

# PRIVATE FUNCTION PACKAGES



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[www.georgesriversailingclub.com.au](http://www.georgesriversailingclub.com.au)

# PRIVATE FUNCTION PACKAGES

WE ARE DELIGHTED TO HAVE THIS OPPORTUNITY TO PRESENT OUR FUNCTION SERVICES TO YOU. OUR CATERING AND STAFF ARE OF THE HIGHEST STANDARD ENSURING THAT YOUR SPECIAL OCCASION IS AN OUTSTANDING SUCCESS.

FUNCTION ROOMS ARE AVAILABLE SEVEN DAYS A WEEK WITH SEATING UP TO 180 GUESTS FOR LUNCH OR DINNER. A ROOM HIRE FEE IS APPLICABLE. WE ARE ONLY TOO HAPPY TO ORGANISE A TIME FOR YOU TO VIEW OUR VENUE.

WE CAN ACCOMMODATE CONFERENCES, THREE COURSE MEALS, COCKTAIL PARTIES AND BUFFETS. PLEASE FIND ATTACHED A COPY OF ALL OUR MENUS AND PRICES FOR YOUR PERUSAL. ALL COCKTAIL, BUFFET AND SET MENUS ARE FOR A MINIMUM OF 30 PEOPLE. WHEN CHOOSING A SET MENU WE REQUIRE YOU TO SELECT 2 ENTREES, 2 MAINS AND 2 DESSERTS, WHICH WILL THEN BE SERVED ALTERNATELY TO YOUR GUESTS. WHEN CHOOSING A COCKTAIL MENU WE REQUIRE YOU TO SELECT A MINIMUM OF 5 ITEMS, THE TOTAL COST OF THESE ITEMS WILL BECOME THE COST OF YOUR MENU PER PERSON.

BEVERAGES ARE AVAILABLE VIA A NUMBER OF OPTIONS; ON CONSUMPTION, UTILISING A DRY TILL BASIS, WITH YOU NOMINATING A SPECIFIC AMOUNT, OR YOU MAY LIKE TO HAVE A CASH BAR, WHERE GUESTS PAY FOR THEIR OWN DRINKS AS THEY GO. THERE ARE ALSO A NUMBER OF PACKAGE OPTIONS AVAILABLE AT A SET PRICE PER PERSON, SEE DETAILS.

DECORATIONS, MUSIC AND ENTERTAINMENT CAN BE ARRANGED FOR YOU AT AN ADDITIONAL COST.

TO CONFIRM YOUR BOOKING, THE COST OF THE ROOM HIRE FEE WILL BE ACCEPTED AS A DEPOSIT. THE DEPOSIT SHOULD BE MADE PAYABLE TO 'GEORGES RIVER SAILING CLUB' AND IS DUE WITHIN SEVEN (7) DAYS OF YOUR BOOKING, OTHERWISE MANAGEMENT RESERVES THE RIGHT TO CANCEL THE BOOKING AND ALLOCATE THE VENUE TO ANOTHER CLIENT.

TO ENSURE MAXIMUM EFFICIENCY, WE REQUIRE FINAL GUEST NUMBERS AND FULL PAYMENT FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. CREDIT CARDS, CHEQUES OR CASH ARE ALL ACCEPTED. SEE TERMS AND CONDITIONS FOR FULL DETAILS

FOR A FUNCTION HELD ON A PUBLIC HOLIDAY AN ADDITIONAL 10% SURCHARGE IS APPLICABLE.

PLEASE ADVISE US IF THERE IS ANY PART OF YOUR FUNCTION THAT HAS NOT BEEN COVERED. WE LOOK FORWARD TO DISCUSSING OUR SERVICES AND PLANNING YOUR FUNCTION IN MORE DETAIL.

KIND REGARDS

HELEN BOBELDYK  
FUNCTIONS COORDINATOR  
02 9529 3000  
FUNCTIONS@GEORGESRIVERSAILINGCLUB.COM.AU

# BREAKFAST MENUS

## BREAKFAST MENU ONE

FRESH ORANGE JUICE

~

POACHED FREE RANGE EGGS WITH  
GRILLED TOMATOES, CRISPY BACON, GOURMET BEEF SAUSAGES  
SAUTEED MUSHROOMS AND TOASTED WOODFIRED BREAD

~

FRESHLY BREWED  
COFFEE AND TEA  
LUKENMAY GOURMET BISCUITS

**\$28.00 PER PERSON**  
**MINIMUM OF THIRTY PERSONS**

## BREAKFAST MENU TWO

FRESH ORANGE JUICE

~

SELECTION OF  
DANISH PASTRIES, FRESHLY BAKED MUFFINS AND CROISSANTS

FRESH SEASONAL FRUIT

SELECTION OF BOUTIQUE PRESERVES

~

POACHED FREE RANGE EGGS WITH  
GRILLED TOMATOES, CRISPY BACON, GOURMET BEEF SAUSAGES  
SAUTEED MUSHROOMS AND TOASTED WOODFIRED BREAD

~

FRESHLY BREWED  
COFFEE TEA  
LUKENMAY GOURMET BISCUITS

**\$33.00 PER PERSON**  
**MINIMUM OF THIRTY PERSONS**

# COCKTAIL RECEPTION

## COCKTAIL MENU SELECTIONS

### COLD CANAPÉS

▪ TOMATO AND BOCCONCINI ON CROSTINI	3.50
▪ VEGETABLE CRUDITIES WITH BABAGANOUSH, TZATZIKI AND GUACAMOLE	3.50
▪ FRESH BAKED ROLLS WITH GOURMET FILLINGS	3.50
▪ CROSTINI WITH SMOKED SALMON AND DILL MAYONNAISE	3.50
▪ VEGETABLE JAPANESE NORI ROLLS WITH CHILLI SOY	3.50
▪ CHICKEN LIVER PATE WITH GRENACHE JELLY	4.00
▪ ROAST DUCK AND ASIAN MUSHROOM RICE PAPER ROLLS	4.50
▪ FRESHLY SHUCKED OYSTERS WITH LIME MAYONNAISE	4.50
▪ DUCK RILLETTE ON GARLIC WAFER	4.50

### HOT CANAPÉS

▪ FISH GOUJONS WITH AIOLI	3.50
▪ MINI PARTY MEAT PIES WITH TOMATO SAUCE	3.50
▪ MINI SAUSAGE ROLLS WITH BARBEQUE SAUCE	3.50
▪ SPICED CHICKEN TENDERLOINS	3.50
▪ MINI SPRING ROLLS WITH SOY DIPPING SAUCE	3.50
▪ TRADITIONAL PIZZETAS WITH HAM, CHEESE AND TOMATO	3.50
▪ GARLIC TEMPURA PRAWNS	3.50
▪ FRIED CAMEMBERT WITH CRANBERRY SAUCE	3.50
▪ MIXED MINI QUICHE	3.50
▪ HOMEMADE LEEK AND BRIE TARTLET	4.00
▪ SMOKED SALMON, BRIE AND CHIVE FRITTATA	4.00
▪ SALT AND PEPPER CALAMARI WITH WASABI MAYONNAISE	4.00
▪ FRIED WHITEBAIT WITH AIOLI	4.00
▪ LAMB CUTLET WITH CUCUMBER YOGHURT	4.50
▪ SATAY CHICKEN SKEWERS WITH PEANUT SAUCE	4.50

### SUBSTANTIAL CANAPÉS

▪ ASIAN NOODLE BOX WITH CURRY AND LIME SCENTED JASMIN RICE	6.50
▪ ASIAN NOODLE BOX WITH COMBINATION HOKKEIN NOODLES	6.50
▪ TEMPURA OF FLATHEAD WITH HAND CUT CHIPS AND AIOLI	7.50
▪ LAMB CUTLETS, DRESSED GARDEN SALAD AND CUCUMBER YOGHURT	7.50

# COCKTAIL RECEPTION

## COCKTAIL MENU SELECTIONS

### SWEET CANAPÉS

▪ CHOCOLATE ÉCLAIR	3.50
▪ APPLE CRUMBLE	3.50
▪ VANILLA MILLE FEUILLE	3.50
▪ CHOCOLATE TARTS	3.50
▪ BAKED CHEESECAKE	3.50
▪ BLUEBERRY TART	4.00
▪ TIRAMISU SLICE	4.00
▪ FRESH MIXED FRUIT TART	4.50
▪ CHEFS SELECTION OF INDIVIDUAL SLICES	4.50

### OTHER INCLUSIONS:

- TALL AND SHORT COCKTAIL TABLES
- DANCE FLOOR
- PERSONALISED SERVICE, WITH ALL CANAPÉS SERVED BY TRAY STAFF
- FULL BAR SERVICE
- MINIMUM OF FIVE ITEMS MUST BE CHOSEN (APPROXIMATELY 15 PIECES PER PERSON)
- MINIMUM OF THIRTY GUESTS

### ADDITIONAL CHARGES:

- ROOM HIRE
- DJ
- BALLOONS AND DECORATIONS
- CHAIR COVERS WITH SASH
- SECURITY (FOR 21<sup>ST</sup> BIRTHDAYS ONLY)
- CELEBRATION CAKES
- BEVERAGES
- FRESHLY BREWED COFFEE AND SELECTION OF PICKWICK TEAS @ \$2.50 PP

# BUFFET MENU

## BUFFET MENU ONE

- BREAD ROLLS AND BUTTER

### SELECTION OF COLD CARVERY – CHOICE OF 1

- HONEY GLAZED LEG HAM
- SEASONED CHICKEN
- ROAST LOIN OF PORK, APPLE SAUCE
- ROAST SIRLOIN OF BEEF WITH SEEDED MUSTARD

### SELECTION OF HOT ITEMS – CHOICE OF 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES

### YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAMED SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

### SELECTION OF SALADS – CHOICE OF 3

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH
- FRESH GARDEN, TOMATO, CUCUMBER AND SPANISH ONION
- PASTA SALAD TOSSED IN A LIGHT PESTO DRESSING

### DESSERTS – CHOICE OF 2

- CHOCOLATE MUD CAKE
- CARROT CAKE
- BAKED NEW YORK CHEESECAKE
- MACADAMIA NUT PIE
- LEMON AND LIME TART

### ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

**\$38.00 PER PERSON - MINIMUM NUMBERS APPLIES**

# BUFFET MENU

## BUFFET MENU TWO

- BREAD ROLLS AND BUTTER

### SELECTION OF COLD CARVERY – CHOICE OF 3

- HONEY GLAZED LEG HAM
- ROAST SEASONED CHICKEN
- ROAST LOIN OF PORK
- ROAST SIRLOIN OF BEEF WITH SEEDED MUSTARD

### SELECTION OF HOT ITEMS – CHOICE OF 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES

### YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAMED SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

### SELECTION OF SALADS – CHOICE OF 5

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH
- FRESH GARDEN, TOMATO, CUCUMBER AND SPANISH ONION
- PASTA SALAD TOSSED IN A LIGHT PESTO DRESSING

### DESSERTS – CHOICE OF 3

- CHOCOLATE MUD CAKE
- CARROT CAKE
- BAKED NEW YORK CHEESECAKE
- MACADAMIA NUT PIE
- LEMON AND LIME TART

### ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

**\$43.00 PER PERSON - MINIMUM NUMBERS APPLIES**

# BUFFET MENU

## BUFFET MENU THREE

- BREAD ROLLS AND BUTTER

### SELECTION OF COLD CARVERY – CHOOSE 1

- HONEY GLAZED LEG HAM
- ROAST LOIN OF PORK
- ROAST SIRLOIN OF BEEF WITH SEEDED MUSTARD
- ROAST TURKEY WITH STUFFING

### SELECTION OF HOT ITEMS – CHOOSE 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES
- PENNE MARINARA, PRAWNS, MUSSELS, FISH AND CALAMARI
- SEAFOOD MORNAY BAKE WITH GRATINATED CHEESE

### YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAM SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

### SEAFOOD SELECTION - BOTH INCLUDED

- FRESH KING PRAWNS
- SYDNEY ROCK OYSTERS

### SELECTION OF SALADS – CHOOSE 3

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH
- FRESH GARDEN, TOMATO, CUCUMBER AND SPANISH ONION
- PASTA SALAD TOSSED IN A LIGHT PESTO DRESSING

### DESSERTS

- CHEFS SELECTION OF DESSERTS AND SLICES

### ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

**\$48.00 PER PERSON - MINIMUM NUMBERS APPLIES**

# BUFFET MENU

## BUFFET MENU FOUR

- FRESH BREAD AND BUTTER

### COLD CARVERY - CHOOSE 2

- SIRLOIN BEEF
- DOUBLE SMOKED HAM
- BREAST OF TURKEY
- CHICKEN PIECES

### SEAFOOD SELECTION – ALL INCLUDED

- KING PRAWNS
- SYDNEY ROCK OYSTERS
- WHOLE BAKED SALMON
- BLUE SWIMMER CRABS
- MARINATED MUSSELS
- BARBEQUED OCTOPUS

### CHEFS SELECTION OF SALADS

- FRENCH BEANS WITH VINAIGRETTE DRESSING
- TRADITIONAL GREEK SALAD, FETTA AND KALAMATTA OLIVES
- CAESAR SALAD, SMOKEY BACON, GARLIC CROUTONS AND PARMESAN
- GERMAN POTATO, RED ONION AND GRAIN MUSTARD
- MARINATED MUSHROOM AND ENGLISH SPINACH

### SELECTION OF HOT ITEMS - CHOOSE 2

- RED THAI CHICKEN CURRY ON STEAMED BUK CHOY
- BEEF BOURGUIGNON IN RED WINE AND BUTTERED GREEN BEANS
- CHICKEN A LA KING, LEEK AND MUSHROOMS
- VEAL PAPRIKA WITH SOUR CREAM
- BEEF TORTELLINI, MUSHROOMS, BACON AND SHALLOTS
- LAMB PROVENCAL WITH MEDITERRANEAN VEGETABLES
- PENNE MARINARA, PRAWNS, MUSSELS, FISH AND CALAMARI
- SEAFOOD MORNAY BAKE WITH GRATINATED CHEESE

### YOUR CHOICE OF HOT MAINS IS ACCOMPANIED WITH ONE OF THE FOLLOWING:

- STEAMED JASMIN RICE
- PENNE PASTA WITH VIRGIN OLIVE OIL
- STEAM SEASONAL VEGETABLES
- GARLIC AND ROSEMARY ROAST POTATOES

### CHEFS SELECTION OF CAKES AND SLICES

#### ADDITIONAL ITEMS:

- SELECTION OF FARMHOUSE CHEESE AND FRUIT
- DESSERTS SERVED WITH FRESHLY BREWED COFFEE AND TEA

**\$58.00 PER PERSON - MINIMUM NUMBERS APPLIES**

# EVENT MENU SELECTIONS

## ENTREES

### COLD ENTREES

SMOKED SALMON AND AVOCADO, LIME AIOLI AND DRESSED MIXED LEAVES	12.00
ROAST SIRLOIN OF BEEF, SEEDED MUSTARD CRUST, TOMATO AND BASIL SALAD	11.50
WARM CARAMELISED ONION AND TOMATO TART WITH PROSCUITTO, AND FRESH MOZZARELLA	12.40
CRAB AND BLINI STACK WITH CELERIAC REMOULADE, APPLE AND CELERY SALAD	16.50
ROAST CHICKEN SALAD, COS LETTUCE, SMOKEY BACON, GARLIC CROUTONS AND SHAVED PARMESAN	11.00
SELECTION OF FRESH COLD SEAFOOD OYSTERS WITH HERB MASCARPONE, CURED SALMON AND KING PRAWNS	18.00
THAI BEEF SALAD, LEMON GRASS, GREEN BEANS, GLASS NOODLES AND FRIED SHALLOTS	11.00
HOUSE CURED SALMON ON CORN CAKES, ROCKET AND SOUSED LEEKS	13.50
PEKING DUCK SALAD, ENOKI MUSHROOMS, SNOW PEAS SPROUTS AND HOI SIN SAUCE	15.40

### HOT ENTREES

LAMB FILLET ENCASED IN FILO PASTRY WITH PESTO, BABAGANOUSH AND CONFIT TOMATOES	16.00
GARLIC KING PRAWNS ON BABY COS LETTUCE, OYSTER MUSHROOMS, CAPSICUM SALSA AND ENOKI MUSHROOMS	17.40
QUAIL FILLED ENCASED IN PASTRY WITH SHIITAKE MUSHROOMS, GINGER AND WATER CHESTNUTS	16.50
HONEY SOY MARINATED CHICKEN ON HOKKEIN NOODLE AND VEGETABLE SALAD	12.50

### VEGETARIAN ENTREES

WARM ASPARAGUS, MOZARELLA AND ROASTED VEGETABLE STACK WITH BASIL DRESSING	12.40
LEEK AND BRIE TARTLET, ROCKET LEAVES AND BALSAMIC DRESSING	12.00
ROAST PUMPKIN SALAD, BAKED RICOTTA, SLOW ROASTED TOMATOES	11.00

# EVENT MENU SELECTIONS

## MAIN COURSE

### MEAT AND POULTRY

CHICKEN BREAST WRAPPED IN PROSCUITTO, KUMERA MASH, VEGETABLE PARCEL AND RED WINE JUS	22.00
FILLET OF BEEF WITH FIELD MUSHROOM, ROAST GARLIC AND POTATO PUREE, AND SEASONAL VEGETABLES	22.40
ROAST SIRLOIN, ONION GRAVY, CREAMY POTATO AND SEASONAL VEGETABLE PARCEL	22.00
MONGOLIAN PORK PRIME RIB ON POTATO PUREE, BROCCOLINI AND APPLE RELISH	22.50
SCOTCH FILLET WITH GREEN BEANS, BAKED POTATO, SOUR CREAM AND CHIVES	23.50
VEAL FILLET WITH ROASTED ROOT VEGETABLES, ROSEMARY GARLIC CHATS AND ESCHALLOT JUS	25.00
ROAST PORK BELLY, BRAISED RED CABBAGE, CURRANTS AND PORT WINE JUS	24.50
LEMON AND THYME MARINATED CORN FED CHICKEN BREAST, SAFFRON RISOTTO CAKE, RICOTTA FILLED ZUCCHINI FLOWER AND BABY LEEKS	24.00
MILK FED RACK OF LAMB WITH VEGETABLE TIAN, ROAST GARLIC AND ROSEMARY JUS	27.00
CONFIT OF DUCK, KUMERA MASH, SUGAR SNAP PEAS AND PORT WINE JUS	28.40

### FRESH MARKET SEAFOOD

BAKED BARRAMUNDI FILLET, TOMATO COMPOTE, ZUCCHINI, GARLIC AND POTATO PUREE	25.50
GRILLED OCEAN TROUT, SKORTHALIA, WILTED SPINACH, CONFIT TOMATO TAPENADE AND PARSLEY OIL	25.40
ROASTED SALMON FILLET, CHAT POTATOES, ROCKET AND LEMON CAPER CREAM	25.40
DEEP SEA PERCH FILLETS, POTATO MASH, SEASONAL VEGETABLES AND WHITE WINE BUTTER SAUCE	22.40

### VEGETARIAN MAIN COURSES

PORCINI MUSHROOM RISOTTO WITH SHAVED PARMESAN	19.00
ANGEL HAIR WITH PESTO, ROAST VEGETABLE STACK AND SHAVED PARMESAN	18.40
WHOLE OVEN ROASTED TOMATOES FILLED WITH PINENUTS AND RICE	18.00

# EVENT MENU SELECTIONS

## DESSERTS

INDIVIDUAL DECORATED FRUIT PAVLOVA WITH FRESH CREAM	7.00
HOMEMADE TIRAMISU, MIXED BERRY COMPOTE	7.50
STICKY DATE AND FIG PUDDING, BUTTERSCOTCH SAUCE AND FRESH CREAM	7.50
CHOCOLATE HAZLENUT PUDDING GANACHE, FRESH CREAM AND STRAWBERRY	8.40
APPLE AND SALTANA CRUMBLE SERVED WITH FRESH CREAM	7.00
LEMON CITRUS TART, BERRY COULIS AND CREAM	7.40
HOMEMADE APPLE STRUDEL	7.00
VANILLA BEAN PANNACOTTA WITH LADY FINGER	8.40
CHOCOLATE MUD CAKE WITH FRESH CREAM	7.00
INDIVIDUAL BLACK FOREST CAKE	7.40
FRESH SEASONAL FRUIT	7.40

## OTHER INCLUSIONS

- BREAD ROLLS AND BUTTER
- FRESHLY BREWED COFFEE AND TEA
- LINEN SERVIETTES AND TABLES CLOTHS
- DANCE FLOOR, IF REQUIRED
- PERSONALISED SERVICE
- FULL BAR SERVICE
- MINIMUM OF THIRTY GUESTS

## ADDITIONAL CHARGES:

- ROOM HIRE
- DJ
- BALLOONS AND DECORATIONS
- CHAIR COVERS WITH SASH
- SECURITY (FOR 21<sup>ST</sup> BIRTHDAYS ONLY)
- CELEBRATION CAKES
- BEVERAGES

# EVENT BEVERAGE MENUS

## FIVE HOUR BEVERAGE PACKAGE

@\$25.00 PER PERSON

INCLUDES

### **TAP BEER**

VB

TOOHEYS NEW

TOOHEYS OLD

CARLTON DRAUGHT

KENT OLD BROWN

RESCHS

CASCADE LIGHT

### **RED & WHITE WINES**

ROSEMOUNT RYECROFT SHIRAZ

ROSEMOUNT RYECROFT CHARDONNAY

**OR**

FISHCAGE CABERNET MERLOT

FISHCAGE SEMILLON SAUVIGNON BLANC

### **SPARKLING WINE**

WOLF BLASS EAGLEHAWK

### **SOFT DRINK & JUICES**

ALL POST MIX DRINKS

**AVAILABLE FOR THE LAST 2 HOURS OF YOUR EVENT**

### **EXTRA OPTION 1**

@ \$40.00 PER PERSON

INCLUDES

JIM BEAM BOURBON, JOHNNY WALKER SCOTCH, BACARDI RUM,

SEAGRAMS GIN, KARLOFF VODKA & BUNDABERG UP RUM

### **EXTRA OPTION 2**

@ \$50.00 PER PERSON

OPEN BAR

INCLUDES

ALL OF THE ABOVE PLUS

TIA MARIA, SAMBUCCA, BAILEYS, MIDORI, PORT ETC

# ROOM HIRE FEES

## FUNCTION ROOM HIRE

- MONDAY – THURSDAY                      \$320
- FRIDAY - SUNDAY                         \$550

## **ROOM HIRE INCLUSIONS**

- ALL STEWARDS REQUIRED FOR YOUR FUNCTION
- VENUE SET UP OF ALL TABLES AND CHAIRS REQUIRED
- DANCEFLOOR
- CLEANING OF THE ROOM
- USE OF ADDITIONAL CLUB EQUIPMENT: MICROPHONE, LECTERN AND WHITEBOARD

## **ADDITIONAL CHARGES:**

- DJ
- BALLOONS AND DECORATIONS
- CHAIR COVERS WITH SASH
- SECURITY (FOR 21<sup>ST</sup> BIRTHDAYS ONLY)
- CELEBRATION CAKES

# TERMS AND CONDITIONS

## **CONFIRMATION OF BOOKING**

A FUNCTION BOOKING FOR ANY OF OUR ROOMS CAN ONLY BE CONFIRMED UPON RECEIPT OF A DEPOSIT. TO CONFIRM A BOOKING THE COST OF THE ROOM HIRE FEE WILL ACT AS A DEPOSIT. A DEPOSIT IS REQUIRED WITHIN 7 DAYS OF RECEIVING A DEPOSIT INVOICE. GEORGES RIVER SAILING CLUB RESERVES THE RIGHT TO CANCEL A BOOKING AND ALLOCATE THE VENUE TO ANOTHER CLIENT IF THE DEPOSIT HAS NOT BEEN RECEIVED WITHIN SEVEN DAYS OF A BOOKING BEING MADE.

SHOULD YOUR EVENT FALL ON A PUBLIC HOLIDAY; A SURCHARGE OF 10% OF THE TOTAL COST OF YOUR FUNCTION WILL APPLY.

## **CATERING**

IT IS POLICY OF GEORGES RIVER SAILING CLUB THAT NO OUTSIDE CATERING IS ALLOWED ON THE PREMISES OF THE CLUB. A SELECTION OF COCKTAIL, BUFFET AND SET MENUS ARE AVAILABLE WITH A MINIMUM OF 30 GUESTS, IF NUMBERS ARE TO FALL BELOW THE MINIMUM, A CHARGE WILL BE INCURRED.

WE ARE ABLE TO PROVIDE MEALS FOR ANY GUESTS WITH SPECIFIC DIETARY REQUIREMENTS.

## **BAR FACILITIES**

FOR A BAR TO BE OPENED FOR A FUNCTION A MINIMUM PAYMENT OF \$300.00 IS REQUIRED.

## **FINAL NUMBERS**

FOR ORGANISATION PURPOSES, WHEN BOOKING YOUR FUNCTION THE APPROXIMATE NUMBER OF GUESTS ARE REQUIRED.

THE FINAL NUMBER OF GUESTS IS REQUIRED FOURTEEN (14) DAYS PRIOR TO THE FUNCTION.

THE FINAL NUMBER WILL THEN BE TAKEN AS MINIMUM AND ANY ADDITIONAL GUESTS WILL BE CHARGED FOR ACCORDINGLY.

## **FINAL PAYMENT**

UPON CONFIRMATION OF FINAL NUMBERS A FINAL INVOICE WILL BE ISSUED.

THE FINAL INVOICE IS PAYABLE WITHIN 7 DAYS OF RECEIPT, BUT MUST BE PAID PRIOR TO THE FUNCTION DATE.

ALL INVOICES ARE PAYABLE BY CASH, CREDIT CARD (3% FEE APPLICABLE) OR CHEQUE TO 'GEORGES RIVER SAILING CLUB'.

## **CANCELLATIONS**

BOOKINGS THAT ARE CANCELLED AFTER A DEPOSIT HAS BEEN RECEIVED ARE SUBJECT TO THE FOLLOWING TERMS:

IF CANCELLATION OCCURS MORE THAN 90 DAYS PRIOR TO THE FUNCTION DATE, THE DEPOSIT AMOUNT WILL BE REFUNDED IN FULL.

IF CANCELLATION OCCURS WITHIN 90 DAYS PRIOR TO THE FUNCTION DATE, THE CLIENT WILL FORFEIT THE FULL DEPOSIT AND ANY CANCELLATION FEES THAT GEORGES RIVER SAILING CLUB INCURS WILL BE DIRECTED TO THE CLIENT.

IF CANCELLATION OCCURS WITHIN 7 DAYS PRIOR TO THE FUNCTION DATE, 100% OF THE FUNCTION COSTS WILL BE CHARGED.

## **MUSIC AND ENTERTAINMENT**

ALL TYPES OF MUSIC AND ENTERTAINMENT SUCH AS DJ'S, JUKEBOXES, DUOS, BANDS AND MC'S CAN BE ARRANGED FOR YOUR FUNCTION AT AN EXTRA COST.

GUESTS ARE WELCOME TO PROVIDE THEIR OWN DJ OR ENTERTAINMENT, IF SO; THE DJ OR ENTERTAINER MUST PROVIDE ALL OF THEIR OWN EQUIPMENT OF WHICH GEORGES RIVER SAILING CLUB HAVE NO RESPONSIBILITY.

## **SMOKING**

SMOKING IS PROHIBITED IN ALL AREAS OF THE CLUB EXCEPT FOR THE DESIGNATED SMOKING DECK.

## **PRICING**

ALL PRICES ARE CURRENT AND ARE SUBJECT TO CHANGE WITHOUT NOTICE.

# TERMS AND CONDITIONS

## SECURITY

ALL 21<sup>ST</sup> BIRTHDAY PARTIES OR ANY FUNCTION AT THE CLUBS DISCRETION, ARE REQUIRED TO HAVE SECURITY. SECURITY IS BOOKED THROUGH GEORGES RIVER SAILING CLUB WITH THE CHARGE INCURRED TO THE CLIENT.

## LOSS, DAMAGE AND INSURANCE

THE HIRER IS LIABLE FOR ANY LOSS OR DAMAGE TO GEORGES RIVER SAILING CLUB BUILDING, FURNITURE, FIXTURES AND FITTINGS SUSTAINED AS A RESULT OF A FUNCTION.

GEORGES RIVER SAILING CLUB WILL NOT TAKE ANY RESPONSIBILITY FOR ANY LOSS OR DAMAGE OF PERSONAL ITEMS PRIOR TO, DURING OR AFTER AN EVENT.

## PARKING

AMPLE FREE PARKING IS AVAILABLE AT GEORGES RIVER SAILING CLUB FOR YOU AND YOUR GUESTS. DISABILITY SPACES ARE ALSO ALLOCATED CLOSE TO THE MAIN ENTRANCE OF THE CLUB.

## SPECIAL REQUIREMENTS

GEORGES RIVER SAILING CLUB ARE PLEASED TO ASSIST WITH ANY SPECIAL REQUIREMENTS. WHEELCHAIR ACCESS IS AVAILABLE TO ALL LEVELS OF THE CLUB.

## DRESS CODE

THE APPEARANCE OF ALL GUESTS AND MEMBERS MUST BE NEAT AND TIDY AT ALL TIMES. THE FOLLOWING DRESS IS NOT PERMITTED AT ANY TIME;  
THONGS, BARE FEET, SINGLET, SWIMWEAR, OFFENSIVE T-SHIRTS AND CAPS  
THE MANAGEMENT'S DECISION WILL BE FINAL.

## RESPONSIBLE SERVICE OF ALCOHOL

THE GEORGES RIVER SAILING CLUB MAINTAINS STRICT GUIDELINES FOR RESPONSIBLE SERVICE OF ALCOHOL. PLEASE BE AWARE THAT WE HAVE A RESPONSIBILITY TO ALL OUR PATRONS, GUESTS AND STAFF. UNDER THESE GUIDELINES WE ARE NOT AT LIBERTY TO:

- SELL OR SERVE LIQUOR TO MINORS
- HOLD LIQUOR PROMOTIONS THAT ENCOURAGE BINGE DRINKING, DRUNKENNESS OR ARE DISCRIMINATORY
- ALLOW THE ADMISSION OF INTOXICATED PERSONS
- SERVE ALCOHOL TO ANY PERSONS WHO WE BELIEVE TO BE INTOXICATED, OR ACTING IN A DRUNK AND DISORDERLY MANOR.
- ALLOW PATRON BEHAVIOR TO HAVE AN ADVERSE IMPACT ON THE NEIGHBORHOOD.

IT IS A REQUIREMENT OF GEORGES RIVER SAILING CLUB THAT ALL FUNCTIONS HAVING THE SERVICE OF ALCOHOL MUST ALSO HAVE CATERING PROVIDED.

## RULES AND REGULATIONS

ALL PATRONS, UNLESS A MEMBER, MUST SIGN INTO THE CLUB ON ARRIVAL AT THE RECEPTION DESK. EXISTING MEMBERS MUST SHOW THEIR MEMBERSHIP CARD ON ARRIVAL.

ALL OTHER PATRONS MUST COMPLY WITH THE REGISTERED CLUBS ACT GOVERNING THE CLUBS LICENSE CONDITIONS.

ANY PATRON OF THE CLUB THAT LIVES WITHIN A 5KM RADIUS MUST BE A MEMBER OR BE SIGNED IN BY A MEMBER OF THE CLUB.

ANY PATRON THAT LIVES OUTSIDE THE 5KM RADIUS AND IS NOT A MEMBER CAN SIGN IN AS A TEMPORARY MEMBER UPON SHOWING PROOF OF RESIDENCY.

# TERMS AND CONDITIONS

I ACKNOWLEDGE AND AGREE TO ALL THE ABOVE TERMS AND CONDITIONS SET BY  
GEORGES RIVER SAILING CLUB AND SNIVES AND FORKS CATERING.

NAME OF FUNCTION HOLDER

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ADDRESS

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CONTACT NUMBER

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TYPE OF FUNCTION

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DATE OF FUNCTION

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SIGNATURE

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Office only

CREDIT CARD DETAILS  
(VISA & MASTERCARD ONLY)  
(3% fee applicable)

NAME:

CARD NO:

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EXPIRY DATE:

CV NO:

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SIGNATURE:

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