

EVENTS AT EASTS

EVERYDAY FUNCTIONS



• MEETINGS • SEMINARS • SPECIAL EVENTS

Easts Function Packages

Thankyou for considering Easts for your Function. We will provide dedicated personal service to enhance your event and to meet the expectations of you and your guests.

Ample parking is available and a relaxed environment will enable you to conduct any type of function with great success!

Function Room Capacity

Rooms	Dinner	Cocktail	Up to 6 hours	Dance Floor
Diamond	180	320	\$550	Included
Sapphire/Diamond	90	160	\$400	Included
Emerald/Sapphire	50	80	\$300	Subject to Availability
Ruby/Diamond	50	80	\$300	Subject to Availability

All Packages include the following:

- Light background music
- Appropriate levels of staff
- Lectern & Microphone
- Round tables or scattered cocktail tables with linen
- Dance floor (subject to availability - 5 hour room hire only)

Surcharges/Late Night Charges

All packages are based on a minimum of 50 guests (except where noted)

A surcharge of \$300 will apply on all packages for less than 50 guests (a minimum number of 40 guests will be required for all functions except where noted)

A surcharge of 10% will apply to the total food, beverage & room hire account on Sundays

A surcharge of 15% will apply to the total food, beverage & room hire account on Public Holidays
(You will be advised of the cost prior to your event)

Function Room Capacity

Rooms	Dinner	Cocktail	Up to 6 hours	Dance Floor
Boardroom	12	N/A	\$500	No
Western Deck	100	160	\$400	No
Alcove	60	80	\$300	No

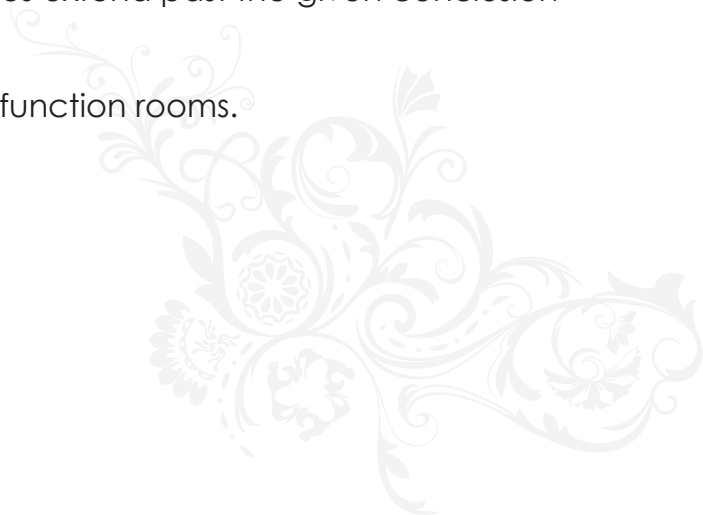
If you wish to extend your room hire duration, a surcharge of \$200 per hour or part there of will apply. A charge of \$500 will apply for an additional hour or part thereof after midnight.

The organiser is fully responsible for ensuring that the event runs to schedule and adheres to conclusion times that have been arranged. If the times extend past the given conclusion times, a surcharge fee may be implemented.

I look forward to arranging a time for you to view our function rooms.

Kind Regards,

Darren Gossner
Functions Manager
catering@eastsleagues.com.au
† 33978885 f 38472158
www.eastsleagues.com.au



Morning Tea & Afternoon Tea Menu

Morning Tea Menu

Please select two from the following:

Freshly Baked Scones served w Fresh Cream & Jam
A Selection of Danish Pastries
Traditional Lamingtons
Platter of Fresh Seasonal Fruit
Freshly Baked Biscuits
A Selection of Muffins

Self service beverage station consisting of orange juice, freshly brewed tea & coffee station

\$14.50 per person

Afternoon Tea Menu

Please select two from the following:

Individual Mini Quiches
Platter of Seasonal Fruit
Freshly Baked Biscuits
Selection of Muffins
Selection of Danish Pastries
Freshly Baked Scones w Fresh Cream & Jam

Self service beverage station consisting of orange juice, freshly brewed tea & coffee station

\$14.50 per person

*****Tea, Coffee & Juice - \$8.50 per person*****

*Price is inclusive of gst, and excludes beverages.

*A minimum of 30 guests – a surcharge of \$200 will be applicable for guests under 30

*A minimum of 20 guests is required for all functions



Light Lunch Selection

Option (1) Gourmet Sandwiches/Wraps/Rolls – You Choose or Mix it up!

Please select three fillings from the following:

Roast Beef w Cos Lettuce, Swiss Cheese & Horseradish Cream
Smoked Salmon w herbed Cream Cheese, Spanish Onions & Capers
Turkey, Cranberry, Brie & Mesculan Lettuce
Traditional Egg & Lettuce
Leg Ham, Swiss Cheese & Roma Tomato

Dessert Selection

Please select two from the following:

Platter of Seasonal Fruits
Mini Cheesecakes
Assortment of Muffins
Selection of Small Cakes & Slices

Self service beverage station consisting of orange juice, freshly brewed tea & coffee station

\$19.90 per person

Option (2) Sandwiches & Hot Food Platters

Please select three fillings from the following:

Ham, Cheese & Tomato
Egg & Lettuce
Turkey & Cranberry Sauce
Ham & Salad
Ham & Pickles
Roast Beef & Tomato

Hot Food Platter

Assortment of Chef's Choice Finger Food including:
Party Pies, Sausage Rolls, Mini Quiches, Spring Rolls & Sausage Rolls

Self service beverage station consisting of orange juice, freshly brewed tea & coffee station

\$19.90 per person

Price is inclusive of gst, and excludes beverages.

*A minimum of 30 guests – a surcharge of \$200 will be applicable for guests under 30

*A minimum of 20 guests is required for all functions

All Occasion Cocktail Party

Perfect for a party atmosphere where everyone can mingle, enjoy some finger food and drinks

Please choose from the following packages:

½ hour service of chef's selection of canapés	\$17 per person
1 hour service of chef's selection of canapés	\$23 per person
1 1/2 hours service of chef's selection of canapés	\$26 per person
2 hours service of chef's selection of canapés	\$30 per person

Cold Canapés

Classic mini brushetta, tomato, olive oil & basil
Buckwheat pancakes w smoked salmon & horseradish cream
Chicken & Prawn rice paper rolls w lime ginger sauce
Tenderloin of beef w beetroot jam & watercress on toasted French bread

Hot Canapés

Smoked salmon and asparagus risotto balls w rocket aioli
Japanese crumbed coral trout w lime ginger sauce
Lamb & rosemary parcels w tomato relish
Chicken and brie tartlets w fruit compote
Parmesan crumbed asparagus w garlic aioli
Salt & pepper calamari w lemongrass mayonnaise
Mini beef cottage pies

Cocktail Party Extras

Fork dishes are a great option if you are looking for a more substantial extra for your cocktail party

One choice: \$12 per person
Two choices: \$20 per person


Choose from the following to be served buffet style:

Beef Stroganoff with steamed jasmine rice
Thai green chicken curry with coconut rice
Butter chicken with steamed jasmine rice
Individual noodle boxes with tempura fish, spring rolls, curry puffs, wontons & glass noodles
Individual noodle boxes with beef & black bean hokkien noodle stir fry

Price is inclusive of gst, and excludes beverages.

*A minimum of 40 guests – a surcharge of \$300 will be applicable for guests under 40

*A minimum of 30 guests is required for all functions



Plated Meal Selection - Option 1

Choose 2 meals from each selection for alternate drop

Two (2) course menu **\$40 per person**
(Entrée and Main or Main & Dessert)

Three (3) course menu **\$45 per person**

Fresh dinner rolls with butter

Entrée Selection

**Choose one entrée from the selection below or
two entrées to be served alternately – it's up to you**

- Roasted Butternut Pumpkin Soup
w Crispy Cheese Panini Toast, dollop Cream & Chives
 - Prawn Caesar Salad
- w Baby Cos lettuce, Prosciutto, Garlic Croutons & Caesar Dressing
 - Smoked Chicken
- w Corn & Sundried Tomato Stack, Salad Greens finished w Sweet Basil Oil
 - Veal & Bacon Ravioli served
- w Bacon & Mushroom Cream, Parmesan and Pancetta Chards
 - Ricotta, Leek & Sundried Tomato Flan served
- w Prosciutto Wrapped Asparagus & finished with Rocket Aioli

Main Course Selection

**Choose one main course from the selection below or
Two mains to be served alternately – it's up to you**

- Macadamia nut Crusted Chicken
w Garlic Prawns & Brie on Sweet Potato Crush & Lemon Hollandaise
 - Pork Medallions
- w Apple & Pecan Nut Seasoning, Roasted Root Vegetables & Maple Syrup Glaze
 - Atlantic Salmon served on Shallot Mash
w Prosciutto Wrapped Asparagus
 - Fresh Herb Crusted Coral Trout
- w Warm Potato & Mustard Salad, Butterfly Prawns & Lemon Dill Cream
- Pan Seared Lamb Rump served on Shallot Mashed Potatoes, Compote of Mushrooms & Red Wine Jus

Dessert Selection

**Choose one dessert from the selection below or
two desserts to be served alternately – it's up to you**

- Classic Pavlova served w Tropical Fruits, Passionfruit Coulis, Scattering of Berries & Chantilly Cream
 - Lemon Meringue w Citrus Lemon Curd Filling, Kiwi Fruit Puree & Chantilly Cream
 - Sticky Date Pudding w Butterscotch Sauce, Chocolate Peanut Cluster & Chantilly Cream
- New York Baked Cheesecake w Raspberry Coulis, White Chocolate Ganash Sauce & Fruit Compote
 - Strawberry Flan w Fresh Strawberries, Peach Couli & Wild Berry Compote

*Price is inclusive of gst, and excludes beverages.

*A minimum of 50 guests – a surcharge of \$300 will be applicable for guests under 50

*A minimum of 40 guests is required for all functions

Plated Meal Selection - Option 2

****This Menu is available Monday – Friday Only****

Choose 2 meals from each selection for alternate drop

**Two (2) course menu
(Entrée and Main or Main & Dessert)**

\$35 per person

Fresh dinner rolls with butter

Entrée Selection

**Choose one entrée from the selection below or
two entrées to be served alternately – it's up to you!**

- Chicken Ravioli
w Roasted Garlic, Bacon & Pecorino Cream finished w Fried Leek & Crispy Pancetta
- Cream of Butternut Pumpkin Soup
w Roasted Capsicum Crème Fraiche
- Tempura Torpedo Prawns (2)
Served on Caesar Salad of Baby Cos Lettuce, Garlic Tortilla Crisps & Lemon Aioli Dressing w Dill
- Chicken Tenderloins
Served on Tomato & Dill Risotto & Finished w Herb Aioli & Basil Oil

Main Course Selection

**Choose one main course from the selection below or
Two mains to be served alternately – it's up to you**

- Chicken Breast Fillet
w Spicy Coconut Curry Sauce, Jasmine Scented Rice & Asian Greens Finished w Pineapple Chutney
- Minute Steak
w Creamed Potato Mash, Buttered Green Vegetables & Finished w Mushroom Cream sauce
- Tempura Battered Coral Trout
w Chunky Chips, Seasonal Garden Salad & Homemade Tartar Sauce
- Homemade Traditional Beef Lasagne
w Crunchy Pineapple Coleslaw & Idaho Potato & Sour Cream
- Cashew Crusted Pork Schnitzel Served
w Spring Onion Mash Potato, Buttered Greens, Apple & Date Compote

Dessert Selection


**Choose one dessert from the selection below or
Two desserts to be served alternately – it's up to you**

- Chocolate Mud cake w Chantilly Cream & Fresh Strawberries
- Passionfruit Cheesecake w Raspberry Couli & Whipped Cream
- Pecan Nut Pie w Fresh Cream & Chocolate Ganash Sauce
 - Hot Apple Pie w Vanilla Custard & Ice Cream
 - Lemon Citrus Tart w Passionfruit Curd & Fresh Cream

*Price is inclusive of gst, and excludes beverages.

*A minimum of 40 guests – a surcharge of \$200 will be applicable for guests under 40

*A minimum of 30 guests is required for all functions



Buffet

\$55 per person

Basket of petit gourmet dinner rolls

Cold Selection

Choose five of the following items

Marinated Chicken Pieces
Assorted Gourmet Meat Platter (Leg Ham, Salami, Pastrami)
Pumpkin, Almond & Spinach Cous Cous Salad
Traditional Caesar Salad
Gourmet Coleslaw w Pineapple & Roasted Peanuts
Leafy Garden Salad w Tomato, Basil & Feta Cheese
Baby Beetroot w Sour Cream Dressing
Creamy Potato Salad w Seeded Mustard, Egg & Spring Onions

Chef's Carvery

Choose two from the following meats

Roasted Leg of Lamb w Redcurrant Glaze
Roasted Leg of Pork w Caramelized Onion & Apples
Honey Baked Ham
Baked Turkey Breast w Cranberry Sauce

Carvery served with panache of seasonal steamed vegetables, roasted vegetables & traditional condiments

Hot Selection

Choose Three from the following

Tempura Coral Trout w Chilli Lime Dressing
Mild Thai Chicken Curry served w Coconut Rice & Pappadums
Veal & Bacon Ravioli w Mushroom & Spring Onion Cream, finished w Parmesan
Black Bean Chicken Pieces served w Jasmine Rice & Fresh Herb & Vegetable Stir-fry
Chilli Lime Prawns served w Asian Greens & Crispy Hoikken Noodles

Upgrade Options for your buffet:

Add Fresh Prawns \$15 per person
Choose an extra cold selection \$3.50 per person
Choose an extra hot selection \$7.00 per person
Choose an extra roast selection \$7.50 per person

Choose one dessert from the selection below

OR

Two desserts to be served alternately – it's up to you!

Dessert Selection

- Classic Pavlova served w Tropical Fruits, Passionfruit Coulis, scattering of berries & Chantilly Cream
 - Lemon Meringue w Citrus Lemon Curd Filling, Kiwi Fruit Puree & Chantilly Cream
 - Sticky Date Pudding w Butterscotch Sauce, Chocolate Peanut Cluster & Chantilly Cream
- New York Baked Cheesecake w Raspberry Coulis, White Chocolate Ganash Sauce & Fruit Compote
 - Strawberry Flan w Fresh Strawberries, Peach Couli & Wild Berry Compote

*Price is inclusive of gst, and excludes beverages.

*A minimum of 50 guests – a surcharge of \$300 will be applicable for guests under 50

*A minimum of 40 guests is required for all functions

Australian BBQ Buffet Menu

\$35 per person

Assorted Bread Rolls

Seasonal Garden Salad
Caesar Salad w Cos Lettuce, Bacon, Oven Roasted Croutons & Caesar Dressing
Creamy Potato Salad
Gourmet Coleslaw w Pineapple & Roasted Peanuts

Beef & Honey Sausages
Marinated Rib Fillet
Marinated Chicken Fillet
Jacket Potatoes w Sour Cream & Chives
Traditional Condiments

Upgrade Option for your buffet:

Add Fresh Prawns - \$15 per person

Freshly Brewed Tea & Coffee

Dessert Selection

Add \$10 Per Person

Choose one dessert from the selection below

OR


two desserts to be served alternately – it's up to you!

- Classic Pavlova w fresh Tropical Fruits, Cream & Berries
- New York Baked Cheesecake w Lemon Curd & Chantilly Cream
- Strawberry Flan – Sweet Cream Patisserie, Fresh Strawberries, Chantilly Cream & Mixed Berry Compote
- Chocolate Contreau Duet – White & Dark Chocolate Mousse w Orange Liquor, served w Raspberry Compote & White chocolate Cream

*Price is inclusive of gst, and excludes beverages.

*A minimum of 50 guests – a surcharge of \$300 will be applicable for guests under 50

*A minimum of 40 guests is required for all functions



Beverage Options

Standard four hour package \$35.00 per person
Local draught beer – XXXX Gold, Hahn Premium Lite, XXXX Bitter, VB

Red Wine

Lindemans Premier Selection Shiraz Cabernet Sauvignon
Wolf Blass Bilyara Shiraz

White Wine

Lindemans Premier Selection Chardonnay
Wolf Blass Bilyara Chardonnay
Lindemans Premier Selection Riesling

Sparkling Wine

Lindemans Premier Selection Chardonnay
Wolf Blass Bilyara Sparkling Brut

Orange Juice & Soft Drinks

Add \$5.00 per person to upgrade to a 5 hour package

Deluxe four hour package \$40.00 per person
Local draught beer - XXXX Gold, Hahn Premium Lite, XXXX Bitter, VB

2 x bottled beer – your selection from: XXXX Gold, Crown Lager, Corona, Pure Blonde, Hahn Premium Lite & Heineken

Red Wine

Penfolds Private Release Shiraz Cabernet Sauvignon
Rothbury Cabernet Sauvignon Merlot

White Wine

Rothbury Estate Series Semillon Sauvignon Blanc
Penfolds Private Release Chardonnay
Rothbury Estate Series Chardonnay

Sparkling Wine

Yellowglen Yellow Sparkling Non Vintage
Rothbury Sparkling Cuvee

Orange Juice & Soft Drinks

Add \$5.00 per person to upgrade to a 5 hour package

Please note prices and inclusions may change before event; Easts Leagues Club will advise if this happens

Beverage Options

Cont....

Cash Bar

Each guest is responsible for covering the cost of their order when it is placed. Guests have full selection of all bar items.

Bar Tab

Minimum spend of \$500 for all packages.

You select your beverage inclusions from our extensive list of available beverages.

You set the limit on the amount of money you wish to spend. Guests are served from your selection of beverages. Bar staff advises you when your limit is approaching.

Duration that beverages are served is unpredictable. Often a 'top up' of funds may be required and you can decide on the night to extend the bar tab. Additional bar tab amounts must be paid for at the end of your event. The starting time is up to you; often the starting time is when the guests arrive.

Please note that if your limit on the bar tab (over the minimum of \$500) is not reached, you will receive a refund after your event.

The above packages (or a pre-selected combination of packages) will apply to all guests attending any function, excluding those under the age of 18 years.

East's Management reserves the right to withhold service of alcohol to any person deemed to be intoxicated or unable to provide valid proof of age.

Beverage Packages

Beverage packages of pre-selected beverages are available at a set cost based on 4 & 5 hour packages.



Function Terms and Conditions

To ensure the smooth operation of this event, we ask you to read our terms & conditions. Should you have any questions, please do not hesitate to contact us for assistance.

Bookings

Tentative bookings with no deposit will be held for a maximum of 3 days, after which time tentative bookings will be automatically cancelled.

Payment Schedule

1. A deposit of \$300 is required within 3 days of a tentative booking being made along with a signed copy of the terms & conditions.
2. Final payment is required 2 weeks prior to the event. **Failure to pay for the event in advance will result in cancellation of the booking by Easts.** Payment can be made payable by cash, Visa card, MasterCard, bank cheque or direct debit.

Cancellations

Notification of cancellation must be made via written letter, fax or email.

- Notification of cancellation up until 4 months prior to scheduled event – full refund
- Notification of cancellation up until 3 months prior to scheduled event the deposit will only be refunded upon successful re-booking of the venue.
- Notification of cancellation up until 2 months prior to scheduled event the deposit will only be refunded upon successful re-booking of the venue.
- Notification of cancellation up until 1 month prior to scheduled event – the client forfeits the deposit in its entirety.
- If function is cancelled within 48 hours prior to scheduled event the client is subject to pay 100% of anticipated food, beverage and outsourced item costs.

Minimum Numbers & Bar Tab Spend

All function packages are based on a minimum of guests (except where noted). You agree to pay a surcharge if your numbers are less than the required minimum number of guests, please see individual packages for minimum number requirements

If you choose a bar tab option for your beverages, you agree to a minimum spend of \$500 based on 50 guests. If your limit on the bar tab (over the minimum \$500) is not reached you will receive a refund after the event.

If you do not spend the minimum spend (\$500) the balance will be transferred to an Easts card which can be used throughout the Club when it suits you, on or after your function. There will be no cash refunds issued.

Final Numbers

The final numbers are to be confirmed (14) days prior to the function, during business hours Monday to Friday. Charges will be rendered according to the number of people attending the event or the guaranteed number, whichever is greater. Easts shall not be required to cater for more than a 10% increase to the guests attendance confirmed. Menu options are to be confirmed (14) days prior to the function.

Floor Plans

Seating plans must be provided 72 hours prior to the commencement of your function.

Easts reserves the right to adjust specified room set-ups to ensure Workplace Health & Safety Regulations are adhered to.

Cleaning & Damage

General & normal cleaning costs are included, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

Please note that the organisers are financially responsible for any damage to property/equipment before, during or after a function.

Any property of the guests or any other person brought into Easts shall be at the owner's risk.

Under no circumstances are displays or fixtures to be glued, pinned or attached to Easts property.

Function Terms and Conditions

Cont....

HACCP

Please be advised that due to HACCP accreditation, no food or beverages are permitted to be brought onto Easts premises. Likewise, no food or beverage can be removed from the premises. Celebration cakes are exempt from this rule.

Liquor

Management reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

All guests under the age of 18 years must have their legal guardian remain on the premises at all times during the visit to Easts.

Management reserve the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner.

Entertainment

Management reserves the right to control the quality, style and volume of any entertainment booked.

Conditions

Where matters beyond the control of Easts impair or prevent Easts from performing its obligations under the Event Order, Easts and Management will be released from any liabilities.

Room Hire

Function room hire is either up to 6 hours. Your room hire starts when your guests arrive in the function room. If you would like to extend your room hire, a \$200 surcharge applies for each hour. The duration of the event **cannot** be extended on the evening. If you would like to extend your room hire past midnight, a \$500 surcharge applies.

Prices

All prices are subject to change without notice prior to the event being confirmed 2 weeks prior to the function

Surcharges

A surcharge of 10% will apply to the final bill (food, beverage & room hire) on Sundays.

A surcharge of 15% will apply to the final bill (food, beverage & room hire) on public holidays (You will be advised of the cost prior to your event)

Room Allocation

Should guest numbers decrease significantly from numbers advised at time of confirmation, Easts reserves the right to re-allocate space to a more appropriate area.

The client agrees to commence the function at the scheduled time and agrees to have its guests vacate the designated function space at the closing hour indicated. If this is breached, a surcharge of \$200 will be incurred and \$500 after midnight.

Function Terms and Conditions

Cont....

Please read the Terms & Conditions carefully, sign it below and return it to Easts within 3 days of making your booking.

f (07)38472158

p Po Box 1160 Coorparoo DC Q 4151.

e catering@eastsleagues.com.au

Your booking will only be confirmed once we have received this form and your deposit money.

I have read and accept the conditions stated in this agreement & agree to adhere to them

Signed _____ Name _____ Date _____

Date of Function _____

Approx Number of guests _____

Function Package Selected _____

Organisers Name _____ Company Name _____

Postal Address _____

Mobile Number _____ Work Number _____

Email _____

Deposit enclosed: \$300 () Mastercard () Visa () Bank Cheque () Cash () Direct Debit
(please note we only accept Mastercard or VisaCard, personal cheques are not accepted)

Cardholders Name: _____

Cardholders Signature: _____

Card Number: _____ Expiry Date: ____/____/____ Security Number _____

Direct Debit:

Account Name: Eastern Suburbs Leagues Club Ltd Bank: Westpac Branch: Coorparoo

BSB Number: 034 037

Account Number: 265 729

Reference _____ (please quote your surname as a reference when transferring monies)

Invoice/Receipt Number: (Office Use Only)

_____ Signed _____ Date _____