



Weddings at Easts

Let us make your dream a reality



Congratulations!

Congratulations on your recent engagement and thank you for your interest in holding your wedding reception at Easts.

Your enquiry suggests that you are seeking a wedding destination that offers a contemporary yet stylish experience ensuring your day is nothing but perfect! Awarded “Best Club Reception Venue” by the ABIA for 2014 and 2013 (as judged by real brides), Easts offers state of the art, plush event spaces just 4km from the city centre.

Our purpose built, sophisticated function centre offers versatility in uses. Eclectic in its décor, this flexible space boasts moulded wood wall paneling creating the illusion of grandeur balanced with the graceful swirl of the floral monogrammed carpet introducing a hint of old world charm. The room glistens with beauty through the use of delicate crystal chandeliers set against backlit ceiling features. The bar offers bold wooden paneling with a black granite bar top adorned with semi precious stones complimenting the warm earthy tones of the room. Add to this ample free car parking, a dedicated function entrance, on-site ceremony facilities, luxurious brides room and use of the venues facilities and Easts offers the total package!

With flexibility in uses, catering to small intimate wedding receptions or large celebrations; we are confident that these spaces will meet your needs.

Renowned for quality customer service and culinary excellence, our professional team will be on hand to assist in creating your dream wedding. From the initial enquiry through to the departure of your last guest, you will want for nothing as our team delivers an experience that will be treasured.

I have enclosed our wedding reception packages for your perusal. Designed to cater to varying function styles and personal tastes we are positive that you will find the package that best meets your needs. However should you have specific requirements, we would be delighted to work with you to tailor a reception package to suit your individual needs.

Once again, thank you for your interest in Easts for your special day. Should you have any questions regarding the attached or wish to make a time to view our function facilities, please don't hesitate to contact me on 07 3397 8885.

Yours sincerely,

Rowena Collings
Functions Manager
catering@eastsleagues.com.au
t: 33978885 | f: 38472158
www.eastsleagues.com.au/weddings-brisbane
www.facebook.com/WeddingsAtEasts

PASSION

Reception Package includes:

2 course alternate serve entrée & main course, including bread rolls
Complimentary wedding cake service, including berry coulis & cream
Coffee, tea & petit fours

Printed personalised menus (one per couple)
Five hour use of selected function room
Clothed & skirted bridal table
Clothed cake table & silver cake knife
Clothed gift table & timber wishing well
Clothed round guest tables, seating up to 10 guests
Complimentary table centerpiece
(hurricane vase with white pillar candle)
White linen napkins
(additional colour selection available at no charge)
Complimentary lectern and wireless microphone
Parquetry dancefloor
Exclusive use of Bride's room
Dedicated wedding co-ordinator

Plus, your choice of one of the following:
White chair covers with a coloured sash of your choice
or
30 minutes of arrival canapés^

\$70.00 per person
Based on a minimum of 80 guests
Price includes gst & excludes beverages

^Chef's selection of canapes
All tablecloths are crisp white linen unless specified



ROMANCE

Reception Package includes:

3 course alternate serve menu, including bread rolls
Complimentary wedding cake cutting & packaging
Coffee, tea & petit fours

Printed personalized menus (one per couple)
Five hour use of selected function room
Clothed & skirted bridal table
Clothed cake table & silver cake knife
Clothed gift table & timber wishing well
Clothed round guest tables, seating up to 10 guests
Complimentary table centerpiece
(hurricane vase with white pillar candle)
White linen napkins
(additional colour selection available at no charge)
Complimentary lectern and wireless microphone
Parquetry dancefloor
Exclusive use of Bride's room
Dedicated wedding co-ordinator

Plus:

White chair covers with a coloured sash of your choice
30 minutes of arrival canapés^

\$80.00 per person

Based on a minimum of 80 guests

Price includes gst & excludes beverages

^Chef's selection of canapes

All tablecloths are crisp white linen unless specified



INDULGENCE

Reception Package includes:

Buffet main course & plated dessert, including bread rolls
Complimentary wedding cake cutting & packaging
Coffee, tea & petit fours

Printed personalised menus (one per couple)
Six hour use of selected function room
Clothed & skirted bridal table
Clothed cake table & silver cake knife
Clothed gift table & timber wishing well
Clothed round guest tables, seating up to 10 guests
Complimentary table centerpiece
(hurricane vase with white pillar candle)
White linen napkins
(additional colour selection available at no charge)
Complimentary lectern and wireless microphone
Parquetry dancefloor
Exclusive use of Bride's room
Dedicated wedding co-ordinator

Plus:

White chair covers with a coloured sash of your choice
30 minutes of arrival canapés[^]
1 hour indulgent massage for the bride

\$90.00 per person

Based on a minimum of 80 guests

Price includes gst & excludes beverages

[^]Chef's selection of canapes

All tablecloths are crisp white linen unless specified



SEATED MENU

Your choice from the following:

ENTRÉE

Smoked chicken salad on a corn & avocado stack with a port wine glaze

Searred scallop & roasted pumpkin torte served with rocket & parmesan salad & a choron sauce

Spiced lamb fillet with almond & fruit cous cous, served with yoghurt, watercress & beetroot jam

Leek & pecorino tart, roasted field mushrooms, spinach salad & tomato relish

Prawn cocktail stack served with avocado & seafood sauce

MAIN COURSE

Chicken breast fillet filled with prosciutto, bocconcini & sundried tomato served on a spring onion mash with buttered beans & mustard cream

Beef tenderloin, spinach & potato tower, sautéed brocolini with a wild mushroom & Madeira glaze

Atlantic salmon fillet, seeded mustard potato stack, almond buttered asparagus & lemon dill cream

Pork tenderloin served with butterfly prawns on a parsnip mash with buttered greens & a chive and garlic cream

Rosemary baked lamb rump, sweet potato crush, mushroom & caramelised onion compote, buttered garlic beans & roasted capsicum cream

DESSERT

Lemon meringue with a citrus curd filling served with kiwi fruit puree & mango ice cream

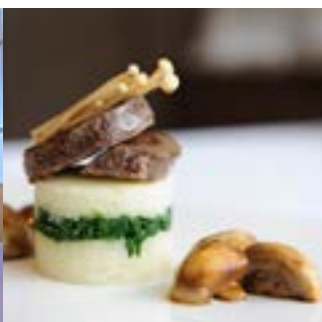
Raspberry & white chocolate cheesecake served with a liqueured mango crust & king Island cream

Classic pavlova served with tropical fruit and Chantilly cream

Orange, cranberry & almond cake served with a cream anglaise, vanilla bean ice cream and drizzled with white chocolate

Homemade individual apple pie served with a cream anglaise & vanilla bean ice cream

Hazelnut & Chocolate duet served with chantily cream & raspberry coulis



BUFFET MENU

Basket of petit gourmet dinner rolls

COLD SELECTION

Choose five from the following:

- Marinated chicken pieces
- Roma tomato, basil & fetta salad with Kalamata olives
- Pumpkin, spinach & cous cous salad
- Baby beetroot with sour cream & mint
- Traditional Caesar salad with crispy garlic croutons & shaved parmesan
- Creamy potato salad with seeded mustard, egg & spring onions
- Seasonal Garden salad with herb dressing
- Coleslaw & pineapple salad with roasted cashew nuts
- Assorted Gourmet meat platter
(ham, pastrami & salami)

CHEF'S CARVERY

Choose two from the following:

- Roasted pork loin
- Roasted lamb leg
- Roasted ham
- Roasted beef

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



HOT SELECTION

Choose three from the following:

- Crispy skinned Atlantic salmon served with aioli
- Mild red Thai chicken curry served with coconut rice & pappadums
- Chilli lime prawns served with Asian Greens & crispy noodles
- Moroccan marinated chicken pieces with fruit & almond cous cous & yoghurt dressing
- Beef ravioli carbonara with mushrooms, bacon & garlic cream
- Tempura coral trout accompanied with a ginger lime dressing
- Braised baby lamb shanks with red wine & tomatoes
- Veal & mushroom stroganoff served with egg pasta noodles

DESSERT

Choose two from the following plated items to be table served alternately

- Lemon meringue with a citrus curd filling served with kiwi fruit puree & mango ice cream
- Raspberry & white chocolate cheesecake served with a liqueured mango crust & king Island cream
- Classic pavlova served with tropical fruit & Chantilly cream
- Homemade individual apple pie served with a cream anglaise & vanilla bean ice cream
- Hazelnut & Chocolate duet served with chantilly cream & raspberry coulis
- Orange, cranberry & almond cake served with a cream anglaise, vanilla bean ice cream & drizzled with white chocolate

Coffee, tea & petit fours

UPGRADE OPTIONS:

- Additional cold selection \$3.50 pp
- Additional roast selection \$7.50 pp
- Additional hot selection \$7.00 pp
- Add fresh seafood \$27.00 pp
- Petit dessert platter per table \$12.00 pp



BEVERAGES

We are pleased to offer the following beverage packages for your consideration. However, should you prefer we are also able to accommodate cash bar and prepaid bar tab arrangements (minimum spends apply) as detailed below.

HOUSE SELECTION

Morgan's Bay Sparkling Cuvee
Morgan's Bay Chardonnay
Morgan's Bay Shiraz Cabernet Sauvignon

Local Draught Beers
(includes XXXX Gold, XXXX Bitter, Hahn Light and Hahn Super Dry)

Soft drinks, Mineral water and Orange juice

3 hours - \$35.00 per person

4 hours - \$40.00 per person

PREMIUM SELECTION

Upside Down Sauvignon Blanc
Geisen Sem Sauvignon Blanc
Wolf Blass red label chardonnay
Wolf Blass red label cabernet merlot
Kapuka Pinot Noir
Saltrams 1859 shiraz

Local Draught Beers
(includes XXXX Gold, XXXX Bitter, Hahn Light, Hahn Super Dry, One Fifty Lashes and Heineken)

Bottled beers
(XXXX Gold, Tooheys Extra Dry, Hahn Premium Light, Heineken)

Soft drinks, Mineral water & Orange juice

3 hours - \$45.00 per person

4 hours - \$50.00 per person

(Please select 1 white wine & 1 red wine)

BAR TAB

We are happy to offer your guests a pre determined selection of beverages on a pre defined bar tab arrangement.

Please discuss your requirements with your functions co-ordinator.

(minimum bar tab limit of \$1500.00 applies which can be increased on the night with a credit card)



ADDITIONAL INFORMATION

FUNCTION ROOM CAPACITY

Our function centre has the capacity to accommodate up to 180 guests seated.

SUPPLIER MEALS

Photographers and entertainers can be catered with a main meal and soft drink
\$35.00 per person

CHILDREN'S MEALS

(under 12 years)

Includes provision of main meal (chicken goujons or crumbed fish with chips),
ice cream and a soft drink
\$26.00 per person

RECEPTION DECORATIONS

Included in your package are:

Table centres of glass hurricane shade, pillar candle, sand, diamante scatters and 3 tealights.

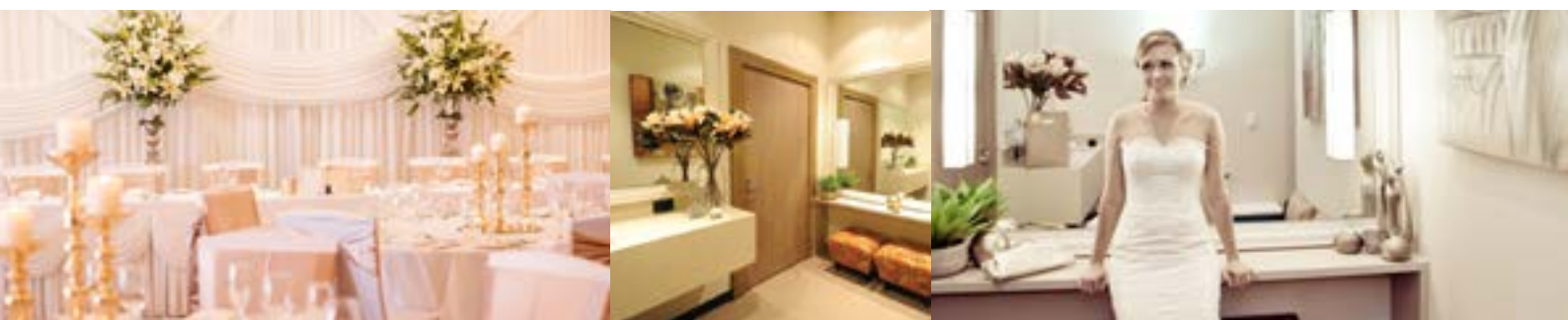
White chair covers and coloured sashes (optional for Passion package)

You are welcome to supply additional decorations to compliment your chosen theme.

INDULGENCE GIFT

Included in the Indulgence package is a 1 hour massage for the bride at New Farm Holistic
Centre, James St Fortitude Valley.

Please contact our functions team to make an appointment.



TERMS AND CONDITIONS

To ensure the smooth operation of your event, we ask that you read the below terms & conditions. Should you have any questions please do not hesitate to contact us.

Tentative Bookings

We are happy to place a tentative hold on your desired date for a period of 14 days, after which time a deposit will be required to secure the booking. Failure to provide a deposit within this 2 week period may result in the booking being cancelled.

Payment Schedule

1. A deposit bond of \$800 is required to confirm your booking within 14 days (as detailed above) along with a signed copy of the terms & conditions. Your deposit bond is refundable post event once all outstanding charges are settled.
2. A subsequent payment totalling 50% of the total anticipated food, beverage and outsourced costs is required 6 months prior to the event date.
3. Final payment of all fixed costs is required 2 weeks prior to the event date.

Please note that failure to make any of the above payments (unless by prior agreement) will result in the cancellation of your booking. Payments can be made by cash, Visa, Mastercard or direct debit.

Direct Debit:

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

BSB Number: 034 037

Account Number: 265 729

Cancellation

We would be disappointed if you were forced to cancel your booking, however we understand that circumstances occasionally make this necessary:

1. If notification of cancellation is received up to 12 months prior to the scheduled event a full refund of the deposit will apply less any costs incurred by Easts on your behalf
2. If notification of cancellation is received up to 9 months prior to the scheduled event a full refund of the deposit will only be provided upon successful re-booking of the venue and will be refunded less any costs incurred by Easts on your behalf
3. If notification of cancellation is received up to 6 months prior to the scheduled event the deposit will be forfeited and any costs incurred by Easts on your behalf will be invoiced for payment
4. If notification of cancellation is received up to 3 months prior to the scheduled event 50% of the anticipated food, beverage and outsourced costs will be withheld
5. If notification of cancellation is received up to 2 weeks prior to the scheduled event 100% of the actual food beverage and outsourced costs will be withheld

Final guest numbers/Minimum spend

A minimum guest number will be required no later than 14 days prior to the event date after which time only increases in guest numbers will be accepted.

A room hire surcharge will apply if minimum guest numbers are not met (Please allow \$1000 for numbers down to 65 guests & \$2000 for numbers from 50 to 64, please note we do not cater for less than 50 guests). Please note where a bar tab is selected a minimum limit of \$1500 applies.

Final details

Menus, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule must be confirmed no later than 14 days prior to the event date.

Damages/Indemnity

Where a function has created additional cleaning over and above the normal cleaning functions a cleaning fee may apply. Please note that the organiser is financially responsible for any damage to Easts property/equipment and any third party items hired on your behalf. Under no circumstances are items to be glued, pinned or attached to the property without prior permission. Easts will take all reasonable care with client/guests & third party property, however will not accept any responsibility for damages to, or loss of items whilst within the venue. Where matters beyond the control of Easts Management impair or prevent Easts from performing its obligations under the event order, Easts and management will be released from all liabilities.

HACCP

Please be advised that due to HACCP accreditation, no food or beverages are permitted to be brought onto Easts premises without prior written approval. Similarly, no food or beverage may be removed from the premises. Celebrations cakes are exempt from this rule.

Responsible Service of Alcohol

Management reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner. Management reserves 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 premises at all times during the visit to Easts.

Entertainment

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

Prices/Surcharges

Every effort is made to maintain prices as printed, however these may be subject to change without notice. A surcharge of 10% for Sunday functions and 15% for functions held on a public holiday will apply to the final bill (food, beverage & room hire). Prices are valid to December 2015, after which time a maximum 10% increase may apply.

Room Allocation

Should guest numbers decrease significantly from the minimum numbers advised, Easts reserves the right to re-allocate the function to a more appropriate area. The client agrees to commence and conclude the function at the scheduled times agreed upon. Failure to do so may result in a surcharges being applied (\$200/hour or \$500 for conclusion past midnight).

To confirm your booking, please read the Terms & Conditions carefully, sign below and return this page to Easts within 14 days of making your booking.

f (07)38472158

PO Box 1160 Coorparoo DC Q 4151.

e catering@eastslagues.com.au

Your booking will be confirmed on receipt of this form together with your deposit bond.
I have read and accept the conditions stated in this agreement.

Signed _____ Name _____

Date _____

Date of Reception _____

Approx Number of guests _____

Wedding Package Selected _____

Bride's Name _____ Groom's Name _____

Bride's Mobile _____ Groom's Mobile _____

Residential Address _____

Email _____

Deposit enclosed: \$800 ()Mastercard ()Visa ()Bank Cheque ()Cash
(please note we only accept MasterCard or Visa, personal cheques are not accepted)

Cardholders Name: _____

Cardholders Signature: _____

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

Security Number ____ (3 digits)

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 _____