

CONFERENCE & FUNCTION ROOMS

INCLUDES

- PRIVATE FUNCTION AREA
- FULL ROOM SETUP AND CLEANING
- DESIGNED FLOOR PLAN TO SUIT
- FRIENDLY AND PROFESSIONAL SERVICE AND BEVERAGE SERVICE
- COCKTAIL SETUP: DRY BARS CLOTHED IN BLACK OR WHITE TABLECLOTHS
- DANCE FLOOR AVAILABLE UPON REQUEST
- LECTURN AND MICROPHONE

EXTRAS (FEES APPLY)

- STAGING AND SETUP
- CHAIR COVERS
- SPEAKER-SOUND SYSTEM
- DECOR PACKAGES

PLEASE SPEAK WITH YOUR
FUNCTIONS MANAGER REGARDING FEES FOR
THESE EXTRAS

THE ARIADNE ROOM

WILL COMFORTABLY FIT UP TO 100 -120 GUESTS IN A COCKTAIL PARTY SETTING.
THE ROOM OPENS UP ONTO A BALCONY OVERLOOKING ADELAIDE STREET.
ROOM HIRE FROM

THE LENNOX ROOM

WILL COMFORTABLY FIT UP TO 100 -120 GUESTS IN A COCKTAIL PARTY SETTING.
ROOM HIRE FROM

ROOM 1842

IS THE COMBINATION OF BOTH LENNOX AND ARIADNE ROOMS WITH THE OPEN DECK,
CREATING A LARGE SPACE TO ACCOMODATE UP TO 250 GUESTS.
ROOM HIRE FROM

DOWNSTAIRS

THE BOARDROOM

AVAILABLE ON THE GROUND FLOOR DINNING AREA WITH A SEATED CAPACITY OF 30 GUESTS.
THIS IS NOT A COMPLETE PRIVATE AREA
ROOM HIRE FROM

THE 47TH ROOM (NEAR KIDS ROOM)

IS AVAILABLE EVERYDAY AND ACCOMADATES UP TO 50 GUESTS.
PLEASE SEE FUNCTION MANAGER FOR AVAILABILITIES

THIS IS NOT A PRIVATE AREA
NO ROOM HIRE

Public Holidays and Sundays will attract a 20% surcharge.

CONFERENCE SEATING ARRANGEMENTS

Please inform your Function Management on the style of seating requirement for your function and any additional requirements such as, Presentation, Registration and Display tables.

Configuration

Maximum Numbers

Banquet

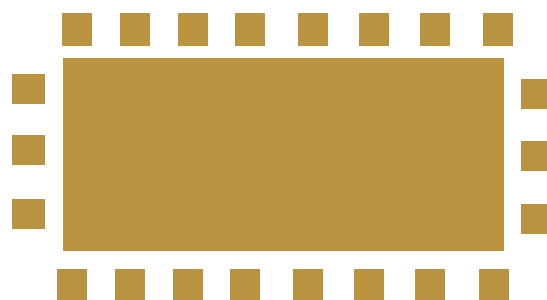
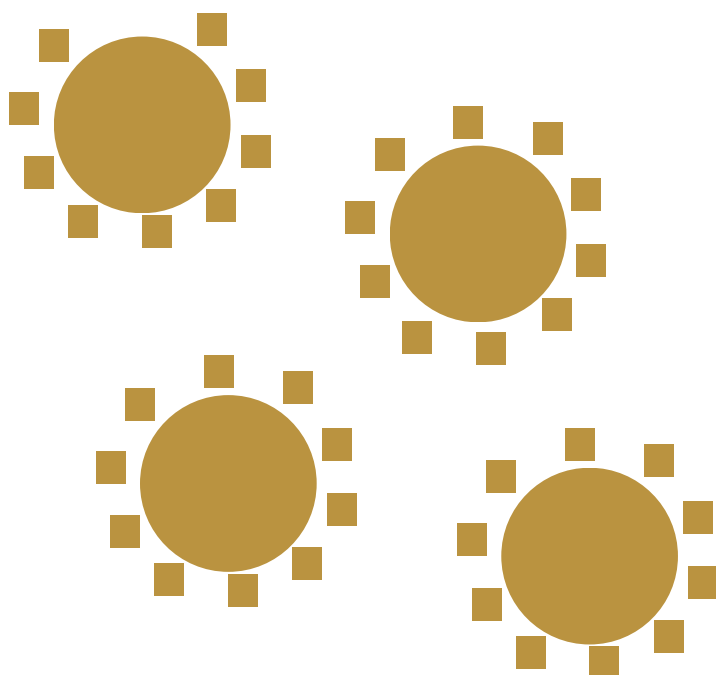
8-144

Theatre Style

12-240

Boardroom

4-24



latters

EACH PLATTER CATERERS FOR 10 - 12 PEOPLE

ANTIPASTO

KABANA, DICED CHEESE
COCKTAIL ONIONS
CARROT & CELERY STICKS
CHAR-GRILLED VEGETABLES
SLICED PROSCIUTTO
SALAMI AND CRISPY CHORIZO
OLIVES
CAMEMBERT
WITH AN ASSORTMENT OF DIPS &
CRACKERS

PARTY

MINI DIM SIM
SAMOSAS
SAUSAGE ROLLS
FISH GOUJONS
VEGETABLE SPRING ROLLS
PARTY PIES
CRUMBED PRAWN CUTLETS
ASIAN MONEY BAGS
WITH DIPPING SAUCES

FAVOURITES

PRAWN TWISTERS
PEKING DUCK SPRING ROLLS
PARTY PIES
TEMPURA SCALLOPS
MINI SAUSAGE ROLLS
SWEET POTATO FRIES
CORN & ZUCCHINI FRITTERS
ARANCINI BALLS
SWEET CHILLI, TOMATO & TARTARE SAUCE

GOURMET

SPICY CHICKEN & CORN EMPANADA
ASSORTED GOURMET MINI PIES
COCONUT CRUMBED PRAWNS
SOUTHERN FRIED CHICKEN
MINI QUICHE
CALAMARI RINGS
SWEET POTATO FRIES
BACON, MUSHROOM & SPINACH CROQUETTES
SWEET CHILI, TOMATO & TARTARE SAUCE

CHEESE

SELECTION OF AUSTRALIAN AND
INTERNATIONAL CHEESE
FRESH FRUIT AND DRIED FRUITS
NUTS AND ASSORTED CRACKERS

SWEET SENSATION DESSERTS

APPLE PIE BITES
MINI CHURROS
CHOCOLATE & HAZELNUT EMPANADAS
CUSTARD & WARM CHOCOLATE SAUCE

OTHER PLATTER OPTIONS

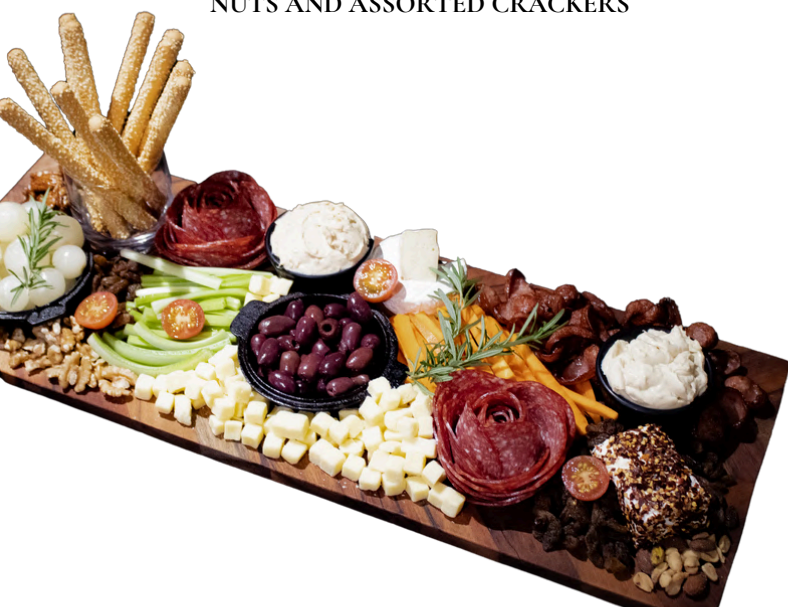
GOURMET SANDWICH PLATTER

ASSORTED HOMEMADE BISCUITS

TURKISH BREAD MELTS PLATTER - (Chefs Selection)

SEASONED POTATO WEDGES PLATTER
sour cream and sweet chili sauce

TEA & COFFEE STATION



BUFFET

MAIN BUFFET

PLEASE SELECT THREE MAINS - THREE VEGETABLES AND THREE SALADS

Includes bread rolls, all necessary condiments & sauces, chefs' selection of gourmet miniature desserts with freshly whipped cream & seasonal fruit platter.

MAINS

ROAST PORK
ROAST LAMB
ROAST CHICKEN
OVEN BAKED BARRAMUNDI WITH LEMON MYRTLE BUTTER
BEEF STROGANOFF
LAMB KORMA
BUTTER CHICKEN
SLOW ROASTED BEEF BRISKET WITH JACK DANIELS SAUCE
PORK MEDALIONS WITH SEEDED MUSTARD SAUCE
LEMON PEPPER CHICKEN

VEGETABLES

ROAST POTATO
STEAMED SEASONAL VEGETABLES
ROAST PUMPKIN
STEAMED JASMINE RICE
POTATO BAKE
CAULIFLOWER MORNAY
OVEN ROASTED ROOT VEGETABLES
CORN ON THE COB WITH HERB BUTTER
GREEN BEANS WITH TOASTED ALMONDS & OLIVE OIL
HONEY & SESAME CARROTS

SALADS

CHAT POTATO SALAD WITH BACON, SOUR CREAM & SHALLOTS
CREAMY COLESLAW
MESCLUN GARDEN SALAD
CAESAR SALAD
MEDITERANIAN PASTA SALAD
GREEK SALAD
QUINOA WITH ROASTED SWEET POTATO, SUNDRIED TOMATOES & FETA

MIN 40 PAX (UNLESS APPROVED BY CHEF)

BUFFET

B U F F E T O P T I O N 2

Includes bread rolls & all necessary condiments.

MAINS

ROAST LAMB

PORK MEDALIONS WITH SEEDED MUSTARD SAUCE

& YOUR CHOICE OF

LEMON PEPPER CHICKEN OR

OVEN BAKED BARRAMUNDI WITH LEMON MYRTLE
BUTTER

VEGETABLES

POTATO BAKE

CORN ON THE COB WITH HERB BUTTER

GREEN BEANS WITH TOASTED ALMONDS & OLIVE OIL
HONEY & SESAME CARROTS

DESSERT OPTION AVAILABLE AT AN ADDITIONAL

MIN 30 PAX (UNLESS APPROVED BY CHEF)

GF OPTION AVAILABLE

BUFFET

Y O U T H I N S P I R E D

HOT DISHES

BEEF LASAGNA
ROAST CHICKEN
CRUMBED CHICKEN TENDERS OR CRUMBED
FISH FILLETS
MIXED GREENS
HOT CHIPS\|POTATO GEMS
ROAST PUMPKIN

COLD DISHES

PASTA SALAD
CREAMY COLESLAW
GARDEN SALAD
FRESHLY BAKED DINNER ROLLS

DESSERT (CHOICE OF 2)

STICKY DATE PUDDING
PAVLOVA

Adults
Children

PLATED

Alternate drop option

2 OR 3 COURSES

2 COURSE

3 COURSE

choose 2 options of the following to be served as an alternate drop

Entrees

PRAWN, SCALLOP & AVOCADO SALAD **GF**

Drizzled with Lemon Myrtle dressing & crisp Prosciutto.

COCONUT CHICKEN CURRY SOUP

CHILLED CHAR-GRILLED ASPARAGUS **GF**

Smoked Salmon, Hollandaise sauce, diced Roma Tomato & Micro-Herbs

PEKING DUCK SPRING ROLLS

With Asian Slaw & dipping sauce.

CAESAR SALAD **GF OPTION AVAILABLE**

Baby Cos, poached Egg, shaved Parmesan Cheese, Garlic Croutons, crisp Bacon & Caesar dressing

LEMON PEPPER CALAMARI

Petite Salad, Aioli & Lemon wedge.

Mains

8 HOUR BRAISED BEEF CHEEK **GF**

Set on roasted Garlic Mash Potato with fresh green Beans, crisp Sweet Potato & Red Wine sauce.

CRISPY SKIN ATLANTIC SALMON **GF**

On smashed Chat Potato with Broccolini, blistered Cherry Tomatoes & Hollandaise sauce.

CHICKEN SUPREME **GF**

Oven roasted with Kipfler Potato chips, Honey Carrots & Broccoli masked with a creamy Mushroom sauce.

FRESH HERB CRUSTED LAMB RUMP **GF**

Served medium on whipped Sweet Potato with grilled Asparagus, sauteed Wild Mushrooms & Rosemary Jus.

RIB FILLET 250GM CHAR-GRILLED MEDIUM **GF**

Roasted Chat Potato, baby Carrots, fresh green Beans & Diane sauce.

MOROCCAN PORK CUTLET **GF**

Char-grilled on Truffle mashed Potato with Caramelized Apple roasted Root Vegetables & Cider Jus.

Dessert

HOUSE MADE COOKIES & CREAM CHEESECAKE

with fresh Strawberries & whipped Cream.

STICKY DATE PUDDING

served with warm Salted Caramel sauce & Vanilla Bean Ice Cream.

APPLE RHUBARB CRUMBLE

with White Chocolate and Raspberry Ice Cream.

INDIVIDUAL CHOCOLATE MUD CAKE

with double Cream and fresh Strawberries

PAVLOVA

topped with lashings of whipped Cream, Passionfruit Coulis & fresh Fruit Salad.

WHITE CHOCOLATE & PECAN TART

with a Wild Berry Compote & whipped Cream.

XMAS MENU

B U F F E T O R P L A T E D

Includes bread rolls, all necessary condiments & sauces,

MAINS

CHICKEN MIGNON WITH
CRANBERRY SAUCE
HONEY BAKED HAM
ROAST POTATO
ROAST PUMPKIN
STEAMED VEGETABLES

DESSERT

PAVLOVA WITH FRUIT SALAD
FRUIT MINCED PIES WITH CUSTARD
AND ICE CREAM

GF OPTION AVAILABLE



BUS & GROUP

ROAST OF THE DAY

CHICKEN SCHNITZEL
CHIPS & SALAD OR VEG

FISH 'N' CHIPS

RUMP & VEG
OR CHIPS \ SALAD

CHEF'S SPECIAL

*Bread Roll with Chefs Selected
Dessert*

*Tea and Coffee Station &
Table Waters*



SEMINAR PACKAGES

All menus have a minimum number of 15 guests

PACKAGE 1

M O R N I N G T E A

*Your choice of fresh inhouse baked
Scones and Muffins*

L U N C H

*Hot finger food platters
assorted Sandwiches
Fresh Fruit and Orange Juice*

A F T E R N O O N T E A

A variety of fresh Danishes

including GST

Package 2

M O R N I N G T E A

*Your Choice of fresh inhouse baked
Scones and Muffins*

L U N C H

*Hot finger food platters,
cold Meat platters including roast
Chicken, roast Beef, Ham and
Salami.*

*A selection of the chefs' salads,
Caesar Salad, Potato Salad or Pasta
Salad.*

*Crisp Bread Rolls
Orange juice*

A F T E R N O O N T E A

A variety of Danishes

including GST

Both Packages include selected Madura Tea and Coffee



MORNING TEA

OPTION 1

Continuous selected Madura Tea
and Coffee for the duration of your event.

OPTION 2

Selected Madura Tea and Coffee with Mini
Danish

OPTION 3

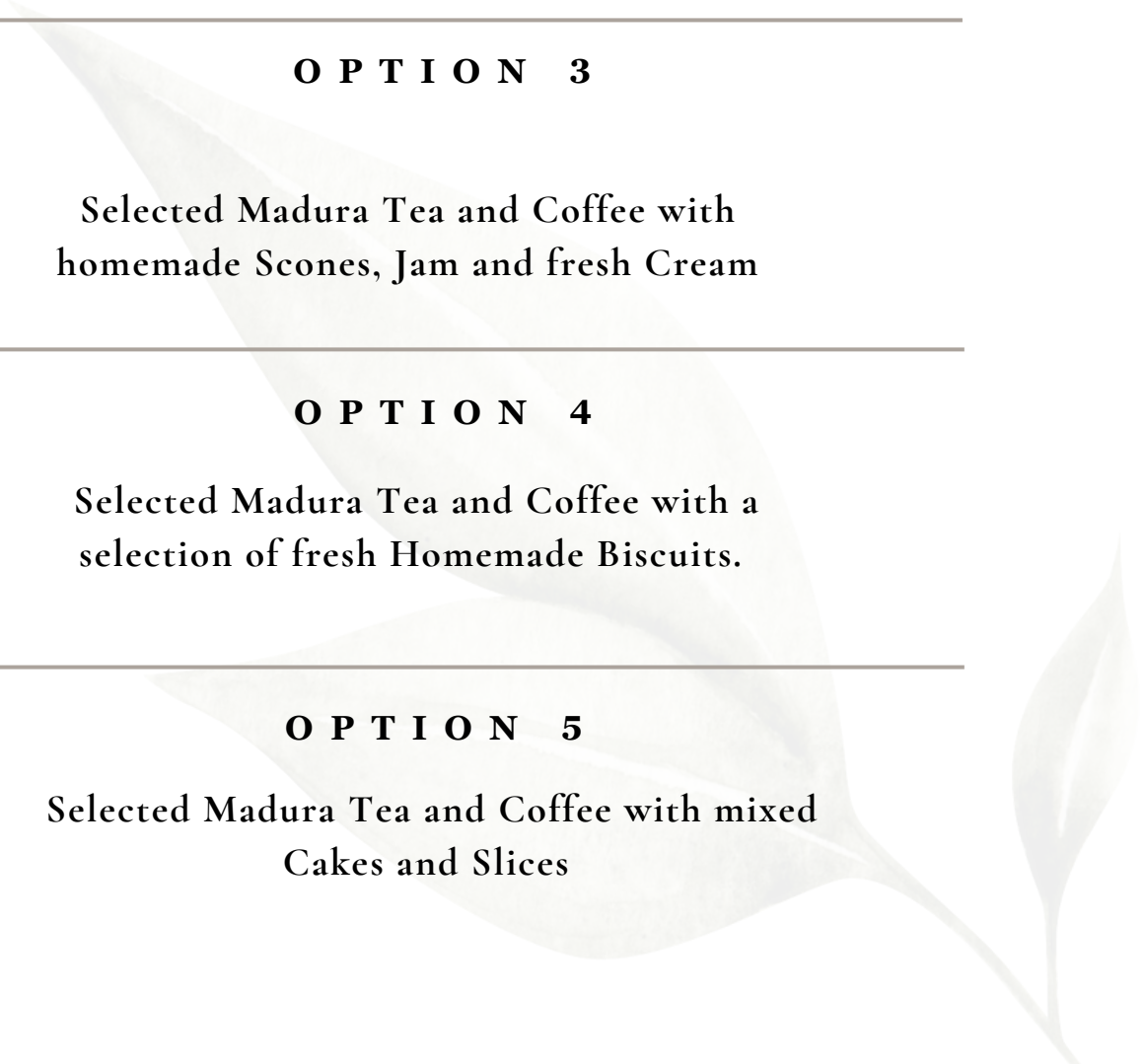
Selected Madura Tea and Coffee with
homemade Scones, Jam and fresh Cream

OPTION 4

Selected Madura Tea and Coffee with a
selection of fresh Homemade Biscuits.

OPTION 5

Selected Madura Tea and Coffee with mixed
Cakes and Slices



Terms & Conditions

DEPOSIT

All function bookings require a non-refundable deposit of the room hire fee. Tentative bookings will be held for a maximum period of 14 days. After which time a deposit must be made to secure the date. If a second party expresses interest in the same date after a tentative booking has been made, the Maryborough Services Club will advise both parties of the situation. Under these conditions, the first party will have 3 days to confirm the booking by way of a paid deposit.

FINAL NUMBERS

The nominated attendance figure must be confirmed no later than 2 weeks prior to the function and the room hire, food and beverage charges will be calculated according to these, even if the actual attendance list is less. The Maryborough Services Club reserves the right to only cater for the confirmed numbers.

PAYMENTS

Full payment is required 7 days prior to your function. Payments can be made by cash, direct debit or credit card. Contact your Function Manager for information relating to direct debit payments. Sunday and public holiday functions incur a 20% surcharge on all costs.

ADVANCED PAYMENTS

Due to fluctuation in goods and service pricing, prices may vary and menu prices can only be confirmed two weeks prior to your event.

UNFORSEEN CIRCUMSTANCES

Should the Maryborough Services Club be unable to comply with any of the provisions of this contract by virtue of any interruption to electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food items or and any other unforeseen contingency or accident, we reserve the right to cancel any booking or refund any deposit without notice.

CLUB'S LICENCE CONDITIONS

All guests must comply with the Registered Club Association Act governing the club's licence conditions. Under aged patrons are welcome to attend private functions, but it is expected that you agree to take full responsibility for these patrons, and provide adequate adult supervision at all times. The club must be notified of any entertainment that the organiser intends to book.

MENU ITEMS & COSTINGS

Specific menu items & pricing may be subject to change, based on seasonal availability. The functions manager will inform you of any price increases – No increases will occur within a month leading up to your event.

PRICING CONDITIONS

Upon completion of an event all equipment must be cleared from the venue. Any equipment left in the function room may result in additional charges for storage.

Every possible effort is taken to maintain prices quoted but all prices are subject to change at the discretion of the management to allow for market variations. If our prices are altered we will endeavour to give you as much notice as possible.

CANCELLATIONS

We would be disappointed should the need arise for a booking to be cancelled, however, we do realise that circumstances occasionally make it necessary.

Cancellations must be in writing with at least 21 days notice to ensure no cancellation charges apply.

DAMAGE & INSURANCE

Any property of the client or any other person, brought into the Maryborough Services Club shall be at the owner's risk and the Maryborough Services Club shall not be liable for any loss or damage however caused. This includes all and any items left after the event.

CONDUCT

The Client must conduct the Function in an orderly manner, in full compliance with the above 'Terms and Conditions' and ensure compliance by all persons in attendance.

The Client must ensure no disturbance or nuisance will be caused to the Maryborough Services Club or any of its guests, visitors or neighbours.

The Maryborough Services Club is entitled to remove any persons from the Function whose behaviour, in the opinion of the Maryborough Services Club, is objectionable, improper or undesirable.

The Maryborough Services Club reserves the right to cancel any bookings for themed parties that is deemed inappropriate.

Children are allowed on the premises until 10.00pm unless otherwise arranged with Management; however the client undertakes to ensure that children will be kept under strict supervision and remain under the responsibility of the client.

Any minors found to be consuming alcohol will be removed from the premise and the remainder of the function will be cancelled with no monies refunded.

INDEMNITY

The client attends the function at his/her own risk and agrees to indemnify and keep indemnified the Maryborough Services Club against all costs, charges and expenses which may be incurred due to any person suffering injury while at the Function or due to any loss or damage of property related directly or indirectly to the Function.

ENTIRE AGREEMENT

You agree that the 'Terms and Conditions' in this agreement constitute all the terms agreed upon for the hiring of the Function Centre at the Maryborough Services Club for your function.

Any departure from these 'Terms and Conditions' will only be binding if the Maryborough Services Club has accepted these conditions in writing prior to the function.

The management of the Maryborough Services Club looks forward to providing you with the very best service to ensure the success of your function and make it 'one to remember'.