

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

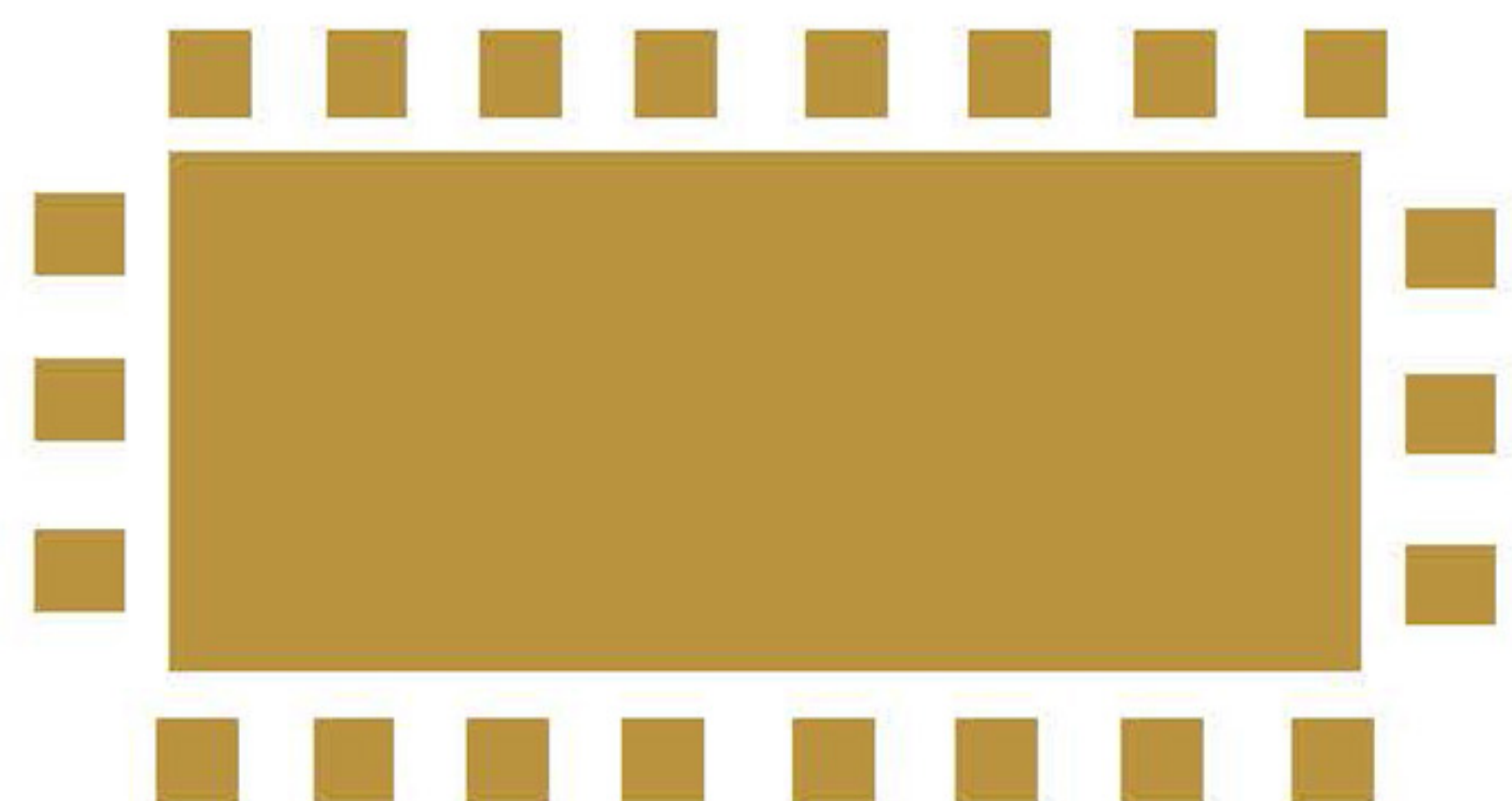
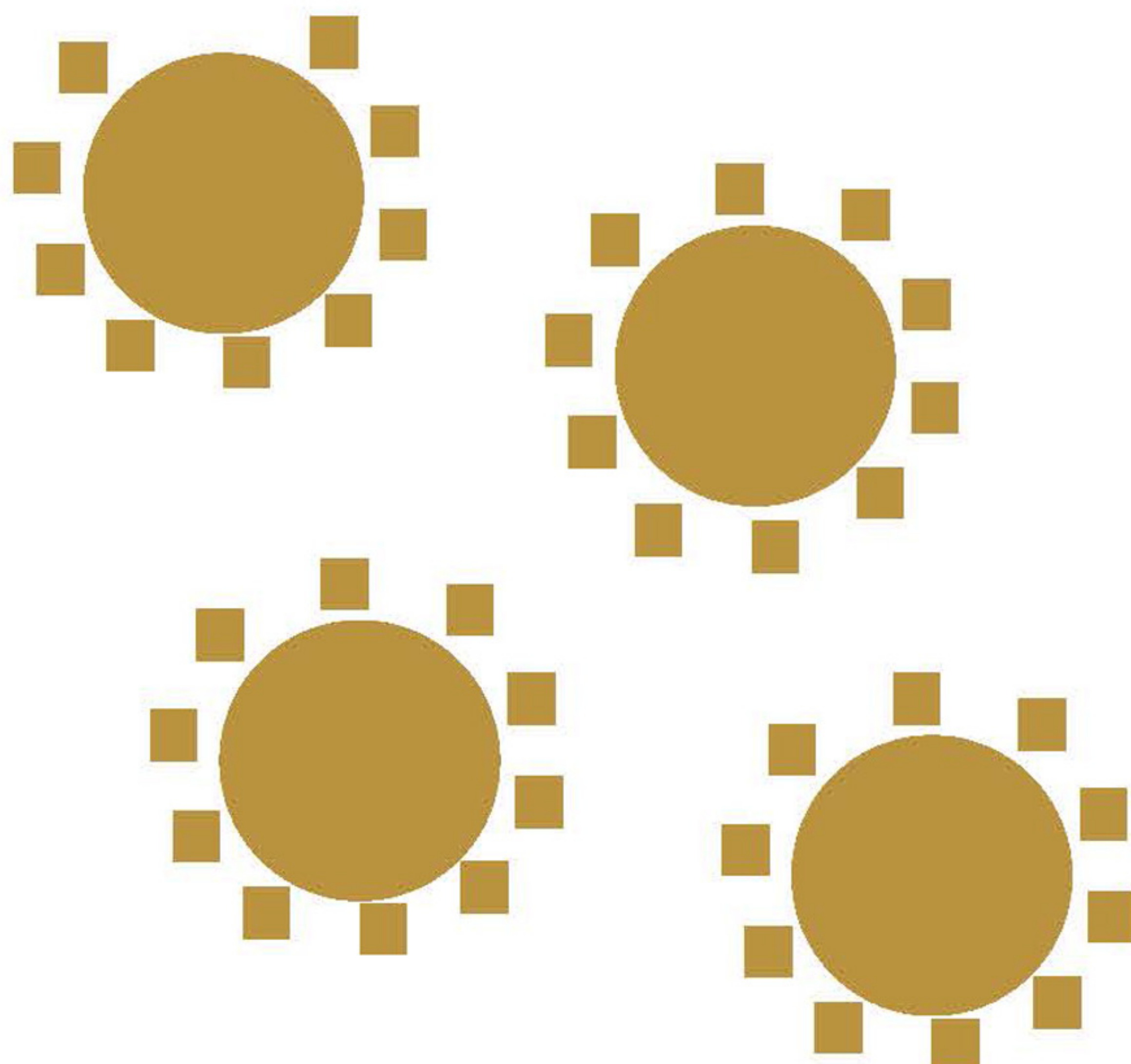
8-144

Theatre Style

12-240

Boardroom

4-24



FUNCTION PIZZAS

MAGARITA

Napoli sauce & Mozzarella

PEPPERONI

Napoli sauce Pepperoni & Mozzarella

HAWAIIAN

Napoli sauce, Ham, Pineapple & Mozzarella

BBQ CHICKEN & BACON

BBQ sauce, Chicken, Bacon, Capsicum, Spanish Onion & Mozzarella

BBQ MEET LOVERS

BBQ sauce, Pepperoni, Beef, Cabanossi, Ham, Bacon & Mozzarella

SUPREME

Napoli sauce, Pepperoni, Ham, Capsicum, Olives, Spanish Onions, Cabanossi, Mushrooms & Mozzarella

VEGETARIAN

Napoli sauce, Roasted Sweet Potato, Capsicum, Onion, Mushroom & Mozzarella

GLUTEN FREE AVAILABLE FOR EXTRA \$3

PLATTERS

Each platter caters to 10-12 pax

Antipasto

Kabana, diced cheese, cocktail onions, carrot and celery sticks, char-grilled vegetables, sliced prosciutto, salami and crispy chorizo, olives and soft and hard cheeses, dips and crackers.

Favourites

Prawn twisters, Peking duck spring rolls, party pies, tempura scallops, mini sausage rolls, sweet potato fries, cauliflower bites, arancini Balls, sweet chilli, tomato and tartare sauce

Party

Mini Dim Sims, samosas, sausage rolls, whiting tempura bites, vegetable spring rolls, party pies, crumbed prawn cutlets, Asian money bags and dipping sauces.

Gourmet

Spicy chicken and corn empanada, assorted gourmet mini pies, coconut crumbed prawns, fried chicken bites, mini quiches, calamari rings, sweet potato fries, spinach and feta pastries, sweet chilli, tomato and tartare sauces.

Sandwich Platter

Wrap Platter

Seasonal Fruit platter

Fresh Cookie Platter (40) cookies

Seasoned Potato Wedges

Tea & Coffee station

MAIN – BUFFET

Please select three mains, three vegetables and three salads.
Includes bread rolls and all necessary condiments and sauces.

Mains

Roast lamb
Roast pork
Roast chicken
Oven Baked Barramundi with lemon myrtle butter
Butter chicken with basmati rice
Slow roasted beef with Jack Daniels sauce
Pork medallions with seeded mustard sauce

Vegetables

Roast pumpkin
Roast chat potatoes
Steamed seasonal vegetables
Corn on the cob with herb butter
Green beans with toasted almonds and olive oil
Honey sesame carrots
Potato bake
Cauliflower mornay

Salads

Chat potato salad with bacon, sour cream and shallots
Creamy coleslaw
Mesclun garden salad
Pasta salad
Greek Salad

Desserts

Mississippi Mud cake
Pavlova

GF option available

MINIMUM 40 PAX (UNLESS APPROVED BY CHEF)

BUFFET - CARVERY

Bread roll and butter

Please select two meat, three vegetables.

Includes all necessary condiments and sauces.

Mains

Roast lamb

Roast pork

Roast chicken

Vegetables

Roast pumpkin

Garlic rosemary chat potatoes

Corn on the cob with herb butter

Green beans with toasted almonds and olive oil

Honey sesame carrots

Vegetable mornay

Dessert

Chocolate cake

Pavlova

GF option available

MINIMUM 30 PAX (UNLESS APPROVED BY CHEF)



YOUTH INSPIRED BUFFET

Freshly baked dinner rolls and condiments

HOT DISHES

Beef Lasagna

Roast Chicken

Fish Fillets (battered)

Mixed Greens

Hot Chips

Roast Pumpkin

COLD DISHES

Pasta Salad

Creamy Coleslaw

Garden Salad

DESSERT

Chocolate Cake

Pavlova

GF OPTIONS AVAILABLE



PLATED

Alternate Drop; 2 or 3 courses

2 courses

Please select 2 mains and 2 dessert

3 course

Please select 2 Entree, 2 mains and 2 dessert

Entrees - with Bread roll

Peking Duck pancake

Onion and goat cheese tart

Szechuan pepper calamari

Thai satay chicken skewers

Mains

8 Hour braised beef cheek GF - set on roasted garlic mash with fresh broccolini and red wine sauce.

Crispy skin Atlantic salmon GF - On smashed chat potatoes with broccolini, blistered cherry tomatoes and hollandaise sauce

Fresh parmesan herb crusted lamb rack GF - Served medium on whipped sweet potato with broccolini and rosemary jus.

Moroccan pork cutlet GF - char-grilled on truffle mashed potato with caramalised apple roasted root vegetables and cider jus.

Dessert

White Choc Pecan Tart- With wild berry compote and whipped cream.

Mississippi Choc Mudcake

Raspberry New York cheesecake

Mars Bar Cheese Cake.



BUS AND GROUP MENU

Bread roll and butter

Roast of the day

Chicken Schnitzel with chips and salad or vegetables

Fish 'n' Chips

Rump Steak with chips and salad or vegetables

Rump Steak with chips and salad or vegetables

Chefs Selected dessert

Water and glasswear on tables

Tea and coffee station

GF OPTIONS AVAILABLE



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'.