

Functions at Guildford Leagues Club

When you hold your Personal or Corporate function at Guildford Leagues Club we aim to deliver a personalised service for a memorable function without the price tag.

Consider our facilities for birthday parties, anniversaries, corporate events, wakes, christening or any occasion.

Function Rooms

The Club has several room options available for hire which are detailed below with their room capacity.

Room	Room Hire	Maximum Guest Capacity		
		Round Tables	Trestle Tables	Cocktail Style
Linnwood	\$250	120	120	150
McCredie	\$150	50	50	60
Entertainment^	\$250	NA	240	Upon request
Intraclub & BBQ Area	\$150	Upon Request	120	150

^ All bookings made for the Entertainment Lounge which require any sound and lighting are required to book our operators who will discuss your requirements with you directly. Charges will apply

Included in your room hire fee:

- set up of function room
- private use of the area booked (for the time nominated)
- Paper table cloth and napkins (if required)

Audio Visual

To assist your function needs we have available:

- Whiteboards
- Flip Charts
- Projector
- Screens
- Microphones
- Lectern

Please discuss with your functions coordinator your requirements and fees.



CONFERENCE/ LIGHT MENU

Tea & Coffee
\$2.50

Tea, Coffee & Biscuits
\$4.00

Tea, Coffee, Danish Pastries & Muffins
\$8.50

Tea, Coffee & Seasonal Fruit Platters
\$8.50

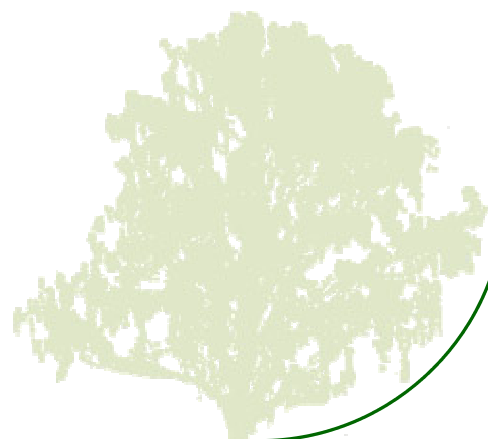
Tea, Coffee, Seasonal Fruit & Danish Pastries
\$10.50

Menu based on a minimum of 20 guests

A surcharge of \$3.00 per person applies for Sundays and Public Holidays

Prices are on a per person basis

Tray service surcharge of \$2.00 per person



COCKTAIL FOOD MENU "Traditional"

Satay Chicken Skewer (1 piece)

Mini Sausage Rolls (1 piece)

Mini Meat Pies (1 piece)

Curried Samosas (2 pieces)

Mini Vegetable Spring Rolls (2 pieces)

Spinach & Ricotta Filo Triangles (2 pieces)

Dim Sims (2 pieces)

Marinated Chicken Wings (2 pieces)

Thai Fish Cakes (2 pieces)

Fish Cocktail (2 pieces)

Sesame Prawn Toasts (2 pieces)

Three Selections	\$6.50
Five Selections	\$9.50
Seven Selections	\$12.00
Nine Selections	\$14.00

Menu based on a minimum of 20 guests

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Prices are on a per person basis

Tray service surcharge of \$2.00 per person

Prices are all GST inclusive.



COCKTAIL FOOD MENU "Hot & Cold"

Cold Canapés

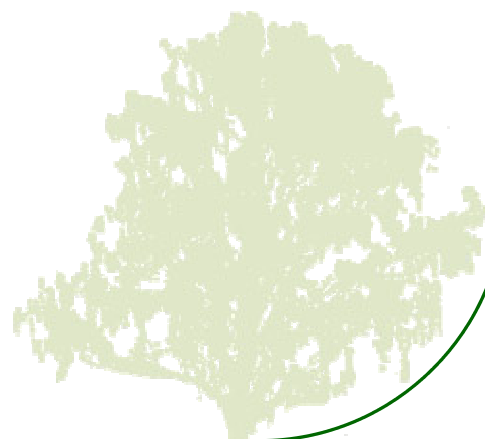
Smoked Salmon with Sour Cream & Dill
Roast Beef with Cucumber Bruschetta
Thai Chicken Salsa on Crusty Bread
Prosciutto & Rockmelon
Prawn & Avocado

Hot Canapés

Chicken Vol Au Vent
Mini Quiches
Tempura Fish Cocktail
Macadamia Nut Crumbed Chicken Strips
Wontons
Malaysian Chicken Stay Sticks

\$18.50 – Five Selections
\$24.50 – Eight Selections

Menu based on a minimum of 30 guests
A surcharge of \$3.00 per person applies for Sundays and Public Holidays
Prices are on a per person basis
Tray service surcharge of \$2.00 per person
Prices are all GST inclusive.



SET MENU

“Parkside”

Entrée

(Please select 2 of the following)

Chicken Vol au Vent
Tortellini with Napolitano Sauce
Cream of Mushroom Soup
Mixed Entrée (prawn cutlet, calamari ring, dim sim)

Mains

(Please select 2 of the following)

Veal Cordon-Bleu
Garlic Chicken Kiev
Mustard crusted Roast Beef with Red Wine Jus
Roast Pork with Apple Sauce and Demi Glace
(All main meals are served with baked potato and seasonal vegetables)

Dessert

(Please select 2 of the following)

Passionfruit Pavlova
Lemon Meringue Pie
Apple Strudel with Custard Sauce

Coffee and Tea

\$29.50 Per Person

Menu based on a minimum of 30 guests

A surcharge of \$3.00 per person applies for Sundays and Public Holidays

Prices are on a per person basis

Prices are all GST inclusive.

They also include the standard setting of the following:

- Paper table cloths
- Colours paper serviettes
- Crockery & cutlery settings
- Staffing for the service of the function



SET MENU 2

“Beachside”

Entrée

(Please selected 2 of the following)

Tortellini with Carbonara Sauce
Ham & Melon Salad with Cranberry Sauce
Crumbed Calamari Rings with Minted Sour Cream
King Prawn Cocktail

Mains

(Please selected 2 of the following)

Lamb Fillet with Rosemary Sauce
Rump Steak with Mushroom Sauce
Grilled Chicken Breast with Port Wine Jus
Grilled Barramundi with Lemon Butter Sauce
(All main meals are served with baked potato and seasonal vegetables)

Dessert

(Please selected 2 of the following)

Black Forest Cake
Chocolate Profiteroles
Passionfruit Cheese Cake

Coffee and Tea

\$35.50 Per Person

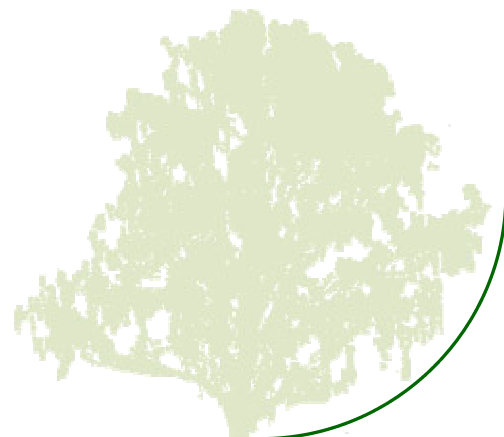
Menu based on a minimum of 30 guests

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Prices are on a per person basis Prices are all GST inclusive.

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- Crockery & cutlery settings
- Staffing for the service of the function



SET MENU 3

“Habourside”

Entrée

(Please selected 2 of the following)

Seafood Vol au Vent
Crystal Prawn Risotto
Creamy Butternut Pumpkin Soup
Smoked Salmon Caesar Salad

Mains

(Please selected 2 of the following)

Grilled Veal Loin Fillet with Shiraz Jus
Rack of Lamb with Tarragon Sauce
Grilled Salmon Fillet with Citrus Butter Sauce
Pan-fried Pork Loin with Caramelised Apple and Calvados Jus
(All main meals are served with baked potato and seasonal vegetables)

Dessert

(Please selected 2 of the following)

Traditional Tiramisu
Passionfruit Cheesecake
Lemon Meringue Pie

Coffee and Tea

\$45.50 Per Person

Menu based on a minimum of 50 guests

A surcharge of \$3.00 per person applies for Sundays and Public Holidays

Prices are on a per person basis

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- Staffing for the service of the function



BUFFET MENU

“Bronze Delights”

Cold

Potato and Seeded Mustard
Greek Salad
Coleslaw
Garden Salad

Bread Rolls and Butter

Hot

Chicken Stir-fry with Cashew Nuts in Oyster Sauce
Beef Stroganoff
Roast Leg of Lamb with Mint Jelly
Honey Baked Ham
Vegetable Medley
Roast Potatoes
Steamed Rice or Fried Rice

Desert

Seasonal Fruit Platter
Chocolate Cake
Cheesecake
Passionfruit Pavlova

Tea and Coffee

\$28.50 Per Person

Menu based on a minimum of 30 guests

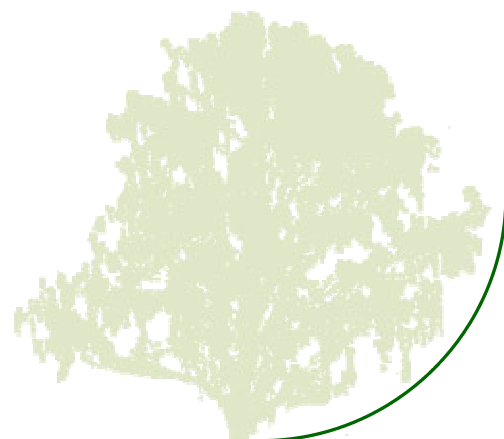
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Prices are on a per person basis

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- Staffing for the service of the function



BUFFET MENU

“Silver Delights”

Cold

Cooked King Prawns
Assortment of Cold Meat & Relishes
Potato with Seeded Mustard
Coleslaw
Garden Salad

Bread Rolls and Butter

Hot

Mongolian Lamb
Chicken A la King
Beef and Mushroom Casserole
Tortellini with Napolitano Sauce
Crumbed Calamari, Tartare Sauce
Vegetable Medley
Steamed Rice or Fried Rice

Desert

Seasonal Fruit Platter
Black Forest Cake
Cheesecake
Passionfruit Pavlova

Tea and Coffee

\$35.50 Per Person

Menu based on a minimum of 30 guests

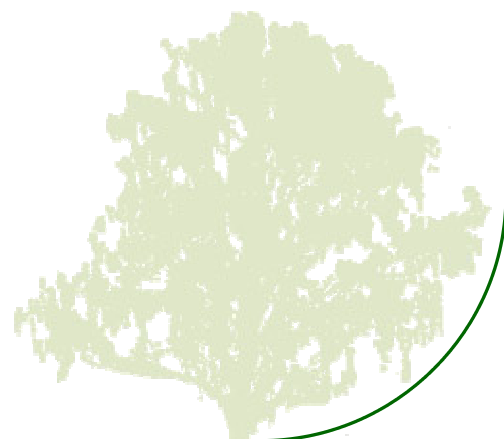
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Prices are on a per person basis

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- Staffing for the service of the function



BUFFET MENU

“Golden Delights”

Cold

Cooked King Prawns
Natural Oysters
Assortment of Cold Meat & Relishes
Potato with Seeded Mustard
Caesar Salad
Coleslaw
Garden Salad

Bread Rolls and Butter

Hot

Seafood Mornay
Herb Crumbed Perch Fillet
Thai Curry Chicken
Beef and Mushroom Casserole
Tortellini with Napolitano Sauce
Vegetable Medley
Steamed Rice or Fried Rice

Dessert

Seasonal Fruit Platter
Tiramisu
Cheesecake
Passionfruit Pavlova

Tea and Coffee

\$45.50 Per Person

Menu based on a minimum of 30 guests

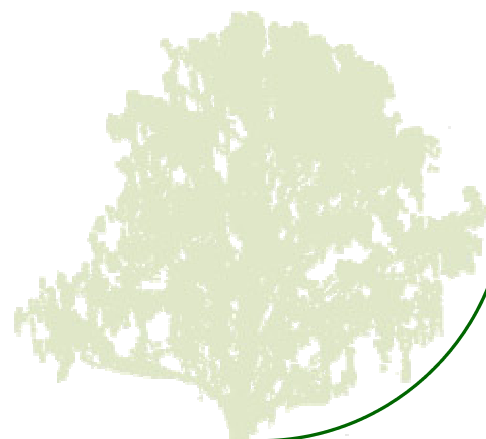
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CHILDREN'S MENU

Main

(Please selected 1 from the following)

Chicken Strips and Chips

Fish Cocktail and Chips

Beef Lasagne and Chips

Spaghetti Bolognaise

Dessert

(Please selected 1 from the following)

Vanilla Ice Cream with Chocolate Topping

Fruit Salad with Ice Cream

Mudcake with Ice Cream

\$15.00 Per Child

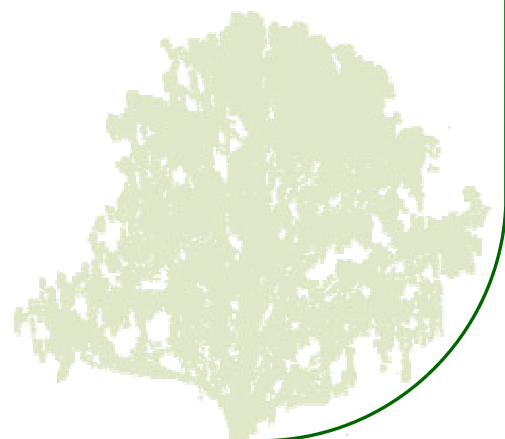
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- Staffing for the service of the function



Barbeque Menu

“Southern Cross”

BBQ Steak
Sausages
Sliced Onion
Sauces and Dressing
Garden Salad
Coleslaw
Bread Rolls and Butter

\$13.50 Per Person

A Chef will be provided for 2 hours

Menu based on a minimum of 50 guests

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Prices are on a per person basis

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They also include the standard setting of the following:

- Paper table cloths
- Colours paper serviettes
- Crockery & cutlery settings
- Staffing for the service of the function

Barbeque Menu

“Nullarbor”

BBQ Steak
Marinated Chicken Skewers
Sausages
Sliced Onion
Sauces & Dressing
Garden Salad
Coleslaw
Bread Rolls & Butter

\$16.50 Per Person

A Chef will be provided for 2 hours

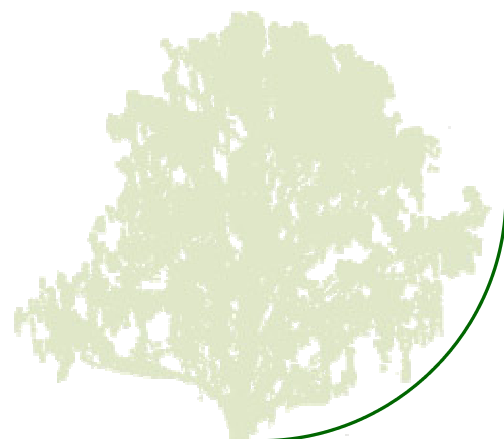
Menu based on a minimum of 50 guests

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- Staffing for the service of the function



Barbeque Menu

“Great Barrier Reef”

BBQ Steak
Marinated Chicken Skewers
Marinated Baby Octopus with Thai Spices
Sausages
Sliced Onion
Sauces and Dressing
Garden Salad
Coleslaw
Bread Rolls and Butter
Pavlova with Fresh Cream

\$21.50 Per Person

A Chef will be provided for 2 hours

Menu based on a minimum of 50 guests

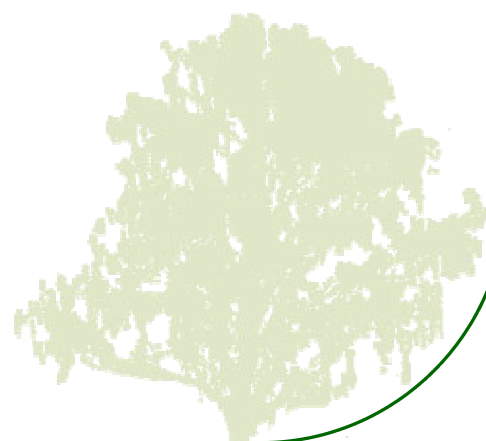
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They also include the standard setting of the following:

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Barbeque Menu

“Great Ocean Road”

BBQ Steak
Marinated Chicken Skewers
Marinated Pork Spare Ribs
Marinated Baby Octopus with Thai Spices
Sausages
Sliced Onion
Sauces and Dressing
Garden Salad
Coleslaw
Pasta Salad
Bread Rolls and Butter
Pavlova with Fresh Cream

\$21.50 Per Person

A Chef will be provided for 2 hours

Menu based on a minimum of 50 guests

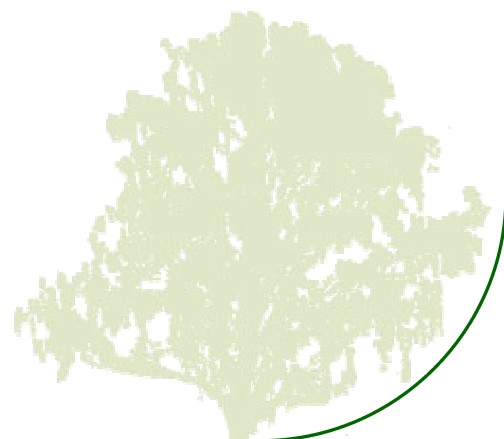
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Beverage Options

Beer

Available on Tap

VB, Tooheys New, Tooheys Old, Reschs, Tooheys Extra Dry, Tooheys White Stag and Hahn Premium Light.

Available by the bottle

Crown, Corona, XXXX Mid Strength, James Boags Classic Blonde

Wine

House wine – Lindeman's Premier Selection Chardonnay and Shiraz Cabernet.

Other wines and champagne are available upon request

Spirits

House – Scotch, Bourbon, Vodka and Barcadi

Extensive range of premium product also available

Soft Drink

Postmix Coke, Diet Coke, Lemonade, Lemon Squash, Dry Ginger Ale and OJ

Cans – Coke, Diet Coke, Bundaberg Ginger Beer and Deep Spring Flavours, Sparkling Mineral Water

Juice

Orange, Pineapple, Apple and Tomato

Tray Stewards

For the ease of guests tray stewards are available for \$25 p/h (min 3 hours)

Bar Tab

You can run a bar tab and include your personal selection of beer, wines, soft drinks as well as non-alcoholic beverages.

An open bar with complete range of Club beverages is also available.

Cash Bar

Guests purchase their own beverages from the Clubs range.



Additional Information

Disc Jockey / Jukebox

A disc jockey (DJ) can be arranged on your behalf for a five hour period. Once the DJ is booked he will contact you before the event to introduce himself and discuss your music preferences. Pricing available upon request

Karaoke / Jukebox machine can also be arranged - price available upon request.

We do allow individuals to arrange for their own DJ or other entertainment all we ask is that you advise us your intentions and if they require any set-up. Copies of external entertainers insurance such public liability will be required.

Decorations

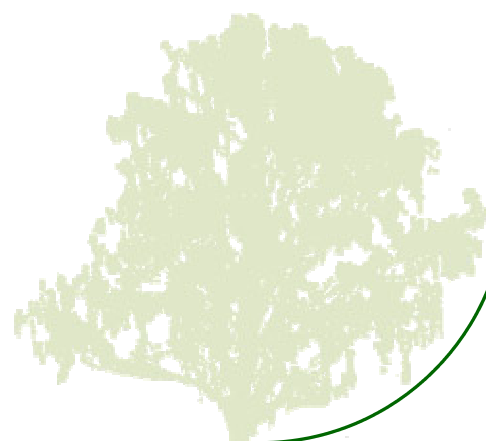
To complete your special event we can organise decorations on your behalf.

If you wish to decorate the room with your own special touch by bringing in your own decorations. Please notify your coordinator in advance.

Cake

You are welcome to bring in your cake for special occasions. We will be happy to cut your celebration cake and serve onto platters to the buffet or guest table.

However, the cake will not be served on individual plates for guests as a dessert



Terms & Conditions

1. Confirmation of all functions is required with a \$150 deposit. Your deposit can be made by cash, credit card, cheque or EFT.
2. In the unfortunate event of a cancellation your deposit is non refundable unless 30 days notice has been given in writing.
3. Whilst every effort is made to ensure prices are correct they are subject to change dependant upon availability, catering and seasonal pricing.
4. Final numbers must be confirmed five (5) working days prior to the event
5. The Club adheres to the Responsible service of Alcohol guidelines. In ensuring this we may refuse alcohol service to any patrons showing signs of intoxication or underage persons.
6. No food or beverage is to be brought or consumes onto the licensed premises. Advanced notification of a celebration cake is permitted.
7. All functions rooms are smoke free as in accordance with the Smoke Free Environment Act
8. It is a requirement that all guests sign into the Club on the functions registers located at the foyer. All persons over the age of 18 must provide photo identification. All minor must be accompanied by a responsible adult at all times.
9. Function guests are not permitted entry to the Club prior to 10am. If access is required a detailed lists of names and needs must be approved by managements prior to the function to obtain clearance for early entry.
10. Guildford Leagues Club will take no responsibility or liability for damage or loss off merchandise or any goods or property of the client or their guests left at Guildford Leagues Club prior, during or after the event.
11. Organisers are financially responsible for any damages sustained to the property of Guildford Leagues Club. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client.
12. The club reserves the right to charge for security on events deemed necessary

To book your event at Guildford leagues Club, contact our friendly Functions Coordinator

Address: Functions
Tamplin Rd, Guildford NSW 2161
Mail: PO BOX 211 Guildford NSW 2161
Telephone: (02) 9780 1333
Fax: (02) 9892 1510
Email: winners@guildfordleagues.com.au
Website: guildfordleagues.com.au

