

Thank you

for considering North Lakes Sports Club for your special occasion. We are proud to offer function spaces that can cater for a variety of events, from small groups of 20 up to 100 guests.

Our professional Functions team are here to assist in your entire event planning needs from start to finish.

The Point

The point is our premium deck space located at the tip of our stunning Banyan deck. Perfect for social catch-ups, birthday celebrations and more.

- Up to 50 people
- Private bar optional

3 hour drink package | cocktail or scattered sit down
This space has a \$2,500 minimum spend

(Choose your food and beverage option from our delicious catering options in the next pages)

The Garden

The Garden is an intimate space located on our gorgeous Banyan Deck, stunning in any season this space is great for small social get togethers.

• Up to 20 people

• 3 hour drink package | cocktail

• This space has a minimum \$1,500 spend (Choose your food and beverage option from our delicious catering options in the next pages)

The Alcove

The Alcove is another beautiful space located on our Banyan deck complimented with beautiful greenery and light during the day and lit up with fairy lights at night.

### Up to 20 people

3 hour drink package | cocktail

• This space has a minimum \$1,500 spend (Choose your food and beverage option from our delicious catering options in the next pages)

Banyan Deck

With elevated views looking back over North Lakes, the Banyan Deck provides for a wonderful alfresco event experience while still ensuring your function is protected from the weather elements. Perfect for private cocktail parties, group dining or family celebrations, this outdoor function space can comfortably cater for up to 100 guests. This space incorporates the Point, Garden and Alcove spaces.

100 people cocktail style | 80 people sit down

 Private bar
 This space has a minimum \$4,000 spend (Choose your food and beverage option from our delicious catering options in the next pages)

anyan Birdcage

819

A modern Australian food experience with a selection of our most popular Banyan dishes to share

Monday to Thursday | \$55 per person
Friday to Sunday | \$60 per person
6 to 8 people
Optional 3 hour drink package | Personal wait staff

Menu details in next pages

The Alley

The Alley space sits beside our modern Sports Bar and features industrial interior.

- Up to 40 people cocktail style
- Bar TAB option available in this space

 This space has a minimum \$1,500 spend (Choose your food and beverage option from our delicious catering options in the next pages)

Sports Deck

The sports deck is a new modern space overlooking North Lakes, protected from the weather it is great for a day or night time event.

- Up to 30 people cocktail style
  Bar TAB option available in this space
- This space has a minimum \$1,000 spend (Choose your food and beverage option from our delicious catering options in the next pages)

The Alley and Sports Deck

Utilise both the Alley and Sport Deck spaces to create the perfect celebration.

Up to 70 people cocktail style
Bar TAB option available in this space
This space has a minimum \$2,500 spend (Choose your food and beverage option from our delicious catering options in the next pages)



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Treat yourself and your guests to a premium experience in our Atonik Spirit Bar. An intimate and luxury space perfect for those celebrations that are a little bit more special.

- Up to 40 people cocktail style
  - Includes grazing plates
  - Premium drinks package
- Private bar with personal wait staff
  - \$5,000 minimum spend



Platters

# (Available in Alley, Sports Deck, Banyan Deck)

Boutique Platter \$250 (serves 10 people) natural oysters with wakame & fish roe lemon pepper calamari, Thai fish cakes, prawn cigars, tartare sauce

Chili Jam platter \$200 (serves 10 people) peking duck rolls, garlic and honey chicken skewers, teriyaki beef skewers, vegan spring rolls & nam jim

Sportsman Party Pie Platter \$150 (serves 10 people) beef burgundy, moroccan lamb, butter chicken, spinach ricotta rolls, relish & smoky bbq sauce

Arancini Party Platter \$120 (serves 10 people) four cheese, porcini truffle, pumpkin & goats cheese, jalapeno with chipotle & cheese with pesto & tequila mayonnaise

Charcuterie platter \$150 (serves 10 people) cheddar, blue vein, camembert, prosciutto, ham, salami, grissini, lavosh, pickled figs, gherkins, olives, semi dried tomato, macadamia, walnuts & fresh fruit

Dessert Platter \$100 (serves 10 people) red velvet, strawberry mousse, mango cheesecake, green tea tiramisu, with berry compote, macaron & whipped cream

Cheese Platter \$100 (serves 10 people) cheddar, blue vein, camembert, grissini, lavosh, water crackers, falwaser & muscatel

Morning tea / Danish Tower (only available until 2.30pm)

\$100 (serves 10 people)

assorted baked Danishes, chocolate croissants, scone with jam & whipped cream

#### Lunch Sandwich platter (only available until 2.30pm)

\$160 (serves 10 people)

smoked ham, cos lettúce, sundried tomato tapanade & cheddar chilled chicken breast, spinach, Roma tomato with pesto & Swiss cold smoked trout, rocket lettuce, Spanish onion, tartare sauce Mediterranean roasted vegetables, crisp lettuce, spinach & pesto



in

Alternate drop option 1 \$32 per head

CONFIT GARLIC BREAD Hand stretched, oven baked with mozzarella cheese

PESTO CHICKEN SUPREME Oven baked chicken breast resting on broccolini topped with pesto cream sauce and sweet potato fries

BANYAN PORK BELLY Northern Rivers twice cooked pork belly, Asian infused sauce, mash potato, bok choy and crispy crackling

> Alternate drop option 2 \$45 per head

CRUSTY COB LOAF TO SHARE Served with pesto, garlic, and semi dried tomato butters

BANYAN SIGNATURE STEAK(GF) 200g Eye fillet grilled medium with potato rosti, roasted field mushroom, beetroot coulis, served with pickled Banyan figs and Béarnaise sauce

BARRAMUNDI MACADAMIA & LEMON MYRTLE CRUST (HO) (GF) Pan seared barramundi fillet oven baked with potato rosti, broccolini topped with house made macadamia lemon myrtle crust

> Add alternate drop dessert \$9 per person

CRÈME BRÛLÉE Served chilled with burnt sugar and Biscotti

RASPBERRY & PISTACHIO PANNA COTTA Raspberry baked Italian cream topped with pistachio praline and biscotti

> See your host for dietary requirements Guest can alter the menu from the main banyan menu



## ON ARRIVAL

Confit garlic bread Hand stretched with mozzarella cheese

#### **TAPAS TO SHARE**

Sweet potato croquetes with salsa verde (GF) (HO) (V) (VG) (DF) Smokey chicken tenders, chorizo chips, mayonnaise (GF) (HO) Halloumi wrapped in prosciutto, pesto and toasted pine nuts (GF)

### MAIN COURSE

BANYAN PORK BELLY Northern Rivers twice cooked pork belly, Asian infused sauce, mash potato, bok choy and crispy crackling – A North Lakes favourite!

BARRAMUNDI MACADAMIA & LEMON MYRTLE CRUST (HO) (GF) Pan seared barramundi fillet oven baked with potato rosti, broccolini topped with house made macadamia lemon myrtle crust

#### EYE FILLET (GF)

Eye fillet grilled medium - the leanest cut of beef sourced from the Conondale Range

SIDES Asian greens | coleslaw | confit rolled chats

DESSERT PADDLE Chef's selection of petit fours with macaroons and berry compote

Atonit Catering Package

**Grazing Plates** 

HORS D'OEUVRES smoked salmon on water crackers with dill mayonnaise & fried capers lavosh with wagyu, roasted peppers & mascarpone prosciutto wrapped haloumi baby beef wellington

#### SPANISH CANAPÉS

sweet potato croquets smokey chicken tenders pork belly with caramel sauce shot glass tempura prawns with tartare

BAMBOO STICK'S cajun rubbed chicken tenderloins prawn & chorizo rubbed with garlic teriyaki beef skewers

#### CHEESE AND PETIT FOUR'S TO FINISH

cheddar cheese / blue vein cheese / camembert cheese / lavosh & falwaser crackers with dried muscatel red velvet cake / strawberry mousse / mango cheesecake / green tea tiramisu / berry compote / macaron & whipped cream







everage

Basic Package – \$40 per person / 3 hours (Available in the Alley, sports deck, Banyan Birdcages and Banyan Deck)

local beer
all tap wine
post mix soft drink

Premium Package – \$50 per person / 3 hours (Available in the Alley, sports deck, Banyan Birdcages and Banyan Deck)

local beer plus entry craft beers (larry, coastal, twisted palm, rogers)

 all tap wine plus selected bottle wine
 (prosecco, wolf blass brut, 821 sauv, wolf blass merlot)
 first pour spirits
 post mix soft drink

# The Point Basic Package -\$45 per person / 3 hours

choice of 2 local beers
choice of 3 bottle varieties (bubbles, red and white)
cans of soft drink

# The Point Premium Package -\$55 per person/3 hours

choice of 2 beers including entry craft beers
choice of 3 bottle varieties (bubbles, red and white)

first pour spirits
cans of soft drinks

Atonik Bar Premium Beverage Package = \$80 per person / 3 hours

cocktails
premium spirits
premium wine
craft beer

# **TERMS AND CONDITIONS**

#### **TENTATIVE BOOKINGS**

Tentative bookings will be held for seven (7) days only. Tentative bookings must be confirmed within (7) days, Confirmation of booking will be by deposit of payment and returning the completed booking form, otherwise tentative booking will be automatically cancelled.

#### **REFUND / CANCELLATIONS**

Notification of cancellation of booked function must be made via email or phone call. As North Lakes Sports Club may not be able to re-book the space after a cancellation, the following conditions apply. In the event that you should need to cancel within 60 days of your function, the following is forfeited:

• Cancellation 30-60 days prior to function date - 50% of deposit

#### DEPOSIT

- Cancellation 8-29 days prior to function date 75% of deposit
- Cancellation 0-7 days prior to function date -100% of deposit and 50% of catering charges

#### PAYMENT

Final confirmation of numbers and full payment is due seven (7) days prior to the function date. Event charges will be based on final numbers given and changes after this date will be at the discretion of Management.

#### CATERING

All catering is to be supplied by North Lakes Sports Club and consumed within the venue as per the Club's Food Safety Program. Celebration cakes are exempt from this condition. A "cakeage" charge of \$1.50 per person applies if you require staff to cut & serve your own cake as dessert. Food or beverages must not be removed from the premises in accordance with our Food Safety Program accreditation and license conditions.

#### **RESPONSIBLE SERVICE OF ALCOHOL**

Legislated fines are in place for minors who obtain alcohol on a licensed premise to both the venue & the minor. Sufficient photo identification must be produced to provide evidence of age. Fines are also in place for people who supply minors with liquor. Management & staff are required by law to refuse service if you are under 18 years of age, unduly intoxicated or unruly All guests under the age of 18 years must have their legal guardian remain on the premises at all times during the visit to the Club. For further information, please visit www.liquor.qld.gov.au

You and your guest agree to abide by our house policy for the consumption of alcoholic beverages by guests and understand that the Club in its sole discretion may refuse service to any guest for any reason. We reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

#### **BEVERAGE PACKAGES**

We reserve the right to refuse service if guests are unduly intoxicated or unruly. In the occasion guest are refused service under the discretion of the Duty Manager guest may be offered non-alcoholic beverages. Refunds will not be provided in the event of being refused service

#### PRICES

Every effort is made by the venue to hold menu prices as printed, however menu prices may vary slightly on occasion at the discretion of management. We will notify the client as soon as possible of the changes. All prices quoted are inclusive of the Goods and Services Tax.

#### SMOKING

Smoking is not permitted inside the club. Outdoor smoking areas have been allocated for the comfort of our members and guests.

#### DAMAGES

Please note that the organisers are financially responsible for any damages to the property/ equipment during the function. North Lakes Sports Club will take all necessary care, but will not accept responsibility for damage or loss of any client's property in the function rooms before, during or after your function. Any breakages, loss or damage to equipment or facilities will be charged to the client responsible for the function.

#### **DECORATIONS/ENTERTAINMENT**

We can provide a range of decorations and entertainment upon request with the cost added to your bill. Clients are welcome to provide their own decorations and entertainment but we ask that you discuss the details with us in the first instance to avoid any problems on the evening. Under no circumstances are smoke machines to be used in the Club. If they are used and smoke

alarms are set off, the cost of the Fire Brigade call out fee will be charged to the organiser. Workplace Health and Safety standards and requirements must be adhered to at all times before, during and after the event.

#### CLEANING

General & normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above & beyond normal cleaning. The client making the booking is responsible to conduct the event in an orderly manner. We reserve the right to intervene if an event's activities are considered illegal, noisy or offensive.

#### SECURITY

Under the Securities Act, the Club will reserve the right to obtain security guards for events at the host's expense. This is to ensure the safety of all parties involved.

#### REGULATIONS

All regulations relevant to the club's liquor license and house policies apply.

# **VENUE HIRE AGREEMENT**

TO CONFIRM YOUR FUNCTION WITH NORTH LAKES SPORTS CLUB PLEASE COMPLETE, SIGN AND RETURN THIS FORM WITH A DEPOSIT.

Function name:	and free and	
Date of function:		
Approximate number of guests:		
Requested room/s: Sports Deck,	Alley, Atonik, The Point, Th	ne Alcove, The Garden
Room setup: Sit Down Cocktail	Other	
Audio visual requirements:		
Catering requirements:		
Additional requirements:		
Company name:	L L L	
Contact person:		
Daytime contact number:		
Email address:		
Postal address:		- And
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# TERMS AND CONDITIONS CONFIRMATION

	nave read and agreed to all Terms and Cor n the previous pages of this package.	nditions mentioned	
	I understand that any additional charges not settled on the night of my function will be charged to the following Credit Card		
Si	gned:	Date:	
C	ard Type:		
VI	ISA / MASTERCARD / AMEX / Other:		
C	ard Name:		
C	ard Number:		
Ex	cpiry:	CVC:	
C	ard Holder Name:	· · · · · · · · · · · · · · · · · · ·	
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Re	eference:	Deposit amount paid:	