















(Available in Alley, Sports Deck, Banyan Deck)

Seafood Platter

\$160

Natural oysters topped with Nam Jim (GF), lemon pepper calamari, tempura fish, prawn cigars, chips and tartare sauce

Chilli Jam Platter

\$120

Vietnamese pork spring rolls, Asian beef skewers (GF), garlic and herb chicken skewers (GF), Peking duck spring rolls and sweet chilli sauce

Sportsman's Platter

\$120

A mixture of petite pies, spinach and ricotta parcels, sausage rolls, relish and BBQ sauce

Arancini Party Platter

\$140

Pumpkin and goats cheese arancini, four cheese, smoky bacon and cheese arancini, Italian tomato arancini with truffle aioli and relish

Charcuterie platter

\$140

Cheddar, blue vein, camembert, prosciutto, ham, salami, olives cocktail onions, hummus, semi dried tomatoes, lavosh, grissini water crackers and fresh fruit.

(GF Option available)

Gluten free Party platter

\$160

Spinach and Caramelised Onion Quiche, Chicken & Mushroom Pie, Beef Pie, Curried Lentil Pie (VG) (V) (GF)

Cheese Platter

\$120

Cheddar, blue vein, camembert, quince paste, lavosh grissini and water crackers with fresh fruit (GF Option available)

Dessert Platter

\$120

Chefs selection of bite sized cakes and slices, macarons and whipped cream (GF Option available)

Morning Tea Platter

\$120

(only available until 2.30pm)

Assorted baked Danishes, scones with jam and cream and mini muffins

Lunch Sandwich platter (only available until 2.30pm)

\$120

A selection of Turkish finger sandwiches
Smoked ham, lettuce, tomato tapenade and cheddar.
Chicken breast, spinach, tomato, aioli and Swiss cheese.
Smoked salmon, red onion, tartare and lettuce.
(GF Option available)

Seasonal Fruit Platter

\$120

Chef's selection of seasonal fruits (GF) (VG) (V)





Large Group Menu

For bookings over 20 people | Alternate drop/pre booked

Option 1 \$29 per head

BREADS ON ARRIVAL

Sourdough cob served with whipped truffle butter

MAINS:

BANYAN PORK BELLY

Twice cooked pork belly served with mash, bok choy and topped with our Asian infused sauce and crispy crackling

CHICKEN SCHNITZEL

200g chicken breast crumbed and fried, served with chips, salad and gravy

BARRAMUNDI WITH MANGO CHILLI SALSA

Pan seared barramundi resting on potato scallops, petite salad and topped with mango chilli salsa

Option 2 \$35 per head

CONFIT GARLIC BREAD

Hand stretched, oven baked with mozzarella cheese

LAMB CUTLETS WITH POMMES FONDANT

Grilled lamb cutlets, pommes fondant, asparagus spears topped with beef jus and blistered cherry tomatoes

BARRAMUNDI WITH MANGO CHILLI SALSA (GF)

Pan seared barramundi resting on potato scallops, petite salad and topped with mango chilli salsa

MOROCCAN CHICKEN BREAST

Moroccan marinated grilled chicken served with potato rosti, broccolini and topped with tzatziki

Add alternate drop dessert \$8 per head

TIRAMISU

House made Italian tiramisu with chocolate wafer

WHITE CHOCOLATE PANNA COTTA

Italian baked cream with white chocolate, topped with passionfruit coulis and pash

Please let the team know of any dietary requirements

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 of 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

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:		9 0	1	
Date of function:	Time of I	unction: _		
Approximate number of guests:		3-7V F	Killian .	
Requested room/s: Sports Deck, A	Alley, Atonik,	The Point,	The Alcove,	The Garden
Room setup: Sit Down Cocktail	Other			
Audio visual requirements:				
Catering requirements:				
Additional requirements:				
		b		
Company name:				
Contact person:				
Daytime contact number:				
Email address:				
Postal address:				7
	1		. 4	and the

TERMS AND CONDITIONS CONFIRMATION

	I have read and agreed to all Terms and Cor	nditions mentioned
	on the previous pages of this package.	
	I understand that any additional charges no will be charged to the following Credit Card	t settled on the night of my function
	Signed:	Date:
	Card Type:	
	VISA / MASTERCARD / AMEX / Other:	
	Card Name:	
	Card Number:	
	Expiry:	CVC:
	Card Holder Name:	
	Card Holder Signature:	
	Date:	
• •		
•	STAFF ONLY	
•	Staff name:	Date:
•	Reference:	Deposit amount paid:
•		