



**NORTH  
LAKES**  
SPORTS CLUB

*Functions  
and Events*





# 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

(Choose your delicious catering options in the next pages and discuss Bar Tab options with our friendly team)

## 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 and the Banyan Deck.

- 100 people cocktail style | 80 people sit down

(Choose your delicious catering options in the next pages and discuss Bar Tab options with our friendly team)





## Atonik

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
- Private bar with personal wait staff

(Choose your delicious catering options in the next pages and discuss Bar Tab options with our friendly team)



# Platters

(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

\$120

(only available until 2.30pm)

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)

(GF) Gluten Free (VG) Vegan (V) Vegetarian



# 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 pashmak

Please let the team know of any dietary requirements

(GF) Gluten Free (VG) Vegan (V) Vegetarian





# 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

A fourteen (14) day cancellation notice is required for all confirmed bookings. No refunds will be issued within fourteen (14) days of confirmed events.

## DEPOSIT

A \$200 deposit is required at time of booking.

## PAYMENT

Final confirmation of numbers and full payment is due fourteen (14) 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.

## SURCHARGES

Functions held on a Sunday or Public holiday will incur a 15% surcharge.

## 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](http://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.

## 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: \_\_\_\_\_

Date of function: \_\_\_\_\_ Time of Function: \_\_\_\_\_

Approximate number of guests: \_\_\_\_\_

Requested room/s: Atonik, The Point, Banyan Deck

Room setup: Sit Down Cocktail Other \_\_\_\_\_

Audio visual requirements: \_\_\_\_\_

\_\_\_\_\_

Catering requirements: \_\_\_\_\_

Additional requirements: \_\_\_\_\_

\_\_\_\_\_

Company name: \_\_\_\_\_

Contact person: \_\_\_\_\_

Daytime contact number: \_\_\_\_\_

Email address: \_\_\_\_\_

Postal address: \_\_\_\_\_

\_\_\_\_\_



# TERMS AND CONDITIONS CONFIRMATION

- ☐ I have read and agreed to all Terms and Conditions mentioned on the previous pages of this package.
- ☐ I understand that any additional charges not settled on the night of my function will be charged to the following Credit Card

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: \_\_\_\_\_