



Casuarina All Sports Club FUNCTIONS 2019

Take the stress out of planning your next big function with a function at the CasClub!

Christmas Parties | Celebrations | Birthdays | Engagements | Work Parties | Presentations |
Meetings | Fundraisers | Conferences

CONTACT INFORMATION

Casuarina All Sports Club

A: 269 Trower Road

E: marketing@casclub.com.au





GENERAL INFORMATION

Opening hours:

SUN – WED: 10:00am – 12:00am THURS – SAT: 10:00am – 02:00am

ENTERTAINMENT

Every Friday night we have live entertainment for the whole venue, which of course is available to your function guests.

We would also be more than happy to organize other entertainment for your event for a fee.

THE VENUE

Function Room Up to 100 guests (seated)

Sportzone: Up to 100 guests (standing)

Beer Garden: Up to 100 guests (standing)

Meeting Room: Up to 10 guests (seated)

Main Bistro: Available for less formal functions, where

your guests can order directly from the

Bistro menu.

When booking some of the above areas, we must remind you that other patrons may need access to areas within those parameters such as toilets and bars.

DECORATIONS

We are more than happy to provide basic decorations for your event however please feel free to decorate the room yourself to compliment and personalize your function. Once again, our friendly staff would be more than happy to assist in any way possible.

TERMS & CONDITIONS

Corporate accounts are welcome

Responsible service of alcohol is heavily practiced at our venue and no service of intoxicated guests under any circumstance will be permitted.

Any guests under the age of 18 must be accompanied by a parent or guardian and must be off premises by 10pm

Confirmation of Booking

A booking is confirmed when a \$200 deposit is paid.

Terms of Payment

Confirmation of guest numbers is required 7 calendar days prior to function date along with FULL FINAL PAYMENT.

Beverage accounts / bar tabs and incidentals are required to be paid at the end of the function.

Guaranteed numbers

Please note the minimum number of guests required for your Menu choice. Confirmation of guest number is required 7 calendar days prior to the date of function. This will be the minimum number charged for the function. We are happy to accommodate any increase of guest numbers within 7 days of the function, however this will require confirmation from our catering department.

Cancellation Policy

We require notification of cancellation in writing. Our refund policy is;

- If cancellation is more than 21 days prior to function date – 100% booking fee is refunded.
- If cancellation is less than 7 days prior to day of function deposit is non-refundable.

No refund will be provided if not all persons attend function No function will be confirmed by the Club until the deposit is paid in FULL.





FUNCTION PLATTER

Ideal for up to 10 persons per platter

Plater A - \$80

- Spring Rolls
- Samosas
- Party Pies
- Mini Sausage Rolls
- Crumbed Whiting
- Crumbed Squid Rings
- Soy & Garlic Marinated Meatballs

Platter B - \$100

- Beef and Chicken Satay
- Oven Roasted Wing Things
- Dim Sims with Soy and Chilli Dipping Sauce
- Quiche
- Prawn Parcels
- Salt & Pepper Spiral Squid
- Tempura Seafood Sticks

Sandwich Platter - \$90

• Assorted of Sandwiches (vegetarian options available)

(Function Platter orders need to be received at least 48 hours prior to the function)

Sliders Platter - \$90

 Assortment of Pulled Pork and Chicken Sliders

Vegetarian Platter - \$100

- Vegetable Spring rolls
- Assortment of vegetarian sandwiches
- Quiche

Fruit Platter - \$90

• Selection of season fruit

Cheese Board - \$120

 Assortment of cheeses, crackers, quince, olives & dried fruit.





Buffet Menu - \$28 per person

- Child under 3 is free
- Children 3-10 years \$15 per child

Please select from section A and section B

Section A

Please select **ONE** dish:

- Beef Stroganoff
- Chicken Thai Curry
- Beef Goulash with Cabbage
- Grilled Barramundi in Garlic Sauce
- Creamy Chicken and Mushroom
- Guinness Beef Stew with parsnips, carrots and potato
- Lamb Stew in a wine sauce with roasted vegetables
- Vegetarian Lasagne with mozzarella cheese
- Vegetarian Eastern Curry with Fried Tofu and Pappadams

Section B

Please select **TWO** dishes:

- Succulent Roast Beef with Wholegrain Mustard
- Roasted Lamb Leg marinated in rosemary and garlic with Mint Jelly
- Roasted Pork Leg with crackling and Apple Sauce
- Turkey Breast with Cranberry Sauce
- Honey Glazed Ham

Buffet served with:

- Roasted Pumpkin with spring onions, oven baked potatoes, seasonal vegetables tossed in butter, steamed
- Rice with fresh spring onions and freshly baked bread
- Rolls with butter

An additional selection in either A or B is available for \$6.00 per person

<u>Salads</u>

Add a Salad Selection for only \$3.50 per person

- Mixed lettuce with sundried tomatoes, fetta cheese and black olives
- Penne Pasta with a Pesto Sauce capsicum and Spanish onion
- Caesar Salad with crispy bread croutons. Dressing served separately
- Corn and Pea salad with a mustard dressing

A selection of desserts available for \$7.00 per person

Minimum 30 persons. Final number must be confirmed 7 days prior to the event.

Select Menu

- Select any 5 dishes from our current Bistro Menu
- From these selections we will print a special menu
- Ideally suited for any budget
- Limited to maximum of 60 people

Christmas Buffet Menu - \$38 per person

Available from November to 24th December

- Child under 3 is free
- Children 3-10 years \$19 per child

Hot Buffet – (includes all the following

- Honey Glazed baked Leg of Ham
- Roast Turkey and Cranberry Sauce
- Beef Goulash with carrots and cabbage
- Roasted Potato and Pumpkins
- Medley of sautéed seasonal vegetables

Desserts

Alternate Drop

- Homemade Christmas Pudding served with a Brandy Custard sauce and fresh cream
- Mini Pavlova with tropical fruits and mixed berry coulis

Minimum 30 persons. Final number must be confirmed 7 days prior to the event.

Christmas SET Menu - \$35 per person

Available from November to 24th December

- Child under 3 is free
- Children 3-10 years \$15 per child

Christmas Duo of Roasts

- Tender Turkey Breast with cranberry sauce, and
- Baked Champagne Ham

Served with roasted kipfler potatoes and a medley of roasted vegetables topped with a rich port wine sauce

Desserts

Alternate Drop

- Homemade Christmas Pudding served with a Brandy Custard sauce and fresh cream
- Mini Pavlova with tropical fruits and mixed berry coulis

Minimum 20 persons. Final number must be confirmed 7 days prior to the event.





BEVERAGE PACKAGES

We have various beverage packages which can be personalized for your function. If you would like to add anything extra or a few bottles of bubbles for a toast please just ask.

BEER / WINE / SOFTDRINK: \$15pp 1hr – Maximum 3 drinks

Wines (150ml glass)

Roa Boat Sauvignon Blanc
Jacob's Creek Classic Riesling
Yellow Tail Shiraz
Rawson's Retreat Cabernet Sauvignon

Tap Beers (schooner)

Cascade Premium Light
Great Northern Super Crisp
Iron Jack Black
XXXX Gold
4-Pines Pacific Ale

Soft drinks

Any postmix soft drink (standard glass)

BEER / WINE / SPIRITS / CIDER / SOFTDRINKS \$19pp 1hr – Maximum 3 drinks

Wines (150ml glass)

Ta-Ku Sauvignon Blanc
Brown Bothers Moscato
Two Truths Shiraz
Houghton's Cabernet Sauvignon Merlot

Tap Beers + Cider (schooner)

Cascade Premium Light
Great Northern Super Crisp
Iron Jack Black
XXXX Gold
4-Pines Pacific Ale
Bulmer's Apple Cider

House Spirits (30ml)

Smirnoff Vodka Johnny Walker Red Label Whisky Jim Beam Bourbon White Label Bundaberg Rum UP

Soft drinks

Any postmix soft drink (standard glass)

Note: Products subject to change