

Casuarina All Sports Club FUNCTIONS 2021

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

**Please note Function Bookings maybe subject to COVID-19 restrictions and may change at short notice.
The CasClub will endeavor to accommodate where possible.**

Please note:

To book or confirm a function, please arrange an interview with Assistant Manager / General Manager or forward your enquiry via email to marketing@casclub.com.au. Bookings are only confirmed upon payment of a \$200 deposit

CONTACT INFORMATION

Casuarina All Sports Club

T: 08 89206900

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)
Sportszone:	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)

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.

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

Buffet Menu - \$30 per person

Due to COVID-19 Restrictions all guests must sanitize their hands prior to handling food utensils

- 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

Salads

Add a Salad Selection for only \$3.50 per person

- Mixed lettuce with sundried tomatoes, feta 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 2020

Available from November to 24th December

Christmas BUFFET Menu - \$38 per person

Due to COVID-19 Restrictions all guests must sanitize their hands prior to handling food utensils

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

- Child under 3 is free
- Children 3-10 years \$15 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
- Roast Potato and Pumpkin
- 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

Vegetable options available on request

Christmas SET Menu - \$35 per person

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

- 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

- Homemade Christmas Pudding served with a Brandy Custard sauce and fresh cream

Christmas ALTERNATE Menu - \$37 per person

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

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

Choose from 2 Main Courses and 2 Desserts served as alternate drop (every second person will receive the same dish)

1. 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

2. Tropical Chicken Supreme

Chicken breast crumbed in sesame seeds filled with apricot and cream cheese with a lemon herb sauce. Served with broccolini and jasmine rice

3. Grilled Tennessee smoked Pork Cutlet

Grilled Tennessee Pork Cutlet marinated in a Tennessee smoked seasoning served with kipfler potatoes, grilled green asparagus and a creamy whole grain mustard sauce

4. Thai grilled Barramundi

Grilled Barramundi on a bed of bok choy served with a mild Thai curry sauce and steamed jasmine rice

Vegetable options available on request

Desserts

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

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
Gordons Original Dry Gin

Soft drinks

Any postmix soft drink (standard glass)

Note: Products subject to change