

# *Functions*

-AT THE FRAT-

## FUNCTION PACKAGES

IT IS WITH GREAT PLEASURE THAT WE PRESENT TO YOU OUR  
NEWLY DESIGNED FUNCTION PACKAGES.



Whether you're planning an intimate gathering, or a grand celebration, our tailored packages offer everything you need to make your event unforgettable. From customizable catering options and state-of-the-art audiovisual equipment to expert event coordination, our experienced events team is dedicated to delivering a seamless and memorable experience. Explore our new packages and let us help you bring your vision to life!

# PACKAGE INCLUSIONS

- 5- HOUR ROOM HIRE
- YOUR CHOICE OF MENU SELECTION
- WHITE LINEN NAPKINS
- FRESHLY BREWED COFFEE AND A SELECTION OF HERBAL TEAS SERVED FROM A STATION
- LECTERN AND CORDLESS MICROPHONE
- DANCEFLOOR AVAILABLE
- AUDIO VISUAL EQUIPMENT, INCLUDING PROJECTOR, SCREEN AND SOUND CORD
- COMPLIMENTARY GUEST WIFI AND GUEST PARKING



## OPTIONAL EXTRAS (PRICES AND AVAILABILITY UPON REQUEST)

- BLACK OR WHITE CHAIR COVERS, WITH COLOURED SASHES OF YOUR CHOICE
- CHILDREN'S JUMPING CASTLE
- PROFESSIONAL DJ
- PHOTOBOOTH
- BALLOON STYLING
- TABLE CENTREPIECES

# SET MENU OPTIONS

## 2 COURSE MENU - \$49PP

YOUR CHOICE OF ENTRÉE & MAIN OR  
MAIN AND DESSERT

SERVED ALTERNATIVELY TO YOUR GUESTS

## 3 COURSE MENU - \$57PP

YOUR CHOICE OF ENTRÉE, MAIN AND  
DESSERT SERVED ALTERNATIVELY  
TO YOUR GUESTS

Set menus include freshly baked bread rolls, served with butter

Special dietary requirements can be catered for. See Functions Manager.

Package pricing is inclusive of GST All prices and product are subject to change due to seasonal availability of products.

## ENTREE

*Your choice of two (2) from the following options*

### CIDER BRAISED PORK BELLY

Accompanied by an onion and bacon puree, served with  
a thyme jus

### CURED SALMON

Beetroot and Gin cured Salmon Fillet, served with dill  
cream, cucumber, heirloom tomatoes and red radish

### BURRATA AND MEDLEY TOMATOES,

with basil, olives, and a balsamic reduction

### GLAZED DUCK BREAST

with shaved fennel, oranges, radicchio and  
crushed hazelnuts

### WILD MUSHROOM ARANCINI

Golden balls or risotto served with shaved pecorino

### FRESH KING PRAWNS

Served on a bed of shaved iceberg lettuce, with a  
tomato and tarragon salsa and saffron aioli

### PUMPKIN RISOTTO

with sage butter, pine nuts and shaved grana padano

### SALT AND PEPPER SQUID

Seasoned, tender strips of calamari, served with a  
Szechuan and lemon aioli

# SET MENU OPTIONS

## MAIN

*Your choice of two (2) from the following options*

### **BEEF EYE FILLET (+\$5PP SURCHARGE APPLIES)**

Served on a bed of creamy mash, served with a red wine jus

### **BRAISED LAMB SHOULDER (+\$5PP SURCHARGE APPLIES)**

Wrapped in prosciutto, served with a cauliflower puree, caramelised onion, and a rosemary lamb jus

### **CHICKEN BREAST**

Served with a vegetable Caponata and a chicken thyme jus

### **CONFIT DUCK MARYLAND**

Accompanied by white bean and tomato speck. Served with a red wine jus

### **BEEF EYE FILLET MIGNON (+\$5PP SURCHARGE APPLIES)**

With streaky bacon, Paris mash, and a creamy mushroom sauce

### **PORK LOIN**

Served with creamy mash and an apple cider jus

### **CRISPY SKIN ATLANTIC SALMON**

Served with green beans, blistered tomatoes, olives, egg and anchovy

### **BARRAMUNDI**

Crispy skin Barramundi fillet served with a saffron risotto, fennel, peas and chives

### **MUSHROOM AND TRUFFLE RISOTTO**

Served with peas, spinach and shaved Pecorino

### **RAVIOLI BOSCAIOLA**

With bacon, mushroom, spring onion and shaved grana padano. In a creamy Boscaiola sauce

*\*All mains served with seasonal fresh vegetables and a chef's tossed salad*

# SET MENU OPTIONS

## DESSERT

*Your choice of two (2) from the following options*

### **STICKY DATE PUDDING**

Served with cream and a brandy butter scotch sauce

### **VANILLA BEAN PANNA COTTA**

Served in a stemless wine glass, with berry compote

### **TRIO OF CANNOLI**

Freshly made cannoli shells filled with vanilla, chocolate and ricotta

### **BAKED CHEESECAKE**

Topped with a wild berry compote

### **GELATO**

Choose from a selection of delicious flavours

### **CHOCOLATE MUD CAKE**

Densely rich chocolate mud cake, served with fresh cream and strawberry garnish

## CHILDRENS MENU

**AVAILABLE FOR CHILDREN AGED 2-12 YEARS**

**2 COURSE MENU- \$20 PER CHILD**

**3 COURSE MENU \$25 PER CHILD**

### **ENTRÉE**

Penne napolitana

### **MAIN**

Freshly crumbed chicken schnitzel and chips

### **DESSERT**

Vanilla ice-cream

*\*complimentary penne napolitana for children under 2.*

# BANQUET MENU

**\$55PP**

*Banquet style mains, followed by the Fraternity Club Dessert Bar Prices are based on a minimum of 50 adults*

## MAIN

*Your choice of two (2) from the following options*

### **SLOW ROAST WHOLE LAMB SHOULDER**

With red wine and rosemary jus

### **BEEF EYE FILLET**

With sautéed kale, crispy onions and green peppercorn jus

### **DUCK BREAST**

With vanilla bean pear purée, petite herbs and port jus

### **ROASTED CHICKEN BREAST**

With green lentils, cauliflower purée and chicken jus

### **CRISPY SKIN ATLANTIC SALMON**

With tahini yogurt, red quinoa and currants

### **BARRAMUNDI FILLET**

With caponata, kale, grapes and chives

### **PUMPKIN AND RICOTTA RAVIOLI**

Served with burnt sage butter and walnut amaretti crumble

### **MUSHROOM AND TRUFFLE RISOTTO**

With peas, spinach and shaved pecorino

### **RAVIOLI BOSCAIOLA**

With bacon, mushroom, spring onion and shaved grana padano

### **ORECCHIETTE**

With roast eggplant and tomato Raghu, chilli garlic and basil

## **SIDES**

*(Your choice of 2 from the following options)*

- Roast vegetables with rosemary and parsley
- Roasted chat potatoes with rosemary and confit garlic
- Mixed leaf salad with shaved fennel and mustard vinaigrette
- Glazed maple carrots with toasted sesame seeds
- Paris mash with cultured butter

# FRATERNITY DESSERT BAR

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PANA COTTA CUPS WITH BERRY COMPOTE

PECAN AND MACADAMIA CARAMEL TART WITH MAPLE CREAM

ESPRESSO CHOCOLATE MOUSSE CUPS

PASSION FRUIT SLICE

BROWNIE SLICE

CARAMEL SLICE

ROCKY ROAD SLICE

MINI CANNOLI



# BUFFET MENU

ADULTS \$62 PP

CHILDREN 5-12 \$25PP

CHILDREN UNDER 5 \$15PP

*Note: prices based on a minimum of 50 adults*

## MAIN

**FRESH BREAD ROLL AND BUTTER**

**ANTIPASTO PLATTER**

Selection of cold cut deli meats, cheeses and  
marinated mediterranean vegetables

**CHEFS SELECTION OF FRESHLY MADE SALADS**

**FRESH PRAWNS**

**FRIED CALAMARI RINGS**

**PORK SCALLOPINI AL FUNGI**

**FRESHLY CRUMBED CHICKEN SCHNITZEL**

**BBQ STYLE CHICKEN WINGS**

**OVEN ROASTED POTATOES AND SEASONAL  
VEGETABLES**

**CAULIFLOWER MORNAY**

**PENNE NAPOLITANA**

**RAVIOLI ALLA CREMA**

## DESSERT

**SELECTION OF FRESHLY BAKED CAKES AND  
TORTES**

**FRESH SEASONAL FRUIT PLATTER**

**FRESHLY BREWED COFFEE, AND SELECTION OF  
HERBAL TEAS**

# OPTIONAL EXTRAS

## **CHEFS SELECTION OF CANAPES SERVED ON ARRIVAL - \$12.00PP**

Selection of 3 canapes served for  
30mins upon guest arrival

## **GARLIC BREAD - \$3.50PP**

Toasted sour dough bread topped  
with garlic butter

## **SILVER SERVED OLIVES - \$3.00PP**

Kalamata olives, fried with olive oil,  
chilli & garlic

## **FRIED CALAMARI (SERVED ON PLATTERS PER TABLE) - \$5.00PP**

Freshly crumbed & fried calamari served  
with lemon wedges and tartare sauce

## **CRUMBED ASPARAGUS (SERVED ON PLATTERS PER TABLE) - \$6.00PP**

Garden fresh asparagus spears  
freshly crumbed and cooked until  
golden brown

## **TRADITIONAL ARANCINI (SERVED ON PLATTERS PER TABLE) - \$6.00PP**

House made traditional arancini served  
on napolitana sauce topped with  
shaved parmesan

## **TOMATO & BASIL BRUSCHETTA - \$4.50PP**

Toasted sourdough bread topped with  
diced roma tomatoes and fresh basil

## **FRESH PRAWN PLATTERS - \$6.50PP**

Platters of fresh prawns served with  
lemon wedges & seafood sauce

## **FRESH SYDNEY ROCK OYSTERS PLATTERS - \$8.50PP**

Platters of fresh Sydney rock oysters  
served with lemon wedges

## **GOURMET CHEESE PLATTERS - \$9.00PP**

Platters of Australian & imported cheeses  
with dried fruits, nuts & water crackers

## **ANTIPASTO PLATTERS - \$7.50PP**

Platters of freshly sliced deli meats,  
rockmelon, marinated vegetables,  
cheeses & olives

## **SEASONAL FRUIT PLATTERS - \$4.00PP**

Fresh seasonal fruit platters



# BEVERAGE PACKAGE

## SOFT DRINK PACKAGE

Unlimited soft drinks & juices

4 Hour Soft Drink Package - \$19.00 per person

## STANDARD BEVERAGE PACKAGE

Unlimited tap beers, De Bortoli Willowglen bottled white, red & sparkling wines, soft drinks & juices

4 Hours - \$36.00 per person

5 Hours - \$39.00 per person

## PREMIUM BEVERAGE PACKAGE

Unlimited premium & imported beers, tap beers, De Bortoli Willowglen bottled white, red & sparkling wines, soft drinks & juices

4 Hours - \$39.00 per person

5 Hours - \$44.00 per person

## DRY TILL OPTION

You can specify a value amount in \$, that you want to spend and nominate the drinks that can come out of that amount.

For example, \$1,000 beverage account for tap beers, De Bortoli Willowglen wines and soft drink available on the account, all other drinks (eg. spirits & imported beers) to be purchased by guests.

# TERMS & CONDITIONS

## MEMBERSHIP

At least one member of your party must have a membership to the Fraternity Club. The member is then responsible for all nonmembers of the Fraternitzzy Club and any person under the age of 18 years attending the function. The name, membership number and signature of the member are required to be completed on the acceptance of 'Terms and Conditions' form attached.

## CATERING & MENU SELECTION

A selection of cocktail, buffet and set menus are available with a minimum of 50 guests, smaller numbers can be catered for, however additional charges will be incurred. We are happy to discuss variations to the current menus and we are able to provide meals for any guests with special dietary requirements. It is policy of the Fraternity Club that no external catering is permitted on the premises, with the exception of Birthday and Wedding cakes. When providing a cake of your own there are 2 service options:

1. The cake will be cut and served to your guests on individual plates for an additional charge.
2. The cake will be cut and served to your guests on platters without garnish at no charge.

## PRICING

A 10% surcharge applies to Sunday and Public Holiday bookings..

## CONFIRMATION OF BOOKING

A function booking for any of the rooms can only be confirmed upon receipt of a \$500 deposit and a signed copy of the acceptance of the Terms and Conditions. Provisional (tentative) bookings will be held for 14 days. After this time, the Club reserves the right to cancel the tentative booking and allocate the venue to another client.

## FINAL GUARANTEED NUMBERS AND EVENT DETAIL

Final confirmed numbers attending the function are required 14 days prior to the function date. No adjustment to the final numbers, can be made in the 48 hours prior to the function.

## FINAL PAYMENT

Upon confirmation of final numbers, a final invoice will be created and issued. Full payment must be made within 48 hours of receiving the final invoice. This payment can be made by cash, credit card (Mastercard or Visa), EFTPOS or bank cheque. Payments may be made in person, by phone or by sending your cheque or credit card details to the Fraternity Club, to the attention of the Accounts Payable Kim Durose. Payment for any additional charges must be settled on the day/night of the event or an invoice can be forwarded following the event, only when prior arrangement has been made.

## CANCELLATIONS AND TRANSFERS

Bookings that are cancelled after a deposit has been received are subject to the following terms:

- Notice of cancellation is required in writing.
- Provided more than three (3) months notice is provided the deposit will be refunded in full.
- If the booking is cancelled more than 30 days prior to the function date and the date is re-booked the deposit will be refunded less \$150 cancellation fee.
- If cancellation occurs within 14 days prior to the function date, the client will forfeit the full deposit and any cancellation fees that the Fraternity Club incurs will be directed to the client.
- If cancellation occurs within 7 days prior to the function date, the client will forfeit the deposit and any cancellation fees that the Fraternity Club incur and 50% of the catering costs will be charged to the client.

# TERMS & CONDITIONS

## COMMENCEMENT AND VACATING OF FUNCTION ROOMS

The organiser agrees to commence and vacate the function room at the scheduled times agreed upon in the confirmation document. Should the function go beyond the agreed finishing time or commence before the agreed starting time, the Fraternity Club reserves the right to impose a charge of \$200 for each hour the function room is occupied. The regular closing time for evening functions is midnight. Clients are reminded that the room must be vacated within thirty (30) minutes of the finishing time.

## ADHERENCE TO THE LAW

Due to licensing laws and food standards codes, no food or drink can be brought into the Club by any party, with the exception of Birthday and Wedding Cakes (see Catering). It is expected that the member will conduct the function in an orderly manner and in compliance with the rules of the Club and the Registered Clubs Act governing the Club's license conditions. The Club reserves the right to refuse service of alcohol, if in their opinion this service would contravene the Club's obligations under the liquor licensing laws of this State. Alcoholic beverages will not be served to minors or to any person considered to be intoxicated or acting in a drunk and disorderly manner. It is a requirement of the Fraternity Club that all functions having the service of alcohol must also have catering provided for all guests.

## LOSS, DAMAGE AND INSURANCE

Function Organisers are financially responsible for any loss or damage sustained to their own property, and that of the Fraternity Club during the function by their guests. NO STAPLES, STICKY TAPES, BLUE TAC, NAILS OR VELCRO MAY BE USED ON ANY WALLS. If damages occur, additional charges may apply. It is the Organisers responsibility to take out their own insurance for all items belonging to them and brought onto Club premises. The Club staff will strive to take reasonable care but are not responsible for the belongings and equipment of the organiser or their guests.

## HEALTH AND SAFETY

The Fraternity Club reserves the right to adjust any set ups to comply with safety codes. This includes any installation of banners or decorations. Any such items being hung by the organiser will be done at the Organisers own risk. Club chairs and tables are not to be used as ladders to hang or remove banners and decorations.

## SECURITY

Additional charges will also apply for security at your event, should it be deemed necessary. The use of function rooms for 21st birthday parties will require a Security Bond of \$500.00. This will be returned should no damage to Club property occur on the date of the event. Minimum food requirements apply for 21st Birthdays. Yard glasses and strippers are not permitted. Security will be booked through the Fraternity Club with the charge incurred to the client.

## PLEASE NOTE;

- All the stated Terms and Conditions apply to all clients and groups using the Fraternity Club function facilities, including inter-groups and other sponsored community groups.
- It is the responsibility of the function organiser and/or Club member to ensure these function Terms and Conditions and Club rules are followed.