

— FRATERNITY CLUB —

Function **PACKAGES**



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Function

PACKAGES INCLUSIONS



- 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
- AMPLE GUEST PARKING

SET MENU OPTIONS

2 COURSE MENU

\$49^{PP}

YOUR CHOICE OF ENTRÉE &
MAIN OR MAIN AND DESSERT

SERVED ALTERNATIVELY TO
YOUR GUESTS

3 COURSE MENU

\$57^{PP}

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

*Special dietary requirements can be catered for,
please speak with our Functions team.*

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

Braised fennel, radicchio, raisins and toasted pine nuts

WILD MUSHROOM ARANCINI

Golden balls of 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

Shaved Grana Padano, bacon and mushroom

SALT AND PEPPER SQUID

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

CASARECCE FUMÉ

Casarecce pasta in a creamy, smoky tomato
and garlic sauce, finished with parmesan

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

MARINATED CHICKEN BREAST

Served with a vegetable Caponata and a chicken thyme jus

CONFIT OF 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

ROASTED PORK LOIN

Served with creamy mash and an apple cider jus

CRISPY SKIN ATLANTIC SALMON

With green beans, blistered tomatoes, mixed 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,
a chefs tossed salad and bread rolls.*

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

ENTREE

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 Ragu, 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

DESSERT BAR

(all included)

**PANA COTTA CUPS WITH
BERRY COMPOTE**

**PECAN AND MACADAMIA
CARMEL TART WITH MAPLE CREAM**

ESPRESSO CHOCOLATE MOUSSE CUPS

PASSION FRUIT SLICE

BROWNIE SLICE

CARMEL SLICE

ROCKY ROAD SLICE

MINI CANNOLI

BUFFET MENU

ADULTS
\$62^{PP}

CHILDREN 5-12
\$25^{PP}

CHILDREN UNDER 5
\$15^{PP}

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 FUNGHI

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

BARISTA COFFEE – \$5.00PP

(Only for booking under 100 people)

BEVERAGE PACKAGE

SOFT DRINK PACKAGE

Unlimited soft drink & juices

4 Hour Soft Drink Package – \$19.00 per person

STANDARD BEVERAGE PACKAGE

Unlimited tap beer, bottled white and red wines,

De Bortoli Willowglen sparkling wine, soft drink & juices

4 Hours – \$36.00 per person

5 Hours – \$39.00 per person

PREMIUM BEVERAGE PACKAGE

Unlimited premium & imported beers, tap beers,

De Bortoli Vivo bottled white and red wines,

De Bortoli Willowglen sparkling wine, soft drinks & juices

4 Hours – \$39.00 per person

5 Hours – \$44.00 per person

DRY TILL OPTION

Dry Till allows you to set a specific dollar amount to spend and choose the drinks that can be purchased within that budget.

For example, \$1,000 beverage account for tap beers, De Bortoli Vivo 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 Fraternity Club and any person under the age of 18 years attending the function.

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 72 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 72 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.
- By confirming your booking with the Functions Team, you acknowledge and accept all Terms and Conditions associated with your event booking.