


SOUTHERN CROSS

FUNCTION

PACKAGES

2018

Corner of Logan Road and Klumpp Road, (Entrance via Klumpp Road),

51 Klumpp Road, Upper Mount Gravatt QLD 4122

(07) 3849 3366

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LIGHT DAY PACKAGE

\$35 PER PERSON

(MINIMUM 20 PERSONS)

MORNING TEA

ASSORTED DANISHES, SCONES, BISCUITS, TEA, COFFEE AND ICED WATER

LUNCH

ASSORTED SANDWICHES AND GOURMET BREAD ROLLS SERVED WITH FRESH GARDEN SALAD, SOFTDRINK AND JUICE.

ASSORTED SANDWICHES AND GOURMET BREAD ROLLS SERVED WITH FRESH GARDEN SALAD, SOFT-DRINKS, JUICE, TEA, COFFEE AND ICED WATER

AFTERNOON TEA

ASSORTED BISCUITS, CAKES AND FRUIT WITH TEA, COFFEE AND ICED WATER



BIG DAY PACKAGE

\$45 PER PERSON

(MINIMUM 20 PERSONS)

MORNING TEA

ASSORTED DANISHES, SCONES, BISCUITS, TEA, COFFEE AND ICED WATER

LUNCH

HOT BUFFET

HONEY SOY CHICKEN WINGS

LAMB KOFTAS

MOROCCAN BEEF SKEWERS

VEGETABLE NOODLE STIRFRY

ROASTED VEGETABLES

FRESH GARDEN SALAD

GERMAN POTATO SALAD

FRESH BAKED BREAD ROLLS

SELECTION OF CONDIMENTS

JUGS OF SOFTDRINK

ASSORTED JUICES

AFTERNOON TEA

ASSORTED BISCUITS, CAKES AND FRUIT WITH TEA, COFFEE AND ICED WATER

SOUTHERN CROSS PLATTER

OPTIONS

FAVOURITES PLATTER \$110

MINI BEEF PIES, MINI SAUSAGE ROLLS, TEMPURA BATTERED PRAWNS, SPINACH AND CHEESE FILO PASTRIES, PANKO CRUMBED CALAMARI, VEGETABLE SPRING ROLLS, CURRY VEGETABLE SAMOSAS

GOURMET PLATTER \$120

SOUTHERN STYLE CHICKEN WINGS, SMOKEY BBQ BEEF BALLS, PANKO CRUMBED BABY WHITING, MINI GOURMET PIZZAS, STEAMED CHICKEN DIM SIMS, STEAMED PRAWN GYOZAS, GARLIC PRAWN TWISTERS

PLATINUM PLATTER \$140

STICKY PORK BELLY BITES, TEMPURA PRAWNS, GARLIC PRAWN TWISTERS, MORROCAN LAMB KOFTAS, ASSORTED MINI QUICHES, CAJUN BEEF SKEWERS, SALT AND PEPPER SQUID, STEAMED CHICKEN DIM SIMS

SEAFOOD PLATTER \$150

PANKO CRUMBED CALAMARI, STEAMED PRAWN GYOZAS, TEMPURA BATTERED PRAWNS, GARLIC PRAWN TWISTERS, BABY WHITING, SALT AND PEPPER CALAMARI, TEMPURA FISH BITES, THAI FISH CAKES

GLUTEN FREE PLATTER \$130

CAJUN BEEF SKEWERS, MORROCAN LAMB KOFTAS, SOUTHERN STYLE CHICKEN WINGS, BBQ BEEF BALLS, MINI COCKTAIL FRANKS, THAI FISH CAKES, MINI ASSORTED QUICHES

ANTIPASTO PLATTER \$110

SELECTION OF PICKLED ONIONS, GHERKINS, SUNDRIED TOMATOES, OLIVES, CHEESE CUBES, VEGIE STICKS, DIPS, SALAMI, HAM AND CRACKERS

SANDWICH PLATTER \$90

SELECTION OF FRESH MADE SANDWICHES WITH HAM, SALAMI, CHICKEN AND EGG FILLINGS

FRESH FRUIT PLATTER \$85

FRESH SELECTION OF SEASONAL FRUITS

AUSTRALIAN CHEESE PLATTER \$55

SELECTION OF BRIE, BLUE, CAMENBERT AND CHEDDAR WITH DRIED FRUITS AND CRACKERS

SLAB CAKE PLATTER \$65

SELECTION OF CHOCOLATE, CARROT, WHITE CHOCOLATE AND BANANA CAKES

DINNER OR LUNCH BUFFET

\$35 PER PERSON

HONEY SOY CHICKEN WINGS
BEEF AND BLACKBEAN NOODLES
ROASTED PORK TOPPED WITH GRAVY
LAMB KOFTAS
ROASTED VEGETABLES
BAKED CAULIFLOWER MORNAY
STEAMED JASMINE RICE
FRESH GARDEN SALAD
GERMAN POTATO SALAD
CREAM PASTA SALAD
FRESH BAKED BREAD ROLLS
SELECTION OF CONDIMENTS

ADD DESSERT \$5 PER PERSON

FRESH FRUIT PAVLOVA
PASSIONFRUIT CHEESE CAKE
CHOCOLATE MUD CAKE



FORMAL LUNCH AND DINNER SET MENU PACKAGES

MINIMUM 20 PEOPLE

\$45 PER PERSON

TWO COURSE ALTERNATE DROP

ENTRÉE AND MAIN

ROOM

TABLECLOTHS

ROOM HIRE FOR UP TO 5 HOURS

CLOTHED CAKE TABLE

BOTTOMLESS TEA AND COFFEE

LECTURN

MICROPHONE

PROJECTOR AND SCREEN

ENTRÉE (ALTERNATE DROP)

MOROCCAN SPICED BEEF SKEWERS ON HERBED COUS COUS TOPPED WITH TANGY YOGHURT SAUCE

CHARGRILLED CHICKEN TENDERLOIN SALAD WITH MANGO, RED ONION, BABY SPINACH, CHERRY TOMATOES AND A DILL AIOLI

MAIN (ALTERNATE DROP – PICK TWO)

200GM GRAINFED PORTERHOUSE STEAK SERVED ON POTATO AND BACON ROSTI, BROCCOLINI AND A CREAMY GARLIC AND MUSTARD SAUCE

OVEN BAKED TASMAN SALMON SERVED ON CRISPY CHAT POTATOES, RED ONION, ROCKET AND TOPPED WITH HOLLANDAISE SAUCE

LEMON AND ROSEMARY MARINATED CHICKEN SUPREME SERVED ON ROASTED SWEET POTATO, ASPARAGUS AND BABY BEETROOT TOPPED WITH DILL AIOLI

GRILLED BARRAMUNDI ON BROCCOLINI AND ROASTED VEGETABLES WITH A DILL CREAM SAUCE

CORPORATE OR WEDDING PACKAGE

MINIMUM 20 PEOPLE

\$55 PER PERSON

THREE COURSE ALTERNATE DROP

ENTRÉE AND MAIN, DESSERT

ROOM

TABLECLOTHS INCLUDED

ROOM HIRE FOR UP TO 6 HOURS

CLOTHED CAKE TABLE

BOTTOMLESS TEA AND COFFEE

LECTURN

MICROPHONE

PROJECTOR AND SCREEN

ENTRÉE (ALTERNATE DROP)

FRESH BAKED BREAD ROLLS

MOROCCAN LAMB KOFTAS ON HERBED COUS COUS TOPPED WITH TANGY YOGHURT SAUCE

CHICKEN ROULADE STUFFED WITH ASPARAGUS, BRIE WRAPPED IN PROSCUITTO ON A LEMON MRYTLE

RISOTTO CAKE TOPPER WITH DILL AIOLI

PANKO CRUMBED PRAWNS SERVED ON JULIENNE SALAD WITH WASABI MAYO

MAIN (ALTERNATE DROP – PICK TWO)

200GM GRAINFED PORTERHOUSE STEAK SERVED ON POTATO AND BACON ROSTI, BROCOLLINI AND
A CREAMY GARLIC AND MUSTARD SAUCE

OVEN BAKED TASMAN SALMON SERVED ON CRISPY CHAT POTATOES, RED ONION, ROCKET AND TOPPED
WITH HOLLANDAISE SAUCE

LEMON AND ROSEMARY MARINATED CHICKEN SUPREME SERVED ON ROASTED SWEET POTATO,
ASPARAGUS AND BABY BEETROOT TOPPED WITH DILL AIOLI

GRILLED BARRAMUNDI ON BROCOLLINI AND ROASTED VEGETABLES WITH A DILL CREAM SAUCE

DESSERT

LEMON CHEESECAKE SERVED WITH PASSIONFRUIT SAUCE, AND STRAWBERRY ICECREAM

WARM CHOCOLATE MUD CAKE SERVED WITH HOT CHOCOLATE GANACHE AND CHOCOLATE ICECREAM

ADDITIONAL EXTRAS

FRESH BAKED BREAD ROLLS \$2 PER PERSON

ROOM HIRE

BUSINESS MEETINGS 1-3 HOURS \$120

OTHER FUNCTIONS UP TO 5 HOURS

WEEKDAYS \$150

NIGHTS AND WEEKENDS \$200

TABLE CLOTHS

\$8 EACH

PROJECTOR AND SCREEN

\$45

TEA, COFFEE AND ICED WATER STATION

\$50

SECURITY

\$100

BAR ATTENDANT

\$80



SPORTS CLUB

Terms and conditions

Tentative bookings

A tentative booking will be held for a period of seven (7) days.

Confirmation of booking and payment of fees

To confirm your booking you will need to pay the Room Hire Fees for the room you wish to reserve. On receipt of your payment we will confirm your booking. Our catering fee, as determined by the number of persons attending your function and your selection from our menu, will be due (14) days prior to your function.

Cancellations

Notice of cancellations must be made in writing, and the following conditions apply:

- 30 % non-refundable deposit is required.
- If notice is given less than six (6) weeks prior to the event, room hire to a maximum of \$200 retained.
- If notice is given inside two (2) weeks, room hire to a maximum of \$200, plus 50% of the full catering and room hire fee is retained.
- If less than one (1) weeks' notice is given, or the terms and conditions are broken; the full catering & room hire fee will be retained.

Final numbers

Confirmation of final numbers is required fourteen (14) days prior to the function. This will be considered a minimum number, not subject to reduction. Should the number of guests exceed the minimum; the appropriate charges will be made accordingly. If the number of guests drops below this number, you will still be charged according to the minimum number given. If you have more than the minimum number of guests, we will advise you in writing of any additional fees. Payment is to be received within fourteen (14) days.

Cakes and other food

Due to health and safety laws no food may be brought into the function other than the food provided by the Club hosting your event. However one (1) cake per function may be brought in to the venue provided it has been purchased from an accredited food and beverage establishment. Cakeage fees may apply at \$3.00 per person for plates, cutlery and serviettes.

Payment

Payment of your account may be made by Cash, EFTOS and Credit Card.

Pricing and menus

When alterations are requested to buffets or set menus, prices may differ depending on addition, deletions or changes. Children's and Vegetarian menus are available on request. Functions occurring on public holidays will incur a 15 % surcharge to the total bill of catering.



Damage

You assume responsibility for all and any damages caused by you and your guests, either in the function room or any other part of the venue hosting your event.

Alcohol and the law

Alcoholic beverages may only be consumed by those patrons over the age of 18 years. Proof of age may be requested by the host venue at any time. As we are licensed premises, under no circumstances may alcohol be brought onto the premises. As the function room is part of the venue, all responsible service of alcohol laws apply. Any breaches of liquor licensing may result in the termination of your function without refund and guests being refused service and asked to leave the premises immediately. (Acceptable forms of identification are; a current Australian driver's license, a current Australian 18+ card or a current passport).

House policy

All House Policy rules are to be adhered to by you and your guests. Any breach in these rules may result in the termination of your function without refund. All guests under the age of 18 must be accompanied and supervised at all times by a responsible adult capable of exercising parental rights. The venue requires that there be a least one adult per three guests under the age of 18.

Entertainment and public liability

Any external entertainers must be able to produce a public liability document proving they are insured for damages in excess of \$10 million. If the entertainer fails to produce the documentation by the commencement of the function the entertainer will not be allowed to perform.

Adult entertainment

Southern Cross Sports Club is not licensed to host adult entertainment and company policy forbids the employment of lingerie, bikini models or strippers in their venues, regardless of the private nature of the function. The staging of any adult entertainment will result in immediate termination of the function without any refund for room hire or food purchased.

Security

A licensed security guard may be required for the day/night function, if needed; payment is the responsibility of the function organizer /customer. We can assist to provide security contact information and bookings.

Bar tab / credit

Anyone wishing to provide a bar tab must be able to provide a credit card pre-authorisation or cash deposit. A driver's license will be required in addition to an active credit card at the beginning of the function.

Function Name _____

Date of function _____

Full Name _____

Signature _____

Date _____

Notes

