

CLUB BELROSE



Function Information Pack

FUNCTION SERVICES

Be it large or small, Club Belrose offers a number of rooms and facilities to suit all your function requirements. For further information please do not hesitate to contact us on 9451 5803 or email admin@belroseclub.com.au.

The Belrose Rooms

This is an ideal venue for a conference, meeting or private function. This new facility has a modern polished wooden floor which allows the room set up to accommodate any size dancing area. There is a bar area which can be set up for your choice of beer on tap and drinks fridge. This area is multifunctional and can be divided into two separate rooms if numbers attending require a smaller venue. Whiteboard, video and television facilities are all available.

The Auditorium

Located just inside the main entrance to the Club, the Auditorium is carpeted, air-conditioned and has a small movable stage and dance floor area. The Auditorium is also equipped with Lighting (Disco Ball and spotlights) as well as a microphone and PA system.

The Auditorium is a ideal venue for those guests who wish to include families with children under the age of 18 years of age as the bathroom facilities are located near the rooms, preventing the need to go into the main bar area.

To increase the capacity the Auditorium can be booked in conjunction with the Northern and/or Eastern Terrace areas. These terraced areas command superb views of the Bowling Greens and enjoy the warmth of the sun throughout the year.

North and East Terraces

Either Terrace may be booked for a private function. Both areas are carpeted, air-conditioned and look over a bowling green. They are ideally suited for a small gathering or can be combined with the Auditorium for a larger function.

The Forest Lounge

Ideal for a small business meeting or training The Forest Lounge, previously known as the Boardroom, is located at the rear of the Club. The Forest Lounge is bright and light and has views of our top bowling green area. Carpeted and air-conditioned, the Lounge comfortably seats 12. Whiteboard, video and television facilities are all available.

The Meeting Room

The Meeting Room is a carpeted air-conditioned area that is an ideal venue for groups who have small numbers as it comfortably seats 10 to 12. We can also supply a Whiteboard and data projector if required.

Room Hire Costs

Room	Cost	Capacity	Configurations
Auditorium	\$363.00 Inc. GST	96 56 128 65	Buffet, no Dance Floor Buffet with Dance Floor Dinner, no Dance Floor Dinner with Dance Floor
Auditorium including one of the adjoining Terrace Rooms	\$407.00 Inc. GST		
Auditorium including both of the adjoining Terrace Rooms	\$445.00 Inc. GST		
North Terrace	\$143.00 Inc. GST	50	Buffet Style
East Terrace	\$143.00 Inc. GST	50	Buffet Style
Belrose Rooms Combined	\$308.00 Inc. GST	100	
Forest Lounge	\$88.00 Inc. GST	14	
Meeting Room	\$82.50 Inc. GST	12	

Staffing

Bar staff are available at \$45/per hour per staff member for the duration of the function at the discretion of the Board. Security 5hours \$245

Catering

Club Belrose offers a number of catering options to suit most needs and budgets. To discuss your requirements please contact our restaurant, **DISH**, direct on 9975 7342.

CLUB BELROSE

Menu Options



FORMAL MENU

Menu 1 - \$34.00 per person (Minimum of 20 People)

Entrée

- ↻ Chicken and Mushroom Vol-Au-Vent**
Fillet of chicken sautéed in Pernod cream sauce, topped with cheese
- ↻ Prawn Cocktail**
Served with a tangy Thousand Island dressing
- ↻ Chef's Soup of the Day**
Served with croutons
- ↻ Veal and Mushroom Crepe**
Tender veal steak and mushroom wrapped in a home made crepe
- ↻ Tortellini Boscaiola**
Bacon, mushroom and white wine cream sauce
- ↻ Caesar Salad**
Cos lettuce, crispy bacon, egg, parmesan cheese and croutons

Main Course

- ↻ Scotch Fillet Steak**
Choice of Mushroom, Pepper or Dianne sauce
- ↻ Pan-fried Fillet of Perch**
Served with Hollandaise sauce
- ↻ Chicken Cordon Bleu**
Chicken breast fillet with Swiss cheese and Virginia ham, grilled & topped with gravy
- ↻ Rack of Lamb Marlin**
Oven roasted Rack of Lamb served with Rosemary & Red Wine jus
- ↻ Chicken Mignon**
Breast of Chicken wrapped with bacon, grilled & topped with Mushroom sauce

Desserts

- ↻ Fresh Tropical Fruit Salad**
Topped with Chantilly cream
- ↻ Pavlova**
Garnished with fresh fruit and cream
- ↻ Apple Strudel**
Served warm with cream
- ↻ Lemon Meringue Pie**
Biscuit base filled with Lemon Meringue served with Chantilly cream
- ↻ Traditional Tiramisu**
Served with Chantilly Cream
- ↻ Black Forest Cake**
Served with cream

All main meals are served with fresh seasonal vegetables, freshly baked bread rolls, Tea, Coffee and Mints.

FORMAL MENU

Menu 2 - \$37.00 per person (Minimum of 20 People)

Entrée

- ↷ Avocado King Prawns**
King prawns served with Spicy Seafood sauce
- ↷ Seafood Vol-Au-Vent**
Selection of seafood in a Pernod cream veloute, topped with cheese
- ↷ Chicken Satay Skewers**
Fillet of chicken skewers served on a bed of rice
- ↷ Turkey Salad**
Slices of turkey breast garnished with salad
- ↷ Garlic Prawns A la crème**
Fresh Green prawns served with a Creamy Garlic sauce
- ↷ Fettucini Carbonara**
Served with ham, mushrooms, egg and cream sauce

Main Course

- ↷ Eye Fillet Oscar**
Fillet steak topped with grilled prawns, asparagus and Hollandaise sauce
- ↷ Barramundi Provencal**
Grilled and topped with grilled prawns and finished in White Wine cream sauce
- ↷ Lamb Cutlets Stack**
Grilled lamb cutlets and topped with Rosemary jus
- ↷ Mango Chicken**
Pan-fried breast fillet served with Mango sauce
- ↷ Veal Parmagiana**
Crumbed tender veal steak, deep fried and topped with Napolitano sauce & grilled cheese
- ↷ Chicken Filo**
Chicken breast fillet with bacon & spinach wrapped in filo pastry

Desserts

- ↷ Blueberry Swirl**
Smooth creamy cheesecake with blueberries, served with cream
- ↷ Apple Crumble Slice**
Served with cream
- ↷ Boston Mud Cake**
Rich chocolate cake served with cream
- ↷ Chocolate Mousse**
Served in chocolate heart
- ↷ Strawberry Victoria**
Fresh strawberries mixed with Brandy and passion fruit & cream
- ↷ Profiteroles**
Grand Marnier Profiteroles topped with Chocolate sauce

All main meals are served with fresh seasonal vegetables, freshly baked bread rolls, Tea, Coffee and Mints.

FORMAL MENU

Menu 3 - \$42.00 per person (Minimum of 20 People)

Entrée

- ↷ Pacific King Prawns & Mango**
King prawns served with diced mango and salad
- ↷ Seafood Vol-Au-Vent**
Selection of seafood in a Pernod cream veloute, topped with cheese
- ↷ Oysters**
Six oysters served as Natural, Mornay or Kilpatrick
- ↷ Penne Amatriciana**
Penne pasta served with prawns, bacon, chilli and Napoletana sauce
- ↷ Smoked Salmon**
Served with onion rings, capers and lemon

Main Course

- ↷ Fillet Mignon**
Prime fillet of beef wrapped with bacon and topped with Mushroom sauce
- ↷ Veal Scallopine**
Grilled veal steak served with Mustard cream sauce
- ↷ Chicken Avocado**
Grilled chicken breast topped with avocado and mild Pepper cream sauce
- ↷ Grilled Atlantic Salmon Fillet**
Served with garlic, parmesan cheese and cream sauce
- ↷ Chicken Wellington**
Breast of chicken topped with bacon & white wine sauce, wrapped in filo pastry

Desserts

- ↷ Raspberry Swirl**
Rich cold set cheesecake with fresh raspberries, served with cream
- ↷ Crème Caramel**
Traditional caramel at its best
- ↷ Ebony & Ivory**
Rich moist mud, white chocolate mousse then dark chocolate, served with cream
- ↷ Cheese Platter**
Served with seasonal fruit and crackers
- ↷ Brandy Snap Basket with Mousse and Fresh Strawberries**
- ↷ Sticky Date & Fig Pudding**
Served warm with fresh cream
- ↷ Mixed Dessert Plate**
A mini mud cake, apple crumble & Irish crème cheesecake served with fresh cream

All main meals are served with fresh seasonal vegetables, freshly baked bread rolls, Tea, Coffee and Mints.

BUFFET MENUS

(Minimum of 30 People)

BUFFET MENU 1 - \$24.00 PER PERSON

- Hot Chinese Mixed Entrees
- Hot Roast with baked potato, pumpkin and green vegetables
- Four Hot Dishes
- Fried Rice and Steamed Rice
- Two Desserts
- Bread Rolls and Butter
- Tea and Coffee



BUFFET MENU 2 - \$27.00 PER PERSON

- Hot Roast with baked potato, pumpkin and green vegetables
- Four Hot Dishes
- Two Cold Meat Platters
- Two Salads
- Fried Rice and Steamed Rice
- Two Desserts
- Bread Rolls and Butter
- Tea and Coffee

BUFFET MENU 3 - \$31.00 PER PERSON

- Platters of Cold King Prawns
- Platters of Oysters Natural, Mornay and Kilpatrick
- Hot Roast with baked potato, pumpkin and green vegetables
- Four Hot Dishes
- Two Cold Meat Platters
- Two Salads
- Fried Rice and Steamed Rice
- Two Desserts
- Bread Rolls and Butter
- Tea and Coffee

BUFFET MENU 4 – SEAFOOD BUFFET - \$40 PER PERSON

- Cold cooked King Prawns
- Cold cooked Blue Swimmer Crab
- Oysters Natural, Mornay & Kilpatrick
- Cold Sliced Smoked Salmon
- Assorted Sushi
- Crumbed Prawn Cutlets & Calamari Rings
- Hot Roast served with roast potato, pumpkin & green vegetables
- Three hot dishes
- Fried Rice & Steamed Rice
- Two Salads
- Selection of Desserts
- Bread Rolls & Butter
- Tea & Coffee

BUFFET MENU SELECTIONS

(Minimum of 30 People)

Hot Dishes

- Honey Chicken
- Chicken with Satay Sauce
- Chicken with Cashews or Almonds
- Beef with Black Bean Sauce
- Beef with Szechuan Sauce
- Beef with Chinese BBQ Sauce
- Mongolian Lamb
- Sweet and Sour Pork
- Chinese BBQ Pork with Plum Sauce
- Chinese BBQ Pork with Szechuan Chilli Sauce
- Pork Spare Ribs with Spicy Salt and Pepper
- Prawn Omelette
- Combination Omelette
- Vegetable Omelette
- Combination with Vegetables
- Stir Fried Mixed Vegetable in Oyster Sauce
- Singapore Noddles
- Beef Stroganoff
- Beef Lasagne
- Grilled Perch Fillet
- Penne Boscaiola

Hot Roast Selection

- Leg of Pork
- Yearling Beef
- Glazed Ham
- Leg of Lamb
- Turkey

Salads

- Caesar Salad
- Greek Salad
- Waldorf Salad
- Creamy Potato Salad
- Creamy Pasta Salad
- Tossed Garden Salad
- Coleslaw

Cold Display Platters

- Yearling Roast Beef
- Double Smoked Soccer Ball Ham
- Roast Pork
- Roast Chicken

Cold Seafood Platters

- Sydney Rock Oysters
- King Prawns
- Blue Swimmer Crab
- Sliced Smoked Salmon

Desserts

- Pavlova with Fresh Fruits
- Fresh Tropical Fruit Salad
- Black Forest Cake
- Chocolate Mousse
- Cheese Cake
- Lemon Meringue Pie
- Apple Crumble/Strudel
- Chocolate Mud Cake
- Fruit Flan



COCKTAIL MENU



Cocktail Menu 1 - \$18.00 per head

Spring Rolls
Dim Sims
Crumbed Calamari Rings
Crumbed Prawn Cutlets
Satay Chicken Skewers
Assorted Cocktail Quiches
Assorted Sandwiches
Assorted Gateaux Petites

Cocktail Menu 2 - \$14.00 per head

Spring Rolls
Dims Sims
Fish Cocktails
Assorted Cocktail Quiches
Prawn Cutlets
Cocktail Ricotta Cheese and Spinach Triangles
Assorted Sandwiches

Cocktail Menu 3 - \$11.00 per head

Mixed Sandwiches
Spring Rolls
Dim Sims
Fish Cocktails
Party Pies
Party Sausage Rolls

MORNING & AFTERNOON TEA MENU

Continuous Tea & Coffee	\$2.00 per person
Tea, Coffee & Biscuits	\$3.00 per person
Tea, Coffee & assorted Sandwiches (4quarters per serve)	\$7.00 per person
Tea, Coffee & assorted Cakes (3-5 varieties)	\$10.00 per person
Tea, Coffee assorted Sandwiches & Cakes	\$13.00 per person
Tea, Coffee assorted Cocktail Danish & Cakes	\$13.00 per person
Tea, Coffee assorted Cocktail Danish, Cocktail Muffins & Cocktail Scones	\$13.00 per person

All of the above menus are on a self-serve basis.

All of the above menus are for morning tea, afternoon tea or lunch **only** – serving times are required.



CLUB BELROSE

TERMS & CONDITIONS

Booking a Function

All guests need to present ID upon arrival at the Club (drivers licence, proof of age, passport). Any person under the age of 18 years must be accompanied by a responsible adult in the club premises at all times.

It is permissible to bring in table decorations, flowers, balloons etc at no extra charge providing there is no damage to the room. Nothing can be adhered to the walls.

Confirmation & Deposit

Bookings will not be confirmed until a 50% deposit is received. Final payment due 2 weeks before the function date, as well as final numbers.

Food & Beverage Policy

It is against Club Rules and By-Laws for guests to bring any food or beverages onto Club premises. Function food or beverages not consumed remains the property of the Club. Any alcohol gifts cannot be consumed on the Club premises.

Pricing

All prices quoted are inclusive of GST. Children 3 years and under are free. All menus are subject to availability due to product being seasonal.

Timing

The client agrees to commence and vacate the function room/space at the scheduled times as agreed upon. Should the function exceed the closing time, the Club may impose a charge of \$200 for each hour thereafter. The standard closing time for evening functions is midnight.

Damage

Any damage to the club or surrounding areas that require repair or special cleaning resulting directly from a private function will be an additional charge to the client.

Insurance

The Club will not take any responsibility for damage or loss of items before, during and after the function. It is the clients responsibility to take out insurance for all items belonging to them.

TERMS & CONDITIONS

Contractors

Club Management needs to approve all external suppliers. All outside contractors must notify the functions department of any planned deliveries, set up and removal. They must also sign into the Club on arrival and departure.

Cancellation

Cancellation of any function is required in writing to the Club. A full refund applies if notification is given '30 days' from the function date. A 50% refund applies if notification is given 'less than 30 days & prior to 14 days' from the function date. No refund applies if notification is given '14 days or less' from the function date.