



Functions Packages & Menus

New look, old fashioned hospitality

There are many reasons to consider the **Club Hotel** for your next function and whatever the reason we are the place to look after YOU.

We are the venue to hold those memorable occasions, and there is no better place than the Club Hotel where there are various options to suit your type of function, numbers and budget.

STAFF TRAINING DAYS

OH&S, Induction, Driver Training, Team Building, First Aid, Drug and Alcohol Testing, Management Skills, Environmental Issues or whatever your company needs, our function room is the venue to choose. The facilities that we offer also make it the preferred location by trainers.

COMPANY GET TOGETHERS

What better way to say thank you to your staff for all their effort and hard work or to acknowledge clients as an appreciation for their support during the year.

GROUPS OF FRIENDS

Those important catch ups. It is all about networking and being a support for each other in the community in which we live.

WORK COLLEAGUES

End of year is always a good time to plan that lunch or dinner away from work, share a meal and drinks and let your hair down.

SOCIAL CLUBS

Annual presentation dinners, AGM's, reunions or social dinners - our venue is the place.

FAMILY CELEBRATIONS

Those "0" birthdays, engagements, christenings, homecomings and send-offs, whether its 10 or more we have a place for you.



our venue

For those of you who have not been to the Club Hotel Chinchilla recently, it is time to revisit and experience the major renovations carried out over the last couple of years to make Club Hotel the place to be.

The Function Room has been renovated and is the perfect place for that business meeting or celebration - a private space with built-in data projector and screen, serviced by its own bar. With natural light and the ability to go outside, entertaining is a dream. Keep us in mind for all the reasons listed previously and more.

Live entertainment is featured every Friday from 8pm till late and we offer all your gaming facilities such as a large gaming room with new pokies, TAB and Keno, so you and your guests are well catered for.



contact

Our Restaurant and Functions Manager will be only too pleased to assist you.

Phone 4669 1100

Email
functions@clubhotelchinchilla.com.au

Visit our website
www.clubhotelchinchilla.com.au

Or complete the form on the last page and send to Club Hotel Chinchilla.



seminars

option 1

MORNING TEA

- Fresh scones with whipped cream and jam served with tea and coffee

LUNCH

Deli style baguettes / sandwiches with a variety of fresh fillings

Choose from:

- Pastrami
- Ham
- Roast chicken
- Vegetarian
- Roast beef
- Egg and lettuce

With chef's selection of accompaniments

AFTERNOON TEA

- Home baked biscuits
- Tea & coffee

\$28 per person

option 2

MORNING TEA

- Fresh baked mixed berry muffins with tea and coffee

LUNCH

Select two:

- Cajun chicken salad
- Pumpkin, chicken, spinach, pine nuts and feta salad **vo**
- Balsamic beef and mushroom salad
- Thai beef and vermicelli salad

All served in a noodle box for your guests to enjoy

AFTERNOON TEA

- Fresh seasonal fruit and cheese platter
- Tea & coffee

\$32 per person

Lunch only \$20 per person

morning or afternoon teas

Choose between one of the following:

- Fresh scones with jam and cream, and fruit platter
- Fresh baked croissants, both savoury and sweet and a fruit platter
- A variety of cakes and slices and a fruit platter
- Fresh baked muffins and a fruit platter

Plus a tea and coffee station with a selection of herbal teas

\$16 per person

Tea and coffee station with a selection of herbal teas

\$4 per person



vo Vegetarian options by request

breakfast

CONTINENTAL

- A variety of cereals
- Yoghurt selection
- Toast with an assortment of spreads
- Fresh seasonal fruit platter
- Selection of fresh fruit juices
- Tea and coffee station

\$16.50 per person

HOT PLATED

- Fluffy scrambled eggs
- Crispy bacon
- Grilled pork chipolatas
- Herb roast tomato
- Toast
- A selection of fresh fruit juices
- Tea and coffee station

\$24.00 per person

(minimum of 10 people, maximum 20 people)

HOT BUFFET

- Fluffy scrambled eggs
- Crispy bacon
- Grilled pork chipolatas
- Herb roast tomato
- Toast with an assortment of spreads
- A selection of fresh fruit juices
- Tea and coffee station

\$24.00 per person

(minimum of 20 people)

HOT & COLD BUFFET

- A variety of cereals
- Yoghurt selection
- Fresh seasonal fruit platter
- Fluffy scrambled eggs
- Crispy bacon
- Grilled pork chipolatas
- Herb roast tomato
- Toast with an assortment of spreads
- Selection of fresh fruit juices
- Tea and coffee station

\$32.00 per person

(minimum of 20 people)



platter menus

KIDS PLATTER

A variety of lollies, chips, corn chips and dips for kids to enjoy and experience the party atmosphere

\$18 per platter

STANDARD PARTY PLATTER (44 PIECES)

- Party pies
- Sausage rolls
- Prawn twisters
- Spring rolls
- Mini quiche

\$45 per platter

CUSTOMIZE PLATTER:

Select 5 items from below \$55

You will receive 25 pieces total

Select 8 items from below \$65

You will receive 40 pieces total

HOT

- Pumpkin, pinenut and parmesan arancini
- Home made lamb korma samosas
- Spiced pork gow gee
- Lamb kofta
- Jerk spiced pork belly and pineapple skewers
- Thai chicken drumettes
- Salt and pepper calamari
- Mini beef mignons

COLD

- Smoked salmon & avocado bilini
- Beef carpaccio cruets
- Smoked chicken, walnut and apple tartlet
- Chilled spanish tomato soup shooters (non alcoholic)
- Crispy tortilla topped with a lime cured white fish and corn salsa
- Oysters natural (P.O.A.)
- Bloody Mary oyster shooters

KABANA, CHEESE & DIP PLATTER

\$30 per platter

PRAWN PLATTER

Fresh Ocean King Prawns served cold with cocktail sauce and fresh lemon wedges

P.O.A. per kilo

CHEESE PLATTER

- Variety of tasty cheeses, crackers
- Onion jam, nuts and fruits

\$50 per platter

ANTIPASTO PLATTER

- Selection of Italian sliced meats
- Kalamata olives
- Marinated roasted Mediterranean vegetables
- Marinated bocconcini
- Chef's dip
- Served with grissini bread sticks

\$55 per platter

FRUIT PLATTER

A lovely selection of fresh seasonal fruits

\$45 per platter

SWEET TREATS PLATTER

A mixture of bite size sweets, including homemade tarts, cakes and biscuits

\$35 per platter

SANDWICH PLATTER

Freshly made sandwiches with various fillings (10 rounds)

\$45 per platter

SANDWICH & WRAP PLATTER

Freshly made wraps and sandwiches with various fillings

\$65 per platter (for 10 people)

buffet menus

GOURMET COLD BUFFET

A selection of two house roast meats

- Juicy pork loin
- Rosemary roasted lamb
- Mustard crusted beef
- Lemon scented chicken
- **House Caesar salad**
with crisp baby cos, succulent bacon lardons, parmesan cheese shavings and egg drizzled with the house Caesar dressing
- **Caprese salad**
with ripe tomato, thinly sliced red onion, bocconcini and basil drizzled with balsamic glaze
- **Potato salad**
house made with fresh herbs
- Bread rolls and condiments

\$26 per person

GOURMET SEAFOOD BUFFET

This buffet includes the whole Gourmet Cold OR Hot Buffet, plus platters of:

- Fresh King Prawns
- Oysters (natural and kilpatrick)

With a selection of seafood condiments

\$49 per person

HOT BUFFET

Choice of 2 meats:

- Rosemary roasted 120 day old grain fed sirloin
- Garlic and thyme roasted chicken
- Kilcoy pork leg with crackling
- Roasted leg of lamb

Plus:

- Nutmeg roast pumpkin
- Herbed roasted potato
- Steamed seasonal vegetables
- Bread rolls and condiments

\$28 per person



bbq menus

option 1

- 300gram Black Angus rump
- Grilled thick beef sausages
- Caramelised onion
- Tandoori chicken thigh
- Roasted corn on the cob
- Chef's coleslaw
- Bread rolls

\$29 per person

option 2

- 250gram rib fillet
- Lamb and rosemary sausages
- Grilled garlic prawn skewers
- Chef's coleslaw
- Mixed leaf salad
- Roasted corn on the cob
- Bread rolls

\$36 per person

A selection of platters is a great party starter.

- Our awesome hot chips can be added to either of the BBQ menus at a cost of \$3 per person.
- Dessert can be added at an additional \$8 per person. Please choose from our dessert selection.



alternate drop menu

CANAPÉ

Please select 5 items from our customised platter menu on page 5.

MAIN COURSE

Select 2 protein:

- 300gram sirloin
- Organic chicken breast
- Cone Bay barramundi
- Rosemary crusted lamb rump

Select 1 side:

- Duchess potato, green bean and prosciutto parcel, roasted truss cherry tomatoes and honey dutch carrots
- Garlic chat potato cake, roasted pumpkin, mushroom stuffed roma tomato, buttered fresh asparagus
- Chef's sauces to match

DESSERT

Petit four and cheese platters to share

OR

Choice of 2:

- Home made pavlova with mixed berries and whipped cream, finished with a pistachio crumble
- Vanilla crème brulee with home made biscotti
- Sticky date pudding with a brandy butterscotch sauce and vanilla ice cream
- Fig and honey pannacotta with strawberry compote

Two courses \$40 per person

Three courses \$45 per person

Off-site catering available by request, please speak to our functions department for prices



christmas celebration menu

Minimum 20 people

PRE DINNER

Chef's selection of hot and cold savouries

BUFFET MAIN

- Honey, mustard and orange glazed ham
- Lemon and thyme roasted chicken
- Roast pumpkin
- Herb roasted potato
- Spiced cous cous with cranberries and pepitas
- Greek salad with olives and feta
- Bread rolls and condiments

DESSERT

- Fruit trifle
- Traditional Christmas pudding with brandy custard
- Cheese and fruit platter

\$50 per person

ADD FRESH SEAFOOD

Includes the Christmas Celebration Menu, plus:

Platters of prawns (5) per person

\$65 per person

Platters of oysters natural and Kilpatrick (3 per person)

\$60 per person

Platters of prawns (5 per person) and oysters (3 per person)

\$75 per person

Prices listed include:

- Exclusive use of the room
- Room hire fee
- Room decorated for Christmas
- Staff to look after your function
- Access to the function room bar



desserts

Caramel Cheesecake
With vanilla whipped cream and berry compote

\$8.00
each

Pavlova
Soft and delicate with sweetened whipped cream and a mixed berry compote

Sticky Date Pudding
Served with an intense butterscotch sauce, ice cream and a light dusting of icing sugar

Crème Brulee
Vanilla bean infused crème brulee with pistachio biscotti

Fig and honey pannacotta
With strawberry compote



venue hire costs

ROOM HIRE

Seminars

\$150

Dinners

\$100

Room hire only (no catering)

\$200

Weddings

\$800



EQUIPMENT SUPPLIED FOR SEMINARS

Costs included in the room hire fee:

- Projector and screen
- Whiteboard
- Flip chart
- Microphone
- Pre-programmed music (a variety of playlists available at request)
- TVs

At an additional fee:

- Pads and pens
- Photocopying

DECORATIONS

Helium balloons

Customer brings own balloons

\$2 per balloon

Balloons provided by the Club

\$3 per balloon

Our function coordinator is happy to outsource a number of items, such as centrepieces and chair covers or any other requests for your convenience, at an additional cost.



terms & conditions

CONFIRMATION AND PAYMENT

Bookings are confirmed upon completion of Functions Agreement Form together with a deposit of room hire charge or other amount as advised.

To secure the booking details of a credit card for charging purposes are to be provided prior to the event and will be used as the holding deposit and for payment of the function.

Deposits can be paid by Credit Card (American Express, Diners, MasterCard and Visa), cash, Eftpos or direct debit.

Final numbers are required at least seven (7) days prior to the event for catering and billing. Any further accrued costs will be charged to your credit card or previously arranged payment method on the date of your function.

CANCELLATIONS

All cancellations must be made, in writing, fourteen (14) days prior to the event.

Late cancellations who do not notify fourteen days prior will forfeit their deposit or pay \$150 when deposit is unpaid.

SURCHARGE

Surcharges may apply on Sunday and public holidays.

Sunday surcharge is 15% and Public holiday surcharge is 50%.

DECORATIONS

All presentations and decorations requested are to be approved by the venue prior to the event.

DRESS STANDARDS

Dress standards apply to various areas of the Hotel.

MENUS AND PRICING

Menus and pricing throughout the document are subject to change. However, once confirmation of booking is received and deposit paid, the prices applicable at the time of the booking will remain current for a period of 6 months.

Menus will be updated seasonally. Beverage prices are subject to change without notice and are based on CPI increases.

RESPONSIBLE SERVICE OF ALCOHOL

All management and staff at the Club Hotel are trained in the responsible service and supply of alcohol, a register and copy of the Statements of attainment of all staff are kept on the venue.

Management constantly reinforces RSA principles and practices in every day trade and support staff that practice and enforce RSA outlines. The Club Hotel provides a safe and friendly atmosphere for patrons to meet and socialise in a responsible, professional environment.

MINORS

Minors will not be permitted to enter premises unless exempt under the Liquor Act 1992. Minors will not be served alcohol and service of alcohol will be refused to any person who cannot produce appropriate evidence of age where there is doubt that the person is under 18. All minors must be supervised by parents and vacate the premises by 10pm. Minors are unable to be served at the bar for any reason.

Staff are trained in what constitutes acceptable evidence of age as follows and are supported by management to practice and enforce ID checking.

UNDULY INTOXICATED AND DISORDERLY PATRONS

All staff are trained in identifying signs of undue intoxication and actively monitor levels of all patrons. Licensing laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises.

Management support staff refusing service to unduly intoxicated patrons and will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises.

You are liable for any damages caused to the function room and venue and may be charged accordingly.

making a booking

DATE OF EVENT:

NAME OF PERSON MAKING BOOKING:

COMPANY NAME:

CONTACT DETAILS:

Phone:

Email:

DEPOSIT AND FINAL PAYMENT DETAILS:

Type of card:

Visa Mastercard Amex Diners

Card no:

____/____/____/____

Expiry date: ____/____

Name as seen on the card:

IF PAYING BY DIRECT DEBIT:

Bank Westpac

Account Name: Club Hotel Chinchilla

BSB: 034171

Account No: 174254

DEPOSIT PAID BY:

Credit Card

Direct Debit

Cash

EFTPOS

We commit to a minimum charge including food and beverages for the function/ seminar of:

\$ _____

I have read and agree to the above terms and conditions.

Client's name:

Client's signature:

Date: ____/____/____

****Credit card details must be supplied at time of booking as security.***

Please fax to (07) 4668 9155 or email to functions@clubhotelchinchilla.com.au

