



New Look and Old Fashioned Hospitality

At the Club Hotel we specialise in transforming gatherings and events into memorable moments.

We pride ourselves on delivering the best service and experience Chinchilla has to offer.

These service standards are upheld throughout the entire venue, with our professional and enthusiastic team taking personal pride in your experience.

From breakfast through to the evening - dining options include canapes in a cocktail-style setting, buffets, seminar packages, set menus for larger functions and events, or something a little different such as a tailored BBQ in the beer garden.

Our private function room has been tastefully renovated ensuring it is the perfect meeting space for any celebration; complete with bar, stand up or seated dining options and easy access to the outdoor alfresco area.

Business meetings, events and seminars are also popular within the function room as it has a built in data projector, TV screen and stationery requirements available on request.

Phone: Functions Manager 07 4669 1100

Email: functions@clubhotelchinchilla.com.au

Website: clubhotelchinchilla.com.au



New Look and 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 with the various options to suit your type of function, number 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.

GROUP OF FRIENDS

For important catch-ups, it is all about networking and being a support for each other in the community 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

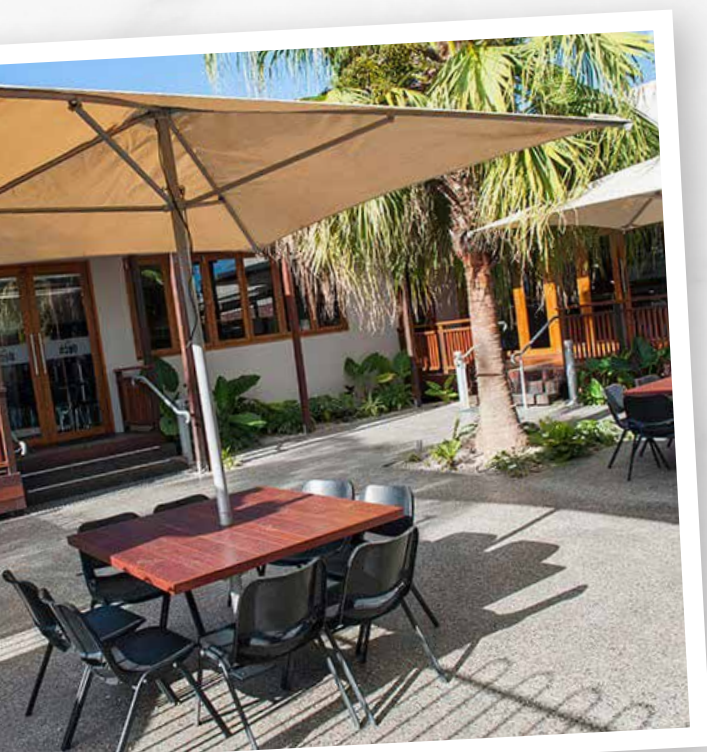
Those "0" birthdays, engagements, christenings, homecomings and send-offs, whether it's 10 or more we have a place for you.

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 that make The 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 any of your function needs.

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 Us

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

Phone:
07 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.

Breakfast Menus

CONTINENTAL

- Variety of cereals
- Yoghurt & berry compote
- Toast with an assortment of spreads
- Fresh seasonal fruit platter
- Selection of fruit juices
- Tea & coffee station

\$ 16.50pp

HOT BUFFET

- Fluffy scrambled eggs
- Hash browns
- Pork chipolatas
- Baked beans
- Herb roasted tomato
- Toast with an assortment of spreads
- A selection of fruit juices
- Tea & coffee station

\$28.00pp

HOT & COLD BUFFET

- Variety of cereals
- Yoghurt & berry compote
- Fluffy scrambled eggs
- Hash browns
- Pork chipolatas
- Baked beans
- Herb roasted tomato
- Toast with an assortment of spreads
- A selection of fruit juices
- Tea & coffee station

\$35.00pp



Seminars

OPTION 1

MORNING TEA

- Fresh house made scones with jam and whipped cream
- Tea & coffee

LUNCH

- Variety of fresh made sandwiches and wraps

With Chef's selection of accompaniments

AFTERNOON TEA

- Fresh home made biscuits
- Tea & coffee

\$28.00

OPTION 3

MORNING TEA

Choice of 1:

- Fresh made mixed berry muffins
- House made scones with jam & cream
- Fresh home made biscuits
- Tea & coffee

LUNCH

- Choice of (1) meal per person off our restaurant lunch menu only (pre-orders required)

AFTERNOON TEA

- Fresh seasonal fruit platter
- Tea & coffee

\$35.00

OPTION 2

MORNING TEA

- Fresh made mixed berry muffins
- Tea & coffee

LUNCH

Selection of 2:

- Cajun chicken & Danish fetta salad (gf)
- Nam jim beef and noodle salad (gf)
- Roasted vegetable and grilled halloumi salad (v) (gf)

AFTERNOON TEA

- Fresh seasonal fruit

\$32.00

Morning or Afternoon Teas

Choice of one of the following:

- House made scones with jam & cream with a fresh fruit platter
- Fresh made selection of sandwiches with a fresh fruit platter
- Variety of cakes and slices with a fresh fruit platter
- Fresh made berry muffins with a fresh fruit platter

Comes with tea & coffee and a selection of herbal teas

\$16.00pp

Tea and coffee station with a selection of herbal teas

\$5.00pp

Platter Menus

KIDS PLATTERS

OPTION 1

- Variety of lollies, flavored chips and dip (serves 10)

\$35.00

OPTION 2

- Cheerios, dino nuggets, hot chips and dipping sauce (serves 10)

\$35.00

OPTION 3

- Fairy bread (serves 10)

\$15.00

Add to the Kids Platters

- Dixie cup ice creams \$2.00 each
- Kids activity packs \$2.00 each

STANDARD PARTY PLATTER

- Party pies
- Party sausage rolls
- Vegetable samosas
- Mini chicken dim sims
- Flame grilled meat balls

40 pieces \$42.00 | 50 pieces \$50.00 | 60 pieces \$58.00

DELUXE PARTY PLATTER

- Gourmet mini lamb, chicken & steak pies
- Mini quiches
- Cajun dusted calamari
- Hoisin pork & shitake mushroom spring rolls
- Garlic prawn twisters

\$55.00

KABANA, CHEESE, CRACKERS & DIP PLATTER

\$40.00

AUSSIE CHEESE PLATTER

- Chef's selection of Australian cheeses
- Crackers and mixed variety of nuts and fruits

\$60.00



Platter Menus

ANTIPASTO PLATTER

- Chef's selection of cured and sliced meats
- Assortment of olives
- Selection of mild cheeses
- Grilled & marinated vegetables
- Chef's dip
- Water crackers & Italian grissini sticks

\$ 65.00

FRESH FRUIT PLATTER

- Chef's selection of seasonal fresh fruits

\$50.00

SWEET TREATS PLATTER

- A combination of bite size sweets including cakes, house made biscuits & a selection of petit-fours
- Gluten free available - additional charges apply

\$ 50.00pp (serves 10 guests)



SANDWICH PLATTER

- Variety of freshly made sandwiches made on a selection of sliced breads and an assortment of fillings (10 rounds)
- Gluten free available - additional charges apply

\$65.00

SANDWICH & WRAP PLATTER

- Variety of freshly made sandwiches made on a selection of sliced breads and an assortment of fillings
- Freshly made wraps with an assortment of fillings
- Gluten free available - additional charges apply

\$60.00 (serves 10 guests)

KING PRAWN PLATTER

- Fresh whole ocean king prawns served chilled with cocktail sauce and lemon wedges

\$ P.O.A per kilo



BBQ Menus

OPTION 1

- 250g Kilcoy black Angus rump
- Grilled thick beef sausages
- Chilli plum pork spare ribs
- Chef's coleslaw
- Mixed leaf garden salad
- Fresh dinner rolls with butter
- Chef's selection of condiments

\$32.00

OPTION 2

- 250g rib fillet steak
- Bourbon BBQ glazed chicken thigh
- Chilli and cheese kransky's
- Creamy potato salad
- Chef's coleslaw
- Mixed leaf garden salad
- Fresh dinner rolls with butter
- Chef's selection of condiments

\$38.00

Desserts \$8 ea

Caramel cheesecake

With vanilla whipped cream & berry compote

Pavlova

Soft & delicate with sweetened whipped cream & a mixed berry compote

Sticky date pudding

Served with an intense caramel sauce & icecream

Crème brûlée

Vanilla bean infused crème brulee topped with fresh berries

Coffee & kaluha tiramisu

Finished with a rich chocolate sauce



Alternate Drop Menu MINIMUM 25 PEOPLE

CANAPÉ TO START

CHEF'S SELECTION

Select 5 items off our customised platter menu on page 11

MAIN COURSE

Select 2 of the following proteins:

- 250g Kilcoy black Angus sirloin
- Chicken supreme stuffed with sundried tomatoes, brie & baby spinach
- Garlic & rosemary half rack lamb
- Maple and mustard glazed pork cutlet

Select 1 side to accompany your protein:

- Sweet potato smash, blistered cherry tomatoes buttered brocolini & green beans
- Buttered cocktail chat potatoes & a roasted vegetable medley consisting of baby beetroot, carrots and asparagus on a bed of wild rocket
- Chef's sauce to match either side

DESSERT

Petit four and cheese platters to share

OR

Choice of 2:

- Traditional house made tiramisu
- Individual mini pavlovas with mixed berry compote & chantilly cream
- Warm sticky date pudding with caramel sauce
- Vanilla bean crème brulee with fresh berries

Two courses \$50.00

Three courses \$55.00

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



Clubs Customised Canape Platters

Take the stress out of deciding on what you want and let our chef's create a platter for you that can include canape options for gluten free, vegetarian & vegan cutomers.

Customised 30 piece canape platter **\$55.00**

Customised 40 piece canape platter **\$65.00**

Customised 50 piece canape platter **\$75.00**

Or please feel free to select from our options below (notice required)
Canape selections are in multiples of (5) pieces.

HOT SELECTION

- Morrocan prawn & avocado tartlet
- Arancini (v)
- Char grilled vegetable skewer (v/gf)
- Tandori chicken skewer
- Pork & shitake mushroom spring roll
- Chorizo & holumi bites (gf)
- Mini beef mignons (gf)
- Asian pork belly bite (gf)
- Duck & plum spring roll
- Spiced lamb meatballs with minted yoghurt (gf)

Add kilpatrick oysters to your platter
\$3.50 each



COLD SELECTION

- Hummus & mediterranean vegetable tartlet (v)
- Cherry tomato, provolone cheese & kalamata olive skewer (v) (gf)
- Cajun chicken, danish fetta & couscous tasting spoon
- Cubed melon & prosciutto skewer (gf)

Add natural oysters to your platter
\$3.50 each



Venue Hire Costs

ROOM HIRE

Seminars

\$150.00

Dinners

\$100.00

Room hire only (no catering)

\$200.00

Weddings

\$800.00

EQUIPMENT SUPPLIED FOR SEMINARS

Costs included in the room hire:

- 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.

CANCELLATION

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.

MENU 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.

Terms & Conditions

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 Diner

Card Number:

____ / ____ / ____ / ____

Expiry date: ____ / ____

Name on Card:

DEPOSIT PAID BY

Credit Card Direct Debit

Cash EFTPOS

IF PAYING BY DIRECT DEBIT:

Bank Westpac

Account Name: Club Hotel Chinchilla

BSB: 034171

Account No: 174254

We commit to a minimum charge including food and beverages for the functions/ 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 email to functions@clubhotelchinchilla.com.au