



Dear Customer

Thank you for considering Erina Rugby League Football Club for your proposed function we are delighted to have this opportunity to present our Function services to you. It is important to us that your function is a success and we take pride in our professionalism. We pride ourselves upon providing excellent modern facilities and the highest quality service at affordable prices.

Please find enclosed a copy of our impressive Chef's specially selected Menus for your occasion. We are happy to suggest menu options and variations if necessary. The price of the menu is guaranteed for three (3) months prior to the reception.

Other costs involved would incur a small fee for the hire of the area selected, live Entertainment if required and beverages consumed.

All prices cover a reception period of five (5) hours from the arrival of guests to the time the bar will close. Bar service will cease ½ hour prior to function ending. The room is then required to be vacated within thirty (30) minutes of closing time. If however extra time is required this may be arranged at an additional cost and at Management's discretion.

We encourage you to visit Erina Rugby League Football Club to view our facilities and look forward to discussing your function requirements with you.

I hope we can be of service to you and take this opportunity to thank you for your enquiry.

Yours Sincerely

Functions Team
Erina Leagues Club



Finger Food

On Arrival Cheese Plate with Camembert, Blue Vein, and Cheddar served with Cabanossi and Biscuits **\$26**

Vegetable Dip Plates with Basil Pesto, Hummus, Eggplant Relish, Guacamole, French Onion or Sweet Chilli Sour Cream
Served with Nuts, Rice Crackers and Biscuits **\$18**

Finger Food – Classic Platters

Mixed Prawn Platter with Garlic Aioli **\$70**

Party Pies with Tomato Sauce **\$65**

Mini Sausage Rolls with BBQ Sauce **\$65**

Crumbed Whiting Goujons with Tartare **\$70**

Panko Crumbed Calamari Rings with Tartare **\$75**

Vegetarian Spring Rolls with Sweet Chilli Sauce **\$50**

Curry Puffs with Mango Chutney **\$70**

Garlic and Rosemary Fries **\$25**

Crispy Potato Wedges with Sour Cream and Sweet Chilli **\$30**

Fresh Sandwich Platter **\$45**

Seasonal Fruit and Cheese Platter with Camembert, Blue Vein, Cheddar and Biscuits **\$55**

Finger Food – Chefs Selection

Thai Chicken Tenderloin Skewers with Coriander Sweet Chilli **\$65**

Gourmet Mini Quiches **\$75**

Cocktail Pizzas with Assorted Toppings **\$60**

Southern Style Chicken Pieces with Cajun Dip **\$75**

Salt and Pepper Squid with Garlic Aioli and Lemon **\$70**

Pulled Pork Sliders with Apple Slaw **\$75**

Lamb, Mint and Rosemary Kofta's with Cucumber Yoghurt **\$65**

King Prawn Skewers with Nam Jim and Sweet Soy **\$70**

Bloody Mary Oyster Shot **\$75**

Salmon and Leek Rillettes with Creamed Leek **\$70**

Alternate Plated Menu

Minimum of 30 people required for this menu

2 Courses \$34 per head (Roll + Main + Dessert)

2 Courses \$38 per head (Roll + Entrée + Main)

3 Courses \$47 per head (Roll + Entrée + Main + Dessert)

Please choose 2 from each course to serve alternate

Entree

Vietnamese Chicken Spring Rolls with Sweet Chilli Coriander Dipping Sauce

Crispy Pork Belly with Asian Slaw and Chilli Caramel

Chicken Laab Salad with Crispy Noodles and Mesclun Greens

Prawn, Rocket and Mango Salad with Thai Dressing

Spinach and Ricotta Tart with Balsamic Glaze

Vegetarian Minestrone Soup with a Garlic Sippet

Main

Baked Atlantic Salmon Fillet with Gingered Asian Broth, Glass noodles and Shitake

Slow Roasted Dijon Rubbed Sirloin Steak with Wilted Spinach, Fennel and Potato Salad (and Red Wine Jus)

Braised Lamb Rump with Roast Garlic and Chive Mash, Buttered Beans and Gremolata

Seared Chicken Breast Duxelle with Rosemary Gratin Dauphinoise, Grilled Buttered Asparagus and a Port Jus

Crispy Skin Barramundi Fillet with a Pumpkin, Pea and Fetta Risotto

Grilled Pork Cutlet with 2 Cheese Soft Polenta, Parmesan Rocket Salad and Apple Jus

Dessert

Mixed Berry Cheesecake with Vanilla Cream and Mixed Berry Compote Coulis

Individual Pavlova with Seasonal Fruits and Chantilly Cream

Sticky Date Pudding with Vanilla Ice Cream and Butterscotch Sauce

Slow Baked Double Chocolate Tart with Raspberry Glaze and Vanilla Ice Cream

Individual Lemon Meringue Pie with Vanilla Cream and Confit Lemon

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Buffet Packages

Minimum 30 people required for all buffet packages

Napkins, Table Linen and Accompanying Sauces and Dressings all included

Tea and Coffee Stations may be added for \$3

Package 1 - \$35 per head

Includes a Choice of:

Dinner Roll and Butter

One Cold Platter

Two Hot Dishes

Steamed Vegetables and Jasmine Rice

Two Salads

Assorted Cakes, Slices and Petit Fours

Package 2 - \$40 per head

Includes a Choice of:

Dinner Roll and Butter

One Cold Platters

One Premium Cold Platter

Three Hot Dishes

Steamed Vegetables and Jasmine Rice

Three Salads

Assorted Cakes, Slices and Petit Fours

Package 3 - \$49.50 per head

Includes:

Dinner Roll and Butter

Two Premium Cold Platters

Two Premium Hot Dishes

Three Premium Salads

Two Premium Dessert Choices Served Alternate

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Buffet Food Choices

Cold Platters

Shaved Meat Charcutierre (turkey, ham, salami)
Thai Marinated Chicken Fillets
Roasted Chicken with Honey Mustard Mayonnaise
Roast Sweet Potato with Cumin Yoghurt

Premium Cold Platters

Hoi sin Rare Beef Fillet and Asian Vegetable Salad
Smoked Salmon with Fried Capers, Dill and Lemon
Chicken and White Bean Salad with Dill Aioli and Caper berries
Prawns with In House 1000 Island Dressing and Lemons

Salads

Garden Salad
ELC Caesar Salad with Baby Cos, Bacon, Crotons and our own Parmesan Mayonnaise.
Chat Potato and Bacon with Chive Mayonnaise
Shaved Cabbage, Carrot and Baby Fennel Coleslaw

Premium Salads

Tomato and Basil salad with Young Rocket and Balsamic Vinaigrette
English Spinach, Pumpkin, Baby Beets and Fetta
Quinoa and Almond with Spanish Onion, Parsley and Diced Tomato
Beans, Tomato, Egg, Potato and Anchovy with Extra Virgin Olive Oil

Hot Dishes

Slow Braised Beef Bourguignon with Mushrooms and Red Wine
Curry Beef Rogan Josh with Pappadum
Baked Chicken Provencale Cacciatore with Kalamata Olives
Chicken Massaman Curry with New Potato's
Green Curried Chicken with Apple and Coconut.
Baked In House Beef Lasagne

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Premium Hot Dishes

Mixed Seafood Paella

Indonesian Style Chicken Nasi Goreng

Slow Cooked Beef Shin with Beefy Tomato Sauce and Seasonal Vegetables

Atlantic Salmon Mushroom Wellington with Buttered Mussel Nage

Roast Lemon and Sage Chicken with Beetroot Relish

Baked Creamy In House Seafood Lasagne

Dessert

Chefs Selection of Cakes and Slices

Premium Desserts

Baked Chocolate Tart with Raspberry Compote and Double Cream

Caramelised Apple Vanilla Bean Crème Brulee with Cinnamon Palmier

ELC's famous Caramelised Banana and Fudge Brownie Sundae for One, with Chantilly Cream and Marshmallow.

Cardamom Spiced Panna Cotta , Minted Poached Pear Salad with Sesame Tulle

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BBQ Packages

Minimum 30 people required for all BBQ packages

Bread Rolls and Butter, Napkins, Table Linen and Accompanying Sauces and Dressings all included

Tea and Coffee Station may be added for \$3 per cup

A selection of Cakes and Slices with Chantilly Cream can be added to either package for \$11 Per Person

Package 1 - \$30 per head

Includes the Following:

Dinner Rolls with Butter

Gourmet Beef, Pumpkin and Fetta Sausages

Marinated Chicken Tenderloin Skewers

Smokey Pork Rissoles

Steamed Chat Potatoes in Parsley Butter with Sour Cream

Fried Onions

Mixed Garden Salad with Vinaigrette

Shaved Cabbage, Carrot and Baby Fennel Coleslaw

Package 2 - \$37.50 per head

Includes the Following:

Dinner Rolls with Butter

Gourmet Lamb, Mint and Rosemary Sausages

Marinated Chicken Tenderloin Skewers

200g Scotch Fillet Steak with Fried Onions

Steamed Chat Potatoes in Parsley Butter with Sour Cream

Mixed Garden Salad with Vinaigrette

Caesar Salad with Anchovy Dressing

Potato and Bacon Salad with Chives

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CHILDREN'S MENU

\$10.50

Crumbed Chicken Tenders with Chips

Pasta Bolognese topped with Cheese

120g Scotch Fillet Steak with Chips or Vegetables

Battered Fish & Chips

Grilled Chicken Breast with Salad

Kids Roast with Vegetables & Gravy

Cheeseburger & Chips

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Conference Packages

Bottomless Tea and Coffee Bar with Biscuits **\$4.50pp**

Bottomless Tea and Coffee Bar with Biscuits and Mini Muffins **\$13.50pp**

Bottomless Tea and Coffee Bar with Biscuits, Scones, Jam and Cream **\$11pp**

Bottomless Tea and Coffee Bar with Biscuits and a selection of Cakes and Slices with Chantilly Cream **\$15pp**

Something More

The following packages all include bottomless Tea and Coffee Bar with Biscuits

Fresh Assorted Sandwiches (1 per person) **\$9.50pp**

Fresh Assorted Wraps (2 halves per person) **\$12.50pp**

(Includes a selection of fillings including vegetarian options)

Fresh Assorted Wraps and Sandwiches with a selection of Cakes and Slices and Chantilly Cream

(Includes a selection of fillings including vegetarian options) **\$21pp**

If you would like to add hot food to your package please feel free to choose from our finger food menu

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Breakfast Packages

Minimum 30 people required for all buffet packages
Napkins, Table Linen and Accompanying Sauces are all included

Continental Breakfast Buffet - \$25 per head

Bottomless Tea and Coffee Station
Individual Flavoured Yoghurts
Danish Pastries
Croissants
Selection of Cereals
Sliced Ham, Sliced Cheese and Sliced Tomato
Fresh Fruit Salad
Toast and Spreads
Apple and Orange Juice

Hot Breakfast Buffet - \$33.50 per head

Bottomless Tea and Coffee Station
Individual Flavoured Yoghurts
Danish Pastries
Croissants
Selection of Cereals
Sliced Ham, Sliced Cheese and Sliced Tomato
Fresh Fruit Salad
Apple and Orange Juice
Bacon
Scrambled or Poached Eggs
Hash Browns
Grilled Mushrooms
Toast and Spreads

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Function Room Hire Charges

Bruce Fitzpatrick Room – With tables, seats 50 guests

Members Room Hire + GST: \$135.00

Non-Members Room Hire + GST: \$165.00

Frank Edwards Room – With tables, seats 150 guests / Without tables holds 230 guests
(5 hours)

Members Room Hire + GST: \$300.00

Non-Members Room Hire + GST: \$355.00

Frank Edwards Room - Full Day Hire + GST \$520.00

Private Bar Service one staff \$66.00 for 60 guests or less

Two staff for 60 guests or more \$110.00 - available in Frank Edwards Room and our elc Restaurant

Private Wait Staff \$30.00 per hour / per staff

If you choose to have your wedding or birthday cake served there will be a surcharge of \$1.00 per person

21st Birthdays

There will be an additional \$15.00 charge to cover the cost of wrist banding all guests over 18 years of age

Security Guard cost of \$180.00

Please Note: There will be additional charges for all functions booked on Public Holidays.

EQUIPMENT HIRE

Whiteboard with Markers: \$15.00

Projector (+ screen): \$30.00 for 5 hours

DVD/Video: \$30.00 for 5 hours

A surcharge of \$20.00 per hour or part thereof, will apply after the five (5) hour duration.

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Responsible Service of Alcohol

In the best interest of our Members, Guests and Community the Board of Directors and Management have implemented these policies.

As you are the organiser of a function in our venue at which alcohol will be available, it is our responsibility to advise you of our policy in regards to the responsible service of alcohol.

Legal requirements prevent our staff from serving alcohol to:

- Any person(s) who are intoxicated
- Any person(s) who are behaving in a disorderly manner
- Any person(s) who are under 18 years of age – Photo identification may be requested for proof of age
- Any person(s) buying alcohol for under 18's

We request that you advise your guests of these requirements.

Our Staff are extremely experienced and well trained to ensure that you and your invited guests will have an enjoyable experience.

Kind Regards

Erina Rugby League Football Club

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Erina Rugby League Football Club

Ilya Avenue Erina NSW 2250 | Phone: (02) 4365 2233 | Facsimile: (02) 4365 2237 | PO Box 3020 Erina NSW 2250

TERMS & CONDITIONS

CONFIRMATION OF BOOKING

Your booking is not confirmed until a deposit is received. We hold tentative bookings for 14 days only. Otherwise Erina Rugby League Football Club Limited reserves the right to cancel the booking and allocate the venue / equipment to another client.

CONFIRMATION

To confirm your booking we require this document to be signed & returned to us with the requested deposit of \$200.00. This will be refunded after the function when all accounts are settled and no additional expenses have been incurred. A Receipt of payment will be available to you.

CANCELLATIONS

Provided 2 months notice is given and Erina Rugby League Football Club Limited is able to resell the venue, deposits will be refunded in full. If less than 2 months notice is given a cancellation fee will apply, with the refund to be determined at time of cancellation.

GUARANTEED MINIMUM NUMBERS

To ensure your needs are met, a guaranteed number of guests attending is required 7 days prior to the function. Erina Rugby League Football Club Limited reserves the right to charge for prepared meals, in accordance with the number guaranteed will be additionally charged.

MENU SELECTION

To be confirmed 14 days prior to the event. Includes special requests, eg dietary requirements (vegan, gluten free).

FOOD & BEVERAGES

Due to licensing laws and club policies, no food or beverages are to be brought onto the premises.

All prices have been costed to cover a reception period of five (5) hours from the time of booking to the time the bar will close. The room is then required to be vacated within thirty (30) minutes of bar closing time. If however extra time is required this may be arranged at an additional cost and is at Management's discretion.

PAYMENT POLICY

All prices are based on current costs and are subject to change. We will endeavor to maintain quoted prices wherever possible but reserve the right to vary them when required. However your quoted rate is confirmed once we receive your deposit, which is required within 14 days of booking your function.

Final payment must be settled on or before the date of the function by cash, cheque or credit card (visa, MasterCard or bankcard) are welcome.

EQUIPMENT HIRE CHARGES

Charges may apply for special equipment or facilities provided for each function. As the function rooms are contained within the premises of Erina Rugby League Football Club Limited, special arrangements for entry and the use of facilities of all guests must be made at the time of booking.

21st BIRTHDAY FUNCTIONS

All 21st Birthday Parties must have a licensed security guard. This will be organised by Erina Rugby League Football Club Limited, with an approved security service, at a cost to you. All beverages will be served in plastic cups at management's discretion, a small fee may be charged to you to cover cost of purchases. Wrist bands must be issued to all guests at a small cost to you. Proof of Age card or identification is required to be presented by all guests upon entering the premises. Persons under 18 years of age are permitted to attend functions, however an adult must

supervise them at all times and are not permitted in the clubs gaming areas or bar areas and are not permitted to consume alcohol whilst on club premises. Any special arrangements for the use of facilities by underage persons must be made at the time of booking. All persons under the age of 18 years must be off club premises by 10.00pm. **PLEASE NOTE YOU ARE ON SPECIAL LICENSED PREMISE**

THE REGISTERED CLUBS ACT 1976

States that it is an offence to serve alcohol to an intoxicated person. For most of us, alcohol is an enjoyable part of social life, however, some may occasionally over indulge in their drinking and become disruptive and anti-social, in keeping with the clubs commitment to both members and patrons, the Responsible Service of Alcohol Policy is supported by Management & Staff.

FIVE KILOMETRE RADIUS RULE- FOR ALL REGISTERED CLUBS: All members will be required to show current membership. **ALL VISITORS** to Erina Rugby League Football Club **MUST PROVIDE EITHER “PROOF OF RESIDENCE” THAT THEY RESIDE OUTSIDE THE 5KM RADIUS OR MEMBERSHIP TO AFFILIATED LEAGUES CLUB BEFORE THEY SIGN IN.**

INSURANCE

Erina Rugby League Football Club Limited will take all necessary care, but accepts no responsibility for damage or loss of property left on our premises at any time. We recommend that organisers take out their own property and public liability insurance coverage.

DAMAGE

The patron assumes responsibility for all damages caused by them or any of their guests, invites or other people attending the function, whether in the function rooms or in another parts of the venue.

General and normal cleaning is included in the cost of the room, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

FIRE AND SAFETY

Exit doors must be free of blockages, highly flammable materials are not permitted and the use of open flames, heaters, lamps etc are not permitted.

No display materials or decorations are to be erected without prior written consent.

I have read and accept the terms and conditions under which functions at Erina Rugby League Football Club Limited may be booked.

Please complete details and return to Club to secure your booking:

Date of Function: _____

Number of Guests: _____

Organiser (Name): _____

Position: _____

Address: _____

Membership Number # _____

Signature: _____

Date: _____

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