

# Functions Package 2023



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www.casclub.com.au



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Take the stress out of planning your next big function with a function at the CasClub!

# Celebrations | Birthdays | Engagements | Presentations | Meetings | Fundraisers | Conferences | Work Parties

#### Please note:

To book or confirm a function, please arrange an interview with our team or forward your enquiry via email to <a href="marketing@casclub.com.au">marketing@casclub.com.au</a>. Bookings are only confirmed upon payment of a \$200 deposit



# **GENERAL INFORMATION**

Opening hours:

SUN - WED: 10:00am - 12:00am

THURS - SAT: 10:00am- 02:00am

#### **ENTERTAINMENT**

Every Friday night we have live entertainment for the whole venue, which of course is available to your function guests.

We would also be more than happy to organize other entertainment for your event for a fee.

#### THE VENUE

Function Room: Up to 100 guests (seated)

Sportszone: Up to 100 guests (standing)

Tropics: Up to 100 guests (standing)

Meeting Room: Up to 20 guests (seated)

Main Bistro: Available for less formal functions, where your guests can order directly from the Bistro menu.

When booking some of the above areas, we must remind you that other patrons may need access to areas within those parameters such as toilets and bars.



# **FUNCTION PLATTERS**

Ideal for up to 10 persons per platter

#### Party Platter-\$100

- Spring rolls
- Beef party pies
- Mini sausage rolls
- Crumbed squid rings
- Honey & soy marinated meatballs with garlic
- Crispy enoki mushrooms

## Speciality Platter -\$120

- Beef and chicken satay with peanut sauce
- Oven-roasted wing things
- Dim sims with soy & chilli dipping sauce
- Quiche
- Prawn parcels in filo
- Salt & pepper squid

## Tapas Platter (VEG) - \$ 120

- Crumbed eggplant chips
- Creamy arancini balls
- Green olives & kalamata olives
- Mediterranean feta
- Crispy enoki mushrooms
- Fried tofu in chilli and garlic sauce
- Grilled pitta & dips

### Sandwich Platter - \$110

- Virginia ham, seeded mustard and cheddar cheese
- · Curried eggs and spring onions
- Salami and pickles
- Tuna and Spanish onions

Vegetarian options are available on request

#### Charcuterie Platter - \$140

A selection of Italian salami, prosciutto, coppa and chorizo served with camembert, ocean road cheddar, marinated olives, pickled paw paw served with crackers

## Mini Sliders Platter - \$100

Assortment of mini burgers and Cajun chicken with coleslaw

## Cheese Platter - \$140

Camembert, ocean road cheddar, Costello creamy blue cheese, smoked cheese and edam served with quince paste, marinated olives and crackers

## Seafood Platter - \$140

- Marinated baby octopus
- Salt & pepper squid
- · Beer battered flathead
- · Battered fish nuggets
- Calamari rings
- · Panko prawns
- Tempura battered seafood sticks
- Prawn parcels in filo





# **BUFFET OR SELECT MENU**

# Option 1 - Buffet Menu \$36 per person

Child under 3 are free. Children 3-10 years \$15 per child. Minimum 30 persons. Final number must be confirmed 7 days prior to the event. Please select ONE dish from section A and ONE dishe from section B. An additional selection in either A or B is available for \$6.00 per person

#### Section A

Please select ONE dish:

- Beef stroganoff
- Chicken Thai curry
- Beef goulash with cabbage
- Grilled barramundi in garlic sauce
- Creamy chicken and mushroom
- Guinness beef stew with parsnips, carrots and potato
- Lamb stew in a wine sauce with roasted vegetables
- Vegetarian lasagne with mozzarella cheese
- Vegetarian eastern curry with fried tofu and pappadams

#### Buffet served with:

- Roasted pumpkin with spring onions,
- Oven baked potatoes,
- Mixed vegetables tossed in butter
- Steamed rice with fresh spring onions
- Freshly baked bread rolls with butter

#### Section B

Please select ONE dishes:

- Succulent roast beef with wholegrain mustard
- Roasted lamb leg marinated in rosemary and garlic with mint jelly
- Roasted pork leg with crackling and apple sauce
- Turkey breast with cranberry sauce
- Honey glazed ham

#### **Salads**

Add a Salad Selection for only \$3.50 per person

- Mixed lettuce with sundried tomatoes, feta cheese and black olives
- Penne pasta with a pesto sauce, capsicum and spanish onion
- Caesar salad with crispy bread croutons.
  Dressing served separately
- Corn and pea salad with a mustard dressing

A selection of desserts available for \$7.00 per person

# Option 2 - Select Menu

Limited to maximum of 60 people. Select any 5 dishes from our current bistro menu Ideally suited for any budget. From these selections we will print a special menu



# Bevarage Packages

We have various beverage packages which can be personalized for your function.

If you would like to add anything extra or a few bottles of bubbles for a toast please just ask.

# BEER / WINE / SOFTDRINK: \$18pp 1hr - Maximum 3 drinks

#### Wines (150ml glass)

- Yalumba Y Series Sauvignon Blanc
- Earthworks Riesling
- Little Berry Shiraz
- Jacobs CK Reserve Cabernet Sauvignon

#### Tap Beers (schooner)

- Cascade Premium Light
- Great Northern Super Crisp
- Hahn S'Dry 3.5%
- XXXX Gold
- Pirate Life Sth Coast 3.5%

#### Soft drinks

Any postmix soft drink (standard glass)



# BEER / WINE / SPIRITS / CIDER / SOFTDRINKS:

\$23pp 1hr - Maximum 3 drinks

#### Wines (150ml glass)

- Ta-Ku Sauvignon Blanc
- Brown Brothers Moscato
- Little Berry Shiraz
- Jam Shed RED Blend

#### <u>Tap Beers + Cider (schooner)</u>

- Cascade Premium Light
- Great Northern Super Crisp
- Hahn S'Dry 3.5%
- XXXX Gold
- Pirate Life Sth Coast 3.5%
- Apple Cider

#### House Spirits (30ml)

- Smirnoff Vodka
- Johnny Walker Red Label Whisky
- Jim Beam Bourbon White Label
- Bundaberg Rum UP
- Gordons Original Dry Gin

#### Soft drinks

Any postmix soft drink (standard glass)





# **Terms & Conditions**

### Confirmation of Booking

A booking is confirmed when a \$200 deposit is paid.

### Terms of Payment

Confirmation of guest numbers is required SEVEN calendar days prior to the function date along with FULL FINAL PAYMENT.

Bar tabs and incidentals are required to be paid at the end of the function.

#### **Guaranteed numbers**

Confirmation of guest number is required 7 calendar days prior to the date of the function. The amount provided will be the minimum number charged for the function.

We are happy to accommodate any increase in guest numbers within seven days of the function, however, this will require a confirmation from our catering department.

## **Cancellation Policy**

We require notification of cancellation in writing. Our refund policy is;

- ·If cancellation is more than 21 days prior to the function date 100% deposit fee will be refunded.
- ·If cancellation is less than 7 days prior to the day of function deposit is non-refundable.

No refund will be provided if not all minimum persons attend the function

Please note function will not be confirmed until the deposit is paid in FULL