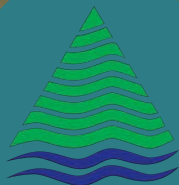


CNR FRANCIS & SPARKES RDS, BRAY PARK
BRISBANE, 4500



CLUB PINE RIVERS

FUNCTIONS & EVENTS



P: 07 3481 8640
E: AMY@PRMBC.COM.AU
WWW.CLUBPINERIVERS.COM.AU



WELCOME TO CLUB PINE RIVERS!

We are delighted that you are considering having your event or function with us at Club Pine Rivers! Our professional and friendly events team are here to make sure that your special event will be a significant highlight for you and your guests. With your vision, our team at Club Pine Rivers have the experience, attention to detail and facilities to exceed all your expectations.

ALL MENUS IN THIS
FUNCTION BOOKLET ARE
A GUIDE ONLY. AT YOUR
REQUEST & WITH YOUR
GUIDANCE WE WILL
DISCUSS A MENU TO SUIT
YOUR EVENT OR FUNCTION

Whether you have 6 or 300 guests, we have a few beautiful function spaces within our venue which will be organised and decorated specifically for your event. We offer an extensive array of menu options to cater to your specific needs and our friendly team can assist you with menu selections, catering to your budget and requirements.

For a hassle-free event, please contact our Function Manager Amy on (07) 3481 8640 or email amy@prmbc.com.au for more information

We look forward to assisting you with the planning of your upcoming event!



FUNCTION FACILITIES

PRIVATE FUNCTION ROOM

CAPACITY :

50 MINIMUM

300 COCKTAIL | 250 SEATED

ROOM FEATURES :

DANCE FLOOR

STAGE

PRIVATE BAR

PRIVATE RESTROOMS

ELEVATOR ACCESS

3 LCD TV'S

ROOM ONLY

\$300 (FULL DAY)

INCLUSIONS :

ROOM HIRE

TEA & COFFEE STATION

ROOM + SET

\$400 (FULL DAY)

INCLUSIONS :

ROOM HIRE

TEA & COFFEE STATION

LINEN

NAPKINS

MICROPHONE & LECTERN

STAFFING

SET OF ROOM

UNLIMITED MEETINGS WITH FUNCTIONS MANAGER

WEDDING SET

\$500 (FULL DAY)

INCLUSIONS :

ROOM HIRE

TEA & COFFEE STATION

LINEN & SKIRTING

NAPKINS

WISHING WELL

MICROPHONE & LECTERN

STAFFING

SET OF ROOM

WEDDING CAKE CUT & SERVED TO YOUR LIKING

ARRANGEMENT OF PLACE CARDS & ADDITIONS AS REQUIRED

UNLIMITED MEETINGS WITH FUNCTIONS MANAGER



WHITE CHAIR COVERS
& AN ARRAY OF
COLOURED SASHES
ARE AVAILABLE AT
EXTRA COST.





BREAKFAST FUNCTIONS

\$20 PLATED MENU

INCLUDES

- Breakfast Sausages
- Grilled Tomato
- Bacon
- Scrambled Eggs
- Hash Browns
- Fresh Fruit Platter
- Toast & Spreads
- Orange Juice

\$25 BUFFET MENU

INCLUDES

- Breakfast Sausages
- Grilled Tomato
- Baked Beans
- Bacon
- Scrambled Eggs
- Fried Eggs
- Hash Browns
- Fresh Fruit Platters
- Assorted Danishes
- Muffins
- Toast & Spreads
- Assorted Cereals
- Orange Juice



DAY DELEGATE PACKAGE

\$25 PER PERSON

INCLUDES CONTINUOUS TEA & COFFEE

MORNING TEA

Choice of:

- Scones with Jam & Cream
- Mini Muffins

LUNCH

Fruit & Juice plus your choice of:

- Assorted Sandwiches
- Mix of Sliders

AFTERNOON TEA

Choice of:

- Assorted Slices
- Tea Cakes



PERFECT FOR YOUR
NEXT MEETING OR
CORPORATE EVENT



COCKTAIL SELECTIONS

\$21 PER PERSON - CHOICE OF 6 OPTIONS

\$25 PER PERSON - CHOICE OF 8 OPTIONS

- | | | |
|---------------------------|---------------------------|----------------------------|
| - Assorted Arancini Balls | - Assorted Sliders | - Flame Grilled Meatballs |
| - Spring Rolls & Samosas | - Salt & Pepper Calamari | - Assorted Mini Quiches |
| - Steamed Pork Buns | - Crumbed Whiting Fillets | - Assorted Chicken Skewers |
| - Mini Dim Sims | - Mini Pizzas | - Spinach & Feta Puffs |
| - Mini Pies | - Prawn Twisters | - Chicken Wings |
| - Assorted Deluxe Pies | - Prawn Cutlets | |

GRAB & GO OPTIONS

\$15 PER PERSON

NOODLE BOXES

- Thai Noodle Salad

A cold rice noodle salad with beef & Asian vegetables served in a Thai salad dressing.

- Sweet & Sour Pork

Battered pork with capsicum, onion & pineapple in a sweet & tangy sauce served with rice.

- Butter Chicken

Chicken cooked in a mildly spicy butter chicken sauce served with rice.

- Singapore Noodles

Vermicelli rice noodles tossed in a classic Singapore noodle sauce with seasonal vegetables.

- Caesar Salad

Lettuce topped with speck, parmesan cheese, croutons & poached egg served with classic caesar dressing.

NACHO BAR

Includes:

- | | |
|------------------|--------------|
| - Seasoned Mince | - Salsa |
| - Corn Chips | - Sour Cream |
| - Cheese | - Guacamole |





PLATTER SELECTIONS

EACH PLATTER SERVES 10 - 12 PEOPLE
\$500 MINIMUM SPEND APPLIES

- Cake Platter \$35
24 pieces of assorted cakes & slices.
- Scone Platter \$35
24 half scones topped with strawberry jam & cream.
- Fresh Fruit Platter \$55
A selection of fresh seasonal fruits.
- Sandwich Platter \$65
12 freshly made sandwiches with an assortment of fillings served in easy to eat portions.
- Grazing Platter \$110
An assortment of freshly prepared cold meats, cheese, dips, crusty breads & olives.
- Pizza Platter \$60
Your choice of three of our home-made pizzas made into slabs & served in easy to eat slices.
- Basic Hot Savouries * \$80
Assorted hot savouries from our cocktail selections
- Deluxe Hot Savouries * \$90
Your choice of up to five cocktail selections per platter.
- Cold Seafood Platter \$130
A selection of cold seafood items including prawns, natural oysters & crab.
- Chicken Nibbles \$30
1.5kg of honey soy chicken nibbles.
- Bao Buns \$65
Classic Bao Buns filled with shredded BBQ pork.
- Bakery Platter \$40
A selection of fresh Danishes, croissants & muffins.
- Sweet Selections \$50
A fresh dessert platter with a selection of marshmallows, chocolates, strawberries, macaroons, wafers & slices.
- Mini Roast Rolls \$50
18 mini rolls filled with our roast meat of the day.
- Mini Meatball Subs \$60
18 mini subs filled with fresh meatballs & Napoli sauce.

* Unavailable between 6:30pm - 8:00 pm.

**Ask our staff about how we can cater
to your dietary requirements.**



ROAST MEALS

VEGETARIAN OPTIONS AVAILABLE

SERVED

SERVED WITH BREAD ROLLS, ROAST POTATO, PUMPKIN, SEASONAL VEGETABLES & GRAVY

Choice of two types of meat served alternate drop:

- Beef
- Chicken
- Ham
- Pork
- Silverside

Choice of two desserts served alternate drop with cream:

- Apple Crumble
- Chocolate Caramel Slice
- Berry Cheesecake
- Citrus Slice
- Apricot & Coconut Slice
- Chocolate Mud Cake

ONE COURSE \$20

Main Meal Only

TWO COURSE \$23

Soup & Main Meal

TWO COURSE \$23

Main Meal & Dessert

THREE COURSE \$26

Soup, Main Meal & Dessert



PLATED FUNCTIONS

VEGETARIAN OPTIONS AVAILABLE

ENTREES

Choice of two served alternate drop:

- Beef ravioli with mushroom in an Italian sauce
- Filo parcels filled with poached seafood in a mornay sauce served with a salad garnish
- Chicken Caesar salad
- Indonesian chicken satay in a spiced peanut sauce with saffron rice
- Moroccan lamb skewers served on a bed of rice with cucumber router

MAINS

Choice of two served alternate drop:

- Grilled Atlantic salmon topped with fresh steamed asparagus & hollandaise sauce served with fresh baby carrots, broccolini & duck fat potatoes
- Chargrilled eye fillet with a trio of mushrooms & red wine jus served with garlic mash, baby carrots & fresh steamed beans
- Oven minted racks of lamb with a rosemary & mint jus with roast potatoes, garlic beans & glazed baby carrots
- Pocketed chicken breast with apricot & camembert cheese with a cranberry sauce on a bed of fettucini
- Macadamia crusted barramundi with Asian greens & sweet soy glaze
- Pork belly in a sticky teriyaki & plum sauce served on a chilled noodle salad

ONE COURSE \$35

Main Meal Only

TWO COURSE \$40

Main Meal & Dessert

TWO COURSE \$45

Entree & Main Meal

THREE COURSE \$50

Entree, Main Meal & Dessert

DESSERTS

Choice of two:

- Caramel Tarts
- Pavlova with seasonal fruit
- Citrus Tarts
- Apple Tartlets
- Vanilla Custard Slice
- Chocolate Mud Cake



BUFFET FUNCTIONS

VEGETARIAN OPTIONS AVAILABLE

STANDARD

\$38

Choose two salads, two hot dishes, two sides & two desserts

DELUXE

\$48

Choose three salads, three hot dishes, three sides & three desserts

INCLUDES:

Bread rolls
Cold Meat Platter

Choice of Salads:

- Green Salad
- Caesar Salad
- Pasta Salad
- Coleslaw
- Potato Salad
- Couscous salad

Choice of Hot Dishes:

- Curried Prawns
- Beef Lasagne
- Beef Goulash
- Roast Beef
- Butter Chicken
- Grilled Barramundi
- Veal Tortellini
- Roast Pork

Choice of Sides:

- Seasonal Vegetables
- Roast Potatoes
- Steamed Rice
- Potato Bake

Choice of Desserts:

Served with cream

- Caramel Tarts
- Pavlova with seasonal fruit
- Citrus Tarts
- Apple Tartlets
- Vanilla Custard Slice
- Chocolate Mud Cake



CHRISTMAS FUNCTIONS

ALL CHRISTMAS FUNCTIONS INCLUDE DECORATIONS,
BONBONS & LOLLIES ON ARRIVAL

ONE COURSE \$23

Main Meal Only

TWO COURSE \$28

Main Meal & Dessert

THREE COURSE \$30

Soup, Main Meal & Dessert



PLATED

SERVED WITH BREAD ROLLS, ROAST POTATO, PUMPKIN,
SEASONAL VEGETABLES & GRAVY

Choice of two types of meat served alternate drop:

- Turkey
- Ham
- Beef
- Pork
- Chicken
- Silverside

Choice of two desserts served alternate drop with cream:

- Pavlova & Fruit
- Christmas Pudding & Custard
- Apple Crumble
- Citrus Slice
- Chocolate Caramel Slice
- Apricot & Coconut Slice
- Berry Cheesecake
- Chocolate Mud Cake

BUFFET

\$38 PER PERSON

INCLUDES:

Bread rolls

Roast potato, pumpkin, seasonal vegetables & gravy

Choice of two types of meat:

- Turkey
- Ham
- Beef
- Pork
- Chicken
- Silverside

Choice of two salads:

- Green Salad
- Coleslaw
- Caesar Salad
- Potato Salad

Choice of two desserts served with cream:

- Pavlova & Fruit
- Christmas Pudding & Custard
- Apple Crumble
- Citrus Slice
- Chocolate Caramel Slice
- Apricot & Coconut Slice
- Berry Cheesecake
- Chocolate Mud Cake



SCHOOL GRADUATIONS

VEGETARIAN OPTIONS AVAILABLE

\$32 PER PERSON

INCLUDES:

Bread rolls

Choice of two main meals served alternate drop:

- Chicken Schnitzel & Seasonal Vegetables or Seasoned Wedges
- Roast & Seasonal Vegetables
- 200G Rump Steak & Seasonal Vegetables or Seasoned Wedges
- Crumbed Fish & Seasoned Wedges

DESSERTS

Choice of two desserts served alternate drop with cream:

- | | |
|---------------------------|---------------------------|
| - Apple Crumble | - Citrus Slice |
| - Chocolate Caramel Slice | - Apricot & Coconut Slice |
| - Berry Cheesecake | - Chocolate Mud Cake |

OTHER MEAL OPTIONS AVAILABLE ON REQUEST
BUFFET OPTION ALSO AVAILABLE

TERMS & CONDITIONS

BOOKING CONFIRMATION & DEPOSIT

A deposit of \$250 is required to confirm all functions. The Club reserves the right to cancel any tentative booking that has not been confirmed within 14 days of the reservation being made.

RESPONSIBLE SERVICE OF ALCOHOL

Responsible service of alcohol applies to all functions and our house policy available on request.

CANCELLATIONS

We realise that circumstances may occur which would make it necessary for a function to be cancelled. In such an event, written notice is required for all cancellations.

All refunds will be subject to the room being resold.

- Notification in writing up until 2 months prior to the scheduled event for a full refund.
- Notification in writing up until 2 weeks prior to the event for a 50% refund.
- Notification in writing within 2 weeks of the scheduled event receives no refund.

FINAL NUMBERS & DETAILS

The Clubs' Functions Manager should be notified of all final details 14 days prior to the event. A guaranteed minimum number must be provided 14 days prior to the function which will confirm the minimum number to be invoiced.

FOOD & BEVERAGE POLICY & LICENSING

All beverages for functions are charged at standard bar pricing throughout the Club. Due to the nature of the Clubs license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premise with the exemption of celebration cakes.

ENTRY REQUIREMENTS

Guests attending your function are welcome to enter the premises primarily for that purpose. If your guests would like to utilise the Clubs many other facilities, they must satisfy the conditions of entry requirements as governed by liquor licensing laws and the Responsible Service of Alcohol House Policy.

EQUIPMENT & ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from the Club. Any external entertainment sourced by the client must provide the Club with proof of the entertainments insurance. This includes if the client sells their own tickets to their own event.

PAYMENT

Direct deposit:

BSB 034077

Account Number 339817

Pine Rivers Memorial Bowls Club

Payment for your functions catering/bar tab is required 10 days prior to your event. Payment may be in the form of cash, bank cheque or credit card.

SPECIAL CONDITIONS REGARDING 18TH & 21ST BIRTHDAY PARTIES, INCLUSIVE

- As an added condition to either of the above functions, the client is to cover the Clubs costs of hiring security personnel, whom in return will remain within the function for its duration at the cost of \$200.
- All guests under the age of 18 must have a legal guardian remain on the premises at all times during their stay.
- All guests over 18 must be wearing a wristband provided by the Club, any underage guests will not have a wristband.

DAMAGES

Club Pine Rivers will not accept responsibility for any damage or loss of merchandise incurred during the event. Willful damages and breakages are not covered in the room hire fee. Damages must be paid for by the individual, group or company holding the function.

HOUSEKEEPING

- Sellotape is not permitted
- No table scatters, confetti, glitter or rice is permitted
- Smoke machines are not permitted
- Our smoking dosas are located downstairs
- Decorations and other items that are left behind after function will be presumed no longer required, unless prior arrangements have been made

MINIMUM SPEND

A minimum spend of \$500 applies to the "Platter Selections" only functions

I _____ agree to all Terms and Conditions outlined above and realise that if I fail to follow the Terms and Conditions further charges and fees may apply.

Signed: _____ Dated: _____