



ABOUT OUR FUNCTION CENTRE

Surrounded by sporting ovals Kingswood Sports Club boasts modern alfresco dining, elite bowling greens, two great bars, an entertainment lounge, and two multi-purpose function areas.

LET US TAKE CARE OF YOU

No matter how large or small your function our professional and friendly team can help take care of everything for you to ensure your event is one to remember.

We can assist with entertainment, photographers, cakes, flowers, balloons and can even decorate your room. Just ask us for a quote.

A steward will also be made available for the length of your function to ensure the tidiness of the room at no extra charge.

FUNCTION ROOM

Our main Function Room features soundproof walls, an outdoor informal break-out area, dance floor, lectern, PA system, as well as many other items available upon request.

Cocktail Style	100 people	Banquet Style	90 people
Classroom Style	65 people	Theatre Style	90 people
U-shape	30 people		

TV, VCR, DVD, whiteboard, lectern and microphone can be provided upon request and are included in your conference, meeting or seminar room hire fee.

Data projectors, screens and flip charts can be hired in at an additional charge.

SCOOZI LOUNGE

The Scoози Lounge is a semi-private function area ideal for informal family or work gatherings. The room will hold a maximum of 30 people for a buffet menu and a maximum of 40 people for set menus or ordering from the menu board in Rory's Brasserie.

CATERING

Fully inclusive packages are available on request, which we can personalise to suit your requirements.

Please see the attached menus for the range of options we have available.

BEVERAGES

An open bar with a preset limit can also be arranged with your choice of beer, wine, soft drink and/or spirits. Tray service is also available.

Full wine lists are available on request and we are most happy to arrange special orders given sufficient notice.

MUSIC & DANCE FLOOR

Our dance floor is available upon request and is included in your room hire fee. You can choose your own DJ, jukebox, band or even bring in your own sound system with CDs to run the music yourself.

Alternatively, we can book our preferred local music provider for you. Prices start from \$195.00 for jukebox/karaoke and \$320.00 for DJ/MC. They can send you a music list direct to choose from. You can also let them know the order of seating and speeches to ensure your function runs smoothly.

Please see the following pages for further information, pricing and minimum guest numbers.

FUNCTION TERMS & CONDITIONS

Thank you for considering the Kingswood Sports Club Function Room for your event.

The following outlines our Terms and Conditions for holding a function with us. **Once you have made your booking a deposit is required within two (2) weeks to confirm and secure your booking.**

1. CLUB ENTRY

Are you a member of Kingswood Sports Club or the Eastern Suburbs Leagues Club? As event organizer you need to be a financial member in order to comply with government regulations to sign in and accompany your guests at all times. Plus you'll get to enjoy the many benefits of being a member, one of which is a discount off your function's bar bill.

Minors are permitted to attend functions but must be supervised by a responsible adult at all times. Dress rules do apply. Please see our signage located in the Club foyer or phone one of our helpful receptionists for details.

PLEASE NOTE: A list of all guests attending is required prior to the start of the function.

2. ROOM SET UP & COSTS

All seating arrangements must be confirmed one (1) week prior to your function date.

FUNCTION ROOM HIRE CHARGES

(Minimum 40 attending)

\$220.00

All day functions must vacate the room **no later than 4.00pm** if there is an evening function booked. All Friday and Saturday night functions must vacate the room **no later than 12.30am**.

SCOOZI LOUNGE HIRE CHARGES

(Buffet menu - maximum of 30 people)

(Set Menu or ordering from the Rory's Brasserie menu - maximum of 40 people)

\$55.00

3. EQUIPMENT

All equipment requirements must be confirmed at least one (1) week prior to your function date.

Please advise if we can assist with entertainment, photographers, cakes, flowers, balloons or room decorations. Also let us know in advance if any goods are to be delivered / collected.

Linen

Linen tablecloths can be provided for an additional fee of \$6.00 per tablecloth. Tablecloths must be ordered at least one (1) week in advance. White, fan folded serviettes only are provided for banquets. If coloured serviettes are preferred, one (1) months notice is required.

Dance Floor & Music

Our dance floor can be made available upon request and is included in the room hire fee. **Please contact us at least two (2) weeks prior to your event if you would like us to book our preferred music provider.** They provide Kingswood Sports Club with a discount corporate rate so it will be a cheaper option than booking them yourself. DJ rates are for a five (5) hour period and are dependent on your choice of either a standard DJ or a premium DJ / MC. Jukebox/Karaoke hire is also available.

4. CATERING

Fully inclusive packages have been provided, which we can personalise to suit your requirements. Food or beverages cannot be brought into the Club nor removed from the premises. **Special occasion cakes are permitted.**

Special children's menus are available. Buffet menus incur no charge for children under four (4), with reduced prices also available for those aged between four (4) and twelve (12).

5. BEVERAGES

Full wine lists are available on request and we are most happy to arrange special orders subject to sufficient notice.

An open bar with a preset limit can be arranged with your choice of beer, wine, soft drink and / or spirits. Tray service for orders and delivery is available at an additional charge of \$30.00 per hour (minimum 3 hours), per waitperson.

6. DEPOSIT

Tentative bookings are held for two (2) weeks after which time a non-refundable deposit is required to secure your booking. If payment is not received your booking will be cancelled.

7. FULL PAYMENT

Menu choices must be confirmed **no later than fourteen (14) days** prior to your event.

Final guest numbers and full payment are required seven (7) days prior to your event. Once numbers have been confirmed full payment is required regardless of variation or 'no shows'. If payment is not finalized within in this time a surcharge **may** apply

Catering payments and ancillary accounts must be finalised seven (7) days prior to your function. Visa, MasterCard, Bankcard or cheque made payable to 'Kingswood Sports Club' are accepted. Beverages can be paid for at the conclusion of your event.

8. CANCELLATION

A minimum of four (4) weeks cancellation notice is required for refund of your deposit.

9. SURCHARGES

A 10% surcharge per person applies for any function held on a public holiday. Extra charges also apply if your event goes over the agreed finish time, a maximum of one hour only allowed over the event conclusion. All functions must be finished fifteen (15) minutes before the Club closes and cannot go later than 12.30am on Friday and Saturday nights.

10. LOSS OR DAMAGE

Although we take extreme care of our guests, we cannot take any responsibility for any damage or loss of any items before, during or after the event so please take care.

As event organizer you are responsible for the behaviour of your guests and any damage will be assessed and made payable by you. Display on any of the walls or fixtures is not permitted without prior arrangements. If any damages occur there will be an additional cleaning fee of \$500.

11. RESPONSIBLE SERVICE OF ALCOHOL

Kingswood Sports Club practices Responsible Service of Alcohol (RSA). If any guest is deemed to be reaching intoxication, or under the legal drinking age, they will be refused service of alcoholic beverages. Breaching RSA laws incurs heavy penalties of up to \$5,500 to both the Club and anyone supplying alcohol to an intoxicated or under age individual.

Club Policy does not allow patrons or guests to bring their own alcohol onto the premises, nor can alcohol be removed from the premises. Alcohol must be consumed in the designated function areas.

12. PRICES

All prices are subject to change without notice.

BUFFET MENU #1

\$31.50 per person

Minimum 40 people

HORS D'OEUVRES

- Chicken, Sweet Soy, Ginger and Sesame Pastries
- Fresh Spring Vegetables and Chili Flash Fried in Wonton Wrappers
- Reef Fish Goujons
- Grilled Beef and Caramelised Onion Meatballs

CHILLED SELECTION

- Decorated Platters of Champagne Leg Ham
- Turkey Buffet Breast Served with Rockmelons and Cranberries

HOT SELECTION

- Honey Sesame and Sweet Soy Baked Chicken Pieces
- Mustard Crusted Barron of Beef with Chasseur Sauce
- Crackling Roast Leg of Pork with Cinnamon and Apple Sauce
- Idaho Potatoes with Bacon, Chives and Sour Cream

SALADS

- American Style Coleslaw
- Greek Salad - Spanish Onion, Fetta Cheese and Kalamata Olives
- Potato Salad – Sautéed Onions, Shaved Ham, Egg and Eschallot
- Tossed Salad – Snow Peas, Asparagus, Mescal Lettuce and Roma Tomato

DESSERTS

- Profiteroles Filled with Baileys Irish Cream Mousse Finished with Savoy Chocolate Sauce
- Pavlova Slice Topped with Fresh Fruits and Chantilly Cream
- New York Baked Cheesecake

Served with Tea and Coffee

Fresh Ocean King Prawns, Sydney Rock Oysters and Whole Baked Red Jew Fish can be added to all buffet menus subject to market prices.

BUFFET MENU #2

\$38.00 per person

Minimum 40 people

HORS D'OEUVRES

- Chicken, Sweet Soy, Ginger and Sesame Pastries
- Fresh Spring Vegetables and Chili Flash Fried in Wonton Wrappers
- Reef Fish Goujons
- Grilled Beef and Caramelised Onion Meatballs

HOT SELECTION

- Leg of Ham Glazed with Bourbon and Maple Syrup Served with Char Grilled Pineapple
- Crackling Roast Leg of Pork with Cinnamon and Apple Sauce
- Mustard Crusted Barron of Beef with Chasseur Sauce
- Oven Baked Chicken Pieces Sauced with Fresh Ginger, Sesame and Sweet Soy
- Idaho Potatoes with Bacon, Chives and Sour Cream

CHILLED SELECTION

- Turkey Buffet Breast Served with Rockmelons and Cranberries
- Selection of Australian Cheese and Exotic Fruits

SALADS

- Caesar Salad – Cos Lettuce, Parmesan Cheese, Crispy Bacon and Croutons
- Greek Salad – Spanish Onion, Fetta Cheese and Kalamata Olives
- Potato Salad – Sautéed Onions, Shaved Ham, Egg and Eschallot
- Tossed Salad – Snow Peas, Asparagus, Mescal Lettuce and Roma Tomato

DESSERT BUFFET

- Profiteroles Filled with Baileys Irish Cream Mousse Lashed with Chocolate Sauce
- Pavlova Nests with Fresh Fruits and Chantilly Cream, Passionfruit and Banana Coulis
- Chocolate Mud Fantasy on Wild Berries and Fresh Cream

Served with Tea and Coffee

Fresh Ocean King Prawns, Sydney Rock Oysters and Whole Baked Red Jew Fish can be added to all buffet menus subject to market prices

PLATED MENU #1

Minimum 40 people

Option 1: Two Courses, either Entrée and Main or Main and Dessert **\$24.00 per person**

Option 2: Three Courses, Entrée, Main and Dessert **\$30.00 per person**

To include Hors D'oeuvres please allow an extra \$4.00 per person. The above options are for one meal per course. For alternate drop service (two meals per course served alternately) please allow an extra \$3.50 per person.

HORS D'OEUVRES

- ☉ Chicken, Sweet Soy, Ginger and Sesame Pastries
- ☉ Fresh Spring Vegetables and Chili Flash Fried in Wonton Wrappers
- ☉ Reef Fish Goujons
- ☉ Grilled Beef and Caramelised Onion Meatballs

ENTRÉES

- ☉ Pasta Penne Finished with Basil, Bacon, Chicken, Tomato and Mushrooms
- ☉ Beef Stroganoff and Rice
- ☉ Chicken Caesar Salad
- ☉ Sauté Chicken Breast with Asparagus Spears and White Wine Vol-au-vent with Rice

MAINS

- ☉ Rosemary Roasted Leg of Lamb with Honey and Mint Demi
- ☉ Oven Baked Breast of Chicken with Camembert & Sun Dried Tomato Chablis Sauce
- ☉ Baked Leg of Pork Served with an Apple Sauce and Demi Glaze
- ☉ Mustard Crusted Sirloin of Beef Seared and Served with Chasseur Sauce

DESSERTS

- ☉ Profiteroles Filled with Baileys Irish Cream Mousse Finished with Savoy Chocolate Sauce
- ☉ Pavlova Slice Topped with Fresh Fruits and Chantilly Cream

Served with Tea and Coffee

PLATED MENU #2

Sit Down Menu - Minimum 40 people

Option 1: Two Courses, either Entrée and Main or Main and Dessert **\$28.00 per person**

Option 2: Three Courses, Entrée, Main and Dessert **\$34.50 per person**

To include Hors D'oeuvres please allow an extra \$4.00 per person. The above options are for one meal per course. For alternate drop service (two meals per course served alternately) please allow an extra \$3.50 per person.

HORS D'OEUVRES

- ☉ Chicken and Sweet Soy Sesame Pastries
- ☉ Vegetable Spring Vegetables with Sweet Chili
- ☉ Reef Fish Goujons
- ☉ Meatballs with Tomato Relish

ENTRÉES

- ☉ Penne Bolognese
- ☉ Beef Stroganoff with Rice
- ☉ Tandoori Chicken Vol-au-vent
- ☉ Moroccan Beef Salad

MAINS

- ☉ Rump Steak with Mushroom Sauce
- ☉ Chicken Parmijana
- ☉ Tempura Flathead Fillets
- ☉ Satay Chicken & Rice

All mains served with Hot Potato or Rice & Fresh Vegetables

DESSERTS

- ☉ Caramel Mars Cheesecake
- ☉ Marble Mud Cake
- ☉ Sticky Date Cake
- ☉ Apple Crumble

Served with Tea and Coffee

PLATED MENU #3

Minimum 40 people

Option 1: Two Courses, either Entrée and Main or Main and Dessert **\$30.50 per person**

Option 2: Three Courses, Entrée, Main and Dessert **\$35.50 per person**

To include Hors D'oeuvres please allow an extra \$4.00 per person. The above options are for one meal per course. For alternate drop service (two meals per course served alternately) please allow an extra \$3.50 per person.

HORS D'OEUVRES

- ☉ Chicken, Sweet Soy, Ginger and Sesame Pastries
- ☉ Fresh Spring Vegetables and Chili Flash Fried in Wonton Wrappers
- ☉ Reef Fish Goujons
- ☉ Grilled Beef and Caramelised Onion Meatballs

ENTRÉES

- ☉ Lamb Wellington in Fillo with Mushroom Duxelles
- ☉ Local Scallops and Prawns in a Dry White Wine Sauce Volavent with Rice
- ☉ Thai Style Lamb Stir-Fry with Jasmine Rice Sautéed with Ginger, Chili and Basil
- ☉ Salt n Pepper Prawns with Salad

MAINS

- ☉ Chicken Mignon with Roast Capsicum Sauce
- ☉ Grilled Perch Fillets with a Beurre Blanc Sauce & Capers
- ☉ Baked Eye Fillet Of Beef Seasoned With Bacon And A Trio Of Mustards Finished With Chasseur Sauce
- ☉ Chicken Kiev with Garlic Butter

DESSERTS

- ☉ Profiteroles Filled with Baileys Irish Cream Mousse Finished with Savoy Chocolate Sauce
- ☉ Individual Pavlova Nests Filled with Fresh Fruits, Passionfruit Coulis and Double Cream
- ☉ Chocolate Mud Fantasy on Wild Berries and Fresh Cream
- ☉ Baked Cheesecake

Served with Tea and Coffee

VEGETARIAN

Minimum 40 people

Option 1: Two Courses, either Entrée and Main or Main and Dessert

\$31.00 per person

Option 2: Three Courses, Entrée, Main and Dessert

\$37.00 per person

HORS D'OEUVRES

- Mushroom and Chive Pinwheels
- Vegetable Cocktail Spring Rolls
- Curry Vegetable Triangles
- Cheese and Cauliflower Bouchee

Bread Roll & Butter

ENTRÉES

- Vegetable Pasta, Carrot, Onion, Celery, Capsicum, Mushroom, Spinach, Garlic & Tomato
- Crumbed Vegetable Plate with Chilli, Plum Sauce, Mushrooms, Cauliflower, Broccoli & Kumera

MAINS

- Vegetable Shazlik with Concasse Sauce
- Vegetable Lasagne

Mains served with oven baked vegetables

DESSERTS

- Caramel Baked Cheesecake
- Tiramisu Gateau

Served with Tea and Coffee

COCKTAIL PARTY MENUS

Minimum 40 people - White linen table cloths available for hire - \$6.00 each

MENU #1

\$16.50 per person

- Chicken, Ginger and Sweet Soy Sausage Rolls
- Veal and Dijon Meatballs with Tomato Relish
- Individual Cocktail Quiches with a Selection of Fillings
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce
- Reef Fish Goujons with Chili Plum Sauce
- Vol-au-vent Beef Stroganoff
- Italian Chipolatas with Caramelised Onions
- Selection of Cheese, Continental Meats, Olives, Vegetables, Water Crackers and Dips

MENU #2

\$22.00 per person

- Chicken Satays
- Smoked Salmon and Avocado Filo Puffs
- Mushroom and Chive Pinwheels
- Mini Croissants Filled with Leg Ham and Cheese
- Baby Potatoes Filled with Bacon, Roasted Capsicum and Sour Cream
- Petit Pies with Lamb, Mint and Rosemary
- Strips of Marinated Chicken in a Light Tempura Batter with Chili Plum Dipping Sauce
- Chicken Wings
- Selection of Cocktail Club Sandwiches
- Curry Prawn Spring Rolls

Served with Tea and Coffee

BARBEQUE MENUS

Minimum 25 people – If function is held in Outdoor Courtyard (note: this is a public area)

Minimum 40 people – If function is held in Function Room

BURGER BASKET

\$11.00 per person

- Hamburger with Beef Patty, Lettuce, Tomato and Red Onion Jam with Chips in a Basket

MENU #1

\$22.00 per person

- 200gm Rump Steak
- Sausages
- Chicken Kebabs
- Idaho Potatoes
- Tossed Garden Salad
- Fresh French Style Baguettes
- Pavlova Topped with Seasonal Fruits

MENU #2

\$38.50 per person

\$35.50 per person without desserts

- Grilled Barramundi
- BBQ Prawn Skewers
- 150gm Eye Fillet Steak
- Chicken Shaslik
- Idaho Potatoes
- Greek Salad
- Caesar Salad
- Tossed Garden Salad
- Fresh French Style Baguettes
- Lemon Meringue Pie
- Pavlova Topped with Seasonal Fruits
- Australian Cheese and Fruit Platter

White linen table cloths available for hire - \$6.00 each

BEEF, PORK & SALAD BUFFET MENU #1

\$16.00 per person

Minimum 25 people

- Set buffet style Chauffer Dishes with Hot Roast Beef and Pork
Bread Rolls with Tossed Salad
Guests to serve themselves.

Potato and Pasta Salad \$3.50 per person extra

Tea & Coffee \$2.00 per person extra

BEEF, PORK & SALAD AT TABLE MENU #2

\$16.00 per person

Minimum 25 people

- Roast Beef and Pork Plates served at table with Bread Roll.
2 Bowls of Tossed Salad will be placed on each table.

Potato and Pasta Salad \$3.50 per person extra

Tea & Coffee \$2.00 per person extra

CHILDREN'S MENUS

\$12.00 per child (4-12years) with all menu selections

- Chicken Nuggets & Chips
- Hamburger & Chips
- Fish & Chips
- Pizza & Chips

Complimentary ice-cream served with above children's menus

White linen table cloths available for hire - \$6.00 each

BREAKFAST MENUS

Minimum 40 people

CONTINENTAL BUFFET BREAKFAST

\$21.50 per person

- ☉ Bakers Selection of Danish Pastries, Croissants and Breads
- ☉ Selection of Fresh Seasonal Fruits
- ☉ Assorted Cold Cereals
- ☉ Tea and Coffee

HOT BREAKFAST

\$31.00 per person

- ☉ Bakers Selection of Danish Pastries, Croissants and Breads
- ☉ Selection of Fresh Seasonal Fruits
- ☉ Assorted Cold Cereals
- ☉ Selection of Toast and Preserves
- ☉ Scrambled Eggs
- ☉ Grilled Tomatoes
- ☉ Crisp Bacon
- ☉ Sautéed Mushrooms
- ☉ Chipolata Sausages
- ☉ Potato Rostis
- ☉ Tea and Coffee

BUFFET STYLE MORNING AND AFTERNOON TEAS

Minimum 40 people - White linen table cloths available for hire - \$6.00 each

MENU #1

\$6.50 per person

Tea and Coffee with your choice of one of the following:

- ☉ Homemade Cookies
- ☉ Traditional Scones with Jam and Cream
- ☉ Baked Carrot Cake

MENU #2

\$7.50 per person

Tea and Coffee with your choice of one of the following:

- ☉ Home Baked Assortment of Muffins Mini
- ☉ Flaky Danish Pastries
- ☉ Apple Crumble

MENU #3

\$8.50 per person

Tea and Coffee with your choice of one of the following:

- ☉ Assorted Gourmet Finger Sandwiches
- ☉ Assorted Cold Canapés
- ☉ Gourmet Mini Tarts

Tea and Coffee (bottomless cup) \$3.00 per person

Cheese and Fruit Platters \$8.50 per person

Gourmet Finger Sandwiches \$5.50 per person

CONFERENCE PACKAGES – FULL DAY SEMINARS

Minimum 40 people

PACKAGE A

\$27.50 per person

- ☉ On Arrival: Tea And Coffee
- ☉ Morning Tea: Tea and Coffee with Homemade Cookies
- ☉ Light Business Lunch:
 - Gourmet Open Sandwich or
 - Quiches and Salad
 - Fresh Fruit and Cheese Platter
- ☉ Afternoon Tea: Tea and Coffee with Homemade Cookies

PACKAGE B

\$33.00 per person

- ☉ On Arrival: Tea and Coffee
- ☉ Morning Tea: Tea and Coffee with Homemade Cookies
- ☉ Buffet Business Lunch:
 - Lasagna (Meat or Vegetarian)
 - Thai Chicken Curry
 - Cold Meat Platter
 - Assorted Salads
 - Fresh Fruit and Cheese Platter
 - Bread Display
 - Kiwi Fruit and Strawberry Pavlova
 - Freshly Squeezed Orange Juice
- ☉ Afternoon Tea: Tea and Coffee with Homemade Cookies



WINE LIST

SPARKLING WINES

	<i>Per Glass</i>	<i>Per Bottle</i>
Ț Seaview Brut 200ml “piccolo” bottle.....		\$6.50
Ț Victoria Park Pinot Noir Chardonnay Cuvee NV		\$15.50
A palate of strawberry cream and biscuit characters. Complemented by subtle hints of citrus fruits from the Chardonnay.		
Ț Donelli Lambrusco	\$3.00.....	\$13.50

WHITE WINES

Ț Lindeman’s Premier Selection Chardonnay	\$2.50.....	\$11.45
Medium bodied with soft peach and melon flavours and restrained oak		
Ț Lindeman’s Premier Selection Riesling	\$2.50.....	\$12.80
Ț Victoria Park Unwooded Chardonnay		\$15.50
Fruit flavours of peaches, some figs, nougat and passionfruit.		
Ț Oxford Landing Chardonnay	\$3.30.....	
A palate which is complemented by fresh melon and peach flavours		
Ț Oxford Landing Sauvignon Blanc		\$16.50
A palate of refreshing green tropical fruit and citrus flavours.		
Ț Peter Lehmann Semillon		\$19.50
The palate is lively, clean and zippy and beautifully refreshing.		

RED WINES

Ț Victoria Park Shiraz		\$15.50
A bold wine loaded with delicious flavours of ripe, fleshy fruit that fills the mouth and a tight finish with fine grained tannins.		
Ț Lindeman’s Premier Selection Shiraz Cabernet	\$2.50.....	\$11.45
Soft and supple with bright cherry and stewed fruits and rounded tannins		
Ț Oxford Landing Cabernet Sauvignon Shiraz	\$3.50.....	\$16.50
Generous with layers of red berry fruits, anise and fruit pastille.		
Ț Oxford Landing Merlot	\$3.30.....	
In classic Merlot style, the palate is generous and full of sweet plum and berry fruits		
Ț Peter Lehmann Shiraz Grenache		\$19.50
A pleasing depth of spicy cherry flavours and wild briary fruits.		
Ț Yalumba Y Series Cabernet Sauvignon		\$19.50
A rich and vibrant wine of exceptional varietal flavour and generous fruit.		

*** Prices quoted are for Kingswood Sports Club Members. Non-members pay approximately 10% extra.