



**BURLEIGH**  
LEAGUES CLUB

BURLEIGH LEAGUES CLUB

# Function Packages

## THE DECK

Seating capacity: 20-180

Cocktail capacity: 20-300+

## SPORTS BAR

Seating capacity: 20-90

Cocktail capacity: 20-200+

## LOUNGE AREA

Seating capacity: 20-75

Cocktail capacity: 20-150+

## BOARDROOM

Seating capacity: 15

Theatre Style: 20

Cocktail: 40

## BOOKING DETAILS CAPACITY

Bookings can be made for groups of 20 to 300 guests.

For **300+** guests, Food & Beverage Packages can be tailored to suit. Please discuss at time of booking.

A reserved area will be allocated to your booking, however facilities (*bar, bathroom, entertainment*) are shared with other bookings and general public.

Exclusive use for larger groups is available – *booking fees apply*.







BURLEIGH LEAGUES CLUB

# Let's Eat



## PLATTER COLLECTION

### **BAO BUN PLATTER** \$95.00

*Assortment of 18 bao buns including:*

Southern fried chicken w/ Asian coleslaw  
Honey soy pulled beef & pickled cucumber  
Nam Jim tofu w/ Japanese salad

### **SLIDER PLATTER** \$95.00

*Assortment of 18 sliders including:*

Cheeseburger w/ tomato chutney  
BBQ pork ribs w/ coleslaw  
Crumbed mushroom w/ Persian feta & truffle aioli

### **SKEWER PLATTER** \$120.00

*Assortment of 30 skewers including:*

Portuguese chicken w/ sriracha mayonaise  
Satay beef w/ satay sauce  
Lamb koftas w/ lime yoghurt

### **PASTRY PLATTER** \$85.00

*Assortment of 30 pastries served w/ truffle fries, BBQ & tomato sauce:*

Wagyu beef pie  
Pumpkin, pine nut, feta & wholemeal pie  
Traditional sausage roll

### **FRIED SEAFOOD PLATTER** \$120.00

*Assortment of 30 pieces of seafood, served w/ fries, tartare sauce & chilli lime coriander dressing:*

Tempura king prawns  
Battered whiting fillets  
Salt and pepper calamari





**STEAMED DUMPLING PLATTER \$85.00**

*Assortment of 30 pieces of steamed dumplings served w/ ponzu dressing:*

Steamed prawn

Steamed vegetable

Pork & vegetable

**ASSORTED TACO PLATTER \$95.00**

*Assortment of 18 soft shell tocos:*

Tempura whiting fillet w/ coriander slaw

Smokey BBQ pulled beef w/ chilli mayonaise  
& grated cheese

Spicy lamb kofta w/ rocket & humus

**ASSORTED EASTERN PLATTER \$85.00**

*Assortment of 30 pieces of fried Asian pastry:*

Peking duck spring rolls w/ plum sauce

Vegetable samosas w/ soy sauce

Pork & chicken dim sim's w/ sweet chilli sauce

**WOOD-FIRED PIZZA PLATTER \$65.00**

*3 pizzas cut into 8 including:*

Tropical

Meat lovers

Vegetarian

**ANTIPASTO PLATTER \$150.00**

*Including the following:*

Decorative display of assorted cured, smoked & preserved meats from around the world.

Including; ham, salami, prosciutto, char grilled vegetables, dips, marinated olives, grissini & crusty bread

**STUDY OF CHEESE & FRUIT PLATTER \$120.00**

*Includes the following:*

Selection of Australian & International cheeses served w/ a range of condiments, fruits, chutneys, crackers & breads

**EYE CANDY PLATTER \$70.00**

*Includes the following:*

Assortment of miniature cakes, pastries & sweet delights from our pastry team

Seasonal fresh berries



## GRAZING TABLES

### ANTIPASTO

\$27.00 per person

Decorative display of assorted cured, smoked & preserved meats from around the world; prosciutto, grilled vegetables, marinated olives, focaccia, grissini & crusty bread

### CHEESE

\$20.00 per person

Selection of Australian & International cheese buffet, served w/ a range of condiments, fruits, chutneys, crackers & breads

### OYSTER

\$40.00 per person

**(DOZEN PER PERSON)**

Freshly shucked oysters on ice, w/ a range of condiments & dressings.





# CANAPÉ SELECTION

## PACKAGE 1

30-minute service

\$20.00 per person

Selection of **4** items

## PACKAGE 2

1 hour service

\$27.00 per person

Selection of **6** items

## PACKAGE 3

1 & ½ hour service

\$32.00 per person

Selection of **8** items

## PACKAGE 4

2-hour service

\$40.00 per person

Selection of **10** items

## COLD

Gourmet dips w/ Turkish bread **V**

Thai spice beef w/ betel leaf & chilli dressing **GF**

Pulled pork lettuce cup w/ sesame glaze **GF**

Crab & chive salad w/ ginger infused watermelon & salmon caviar **GF**

Half shell oyster's w/ vodka, pomegranate, baby cress & pickled ginger **GF**

Mini prawn cocktail w/ baby gem & mari sauce

Mini chicken Caesar salad w/ garlic croutons & crispy prosciutto

Mini bruschetta in savoury tart w/ Persian feta & fresh basil **GF**

## HOT

Goats cheese tartlet w/ honey caramelised onion **V**

Blue swimmer fish cakes w/ mango chilli salsa

Peking duck spring rolls w/ ponzu dipping sauce

Mini Wagyu beef slider w/ cheese & tomato relish

Wild mushroom & Parmesan arancini w/ black truffle oil **V**

Bush spiced chicken skewers w/ lime yoghurt & fried shallots

Crispy tempura prawns' w/ coriander lime dressing

Mini jacket potato w/ aged cheddar & sour cream **GF/V**

## CANAPÉ SELECTION

### NOODLE BOX

\$13.00 PER PERSON

*Minimum 20 guests per flavour*

Sweet & sour pork w/ Asian greens & steamed rice

Ricotta & spinach tortellini w/ tomato cream & Parmesan

Thai yellow chicken curry w/ coconut rice

Penne pasta meatballs w/ rich tomato sugo & Parmesan

Crispy calamari w/ fries, lime aioli & grilled lemon wedge

Tempura fish w/ shoestring fries & smoked paprika salt





## SIT DOWN MEAL

### 2 COURSE

Entrée & Main or  
Main & Dessert  
\$50.00 per person

### 3 COURSE

Entrée, Main  
& Dessert  
\$60.00 per person

*Our sit down meal packages are served as alternate drop, please make two selections from each category:*

#### ENTRÉE

Compressed watermelon w/ King prawns, Persian feta, salmon caviar, avocado & dill syrup **GF**

Ceviche salmon w/ baby apple, handpicked crab, chive salad, Yuzu pearls & salsa Verde **GF**

Honey soy chicken salad on sesame seed crisp w/ coriander Asian slaw & chili mayo **GF**

Crispy red braised duck leg w/ sauté red cabbage, fried shallots & red curry **GF**

Thai beef salad w/ crispy vegetables, glass noodles, pickled ginger & chili mint dressing **GF**

Veal tortellini w/ a creamy tomato, pancetta & shallot sauce. Finished w/ shaved Parmesan

Jacks Creek Wagyu carpaccio w/ radish, truffle aioli, baby cress & crumbled Reggiano **GF**

Roasted lavender pumpkin w/ rosemary, candied walnuts & tzatziki **GF/V**



# SIT DOWN MEAL

## MAIN

Crispy skin salmon w/ baby greens, capers, mash & lemon crème. Topped w/ salt & pepper squid

Grilled lamb rump w/ pea puree, potato rosette, baby carrots, greens & fig jam **GF**

Double cooked pork belly w/ garlic potato, buttered greens, cauliflower puree & spiced jus **GF**

Slow roasted sirloin w/ pan juices, gratin potatoes, grilled vegetables & Yorkshire pudding **GF**

Parmesan crusted chicken w/ crème potatoes, heirloom carrots, greens & champagne sauce **GF**

Grilled snapper fillet topped w/ King prawns, buttered mash, greens & béarnaise sauce **GF**

Grilled beef cheek w/ buttered mash, greens, baby carrots, fried onions & red wine jus

Sautéed wild mushroom risotto w/ truffle oil & organic cress **V/VFO/GFO**

## DESSERT

Sticky date pudding w/ salted caramel sauce, fresh cream & berries

Fresh berry pavlova w/ vanilla bean cream, passionfruit & roasted coconut **GF**

Mandarin & white chocolate slice w/ pistachio dust & Baileys white chocolate truffle

Vanilla panna cotta w/ double cream, raspberry compote, biscotti & mint

Belgian chocolate slice w/ chocolate fudge, fresh crème & berries

Tropical fruit plate w/ fresh berries & mango sorbet **GF/V**





# BUFFET PACKAGES

## BLU GUM

\$50.00 per person

*Minimum 20 guests*

### PROTEIN

Gourmet Beef Sausages

Nolan's private selection of Sirloin w/ fresh rosemary

Bush Spiced Chicken Breast

Grilled Salmon Fillet w/ lemon butter sauteed onions

Grilled Field Mushrooms w/ balsamic glaze

### SALADS

Coleslaw

Green Salad of Mixed Leaves w/ assorted dressings **V**

Bavarian Potato w/ crispy bacon & chives

Pasta Salad w/ pesto sundried tomatoes & olives

### SIDES

Fresh Baked Bread Rolls

Assortment of Condiments

### DESSERTS

Seasonal Tropical Salad w/ fresh berries

Passionfruit Yoghurt



# BUFFET PACKAGES

## CARVERY

\$55.00 per person

*Minimum 50 guests*

## PROTEIN

Roasted Organic Chicken w/ herb rub

Slow Roasted Thyme Crusted Sirloin w/ horseradish crème & red wine jus

Roasted Pork Loin w/ cinnamon infused apple sauce

## SALADS

Baby Cos Salad w/ bacon crisps & Parmesan garlic dressing

Green Salad of Mixed Leaves w/ assorted dressings **V**

Bavarian Potato w/ crispy bacon & chives

## SIDES

Selected Artisan Breads from our bakery

Herb Roasted Baby Potatoes

Oven Roasted Earth Vegetables

Steamed Buttered Baby Greens

## DESSERTS

Assorted miniature cakes, pastries & sweet delights from our Pastry Team





# BUFFET PACKAGES

## GRAZING

\$75.00 per person

*Minimum 50 guests*

## PROTEIN

Slow Roasted Sirloin w/ horseradish crème, jus & Yorkshire pudding

Yellow Chicken Curry w/ mint raita & fried shallots

Pan-seared Salmon Fillets w/ wild rocket, white wine & lemon crème sauce

Spinach & Ricotta Tortellini w/ mushroom cream & shaved Parmesan

## SALADS

Baby Cos Salad w/ bacon crisps & Parmesan garlic dressing

Green Salad of Mixed Leaves w/ assorted dressings **V**

Bavarian Potato w/ crispy bacon & chives

Pasta Salad w/ pesto, sundried tomatoes & olives

## SIDES

Selected Artisan Breads from our bakery

Herb Roasted Baby Potatoes

Basmati Rice Pilaf w/ aromatic spices

Seasonal Baby Greens w/ glazed Tuscan olive oil

## DESSERTS

Assorted miniature cakes, pastries & sweet delights from our Pastry Team

Seasonal Tropical Salad w/ fresh berries



# BUFFET PACKAGES

## SEAFOOD

\$130.00 per person  
*Minimum 50 guests*

### PROTEIN

Coffin Bay Oysters w/ lime & chilli dressing  
Local Wild Caught King Prawns w/ cocktail sauce  
Calamari Salad w/ olives, tomato, capers & fresh herbs  
Slow Roasted Lamb Leg w/ almond herb crumble & rosemary sauce  
Oven Roasted Chicken Breast w/ truss tomatoes, olives, bacon & shallot sauce  
Grilled Tasmanian Salmon w/ Thai yellow curry sauce  
Buttered Gnocchi w/ wild mushroom & chive sauce. Topped w/ Parmesan

### SALADS

Baby Cos Salad w/ bacon crisps & Parmesan garlic dressing  
Green Salad of Mixed Leaves w/ assorted dressings **V**  
Bavarian Potato w/ crispy bacon & chives  
Pasta Salad w/ pesto, sundried tomatoes & olives

### SIDES

Roasted Baby Potatoes w/ grilled onion & herbs de Provence  
Seasonal Baby Vegetables glazed w/ Tuscan olive oil  
Basmati Pilaf Rice w/ aromatic spices

### DESSERT

All-time favourite Belgian chocolate fountain w/ assorted candy, marshmallows, biscotti, fresh cut melons & strawberries  
Assorted cakes, pastries & sweet delights



## BREAKFAST PACKAGES

### BUFFET

\$45.00 per person

#### ADD ON

Barista coffee  
\$5.00 per person

### PLATED

\$40.00 per person

#### ADD ON

Alternate drop  
\$5.00 per person

Artisan baked selection of freshly baked pastries  
Selection of natural preserves & butter  
Sliced tropical fruit platter  
Selection of natural yoghurts  
Creamy scrambled free-range eggs  
Crispy Berkshire bacon  
Roasted herb crusted tomatoes  
Sautéed thyme oil field mushrooms  
Continental breakfast chipolatas  
Rustic potatoes  
Freshly squeezed orange juice  
House selection of filtered coffee & assortment of teas

Artisan baked selection of freshly baked pastries & rolls  
Seasonal fresh fruit platter  
Freshly squeezed orange juice  
House selection filtered coffee & assortment of teas

#### CHOOSE 1:

Baby spinach & feta frittata w/ grilled mushrooms, roasted tomato, avocado & tomato chili relish

Scrambled egg tart w/ crispy Berkshire bacon, roasted tomato & breakfast chipolata

Big Breakfast w/ Berkshire bacon, scrambled egg, herb crusted tomato, sautéed mushroom, breakfast chipolata & hash brown



## BUSINESS LUNCH PACKAGES

*Take time out to recharge & refresh w/ freshly squeezed orange juice  
& house selection of filter coffee & assorted teas*

### MORNING + AFTERNOON TEA

#### STANDARD PACKAGE

\$19.00 per person

*Select 2 items*

### MORNING + AFTERNOON TEA

#### PREMIUM PACKAGE

\$22.00 per person

*Select 3 items*

#### ADD ON

Barista coffee

\$5.00 per person

#### SELECTION

Chef's selection of assorted muffins

Artisan baked Danish pastries

Daily baked brownies

Portuguese tarts

Today's freshly baked cookies

Apple & Blueberry crumble **GF**

Assorted mini flavoured donuts

Home-made organic carrot cake

Devonshire style scones w/ Chantilly cream & preserves

Miniature baked ham & cheese croissants

Ricotta & spinach filo pastry **V**

Chef's Crudites selection w/ dips & crusty bread **GF/V/VE**

Freshly tropical fruit salad w/ honey lime yoghurt **GF/V/VE**



## BUSINESS LUNCH PACKAGES

*Take time out to recharge & refresh w/ freshly squeezed orange juice  
& house selection of filter coffee & assorted teas*

### WORKING LUNCH

\$25.00 per person | Option 1

*Select 3 finger sandwich fillings*

### ADD ON

Barista coffee

\$5.00 per person

### SANDWICH SELECTION

Ham, cheese & tomato

Chicken w/ lettuce, cheese & herb mayonnaise

Tuna w/ dill dressing, lettuce, cheese & organic rye

Creamy curried egg w/ lettuce & cheese on wholemeal loaf

### INCLUSIONS

Tropical sliced fruit platter

Apple crumble

Freshly squeezed orange juice

House selection of filter coffee & assortment of teas



## BUSINESS LUNCH PACKAGES

*Take time out to recharge & refresh w/ freshly squeezed orange juice  
& house selection of filter coffee & assorted teas*

### WORKING LUNCH

\$33.00 per person | Option 2

*Select 3 finger sandwich fillings*

### ADD ON

Barista coffee

\$5.00 per person

### SANDWICH SELECTION

Roast beef mustard w/ lettuce, tomato, cheese & aioli

Roasted turkey w/ cranberry, avocado, lettuce & cheese on organic rye

Ham, cheese & tomato

Chicken w/ lettuce & cheese with herb mayonnaise

Tuna w/ dill dressing, lettuce, cheese & organic rye

Creamy curried egg w/ lettuce & cheese on wholemeal loaf

### INCLUSIONS

Tropical sliced fruit platter w/ mixed berries

Chocolate mud cake

Plater selection of mini sausage rolls & quiches

Freshly squeezed orange juice

House selection of filter coffee & assortment of teas





## BUSINESS LUNCH PACKAGES

*Take time out to recharge & refresh w/ freshly squeezed orange juice  
& house selection of filter coffee & assorted teas*

### BUILD YOUR OWN BURGER BAR

20 guests minimum

#### 1 PROTEIN

\$26.00 per person

#### 2 PROTEINS

\$32.00 per person

#### 3 PROTEINS

\$36.00 per person

*Includes artisan bread selection, condiments, fries & salad bar.*

#### SALAD BAR

Mixed lettuce, sliced tomato, beetroot, grated carrot, sliced cheese, coleslaw, cucumber, sprouts, caramelised onions & smashed avocado

#### PROTEIN

Roast beef mustard w/ lettuce, tomato, cheese & aioli Wagyu Beef Patties

Chicken Schnitzel

Oven Roasted Vegetable Patties **V**

Lamb

Barramundi

#### INCLUSIONS

Tropical sliced fruit platter w/ mixed berries

Mango coconut mousse cake

Plater selection of mini sausage rolls & quiches

Freshly squeezed orange juice

House selection of filter coffee & assortment of teas



## BUSINESS LUNCH PACKAGES

*Take time out to recharge & refresh w/ freshly squeezed orange juice  
& house selection of filter coffee & assorted teas*

### BUILD YOUR OWN SANDWICH BAR

\$45.00 per person

*20 guests minimum*

### ADD ON

Barista coffee

\$5.00 per person

*Includes artisan bread selection, condiments, fries & salad bar*

### SALAD BAR

Mixed lettuce, sliced tomato, beetroot, grated carrot, sliced cheese, coleslaw, cucumber, sprouts, caramelised onions, smashed avocado, Spanish onion, kale salad, semidried tomatoes, grilled pumpkin, roasted capsicum & Persian feta

### PROTEINS

Shaved leg ham, Turkey, Salami, Herb chicken, Tuna  
w/ dill dressing & Curried egg

### INCLUSIONS

Tropical sliced fruit platter w/ mixed berries

Orange poppy seed cake

Freshly squeezed orange juice

House selection of filter coffee & assortment of teas

Platter selection of mini pies, sausage rolls & quiches







BURLEIGH  
LEAGUES CLUB

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# Let's Drink



# BEVERAGE PACKAGES

## STANDARD PACKAGE

2 hours  
\$45.00 per person

3 hours  
\$60.00 per person

## ADD ON

Spirits  
\$30.00 per person

**Inclusive of:**  
*Burleigh Vodka, Gordon's Gin,  
Bundaberg Rum, Jim Beam  
White Label Bourbon, Johnnie  
Walker Red Scotch & Bacardi*

## TAP BEER

XXXX Gold 3.5%  
Tooheys New 4.6%  
Hahn SuperDry 3.5 3.5%  
Hahn Premium Light 2.2%

## WINE ON TAP

Juliet Blush Moscato  
*SOUTH EASTERN AUSTRALIA*

The Stag Chardonnay  
*VICTORIA*

Madam Sass Pinot Grigio  
*ADELAIDE HILLS*

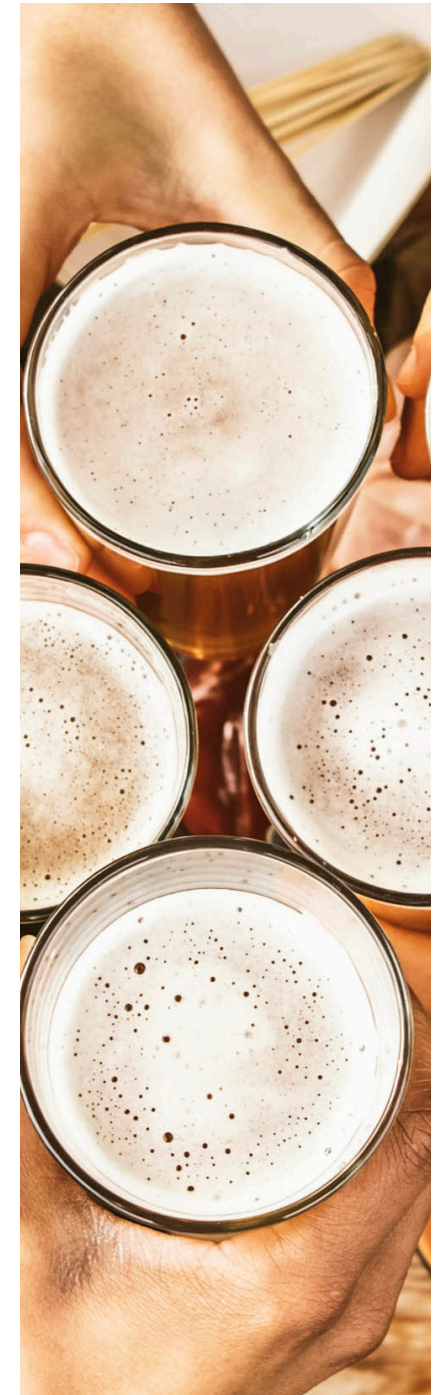
Madam Sass Pinot Noir  
*ADELAIDE HILLS*

Madam Sass Rose  
*ADELAIDE HILLS*

Squealing Pig Sauvignon Blanc  
*MARLBOROUGH, NZ*

## NON-ALCOHOLIC

All Post Mix Soft Drinks & Juices included



## BEVERAGE PACKAGES

*This drinks package contains the Standard Drinks Package with the addition of the following:*

### PREMIUM PACKAGE

2 hours

\$55.00 per person

3 hours

\$70.00 per person

### ADD ON

Spirits

\$30.00 per person

#### Inclusive of:

*Burleigh Vodka, Gordon's Gin,  
Bundaberg Rum, Jim Beam  
White Label Bourbon, Johnnie  
Walker Red Scotch & Bacardi*

### BEER - Choose 4 premium beers on tap

Byron Bay 4%

Hahn SuperDry 4.6%

Tooheys Old 4.4%

XXXX Bitter 4.4%

James Squire 150 Lashes Pale Ale 4.2%

Little Creatures Pacific Ale 4.4%

Little Creatures Pale Ale 5.2%

Little Creatures Rogers 3.8%

Panhead Pale Ale 4.6%

Stone & Wood Pacific Ale 4.4%

Stone & Wood Green Coast Lager 3.5%

Heineken 5%

Heineken 3 3.3%

Kirin Ichiban 5%

### RED WINE

Pepperjack Shiraz

Moragns Bay Shiraz Cabernet

Wynns Coonawaara Estate The Gables

Cabernet Sauvignon

### WHITE WINE

Morgan's Bay Semillion Sauvignon Blanc

Pepperjack Chardonnay

Squealing Pig Pinot Gris

### SPARKLING WINE

Morgan's Bay Sparkling Cuvee

Seppelt The Great Entertainer Prosecco







BURLEIGH LEAGUES CLUB

# Let's Party



# BALLOONS & GARLANDS

Let us help decorate your event with the team at Balloonery Gold Coast, take a look at their range of garlands, walls and decor on offer:



## BALLON BOUQUETS

3 balloons	\$15.00 per bouquet
5 balloons	\$20.00 per bouquet
Table Centrepiece	\$40.00 per bouquet
Personalised Bouquet	\$60.00 per bouquet

## NEON SIGNS

Time to Party	Pop the Bubbles	Pop, Fizz, Drink
Happy Birthday	Fiesta Forever	Hello Forty
Engaged	LOVE	Hello Fifty
Oh Baby	Let's Party	Light of the Night
Cocktails are the Answer	Crazy in Love	or customise your own still sign
Party Animals	Dirty Thirty	



### LIGHT IT UP!

\$605.00  
Light up numbers + garland

### MESH BUNDLE

\$600.00  
Mesh wall + garland +  
neon or still sign

### BABY, BABY

\$450.00  
Baby blocks + garland

### SHIMMER BUNDLE

\$600.00  
Shimmer wall + garland +  
neon or still sign





## EXTRAS & ADD-ONS

We will take care of the little details so you don't have to, have a look at what we have to offer:



### PHOTOGRAPHY

\$100.00 / Per hour  
*Minimum 1 hour*

Provide our Club Photographer with a full brief so we can assure every special moment is captured!



### ICE CARVING

\$750.00

Customise your ice sculpture to your event



### PHOTOBOOTH

Good Vibes Co.  
@\_good\_vibes\_co

Our events team will work closely with Good Vibes Co. to get you a photobooth that compliments your event



### CORPORATE ADVERTISING

\$350.00

This package option is inclusive of:  
Event flyer (A4), menu design  
table Numbers, digital assets



### MUSICIAN

\$200.00 / Per hour  
*Minimum 3 hours*

Let our team know what atmosphere you are looking for and we will find the perfect Musician!



### BALLOONS

Balloonery  
@balloonery\_goldcoast

Our events team works closely with Balloonery Gold Coast to take your event to the next level









BURLEIGH LEAGUES CLUB

# Let's Book

## TERMS & CONDITIONS

### 1. PRICING TERMS & CONDITIONS

Are only valid for 7 days from date of issue. First in best dressed.

### 2. CONFIRMATION

2.1. Bookings cannot be held. First in best dressed. All bookings are confirmed once forms and deposit has been received.

2.2. The booking is only considered as confirmed once **Burleigh Leagues Club** receives the signed Terms & Conditions, completed Booking Confirmation page and outlined deposit amount.

2.3. **Burleigh Leagues Club** reserves the right to cancel a tentative booking and allocate the space to another client if the required paperwork and deposit are not received by due date.

### 3. AVAILABILITY

Availability will be subject to **Rugby League** game days & space availability.

### 4. PAYMENT

Full payment can be made via direct debit [bank details below], cash, or credit card. Any additional charges/purchases during the event [such as damages/bar tab extensions] that are not finalised by the conclusion of the event will be charged to the above card on the next business day, unless alternate arrangements are made with the Function Co-Ordinator.

### 5. FINAL DETAILS

5.1. Pre-ordered food requirements are due seven (7) days prior to the booking date.

5.2. Pre-paid bar tabs are to be finished on the night – no refunds/transfers/credits given for unconsumed bar tab.

5.3. Any additional goods and services or incidentals that are required on the day/evening of the function [such as extra food/bar tab extensions] are to be paid for on the night.

### 6. BOOKING TERMS

Only the person who makes the booking or whose name appears on the booking sheet has the authority to make changes to the Guest List and the Bar Account.

### 7. CLUB DRESS CODE

Smart casual dress applies at all times. It is your responsibility to abide by these dress standards and to ensure that your guests also understand our dress policy. Security and Management have the right to refuse entry should they deem an outfit inappropriate. Visible tattoos will be at the discretion of Security and Management.

### 8. SPECIAL OCCASIONS / DECORATIONS

8.1. 18th Birthdays and 21st Birthdays – are welcomed providing a parent/guardian is involved in the booking process.

8.2. Hen's & Bucks Parties – are welcome however decorative attire, paraphernalia and games are to be kept subtle.

8.3. We reserve the right to cancel any bookings who do not meet these conditions.

### 9. PRICING/MENU & BEVERAGE ITEMS

9.1. Every attempt is made to maintain prices/menu/beverages as printed, but these may be subject to increase/change due to availability of product.

9.2. Prices are GST inclusive.



## 10. RESPONSIBLE SERVICE OF ALCOHOL

- 10.1. All guests are to have sufficient ID, should they be unable to provide ID when asked, they may not be served alcohol.
- 10.2. **Burleigh Leagues Club** reserves the right to remove any guest from the function or from the premises if Security or Management deem them to be intoxicated, unruly, aggressive or destructive as per the Qld Liquor Licensing Law. No refund will be available to the client should this occur.
- 10.3. As a licensed venue, no BYO is permitted.

## 11. MINORS

- 11.1. Minors are permitted in certain areas of the club & must be off premises by 10pm, unless previously discussed with Functions Co-Ordinator.
- 11.2. Minors must always be accompanied by and in the immediate presence of a responsible parent/guardian. This may include parents or legal guardian, this does not include siblings, cousins, or friends.
- 11.3. Any guest supplying alcohol to a minor will be referred to the police and fined.

## 12. INSURANCE

- 12.1. This agreement indemnifies **Burleigh Heads Rugby League Football Club Inc.** [it's staff, agents and contracts] from and against all liabilities, damage and claims due to, or accidental to, the conduct and security of event guests, and any property loss or damaged to event guests.
- 12.2. The venue provides public liability insurance to cover our guests who could suffer accidental personal injury on the premises.

## 13. SECURITY

- 13.1. Management reserves the right to request security if deemed necessary. In which security is to be paid for by the client at a rate of \$70 per Security guard per hour (minimum 4 hours).
- 13.2. Guests that Security deem as intoxicated will not be permitted entry.
- 13.3. **Burleigh Leagues Club** is a peaceful venue and will NOT tolerate violence of any kind – patrons involved in any type of physical violence will be in breach of Club Policy and removed from the venue immediately.

## 14. LOSS OR DAMAGES

The client shall be responsible for any loss or damage to the premises, its fittings and/or equipment or injury to any staff member caused by any guest or contractor engaged by the client, or his servants or agents prior to, during or after the function. The client shall also be responsible for loss of or damage to their property and or the property of any guest or contractor engaged by the client or his servant or agent, left on the premises prior to, during or after the function; and shall compensate **Burleigh Leagues Club** in respect of any such loss or damage.

## 15. SMOKING POLICY

Smoking is only allowed in designated areas.

## 16. BYO FOOD

No outside food or beverage is permitted unless there is prior written approval by Management.

## 17. BURLEIGH LEAGUES CLUB RESERVES THE RIGHT TO USE ANY IMAGE

**Burleigh Leagues Club** reserves the right to use any image or photograph taken of the room(s) from your event, taken by **Burleigh Leagues Club** for the purpose of any legitimate advertising or marketing or media.

## 18. CANCELLATION

18.1. Notification of your cancellation must be received in writing.

18.2. A fee of \$100.00 applies for all cancellations.

18.3. The payment is non-refundable if the booking is cancelled within 14 days of the booking date.

18.4. We understand that unforeseen and unfortunate circumstances may apply to a cancellation of a booking and will be happy to discuss these circumstances with you to assist in such an event.

18.5. You also have the option to transfer your deposit payment to another date instead of cancelling [pending availability] without incurring any fees or charges.

18.6. If cancelled within seven (7) days of the event, full payment will be forfeited.

I,

Have read the terms & conditions and agree to proceed with the booking at Burleigh Leagues Club

BOOKING DATE:

CLIENT NAME:

CLIENT SIGNATURE:

DATE:

# BOOKING CONFRIMATION

In order to secure your booking please complete the below form and return via email to [events@burleighleagues.com.au](mailto:events@burleighleagues.com.au)

*Please retain a copy of this agreement for your records.*

## EVENT DETAILS

EVENT DATE			
EVENT NAME			
CONTACT NAME			
EMAIL			
PHONE		ESTIMATED GUESTS	
ARRIVAL TIME		OCCASION	

EVENT TYPE	PERSONAL	TICK
	CORPORATE	

COMPANY NAME	
ABN	



## PAYMENT DETAILS

PLEASE TICK	<input type="checkbox"/> VISA	<input type="checkbox"/> MASTERCARD	<input type="checkbox"/>
CARD NUMBER	<input type="text"/>		EXPIRY DATE <input type="text"/>
CARD HOLDER NAME	<input type="text"/>		CCV <input type="text"/>
CARD HOLDER SIGNATURE	<input type="text"/>		
AMOUNT	\$ <input type="text"/>	Will this card be used for the outstanding balance?	<input type="checkbox"/> YES <input type="checkbox"/> NO

Any additional charges/purchases during the event [such as damages/bar tab extensions] that are not finalised by the conclusion of the event will be charged to the above card on the next business day unless other arrangements have been made with your Function Co-Ordinator.

## DIRECT DEBIT

*Please provide a copy of the remittance receipt.*

ACCOUNT NAME	BURLEIGH LEAGUES		
BSB	084 572	ACCOUNT NUMBER	396 218 590

REFERENCE: *Please use surname & date of event (e.g. SmithDDMMYY)*

# FINAL DETAILS FORM

In order to secure your booking please complete the below form and return via email to [events@burleighleagues.com.au](mailto:events@burleighleagues.com.au)

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## EVENT DETAILS

EVENT DATE	
EVENT NAME	
ESTIMATED GUESTS	
ONSITE CONTACT: <i>Name and number</i>	

## CATERING

SERVICE TIME/S	
DIETARY INFORMATION	

	TICK		TICK
PLATTERS		BUFFET	
GRAZING TABLE		BREAKFAST	
CANAPE		BUSINESS PACKAGE	
SIT DOWN MEAL			

## PLATTER SELECTION

Please tick your selection and fill in quantity of each platter required.  
For full dish descriptions please visit page 4.

ITEMS	TICK	PRICE	QUANTITY
Bao Bun		\$95.00	
Sliders		\$95.00	
Skewer		\$120.00	
Pastry		\$85.00	
Fried Seafood		\$120.00	
Steamed Dumpling		\$85.00	
Assorted Tacos		\$95.00	
Assorted Eastern		\$85.00	
Wood-fired Pizza		\$65.00	
Antipasto		\$150.00	
Study of Cheese		\$120.00	
Eye Candy		\$70.00	

## GRAZING TABLES

Please tick your selection and fill in number of guests attending your event. For full dish descriptions please visit page 6.

ITEMS	TICK	PRICE PP	GUESTS
Antipasto		\$27.00	
Cheese		\$20.00	
Oyster		\$40.00	



## CANAPÉ SELECTION

Please tick your package selection, fill in number of guests and tick choice of canapés.  
For full dish descriptions please visit page 7.

PACKAGE	TICK	PRICE PP	GUESTS
<b>1</b> 30 minutes   4 items	<input type="checkbox"/>	\$20.00	
<b>2</b> 1 hour   6 items	<input type="checkbox"/>	\$27.00	
<b>3</b> 1 & 1/2 hours   8 items	<input type="checkbox"/>	\$32.00	
<b>4</b> 2 hours   10 items	<input type="checkbox"/>	\$40.00	
Noodle Box	<input type="checkbox"/>	\$13.00	

ITEMS - Cold Selection	TICK
Gourmet Dips	<input type="checkbox"/>
Thai Spice Beef	<input type="checkbox"/>
Pulled Pork Lettuce Cup	<input type="checkbox"/>
Crab and Chive Salad	<input type="checkbox"/>
Half Shell Oysters	<input type="checkbox"/>
Mini Prawn Cocktail	<input type="checkbox"/>
Mini Chicken Ceaser Salad	<input type="checkbox"/>
Mini Bruschetta in Savoury Tart	<input type="checkbox"/>

ITEMS - Hot Selection	TICK
Goats Cheese Tartlet	<input type="checkbox"/>
Blue Swimmer Fish Cakes	<input type="checkbox"/>
Peking Duck Spring Rolls	<input type="checkbox"/>
Mini Wagyu Beef Slider	<input type="checkbox"/>
Wild Mushroom & Parmesan Arancini	<input type="checkbox"/>
Bush Spiced Chicken Skewers	<input type="checkbox"/>
Crispy Tempura Prawns	<input type="checkbox"/>
Mini Jacket Potato	<input type="checkbox"/>

ITEMS - Noodle Box	TICK	QTY
Sweet & Sour Pork	<input type="checkbox"/>	<input type="checkbox"/>
Ricotta & Spinach Tortellini	<input type="checkbox"/>	<input type="checkbox"/>
Thai Yellow Chicken Curry	<input type="checkbox"/>	<input type="checkbox"/>
Penne Pasta Meatballs	<input type="checkbox"/>	<input type="checkbox"/>
Crispy Calamari	<input type="checkbox"/>	<input type="checkbox"/>
Tempura Fish	<input type="checkbox"/>	<input type="checkbox"/>

Noodle box selection requires a minimum order of **20** boxes per flavour

## SIT DOWN MEAL

Please tick your package selection and choice of dishes.  
For full dish descriptions please visit page 9.

PACKAGE	TICK	PRICE PP	GUESTS
2 Course	<input type="checkbox"/>	\$50.00	

PACKAGE	TICK	PRICE PP	GUESTS
3 Course	<input type="checkbox"/>	\$60.00	

COURSE SELECTION	TICK
Entrée	<input type="checkbox"/>
Main	<input type="checkbox"/>
Dessert	<input type="checkbox"/>

ITEMS - Entrée / please select 2	TICK
King Prawns	<input type="checkbox"/>
Ceviche Salmon	<input type="checkbox"/>
Honey Soy Chicken Salad	<input type="checkbox"/>
Crispy Red Braised Duck Leg	<input type="checkbox"/>
Thai Beef Salad	<input type="checkbox"/>
Veal Tortellini	<input type="checkbox"/>
Jacks Creek Wagyu Carpaccio	<input type="checkbox"/>
Roasted Lavender Pumpkin	<input type="checkbox"/>

ITEMS - Main / please select 2	TICK
Crispy Skin Salmon	<input type="checkbox"/>
Grilled Lamb Rump	<input type="checkbox"/>
Double Cooked Pork Belly	<input type="checkbox"/>
Slow Roasted Sirloin	<input type="checkbox"/>
Parmesan Crusted Chicken	<input type="checkbox"/>
Grilled Snapper Fillet	<input type="checkbox"/>
Grilled Beef Cheek	<input type="checkbox"/>
Sautéed Wild Mushroom Risotto	<input type="checkbox"/>

ITEMS - Dessert / please select 2	TICK
Sticky Date Pudding	<input type="checkbox"/>
Fresh Berry Pavlova	<input type="checkbox"/>
Mandarin & White Chocolate Slice	<input type="checkbox"/>
Vanilla Panna Cotta	<input type="checkbox"/>
Belgian Chocolate Slice	<input type="checkbox"/>
Tropical Fruit Plate	<input type="checkbox"/>

## BUFFET PACKAGES

Please tick your package selection and fill in number of guests.  
For full dish descriptions please visit page 11.

PACKAGE	TICK	PRICE PP	GUESTS
Blu Gum		\$50.00	
Carvery		\$55.00	
Grazing		\$75.00	
Seafood		\$130.00	

## BREAKFAST PACKAGES

Please tick your package selection and fill in number of guests.  
For full dish descriptions please visit page 15.

PACKAGE	TICK	PRICE PP	GUESTS	ALTERNATE DROP
Plated		\$40.00		
Buffet		\$45.00		
Barista Coffee		\$5.00		

ITEMS - <i>Plated Breakfast</i>	TICK
Baby Spinach & Feta Frittata	
Scrambled Egg Tart	
Big Breakfast	



## BUSINESS LUNCH PACKAGES

Please tick your package selection, fill in number of guests and tick choice of dishes.  
For full dish descriptions please visit page 16.

PACKAGE	TICK	PRICE PP	GUESTS
Morning + Afternoon Tea   2 items	<input type="checkbox"/>	\$19.00	<input type="text"/>
Morning + Afternoon Tea   3 items	<input type="checkbox"/>	\$22.00	<input type="text"/>

ITEMS - Selection	TICK		
Assorted Muffins	<input type="checkbox"/>	Devonshire Style Scones	<input type="checkbox"/>
Artisan Baked Danish Pastries	<input type="checkbox"/>	Mini Ham & Cheese Croissants	<input type="checkbox"/>
Daily Baked Brownies	<input type="checkbox"/>	Ricotta & Spinach Filo Pastry	<input type="checkbox"/>
Portuguese Tarts	<input type="checkbox"/>	Chef's Crudites Selection	<input type="checkbox"/>
Today's Freshly Baked Cookies	<input type="checkbox"/>	Fresh Tropical Fruit Salad	<input type="checkbox"/>
Apple & Blueberry Crumble GF	<input type="checkbox"/>		
Assorted Mini Flavoured Donuts	<input type="checkbox"/>		
Home-made Organic Carrot Cake	<input type="checkbox"/>		

## BUSINESS LUNCH PACKAGES

Please tick your package selection, fill in number of guests and tick choice of sandwiches.  
For full dish descriptions please visit page 17.

PACKAGE	TICK	PRICE PP	GUESTS
Working Lunch   Option 1	<input type="checkbox"/>	\$25.00	

ITEMS - <i>Select 3 Sandwich Fillings</i>	TICK
Ham, Cheese & Tomato	<input type="checkbox"/>
Chicken w/ lettuce, cheese & herb mayonnaise	<input type="checkbox"/>
Tuna w/ dill dressing, lettuce, cheese & organic rye	<input type="checkbox"/>
Creamy curried egg w/ lettuce & cheese on wholemeal loaf	<input type="checkbox"/>

PACKAGE	TICK	PRICE PP	GUESTS
Working Lunch   Option 2	<input type="checkbox"/>	\$33.00	

ITEMS - <i>Select 3 Sandwich Fillings</i>	TICK
Roast beef mustard w/ lettuce, tomato, cheese & aioli	<input type="checkbox"/>
Roasted turkey w/ cranberry, avocado, lettuce & cheese on organic rye	<input type="checkbox"/>
Ham, cheese & tomato	<input type="checkbox"/>
Chicken w/ lettuce, cheese & herb mayonnaise	<input type="checkbox"/>
Tuna w/ dill dressing, lettuce, cheese & organic rye	<input type="checkbox"/>
Creamy curried egg w/ lettuce & cheese on wholemeal loaf	<input type="checkbox"/>

## BUSINESS LUNCH PACKAGES

Please tick your package selection, fill in number of guests and tick choice of proteins.  
For full dish descriptions please visit page 19.

PACKAGE	TICK	PRICE PP	GUESTS
Burger Bar   1 Protein	<input type="checkbox"/>	\$26.00	<input type="text"/>
Burger Bar   2 Proteins	<input type="checkbox"/>	\$32.00	<input type="text"/>
Burger Bar   3 Proteins	<input type="checkbox"/>	\$36.00	<input type="text"/>

ITEMS - Proteins	TICK
Roast Beef Mustard	<input type="checkbox"/>
Chicken Schnitzel Breast	<input type="checkbox"/>
Oven Roasted Vegetable Patties V	<input type="checkbox"/>
Lamb	<input type="checkbox"/>
Barramundi	<input type="checkbox"/>

## BUSINESS LUNCH PACKAGES

Please tick your package selection and fill in number of guests..  
For full dish descriptions please visit page 20.

PACKAGE	TICK	PRICE PP	GUESTS
Sandwich Bar	<input type="checkbox"/>	\$45.00	<input type="text"/>



BEVERAGE PACKAGES

PLEASE TICK	CASH BAR		BAR TAB		PACKAGE	
-------------	----------	--	---------	--	---------	--

BAR TAB AMOUNT	\$
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EXCLUSIONS: <i>Please advise if there are any restrictions on drinks being available on tab</i>	
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Will Spirits be included in the bar tab?		
	YES	NO

**BEVERAGE PACKAGES:** *Please tick items  
If selected, must apply to all guests excluding minors.*

**STANDARD DRINKS PACKAGE**

<b>TAP BEER</b>	
XXXX Gold 3.5%	
Tooheys New 4.6%	
Hahn SuperDry 3.5 3.5%	
Hahn Premium Light 2.2%	
<b>WINE ON TAP</b>	
Juliet Blush Moscato	
SOUTH EASTERN AUSTRALIA	
The Stagg Chardonnay	
VICTORIA	
Madam Sass Pinot Grigio	
ADELAIDE HILLS	
Madam Sass Pinot Noir	
ADELAIDE HILLS	
Madam Sass Rose	
ADELAIDE HILLS	
Squealing Pig Sauvignon Blanc	
MARLBOROUGH, NZ	
<b>NON-ALCOHOLIC</b>	
All Post Mix Soft Drinks & Juices included	

	PRICE PP	QUANTITY	TICK
2 HOURS	\$45.00		
3 HOURS	\$60.00		

ADD ON	TICK	PRICE PP	QUANTITY
Spirits		\$30.00	

**Inclusive of:** *Burleigh Vodka, Gordon's Gin, Bundaberg Rum, Jim Beam White Label Bourbon, Johnnie Walker Red Scotch & Bacardi.*

BEVERAGE PACKAGES: Please tick items  
If selected, must apply to all guests excluding minors.

PREMIUM DRINKS PACKAGE

BEER - Choose 4 premium beers on tap

- Byron Bay 4%
- Hahn SuperDry 4.6%
- Tooheys Old 4.4%
- XXXX Bitter 4.4%
- James Squire 150 Lashes Pale Ale 4.2%
- Little Creatures Pacific Ale 4.4%
- Little Creatures Pale Ale 5.2%
- Little Creatures Rogers 3.8%
- Panhead Pale Ale 4.6%
- Stone & Wood Pacific Ale 4.4%
- Stone & Wood Green Coast Lager 3.5%
- Heineken 5%
- Heineken 3 3.3%
- Kirin Ichiban 5%

RED WINE

- Pepperjack Shiraz
- Moragns Bay Shiraz Cabernet
- Wynns Coonawaara Estate The Gables
- Cabernet Sauvignon

WHITE WINE

- Morgan's Bay Semillion Sauvignon Blanc
- Pepperjack Chardonnay
- Squealing Pig Pinot Gris

SPARKLING WINE

- Morgan's Bay Sparkling Cuvee
- Seppelt The Great Entertainer Prosecco

	PRICE PP	QUANTITY	TICK
2 HOURS	\$55.00		
3 HOURS	\$70.00		

PREMIUM BEERS ON TAP

Please list your selction of 4  
premium beers on tap from the list

ADD ON	TICK	PRICE PP	QUANTITY
Spirits		\$30.00	

Inclusive of: Burleigh Vodka, Gordon's Gin, Bundaberg  
Rum, Jim Beam White Label Bourbon, Johnnie Walker  
Red Scotch & Bacardi.



## BALLON GARLANDS: Please tick items

For full package details please visit page 25

GARLAND PACKAGE	TICK	PRICE
Baby, Baby   Baby blocks + garland	<input type="checkbox"/>	\$450.00
Mesh Bundle   Mesh wall + sign + garland	<input type="checkbox"/>	\$600.00
Shimmer Bundle   Shimmer wall + sign + garland	<input type="checkbox"/>	\$600.00
Light It Up   Light up numbers + garland	<input type="checkbox"/>	\$605.00

BALLOON BOUQUETS	TICK	PRICE <i>Per Bouquet</i>	QTY
3 Balloons	<input type="checkbox"/>	\$15.00	<input type="text"/>
5 Balloons	<input type="checkbox"/>	\$20.00	<input type="text"/>
Table Centrepiece	<input type="checkbox"/>	\$40.00	<input type="text"/>
Personalised Bouquet	<input type="checkbox"/>	\$60.00	<input type="text"/>

## BALLOON COLOURS

Please list your selection of colours/colour scheme:

## CUSTOM STILL SIGN

Please write what you would like your sign to say:

## NEON SIGN SELECTION

Please tick your selection of neon sign:

SIGN	NEON
Time to Party	<input type="checkbox"/>
Happy Birthday	<input type="checkbox"/>
Engaged	<input type="checkbox"/>
Oh Baby	<input type="checkbox"/>
Cocktails are the Answer	<input type="checkbox"/>
Party Animals	<input type="checkbox"/>

	NEON
Pop the Bubbles	<input type="checkbox"/>
Fiesta Forever	<input type="checkbox"/>
LOVE	<input type="checkbox"/>
Let's Party	<input type="checkbox"/>
Crazy in Love	<input type="checkbox"/>

	NEON
Dirty Thirty	<input type="checkbox"/>
Pop, Fizz, Drink	<input type="checkbox"/>
Hello Forty	<input type="checkbox"/>
Hello Fifty	<input type="checkbox"/>
Light of the Night	<input type="checkbox"/>

**EXTRAS & ADD-ONS:** *Please tick items*

*For full package detilals please visit page 27.*

PACKAGE	TICK	PRICE	HOURS
Photography		\$100.00 <sub>P/H</sub>	
Ice Carving		\$750.00	
Corporate Advertising		\$350.00	
Musician		\$200.00 <sub>P/H</sub>	
Photobooth		TBA	

**ICE CARVING DETAILS:** *Please write what you want your ice sculpture to say.*

**PHOTOGRAPHY DETAILS:**

*Please provide **events@burleighleagues.com.au** with your full event photography brief. Within this email please include;*

- Key timings*
- Special guests*
- Specific items you want photographed*

**PCORPORATE ADVERTISING DETAILS:**

*Please provide **events@burleighleagues.com.au** with your full event design brief. Within this email please include;*

- Colours*
- Key information*
- Logos*

PREFERRED TIMES & EXTRAS

Please fill in the appropriate boxes.

	ARRIVAL	CONCLUSION
GUEST ARRIVAL TIME & CONCLUSION OF BOOKING	<div>AM / PM</div>	<div>AM / PM</div>
EVENT SNAPSHOT: Please provide a brief overview of your event		
WILL YOU BE BRINING DECORATIONS OR CAKE? If yes, what time will these be dropped off?	<div>YES</div> <div>NO</div> <div>DROP OFF TIME</div> <div>AM / PM</div>	
Will you be taking everything home at the end of the night or would you like us to dispose of everything after the party?	<div>TAKE</div> <div>DISPOSE</div>	
DO YOU REQUIRE A STAGE? If yes, please provide a brief description of requirements. Please note this may incur an extra fee	<div>YES</div> <div>NO</div> <div>DESCRIPTION</div>	

Additional notes for venue:



## VENUE LOCATION

Burleigh Leagues Club  
80 Pacific Avenue, Miami QLD 4220

[Burleighleagues.com.au](http://Burleighleagues.com.au)  
(07) 5617 6444  
[events@burleighleagues.com.au](mailto:events@burleighleagues.com.au)

