



FUNCTION PACKAGES



BOOKING DETAILS

CAPACITY

Bookings are available for groups ranging from 20 to 300 guests. Exclusive use for larger groups is available, with applicable booking fees. For groups of 300+ guests, tailored Food and Beverage Packages can be arranged. Please discuss your requirements at the time of booking.

A reserved area will be allocated for your booking; however, facilities such as the bar, bathrooms, and entertainment may be shared with other bookings and the general public.

CUSTOMISABLE BAR TABS ARE AVAILABLE FOR YOUR PARTY OR EVENT.

FOR BOOKINGS, CONTACT OUR FUNCTIONS COORDINATOR:

(07) 5617 6444 | EVENTS@BURLEIGHLEAGUES.COM.AU

THE DECK

Seating Capacity: 20-160
Cocktail Capacity: 20-300+

ROOM HIRE FEES:

Half Deck: \$250
Full Deck: \$ 500

KITCHEN 34

Seating Capacity: 20-180
Cocktail Capacity: 20-200+

ROOM HIRE FEES:

Available on Request

LOUNGE/BAR AREA

Seating Capacity: 20-75
Cocktail Capacity: 20-150+

ROOM HIRE FEES:

Half Room \$250
Full Room \$500

BOARDROOM

Seating Capacity: 12

ROOM HIRE FEES:

Half Day: \$200
Full Day: \$400



BREAKFAST

PLATED \$40PP (MINIMUM 20PAX)

TO START:

A selection of baked pastries
Natural yoghurt + Manuka honey + toasted granola + berry compote
Seasonal fruit platter

PLEASE SELECT ONE OPTION:

Classic American

Scrambled free-range eggs + bacon + grilled tomato
+ hash brown + toasted sourdough

Healthy Harvest

Poached free range eggs + smashed avocado + cherry tomatoes
+ Persian feta + roasted field mushrooms + toasted sourdough

Corn Fritters

Poached free range eggs + wilted spinach + house made tomato relish
+ cherry tomatoes + smashed avocado (V)

BUFFET BREAKFAST \$45PP (MINIMUM 20PAX)

A selection of baked pastries
Natural yoghurt, Manuka honey, toasted granola, berry compote
Seasonal fruit platter
Free range scrambled eggs, creme fraiche, chives
Crispy bacon
Pork and parsley chipolatas
Roasted mushroom, baby spinach, lemon and thyme

SELECTION OF HOUSE TEA, COFFEE & ORANGE JUICE \$5PP



PLATTER COLLECTION

ALL AMERICAN - \$125

House wings (fermented chilli, sesame, crispy shallots)
+ brisket sliders (McClure's pickles, mustard, liquid cheese, tomato ketchup)
+ mini dagwood dogs + fries and ketchup

HAWKER STYLE - \$180

Vegetarian spring rolls with sweet chilli (V) + BBQ pork buns
+ steamed prawn har gow with black vinegar and soy + karaage chicken with yuzu mayo
+ vegetarian samosas with minted yoghurt (V)

FROM THE MEDITERRANEAN - \$135

Local cured salami + charred olive oil bread + Byron Bay haloumi
+ warm olives + house dips + marinated local vegetables and pickles

PIZZA PLATTER - \$80

A variety of freshly made pizzas.

FROM THE LARDER - \$110

Chef's selection of sandwiches and wraps,
with gluten-free and vegetarian options available.

CLUB CLASSIC - \$134

A selection of beef and red wine pies, petite sausage rolls, spinach & feta pastries,
served with tomato and BBQ sauce.

ARTISAN CHEESE & FRUIT PLATTER - \$180

A selection of local and imported cottage and farmhouse cheeses, dried fruits,
nuts, quince paste, and bee's honeycomb.

SOMETHING SWEET - \$190

Chef's selection of baked sweets, tarts, and tortes.

ALL PLATTERS SERVE APPROXIMATELY 10 PEOPLE



BUFFETS

BUFFETS INCLUDE JUST BAKED BREAD ROLLS AND ASSORTED CONDIMENTS.

\$62PP (MINIMUM 20PAX)

Slow Cooked Angus Beef Cheek (GF)

Angus beef cheek, caramelised onions & bacon, Paris mash.

Spiced Chickpea, Baby Spinach & Roast Kumara Curry (GFA, VE, DF)

Cumin, ginger & cardamom, cassava crackers.

Satay Chicken (GF, DF)

Stir fried Asian greens, oyster sauce, fragrant jasmine rice.

Steamed Broccoli & Green Beans (Hot)

Garlic oil, toasted almonds.

Roasted Chat Potatoes (Hot) (V, GF)

Rosemary salt, parsley, garlic oil.

FROM THE GARDEN

Garden Salad Of Baby Herbs & Soft Lettuce Leaves (Cold) (V, GF, VE)

House dressing.

Baby Cos Caesar (Cold) (GFA)

Garlic crouton, prosciutto, soft poach egg, parmesan.

SOMETHING SWEET (PLEASE SELECT 1)

Individual Berry Pavs (GF)

Seasonal berries, yogurt cream, mint sugar.

Seasonal QLD Fruit Platter (VE, GF)

Sliced local fruits & berries.

A Selection Of Just Baked French Tarts & Slices (GFA)

Local QLD Farmhouse Cheeses (GFA)

Bee's honeycomb, lavosh, crackers & fruit paste (note surcharge \$6pp).

\$80PP (MINIMUM 20PAX)

18 Hours Slow Cooked Angus Brisket (GF)

House BBQ sauce, Paris mash.

Pan Fried Reef Fish (GF)

Parsley, capers & lemon.

Spiced Chickpea, Baby Spinach & Roast Kumara Curry (GFA, VE, DF)

Cumin, ginger & cardamom, cassava crackers.

Charred Flattened Chicken (GF, DF)

Chimichurri, lemon, herbs.

Steamed Broccoli & Green Beans (Hot)

Garlic oil, toasted almonds.

Roasted Chat Potatoes (Hot) (V, GF)

Rosemary salt, parsley, garlic oil.

FROM THE GARDEN

Garden Salad Of Baby Herbs & Soft Lettuce Leaves (Cold) (V, GF, VE)

House dressing.

Baby Cos Caesar (Cold) (GFA)

Garlic crouton, prosciutto, soft poach egg, parmesan.

Raw Slaw Style Salad (Cold) (V, GF)

Raw broccoli, shaved red cabbage, cranberry, mint, butter milk.

SOMETHING SWEET (PLEASE SELECT 2)

Individual Berry Pavs (GF)

Seasonal berries, yogurt cream, mint sugar.

Seasonal QLD Fruit Platter (VE, GF)

Sliced local fruits & berries.

A Selection Of Just Baked French Tarts & Slices (GFA)

Local QLD Farmhouse Cheeses (GFA)

Bee's honeycomb, lavosh, crackers & fruit paste (note surcharge \$6pp).



PLATED

2 COURSE \$53 | 3 COURSE \$65
ALTERNATE DROP (PLEASE SELECT 2 MEALS FROM EACH COURSE)

ENTRÉE

Crispy Duck and Green Papaya Salad, Tamarind Caramel (GF, DF)

Thai-style salad with snake beans, bean sprouts, shrimp, peanuts, chilli, coriander, and mint.

Coconut Prawns (GFA)

Served with fragrant curry leaf garlic coconut cream, jasmine rice, lime, warm roti bread.

Roasted Spiced Cauliflower (VE, GFA, DF)

Cauliflower cream, coriander, toasted chickpeas, poppadom.

Karaage Chicken (GF, DFA)

Marinated in garlic, ginger, yuzu juice, house slaw, lime.

MAINS

Angus Sirloin (GF)

Caramelised eschalots, spinach cream, potato gratin, red wine jus.

Chargrilled Flattened Chicken (GFA, DF)

Green chilli and corn salsa, mint, coriander, sumac yoghurt, charred flatbread.

Pan Seared Local Reef Fish (GF, DF)

Caramelised brown rice cake, peperonata, wild rocket, salsa verde.

Penne Pasta, Broccoli Pesto (GFA, VEA)

Broccolini florets, confit garlic, chilli, toasted pine nuts, parmesan & lemon.

DESSERTS

Vanilla Bean Panna Cotta (GF, V)

Seasonal berry compote, gluten free crumble.

Ethically Sourced Dark Chocolate Torte

Wattle seed sponge, salted caramel mousse, coffee gelato.

Eton Mess (GF)

Smashed meringue, fruit gel, seasonal berries, young mint, yoghurt cream.

(GF) Gluten Free
(GFA) Gluten Free Available

(V) Vegetarian
(VE) Vegan

(DF) Dairy Free
(DFA) Dairy Free Available



BURLEIGH LEAGUES CLUB

1. PRICING TERMS & CONDITIONS

Pricing is valid for seven (7) days from the date of issue.

2. CONFIRMATION

2.1. Bookings cannot be held without confirmation. All bookings are confirmed once the required forms and deposit have been received.

2.2. A booking is only considered confirmed when Burleigh Leagues Club has received:

The signed Terms & Conditions,
The completed Booking Confirmation page, and
The 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 the due date.

3. AVAILABILITY

Availability is subject to Rugby League game days. Event spaces may be subject to change on these occasions.

4. FINAL DETAILS

- 4.1. Food and venue fees are due seven (7) days prior to the function/event date.
- 4.2. Pre-paid bar tabs are to be settled on the night of the event. A credit card number will be required as security prior to the start of the function/event.
- 4.3. Any additional goods, services, or incidentals required on the day/evening of the function (e.g., extra food or bar tab extensions) must be paid for on the night.
- 4.4. Full payment can be made via direct debit (bank details below), cash, or credit card. Any additional charges or purchases during the event (e.g., damages or bar tab extensions) not finalised by the conclusion of the event will be charged to the provided credit card on the next business day, unless alternate arrangements are made with the Function Co-Ordinator.

5. BOOKING TERMS

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

6. CLUB DRESS CODE

Smart casual dress is required at all times. It is your responsibility to adhere to these dress standards and to ensure your guests understand the dress policy. Security and Management reserve the right to refuse entry if an outfit is deemed inappropriate. The acceptability of visible tattoos is at the discretion of Security and Management.

7. SPECIAL OCCASIONS / DECORATIONS

- 7.1. 18th and 21st Birthdays: These events are welcome, provided a parent or guardian is involved in the booking process.
- 7.2. Hen's and Buck's Parties: These events are welcome; however, decorative attire, paraphernalia, and games must be kept publicly and socially acceptable, as deemed by Management and Security.
- 7.3. Burleigh Leagues Club reserves the right to cancel bookings that do not meet these conditions.

8. PRICING / MENU & BEVERAGE ITEMS

- 8.1. While every effort is made to maintain the listed prices, menu items, and beverage selections, these may be subject to change due to product availability.
- 8.2. All prices are inclusive of GST.

9. RESPONSIBLE SERVICE OF ALCOHOL

- 9.1. All guests must provide valid identification upon request. Guests who fail to produce sufficient ID will not be served alcohol.
- 9.2. Burleigh Leagues Club reserves the right to remove any guest from the function or premises if Security or Management deems them intoxicated, unruly, aggressive, or destructive, in accordance with the QLD Liquor Licensing Act 1992. No refund will be issued to the client in such cases.
- 9.3. As a licensed venue, no BYO (Bring Your Own) alcohol is permitted.
- 9.4. Burleigh Leagues Club strictly adheres to the QLD Liquor Licensing Act 1992.

10. MINORS

- 10.1. Minors are permitted in designated areas of the club and must vacate the premises by 10 pm unless prior arrangements have been made with the Functions Co-Ordinator.
- 10.2. Minors must always be accompanied by and remain in the immediate presence of a responsible parent or legal guardian. Siblings, cousins, or friends do not qualify as responsible guardians.
- 10.3. Any guest found supplying alcohol to a minor will be referred to the police in accordance with the QLD Liquor Licensing Act 1992.

11. INSURANCE

- 11.1. This agreement indemnifies Burleigh Heads Rugby League Football Club Inc. (including its staff, agents, and contractors) from all liabilities, damages, and claims arising from the conduct and security of event guests or from property loss or damage sustained by event guests.
- 11.2. The venue provides public liability insurance to cover guests who may suffer accidental personal injury on the premises.

12. SECURITY

- 12.1. Management reserves the right to request security personnel if deemed necessary. Any additional security costs will be borne by the client at a rate of \$70 per security guard per hour (minimum of four hours).
- 12.2. Guests deemed intoxicated by Security will not be permitted entry.
- 12.3. Burleigh Leagues Club is a peaceful venue and has a zero-tolerance policy for violence. Any patrons involved in physical violence will be in breach of Club Policy and removed from the venue immediately.

13. LOSS OR DAMAGES

The client is responsible for any loss or damage to the premises, its fittings, equipment, or injury to any staff member caused by guests or contractors engaged by the client.

The client is also responsible for the loss or damage of their own property, as well as the property of any guest or contractor, left on the premises before, during, or after the function. The client will be required to compensate Burleigh Leagues Club for any such loss or damage.

14. SMOKING AND VAPING POLICY

Smoking and vaping are permitted only in designated areas.

15. BYO FOOD

No outside food or beverages are permitted unless prior written approval has been obtained from Management.

16. IMAGE RIGHTS

Burleigh Leagues Club reserves the right to use any images or photographs taken of the room(s) during your event for legitimate advertising, marketing, or media purposes.

17. CANCELLATION

- 17.1. Notification of cancellation must be provided in writing.
- 17.2. A cancellation fee of \$100.00 applies to all cancellations.
- 17.3. Payments are non-refundable if the booking is cancelled within 14 days of the booking date.
- 17.4. We understand that unforeseen and unfortunate circumstances may lead to the cancellation of a booking. In such cases, we are happy to discuss these circumstances with you to provide assistance.
- 17.5. You have the option to transfer your deposit payment to another date (subject to availability) without incurring any fees or charges.
- 17.6. If cancellation occurs within seven (7) days of the event, full payment will be forfeited.