

WELCOME



Function Information

Thank you for considering Brothers Leagues Club Ipswich as a potential venue for your function.

Brothers Leagues Club prides itself in maintaining a strong community association with its members, local charities and organisations. Our mission is to provide services and products that exceed both our members and guests expectations, through the completion of fulfilling their service requirements.

The following information will assist you in determining your choices.

The team at Brothers Leagues Club will ensure that your expectations will be exceeded!



Winner

Best Club Reception Venue 2003/2004, 1999, 1998

Finalist

**Best Club Reception Venue 2007, 2006, 2005, 2002,
2001, 2000**

Finalist

In House Wedding Advisor 2007



General Function Information

Room Specifications

Function Room	Capacity	
	Stage & Dance Floor	No stage or Dance Floor
Seated Dinner Buffet/ Served	140	180
Wedding	140	172
Cocktail	220	240
Classroom	90	90
Theatre	150	180

Tryline Terrace	Capacity
Seated Dinner	40
Wedding	50
Cocktail	N/A
Classroom	N/A
Theatre	N/A

NB: Tryline Menu only

Room Costs

Function Room

Full Day \$190.00	Members	Half Day \$100.00	Members
Full Day \$325.00	Non Members	Half Day \$165.00	Non Members

Try Line Terrace

\$50 Members
\$75 Non Members

Security Deposit

(Function Room)

\$300.00 – to be refunded 1 week after function

Additional Services

Complete Package of Digital Projector & Screen, Television & Video/DVD, Whiteboard

\$85

Digital Projector & Screen, Television & Video/DVD, Whiteboard

\$55.00 each per day

Lapel Microphone

Price to be confirmed

Club Membership

Why not become a member of Brothers Leagues Club Ipswich for only **\$11** per year and **SAVE!**

General Function Information

Tentative Bookings

A tentative booking will be held for 14 days and a deposit of \$300.00 is required to confirm booking in the function room.

Cancellations

Notice of cancellation conditions:

Five (5) months notice prior to the scheduled function must be given to obtain a full refund. Any time period within this 5 months, a \$100 cancellation fee is payable.

Costs & Conditions

Function room bookings are required to have a minimum of 60 people for buffets, otherwise an additional charge will be incurred upon booking. Approximate numbers are required when confirming the booking. Payment and final numbers is required **seven** days before the function.

- 10% surcharge is applicable for Sundays and Public Holidays.
- Any damage to furniture or tablecloths is the responsibility of the hirer and will be charged accordingly. Permission must be obtained before any decorations are attached to walls.
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For more information, please contact Katie Laws, Function Manager on 07 3817 2999

Conference Price List



Option 1

Mixed Sandwiches
 Seasonal Fruit Platter
 Tea & Coffee
 Orange Juice

\$11.50 per person



Option 2

Morning Tea Assorted Gourmet Biscuits with Tea & Coffee
Lunch Mixed Sandwiches
 Seasonal Fruit Platter
 Orange Juice

\$14.50 per person



Option 3

Morning Tea Assorted Cake Slices with Tea & Coffee
Lunch Daily Lunch Specials from Bistro
 Complimentary Self Serve Ice Cream
 Orange Juice

\$16.50 per person



Option 4

Morning Tea Assorted Mixed Danishes with Tea & Coffee
Lunch Chicken Caesar Salad or Steak Sandwich
 on thick toast with salad (served alternate)
 Orange Juice

\$17.50 per person



Morning / Afternoon Tea Choices

Tea & Coffee	\$2.50	per person
Tea, Coffee with Gourmet Biscuits	\$4.00	per person
Tea, Coffee with Assorted Cake Slices	\$4.50	per person
Tea, Coffee with Assorted Danishes	\$5.00	per person
Tea, Coffee with Assorted Muffins	\$5.00	per person
Mixed Sandwiches	\$4.50	per person
Fruit Platter	\$3.50	per person
Cheese Platter and Biscuits	\$5.50	per person
Orange Juice and Soft Drink	\$3.50	per person
Daily Specials Available		

We Will Cater For Your Culinary Tastes & Special Nutritional Requirements

SAVOURY MENU



STANDARD HOT SELECTION

Choice of eight (8) items

\$9.90 per person

Cocktail Spring Rolls
Mini Dim Sims
Sausage Rolls
Gourmet Meat Balls
Potato Wedges
Satay Chicken Skewers
Fish Goujons
Mini Quiche
Mixed Party Pies
Prawn Toast
Pork Wontons
Shrimp Shamoï
Calamari

Chefs Choice Hot Selection

Large Savoury Platter
contains a selection
of five (5)

\$100 per platter

(only available in addition to your
menu selection)



ANTIPASTO PLATTER

Sundried Tomatoes, Dips, Olives, Breads,
Twiggy Sticks, Pickled Onions, Gherkins, Cheeses, Artichokes

\$100 per platter

All Other Suggestions Are Welcome

All Platters Are Table Served And Come With A Selection Of Dipping Sauces

COCKTAIL MENU



HOT FOOD SELECTION

Choice of A Total Of 8 Items
From The Hot Or Cold Selection

Cocktail Spring Rolls
Mini Dim Sims
Crumbed Camembert
Gourmet Spiced Meat Balls
Chicken Tenderloin Kebabs
Shrimp Shamoi
Water Chestnut & Shitake Puffs
Mixed Mini Quiche
Stuffed Mushrooms
Crab Claws
Prawn Toast
Salt & Pepper Calamari Rings
Mixed Party Pies
Crab, Prawn & Cabbage Dim Sims
Pork Wontons
Curried Vegetable Wraps
Whitting Fillets



COLD FOOD SELECTION

- Guacamole on Melba Toast
- Fresh Oysters on the Shell with Pineapple & Coriander Salsa
- Sun-dried Tomato & Roasted Nuts & Parmesan Tartlets
- Crudities and Dips
- Green Pepper & Port Pate on Sun-dried Tomato Brushetta
- Salmon Mousse on Melba Toast
- Homemade Asian Crab Fritter Topped with Smoked Salmon & Avocado
- Beef Fillet & Béarnaise on Pesto Brushetta
- King Prawn & Black Caviar on Garlic Crouton
- Smoked Chicken Tenderloin in Asian Cabbage

\$15.90 per person

All Other Suggestions Are Welcome

MENU 1

Choose 2 ENTREES

Chicken Linguine

with a creamy bacon & wild mushroom sauce

Creamy Pumpkin Soup

served with a wedge of garlic & parmesan pizza bread

Beef Stroganoff

served on a bed of rice in a crusty home made basket

Choose 2 MAINS

Beef Wellington

primed aged rib fillet wrapped around mushroom & pate with a onion jam encased in golden puff pastry

Brothers Chicken

plump chicken breast with a bacon & asparagus cream sauce

Grilled Barramundi

pan fried with a lemon & dill beurre blanc

Choose 2 DESSERTS

Caramel Cheesecake

served with fresh cream

Apple and Peach Crumble

served with fresh cream & hot citrus custard

Pavlovas

served over liquor soaked strawberries & raspberry couli

TWO COURSES

\$27.90 per person

THREE COURSES

\$31.90 per person

MENU 2

Choose 2 ENTREES

Thai Beef Salad

prime beef served warm over wheat noodles, roasted nuts & coriander, lime & sweet chilli dressing

Caesar Salad

with shaved parmesan, bacon, croutons and boiled egg topped with your choice of cajun chicken or beef

Chicken Tenderloins

crispy chicken chargrilled served over a vegetable risotto, drizzled with a teriyaki & sesame sauce

Choose 2 MAINS

Lamb Shanks

slow cooked with diced vegetables, roma tomatoes, garlic, mint & thyme

Sirloin Steak

aged prime grain-fed steak char grilled served over mashed root vegetables with a rich mushroom and port jus

Mediterranean Chicken Breast

plump chicken breast cooked in a sauce of roasted vegetables roma tomatoes with a roasted capsicum couli

Pork Fillet

heart smart pork fillet stuffed with spinach and pine nuts wrapped in bacon with a béarnaise sauce

Choose 2 DESSERTS

Chocolate Basket

filled with a wild berry mousse with fresh cream & strawberries

Sticky Date Pudding

served hot with a rich butterscotch sauce and fresh cream

Mud Cake

served with wildberry couli & cream

TWO COURSES

\$31.90 per person

THREE COURSES

\$36.90 per person

MENU 3

Choose 2 ENTREES

6 Large Pacific Oysters

steamed in shallot & ginger on a bed of rock salt with an asian dipping sauce

Smoked Salmon and Avocado

smoked atlantic salmon roses set over a mixed green salad with avocado fresh lime and caper dressing

Pan fried King Prawns & Scallops

skewered with bacon & served with an orange & perno sauce over wild rice

Large Roasted Field Mushrooms

filled with peppered goats cheese, pinenuts & smoked salmon

Choose 2 MAINS

Rib On the Bone

grain fed tender rib fillet with a creamy brandy & mixed peppercorn jus

Fillet Mignon

grain fed beef tenderloin wrapped in bacon, cooked medium/well and served with a hollandaise sauce

Lamb Rump

tasmanian lamb slow roasted with a rosemary & port jus

Salmon Steak

atlantic salmon poached in champagne with a dill and caper sauce

Choose 2 DESSERTS

Cheese Plate

served with dries fruit & nuts with water crackers

Mixed Nut Tartlet

served with fresh cream and butterscotch sauce

Lemon Meringue

served with fresh cream and a vanilla bean anglase

TWO COURSES

\$35.90 per person

THREE COURSES

\$39.90 per person

Sit Down

Choice of 2

Entrees

Mains

Desserts

ALTERNATE DROP

Exp 06/08

BUFFET 1

HOT FOOD

- **Roast Lamb**
slow roasted boneless lamb leg with rosemary & garlic seasoning
- **Chicken** with creamy bacon & seeded mustard
- **Fried Rice**
- **Beef Stroganoff**
- **Potato Bake & Stirfry Seasonal Vegetables**

COLD FOOD

- **Mirror Platter of Chicken Pieces**
a display mirror of fine quality cold chicken cuts
- **Fruit Platter**
season's finest fruits

SALADS

- Savoury Potato Salad
- Traditional Caesar Salad
- Light Coleslaw
- Tossed Garden Salad
- A selection of sauces and mustards

Tea, Coffee, Bread Rolls
\$29.90 per person

BUFFET 2

HOT FOOD

- **Baked Ham**
slow roasted boneless champagne leg ham cooked in a seeded mustard & honey glaze
- **Roast Lamb**
slow roasted boneless lamb leg with rosemary & garlic seasoning
- **King Prawn Chicken Curry**
- **Beef Stroganoff**
- **Fried Rice**
- **Potato Bake and Stirfry Seasonal Vegetables**

COLD FOOD

- **Mirror Platter of Chicken Pieces & Cold Cut Selection**
a display mirror of fine quality smallgoods and cold chicken cuts
- **Fruit Platter**
season's finest fruits

SALADS

- Savoury Potato Salad
- Traditional Chicken Caesar Salad
- Light Coleslaw
- Tossed Garden Salad
- A selection of sauces and mustards

DESSERTS

- **Pavlova**
dressed with cream, strawberries and passionfruit
- **Fresh Fruit Salad**
- **Caramel Cheesecake**
- **Chantilly Cream**

Tea, Coffee, Bread Rolls
\$35.90 per person

BUFFET 3

HOT FOOD

- **Baked Ham**
slow roasted boneless champagne leg ham cooked in a seeded mustard and honey glaze
- **Roast Lamb**
slow roasted boneless lamb leg with rosemary & garlic seasoning
- **Char sui Beef**
- **King Prawn Chicken Curry**
- **Roast Vegetable Lasagne**
- **Fried Rice**
- **Potato & Pumpkin Bake & Stirfry Seasonal Vegetables**

COLD FOOD

- **Mirror Platter of Chicken Pieces & Cold Cut Selection**
a display mirror of fine quality smallgoods and cold chicken cuts
- **Salmon Platter**
whole atlantic salmon coated in cucumber slices
- **Fruit Platter**
season's finest fruits

SALADS

- Savoury Potato Salad
- Traditional Chicken Caesar Salad
- Light Coleslaw
- Tossed Garden Salad
- Antipasto Salad with roasted vegetables, balsamic vinegar & fetta cheese
- A selection of sauces and mustards

DESSERTS

- **Pavlova**
dressed with cream, strawberries and passionfruit
- **Fresh Fruit Salad**
- **Mixed Nut Tartlets**
- **Strawberry Cheesecake**
- **Boston Mudcake**
- **Profiteroles**

Tea, Coffee, Bread Rolls
\$39.90 per person

Buffet MENU

All Buffet Menus require seven days notice prior to function. King Prawns and Seasonal Fresh Seafood are available on Buffet Menus for an additional charge