

# 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

Full Day \$325.00

Members

Non Members

Half Day \$100.00 Members

Half Day \$165.00 Non Members

### Try Line Terrace

\$50 Members

\$110 Non Members

### Sports Bar

\$50 Members

\$110 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.

For more information, please contact  
Katie Laws, Marketing & Events 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 Shamoi  
Calamari

## Chefs Choice Hot Selection

Large Savoury Platter  
contains a selection  
of five (5)  
**\$150 per platter**  
(Chef choices 5 options)



## ANTIPASTO PLATTER

Sundried Tomatoes, Dips, Olives, Crackers,  
Kabana, 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 Shamoï  
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

# Sit Down

Choice of 2

Entrees

Mains

Desserts

# 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

# ALTERNATE DROP

# BUFFET 1

# BUFFET 2

# BUFFET 3

## 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

## 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

## 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