

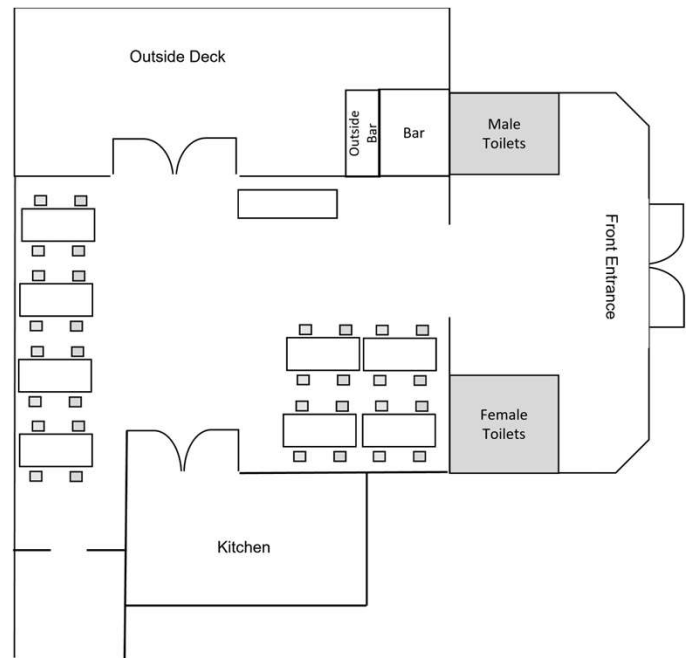


FUNCTION PACKAGE



FUNCTION ROOM

Perfect for intimate gatherings of up to 40 people sit down or cocktail, with its own private entrance, private bathrooms, bar, outdoor seating area, outdoor bowling green for barefoot bowls or a social game \$10 members, \$20 non-members. We also have a bistro that seats 150 people.



LIFE CELEBRATION MENU

\$25 PER PERSON

Min 50 Pax

HOT - Choose 2 Items

Vegetarian arancini
Basil pizzette
Chicken skewers (gf)
Tasmanian party pies
Tasmanian sausage rolls
Crispy pork belly spoons (gf)
Vegetarian spring rolls

COLD - Choose 2 Items

Finger sandwich's on wholemeal, white, multi-grain (gluten free available)
Assorted sushi with soy and wasabi (g, f)
Chicken caesar wraps
Baby beetroot and goats cheese tart
Smoked salmon with crème cheese, capers and dill en croute (g, f)
Asian style sticky salmon spoons

DESSERT - Choose 1 Item

All cake platter are \$70 and feed 15 people you can choose three or four as a mixture platter.

Chocolate mud cake
Passion fruit cheesecake
Carrot cake
Banana cake
Chocolate Baci cake
Tiramisu

PLATTERS

COLD PLATTERS

Platters for 15 people

Assorted sandwiches \$65

Antipasto platter \$95

Rice paper rolls with chilli dipping sauce \$75

Traditional bruschetta \$65

Baby beetroot and goats cheese tarts \$75

Cheese platter with 4 cheese selection, dry fruit,
tomato and water crackers, olives and grissini sticks \$120

HOT PLATTERS

Tasmanian party pies \$70

Tasmanian sausage rolls \$70

Cocktail spring rolls \$70

Pastizzis \$70

Salt n pepper calamari \$80

Fish goujons with aioli \$80

BBQ chicken wings with bourbon BBQ sauce \$80

Prawn gyoza \$80

Sweet chili chicken tenders \$70

DESSERT PLATTERS

*All cake platter are \$70 and feed 15 people you can choose three
or four as a mixture platter.*

Chocolate mud cake

Passion fruit cheesecake

Carrot cake

Banana cake

Chocolate Baci cake

Tiramisu

SET MENU

TWO COURSE / \$39

THREE COURSE / \$55

SELECT TWO ITEMS TO BE SERVED 50/50

ENTRÉE

Salt n pepper calamari served on rocket with our own garlic aioli (g,f)

Twice cooked pork belly served on green pea puree with balsamic glaze
and crispy skin (g,f)

Home made spring rolls with Noc Nam sauce (v)

Roast pumpkin and fetta filled arancini served on tomato relish with rocket (v)

MAIN

Grilled crispy skinned salmon served on a banana leaf and topped with fresh
lime and salad with scallop potato (g,f)

French cut chicken breast grilled and served on a spinach risotto with a creamy
white wine sauce (g,f)

Vegetarian lasagna served with side salad baked chat potato (v)

Rolled pork roast filled with apricots and pistachio nuts served with seasonal
vegetables and rosemary red wine jus

Grilled porterhouse steak (cooked to medium) and served with a chasseur
sauce and chips and salad.

DESSERT

Warm sticky date pudding with butter scotch sauce and ice cream

Warm chocolate lava cake served with ice cream

New York baked cheesecake with berry coulis and cream

Flour less orange pudding (g,f)

T&C's

Deposit

All Bookings placed Sunshine City Club require a deposit of \$500 to be paid to confirm the event. The deposit and signed function booking form must be received no later than 7 days from date of proposal to secure the date requested.

Cancellations

If an event is cancelled the initial deposit will be applied as a cancellation fee.

Final Attendance

A guaranteed final number is required to be confirmed with Sunshine City Club 10 days prior to function. Increases of up to 5% are acceptable after this time.

Methods of Payment

Clients must settle their account at the end of the function by, credit card (Visa or Mastercard only) EFT or cash.

Special Dietary Requirements

Please provide 10 days' notice of any special dietary requirements.

Dress Regulations

Sunshine City Club provides a warm and friendly environment for members and guests, therefore smart casual is always the minimum dress requirement.

Conduct

The organizer and guests will always conduct themselves in an orderly manner and fully comply with the Club's policies and procedures.

Liability

The host/organizers will be responsible for any damage to the Club, premise or any property, invitee or other person attending the event. Sunshine City Club reserves the right to invoice accordingly. Sunshine City Club will not be liable for any loss of or damage to any property left by the host/organizers or guests on the premises during or after the function. All staff are accredited with responsible service of alcohol training.

Food and Beverages

No food or beverages is to be brought or consumed on the premises.

Venue Policy

Signage and posters must not be fixed to doors/walls or windows without prior consent from our Functions Manager.

Furniture and Equipment Hire

Costs for additional furniture or equipment not available at the premises which is required to satisfy the requirements of the event will be met by the hirer.

FUNCTION BOOKING FORM

Event Name:

Contact Person:

Phone:

Email:

Address:

Event Details

Date of Event: _____

Number attending: _____

Catering required: Wake ☐ Cocktail ☐ 2 Course Sit Down ☐ 3 Course Sit Down ☐

Payment Details:

Cheque

☐

Visa/Mastercard

☐

Card Number:

CVV\CCV

Expiry:

Cardholder Name:

Signature: