

Functions & Events PACKAGES



THE ENTRANCE LEAGUES CLUB

Thank you for your enquiry...



Our professional staff will make every effort to ensure your function is planned and organised to your complete satisfaction.

Located on the scenic Central Coast of New South Wales, The Entrance Leagues Club allows easy access for all your guests, either living on the Central Coast or visiting the area.

OUR FUNCTION ROOMS CAN CATER FOR A LARGE RANGE OF EVENTS:

Weddings

Training Seminars

Staff Interviews

Birthday & Anniversary Parties

Gala Balls

School Reunions

Fundraising Events

Corporate Events

School Formals

Contained in this pack is information on our very competitive menus and facilities to choose from.

The Entrance Leagues Club Function Centre understands the importance of your function and should you wish to discuss any of these packages or to arrange an inspection of our facilities, the Functions Co-ordinator can be contacted on (02) 4334 3233 or functions@telclub.com.au



Available Rooms



A Deposit/Bond of \$200.00 is required for all functions to secure the room and booking.
This will be returned following the function allowing there are no damages.

THE ARTHUR LAKE ROOM

Capacity

- Seating – 220
- Standing – 550
- Theatre – 400
- Classroom – 140

HIRE RATES

Five Hour Hire – \$350.00
Eight Hour Hire – \$450.00

THE BAY ROOM

Capacity

- Seating – 80
- Standing – 110
- Theatre – 100
- Classroom – 80

HIRE RATES

Five Hour Hire – \$250.00
Eight Hour Hire – \$350.00

Capacity Numbers are an indication only and may be altered due to dance floor/table numbers etc.

Meeting Rooms



THE BOARD ROOM

Capacity – 16

Five Hour Hire - \$150.00
Eight Hour hire - \$220.00

MEETING ROOM ONE

Capacity – 15

Five Hour hire – \$90.00
Eight Hour Hire- \$140.00

MEETING ROOM TWO

Capacity – 10

Five Hour Hire – \$80.00
Eight Hour Hire- \$120.00

Room Inclusions



Included in the hire of The Arthur Lake & Bay Rooms is the following:

- Bar Staff member, where required
- Wait staff where required
- Furniture set up e.g. Tables/chairs
- Clean up of the room

Equipment Hire



Lectern \$40.00
Cordless Microphone \$25.00
Data Projector \$30.00
White Board \$25.00
IPOD/Sound facilities \$25.00
White Linen \$5.50 each
Black Linen \$6.00 each
Bridal Table Valances \$22.00 each
Helium \$25.00 (up to 50 Balloons)
Internet/Wireless Available on Request

Menus



The Entrance Leagues Club offers a diverse selection of menus to suit your budget. These menus have been personally designed by our Executive Chef to suit most types of events. Our Chef is more than happy to discuss any special requirements or alterations you may have for your function.

We will always endeavor to meet any dietary needs so please discuss these with function staff whilst planning your function.

The Entrance Leagues Club requires a minimum of \$300.00 Catering for most events/Functions.

*When organizing a function with either a buffet or 3 course meal we ask that final numbers be confirmed a week prior to the function. In the event that these numbers are lower on the date of the function – meals must still be paid for.

(GF) = Gluten Free (VO) = Vegetarian Option

Cocktail Menu One



1. Moroccan Lamb Kofta with Minted Yoghurt Dipping Sauce (GF) \$70.00
2. Mini Bruschetta with Grana Padano and Aged Balsamic (VO) \$60.00
3. Baby Witlof with Vietnamese Larb, Mint and Basil (GF) \$60.00
4. Stuffed Swiss Brown Mushrooms with Parmesan, Garden Herbs and Pancetta (GF) \$70.00
5. Thai Chicken Satay Skewers with Lime and Sweet Chilli Dipping Sauce \$70.00
6. Assorted Sandwiches \$60.00
7. Assorted Mini Quiches \$70.00
8. Party Pies/Sausage Rolls with Tomato Sauce \$60.00
9. Salt and Pepper Squid with Lime Aioli \$80.00
10. Prawn Twisters with Sweet Chilli Dipping Sauce \$80.00
11. Mini Dim Sims/Spring Rolls with Sweet Chilli Dipping Sauce \$60.00
12. Whisky Hot Wings with Spicy Sirachi Sauce \$70.00
13. Chilled Fresh Sydney Rock Oysters with Dill Cucumber (GF) \$90.00
14. Tuna and Salmon Sashimi with Yuzu Dressing and Coriander (GF) \$100.00
15. Tempura Prawns with Wasabi Mayo \$80.00
16. Chilled Australian Prawns with Homemade Seafood Sauce (GF) \$90.00
17. Cheese Cubes, Cabanossi, Crackers and Dips (Guacamole and Hommus) (VO) \$60.00
18. Gourmet Cheese Platter with Assorted Soft Cheese, Crackers and Seasonal Fruit (VO) \$80.00
19. Fresh Seasonal Fruit Platter with Honey Yoghurt Dipping Sauce (GF)(VO) \$80.00
20. Assorted Cake Platter (VO) \$70.00
21. Assorted Tart Platter (VO) \$80.00
22. Spicy Buffalo Wings with Blue Cheese Dipping Sauce \$70.00



Cocktail Menu Two



STAND UP COCKTAIL BUFFET – STARTERS \$40.00 PER PERSON

OPTION ONE

- Mezza and Antipasto Platter with Assorted Dips, Crisp Breads and Biscuits
- Chicken Schnitzel Sliders with Garlic Aioli
 - Noodle Box with selection of:
(Select Two Options from Below)
 1. Seafood Paella
 2. Ramen Stir Fry
 3. English Style Fish and Chips
 4. Greek Salad
 5. Caesar Salad
- 6. Cajun Chicken with Cous Cous and Preserved Lemon

OPTION TWO

Select Two Options from the Below Gourmet Pizzas

1. Hickory Smoked Lamb and Fetta
2. Tandoori Chicken
3. Seafood
4. BBQ Pulled Pork
5. Meat Lovers

Cocktail Menu Three



A TASTE OF ASIA \$30.00 PER PERSON

1. Steamed Dim Sims in Bamboo Baskets
2. Platters of Sushi and Sashimi with Fresh Tuna, Salmon and Snapper with Soy and Wasabi (GF)
3. Stir Fried Chicken & Hoki Noodle Boxes (1 Per Person)
4. Steamed Pork Buns
5. Platters of Rice Paper Rolls with Seafood and Pork (GF)
6. Deep Fried Banana with Coconut Sweet Rice
7. Penang Rojak Salad of Fried Tofu, Mango, Pineapple, Crisp Vegetable and Crushed Peanuts

Buffet Menu



**\$35.00 PER PERSON
MINIMUM 40 PEOPLE**

COLD MEAT PLATTER INCLUDING
Smoked Ham, Turkey, Smoked Chicken, Salami

CHOOSE ONE (1) OF THE FOLLOWING ROAST MEATS
Pork Lamb Chicken Beef

CHOOSE TWO (2) OF THE FOLLOWING VEGETABLE SELECTIONS
Roast Potato and Pumpkin
Medley of Steamed Seasonal Vegetables
Stir Fried Asian Vegetables
Cauliflower Au Gratin

CHOOSE TWO (2) OF THE FOLLOWING SALADS
Potato and Caramelised Onion Salad
Greek Salad
Fresh Garden Salad
Traditional Caesar Salad

CHOOSE TWO (2) OF THE FOLLOWING HOT DISHES
Thai Chicken or Beef Satay with Fragrant Jasmine Rice
Penne with Bacon and Mushroom and Creamy Basil Pesto
Braised Beef Cheeks, Red Wine Jus and Potato Mash
Beef or Vegetarian Lasagne

Includes Dinner Roll, Condiments & Tea and Coffee



BBQ Buffet Menu



**\$35.00 PER PERSON
MINIMUM 25 PEOPLE**

CHEF TO COOK THE FOLLOWING

Chargrilled Sirloin Steak
Gourmet Beef Sausage
Marinated Chicken Breast
Pork USA Ribs

SELECTION OF TWO (2) OF THE FOLLOWING

Jacket Potatoes
Chargrilled Corn on the Cob
Medley of Steamed Seasonal Vegetables
Roast Pumpkin

SELECTION OF TWO (2) OF THE FOLLOWING

Potato and Caramelised Onion Salad
Greek Salad
Mediterranean Pasta Salad
Traditional Caesar Salad
Garden Salad

CONDIMENTS

Tomato Sauce
Barbeque Sauce
In House Salad Dressing
Fresh Damper Roll and Butter



Entrées



CHOICE OF TWO (2) – ALTERNATE SERVE

1. Quinoa, Pomegranate and Poached Chicken Salad with Citrus Vinaigrette (GF) \$12.00
2. Zucchini and Prawn Fritter with Smashed Avocado and Arugula \$14.00
3. Thai Beef Salad with Crispy Noodles and Sweet Chilli Dressing \$12.00
4. Smoked Salmon, Ricotta, Leek and Dill Cheesecake with Crisp Greens \$12.00
5. Deep Fried Ravioli with Pesto Oil and Shaved Padano (VO) \$10.00
6. Pumpkin and Mushroom Arancini with Roasted Tomato Gravy (GF)(VO) \$9.00
7. Smoked Chicken Caesar Salad \$12.00
8. Classic Prawn Cocktail with Kewpie Mayo (GF) \$11.00
9. Almond and Black Sesame Crumbed Calamari, Salad and Chilli and Lime Aioli \$9.00
10. Saganaki Prawns, Tomato, Fetta, Olives and Basil Sauce with Sourdough \$14.00
11. Seafood Chowder with Crusty Dipping Bread \$9.00
12. Pumpkin, Fetta and Zucchini Tart with Crisp Greens (VO) \$10.00
13. Chicken and Leek Crepe, glazed with Béarnaise Sauce \$11.00
14. Thai Marinated Prawns with Fragrant Jasmine Rice (GF) \$16.00
15. Four Cheese and Fig Compote Muffin (VO) \$9.00
16. Chicken and Mushroom Vol Au Vents with Blistered Tomato and Chive Sauce \$10.00



Main Meals



CHOICE OF TWO (2) - ALTERNATE SERVE

1. Pork Belly Roulade with Sticky Plum and Honey Glaze with Cashew and Holly Basil Stir Fry (GF) \$19.00
2. Chicken Supreme on Cauliflower Mash, Steamed Asparagus and a Mushroom and Pistachio Sauce \$18.00
3. Atlantic Salmon Crusted with Dukkah, Potato Mash, Seasonal Vegetable, and a Turmeric and Pomegranate Sauce \$20.00
4. Beef Cheek with Coconut and Lemongrass, Asian Stir Fry Vegetables and Fragrant Jasmine Rice \$19.00
5. Rack of Lamb with Sweet Potato Mash, Baby Spinach and a Garlic, Rosemary and Sweet Chilli Jus (GF) \$24.00
6. Chargrilled Sirloin Steak, Salted Smashed Chats, Buttered Green Beans and a Mushroom and Red Wine Jus (GF) \$21.00
7. Chargrilled Chicken Breast, Sweet Potato Mash, Broccoli and Béarnaise Sauce \$17.00
8. Lemon Pepper Barramundi on Herbed Risotto, Caramelised Lime and a Chilli Lime Aioli (GF) \$21.00
9. Pork Tenderloin Stuffed with Caramelised Brandy Apples, Baby Bok Choy, Blistered Cherry Tomatoes with Orange and Plum Sauce (GF) \$23.00
10. Chargrilled Rump Steak, Ratatouille, Jacket Potato and Herbed Butter \$20.00
11. Eye Fillet Mignon with Bacon, Creamy Potato au Gratin, Buttered Beans and a Mushroom and Red Wine Jus (GF) \$29.00
12. Vegetarian Risotto with Pumpkin, Baby Beetroot, Baby Spinach, Shaved Parmesan (GF)(VO) \$18.00
13. Seafood Risotto with Prawns, Scallops, Mussels, Barramundi and shaved Parmesan (GF) \$24.00
14. Fettuccine Bosciaoli, Bacon, Mushroom, Shallot, Creamy Garlic and White Wine Sauce and Shaved Parmesan \$15.00
15. Swordfish with Stir Fry Cherry Tomatoes, Capsicum and Olives, Salsa Verde and Preserved Lemon (GF) \$28.00



Desserts



CHOICE OF TWO (2) - ALTERNATE SERVE

1. Profiteroles with Grand Marnier Custard, Chocolate Sauce, Macadamia Praline and Chantilly Cream \$7.00
2. Pavlova Nest with Fresh Seasonal Berries, Chantilly Cream and Coulis (GF) \$6.00
3. Homemade Lemon and Lime Cheesecake with Macadamia Praline and King Island Double Cream \$8.00
4. Caramel Tart with Raspberry Coulis and Chantilly Cream \$8.00
5. Orange and Almond Cake with Vanilla Bean Ice-Cream (GF) \$8.00
6. Jaffa Torte with Macerated Orange, Macadamia Praline and Chocolate Ice-Cream (GF) \$9.00
7. Homemade Strawberry and Coconut Cheesecake with Strawberry Coulis and Coconut Ice-Cream \$8.00
8. Lemon Meringue Tart with Fresh Berry Compote \$7.00
9. Sticky Date Pudding with Sticky Caramel Sauce and Vanilla Bean Ice-Cream \$7.00
10. Celestial Mud Cake with Berry Coulis and Chantilly Cream (GF) \$8.00

High Tea



\$29.00 PER PERSON

Includes a selection of:

Espresso Coffee and English Teas

Finger Cut Gourmet Sandwiches

Assorted Macaroons

Homemade Scones, Chantilly Cream and Jams

Assorted Savoury Quiches

Mini Peppery Palmier

Mini Tarts, Muffins and French Pastries

Swiss Chocolate Strawberries



Conference Catering



- Homemade Made Scones with Chantilly Cream and Jam \$60.00
- Mixed Mini Muffins Platter \$60.00
- Mixed Friands Platter \$80.00
- Mixed Sweet Tarts Platter \$80.00
- Seasonal Fruit Platter with Honey Yoghurt Dipping Sauce (GF) \$80.00
- Mixed Slice Platter \$70.00
- Mixed Danish Platter \$60.00
- Bottomless Tea and Coffee – \$2.50 Per Person

Breakfast Menu



1. Eggs Florentine - English Muffin, Smoked Salmon, Baby Spinach and Hollandaise Sauce \$10.00
2. Eggs Benedict - English Muffin, Smoked Ham, Baby Spinach and Hollandaise \$9.00
3. Tortilla of Bacon, Scrambled Egg, Fresh Tomato and Tasty Cheese \$7.00
4. Ham and Cheese Croissant with Hollandaise Sauce \$6.00
5. Smoked Salmon and Camembert Croissant with Dill Aioli \$7.00
6. Roasted Seasonal Vegetable Frittata with Blistered Cherry Tomatoes \$9.00
7. Toasted Muesli and Berry Yoghurt Cups \$6.00
8. Pikelets with Fresh Strawberries, Honey and Chantilly Cream \$9.00
9. Bacon and Egg Rolls with Avocado Salsa and Tomato Chutney \$8.00
10. Fresh Seasonal Fruit Skewers with Vanilla Bean Yoghurt (GF) \$7.00
11. Toasted Sourdough, Smashed Avocado, Poached Egg and Hollandaise \$9.00



Beverages



A Bar Tab may be conducted for a Function by the Organiser.
This can be set for any amount and monitored during the course of the function.

We do not have set drink packages, however, we can discuss options for packages, if required.

You may select what beverages are to be included in your bar tab with most clients
opting for house beers, house wines & soft drinks.

A limited range of additional drinks, may also be included in your bar tab at the organiser's discretion.

Please be aware that The Entrance Leagues Club adheres strictly to all
Responsible Service of Alcohol laws.

For this reason, it will be at the Club's discretion when to:

Refuse entry to the Club of invited guests due to intoxication

Refuse service to individual guests

NO serving shots

Limit the number of drinks ordered by guests

Stop the function in its entirety

The Club also does not allow the use of Yard Glasses at 21st's
or the conduct of any "drinking" type games.



Payment



We accept cash, credit cards, bank cheques and personal cheques. We do not accept American Express or Diners Club cards. All personal cheques must be received at minimum (7) days prior to the function or alternate payment method will be needed.

WE REQUIRE THE FOLLOWING:

Deposit – Full cost of Room Hire within 14 days of original Booking.
Please note that if the booking is less than 14 days away deposit will be required on booking.
Catering – Minimum \$300.00 spend. To be paid in full a week prior to the booking
Catering Numbers – we require final numbers for sit down meals a week in advance.
In the event that these numbers are lower on the date of the function – meals must still be paid for.
Bond – \$500. A minimum 14 days prior to function. (21st Birthdays)
Wrist banding – \$40. A minimum 14 days prior to function. (21st Birthdays)

Payment for catering, DJ's etc. – A minimum 5 days prior to function.
Security Guard – \$40 per hour per security guard required.

Any extra catering ordered on the night of the function and dry till balances are to be paid on the night in full.

Further information



CLUB POLICY

Persons who live within a 5 km radius of The Entrance Leagues Club who are not current members must either be signed in by a member or become a member. Persons under the age of 18 years are permitted to attend functions, but must be supervised by an adult at all times and are not permitted into bar or gaming areas, or are they to consume alcohol whilst on Club premises.

FANCY DRESS

Fancy dress is allowed but must still be within Club guidelines of safety & decency. Guests in Fancy Dress may be restricted to certain areas of the Club. The Club must be notified before the function if the event is going to be fancy dress.

SECURITY GUARDS

Security guards are required for all 21st Birthday Functions, which the Club will organise. This is at an additional cost of \$40 p/h. Most functions run for 5 hours in which the Club will organise a security guard for the total of the function. Security guards may also be required for any other function if deemed necessary by the Club.

21ST BIRTHDAY FUNCTIONS

A Bond of \$500.00 is required for all 21st Birthday events.
The bond will be refunded in the week following the function allowing there are no damages.

PUBLIC HOLIDAYS

Please be aware that the prices on function packages are varied on public holidays.

DELIVERY AND PICKUP OF EQUIPMENT

The Club must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff are available.

CATERING

PLEASE NOTE: All functions require a minimum \$300 catering fee.

OWN CATERING

The Entrance Leagues Club does not permit persons to bring either beverages or food products onto the premises. Celebratory cakes such as birthday or wedding are allowed to be brought in or we can arrange these for you.

ADDITIONAL MEALS

for musicians, videographers and photographers must be paid for.

FIRE AND SAFETY

Exit doors must be free of blockages, such as display stands and screens Exit doors must not be locked, and exit signs must be clearly visible Highly flammable materials are not permitted The use of open flames, heaters, lamps etc. are not permitted.

Responsibility



The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in other parts of the Club. A fee may occur should any part of the Club's Property be damaged or lost.

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

The Club will take all necessary care but will not accept responsibility for damage or loss of any client's property in the Club before, during or after any function.

The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and house policy of the venue management and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.

The Club reserves the right to refuse the service of alcohol to any guests it considers to be under age or intoxicated or behaving in an offensive manner.

RSA Guidelines



Responsible Service of Alcohol Guidelines are strictly adhered to by The Entrance Leagues Club. Please read and understand the following.

RESPONSIBLE SERVICE OF ALCOHOL

THE ENTRANCE LEAGUES CLUB POLICY

It is necessary for this Club to practice responsible service of alcohol for community, legal and health reasons. Irresponsible use of alcohol leads to serious social problems including drunkenness, underage drinking, violence and drink driving.

It is the policy of The Entrance Leagues Club:

- *to respect a person's legal right to consume alcohol responsibly.
- *to allow patrons present in the Club to enjoy themselves in a responsible manner.
- *to prevent intoxication, violent or quarrelsome behaviour in or around the Club premises.
- *to prevent excessive drinking of alcohol by individuals which places themselves, other patrons and the community at risk.
- *to refuse service of alcohol to under age persons.

IT IS ILLEGAL FOR:

- *a person on the Club's premises to sell or supply liquor to a person under the age of 18 years on the Club's premises.
- *the Club Management to permit intoxication or any indecent, violent or quarrelsome conduct on the Club's premises.
- *a person on the Club's premises to sell or supply any liquor to any person on the Club's premises who is at the time intoxicated.
- *a person who has been refused entry into the Club, or has been requested to leave the Club, because they are intoxicated, to refuse to quit the Club premises when requested to do so.

INTOXICATION:

May be described as a state in which, through the consumption of alcohol, a person has severely lost the normal control of his or her bodily and mental facilities.

Event Contract



Date of Function _____

Approximate number of people attending _____

Name of Party _____

Person Making the booking _____

Address _____

Suburb _____ P/Code _____

Contact Number _____

Email Address _____

Signature _____ Date _____

Thanking you for holding your event at The Entrance Leagues Club, Our Staff and functions co-ordinator will strive to ensure your night is a success.

OFFICE USE ONLY

Booking Taken By _____ Date _____

\$200.00 Deposit to be paid by (14 days of booking) _____

