



Somerton

SURF LIFE SAVING CLUB

function list



DRINK PACKAGES 2010

4 HOURS - \$33 PER PERSON

SPARKLING WINE

Angas Brut Premium Non Vintage Cuvée

WHITE WINE

Oxford Landing Sauvignon Blanc
Oxford Landing Chardonnay

RED WINE

Oxford Landing Merlot
Oxford Landing Cabernet Shiraz

TAP BEER

Coopers Pale Ale
Coopers Mild Ale
Carlton Draught
Cascade Light
Soft Drink
Coca-Cola, Diet Coke, Sprite, Fanta, Raspberry, Lift.



4 HOURS - \$37 PER PERSON

SPARKLING WINE

Redbank ' Emily' Pinot Noir Chardonnay Non Vintage Brut Cuvée
Dunes Sparkling Chardonnay Pinot Noir NV

WHITE WINE

Choice of 2 from wine list

RED WINE

Choice of 2 from wine list

TAP BEER

Coopers Pale Ale
Coopers Mild Ale
Carlton Draught
Cascade Light

SOFT DRINK

Coca-Cola, Diet Coke, Sprite, Fanta, Raspberry, Lift.



Additional hours are available at \$5.00 per person per hour

FINGER FOOD MENU

HOT OPTIONS

- Fish and chip baskets with homemade tartare sauce.
- Moroccan lamb puffs with yoghurt dipping sauce.
- Handmade vegetable spring roll with soy dipping sauce.
- Pork shui my (dumplings) with soy dipping sauce.
- Chicken satay with peanut sauce (G).
- Perryman party pie.
- Curry puffs with yoghurt and mint dipping sauce (V).
- Steamed dim sim with dipping sauce (G).
- Chicken wingees (spicy, rending or Thai).
- Sticky chilli, ginger and black bean spare ribs with an Asian dipping sauce (G).
- Goat's cheese and onion jam tartlet (V).
- Barbequed garlic king prawns served with a seafood bisque and tomato mayonnaise (G).
- Porcini mushroom risotto balls.
- Smoked salmon and leek strudel (seasonal).
- Crispy squid with aioli.
- Beef masala cocktail pie.
- Thai chicken balls with dipping sauce.
- Scallop wrapped in smoky bacon served with cumquat hollandaise (G).

COLD OPTIONS

- Sushi - vegetable, fish or chicken with dipping sauce (G).
- Vietnamese cold roll with dipping sauce (G).
- Corn cake with avocado salsa (V).
- Smoked salmon, dill, horseradish cream and caper with rocket on a Turkish wafer.
- Persian feta, rocket and mushroom bruschetta (V).

- Five choices \$20.50 per head
- Seven choices \$27.00 per head
- Eight choices..... \$30.00 per head
- Ten choices \$36.00 per head

(G) Gluten Free (V) Vegetarian

MAIN MENU

ENTREE

Caramelised shallot and roquefort cheese with endive and walnut salad tar tartan (V).

Smoked ocean trout with potato pikelets.

Antipasto plate with frittata, prosciutto, salami, marinated mushrooms, olives, feta cheese and bread.

Warm duck and rice noodle salad (G).

Asparagus and leek tart.

Soup (seasonal) (G).

MAINS

Cumquat chicken served with crispy potatoes and rocket salad (G).

Grilled seasonal white fish with crab and pea risotto and tomato dressing.

Roast rack of lamb served with rosemary, potato, green bean and green olive and garlic chutney (G).

Roast beef with leek tart and sticky mushroom jus.

Roasted breast of chicken stuffed with bacon lemon and sage (G).

Grilled salmon served with panzanella salad (G).

Roast sirloin with horseradish and bread sauce.

DESSERTS

Lemon tart served with a dollop of King Island cream.

Vanilla bean pannacotta served with a seasonal fruit compote (G).

Rich chocolate torte served with candied orange.

Apple and berry crumble served with pouring cream.

Baked pears stuffed with chocolate prunes and almonds.

PRICING

1.1.1. One Entree, One Main, Dessert \$45.00

1.2.1. One Entree, Two Mains, One Dessert \$50.00

2.2.1. Soup or One Entree, Two Mains, One Dessert \$55.00

(G) Gluten Free (V) Vegetarian

10% discount on alternate drop of your choice of any two main choices.

CONFERENCE MENU

DRINKS

Continuous tea and coffee @ \$3.00 per head.
Orange juice or apple juice @ \$2.50 per head.
Various soft drinks @ \$ 2.00 per head.

MORNING TEA OR AFTERNOON TEA

Assorted freshly baked muffins @ \$3.90 per head.
Seasonal fruit platter @ \$3.50 per head.
Assorted freshly baked cakes @ \$4.90 per head.
Assorted freshly baked cookies @ \$2.90 per head.
Mini ham and cheese croissants @ \$3.50 per head.

BREAD OPTIONS @ \$10.90 PER HEAD

Choose four of the following bread fillings.

- Ham, cheese and tomato on baguette.
- Turkey, onion jam, rocket and cream cheese on baguette.
- Smoked salmon, horseradish, dill mayo and rocket on baguette.
- Bacon, lettuce, mayo and tomato on baguette.
- Roast beef, whole egg mayo, mustard, lettuce and onion on baguette.
- Roasted pumpkin, roasted capsicum, basil pesto, onion jam, feta and fresh basil on rye.
- Chicken breast, aioli, avocado, bacon and lettuce wrap.

HOT OPTIONS @ \$17.50 PER HEAD. MINIMUM OF 20 GUESTS

The following dishes are served in a Asian noodle box for your convenience.

Choose two from the following (including cold options).

- Chicken or lamb tagine with eggplant chutney and cous cous (G).
- Chicken braised with preserved lemon and olives served with cous cous or rice.
- Thai green chicken curry served with rice and pappadams (G).
- Malaysian spiced coconut chicken served with Jasmin rice (G).
- Chicken or beef with chilli, basil, soya bean and egg noodles (G).
- Beef bourguignon on creamy mash potato.
- Sri Lankan beef curry served with rice and pappadams (G).
- Indian spiced fish curry served with coconut rice (G).

COLD OPTIONS @ \$17.50 PER HEAD. MINIMUM OF 20 GUESTS.

The following dishes are served in a Asian noodle box for your convenience.

- Greek lamb salad with warm pita bread.
- Chicken, pumpkin and spinach salad (G).
- Spiced eggplant, yoghurt and chickpea salad (V) (G).

PLATTERS

Cheese Platters @ \$7.00 per head, Antipasto Platters @ \$5.00 per head
and Dip Platters at \$4.00 per head

ACCOMPANIMENT

A green salad of tomato, cucumber, mixed lettuce and red onion with a balsamic dressing
@ \$3.50 per head

Gluten Free and Vegetarian options are available upon request: 1 weeks notice is required

(G) Gluten Free (V) Vegetarian

BOOKING FORM

Company or Name: _____

Postal Address: _____

Suburb _____ Post Code _____

Contact name: _____

Phone: _____ Fax: _____ Email: _____

Dates required: From: ___/___/___ To: ___/___/___ No. of days: _____

Times: (including set up time) Start: _____ AM/PM Finish: _____ AM/PM

No. of guests: _____

Purpose of function: Wedding: Birthday: Conference:

Catering Required: Cocktail: Main meal: Engagement:

Beverages Drink package On consumption:

Guests buy their own:

How did you hear about us? _____

Facilities & Fees	<input checked="" type="checkbox"/> if required	Amount
Room Hire:	<input type="checkbox"/>	\$550
Conference room hire:	<input type="checkbox"/>	\$350
AV Equipment hire	<input type="checkbox"/>	\$100

Includes: Microphone, Lectern, Data projector & screen

	Cost per Item	ENTER QTY	TOTAL
Linen hire per cloth:	\$15	_____	_____
Round table hire: (includes linen) 20	\$20	_____	_____
Fairy lights for both balconies' installed:	\$70	_____	_____
Glass bowl table centres (small)	\$5	_____	_____
Glass bowl table centres (large)	\$10	_____	_____
Bond (not required for conference)	\$500		

Street Parking Only

Total fee: incl. GST _____

NOTE: Deposit to secure the booking is equivalent to room hire, e.g. \$350 or \$550

Final numbers & full payment is required 14 days prior to the event

PAYMENT OPTIONS: cash, cheque, money order, credit card or eftpos

Electronic funds transfer to Somerton SLSC:

BSB: 035-034 Account Nbr: 184864 (please state name & function date)

TERMS & CONDITIONS OF ROOM HIRE

1. The Somerton SLSC conducts the Somerton Beach Function Centre.
2. Confirmation of booking is subject to room availability and receipt of payment and signed booking form.
3. If a person or organisation who or which has booked the Function Centre desires to cancel the booking, then no less than three (3) months notice of such cancellation shall be given. If a cancellation is made less than three (3) months from the date of the function, the deposit will be withheld unless the room in which the function is to be held is re-booked. Upon confirmation of another booking the deposit will be fully refunded, less 20% non-refundable fee.
4. Bookings are only taken up to 12 months prior to the event.
5. All persons hiring the premises must comply with relevant legislation eg: Occupational Health & Safety and Child Protection Legislation.
6. To confirm a function we require the terms and conditions be signed and accompanied by a deposit. The deposit amount is a minimum of the room hire component. The Room hire component includes room hire and a bond. After your function you will be refunded the bond amount at the discretion of the Somerton SLSC subject to condition of the facility.
7. Confirmed numbers and full payment must be given at least 14 working days prior to the function. Numbers given at this time will be considered final and the hirer will therefore be deemed responsible to pay the full amount booked for.
8. The Somerton Beach Function Centre will not accept responsibility for damage to or loss of goods and chattels left in the venue prior to, during or after a function held. All goods and chattels belonging to persons attending a function must be claimed and removed from the venue by 12.30pm the next day.
9. Security personnel will be arranged by the Licensed Club Manager for functions where it is deemed appropriate, with all costs being on charged to the hirer.
10. The Somerton Beach Function Centre does not accept responsibility for any damage to or loss of any vehicle whilst parked on or near the property.
11. The Somerton Beach Function Centre reserves the right to expel or eject from the venue any person or persons attending a function who behaves in an objectionable manner.
12. All function accounts are required to be settled 14 days prior to the function. Dry till event costs are to be settled at the end of the function. Preferred options are cash or credit card (Visa, Bankcard, and Master Card).
13. A cleaning fee of \$100 will be charged if the facility is left in an abnormally untidy state. Including items thrown over either balconies, e.g. cigarette butts, glasses
14. The Hirer is financially responsible for any damage, for all breakages to equipment, furniture and fixtures incurred to the Function Centre or any other part of the Club by organisers, guests of the organiser or any person attending the function and for any SLSC property that may be removed from the venue.
15. Nothing is to be nailed, screwed or adhered to in any way, to any wall, door or part of the building, unless agreed with Management. Charges will be incurred by the hirer, for repairs arising from unauthorised actions.
16. No food or beverages may be brought into the Somerton Beach Function Centre for consumption during an event, unless prior authorisation has been sought. (Wedding Cakes Excluded).
17. **The venue, furniture and kitchen must be left in a clean and tidy condition and Smoking is not permitted anywhere inside the facility (including front balcony). A cleaning fee of \$100.00 will be charged.**
18. Confetti, glitter or any other similar material cannot be used in or around the building. Permission must be sought if the hirer wishes to decorate the venue.
19. Prior to the event the hirer/user must specify all the equipment that will be required and make themselves familiar with the equipment as there is no technical support available.
20. No amplified music is to be played after 11.00pm (unless a specific license has been sought). The hirer must vacate by 12am except by prior arrangement and all guests have left the immediate vicinity of the building within a 30 minute period. At all times the hirer and guests should be considerate of our neighbours. **It is an obligation of the Hirer to ensure all guests are aware of this licence condition.**
21. The Hirer will not install or use or bring into the hired facility any additional electrical installation equipment or fitting for the purpose of the Hirer's performance unless that equipment complies with requirements of Australian Standard AS 3000 or any replacement or amended standard. It is assumed that the equipment of the Hirer has been tested by an approved external tester before it is used on site. All such items of equipment must bear the appropriate tagging.
22. Somerton SLSC reserves the rights to change its prices as and when the market requires. Menu prices are reviewed twice a year.
23. The Hirer will indemnify and keep indemnified the Somerton SLSC against claims, costs and damages for death, injury or damage arising out of a hiring.
24. Minimum spend of \$1000.00 on the bar.
25. Guest car parking is permitted on side streets only. Limited parking spaces out the front of our facility are for Cafe patrons only.

I, _____ **the hirer or on behalf of the hirer, confirm the details above and agree to the Terms and Conditions outlined above and wish to book the venue.**

Signed: _____ **Date:** _____