



CENTRAL LEAGUES CLUB
Functions Menus



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8 Bula Street Charlestown NSW 2290 | P: 4943 6622

E: reception@centralleagues.com.au | www.centralleagues.com.au  

FINGER FOOD FUNCTIONS

BASIC PLATTERS 25 PIECES \$55

- party pies
- sausage rolls
- spring rolls, samosas or dim sims (v)
- salt and lemon pepper calamari (*gfo*)
 - mini bruschetta (v, *gfo*)
 - honey soy chicken wings (*gf*)

PREMIUM PLATTERS 25 PIECES \$75

- wild mushroom arancini w aioli (v)
- chorizo and haloumi rolls w chilli jam
- tandoori kebab w mint yoghurt (*gf*)
- smoked salmon, dill cream and cucumber slides (*gf*)
- braised beef meatballs, Napoli, and shaved parmesan (*gf*)
- crispy pork belly w pistachios and sticky orange glaze (*gf*)

PIZZA BOARD 32 PIECES \$80

Choice of 2 house pizzas excluding seafood (v, *gfo*)

ANTIPASTO BOARD SERVES 6-8 PEOPLE \$100

MEAT

- Selection of cured meats, hard and soft cheeses, seasonal fruit, nuts, olives, dips, and toasted Turkish bread (*gfo*)

VEGETARIAN

- selection of charred marinated vegetables, hard and soft cheeses, sundried tomatos, olives , dips and toasted Turkish (v, *gfo*)

SANDWICH PLATTER 30 PIECES \$70

mixed cold meat and vegetarian sandwiches

CAKE BOARD \$80

- selection of cakes and slices (v, *gfo*)

ALTERNATE DROP FUNCTION MENU

2 COURSES \$45 – *Please choose 2 of the following*

ENTRÉE

- salt and lemon pepper calamari w lime mayo (*gfo*)
- tandoori kebab w mint yoghurt (*gf*)
- wild mushroom arancini (*v*)
- buffalo wings w ranch (*gf*)

MAIN

- chicken mignon wrapped in bacon w garlic butter and roasted chats
- hickory honey bbq pork ribs w slaw and steak fries (*gf*)
- wild mushroom and truffle risotto w spinach and shaved parmesan (*v, gf*)
- 200g scotch fillet, mash, beans and garlic prawn sauce (*gf*)

ADD CHEFS SELECTED DESSERT FOR AN EXTRA \$5 (*v, gf*)

ROAST BUFFET FUNCTION MENU

\$45 per person

- Beef, pork and chicken roasts (*gf*) w gravy
comes w 3 sides including
- garlic buttered chats (*v, gf*)
 - roast pumpkin (*v, gf*)
 - steamed vegetables (*v, gf*)

BREAKFAST MENU

\$26 per person (includes barista made coffee)

- muesli w fruit, yoghurt, milk and honey (*v*)
- zucchini, leek and parmesan frittata w rocket salad (*v, gf*)
- eggs benny, ham, spinach and hollandaise (*vo, gfo*)
- scrambled eggs, hash brown, bacon w sourdough (*gfo*)
- smashed avocado w feta, dukkah, truss tomatoes, lemon, balsamic glaze (*v, gfo*)
- smokes salmon breakfast bruschetta, dill cream cheese, spinach, poached egg (*gfo*)

breakfast platters \$70 each

- fruit platter (*v, gf*)
- danish and croissant mixed platter (*v*)

OUR VENUE

BOARD ROOM - ROOM HIRE \$50

Our board room is tucked away from the rest of the Club, offering you and your guests a private, quiet space to work in. With your own air conditioning controls in the room and toilet facilities a few steps away, Central can guarantee a meeting or training day free of distractions.

Capacity: Theatre - 35 Classroom - 30 U Shape - 20

FUNCTION ROOM - ROOM HIRE \$150

The function room boasts a private bar, drop down projector and five-star technical facilities. Whether it be a wake, conference or wedding, Central can create a space suited to your needs.

Capacity: Theatre - 250 Classroom - 120 Banquet - 170 Cocktail - 200

LINEN HIRE & DECORATION

White tablecloths - \$9 Black tablecloths - \$12

Guests can choose to decorate themselves or utilise the option of our preferred decorator (details disclosed upon consulting with our Functions Manager)

TERMS & CONDITIONS

GENERAL The cost of hiring the Functions Centre is \$150 and hiring the Board Room is \$50. Room hire is waived for Community Groups and Non-Profit Organisations, Wake from White Lady Funeral Charlestown or Central Members.

CONFIRMATION OF BOOKINGS Tentative bookings will be held for fourteen (14) days only. The confirmation of the booking is granted upon the receipt of your deposit within that 14-day period. The Club reserves the right to cancel any tentative bookings without further correspondence. The Club also reserves the right to cancel any function at any time.

DEPOSITS A deposit of \$300 is required to confirm your booking. The deposit will be deducted from the final catering account.

PAYMENTS Payment may be made by Credit card, EFTPOS, cash or cheque. Cheques should be made payable to "Central Leagues Club" and delivered to reception.

CATERING REQUIREMENTS Menu choices should be submitted fourteen (14) days before the function date. The final number of attendees should be submitted seven (7) days before the function date. There is no refund should your numbers decrease within the 7 days prior to your function.

ROOM ARRANGEMENTS A projector, whiteboard, pens and water station are available in all function rooms. Floor plans must be provided at least seven (7) days prior to the function date.

CANCELLATIONS Cancellations are to be in writing and sent to functions@centralleagues.com.au or in person to the Functions Manager or Executive Chef. If a cancellation is made with 7 days' notice, the deposit will be refunded.

PRICES Every endeavour is made to maintain prices as quoted. These are subject to alteration and a client will be contacted if prices change. Members will not receive Member discounts or bonus points on menu items. Members are permitted to get Members discounts on bar purchases as per Terms and Conditions of their membership.

DECORATIONS We do not permit the use of rice, confetti, rose petals, smoke machines. Open flame candles are strictly prohibited. We do not permit display material to be nailed, taped or stapled to the walls. The Club has a preferred decorator and her number can be disclosed on request.

THIRD PARTY PROVIDERS Clients will be asked to provide certification of currency for public liability insurance for any third-party provider attending the function. Third party catering, or self-catering, is not permitted at Central Leagues Club under any circumstance.

SOCIAL MEDIA Central Leagues Club reserves the right to take photographs and videos of the function to use on promotional and marketing materials such as, but not limited to, website, social media accounts and print marketing.

DAMAGES Organisers are financially responsible for any damage sustained to Club property during functions.

FIRE AND SAFETY Exit doors must be free of blockages, such as display stands and screens. No smoke machines are to be used in the functions rooms. If they have been used the client will be charged the call out fee from the Fire Brigade.

STAFFING Standard staffing is included in our catering packages. If you would like to have additional staffing, this can be arranged with the Functions Manager.

RSA Central Leagues Club practices the Responsible Service of Alcohol. Central Leagues Club reserves the right to conduct the function in accordance with our Club Policy.

SECURITY If a security guard is deemed necessary by management, the client will be charged \$40/hour per security guard.