



CENTRAL FUNCTION PACKAGE

THE PERFECT LOCATION TO HOLD YOUR FUNCTION.

THANK YOU FOR ENQUIRING WITH CENTRAL REGARDING
YOUR NEXT
FUNCTION. WE GUARANTEE YOU WILL BE DELIGHTED WITH
THE EXTENSIVE RANGE OF CHOICES AVAILABLE FROM OUR
CURRENT MENUS.

AS A VALUED CLIENT, YOU HAVE THE OPPORTUNITY OF
CREATING YOUR
OWN PERSONALISED MENU FOR THAT SPECIAL DAY.

IF YOU REQUIRE ASSISTANCE WITH YOUR SELECTIONS,
PLEASE CONTACT OUR FUNCTIONS MANAGER WHO WILL BE
DELIGHTED TO PROVIDE SUGGESTIONS AND FURTHER
DETAILS RELATING TO PRICES.

OUR PERSONALISED, PROFESSIONAL SERVICE AND ADVICE,
TOGETHER
WITH OUR EXCELLENT FACILITIES WILL HELP MAKE YOUR
FUNCTION RUN SMOOTHLY AND SUCCESSFULLY.

WE LOOK FORWARD TO WELCOMING YOU
IN THE NEAR FUTURE.

Central Leagues Club

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Terms and Conditions – Central Leagues Club

DEPOSIT

Tentative bookings are held for a period of seven (7) days. To secure your booking we require

A SIGNED COPY OF OUR TERMS AND CONDITIONS ALONG WITH A \$300 DEPOSIT.

In the event of cancellation the deposit will only be refunded if the room is rebooked. The \$300 deposit will be deducted from the final catering account 7 days prior to the function when final numbers & final payment are confirmed.

Function times are based on 5½ hours. Functions are to be finalised half hour prior to the club closing. Club trading hours are from 10am, but earlier access can be arranged with the Functions Manager.

NUMBER

A minimum number of 40 adult guests are required for functions from Monday to Thursday.

A minimum number of 60 adult guests are required for functions from Friday to Sunday.

A minimum charge of \$13 per person for cocktail finger food is required for Friday to Sunday.

ROOM HIRE

Free (conditions apply)

NB: Community Groups & Non Profit Organisations that we encourage to use our rooms when available we would appreciate that you respect & return the room(s) as you found them.

Acceptance of the room(s) in its original setting will incur no set up fee, but any alterations will incur the setup fee of \$180

PAYMENT

We will endeavour to maintain prices originally quoted, however they are subject to change particularly where bookings are made in advance. All details and full payment are required seven (7) days prior to the function. Beverages will be charged on a consumption basis and payment is required on the night, (please feel free to set a limit). Alternatively, a beverage package can be arranged. If you require the bar open in the function room Monday to Thursday a \$90 fee for 3 hours applies.

A surcharge applies for functions held on public holidays of \$5 per person.

MENU

Menu selections can be submitted anytime but at least one month prior to function date. Confirmation of final numbers and final payment are required seven (7) days prior to your function, any cancellation in numbers after final payment will not be refunded.

Seating – This may vary depending on your table choice, seating arrangement and requirements. Please ask on enquiry.

EQUIPMENT HIRE

Overhead Projector \$45 per day

Boardroom \$50 per day, max capacity 35p – min 20 for catering applies

Weddings \$100 (set up fee) - with some inclusions

Conferences \$180 (set up fee) - FUNCTION ROOM

SET UP

Weddings are set with round tables, white linen cloths and seating for a maximum of 10 guests per table. Our bridal table is setup with full covered valance and swagging with the gift and cake tables to match. Coloured napkins of your choice are supplied. Large round mirrors, tea light vases and a choice of three centrepieces are available per table with candles to suit.

Chair covers and backdrops can be arranged with our preferred decorator at our discounted contract price. All functions are catered by Central and all arrangements are to be made with the club's Function Manager.

All Beverages consumed at the club shall be purchased from the club. Self-catering is not permitted.

Lollies, chocolates & celebration cakes are acceptable i.e. wedding, birthday etc.

White tablecloths are only inclusive of seated meal functions. Black formal banquet table cloths are available

@ \$4 surcharge per table. For all other functions linen tablecloths can be supplied at an added cost of

\$8 (white)

\$11 (black banquet)

DAMAGES

Our Club will take all necessary care, but accepts no responsibility for damage or loss of merchandise during your function. You are also financially responsible for any loss sustained to the premises and to the club's property or equipment hired on behalf of the client during the event. Central reserves the right to request a bond for any function booked. We do not permit display material to be nailed, taped, stapled, screwed, or glued to the walls Bostic blue tack (only this brand) will be acceptable. Rice, confetti, and rose petal scatters are prohibited. Candles are to be contained within a glass vase. All decorations, personal items & external decorators must remove all equipment/property at the end of the function. Please allow enough time & arrange with your decorator. The function rooms are to be left in a reasonable state, if not an additional service fee be incurred.

SECURITY

If Club Management deems that Licensed Security personal are necessary as a requirement of your function booking, the cost of such will be incurred by the client.

ENTERTAINMENT

Artists & crew are to take direction from the management at all times, especially regarding volume, dress code & issues that may be OH&S related, this includes mobile DJ's & Photo Booth operators. Refusal of any reasonable request the Club reserves the right to cease the function entertainment. No smoke machines are permitted in any function room at any time. It is the responsibility of the client to ensure that hired entertainers are aware of this restriction. Penalties will apply if this is breached. Entertainers /Mobile DJ's are to contact the club no later than 14 days prior to the function for any special request i.e. tables etc. All external contractors that are engaged by the client will be responsible for & have current Public Liability Insurance, (Please make sure that a copy of this is forwarded to the Club 14 days prior to the function).



**PLEASE SIGN AND RETURN WHEN CONFIRMING
BOOKING ACCEPTANCE OF CONDITIONS**

TYPE OF FUNCTION _____ DATE OF FUNCTION ____/____/____
NAME OF CLIENT(S) (PRINT) 1. _____ 2. _____
ADDRESS _____ P/CODE _____
CONTACT NUMBER(S) 1. _____ 2. _____
MOBILE NUMBER(S) 1. _____ 2. _____
EMAIL ADDRESS 1. _____
EMAIL ADDRESS 2. _____

**BY SIGNING THIS FORM I HAVE READ & AGREED TO CENTRAL LEAGUES CLUBS
STANDARD TERMS & CONDITIONS**

CONDITIONS AGREED TO BY _____
(PRINT NAME)

SIGNATURE _____
(SIGNATURE)

OFFICE USE ONLY

DEPOSIT PAID \$ _____ DATE PAID ____/____/____ RCT# _____ RECEIPTED BY: _____

METHOD OF PAYMENT EFTPOS / CASH / CHEQUE / PHONE EFT / DIRECT DEPOSIT DETAILS AVAILABE ON REQUEST

Menu Package Prices

	\$
▪ MAIN ONLY	29
▪ MAIN & DESSERT	34
▪ ENTRÉE & MAIN	36
▪ ENTRÉE, MAIN & DESSERT	41
▪ CARVERY NO 1 - BUFFET	34
▪ CARVERY NO 2 - BUFFET	34
▪ BBQ - BUFFET STYLE	22
▪ SCHNITZEL (CHICKEN BREAST) – BUFFET	22
▪ COCKTAIL PARTY MENU - FINGER FOOD FROM	13
▪ CHILDREN - 12 YEARS AND UNDER FROM	13

Children 12 years & older will be charged at adult prices.

It is important to keep the children happy. Most often we find the children like the old favourites of schnitzel, nuggets, pizza or fish pieces all served with chips plus ice cream or paddle pop.

Refer to the Set Menu, Buffet Style Selections pages for the appropriate Menu Package you have chosen.

Set Menu Selections

Entrées - choice of two items served 50/50

- Soups: Butternut Pumpkin, Sweet Corn & Chicken or Minestrone
- Warm Thai Beef Salad w/Asian noodles & a soy sesame dressing
- Warm Chicken Caesar Salad
- King Prawn & Avocado Cocktail w/creamy thousand island dressing
- Tempura Prawns w/steamed rice & sweet chilli honey sauce
- Creamy Garlic Prawns w/steamed rice
- Prawn & Bacon Kebabs on steamed rice w/either creamy garlic or pepper sauce
- Perch Fillets – grilled w/lime, coriander & sweet chilli aioli
- Crumbed Whiting Fillets w/home-style tartare sauce & mesculin garnish
- Seafood Mornay Crepe &/or ½ baked avocado w/mesculin garnish
- Tortellini or Ravioli w/napoletana or carbonara sauce
- Spinach & Ricotta Cannelloni(v)
- Lasagne – home-style with mesculin salad garnish
- Peanut Style Satay Chicken Skewers & rice
- Chicken Medallions in mild creamy pepper sauce w/salad garnish
- Chicken Scaloppini in mushroom & white wine sauce
- Chicken and Chive Crepe w/mesculin garnish
- Beef Stroganoff on rice w/sour cream

Set Menu Selections

Mains - choice of two items served 50/50

- Atlantic Salmon Fillet crusted w/macadamia w/a lemon butter sauce
- Perch Fillets grilled & topped w/crab mornay
- Barramundi Fillets w/avocado, prawns & hollandaise sauce
- Seafood Strudel – barramundi, prawns, crab mornay wrapped in filo pastry
- King Prawn Jungle Curry on jasmine rice
- Char-grilled Sirloin of Beef served on garlic smash potatoes w/choice of red wine glaze, pepper, mushroom, seeded mustard, creamy garlic or rosemary thyme jus
- Slow Roasted Sirloin of Beef
- Fillet Mignon - can be arranged [market price]
- Rack of Lamb - can be arranged [market price]
- Roast Leg of Lamb boned & rolled
- Veal Scaloppini - veal medallions topped w/mushroom white wine sauce
- Veal Saltimbocca - veal medallions topped w/leg ham, cheese w/white wine sauce
- Pork Loin Cutlet w/caramelised apples
- Pork Medallions w/fresh asparagus & hollandaise sauce
- Loin of Pork roasted w/crackling & apple sauce
- Chicken Supreme stuffed w/garlic butter, topped w/bacon w/creamy herb sauce
- Poached Chicken Breast on basil risotto w/a semi-dried tomato cream sauce
- Chicken Strudel w/leg ham, swiss cheese, semi-dried tomato w/seeded mustard cream sauce
- Turkey Breast roasted w/cranberry sauce

Vegetarian Selections

can be served as an entrée or main

- Soups: Roasted Tomato & Basil, or Potato, Leek & Vegetable
- Tempura Vegetable Kebab
- Spinach & Ricotta Cannelloni
- Mediterranean chickpea & ratatouille filo pastry w/couscous & yoghurt dressing
- Feta & roasted vegetable frittata w/ratatouille marmalade
- Thai vegetable curry w/jasmine rice
- Crumbed Eggplant w/napolitana sauce
- Roasted Vegetable open lasagne

**All mains served w/either salad or seasonal vegetables,
bread roll, tea & brewed coffee**

Set Menu Buffet Selections

Dessert - choice of two items served 50/50 split

- Apple: Pie/ Strudel/ Crumble
- Baked Lemon Tart
- Black Forest Gateaux
- Café Style Cakes:
- Carrot/ Hummingbird/ Orange & Poppy seed/ Coconut Lime
- Cheesecake [please ask for current assorted varieties]
- Chocolate Mousse Cake
- Chocolate Rocher Gateaux
- Fresh Fruit Salad
- Macadamia or Pecan pie
- Mars Bar Cheesecake
- Lemon Meringue pie
- Monte Carlo Profiterole cake
- Mortal Sin
- Mud Cake: Chocolate, Caramel or White Chocolate
- Passionfruit Brulée Tart
- Pavlova served w/ fresh fruit salad (GF)
- Profiteroles w/fresh cream & strawberries
- Sticky Date pudding w/butterscotch sauce
- Chocolate Hazelnut Meringue (GF)
- Plum pudding & custard [christmas functions only]

Please consult the Catering Manager for gluten free or diabetic options as these must be pre-ordered.

If you would like to use your celebration or wedding cake as dessert, a surcharge of \$3.50pp applies to cut, plate & garnish.

Finger Food Selections

Minimum numbers apply refer to terms & conditions

Cocktail Party Menu - \$13 pp

includes the following selections & dipping sauces

Served over a period of approximately 1 hour (start time for service will be no later than 7pm)

1. Cocktail Party pies, Cocktail Sausage rolls
2. Mini Spring rolls (v), Money bags/ Dim sims/ Meatballs
3. Salt & Pepper Squid/ Crispy Cocktail Fish Pieces
4. Panko Crumbed Prawns / Prawn Cone Rolls
5. Assorted House Made Pizza slices

(If you require a cake to be cut to assist our staff please insure your speeches have commenced by 8pm alternatively plates & a knife can be supplied)

If you require additional **GOURMET ITEMS**, please select from the menu below @ \$3.50 per item p/p

- Assorted Quiche – vegetarian available
- Bruschetta
 1. w/vine ripened tomatoes, feta cheese and basil (v)
 2. pumpkin, caramelized onion, fetta
- French Crouton baked & topped with:
 1. tomato basil salsa,
 2. chicken caesar
 3. olive tapenade & feta w/sundried tomato
- Gourmet Focaccia fingers w/meatlovers &/or vegetarian topping
- Beef Skewers
 1. marinated moroccan
 2. cajun beef w/raita
- Chicken Skewers
 1. marinated thai
 2. tandoori
 3. crispy satay
- Mini Frittata w/tomato pickle (v)
- Mini mixed gourmet savoury pies: Pepper Steak, Lamb Rosemary, Thai Chicken, Shepherds
- Mini vol au vents: Chicken & Mushroom, Seafood Mornay, Ham Shallot, Asparagus & Cheese (v)
- Prawns wrapped in bacon
- Tempura Honey Prawns
- Turkish bread w/4 dips: Pesto, Hommus, Tomato pickle, Tzatziki
- Salt & Pepper Squid
- Beef Sliders – mini burger w/caramelised onion / Vegetarian - Vegie pattie w/raiat, tomato pickle (v)
- Nacho Tart – nacho mince, guacamole, sour cream
- Steamed gyoza – prawn / vegetarian
- Spinach & fetta (v) pastizzi
- Chickpea & potato mini roll (v)

Meetings, Conferences, Memorial Gatherings

Morning & Afternoon Tea - per person	\$
▪ Tea & Coffee (instant)	2
▪ Tea & Freshly Brewed Coffee [bottomless]	3.50
▪ Packet Biscuits	2
▪ Pastries, Muffins, Scones jam cream	5
▪ Mixed sandwiches/ Wraps	8
▪ Gourmet Toasted Turkish Breads	8
▪ Fresh Fruit & Dipping Yoghurt	5.50

Platter Selections - per platter (serves approx. 25)

▪ Hot Cocktail Finger Food - 125 pieces	135
▪ Mixed Fresh Sandwiches - 120 ¼ triangles	135
▪ Cakes, Slices, Tea buns, Scones, Muffins	135
▪ Fresh Fruit w/ Dipping Yoghurt	140

A light lunch may be arranged at our Café Central Bistro,
for your convenience this may be pre ordered.

Optional Selections

Arrival Platter - \$135 per platter serves approx. 60-80

This is very popular for your guests to have a nibble on arrival
a selection of nuts, chips, cheese, biscuits, cabanossi, Piccadilly, dips & salsa

Mezze Platter - \$135 per platter serves approx. 10-20

feta cheese, salami, sun-dried tomatoes, olives, vegie crudités,
biscuits, fresh baguette, hommus & tzatziki dips

Trivia Night Platter - \$55 per platter

cheese, cabanossi, biscuits, 2 dips & salsa

Our Trivia Platter is suitable for a table of 10 guests & is only available for organised booked
Trivia nights. Platters must be pre-ordered 7 Days in advance.

Buffet Selections

Hot Carvery No 1 - minimum 40 people Monday to Thursday 60 people Friday to Sunday

The following choices will be set out in buffet style were your guests can chose from "your" buffet selections
Please select two meats from the following roasts to be carved by our Chef

- Prime Roast Beef
- Leg of Lamb boned & rolled
- Pork Leg boned & rolled
- Honey Glazed Baked Ham (xmas only)
- Seasoned Roast Chicken Breast
- Turkey Breast \$4.90 extra pp

The above includes your choice of 3 salads, baked potato, baked pumpkin, peas, honey carrots, cauliflower/broccoli mornay & 2 desserts to be served to the table 50/50 of your choice
or
alternatively refer to pg 12 to select 4 vegetables of your choice

Hot Carvery No 2 - minimum 40 people Monday to Thursday 60 people Friday to Sunday

Please select one meat from the following roasts to be carved by our Chef

- Prime Roast Beef
- Leg of Lamb boned & rolled
- Pork Leg boned & rolled
- Honey Glazed Baked Ham (xmas only)
- Seasoned Roast Chicken Breast

Plus, 1 choice from the following wet dishes

- | | |
|-----------------------------------|----------------------------------|
| ▪ Pepper Beef | ▪ Mild Creamy Curried Vegetables |
| ▪ Beef Stroganoff | ▪ Satay Chicken |
| ▪ Beef Lasagne | ▪ Chicken Scaloppini |
| ▪ Vegetable Lasagne | ▪ Sweet & Sour Chicken |
| ▪ Penne pasta Bolognese bake | ▪ Mild Thai Chicken Curry |
| ▪ Tortellini or Ravioli Carbonara | ▪ Mild Creamy Pepper Chicken |
| ▪ Spinach & Ricotta Cannelloni | ▪ Chicken & Asparagus Mornay |

with a choice of
3 Salads
and

2 dessertsto be served to the table 50/50

(please refer to the vegetable & salad (pg 12) &
(pg 7) to make your dessert selections)

Carvery No 1 & No 2 Buffet include bread roll, tea & coffee
(An extra selection of meat is available @ \$4.90pp)

Buffet Selections

BBQ- minimum 40 people Monday to Thursday
60 people Friday to Sunday

1 x 250gm Sirloin **or** 300gm Yearling Rump [raw weight]
Sausages & Onions

Plus, your choice of either
Creamy Potato Bake **or** Steamed Jacket Potatoes w/sour cream

Also includes
3 Salads
and
3 Sauces

please refer to the vegetables, salad & sauce to make your selections

Chicken Schnitzel - minimum 40 people Monday to Thursday
60 people Friday to Sunday

1 x Chicken Breast Schnitzel

with your choice of either
Creamy Potato Bake **or** Steamed Jacket Potatoes w/sour cream

Also includes
2 Vegetables
plus
3 Salads
and
3 Sauces

please refer to the vegetables, salad & sauce (page 12) to make your selections

BBQ & Chicken Schnitzel Buffet Styles include bread roll, tea & coffee

Buffet Selections

Vegetables

- Baked Pumpkin
- Baked Potato
- Creamy Potato Bake
- Steamed Jacket Potatoes w/sour cream
- Spiced Sweet Potato
- Honey Glazed Carrots
- Corn on the cob
- Peas /or Beans
- Cauliflower Broccoli Mornay
- Braised Cabbage & Bacon
- Roasted Mediterranean Vegetable Medley [potato, capsicum, onion, zucchini]
- Italian Penne pasta bake
- Asian Fried Rice

Salad Selections

- Caesar
- Tossed
- Asian Noodle
- Hawaiian Rice
- Greek
- Coleslaw
- Potato
- Mediterranean Couscous
- Seafood **or** Mediterranean Pasta
- Rocket, Sweet Potato, Almond & Sweet Balsamic

Sauce Selections

- Gravy
- Pepper
- Dianne
- Satay
- Mustard
- Garlic

Vegetables, Salads & Sauces as listed apply to Carvery No1, Carvery No2, BBQ & Chicken Schnitzel Buffet Style