



CLUB
THIRROUL



EVENTS

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welcome —



Welcome to Club Thirroul, thank you for considering our venue to host your event.

Our team at Club Thirroul, works with you to make your special occasion as memorable as possible.

We offer a wide range of catering options from 10 to 300 people, to suit your needs and budget, from cocktail menus to buffets and set menus. Our new Outdoor Alfresco area is proving to be very popular. We are experts in organising and social function with every detail look after, including:

- Barefoot Bowls Group Activities
- Corporate Events
- Fundraisers
- Weddings
- Birthdays
- Kids Parties and much more

Let us personalise a package that suits you!

Visit our website for further information or call our Functions Coordinator today on 02 4267 1148 or hello@clubthirroul.com.au



event spaces



The Escarpment View

Available 10am – 3pm
or 3:30pm -10pm

Capacity – 36 seated or
60 standing (outside uncovered)

\$200 to book the area exclusively
for 5hrs. \$500 minimum spend to
avoid booking fee.

To book for the entire day min
spend of \$1000 or \$400,
10am to 10pm.

- Bar service - \$150 for 3hrs
and additional per hour cost
if required:
- Weekday \$35 per hour
- Saturday \$45 per hour
- Sunday \$60 per hour
- Main Club Bar is always open

The Shack

Available 10am – 3pm
or 3:30pm -10pm

Capacity – 43 seated or
60 standing (outside covered)

\$200 to book the area exclusively
for 5hrs. \$500 minimum spend to
avoid booking fee. To book for the
entire day min spend of \$1000 or
\$400, 10am to 10pm.

- Bar service - \$150 for 3hrs
and additional per hour cost
if required:
- Weekday \$35 per hour
- Saturday \$45 per hour
- Sunday \$60 per hour
- Main Club Bar is always open

The Glasshouse

Capacity – 60 cocktail style

\$200 to book the area exclusively.
\$500 minimum spend to avoid
booking fee.

Parkside Pavillion

Capacity – 120 seated or 250
cocktail or 200 theatre style

\$1000 minimum spend to book
this event space on either Friday,
Saturday or Sunday.

Monday to Thursday \$250 room
hire per 5hr period.



choose
your menu

thirroul sublime buffet



\$45 per person

Choose from the following options:

Choice of either: sourdough bread or dinner role

Choose 2 salads:

- Greek salad
- Garden salad
- Coleslaw
- Pesto pasta salad
- Potato salad
- Ceasar salad

Choose 2 sides:

- Creamy potato bake
- Mixed seasonal vegetables
- Roast potato
- Roast pumpkin
- Potato wedges
- Steamed jasmine rice

Choose 2 carveries:

- Mustard crusted roast beef
- Roast pork with crackling
- Garlic rosemary roast lamb
- Lemon pepper roast chicken

Choose 2 dishes:

- Creamy beef strognoff
- Honey soy chicken
- Butter chicken
- Sweet & sour pork
- Housemade beef lasagne
- Battered flathead
- Chickpea pumpkin & spinach curry
- French lamb ragu

MINIMUM 30 GUESTS

Additional items can be added to your menu, price on your enquiry.

DIETARY: GF - GLUTEN FREE, V - VEGETARIAN,

VEG - VEGAN, DF - DAIRY FREE, PESC - PESCETARIAN

LF - LACTOSE FREE, EF - EGG FREE

Seafood buffet additions:

Oysters natural, fresh king prawns & lemon pepper calamari available at market price.

Ask booking staff regarding pricing.

Dessert

Chef's suggestion of assorted cakes price on request

Birthday & celebration cakes incur cakeage at \$2 per head for plates, spoons, cutlery, napkins.

thirroul table placed menu

MINIMUM ?? GUESTS

Additional items can be added to your menu, price on your enquiry.

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2 Course alternate drop

\$45 per person

3 Course alternate drop

\$55 per person

Choose from the following options
(2 selections per category)



Entrée

Oven roasted tomato & haloumi bruschetta
w/ rocket & balsamic glaze

Classic prawn cocktail

Asian beef salad w/ crispy noodles & fried shallots

Southern fried chicken tenderloins w/ mango aioli

Main

Chicken breast in a creamy mushroom sauce w/ mash
& seasonal veg

Slow roasted beef brisket w/ smokey bbq jus and a roast
vegetable medley

Mixed mushroom risotto w/ truffle oil, baby spinach
& shaved parmesan italian

Brasied lamb shank & vegetables w/ creamy mash

Herb crusted pork cutlet w/ creamy mash, seasonal veg & apple gravy

Oven baked lemon pepper barramundi w/mash and seasonal veg

Dessert

Oven roasted vanilla strawberries w/ meringue & double cream

White chocolate pecan tart w/ cream

Apple crumble tart w/ vanilla bean custard

Lemon meringue tart w/ double cream

table shared menu



MINIMUM 20 GUESTS

Additional items can be added to your menu, price on your enquiry.

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\$26 per person

Every table receives shared dishes

Crisp garden salad w/ a french vinaigrette

Housemade coleslaw

Herb and garlic roast potatoes

Seasonal steamed vegetables

Gravy

Plus choose two roast options

Slow roasted beef brisket

Seasoned roast chicken

Traditional roast pork w/ crackling and apple sauce

Garlic and rosemary roast lamb

Build your burger

\$27 per person

Includes fries & sauces

Includes mixed lettuce, tomato, beetroot, avocado, pickles, caramelised onions & various popular burger condiments.

Choose 3 burger patties:

- Beef patties
- Vegan burger patties
- Southern fried chicken
- Fish pattie
- Grilled chicken breast

platters & finger food

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Platters

Approx 15-20 guests

Seasonal fruit platter	\$75
Cheese platter with assorted crackers and seasonal fruit	\$100
Trio of dips with veg crudite and assorted crackers	\$55
Petite sweets & assorted sweet treats w/ seasonal fruit	\$85

Finger food favourites

\$18 per head - minimum 10 guests

Choose five from the following options:

- Party pies
- Party sausage rolls
- Party quiches
- Cocktail spring rolls
- Vegetable samosas
- Cheese and spinach triangles
- Mini chicken dim sims
- Mac n' cheese croquettes
- Frittata bites
- Tomato and basil bruschetta bites

Served with a delicious assortment of dipping sauces.

morning & afternoon tea treats

MINIMUM 10 GUESTS

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\$15 per head

Choose five from the following options:

Banana bread fingers w/ butter

Housemade scones w/ jam and cream

Assorted mini muffins

Assorted mini pastries

Gourmet mixed sandwiches

Cocktail sausage rolls

Mini quiches

Cocktail spring rolls

Cheese and spinach triangles

Frittata bites

deluxe canape menu



MINIMUM 10 GUESTS

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\$26 per head

Choose five from the following options

Haloumi, pesto, and roast capsicum bruschetta bites
w/ balsamic glaze

Honey soy cocktail chicken kebabs w/ toasted sesame
seeds and fried shallots

Torpedo style tempura prawns w/ sweet chili mayo

4 cheese arancini balls w/ truffle oil and grated parmesan

Crumbed sesame chicken breast bites w/ sweet soy dipping sauce

Beer battered flathead filets w/ shoestring fries and lemon herb mayo

Crispy prawn twisters w/ thai style dipping sauce

Smokey BBQ beef sliders w/ coleslaw

Seasonal chargrilled veg skewers w/ basil pesto

kids party food



MINIMUM 10 KIDS

Additional items can be added to your menu, price on your enquiry.

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LF - LACTOSE FREE, EF - EGG FREE



\$89 for 10 Kids (\$9 per extra child)

- Chicken nuggets
- Party pies
- Party sausage rolls
- Chips

Optional: Ice Cream Cup - \$3.50 extra per child

KIDS SEASONAL FRUIT PLATTER \$65
for 10 Kids (\$7 per extra child)

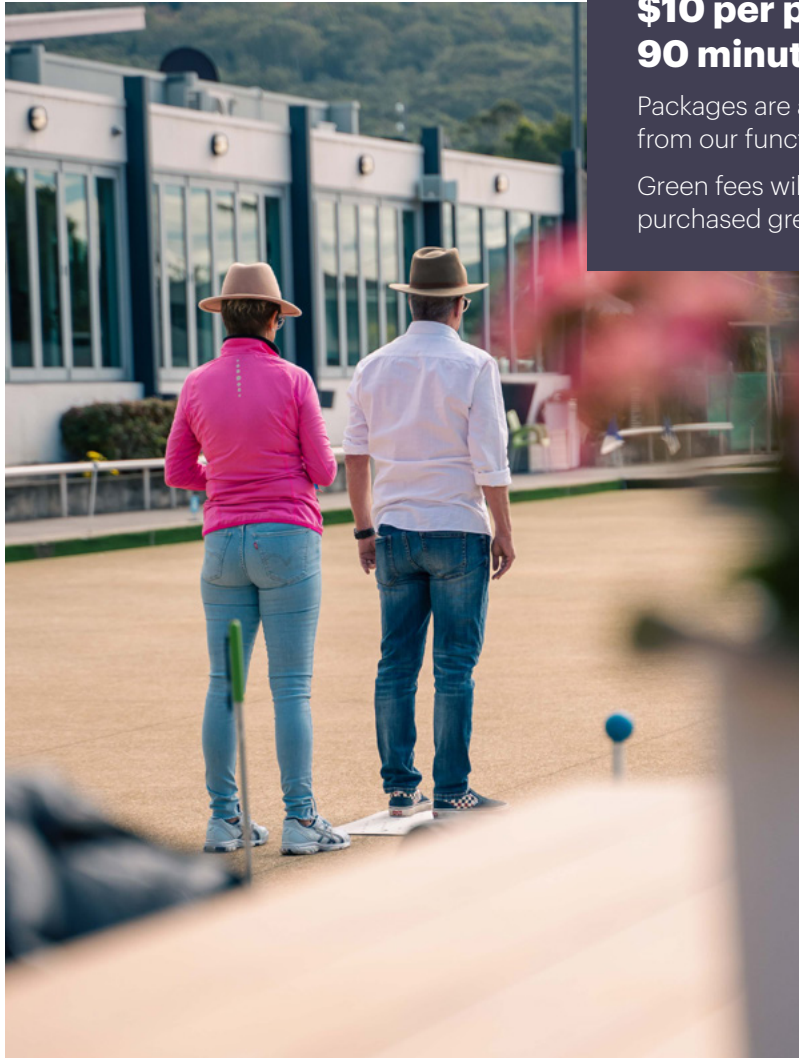
barefoot bowls parties & corporate team building —



\$10 per person for 90 minutes of bowls

Packages are available and can be designed from our function menu to suit your needs.

Green fees will be waived with any package purchased greater than \$500.



beverage options



We have several beverage options to suit your event:

Beverage Package - \$24 per head for 2hrs.

\$11 per person per additional hour

Includes local draught beers:

- VB, Carlton Draught, Great Northern & Cascade Lite
- Post mix soft drink
- Chalk Hill Blue Shiraz Cabernet, Chalk Hill Blue Semillon Sauvignon Blanc, Stonegate Chardonnay Pinot Noir Sparkling

Beverages on consumption/bar tab - This is where you advise a limit you wish to put on the bar. Our staff will advise you when you are close to reaching this limit and give you the option to increase the amount or for the guests to now purchase their own beverages.

Cash bar - is also available where guests purchase their own drinks throughout the event.

terms & conditions



Our philosophy is to offer no minimum spends and no guarantees for small group and table bookings less than 20 people. Management reserves the right to apply minimum spends where exclusive use is required, regardless of confirmed numbers. Minimum spends may also apply during peak periods and public holidays.

If a minimum spend is deemed applicable, management reserves the right to request a credit card authorisation form to be used if the minimum spend is not reached.

In the event that function capacity is not reached, management reserves the right to open up parts of the designated area to other members of the public.

SMALL GROUP AND TABLE BOOKINGS

Small group and table bookings will only be held for 15 minutes.

In the event that no one from your party has shown after this time we reserve the right to release the booking.

CONFIRMATION OF BOOKING

A signed function form is required to secure a booking for groups of larger than 20. All catering and beverage packages must be paid for 10 days prior to the event. Bar tabs may be required to be paid in advanced, or settled on the day. During peak periods a \$200 non-refundable deposit may be required at the discretion of management.

We accept cash, eftpos, Mastercard, Visa. The club does not accept cheques. Payment on invoice is done with the payment being received 5 days before the event for all catering.

CONFIRMED NUMBERS FOR YOUR FUNCTION

Final attendance numbers are required 5 days prior to your event. Please note that this number will form the basis for final catering. All catering and beverage packages must be paid for when confirming final numbers. Once payments have been processed, no refunds will be offered should your numbers decrease, or you experience no shows at the event. Should payment not be received the venue reserves the right not to proceed with the function.

CANCELLATION

Cancellation of a function after catering has been paid for is at the discretion of management. During peak periods a non-refundable deposit of \$200 is forfeited at any stage after cancellation.

GUEST ENTRY

Guest entry to function will only be permitted in accordance with the registered Clubs act and with the agreed start and finish times. The venue reserves the right to refuse entry to any patron on the basis of responsible service of alcohol procedures.

Minors are welcome to attend functions in designated authorised areas but must be supervised by a legal guardian, however they must vacate the premises by 10pm. (Infants are welcome to remain at the parents own risk).

ROOM ALLOCATION

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venues control.

CAKEAGE

A cakeage fee of \$2 per person, per cake is applicable. Cakeage will be charged for each person, regardless of whether they partake or not. We will not keep your cake in storage after service. If you leave the venue without taking your cake with you, we will consider it finished and dispose of it accordingly. You will be provided with the cake knife, plates, serviettes, and spoons or forks. Our staff will not be available to serve or portion.

DECORATIONS

Any additional decorations or props must be approved by the functions team. The venue reserves the right to remove any material or equipment that may be considered in poor taste, offensive or dangerous. No confetti or scatters is to be used at any time during an event, including confetti in balloons. We are unable to accept deliveries on your behalf for cakes/decorations. Anything you wish to bring; you must bring with you to the function and take with you when you leave. Decorations cannot be collected the next day, and if left behind, will be considered rubbish.

FUNCTION CONDUCT

It is a requirement that the organiser will conduct the function in an orderly manner. All normal venue procedures, policies and legal responsibilities will apply to any or all persons attending a function at all times, including the compliance to responsible service of alcohol procedures. When booking a function, it is the responsibility of the host to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on false pretences, the venue reserves the right to cancel the function without notice at the expense of the host.

SECURITY REQUIREMENTS

It is venue policy that all 18th, 21st celebrations of more than 25 people, are required to hire a security guard for their events through the clubs chosen licenced company. Management requires responsible adults in attendance for all 18th Birthday celebrations to oversee the event attendees in regards to behaviour, maturity and ensure the event is enjoyable and controlled.

RESPONSIBLE SERVICE OF ALCOHOL

Club Thirroul practices and enforces the Responsible Service of Alcohol. If asked, all persons must provide a form of Identification. Our staff will not serve alcohol to minors, or intoxicated patrons. Argumentative, abusive or violent behaviour will not be tolerated and persons maybe refused service and asked to leave the venue. In extreme cases unruly behaviour could cause the function to be cancelled in which case no refund will be given.

ESCARPMENT VIEW BOOKINGS

Please note the Escarpment View area closes at 10pm. All patrons will be asked to make their way inside the main Venue at this time until last drinks and end of trade.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function area entire venue and Bowling Greens by function guests, invitees or other persons attending the function. the venue reserves the right to repair any damage to the venue or bowling greens at the expense of the host. The venue does not accept responsibility for loss of merchandise left prior or after the function. It is recommended that all client goods be removed from the venue immediately after a function.

BAREFOOT BOWLS

As you might expect, there is a little bit of housekeeping to help take care of our greens before you hit the rinks. We'll run you through them on the day, but basically they cover the house rules (no glass or drinks on the greens, no shoes for social bowls and no overarm shots), some basic do's and don'ts while you're playing (like do take turns, don't bowl more than one bowl at a time), the rules of the game and how to play. Just all the things you need to know to keep everyone safe and having fun. Babies and children under 12 along with non-playing guests are not permitted on the greens or surrounding edges at any time, They are asked to view from the designated indoor or outdoor areas.

Any person using the greens are expected to abide by all clubs regulations as per the registered clubs act. Smoking and vaping are not permitted with in 4 meters of the greens and guests are asked to use the designated smoking area.

ACKNOWLEDGMENT OF OUR TERMS OF CONDITIONS

I ACKNOWLEDGE HAVING READ A COPY OF THE TERMS AND CONDITIONS, I WILL COMPLY WITH ALL ASPECTS OF SUCH CONDITIONS AND ACCEPTANCE OF THIS APPLICATION.

Please sign, complete, and return this form either in person to the club or via email to members@clubthirroul.com.au

Full Name: _____ Member # _____

Phone: _____ Function date: _____

Signature: _____ Date: _____



CLUB THIRROUL

CONTACT US



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www.clubthirroul.com.au