



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
- Funraisers
- 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



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



\$45 per person

Choose from the following options:

Choice of either: sourdough bread or dinner rolls

Choose 2 salads:

Greek salad
Garden salad
Coleslaw
Pesto pasta salad
Potato salad
Caesar 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 stroganoff
Honey soy chicken
Butter chicken
Sweet & sour pork
Housemade beef lasagne
Battered flathead
Chickpea pumpkin & spinach curry
French lamb ragu

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 20 GUESTS

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

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LF - LACTOSE FREE, EF - EGG FREE

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

Garlic prawns w/ char bread

Asian beef salad w/ crispy noodles & fried shallots

Southern fried chicken salad

Main

Chicken marinate supreme w/ mash & broccolini in jus

Slow roasted beef brisket w/ smoky BBQ jus and a roast
vegetable medley

Mixed mushroom risotto w/ truffle oil, baby spinach
& shaved parmesan Italian (V)

Braised lamb shank & vegetables w/ creamy mash

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

Oven baked lemon pepper barramundi w/mash and seasonal veg

Dessert

Sticky Date Pudding

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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Choose 2 shared dishes \$32 OR Choose 3 shared dishes \$35

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 **+\$5**

Mexican Tortilla Buffet

**\$30 per person 2 fillings OR \$25 per person with 1 filling
(minimum 15 guests)**

Treat your guests to an interactive and vibrant Mexican Tortilla Buffet, where everyone can create their perfect tortilla masterpiece.

Fillings:

Shredded Chicken

Slow cooked Beef

Toppings:

Cheese

Kidney Beans

Sweet Corn

Sliced Red Onion

Shredded Lettuce

Diced tomato

House made sauces:

Guacamole

Sour Cream

Mild Salsa

Finishing touches:

Corn Chips

Lime wedges

platters & finger food



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Platters

(approx 15 guests)

Seasonal fruit platter \$90

Cheese platter with assorted crackers and seasonal fruit \$115

Trio of dips with veg crudité and assorted crackers \$65

Petite sweets & assorted sweet treats w/ seasonal fruit \$95

Antipasto Platter \$130

Honey soy cocktail chicken kebabs w/ toasted sesame seeds and fried shallots \$110

Beer battered flathead filets w/ fries and lemon herb mayo \$115

Smokey BBQ beef sliders w/ coleslaw (12) \$90

Southern fried chicken slider w/ coleslaw, cheese & aioli (12) \$95

Kids Platter (Suitable for 8 kids)

A selection of party pies, sausage rolls and nuggets served with chips \$90

Finger food favourites

\$20 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

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

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\$16 per head (minimum 15 guests)

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

Mini quiches

Cheese and spinach triangles

Frittata bites

deluxe canape menu



MINIMUM 10 GUESTS

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

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\$26 per head

Choose five from the following options

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

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

Crispy prawn twisters w/ thai style dipping sauce

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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Hot Dog Platter \$89 for 10 kids (\$9 per extra child)

- Hot dog
- Bread roll
- Tomato sauce
- Fruit popper (drink)

\$95 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)

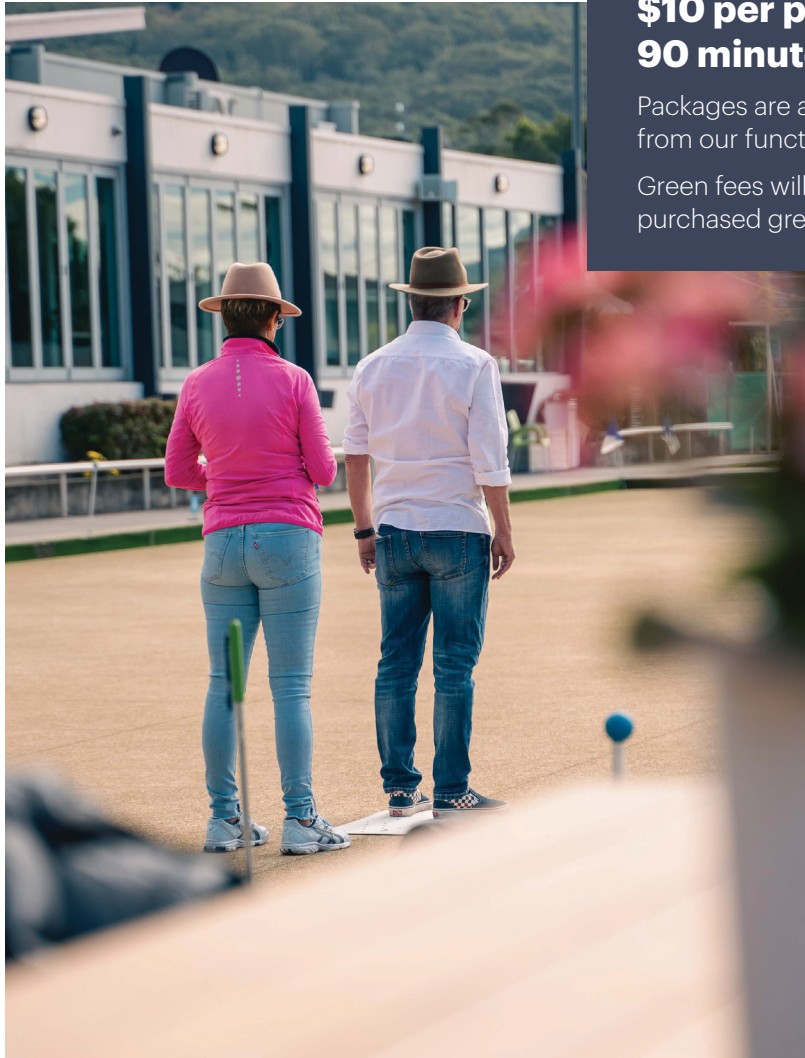
barefoot bowls parties & corporate team building —



\$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:

Classic Beverage Package - \$26 per head for 2hrs.

\$13 per person per additional hour

Includes local draught beers:

- Standard beer
- Soft drink
- Standard house wine

Premium Beverage Package - \$38 p/p for 2 hrs
\$19 per person per additional hour

Includes local draught beers:

- Craft beer
- Wine
- Soft drink
- Choice of 2 cocktails

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.

booking terms & conditions



TABLE BOOKINGS, GROUP GATHERINGS AND FUNCTIONS

We look forward to welcoming you to Club Thirroul. These terms help us provide a safe, enjoyable and well-organised experience for you, your guests and everyone at the Club.

1. TABLE AND SMALL-GROUP BOOKINGS

Group size. Table bookings are available for groups of up to 25 guests. Groups of more than 25 guests are considered a function and must contact the venue to discuss arrangements.

No minimum spend. We generally do not apply minimum spends or guarantees to non-exclusive table and small-group bookings. A minimum spend may apply where exclusive use is requested, or during peak periods and public holidays. We will advise you if this applies.

Arrival time. Table bookings are held for 15 minutes. If no one from your group has arrived within that time, we may release the table.

Shared areas. If a booked function area is not filled to its agreed capacity, we may open part of the area to other patrons. Exclusive use is only provided where confirmed in writing.

2. FUNCTION BOOKINGS AND PAYMENT

Booking confirmation. A completed and signed function booking form, together with a \$200.00 deposit, is required to secure every function booking.

Final numbers. Final guest numbers are required five days before the function and will form the basis of final catering charges.

Catering and packages. All catering and beverage packages must be paid in full 10 days before the event. Once payment is processed, refunds are not available if guest numbers decrease or guests do not attend.

Bar tabs. Bar tabs may need to be paid in advance or settled on the day, as agreed with the venue.

Payment methods. We accept cash, EFTPOS, Mastercard and Visa. Cheques are not accepted. Where payment by invoice has been approved, cleared payment must be received at least five days before the event.

Minimum spends. Where a minimum spend applies, we may request a credit card authorisation. If the agreed minimum is not reached, the difference may be charged to the authorised card.

Non-payment. If required payments are not received by the due date, we may cancel or decline to proceed with the function.

3. CANCELLATIONS AND VENUE CHANGES

Cancellation. Cancellation after catering has been paid is subject to management approval. During peak periods, the \$200.00 function deposit is non-refundable and will be forfeited if the booking is cancelled.

Room allocation. If the original area becomes unavailable or is no longer suitable due to circumstances beyond our control, we may assign a suitable alternative area.

4. FOOD, BEVERAGES AND CELEBRATION CAKES

Outside food and drinks. For licensing, food-safety and service reasons, no outside food or beverages may be brought into or consumed at the venue.

Celebration cakes. A celebration cake is welcome by prior arrangement. Cakeage is \$2.00 per person, per cake, based on the full number of guests, whether or not every guest has cake.

Cake service. We provide a cake knife, plates, serviettes and cutlery. Guests are responsible for cutting and serving the cake. We cannot store cakes after service; any cake left behind will be disposed of.

5. DECORATIONS AND BELONGINGS

Approval. Please discuss decorations and props with our functions team before the event. We may remove anything considered unsafe, offensive or unsuitable for the venue.

Glitter and confetti. To help us care for the venue, glitter, confetti and table scatters are not permitted, including confetti inside balloons.

Deliveries and collection. We cannot accept deliveries of cakes or decorations on your behalf. Please bring approved items with you and take them when you leave. Items left behind cannot be collected the next day and may be disposed of.

6. GUESTS, ENTRY AND MINORS

Club entry. Entry is subject to the Registered Clubs Act, Club entry requirements and the agreed function start and finish times. Guests may be asked to provide acceptable identification.

Guests entry. The venue reserves the right to refuse entry to any patron on the basis of responsible service of alcohol procedures.

Guests under 18. Guests under 18 are welcome in authorised areas but must remain accompanied and supervised by a responsible adult or legal guardian. Minors must leave the premises by 10.00 pm. Infants may remain with a parent or guardian at their own risk.

Respect for the venue. All guests are expected to respect our venue, staff and fellow patrons, and to leave the booked area clean, tidy and as they found it.

7. CONDUCT AND RESPONSIBLE SERVICE

Host responsibility. The organiser is responsible for ensuring the function is conducted safely and in an orderly manner, and for providing accurate information about the event and its guests.

Responsible service of alcohol. Club Thirroul follows Responsible Service of Alcohol requirements. Alcohol will not be served to minors or intoxicated patrons.

Unacceptable behaviour. Argumentative, abusive, violent or unsafe behaviour will not be tolerated. A person may be refused service or asked to leave. Serious or repeated misconduct may result in the function being ended without a refund.

False information. If a booking is made using false or misleading information, we may cancel the booking without notice and at the organiser's expense.

8. SECURITY REQUIREMENTS

Milestone celebrations. 21st and 30th birthday celebrations with more than 25 guests must hire a licensed security guard through the Club's nominated provider.

18th birthdays. Not permitted.

9. VENUE AREAS AND PROPERTY

Escarpment View. The Escarpment View area closes at 10.00 pm. At that time, guests will be asked to move inside the main venue until last drinks and close of trade.

Damage and loss. The organiser is financially responsible for damage, theft, breakage or vandalism caused by function guests or invitees anywhere in the venue, including the bowling greens. Repair costs may be charged to the organiser.

Personal property. Club Thirroul is not responsible for belongings or merchandise left before or after an event. Please remove all items immediately after the function.

10. BAREFOOT BOWLS

To protect our greens and keep everyone safe, all players and guests must follow staff directions and Club rules, including:

- no glass or drinks on the greens;
- no shoes during social bowls and no overarm shots;
- take turns and bowl only one bowl at a time;
- babies, children under 12 and non-playing guests must remain off the greens and surrounding edges, and watch from designated areas; and
- smoking and vaping are not permitted within four metres of the greens—please use the designated smoking area.

Anyone using the greens must comply with Club rules, staff directions and applicable registered-club requirements.

ACKNOWLEDGEMENT

By signing the booking form, I confirm that I have read and understood these terms and conditions, agree to comply with them, and will make them known to my guests.

Name: _____

Signature: _____

Date: _____

Booking / function date: _____

Please sign, complete and return this form to Club Thirroul.



CLUB THIRROUL

CONTACT US



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