

Seymour Club



Function Information

2019

For all enquiries please call

5799 1099

Or Email

enquiries@seymourclub.com.au

Hours of Operation

Sunday - Wednesday 10am-11pm

Thursday 10am -12am

Friday – Saturday 10am-1am

(Earlier access to rooms is available. An additional fee will apply)

Room Hire fees

Upstairs Function Room \$220.00 per day

This room seats up to 200 Guests for conferences and 150 guests for dining. Continuous tea and coffee is free of charge.

Use of the data projector, screen, stage, white boards, markers, lectern and microphone is included in the room hire fee.

Disabled access is available upon request.

PR Room \$110.00 per day

Seats up to 20 people for conferences or dining.

Continuous tea, coffee and biscuits are available for \$3.00 per person.

Use of whiteboard, and TV is included in the room hire.

Optional Extras

Bridal Valance - \$30.00

Table cloths - \$10.00 each

Chair Covers - \$2.00 per chair

Security Guards - \$75.00 per hour per guard

Conference and meetings

**Continuous tea and coffee (P/R room only) - \$2.00
per person**

Tea, coffee and biscuits - \$3.00 per person

Tea and coffee is free of charge in the upstairs function
room.

**Morning/Afternoon tea - \$60.00 per platter
(approx. 40 pieces per platter)**

***Assorted cakes, biscuits and muffins**

***Scones with jam and cream**

***Fresh fruit platter**

(Gluten free options available upon request.)

**Lunch Options - \$60.00 per platter
(approx. 40 pieces per platter)**

***Assorted sandwiches**

***Mixed hot cocktail food**

(Gluten free and vegetarian options available on request.)

Terms & Conditions

- You may be charge an additional fee for cleaning cost if needed after your function.
- All food allergies must be made know prior to function date.
- Number of platters must be finalised 48 prior to function.
 - Sit down menu items must be finalised 1 week prior to function.
 - No sparklers or glitter is to be brought on premises.
- Seymour club will not be held responsible for any injuries caused by actions of guests at function.
- Bookings will not be considered confirmed until receipt of signed confirmation letter is received and will be classified as a tentative bookings and held for one week.
- Payment for your entire function must be paid in full on the day. In the event of your function being cancelled by you with 7 days' notice no fee will be applied. However, if 7 days' notice is not given you will be invoiced for the entire amount of your function.
 - Helium balloons may only be put up on the day of the function and are to be taking down afterwards.
 - No outside alcohol will be allowed on premises.

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Guidelines for 18th and 21st Birthdays

The Seymour club supports family style birthday parties. For 18th and 21st birthdays food must be served. Options available are platters of cocktail food, a sit down meal or buffet.

There must be a minimum of 2 security guards for this type of function. Both will be hired by the Seymour club with the cost of one guard added to your final bill. The Seymour club will pay for one security guard. If your guest list exceeds 100 people an additional security guard will be required at your cost and added to the final bill.

A guest list will need to be provided by you 1 week prior to your function date.

All guests will be required to have acceptable identification in accordance with liquor licencing requirements and meet with our dress standards. If any guest is under the age of 18 they must be accompanied by a parent or guardian at all times.

Management reserves the right to exclude or remove any person from the club in accordance with the liquor licencing commission.

The parents or adult organisers will be responsible for any damage caused to the function area or surroundings before, during and after the function.

A fee of \$100.00 will be charged to cover the cost of cleaning. A \$200.00 deposit is also required in the event of property damage. Once the function room has been inspected your \$200.00 deposit will be returned to you (generally within 1 week). These deposits must be paid at least one week prior to your function date.

All payments for bar tabs etc. must be paid at the conclusion of the function. No invoices will be issued for private functions.

Please sign below to acknowledge and accept these conditions.
(18th and 21st birthday only)

Print name:

Sign:

Date:

Cocktail food options

Platters are served with a combination of all available options. Please advise if you would like to make any alterations.

All Platters are \$60.00 each

***Chicken garlic balls**

***Mini spring rolls**

***Mini dim sims**

***Mini quiche**

***Spicy meatballs**

***Cocktail frankfurts**

***Calamari rings**

***Mini pizza**

***Onion rings**

***Spinach and ricotta triangles**

***Party pies**

***Party Sausage rolls**

***Assorted sandwiches**

Vegetarian and gluten free options available upon request

Menu 1 - \$39.00 per person

2 Course Menu

Please choose any 2 entrees and 2 mains or any 2 mains and 2 desserts from the list below.

(Served as alternate drop)

Entree

- *Thai beef salad with fried shallots**
- *Spinach and ricotta ravioli with capsicum sauce and herb oil**
- *Chicken rice paper rolls**
- *Soup of the day**

Main courses

All main meals are served with either steamed or roasted seasonal vegetables or fresh garden salad and a warm bread roll.

- *Beef fillet with red wine jus cooked medium well
(Gluten free)**
- *Slow roasted lamb shoulder with garlic and rosemary**
- *Caramel pork collar**
- *Vegetable lasagne**

Desserts

- *Pressed Tuscan chocolate cake with vanilla ice cream**
- *Vanilla panna cotta with mixed berry compote**
- *Macerated strawberries with Chantilly cream and almond biscotti**

Menu 2 - \$45.00 per person

3 Course menu

Please choose any 2 dishes from each course below
(Served as alternate drop)

Entree

- *Arancini with Napoli sauce
- *Smoked salmon carpaccio
- *Gnudi-Spinach and ricotta dumplings baked in a Napoli sauce
- *Beef roulade with basil pesto
- *Soup of the day

Mains courses

All mains are served with either steamed or roasted seasonal vegetables or fresh garden salad and a bread roll

- *Beef ribs with garlic and red wine
- *Prosciutto wrapped chicken breast with mango sauce
- *Slow roasted rosemary and garlic lamb shoulder
- *Atlantic salmon with hollandaise sauce
- *Caramel pork collar
- *Cheesy vegetable crepes

Desserts

- *Pressed Tuscan chocolate cake with vanilla ice cream
- *Vanilla panna cotta with mixed berry compote
- *Macerated strawberries with Chantilly cream and almond biscotti

*Lemon tart with Chantilly cream

Buffet menu 1

\$33.00 per person

Main course

*Roast pork

*Roast lamb

*Cold roast chicken

*Ham

*Traditional roast vegetables

*Potato salad

*Coleslaw

*Garden salad

*Pasta salad

*Apple sauce & mint sauce

Dessert

*Mini Pavlova

*Fruit salad with Chantilly cream

Buffet menu 2
\$38.00 per person

Main course

- *Beef stroganoff
- *Lemon, garlic and rosemary baked chicken
- *BBQ pulled pork
- *Selection of cold meats
- *Caponata
- *Lemon herbed cous cous
- *Pilaf rice
- *Garlic green beans
- *Green salad

Dessert

- *Mini Pavlova
- *Fruit salad with Chantilly cream
- *Cheesecake

Buffet menu 3

\$40.00 per person

Entrée

*Pita bread with trio of dips

Main course

*Roast pork

*Slow roasted garlic and rosemary lamb

*Roast beef

*Selection of cold meats

*Eggplant, pea and paneer curry

*Traditional roast vegetables

*Pilaf rice

*Selection of salads

Dessert

*Crepes with caramel apples

*Vanilla panna cotta with berry compote

*Mille Feuille with fresh fruit and cream

Buffet menu 4
\$47.00 per person

Entrée

- *Chicken, pork and prune terrine
- *Roast beef canapes with sticky capsicum
 - *Calamari salad
 - *Pumpkin soup

Main Course

- *Slow roasted garlic and rosemary lamb
 - *Rare roast beef
 - *Baked ham
 - *Selection of cold meats
 - *Traditional vegetables
 - *Selection of salads
- *Apple sauce, gravy and mint jelly

Dessert

- *Pressed Tuscan chocolate cake
- *Vanilla panna cotta with berry compote
 - *Tiramisu