

# *Seymour Club*



## *Function Information*

**2021**

**For all enquiries please call**

**5799 1099**

**Or Email**

**[enquiries@seymourclub.com.au](mailto:enquiries@seymourclub.com.au)**

# *Hours of Operation*

**Sunday - Wednesday 10am-11pm**

**Thursday 10am -12am**

**Friday – Saturday 10am-1am**

**Hours of operation will change during Public Holidays  
(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 15 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**

**Tablecloths - \$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 charged an additional fee for cleaning cost if needed after your function.
  - Additional costs may apply for any damaged cause to Seymour club property.
- All food allergies must be made know prior to function date.
  - Number of platters must be finalised 48 hours 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 booking 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 beverages or food will be allowed on premises.
  - For all functions requiring the Bar to be operational, food must be served.

## Guidelines for 18<sup>th</sup> and 21<sup>st</sup> Birthdays

The Seymour club supports family style birthday parties. For 18<sup>th</sup> and 21<sup>st</sup> 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.  
(18<sup>th</sup> and 21<sup>st</sup> 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 - \$42.00 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 - \$48.00 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*  
*\$36.00 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*  
*\$41.00 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*

## *\$43.00 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*  
*\$50.00 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