



Special Occasions

FUNCTION PACKAGES

4926 1828

WWW.FRENCHVILLESPORTSCLUB.COM.AU

Introduction

Thank you for considering the Frenchville Sports Club as the venue to host your special occasion.

Here at the Frenchville Sports Club we pride ourselves on giving you piece of mind and value for money by providing friendly service, attention to detail to superb catering. Our dedicated Function Coordinator & fully qualified Chefs are here to cater to your every need.

Whether you are planning a large formal event, or a quiet intimate gathering, we have several rooms and catering packages to suit any style of function you had in mind.

Both the Keppel & Capricorn Rooms can hold up to 100 guests, with the latter hosting a large stage & dance floor. If you require a little more room, both can open up to accommodate up to 290 guests.

We also have a wide range of Platter Selections, Plated or Buffet Meals, BBQ and Breakfast Menus that will be sure to not only tantalize your taste buds, but also suit any budget you had in mind

Please take full advantage of our dedicated team to help make your event as seamless & hassle free as possible.

When planning your event please contact
our Functions Coordinator, Kaitlyn Graham

PHONE: 07 4926 1828

FAX: 07 4926 1060

EMAIL: functions@fsports.com.au

Availability Tuesday - Saturday *depending on trade

105 Clifton Street, North Rockhampton

PO Box 5049, RED HILL ROCKHMAPTON Q 4701



Room Hire

Keppel Room

*Room holds up to 120 guests*dependent on set-up - \$300.00*

Stage | Bar Facilities | Powder Room | Audio Sound Jack
Microphone | Security | Enclosed Smoking Area | Cleaning Fee

Capricorn Room

*Room holds up to 140 guests*dependent on set-up - \$300.00*

Bar Facilities | Microphone | Podium | Security
Enclosed Smoking Area | Cleaning Fee

Keppel & Capricorn Rooms Combined

*Room holds up to 290 guests*dependent on set-up - \$450.00*
Keppel & Capricorn Room includes Pre-Function area.

Stage | Bar Facilities | Powder Room | Audio Sound Jack
Screen | Microphone | Podium | Security | Enclosed Smoking Area | Cleaning Fee

*Members of the Frenchville Sports Club
receive a 25% discount on the above room hire.*

Additional Equipment

Data Projector set up & hire - \$50.00 per day

3m x 3m Dance Floor - \$100.00

6m x 4m Dance Floor - \$200.00

Linen Fee (for all platter events) - \$10.00 per round table / \$12.00 per square table

Set-Up of Function

Colour co-ordinated serviettes

Rectangle, round or square tables

Cutlery, glassware & crockery for all Buffet, Plated, BBQ or Breakfast events

Please see Kaitlyn for any additional set-up/equipment requirements



Platter Selections

Cold Platter

Small Platter - \$35.00 | Large Platter - \$75.00

Fresh Fruit

Small Platter - \$25.00 | Large Platter - \$55.00

Mixed Fresh Sandwiches

Small Platter - \$35.00 | Large Platter - \$65.00

Assorted Mini Wrap

Small Platter - \$35.00 | Large Platter - \$75.00

Assorted Hot Platter

Small Platter - \$35.00 | Large Platter - \$105.00

Marinated Chicken Wings

Small Platter - \$40.00 | Large Platter - \$85.00

Wedges with Sweet Chilli & Sour Cream

Small Platter - \$25.00 | Large Platter - \$55.00

Cheerio's

Small Platter - \$20.00 | Large Platter - \$45.00

Assorted Pizza

Small Platter - \$35.00 | Large Platter - \$70.00

Homemade Biscuits

Small Platter - \$25.00 | Large Platter - \$55.00

Assorted Cakes

Small Platter - \$30.00 | Large Platter - \$60.00

Assorted Slices

Small Platter - \$35.00 | Large Platter - \$75.00

Scones with Jam & Cream

Small Platter - \$25.00 | Large Platter - \$45.00

Assorted Danishes / Croissants

Small Platter - \$35.00 | Large Platter - \$75.00



Small Platters cater 5-10 guests | Large Platters cater 20-25 guests

Canape Menu

Choice of 1 Cold & 2 Hot Selections
\$13.50pp

Choice of 2 Cold & 3 Hot Selections
\$18.90pp

Cold Selections

Smoked Salmon Bruschetta
Prawn & Avocado Salsa Bruschetta
Teriyaki Chicken Sushi
Prawn & Avocado Sushi
Prosciutto Wrapped Stuffed Olives

Hot Selections

Pulled Pork Sliders
BLT Sliders
Marinated Beef Bites
Semi Dried Tomato & Risotto Balls
Tandoori Chicken Skewers
Tempura Battered Broccolini & Wasabi Mayo
Crumbed Camembert
Prosciutto Wrapped Asparagus



Buffet Menu

Available for a minimum of 50 people

One Course - \$31.50 per person

Includes selection of 2 Roast; 4 Vegetable; 3 Salad & 2 Side Dish Selections

Two Course - \$35.50 per person

Includes selection of Includes selection of 2 Entrées; 2 Roast; 3 Salad; 4 Vegetable & 2 Side Dish Selections

OR

Includes selection of 2 Roast; 4 Vegetable; 3 Salad; 2 Side Dish & 2 Dessert Selections

Three Course - \$42.50 per person

Includes selection of Entree, Roast Main & Dessert.

Also includes your choice of Vegetables & Side Dishes & Salads

Upgrade Selections:

Additional Entree Selection - \$3.00 per person

Additional Roast Selection - \$2.00 per person

Additional Vegetable Selection - \$1.50 per person

Additional Side Dish Selection - \$2.00 per person

Additional Dessert Selection - \$2.50 per person

Children 4-12 years of age \$17.00 | Children 3 years & under free of charge

Included in each Buffet Selection are Freshly Baked Dinner Rolls & Tea & Coffee Station

Special Dietary Requirements

Gluten Free | Lactose Intolerance | Diabetic | Coeliac | Vegetarian

Vegan | Seafood Allergy | Nut Allergy

Please inform our Function Coordinator if any of the above are applicable.



Buffet Menu Selections

Entree - Soups

Creamy Pumpkin Soup | Honey Pumpkin Soup
Creamy Potato & Bacon Soup | Chicken & Sweet Corn Soup
Sweet Potato Soup | Creamy Cauliflower Soup
Minestrone Soup | Tomato & Bacon Soup

Mains - Roasts

Roast Beef with Seeded Mustard
Roast Lamb with Mint Jelly
Roast Pork with Crackling & Apple Sauce
Roast Turkey with Cranberry Sauce
Roast Chicken with Fruit Pickle
Honey Baked Ham
Silverside with White Sauce
All also served with Gravy

Vegetables

Roast Potato
Roast Pumpkin
Honey Carrots
Buttered Green Beans
Corn on the Cob
Cheesy Cauliflower & Broccoli Bake
Garlic Cream Mash Potato
Fresh Steamed Vegetables

Salads

Potato Salad | Pasta Salad | Coleslaw Salad | Garden Salad



Buffet Menu Selections cont.

Side Dishes

Beef Stroganoff with Jasmine Rice
Beef or Lamb Vindaloo with Jasmine Rice
Massaman Beef or Chicken with Jasmine Rice
Green or Red Curry Chicken with Jasmine Rice
Panang Chicken, Beef or Pork with Jasmine Rice
Pork Korma with Jasmine Rice
Satay Lamb with Jasmine Rice
Garlic Cream Prawns with Jasmine Rice
Curry Prawns or Sausages with Jasmine Rice
Sweet & Sour Pork or Fish with Jasmine Rice
Honey Chicken or Pork with Jasmine Rice
Spicy Plum Pork & Hokkien Noodle Stir-Fry
Bacon & Mushroom Carbonara
Chicken & Pesto Pasta
Beef Lasagne

Desserts

Hot Apple Crumble & Vanilla Custard
Hot Apple Strudel & Vanilla Custard
Pavlova, Fruit Salad & Fresh Cream
New York Cheese Cake & Fresh Cream
Chocolate Mud Cake & Fresh Cream
Tiramisu Cake & Fresh Cream
Berry Cheese Cake & Fresh Cream
Caramel Cheese Cake & Fresh Cream
Cookies & Cream Cheese Cake & Fresh Cream
Lemon Meringue Tart & Fresh Cream
Trifle



Plated Menu 1

One Course Meal Pricing - \$35.50 per person

Alternate drop - Selection of 2 Mains

Two Course Meal Pricing - \$39.50 per person

Alternate drop - Selection of 2 Entrees & 2 Mains, or 2 Mains & 2 Desserts

Three Course Meal Pricing - \$48.50 per person

Alternate Drop - Selection of 2 Entrees, 2 Mains & 2 Desserts

Upgrade Selections:

Additional Selections (Triple Drop) - \$8.90 per person

Children 4-12 years of age Plated Option - \$15.00 per child

Children 3 years & under free of charge

Kids Meal Selection

Chicken Tenderloins & Chips

Kids Steak & Chips with Gravy

Kids Crumbed Fish & Chips

Add Ice Cream & Topping - \$3.00 extra

Included in each Plated Meal are Freshly Baked Dinner Rolls & Tea & Coffee Station

Special Dietary Requirements

Gluten Free | Lactose Intolerance | Diabetic | Coeliac | Vegetarian

Vegan | Seafood Allergy | Nut Allergy

Please inform our Function Coordinator if any of the above are applicable.



Plated Menu 1 Selections

Entrees

Creamy Pumpkin Soup | Honey Pumpkin Soup
Chicken & Sweet Corn Soup | Creamy Potato & Bacon Soup
Grilled Chicken & Pumpkin Salad | Salt & Calamari Salad
Caesar Salad
Veal Tortellini & Mustard Cream Sauce

Mains

All served with a choice of 4 vegetables

Rib Fillet served with your choice of sauce
Red Wine Jus | Mushroom | Dianne | Gravy | Pepper | Garlic

Grilled Chicken Breast served with Hollandaise Sauce

Baked Red Emperor served with Lemon Wedge & Béarnaise Sauce

Braised Lamb Shank served with Rosemary Gravy

Braised Pork Shank served with Gravy

Vegetables

Garlic Cream Mash Potato | Sweet Potato Mash
Baked Potato | Baked Pumpkin
Cauliflower | Broccoli
Pumpkin Puree
Whole Baby Beans
Zucchini
Squash
Carrots

Desserts

Pavlova, Fruit Salad & Fresh Cream
Hot Apple Strudel & Vanilla Custard
New York Cheesecake & Fresh Cream
Chocolate Mud Cake & Fresh Cream
Mixed Berry Cheesecake & Fresh Cream
Lemon Meringue Tart & Fresh Cream
Chocolate Steamed Pudding & Custard
Lemon Meringue Tart & Fresh Cream
Chocolate Mousse



Plated Menu 2

One Course Meal Pricing - \$41.50 per person

Alternate drop - Selection of 2 Mains

Two Course Meal Pricing - \$48.50 per person

Alternate drop - Selection of 2 Entrees & 2 Mains, or 2 Mains & 2 Desserts

Three Course Meal Pricing - \$57.00 per person

Alternate Drop - Selection of 2 Entrees, 2 Mains & 2 Desserts

Upgrade Selections:

Additional Selections (Triple Drop) - \$8.90 per person

Children 4-12 years of age Plated Option - \$15.00 per child

Children 3 years & under free of charge

Kids Meal Selection

Chicken Tenderloins & Chips

Kids Steak & Chips with Gravy

Kids Crumbed Fish & Chips

Add Ice Cream & Topping - \$3.00 extra

Included in each Plated Meal are Freshly Baked Dinner Rolls & Tea & Coffee Station

Special Dietary Requirements

Gluten Free | Lactose Intolerance | Diabetic | Coeliac | Vegetarian

Vegan | Seafood Allergy | Nut Allergy

Please inform our Function Coordinator if any of the above are applicable.



Plated Menu 2 Selections

Entrees

Chicken Caesar Salad
Chicken & Pumpkin Salad
Chicken Sweet Corn Soup
Cajun Chicken Salad
Cream of Pumpkin Soup
Braised Pork Belly with Honey Glazed Sauce
Salt & Pepper Calamari Caesar Salad
Salt & Pepper Calamari on Watercress Salad with Lime Aioli
Garlic Creamed Prawns on a bed of Jasmine Rice
Satay Chicken Skewers on a bed of Jasmine Rice with Peanut Sauce
Smoked Salmon Stack with Garlic Aioli Sauce

Mains

Rib Fillet on Mushroom Risotto
Served with Fresh Seasonal Vegetables; topped with Red Wine Jus.

Macadamia Encrusted Red Emperor on Roast Garlic Potato Cream Mash
Served with Fresh Seasonal Vegetables; topped with Hollandaise Sauce & Lemon Wedge.

Chicken Breast Filled with Sundried Tomato & Fetta Cheese on Sweet Potato
Served with Fresh Seasonal Vegetables; topped with Sundried Tomato Hollandaise Sauce.

Braised Pork Belly on a bed of Potato Mash
Served with Fresh Seasonal Vegetables; topped with Honey Glaze.

Rosemary Lamb Rack on a bed of Sweet Potato Mash
Served with Fresh Seasonal Vegetables; topped with Rosemary Jus.

(Barkers Creek) Braised Pork Shank on a bed of Roast Garlic Cream Mashed Potato
Served with Fresh Seasonal Vegetables; topped with Gravy.

Grilled Pork Cutlet with Sweet Potato Wedges
Served with Fresh Seasonal Vegetables; topped with Creamy Mustard Sauce.

Braised Lamb Shank on a bed of Roast Garlic Cream Mashed Potato
Served with Fresh Seasonal Vegetables; topped with Gravy.

Marinated Lamb Rump on Potato Rosti
Served with Fresh Seasonal Vegetables; topped Rosemary Jus.



Plated Menu 2 Selections cont.

Desserts

Pavlova, Fruit Salad & Fresh Cream
New York Cheese Cake & Fresh Cream
Chocolate Mud Cake & Fresh Cream
Caramel Cheese Cake & Fresh Cream
Cookies & Cream Cheese Cake & Fresh Cream
Lemon Meringue Tart & Fresh Cream
Chocolate Steamed Pudding & Custard
Vanilla Pana Cotta
Milo Pana Cotta
Midori Ice-cream & Brandy Snap



Something Sweet...

Sweets Bar

Standard

Choice of 6 from selections below

Small (up to 60 guests) - \$120.00

Large (up to 120 guests) - \$240.00

Deluxe

Choice of 8 from selections below

Small (up to 60 guests) - \$150.00

Large (up to 120 guests) - \$300.00

Sweets Bar Selections:

Red Frogs

Redskins

Smarties

Bananas

Chico's

Fantails

Jelly Babies

Milk Bottles

Allen's Party Mix

Pineapples

Sherbies

Strawberries & Creams

Freddo Frogs

Sour Worms

Clouds

Black or Red Liquorish



Breakfast Menu

Available for a minimum of 50 people

Included in all Breakfast Menu options are bottomless Tea & Coffee Station; & iced water on each table

Basic Breakfast Buffet - \$22.50 per person

Scrambled Eggs
Crispy Bacon
Thin Sausages
Grilled Tomato
Hash Browns
Baked Beans | Spaghetti
Toast
Tea & Coffee (Bottomless Station)
Ice Water per Table

Plated Breakfast Menu 1 - \$25.50 per person

Scrambled Eggs
Crispy Bacon
Thin Sausages
Grilled Tomato
Hash Browns
English Muffin

Plated Breakfast Menu 2 - \$32.50 per person

(Alternate Drop - Choose 2 of the following)

Eggs Benedict with your choice of Smoked Salmon or Ham
Hot Cakes with Mixed Berry & Fresh Cream
Stuffed Mushroom with Poached Eggs & Hollandaise Sauce

Additional Options

Plate of Fruit - \$15.00 per table
Savoury or Danish Plate - \$15.00 per table
Orange Juice - \$7.50 per table



Terms & Conditions

It is important to read the following to assist us in ensuring the success of your Special Occasion at the Frenchville Sports Club.

Reservations:

A tentative booking will be held for 2 weeks; or until a further enquiry is made for that date. All efforts will be made to contact you before removing your tentative booking. To ensure this is possible, at least 2 forms of contact are required. To confirm your booking, a deposit of \$300.00 is required within 4 weeks.

Cancellations:

2 months' notice (in writing) is required if a refund is to be given. If less than 2 months' notice is given, refunds will be subject to function room being rebooked. Cancellations within 2 weeks of function are subject to an additional fee for catering already ordered.

Final Numbers & Details:

Confirmation of catering is required 3 weeks prior to the event date, with final numbers & other requirements needing to be finalised 2 weeks prior. The account will be calculated on no less than the number given 2 weeks prior to the function.

The Function Coordinator also requires any table plan, seating arrangements or other decorations at least 4 days prior to your event.

Function Plans/Menu Choices:

An appointment with our Function Coordinator 3 weeks prior to your Wedding or Special Occasion is needed to finalise menu & beverage requirements. If there are any additional set-up requirements, they should also be addressed at this time.

Menu/Price Variation:

Although every effort is made by the Club to honour menu prices as printed in the function package received, there may be slight variations on occasion. This is due to inflation & rising food\staff costs. Special menus can be tailored to suit any dietary requirements. Any changes to menu selections will incur a surcharge determined by our Head Chef.

Payment:

Payment in full of the meal account & decoration package (where applicable) is required 2 weeks prior to your event. In addition, at least half the anticipated beverage account is also to be required. The remaining beverage account balance is to be paid on the night of the function. Please note, progressive payments can be made on your account leading up to your Wedding or Special Occasion. Cancellation of the function within 2 weeks of the function voids refund of meal payment.



Terms & Conditions

Food, Liquor & other Beverages:

All beverages for functions are charged at standard bar pricing throughout the Club. With the exception of Celebration Cakes; we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

This is due to the Club License & Policies.

Celebration Cakes

Prior to Celebration Cakes being brought into the club, it is a requirement under the Queensland Food Safety Legislation Act, that an acknowledgement form is to be signed by both parties. The Frenchville Sports Club is not responsible for any food brought onto the premises that is not produced or provided by our catering department. Frenchville Sports Club Management reserves the right to deny outside Celebration Cakes being brought onto the premises if the form is not signed.

Any food & beverages that are purchased outside of the Club, or are not provided by the Frenchville Sports Club are not permitted in the function rooms at any time.

These terms & conditions apply for all functions held at the Frenchville Sports Club. Any person found with food or beverages that have not been provided or purchased at the Frenchville Sports Club will be approached by Frenchville Management & asked to remove or consume the food or beverage outside the Club grounds.

Entertainment:

The Club reserves the right to control the quality & volume of all entertainment.

Hours of Room Hire:

Private function rooms are available from early morning until close of trade at 12 midnight. The bar trade & any entertainment will cease at 11.45pm.

Damage or Loss of Property:

Organisers are financially responsible for any damage or loss of property that is sustained during the course of the function or at any time when facilities & equipment are hired.

Fire Alarms:

Under no circumstances are smoke machines or incense to be used in the Club. If they are & the smoke alarms are activated, a fee will apply. Organizers are requested to advise third parties of this policy.



Terms & Conditions

No Smoking Compliance:

As there is a total smoking ban in Pubs & Clubs throughout Queensland, smoking is not permitted anywhere within the Club. There are a number of Designated Outdoor Smoking Areas (DOSAs) available & these are clearly marked. No food is to be served or consumed in these areas.

Workplace Health & Safety:

Fire exits & public entrances are to be kept clear at all times. Copies of the evacuation plan & exit points are placed in the room. It is recommended that organizers notify guests & attendees of these procedures.

Conduct of Guests:

The Club reserves the right to remove any guest from the premises if they behave in an unreasonable manner or are not adhering to Government Laws & Club policy.

Responsible Service of Alcohol:

Licensees & staff who sell or supply liquor are required to conduct their business in a responsible manner. Licensees have a responsibility to patrons in & around their venue. At functions, the host must be aware that service will be refused to unduly intoxicated patrons & they will be asked to leave the premises. Also, if persons entering the premises are unduly intoxicated they will be refused entry.



Confirmation

Special Occasion Agreement

Please read the above Terms & Conditions & complete the form below. A non-refundable deposit of \$300.00 will be required, which will be deducted from your function when paid in full.

Agreements must be received by the Function Coordinator to ensure confirmation of venue.

I have read & understood the above Terms & Conditions regarding my Function at the Frenchville Sports Club.

Contact Name of Function:	
Phone:	
Mobile:	
Email Address:	
Contact Signature:	
Date of Function:	
Date of Confirmation:	
Approved By:	
Date Approved:	
Receipt Number:	

*Reception to keep original for the Function Coordinator
Please give copy to customer*



Celebration Cakes

Terms & Conditions

Prior to Celebration Cakes being brought onto The Frenchville Sports Club premises it is a requirement, under the Queensland Food Safety Legislation Act, that the below acknowledgement is signed by both parties.

The Frenchville Sports Club is not responsible for any food brought onto the premises that is not produced or provided by our catering department.

Frenchville Sports Club Management reserves the right to deny outside Celebration Cakes being brought onto the premises if the acknowledgement form below is not signed.

These terms & conditions apply to any functions within the club or bookings in the Flavours Bistro.

I have read & understood the above Terms & Conditions regarding Celebration Cakes.

<i>Contact Name of Function:</i>	
<i>Signature:</i>	
<i>Date of Function:</i>	
<i>Staff Member:</i>	
<i>Signature:</i>	
<i>Date:</i>	

*Reception to keep original for the Function Coordinator
Please give copy to customer*

