



FRENCHVILLE
SPORTS CLUB

ROCKHAMPTON • EST 1948

RELAX . UNWIND. ENJOY AT THE FRENCHVILLE

Thank you for considering the Frenchville Sports Club for your upcoming event.

The Frenchville Sports Club is a cornerstone of the community offering the perfect setting for business and leisure. With the space and opportunity to cater for small team building events through to sportsmen lunches and multi-speaker conferences, you are guaranteed peace of mind and value for money.

With an assortment of packages available, our dedicated functions team will tailor a package to suit your event. The Frenchville Sports Club can comfortably cater from 10 guests up to 300 guests and has facilities to accommodate all audio-visual requirements, along with private bar facilities.

Our functions team and qualified chefs are available to meet with you for a free planning session to discuss your preferred tastes and styles and walk you through the function facilities. We are able to cater for functions from breakfast to dinner, and will be there from beginning to end. We will work with you to ensure that your event is seamless and hassle-free.

If you have any questions about our packages or would like to book an obligation free walk-through of the venue, please do not hesitate to contact us.

Kind Regards,

*Functions Coordinator
Frenchville Sports Club*

PHONE: 07 4932 6800

EMAIL: functions@fsports.com.au



EQUIPMENT HIRE

All prices include setup & equipment listed below.

Additional equipment hire is available upon request at the cost of the client.

Equipment Provided With Room Hire:

Audio jack facilities	Public Address System
Television (Fitzroy & La Vista Rooms only)	Including 4 x roaming, 1 x fixed lectern, 1 x fixed cord, 1 x lapel and 1 x headpiece microphone (all microphones subject to availability)
Whiteboard	
Lectern (Subject to availability)	Stage (Keppel Room only)

Additional Equipment:

- FSC Data Projector set up & hire - \$50.00 per day
- Flip Chart & Paper \$25.00
- Wireless Presenter \$10.00 per day

Rockhampton Stage & Audio:

Please inquire for pricing

Large Projector	Professional Audio System
Laptop PC 15 USB 3.0 WLAN – Windows 7	Black Professional Lectern
Professional	Shure Lapel Microphone
Wireless Presenter (hired with Laptop)	Shure Handheld Microphone
8x6ft Corporate Fast Fold (Rear or Front)	Technician Operator per Hour
Projected Screen	

Marquee Hire also available on Ryan Park. Please inquire for costing and availability

ROOM HIRE

Keppel Room

- Room holds up to 100 guests*
- Up to 5hrs ~ \$300.00
- Up to 10hrs ~ \$400.00

Capricorn Room

- Room holds up to 120 guests*
- Up to 5hrs ~ \$300.00
- Up to 10hrs ~ \$400.00

Keppel & Capricorn Rooms Combined

- Rooms hold up to 280 guests*
- Up to 5hrs ~ \$400.00
- Up to 10hrs ~ \$500.00

Corporate Box

- Room holds up to 25 guests*
- Up to 5hrs ~ \$100.00
- Up to 10hrs ~ \$175.00

**Room capacities are dependent on set-up requirements.*

Please inquire with staff regarding current capacities.

BREAKFAST MENU

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

Basic Breakfast Buffet

\$22.50 per person

Available for a minimum of 50 guests

Scrambled Eggs

Crispy Bacon

Thin Sausages

Grilled Tomato

Hash Browns

Baked Beans

Spaghetti

Toast

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 Berries & Fresh
Cream

Stuffed Mushroom with Poached Eggs &
Hollandaise Sauce

Additional Options

Plate of Fruit - \$12.00 per table

Savoury or Danish Plate - \$12.00 per table

Orange Juice - \$9.50 per table

Plated Breakfast Menu 1

\$25.50 per person

Scrambled Eggs

Crispy Bacon

Thin Sausages

Grilled Tomato

Hash Browns

English Muffin

Special Dietary Requirements: *Gluten Free • Lactose Intolerance • Diabetic • Coeliac •
Vegetarian • Vegan • Seafood Allergy • Nut Allergy*

Please inform our Functions Coordinator if any of the above or other dietary requirements
are applicable.

MORNING & AFTERNOON TEA SELECTIONS

Option 1

Tea Coffee and Biscuits

\$5.00 per person

May include selection of *Chocolate Chip, Coconut, Anzac or Shortbread Biscuits*

Option 2

Tea Coffee and Selection of two from below

\$9.00 per person

Mixed Fresh Sandwiches
Includes a selection of fillings

Assorted Mini Wraps
*Includes a mix of Chicken and Ham
with Salad Wraps*

Assorted Cakes
*May include a selection of
Chocolate, Lemon, Carrot or
Hummingbird Cake*

Assorted Slices
*May include a selection of
Chocolate, Vanilla, Coconut or
Cherry Slice*

Fresh Fruit
*Includes Rockmelon, Watermelon,
Grapes, Pineapple & Honeydew*

Fresh Scones
Served with Jam & Fresh cream

Option 3

Tea, Coffee and selection of three from below

\$13.00 per person

Mixed Fresh Sandwiches
Includes a selection of fillings

Assorted Mini Wraps
*Includes a mix of Chicken and Ham
with Salad Wraps*

Assorted Slices
*May include a selection of Choc-
olate, Vanilla, Coconut or Cherry
Slice*

Croissants
*Can be served plain or with ham &
cheese filling*

Fruit, Cheese & Crackers
*Includes Rockmelon, Watermelon,
Grapes, Pineapple & Honeydew
with Camembert, Cheddar & Blue
Cheese*

Danishes
*May include a selection of Nutella,
Apricot, Apple & Cinnamon*

Hot Platter Selections
*Mini Pies, Sausage Rolls, Quiche,
Spring Rolls, Dim Sims, Samosas,
Mini Meatballs, Chicken Kiev Balls*

Pizza
*May include Hawaiian, Meat
Lovers, Vegetarian or Chicken*

* Additional options available on request. Please inquire for pricing



WORKING LUNCHES

Menu 1

\$17.50pp

Assorted Sandwiches
Hot Platter Selections
Fresh Fruit
Juice, Tea & Coffee

Menu 2

\$20.50pp

Roast Chicken
Dinner Roll
Coleslaw
Hot Platter Selections
Fresh Fruit
Juice, Tea & Coffee

Menu 3

\$24.90pp

In-house made Quiche
Roast Chicken
Assorted Cold Meats
Dinner Roll
Fresh Fruit
Potato Salad
Pasta Salad
Juice, Tea & Coffee

BUFFET MENU

Available for a minimum of 40 people

Menu includes freshly baked dinner rolls, gravy, tea, coffee & hot chocolate facilities

Standard 2 Course

\$38.00pp

Includes selection of 2 Roasts;
3 Salads; 4 Vegetables & 2 Desserts

Standard 3 Course

\$43.00pp

Includes selection of 2 Roasts;
3 Salads; 4 Vegetables & 2 Desserts

Deluxe 2 Course

\$45.00pp

Includes selection of 2 Roasts;
3 Salads; 4 Vegetables,
2 Side Dish Selections &
2 Desserts

Deluxe 3 Course

\$48.00pp

Includes selection of Soup, 2 Roasts;
3 Salads; 4 Vegetables,
2 Side Dish Selections &
2 Desserts

Special Dietary Requirements:

Gluten Free • Lactose Intolerance • Diabetic • Coeliac • Vegetarian • Vegan • Seafood Allergy • Nut Allergy

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BUFFET MENU SELECTIONS

Soups

Creamy Pumpkin Soup
Creamy Potato & Bacon Soup
Chicken & Sweet Corn Soup
Tomato & Bacon Soup

Roast Meat

Roast Beef with Seeded Mustard
Roast Lamb with Mint Jelly
Roast Pork with Crackling & Apple Sauce
Roast Chicken with Fruit Pickle

Side Dishes

Beef Stroganoff with Jasmine Rice
Lamb Vindaloo with Jasmine Rice
Panang Chicken with Jasmine Rice
Satay Lamb with Jasmine Rice
Garlic Cream Prawns with Jasmine Rice
Sweet & Sour Fish with Jasmine Rice
Honey Chicken with Jasmine Rice
Spicy Plum Pork & Noodle Stir-Fry
Bacon & Mushroom Carbonara
Beef Lasagne

Salads

Potato Salad
Pasta Salad
Coleslaw Salad
Garden Salad

Vegetables

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

Desserts

Pavlova, Fruit Salad & Fresh Cream
New York Cheesecake & Fresh Cream
Chocolate Mud Cake & Fresh Cream
Caramel Cheesecake & Fresh Cream
Lemon Meringue Tart & Fresh Cream



ALTERNATE DROP - MENU ONE

1 Course - Main Only

\$34.50pp

2 Course - Main & Dessert

\$39.50pp

3 Course – Entrée, Main & Dessert

\$46.00pp

Entrée Selections

Honey Pumpkin Soup

Chicken & Sweet Corn Soup

Creamy Potato & Bacon Soup

Grilled Chicken & Pumpkin Salad

Caesar Salad

Main Selections

Rib Fillet with Dianne sauce

Grilled Chicken Breast with Hollandaise Sauce

Baked Red Emperor with fresh Lemon & Béarnaise Sauce

Braised Lamb Shank with Rosemary Gravy

Braised Pork Shank with Gravy

All meals served with Garlic Cream Mash Potato & Mixed Steamed Vegetables

Dessert Selections

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

ALTERNATE DROP - MENU TWO

1 Course - Main Only

\$38.50pp

2 Course - Main & Dessert

\$42.50pp

3 Course – Entrée, Main & Dessert

\$50.00pp

Entrée Selections

Salt & Pepper Calamari on Watercress Salad with Lime Aioli

Braised Pork Belly with Honey Glazed Sauce

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

Main Selections

Rib Fillet on Mushroom Risotto. Served with Broccoli, Baby Carrots & Creamy Whiskey Sauce

Oven Baked Chicken Breast stuffed with Ricotta Cheese & Spinach on Potato Rosti. Served with Grilled Asparagus, Baby Carrots & Creamy Mustard Sauce

Mustard Pork Tenderloin on Garlic Cream Mash. Served with Slow Cooked Roasted Cherry Tomatoes, Baby Carrots, Broccoli & Red Wine Jus

Braised Pork Belly with Garlic Cream Mash. Served with Grilled Asparagus, Baby Carrots & Honey Glaze

Rosemary Lamb Rump on Sweet Potato Mash. Served with Slow Cooked Roasted Cherry Tomatoes, Baby Carrots & Red Wine Jus.

Dessert Selections

Pavlova, Fruit Salad & Fresh Cream

Chocolate Mud Cake & Fresh Cream

Caramel Cheesecake & Fresh Cream

Cookies & Cream Cheesecake & Fresh Cream

Lemon Meringue Tart & Fresh Cream

Chocolate Steamed Pudding & Custard

Vanilla Pana Cotta

Midori Ice-cream & Brandy Snap

Special Dietary Requirements: Gluten Free • Lactose Intolerance • Diabetic • Coeliac • Vegetarian • Vegan • Seafood Allergy • Nut Allergy

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TERMS AND CONDITIONS

Reservations

A tentative booking will be held for 2 weeks; or until a further inquiry 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

All cancellations must be provided in writing. 2 months' notice is required if a refund of any deposit amounts is to be given. If less than 2 months' notice is given, refunds will be subject to function room being re-booked. Cancellations within 2 weeks of the event are subject to an additional fee for catering already ordered.

Menu Choices, Final Numbers & Function Details

Confirmation of catering is required 3 weeks prior to the event date, with final numbers and other requirements needing to be finalized 2 weeks prior. The account will be calculated on no less than the number given 1 week prior to the function. The Function Coordinator also requires any table plan, seating arrangements or other decorations at least 4 days prior to the event.

Menu Price & Variation

Although every effort is made by the Frenchville Sports Club to honor menu prices as printed in the function package received, there may be slight variations on occasion. This is due to inflation and 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 of the full account; including meals, equipment hire and beverages (where applicable) is required on or before the event date. Please note, progressive payments can be made on your account leading up to your event. Cancellation of the event within 2 weeks of the event date voids refund of any meal payments.

Food, Liquor & Other Beverages

All beverages for functions are charged at standard bar pricing throughout the Club. With the exception of Celebration Cakes, the Frenchville Sports Club is unable to permit patrons, guests or invitees to bring liquor or food onto the premises. This is due to Frenchville Sports Club's license and in-house policies.

Celebration Cakes

Prior to Celebration Cakes being brought onto the premises, it is a requirement under the Queensland Food Safety Legislation Act, that an acknowledgment 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 and beverages that are purchased outside of the Frenchville Sports 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 events held at the Frenchville Sports Club. Any person found with food or beverages that have not been provided by or purchased at the Frenchville Sports Club will be approached by Management and asked to remove or consume the food or beverage outside the Frenchville Sports Club grounds.

Entertainment

The Frenchville Sports Club reserves the right to control the quality and 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 and any entertainment will cease at 11:45pm.

Damage or Loss of Property

Organizers 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 and equipment are hired.

Fire Alarms

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

No Smoking Compliance

As there is a total smoking ban in Pubs and Clubs throughout Queensland, smoking (including E-Cig's and Vape's) is not permitted anywhere within the Frenchville Sports Club. There are a number of Designated Outdoor Smoking Area's (DOSA's) available and these are clearly marked. No food is to be served or consumed within these areas.

Workplace Health and Safety

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

Conduct of Guests

The Frenchville Sports 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 and Club Policy.

Responsible Service of Alcohol

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

Covid 19

Your health and wellbeing, and that of our guests and team, is our absolute priority and we remain committed to providing the highest standards of service, cleanliness and hygiene. As such, The Frenchville Sports Club maintains the right to deny service to any guests displaying symptoms of Covid-19. It is the responsibility of all guests to adhere to any Covid-19 regulations as set out by the Queensland Health Authority and Frenchville Sports Club Policies and Procedures.



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