

# CONFERENCE & EVENTS

*The Glenelg Club / Gliderol Stadium, Brighton Road, GLENELG, SA, 5045 / (08) 8294 5333 / [kjeffery@glenelgfc.com.au](mailto:kjeffery@glenelgfc.com.au)*

## TABLE OF CONTENTS:

Welcome to The Glenelg Club .....	pg 3
Equipment .....	pg 4
Presidents Room.....	pg 5
Oval Bar/ Bistro.....	pg 6
Conference Packages .....	pg 7
Breakfast Catering Options .....	pg 8
Cocktail Platter Menu .....	pg 9
Set Menu Options	
Soup / Entrée .....	pg 10
Main / Dessert .....	pg 11
Beverage Package .....	pg 12
Booking Form .....	pg 13
Terms and Conditions .....	pg 14

## WELCOME TO THE GLENELG CLUB

The Glenelg Club has the perfect space for your next function. Located minutes from the Glenelg Centre, The Glenelg Club offers two stylish rooms all with an infinite number of layout possibilities.

Our dedicated events team can assist in creating a memorable event, from 15 – 100 people. At the Glenelg Club, everything is possible from casual to formal dinners, cocktail functions, corporate meetings, conferences.

At the Glenelg Club, we pride ourselves on service from the first point of contact right through to when your last guest leaves. We are there every step of the way to ensure your function is nothing short of perfect. Our team can assist with every detail.

The Glenelg Club offer a modern contemporary menu guaranteed to satisfy. When you put this together with an experienced and passionate team of chef's who pride themselves in serving quality food using only fresh ingredients you won't be disappointed.

### Our features:

FREE ample parking spaces up to 180 vehicles

Access to public transportation, 100 meters away from Jetty Road and tram station

Can accommodate for up to 40-50 seated guests for formal occasions or 100 guest for a cocktail function

Natural daylight

Full bar facilities inside the function venue

Staging

Lift

For all AV solutions please contact [jess@avstyle.com.au](mailto:jess@avstyle.com.au) or 1300 287 895

## EQUIPMENT

The following equipment is included in room hire cost, please confirm your specific requirements with our AV Company AV STYLE – JESS 1300 287 895.

Flip chart (conditions apply)

Whiteboard and markers

Set up and pack down

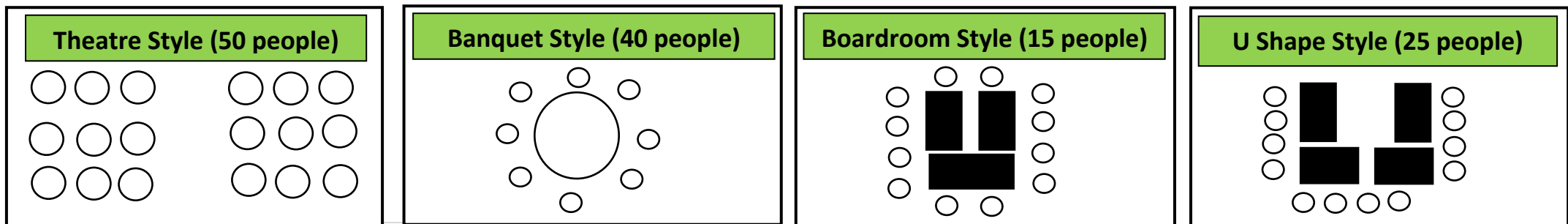
Plasma Screen (s)

Small/large skirted (black) stage

Clothed tables (Black and White)

For all AV solutions please contact [jess@avstyle.com.au](mailto:jess@avstyle.com.au) or 1300 287 895

## ROOM CONFIGURATIONS – PRESIDENT’S ROOM



## PRESIDENTS ROOM

If you require some privacy for your function, the Presidents room is ideal. With its own private bar, you will feel like one of the team. This room is perfect for cosy and intimate birthday or engagement, or a small meeting, seminar or conference with seating for 50 people. It offers a split-level setting, which can allow you to separate parts of your function. This room can cater for up to 100 people for a cocktail style function and you will also have 140m<sup>2</sup> of space to meet any function requirements.

### FEATURES:

Split level (ideal for a dance area)

Air conditioning and heating

TV

Lectern and microphone

Ipod Connection

Wireless internet connection

Lift access

Disabled toilets

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## OVAL BAR AND BISTRO

The oval bar is the main bar at The Glenelg Club, with inside and outside dining and fantastic views of the oval, it is the perfect place to host a birthday party, celebration or sporting group gatherings.

You can reserve seating area for you and your guests on the dining tables.

### FEATURES:

Inside and outside entertainment area

Children can use the oval as a playground (contact management)

Air conditioning and heating

Disabled toilets

## THE OVAL ROOM

The Oval room is situated at the Northern end of the bar and bistro area. This is a perfect room that can be used as for an intimate and private dining room for 12 people, board room with all your AV requirements and Board meetings with a lunch or dinner added.

Have the Chef create a menu just for you with a special selection of wines to suit

Air Conditioning and Heating

TV

Wireless internet connection

Ground Floor

Adjacent to Oval

## CONFERENCE PACKAGE – COLD

*(\$37.50pp minimum of 20 persons, Room hire is \$350)*

### Package includes:

- Arrival tea and coffee
- Morning tea break with selection
- Light working lunch
- Afternoon tea break with selection
- Use of conference room from 8.30am – 5.30pm
- Clothed tables
- Whiteboard
- Water
- Wall mounted plasma TV screen
- iPod connectivity
- Internet connection

## MORNING/AFTERNOON TEA MENU

*Choice 1 x morning tea and 1x afternoon tea*

- Scones with jam and cream (gf option)
- Ham and cheese croissant
- Chocolate cake
- Carrot cake
- Assorted muffins (gf option)
- Sliced seasonal fruit platter (gf, v option)
- ANZAC biscuits
- Sweet Danishes
- Banana cake

## LUNCH MENU

Selection of crusty and aromatic tea selection and soft drinks

Crusty baguettes and wraps (gluten free):

- Bacon, lettuce, tomato, lettuce, cheese
- Ham, tomato, Spanish onion, cheese
- Butternut, spinach, semidried, feta
- Chicken, cos, parmesan, caesar dressing
- Crispy chicken, lettuce, aioli

## Breakfast Catering Options

### Hot Breakfast (*minimum of 40 people*) - \$32pp

- Unlimited tea and coffee
- Orange juice
- Toasted ciabatta loaf
- Fried bacon rashers
- Scrambled eggs
- Grilled tomato
- Sautéed mushrooms
- Sautéed baby spinach





## COCKTAIL PLATTER MENU

(1 PLATTER PER 10 PEOPLE)

### \$35 - \$55 per platter

Potato Wedges with sweet chilli sauce & sour cream

Waffle fries served with garlic aioli & chunky tomato salsa

Mini quiches (36pce)

Pumpkin, Pine Nut & Baby Spinach Frittata (32)

Double Smoked Ham, Tomato and Cheese Frittata (32)

Cocktail Franks with Tomato Sauce (50)

Churros with chocolate dipping sauce (24)

Chocolate brownies with ivory ganache (24)

### \$60 - \$70 per platter

Chef's selection of house made pizzas - Vegetarian option available (32)

Gourmet pies – lamb & rosemary, cracked pepper beef, curried chicken (36pce)

Pies, pasties and sausage rolls with tomato relish (36)

Chicken or Beef Satays with Peanut Sauce (30)

Roast pumpkin and fetta tartlet (30)

Dim sims, samosas, spring rolls, prawn crackers (36)  
Spinach and fetta pastizzi (28)

Honey & Soy Glazed Chicken Spare Ribs (36)

Cajun Prawn Lollipops with Lime Aioli (24)

Yellow Squash, Zucchini & Tofu Skewers with Sundried Tomato Aioli (18)

Texas BBQ Meatballs

Mini assorted muffins (32)

Seasonal fresh fruit

### \$70 - \$85 per platter

Crumbed risotto balls with pumpkin, mushroom, spinach, semi-dried tomato served with tzatziki and tomato relish

Mini Beef Burgers with tomato relish (20)

Moroccan Spiced Lamb Skewers served with tzatziki (24)

Panko Crumbed Dipping Prawns with Aioli (28)

Salt and Pepper squid with Aioli (60)

Assorted cheese platter served with crackers

Dips Board with Crudités and Grissini

Steamed Japanese Gyoza with Ponzu (24)

Thai Inspired Chicken spoons with Soy (24)

Smoked Salmon Roulade with Cucumber (18)

Beef Capriccio with Lemon & Mustard (18)

Sashimi Tuna with Black Sesame and Mushroom Soya (18)

Open finger sandwiches (18)

Petit Cakes (36)

## SET MENU OPTIONS

2 course - Set Soup and alternate drop of two Mains	\$44.00pp
2 course – Set Entrée alternate drop of two Mains and set Dessert	\$51.00pp
3 course - Set Entrée, alternate drop of two Mains and set Dessert	\$60.00pp

### SOUPS

Asian Style Chicken and sweet corn  
Honey roasted pumpkin  
Potato, leek and bacon  
Crème of mushroom  
Tomato, basil and bacon

\*Soups are subject to seasonal conditions

### ENTRÉE

Chicken Terrine with Avocado and Cashews.

Share Platter – Smoke Cod roo tartare, Crispy Tom Yum chicken tenders, lemon myrtle and pepper berry squid, dip, Pitta, olives and more

Share Platter – Honey baked ricotta and onion jus, house marinated olives, fetta, grissini, Barossa gypsy ham, pickled calamari, new season SA prawns, dip with toasted pitta, crispy beef strips and condiments

Prawn and Mango cocktail, new season prawn tails with baby cos lettuce, fresh lemon and tomato infused aioli.

Chicken tasters – Buttermilk soaked chicken spare ribs fried golden and drizzled with sticky sweet soy sauce.

Lamb Skewers – finely sliced Fleurieu lamb dusted with middle eastern spies served with tzatziki.

## **MAINS (Alternate Drop)**

Risotto - Risotto rice tossed with onion, garlic, butternut pumpkin, semi-dried tomato, baby spinach in a Roma stock reduction. (GF, V)

Tasmanian Salmon Nicoise – Salmon Fillet seared and served on a warm bed of greens, mixed baby tomatoes, Spanish onion, roasted red peppers, kalamata Olives and boiled egg with house dried roma tomatoes and a sprinkle of dukkah.

Chicken Mignon – Prime Chicken breast wrapped in pancetta cooked sous vide style finished on the grill with season mash, mustard crouton and our creamy mushroom sauce.

Cashew Crusted Lamb Rump – Served with wilted greens, mash, sticky balsamic and house dried Roma tomatoes.

Murray lands King Henry Pork Rib Eye – Rolled in mustard and macadamia crumbs and fried golden on a sweet potato mash with a cider jus and apple compote.

Barossa Corn Fed Chicken with crispy bacon, cheese and shallot crust, broccolini, mash and brandy mustard crème.

Terra Rosa Eye Fillet, cauliflower puree, baby carrots, champ and shiraz jus.

1824 Eye Fillet steak, potato tortilla, new season baby carrots and green beans with Marsala jus

## DESSERT

Triple chocolate tart with Fleurieu double cream, fresh strawberry, honeycomb and floss

Golden North Vanilla Affogato

Apple crumble pie – An old favourite served hot out of the oven with fresh double cream

Chocolate Brownie – Served hot out of the oven with white chocolate ganache and vanilla ice cream

Chef's cheese platter – selection of cheeses, olives, roasted nuts, dried fruit, crackers and crossini.

Petite cakes and tarts – Platters to share

Sticky toffee pudding – served with toffee and vanilla ice cream

## STANDARD BEVERAGE PACKAGE

### PACKAGE INCLUDES:

#### ON TAP...

HAHN LIGHT  
HAHN SUPER DRY  
WEST END DRAUGHT  
5 SEEDS APPLE CIDER

#### SPARKLING...

ANGAS BRUT PREMIUM CUVÉE NV  
ANGUS PREMIUM MOSCATO NV

#### RED WINE...

REILLYS SHIRAZ  
WIRRA WIRRA "CHURCH BLOCK"

#### WHITE...

REILLYS WATERVALE RIESLING  
REILLYS SAUVIGNON BLANC

#### OTHER...

SOFT DRINK (Post Mix)

#### SUBSIDISED PACKAGE

Your guests pay an agreed amount towards specified drinks on your bar tab, and the remaining cost will be charged to your account.

#### ON CONSUMPTION BEVERAGES

Your guests pay an agreed amount towards specified drinks on your bar tab, and the remaining cost will be charged to your account.

*\*Please note Premium wine packages available*

#### STANDARD PACKAGES

*(All packages of 30 persons)*

**\$25.00pp – 2 Hours**

**\$35.00pp – 3 Hours**

**\$45.00pp – 4 Hours**

**\$55.00pp – 5 Hours**

# BOOKING FORM

## Client Details

Booking Name: \_\_\_\_\_

Organiser Name: \_\_\_\_\_ Event Day Contact: \_\_\_\_\_

Contact Number: \_\_\_\_\_ Mobile: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Email: \_\_\_\_\_

Event Date: \_\_\_\_\_ Function Room: \_\_\_\_\_

No of Guest: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Catering Requirements: \_\_\_\_\_

Event Start Time: \_\_\_\_\_ Event Finish Time: \_\_\_\_\_

Deposit:      AMEX              VISA              M/CARD              DINERS              CASH              CHEQUE

Card Number: \_\_\_\_\_ EXP Date: \_\_\_\_\_ CCV: \_\_\_\_\_

NAME SHOWN ON CARD: \_\_\_\_\_ AMOUNT AUTHORISED \$ \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

**EFT: Acc Name: Glenelg Football Club / Acc: 405 600 004 / BSB: 015 250**

Confirmation of acceptance

A deposit is confirmation of your booking. I agree with the information outlined on both the terms and conditions and general booking form within the bay function centres package.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

*This form can be emailed or mailed to [kjeffery@glenelgfc.com.au](mailto:kjeffery@glenelgfc.com.au) or Gliderol Stadium, Brighton Road, Glenelg East SA 5045*

# Your booking with The Glenelg Club is subject to the following Terms and Conditions

## **Booking confirmations & deposit**

Must be received within 7 days of your original tentative booking. A function will be deemed to be confirmed when deposit has been received. The Glenelg Club reserves the right to cancel any bookings where this has not been done within 7 days from date of enquiry, payment and booking form are required within 24 hours of tentative booking. Your deposit will be deducted from your final account.

## **Payment**

Payment for your function is to be settled two weeks prior to the event date. Once payment is made, this amount is non-refundable. A credit card number is required to settle any additional charges associated with the event. Any damage to The Glenelg Club property will be charged to this credit card.

## **Insurance**

The client is responsible to affect and pay the premiums on all and any policies of insurance against injury, damage or loss arising out of or associated with the event.

## **Cancellation**

All cancellations must be confirmed in writing/ email to The Glenelg Club. Any cancellations prior 1 months to the date of the event will be refunded in full. If The Glenelg Club is unable to proceed with your booking due to any reason beyond reasonable control (eg: fire or flooding), then The Glenelg Club as the right to cancel your booking and will return your deposit. The Glenelg Club will have no further liability for such cancellation.

## **Final Numbers**

Final numbers are required ten working days prior to the function and charges will be based on these, minimum numbers or on the final head count, whichever is greater.

## **Minimum Spend**

Apply to all rooms and indicated in the event pack. Minimum spends include all money spend on food and beverage. If your function does not reach the required amount, The Glenelg Club charges a surcharge to room hire.

## **Displays and Signage**

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Charges will be incurred to the organizer for repairs arising from unauthorized actions.

## **Noise Management**

In the event that the level of noise from your function disrupts other guests. The Glenelg Club reserves the right to reduce the volume.

## **Minimum Spend**

Hiring private venues/function space for an exclusive party will require minimum food and beverage spend \$2,000.00 plus room hire.

### **Conduct/Damage**

The client shall pay for any damage sustained to The Glenelg Club caused by the client or the client's guests, agents, or other persons associated with the event whether in rooms allocated to the event or any other areas of The Glenelg Club. The Glenelg Club and its servants and agents shall not be liable for any injury, damage or loss of any nature and however caused (whether as a result of negligence or not) suffered by the client or the client's guests, agents or other persons associated with the event. Whether before, during or after the event and the client shall indemnify and keep indemnified The Glenelg Club against any cost, or demand in respect of such injury, damage or loss.

### **Other Functions**

The Glenelg Club reserves the right to book other functions in the same function room up to two hours before the scheduled function commencement time and one hour after the scheduled function finishing time. Additionally, venue reserves the right to book other functions in adjoining rooms at any one time.

### **Menu Selection / Catering**

Our greatest pleasure is in providing superb cuisine and service. In order to provide such a quality experience, we require your food and beverage selections to be confirmed in writing no later than 10 working days prior to the function date. The Glenelg Club Function Centre has the right to provide all catering and beverages. All guest must be catered for when alcoholic drinks are served. No food or beverage are to be bought onto the premises for consumption during an event. (Celebration cakes excluded)

### **Entertainment**

We would be pleased to arrange entertainment for your event such as an iPod connection, Juke Box, DJ or live band. To discuss your entertainment requirements further and confirm availability, please contact your function co-ordinator.

### **Security**

If management believes security is necessary for the function, the client will be required to pay \$45 per hour to guard at the minimum of 3 hours. All 21<sup>st</sup> birthdays will incur security charges. The preferred security company used by The Glenelg Club is the only security to be used in such circumstances.

### **BYO Cakes**

A cake fee does apply and the cost varies accordingly to requirements. For example: BYO cake and to be cut by our chef and placed on a platter to be handed around by staff cost \$1.00 per person, maximum \$80.00, alternatively our chef can cut and serve cake individually with cream and berry coulis at \$3.00 per person, this can be served as dessert.

### **Responsible Service of Alcohol**

Under the liquor licensing laws, our staff are under the obligation to ensure your guests do not become intoxicated. It is the client's responsibility to ensure all attendees behave in an orderly manner during and after the event. Minors will not be served or allowed to be served alcohol under any circumstance.