



FUNCTIONS

2022

The Glenelg Club
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The Glenelg Club has the perfect space for your next function. Located minutes from the Glenelg centre, The Glenelg Club offers three stylish rooms all with many layout possibilities.

Our dedicated events team can assist in making your event memorable. At the Glenelg Club, anything is possible, from casual to formal dinners, cocktail functions, corporate meetings, sporting events and/or 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 perfection. 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 chefs, who pride themselves in serving quality food using only fresh ingredients, you will not be disappointed.

OUR FEATURES

- FREE ample parking spaces
- Access to public transportation
- Accommodating for small and large groups
- Full bar facilities inside the function venue
- Staging
- Lift / disability access
- Podium/Lectern
- Audio eqt - Av Styles
- Signage

EQUIPMENT

The following equipment is included in room hire cost.

- Whiteboard and markers
- Set up and pack down
- Plasma screens (s)
- Clothed tables (black and white)

Please confirm your specific equipment requirements with our staff



ROOM HIRE
\$200 Half Day
\$350 Full Day

THE PRESIDENT'S ROOM



FEATURES

- Split level
- Air conditioning and heating
- TV
- Lectern and microphone (additional costs)
- iPod connection
- Lift access
- Disabled toilets

If you require some privacy for your function, the President's Room is ideal. With its own private bar, you will feel like one of the team. This room is perfect for a cosy and intimate birthday or engagement, or a small meeting, seminar, or conference with seating for 50 people. It offers its own private bar and a split-level setting, which can allow you to separate parts of your function. This room can cater for up to 150 people for a cocktail style function and you will also have 140m² of space to meet any function requirements.



OVAL BAR, BISTRO & OUTDOOR TERRACE

ROOM HIRE

BAR & OUTDOOR | \$200 HALF DAY OR \$500 FULL DAY

BAR, OUTDOOR AND BISTRO | \$500 HALF DAY OR \$1000 FULL DAY



FEATURES

- Inside and outside entertaining area
 - Oval available to use by children
 - Air conditioning and heating
 - Disabled toilets
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The Oval Bar & Bistro is the main area at The Glenelg Club, featuring a bar, inside and outside dining, and stunning views of the oval. This space is flexible to your needs and is well suited for small and large birthday parties, engagements, wakes, sporting group gatherings and more. You have the option to book a section or the entire room, depending on your function size.



ROOM HIRE
\$50 up to 2 hours
\$100 up to 5 hours
\$150 up to 8 hours

GLEGHORN ROOM



FEATURES

- Air conditioning and heating
- TV and AV features
- Ground floor
- Adjacent to Oval

The newly refurbished Gleghorn Room is situated at the northern end of the Bar & Bistro area. This is an intimate space perfect for a private dining experience, board meeting, seminar, or conference.



CONFERENCE PACKAGE (COLD)

PACKAGES

AROMATIC TEA + INSTANT COFFEE

- \$100 – up to 40 people
- \$150 – 40+

MORNING TEA OR AFTERNOON TEA + LUNCH

- \$27.50pp (minimum 20 people)

MORNING TEA + AFTERNOON TEA + LUNCH

- \$37.50pp (minimum 20 people)

ALL PACKAGES INCLUDE:

- Use of conference room from 8:30am – 5:30pm
- Clothed tables
- White board
- Water
- Wall mounted plasma TV screen
- Chromecast
- WiFi

MORNING / AFTERNOON TEA MENU

1x Selection

GF options available upon request

- Chocolate cake
- Carrot cake
- Banana cake
- Sweet danishes
- Assorted muffins
- Sliced seasonal fruit platter (GF)
- ANZAC biscuits
- Ham + cheese croissants
- Scones with jam + cream

LUNCH MENU

1x Selection of crusty baguettes or wraps, aromatic tea and soft drinks

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



COCKTAIL PLATTER MENU

Roughly one platter per ten people (approx.)

Please inform us of any specific dietary requirements prior to your function so that we can liaise with our chefs and arrange for possible alternatives. Please note that quantities are approximate amounts.

- Potato wedges with sweet chilli sauce + sour cream
- Hot chips
- Finger sandwiches (18)
- Mini quiches with tomato sauce (36)
- Pumpkin, pine nut + baby spinach frittata (32)
- Double smoked ham, tomato + cheese frittata (32)
- Cocktail franks + tomato sauce (50)
- Chef's selection of house made pizzas (v option available) (28)
- Pies, pasties sausage rolls with tomato relish (36)
- Chicken or beef satays with peanut sauce (24)
- Roast pumpkin and feta tartlet (24)
- Dim sims, samosas, spring rolls (80)
- Spinach and feta pastizzi (28)
- Cajun prawn lollipops with lime aioli (24)
- Yellow squash, zucchini, and tofu skewers with sundried tomato aioli (24)
- Texas BBQ meatballs
- Bacon and onion arancini with mayonnaise
- Pumpkin arancini with aioli
- Crumbed Arancini with pumpkin, parmesan + semi-dried tomato served with aioli
- Beef sliders with tomato relish (20)
- Moroccan spiced lamb skewers served with tzatziki (24)
- Salt and pepper squid with aioli (36)
- Assorted cheese platter served with crackers
- Dips board with crudites and grissini
- Steamed Japanese gyoza with ponzu (24)
- Thai inspired chicken spoons with soy (24)
- Smoked salmon roulade with cucumber (18)
- Beef carpaccio with lemon + mustard (18)
- Sashimi tuna with black sesame + mushroom soya (18)

Sweet platters / cakes

- Petit cakes (36)
- Churros + chocolate dipping sauce (24)
- Chocolate brownies + ivory ganache (24)
- Mini assorted muffins (32)
- Seasonal fresh fruit



SET MENU

2 course – set soup and alternate drop of two mains \$45pp

3 course – set entrée, alternate drop of two mains and set dessert \$57pp

3 course – alternate drop of two entrée, alternate drop of two mains and set dessert \$68pp

SOUPS

Soups are subject to seasonal conditions. The options below are a general guide. Please enquire if there is a specific flavour you would like, and we will liaise with our chefs to try to accommodate any request!

- Asian style chicken + sweet corn
- Honey roasted pumpkin
- Potato, leek + bacon
- Crème of mushroom
- Tomato, basil, and bacon
- Minestrone

ENTRÉE

- Chicken terrine with avocado + cashews
- Prawn and mango cocktail - new season prawn tails with baby cos lettuce, fresh lemon + tomato infused aioli
- Chicken tempters – fried buttermilk-soaked chicken pieces, drizzled with sticky sweet soy sauce
- Baharat lamb skewers – finely sliced Fleurieu lamb dusted with middle eastern spices served with tzatziki
- Salt & pepper squid – Australian squid pieces dusted in our own special gluten free spice blend and golden fried. Served with fresh lemon and tartare sauce
- Selection of dips with pitta, house marinated olives, fetta and grissini with olive oil and dukkah

MAINS (alternate drop)

- Barossa corn-fed chicken – with crispy bacon, cheese, and shallot crust, steamed broccolini, mash + brandy mustard crème
- Tasmanian Salmon Niçoise – salmon fillet seared and served on a warm bed of greens, mixed baby tomatoes, Spanish onion, roasted red peppers, kalamata olives, boiled eggs 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 served with with seasoned mash, a mustard crouton and our creamy mushroom sauce
- Cashew Crusted Lamb Rump – served with wilted greens, mash, sticky balsamic + 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 + apple compote
- Risotto – risotto rice tossed with onion, garlic, butternut pumpkin, semi-dried tomato, baby spinach and simmered in an aromatic stock (gf, v)
- Fleurieu beef tenderloin – grass fed eye fillet steak with creamy mashed potato, new season baby carrots, green beans and red currant jus
- Barramundi Almondine – NT Barra fillet baked with an almond and herb crust, served with new season potatoes, steamed bok choy and a lemon beurre blanc



Tasmanian Salmon Niçoise



DESSERT

- Vanilla bean panna cotta with strawberry sambal + praline
- Triple chocolate tart with Fleurieu double cream, fresh strawberry, honeycomb, and Persian floss
- Golden North vanilla affogato
- Apple crumble pie – an old favourite served hot out of the oven with fresh double cream
- Traditional pavlova with tart berries + Chantilly 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 grissini
- Petite cakes and tarts – platters to share
- Sticky date pudding – served with toffee and vanilla ice cream



BEVERAGE PACKAGES

STANDARD PACKAGE

Additional Hours | \$15pp per subsequent hour

BRONZE

2 Hours | Min 30p | \$40pp
4 Hours | Min 30p | \$55

Choice of 5 wines:

Sparkling

- Angas Brut Premium Cuvee NV

Rose

- Barking Mad rose

Red

- Barking Mad Reilly's Shiraz
- Wirra Wirra 'Church Block'

White

- Barking Mad Reilly's Riesling
- Barking Mad Reilly's Sav Blanc

Tap Beer + Cider

- Hahn Light
- Hahn Super Dry
- West End Draught
- 5 Seeds Apple Cider

Soft Drinks

SILVER

2 Hours | Min 30p | \$50pp
4 Hours | Min 30p | \$65pp

Choice of 5 wines:

Sparkling

- Angas Brut Premium Cuvee NV

Red

- Barking Mad Reilly's Shiraz
- Wirra Wirra 'Church Block'

White

- Barking Mad Reilly's Riesling
- Barking Mad Reilly's Sauvignon Blanc
- Wirra Wirra Sav Blanc
- Oxford Chardonnay

Tap Beer + Cider

- Hahn Light
 - Hahn Super Dry
 - West End Draught
 - 5 Seeds Apple Cider
- + 1 x extra beer of choice

Soft Drinks

Coffee + Tea

GOLD

2 Hours | Min 30pp | \$60pp
4 Hours | Min 30pp | \$75pp

Choice of 5 wines:

Sparkling

- Angas Brut Premium Cuvee NV
- Jansz

Red

- Barking Mad Reilly's Shiraz
 - Wirra Wirra 'Church Block'
 - Running With The Bulls Tempranillo
- + 1 x choice of own wine

White

- Barking Mad Reilly's Riesling
- Barking Mad Reilly's Sauvignon Blanc
- Wirra Wirra Sav Blanc
- Oxford Chardonnay
- Twin Island Sav Blanc
- Yalumba Samuels Chardonnay

Tap Beer + Cider

- Hahn Light
 - Hahn Super Dry
 - West End Draught
 - 5 Seeds Apple Cider
- + 2 x extra beer of choice

Soft Drinks

Juice

Espresso Coffee + Tea



BEVERAGE PACKAGES

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

Guests pay as they go

**Please note premium wine packages available*



TERMS AND CONDITIONS

BOOKING CONFIRMATIONS & DEPOSITS

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. The deposit is non-refundable within 72 hours of your event.

PAYMENT

Payment for your function is to be settled one week 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 up to 14 days prior 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 (e.g.: fire or flooding), then The Glenelg Club has 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 THUR-SAT

Apply to all rooms and indicated in the event pack. Minimum spends of \$2000 include all money spend on food, beverage and room hire. If your function does not reach the required amount, The Glenelg Club charges a surcharge to room hire.

DISPLAYS & 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

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

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.



TERMS AND CONDITIONS

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.

MENU SELECTION / CATERING

Our greatest pleasure is in providing superb cuisine and service. We have vegan friendly, gluten free and other dietary options if required. 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 guests 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 unless prior arrangement of pricing or corkage agreed. (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 cover these costs at the minimum of 3 hours. The preferred 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 \$1.50 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.