

Functions and events at Club Helensvale

20 - 28 Discovery Drv
Helensvale Q 4212

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Function platters

THE EARL \$55

Assorted sandwiches, wraps and bagels with various fillings.

CLASSIC PUB \$70

Mini pies, mini sausage rolls, mini pasties, seasoned wedges w/ BBQ and tomato sauce.

ALL AMERICAN \$80

Mini cheeseburgers w tomato relish, Buffalo wings and ranch dressing, hot chilli dogs, crumbed mozzarella.

TASTE OF ASIA \$75

Assorted Asian Appetisers including money bags, pork dumplings, beef dim sim, pork shiu mi, crab and seafood claws, vegetable cigars with nim jim, sweet chili and wasabi dipping sauce.

CASA DE ITALIA PIZZERIA \$45

Margarita, tomato & buffalo cheese (v)
Classic pepperoni
BBQ chicken supreme.

SLIDERS \$90

Wagyu cheese w/ tomato relish
Chicken w/ avocado
Pulled pork w/ slaw & homemade BBQ sauce, Haloumi, mushroom & pesto (v).

ANTI-PASTO PLATTER \$80

Variety of grilled vegetables, marinated bocconcini cheese, sun-dried tomatoes, artichokes, rockmelon and prosciutto, salami and shaved ham.

HOUSE MADE DIPS, TAPENADES & BREADS \$55

A mixture of breads accompanied with: olive, chargrilled capsicum, beetroot & fetta tapenades along with salmon cream cheese and dill, carrot and cumin, roast beetroot and ginger dips.

TRIO OF GOURMET TARTLETS \$85

Honey roasted pumpkin, toasted pine nuts, vine-ripened cherry tomatoes and goat's cheese. Smoked Tasmanian salmon, cream cheese and dill
Spiced chorizo, vine ripened cherry tomatoes, Spanish onion and fetta.

BLOODY MARY OYSTER SHOTS \$45 (PER 10 SHOTS)

Fresh tomato juice, Sydney rock oysters, Absolut vodka, tobasco & Worcestershire sauce garnished with celery.

GOURMET CHEESE & FRUIT PLATTER \$95

Hand selected seasonal cheeses including aged, smoked, delicate, blue, vintage and local, accompanied with fresh seasonal fruits, crisp chargrilled sour dough and water wafers.

*Platters cater for approximately
8-10 people*



2 or 3 course menu

Two course \$45 | Three course \$55

Choice of 2 served alternate drop

ENTRÉE

Cream of Pumpkin Soup
with pesto cream, crisp pancetta & herb croutons

Tian of Smoked and Poached Salmon
with petit herb salad

Smoked Chicken and Asparagus Terrine
with tomato chutney & crisp leaves

Classic Capparicio of Beef
cipriani sauce, parmesan wafers, rocket salad & white
truffle oil

Seared Tuna Nicoise Salad
with french dressing

MAIN

Pan Seared Breast of Chicken
sweet potato purée crisp, broccolini & fricasse of wild mushroom

Chargrilled Eye Fillet
confit potato, prosciutto wrapped asparagus, braised shallots, thyme
jus & Béarnaise sauce

Crisp Skinned Atlantic Salmon
prawn tomato & chive mash, wilted bok choy & red pepper Hollandaise

Gigantic Porcini Mushroom Tortellini
with wild forest mushrooms

Herb Crusted Rack of Lamb
pommes dauphine fine beans & red currant jus

Pan Seared Barramundi
spinach, tomato & potato gnocchi, concase tomato, wilted spinach &
sauce verjuice

DESSERT

Profiteroles
filled with fresh cream, white chocolate sauce & dark chocolate Doyle

Brulee Crusted Lemon Tart
with raspberry sorbet

Classic Sticky Date Pudding
with butterscotch sauce a & old English toffee ice cream

Tiramisu
with Kahlua cream



Terms and conditions

BOOKINGS

- Tentative Bookings are held for a maximum of seven (7) days.
- No reservation is deemed confirmed until a 10% deposit has been received by the club. The management of the club reserves the right to cancel the booking if confirmation and deposit is not received by the due date.
- You will forfeit your deposit if your booking is cancelled less than one (1) week prior to your function.

LIQUOR LICENSING ACT

Management and staff will abide by all conditions set down in the Liquor Licensing Act.

FOOD ACCOUNT

- Guest attendance numbers must be finalised no later than seven (7) days prior to the function.
- The food account must be settled seven (7) days prior to the function; no refund for any cancellations after payment and charges will be rendered for late inclusions.
- No food or beverage will be permitted to be brought into the club for consumption at the function by the organisers or any persons attending the function. Celebration cakes at management's discretion.

BEVERAGE ACCOUNT

Beverage purchases under an open bar or with a floor limit are to be settled at the conclusion of your function, payable by cash or credit card or EFTPOS.

PRICES & PAYMENTS

- Payments can be made by cash or credit card (Visa, MasterCard, Bankcard, EFTPOS).
- Management reserves the right to alter or change the selections and prices in this pack at any time.

DAMAGE & CONDUCT

- Organisers are financially responsible for any damage sustained by the club, by the organiser or invited guests in any part of the Club.
- The club will not accept any responsibility for damage or loss of merchandise left in the club prior, during or after the function. Organisers should arrange their own insurance and/or security.
- The Club reserves the right to exclude or eject any or all objectionable persons from the function or the Club premises without liability.
- Sign in regulations, dress regulations and all other Club rules apply.

MINORS

- Minors must remain under the direct supervision of their parents at all times.
- Minors must not obtain, consume or carry away alcohol from the licensed premises.

