

# Functions and events at Club Helensvale

20 - 28 Discovery Drv  
Helensvale Q 4212

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# Function platters

## THE EARL \$55

Freshly cut sandwiches, crusty loaves, wraps, bagels & Turkish breads.  
Chef's selection, may include fillings such as:  
Artisan salami, grilled zucchini, basil & vine ripened tomato  
Tasmanian smoked salmon, cucumber, lemon aioli  
Grilled chicken, rocket & tarragon mayo  
Shaved double smoked ham, ashgrove cheddar & wholegrain mustard  
Moroccan spiced chicken, hummus & red onion marmalade  
Crushed boiled egg, capers & watercress  
Shaved prosciutto, marinated & grilled vegetables  
New York style pastrami & pickles  
Roma tomato, bocconcini & pesto dressing

## CLASSIC CLUB \$70

Mini beef & chicken pies, sausage rolls,  
Cornish pasties, wedges w/ sour cream and sweet chilli sauce  
Individual lamb wellington w/ tomato sauce

## ALL AMERICAN \$80

Hot wings – Signature chipotle hot sauce, blue cheese dressing  
Mini cheeseburger – Smothered with dill pickles, mustard, raw onion, tomato ketchup  
Chilli dogs, cheddar cheese with salsa verde  
Fries & ketchup

## HAWKER STYLE \$80

Vegetarian spring rolls  
BBQ pork buns  
Steamed prawn har gow black vinegar & soy  
Karage chicken, chilli soy  
Vegetarian money bags

## SELECTION OF STONE BAKED BREADS & HOUSE MADE DIPS \$55

Artisan char-grilled breads, selection of dips, marinated olives, garden herbs

## CASA DE ITALIA PIZZERIA \$55

Classic Margarita - San Marzano tomato, mozzarella, basil  
BBQ Meat Lovers - Marinated chicken, double smoked bacon, salami, mozzarella, smoky BBQ sauce  
The Works - San Marzano tomato, double smoked ham, salami, capsicum, mushroom, mozzarella

## FROM THE FIELD \$75

Guacamole – Smashed to order with pico de gallo, lime and fried tortilla chips  
Vegetarian Quesadilla – Freshly grilled Mediterranean vegetables encased in tortillas with freshly grated cheese, finished with salsa verde, pico del gallo and guacamole.  
Vegetable pakora, minted yoghurt  
Sweet potato & cashew empanadas, deep fried & served with salsa verde, lime

## SUSHI & SASHIMI PLATTER \$65

48 pieces, including nigiri, Californian rolls, unagi & inari accompanied by soy, pickled ginger and wasabi

## ARTISAN CHEESE PLATTER \$75

A selection of cottage & farmhouse cheeses sourced from Queensland's rural areas, fruit paste & bee's honeycomb

*Platters cater for approximately 10 people*



# 2 or 3 course menu

Two course \$45 | Three course \$55

*Choice of 2 served alternate drop - additional \$5*

## ENTRÉE

Soup of the Day  
Garlic Crostini

Oysters ½ Doz  
Oysters Natural  
Oysters Kilpatrick  
Oysters Mornay

Vodka & Beetroot Cured Salmon (GF)  
House Cured, Crème Fraiche Panna Cotta, Roasted Baby Beets, Herbs

Cumin Spiced Cauliflower (Vegan)  
Toasted Chick Pea, Hummus, Caper & Raisin Dressing

Caesar Salad  
Cos Lettuce, Rustic Garlic Croutons, Shaved Parmesan, Bacon,  
Soft Boiled Egg, Crisp Prosciutto

## MAIN

Cone Bay Whole Barramundi  
Crisp fried whole baby barramundi, three flavoured sauce,  
fragrant coconut jasmine rice

Pumpkin Gnocchi (V)  
Sage butter, local toasted macadamia, parmesan

Vegan Eggplant Parmigiana (Vg) (GF)  
Marinated eggplant, San Marzano tomato, basil, vegan mozzarella,  
crunchy fries & salad

Thai BBQ Spatchcock  
Green paw paw, chilli, lime, peanuts, tomato & snake beans

## DESSERT

Classic Chocolate Tart  
Salted caramel, vanilla ice cream

Mascarpone Cheesecake  
Toasted oat granola, lemon curd, meringue, young basil (GF)

Basil & Strawberry Cake  
Sumac bruised strawberries & white chocolate

Selection of Farmhouse Cheeses  
Quince paste, lavosh, bees honeycomb

# 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 managements 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.

