



Club Helensvale



Melbourne Cup

2024

For your next

FUNCTION

CELEBRATION | CORPORATE | PARTY | GATHERING





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-  **www.clubhelensvale.com.au**

Welcome to **Club Helensvale**

Club Helensvale is your premier destination for hosting unforgettable functions and events on the Gold Coast.

Whether you're planning a wedding, corporate event, birthday party, or special occasion, our state-of-the-art facilities and exceptional service guarantee a memorable experience.

With versatile event spaces, tailored packages, and a dedicated team to assist with every detail, Club Helensvale is the perfect venue to make your event a resounding success.

Discover the difference at Club Helensvale today!





Function Spaces

The Function Centre

CAPACITY: 170 Seated

MON - THURS*: \$450.00

FRI - SUN*: \$500.00

INCLUDES: 3x TVs, HDMI Cable, Microphone, Built-In Speakers, Private Bar & Restrooms

This space features an exclusive bar and overlooks the covered lawn bowls area, making it ideal for hosting big gatherings, weddings, shows or expos.

\$2,500 Minimum spend
*December hire add \$100



The Glassroom

CAPACITY: 50 Seated

4-HOUR HIRE: \$200.00

INCLUDES: TV, HDMI Cable, Microphone

Privately located behind the Bistro, this space offers seating for up to 50 people and is ideal for intimate gatherings, memorial services, or conferences.



The Boardroom

CAPACITY: 15 Seated

HALF-DAY* HIRE: \$150.00

INCLUDES: Whiteboard, TV, HDMI Cable, Complimentary tea & coffee station

This exclusive area features a spacious table surrounded by comfortable chairs, ideal for hosting meetings or corporate training sessions.

**Half-day hire is 4 hours.*



Extra options are available upon request. Eg: Dance floor, stage, linen, decorations & backdrops etc.

Day Package

MORNING TEA

\$15 PER PERSON.

AFTERNOON TEA

\$15 PER PERSON.

Choice of two of the following (Sweet and /or Savoury):

Sweet:

- Assorted Danish pastries
- Mini croissants
- Seasonal fruit
- Muffins
- Scones
- Assorted cake slices

Savoury:

- Mini ham & cheese croissants
- Mini quiche
- Bruschetta
- Salmon Blini
- Mini Beef Pie
- Spinach & Feta Triangles

LIGHT LUNCH

Choice of one of the following packages:

Package 1 - \$20

- Wraps
- Turkish
- Finger sandwiches
- Fresh fruit salad, yoghurt, nuts
- Mini muffins (assorted)

Package 2 - \$25

- Caesar salad
- Tomato salad
- Cold meat platter
- Roasted chicken
- Sliced ham
- Assorted bread
- Banana bread

Package 3 - \$30

- Naan / papadums
- Chicken & cashew nut curry
- Jasmine rice
- Asian greens
- Pumpkin & roast capsicum salad
- Fresh fruit platter
- Chocolate brownie slice

Extras

Add a tea & coffee station for \$3.50pp

Minimum 12pax:

\$15pp

- Cheeseboard
- Antipasto platter

Dietary options available.



Barefoot Bowls

PACKAGE ONE

\$25 PER PERSON.
INCLUDES BAREFOOT BOWLS.

Buffet Burger

- Beef Burger
 - Beef patty, mesclun, tomato, gherkin, tomato sauce, aioli
- Chicken Burger
 - Crispy chicken fillet, shredded lettuce, mayonnaise, tasty cheese
- Wedges

PACKAGE TWO*

\$45 PER PERSON.
INCLUDES BAREFOOT BOWLS.

BBQ Buffet

- Pork sausage
- Minute beef steak, gravy, caramelised onion
- Char-grilled chicken
- Potato salad
- Coleslaw
- Tomato & cucumber salad
- Bread rolls

Platters

ALL PLATTERS FEED 8-10 PEOPLE AS A GRAZING MEAL

SANDWICH PLATTER - \$80

Chicken, mayo & lettuce
Ham, cheese, tomato & mustard
Mixed salad, tomato relish

GOURMET SANDWICH PLATTER - \$100

Ham, cheese & tomato on Turkish bread
Chicken & pesto milk bun slider
Smoked salmon wrap

HOT PLATTER - \$100

Mini beef pies, Sausage rolls, Mini cheeseburger, Meatball skewers in BBQ Sauce, Wedges, Condiments

VEGETARIAN PLATTER - \$90

Spinach & feta filo, Tempura asparagus spears, Pumpkin arancini, Marinated Kalamata olives

ASIAN PLATTER - \$100

Korean chicken bao bun, Vegetable spring rolls, Beef dim sims, Money bags, Prawn crackers

PIZZA PLATTER - \$80

3 pizzas of your choice
Garlic pizza bread

KIDS PLATTER - \$60*

Mini Dagwood Dogs, Chicken nuggets, fries.
*Serves 5

PLATTERS AVAILABLE
FOR BAREFOOT BOWLS
& CLASSROOM
BOOKINGS ONLY

Dietary options available.

*Subject to availability



Canape Menu

A rotating selection of canapés will be served regularly throughout the 2-hour service*

CANAPE PACKAGE 1

\$40 per person

Select 4 bite-sized & 2 substantial.

Bite-sized

- Bruschetta (v)
- Smoke salmon blini
- Brie & raspberry blini
- Open lamb pie
- Ratatouille tart (v)
- Spinach quiche
- Pumpkin Arancini
- Tempura prawns, with sumac salt

Substantial

- Satay chicken skewer
- Beef slider
- Chicken slider
- Potato Gnocchi, basil pesto, olives, parmesan
- Chicken Karaage & rice
- Prawn fried rice
- Noodle box
 - Select one: chicken or beef
- Tacos, pico de gallo, coriander salad
 - Select one: chicken, beef or fish

Dietary options available.

*Items are brought around approximately every 30 minutes.





Sit-Down

TWO COURSE - \$55.00

THREE COURSE - \$70.00

BITE-SIZED CANAPÉS, MAIN &
DESSERT - \$80.00

BITE-SIZED CANAPÉS, ENTREE,
MAIN & DESSERT - \$95.00

SERVED AS ALTERNATE DROP | SELECT 2 FROM EACH

ENTRÉES

BURRATA - Pesto oil, heirloom cherry tomatoes, rocket

SMOKED CHICKEN - Mesclun, green beans, olives, tomatoes, dill dressing

MOOLOOLABA KING PRAWNS - Brandy cocktail sauce, lime pearls, micro salad

NATIVE THYME SLOW-COOKED LAMB RUMP - Beetroot carpaccio, feta, balsamic, watercress

PORK BELLY - Chipotle creme, pickled red onion, baked corn

SEARED BUSH PEPPERED BEEF - Horseradish cream, radish, roast red capsicum, watercress

SPICED LAMB KOFTA - Gremolata, tzatziki, pomegranate

BLUE SWIMMER CRAB - Avocado salsa, smoked salmon, citrus dressing, micro herbs

MAINS

SUMAC SPICED CHICKEN SUPREME - Scallion mash, broccolini, white wine jus

FRESH PUMPKIN & RICOTTA CANNELLONI - Pumpkin truffle sauce, candied walnuts, basil, pecorino cheese

SMOKED PAPRIKA-BRAISED BEEF CHEEK - Celeriac & potato puree, caramelised eschalots, BBQ jus

PEKING DUCK BREAST - Fried rice, Bok choy, char sui glaze

BRAISED LAMB SHOULDER - Truffle mash, charred asparagus, vine tomatoes

LIME-ZESTED BARRAMUNDI - Massaman curry sauce, steamed rice, bean sprout salad

CHAR GRILLED EYE FILLET - Pomme anna, broccolini, roasted field mushroom ragu, red wine jus

DESSERT

RASPBERRY CHOCOLATE CAKE (GF,DF) - Raspberry coulis, Chantilly cream, mint salad

COFFEE PANNACOTTA (DFO) - Mascarpone cream, biscotti

PAVLOVA (GF) - Chantilly cream, berry coulis, passionfruit coulis, fresh berries

BAKED NEW YORK CHEESECAKE - Caramel dulce de leche, popcorn, cream

COCONUT SAGO (GF, DF) - Mango, lime pearls, mint

APPLE & RHUBARB TART - Vanilla anglaise, toasted almonds, blueberry compote

BRIE - Poached pear, lavosh, raspberry jam

Dietary options available.

Buffet

MAIN & SIDE | \$45 pp

2 Mains | 2 fresh sides | 2 warm selections
Bread rolls & butter included

MAIN, SIDE & DESSERT | \$55 pp

2 Mains | 2 fresh sides | 2 warm selections | 2 desserts
Bread rolls & butter included

MAINS

- Succulent oregano & lemon chicken
- Grilled pork sausages with caramelised onion
- Spiced rump steak with gravy & roasted red capsicum
- Lamb shoulder with fragrant dukkah spice & lemon
- Barramundi with orange & dill butter
- Roasted pork collar with savoury apple gravy
- Atlantic salmon with garlic cream sauce & fried capers
- Honey soy glazed crispy skin chicken

FRESH SIDES

- Creamy potato salad with bacon, shallots & dill, finished with mustard-maple sour cream
- Crisp shredded cabbage salad with carrot, bean sprouts & French vinaigrette
- Honey-roasted pumpkin salad with rocket, coriander & turmeric
- Beetroot & red onion salad with spinach & balsamic
- Tomato, cucumber & mesclun salad with parsley & olives

WARM SELECTIONS

- Golden roasted potatoes with garlic & rosemary butter
- Roasted vegetables with maple & thyme (pumpkin, carrot, onion)
- Fried rice with shallots & crispy fried onion
- Steamed mixed vegetables with parsley butter (broccoli, cauliflower, carrot, beans)
- Fresh asian greens with ginger & sesame seeds (broccolini, bok choy, green beans)

DESSERT

- Silky vanilla bean panna cotta with passionfruit coulis & raspberry cream
- Tropical fruit salad with chantilly cream, honeyed almonds & toasted pepitas
- Warm chocolate cake with rich chocolate ganache, cream & fresh blueberries
- Pavlova with whipped cream, caramelised pineapple & toasted coconut
- Warm apple & strawberry crumble, cream anglaise, fresh cream

MINIMUM GUEST NUMBERS APPLY & VARY BY ROOM.
PLEASE SEE T&CS.

Dietary options available.



Beverage Packages

BASIC DRINKS PACKAGE

2-HOURS - \$45pp

3-HOURS - \$55pp

House tap beer, house wine & soft drinks.

Contact our Functions Manager for the list of included beverages.

PREMIUM DRINKS PACKAGE

2-HOURS - \$60pp

3-HOURS - \$75pp

Tap beer, basic & premium wine, basic spirits, selected RTDs & soft drinks.

Contact our Functions Manager for the list of included beverages.

CONSUMPTION BAR TAB

Enjoy the flexibility of a consumption tab, and pay only for the drinks your guests consume. You select the limit and inclusions.

CASH BAR

Allow your guests to purchase their drinks from the bar.

Please note: due to RSA legislation, strictly only one drink will be served at a time. Club Helensvale reserves the right to refuse service to any person deemed to be intoxicated.

Terms & Conditions

ROOM HIRE & DURATION

- A completed booking form is required for all function bookings.
- A deposit equal to the room hire fee is required to secure all function bookings.
- Bookings are not confirmed until the required deposit (or pre-authorisation) is received.
- Barefoot Bowls:
 - Friday & Sunday: \$40 pre-authorisation required.
 - All other days: \$50 deposit required.
- Minimum Spend:
 - Function Centre: Minimum spend of \$2,500 applies. Room hire, food, and beverages are deducted from this total. If the minimum spend is not reached, the organiser will be charged the difference.
 - Glassroom: No minimum spend applies.
- Bump-in / Bump-out:
 - All room hire bookings include a complimentary 1-hour bump-in/bump-out period (total).
- Additional bump-in/bump-out time is charged at:
 - Glassroom & Function Centre: \$30 per hour
 - Additional time is subject to availability.
- Extensions:
 - Extensions to the standard room hire are subject to availability, and are charged at:
 - Function Centre: \$100 per hour
 - Glassroom: \$50 per hour
 - Extensions past 11:30pm are not permitted.
- Start Times:
 - Boardroom: the earliest start time is 8:30am.
 - Function Centre & Glassroom: start times are subject to approval.

CATERING

- Final guest numbers, menu selections and dietary requirements must be confirmed in writing no later than 10 days prior to the event.
 - The Club cannot guarantee it will be able to accommodate dietary requirements notified within this timeframe.
- No external food or beverages may be brought onto Club premises for consumption by the organiser or guests.
- Celebration cakes may be permitted only with prior Management approval.
 - Where the Club is requested to cut and/or serve cake with cream and seasonal berries, a cakeage fee of **\$3.50** per person applies.
- Buffet service is subject to the following minimum guest numbers:
 - Glassroom & Barefoot Bowls: 15 guests minimum
 - Function Centre: 50 guests minimum
- For Glassroom functions exceeding 20 guests, ordering food from the bistro is not permitted.
- Takeaway food is not permitted. The Club accepts no liability for any illness or damage arising from the consumption of takeaway food.

BEVERAGE

- No outside alcohol is permitted.
- Bar tabs are to be settled at the conclusion of your function, payable by cash, credit card or EFTPOS.
- Beverage packages apply to all adult guests attending the function (minors excluded).

PAYMENTS

- Bookings will be considered tentative & held for 7 days until the deposit and a completed Function agreement have been received.
- Payments can be made by cash or credit card (Visa, MasterCard, Bankcard, EFTPOS), or direct deposit.
- Management reserves the right to alter or change the selections and prices in this pack at any time.
- Club Management reserves the right to cancel the booking if the agreement and deposit are not received by the due date.
- **Final payment must be paid in full 7 days before the booking date**, excluding consumption bar tabs.

CANCELLATIONS

- A written notice is required for all cancellations.
 - 60+ Days Notice - A full refund will be issued.
 - Within 30 Days - The deposit will be forfeited.
 - Within Seven (7) days - The entire amount forfeited.

LINEN

- Complimentary linen is provided for buffet and tea & coffee stations.
- Table linen is available at \$3 per person.
- Linen napkins & table cloths are included complimentary with all sit-down catering packages.

WEATHER

If there is wet weather on the scheduled day of the event, there is the possibility of green closure. If this is the case, we will inform you as soon as possible that bowls will be cancelled. Barefoot bowls cannot be played on wet/damp greens as it can cause major damage to the surface.

For cancelled barefoot bowls events we will refund any bowls fees paid. The catering for your event must go ahead as planned, and therefore your group will be relocated into the clubhouse, where you can enjoy our other facilities.

LIQUOR LICENCING

- Management and staff will abide by all conditions set down in the Liquor Licensing Act.
- Management reserves the right to refuse service of alcohol and request ID.

DAMAGE & CONDUCT

- The use of confetti or table scatters is not permitted.
- Nothing may be fixed to walls/ceilings (no nails, screws, Blu-Tack, tape) without approval
- If an event requires cleaning beyond standard procedures, organisers will be responsible for any additional costs.
- Club Helensvale reserves the right to cancel a booking if booked under false pretences.
- Organisers are financially responsible for any damage sustained to the Club by the organiser or guests in any part of the Club.
- The Club will not accept any responsibility for damage or loss of merchandise left in the club before, during or after the function. Organisers should arrange their own insurance or security for these items.
- The Club reserves the right to exclude or eject any or all objectionable persons from the function or Club premises without liability.
- Dress regulations and all other Club rules apply.
- Minors must remain under the direct supervision of their parents at all times.
- Minors must not obtain, consume, or remove alcohol from the licensed premises.
- Flat sole footwear (e.g. thongs) or bare feet only for barefoot bowls.
- No sitting on the edge of the bank.
- No drinks are to be taken onto the bowling greens.

SECURITY GUARDS

- Some bookings may require a dedicated security guard. This will be charged to the organiser at a rate of \$65 per hour for the duration of the booking.

18TH & 21ST BIRTHDAYS

- Club Helensvale does not accept bookings for 18th, 19th, 20th or 21st birthdays.

BUCKS & HENS PARTIES

- Club Helensvale does not accept bookings for Bucks or Hens parties.

The Club is not liable for disruption due to circumstances beyond our control (e.g. severe weather, power outage, government restrictions).

Club Helensvale reserves the right to amend this functions package at any time.



A long wooden counter with a dark top and light-colored wood panels. Above the counter, there is a glass railing with hanging green plants. The counter is positioned on the left side of the room, adjacent to the large windows.



A set of tables and chairs arranged in a meeting or dining area. The tables are light-colored wood, and the chairs are dark with light-colored seats. The area is located on the right side of the room, near the windows.

