

Private Function Packages



Georges River 16ft Sailing Club



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Stylishly appointed and elegantly designed, the amazing views from The River Club Events Centre will provide all you need for your next event. From Event Launches and Day Conferences to Cocktail Parties and sit-down Banquets, The River Club Events Centre understands the importance of all your event requirements.

The River Club Events Centre is a beautifully designed, versatile and comfortable function venue situated at the amazing Dolls Point precinct.

The River Club Events Centre caters for an intimate affair or lavish occasion; there are stylish and sophisticated rooms within the venue to suit all tastes. Each room boasts its own individual ambiance, neutral colours and design layout to suit your individual requirements – the choice is yours.

The River Club Events Centre is the perfect place to create a unique and truly memorable event, with accommodation nearby and water transport, ensuring your next event will be talked about for years to come.

The professionalism and experience of our team will ensure that your function will be stress-free and highly enjoyable. We do our best to meet any requirement and provide efficient and friendly service to all our guests. We are here to assist you with all your questions and can offer a range of advice in order to make your next event a memorable occasion.

The River Club Events Centre combines breathtaking surroundings, wonderful food and service, a central location and a large and flexible capacity, to provide the perfect choice of venue for your next function.

SPECIAL EVENTS PACKAGE

PACKAGE INCLUDES

5 HOUR ROOM HIRE
3 COURSE MEALS
TEA & COFFEE
4.5 HR DRINK PACKAGE
BAR & CATERING STAFF
TABLE CLOTHES & NAPKINS

3 COURSE MEALS

Alternate Serves

ENTRÉE

SESAME, PAPRIKA & CUMIN CRUSTED CHICKEN TENDERLOINS
ON BABA GANOUGH & WILD ROCKET

SALT & PEPPER CALAMARI WITH CORAL LETTUCE & THAI STYLE DRESSING

MAIN MEAL

CHICKEN SANTORINI GRILLED & STUFFED WITH SPINACH & FETA CREAM TOMATO
SALSA, MASH & VEGETABLES

GRILLED BARRAMUNDI FILLET WITH CAPER & TOMATO SALSA ON A BED OF
ROCKET & BRUSCHETTA SALAD

Fresh bread rolls & butter with main meal

DESSERT

STICKY DATE PUDDING
TIRAMISU

TEA & COFFEE STATION

DRINK PACKAGE

TAP BEER
HOUSE SPIRITS
SPARKLING CHARDONNAY
BOTTLED RED & WHITE WINES
SOFT DRINK
ORANGE JUICE

\$90.00 PER PERSON

(MINIMUM 80 GUESTS)

MENU SELECTIONS

Menu Selections

Entrée

- Antipasto Plate – Selection of cold meats & delicacies
- Sesame, Paprika & Cumin Crusted Chicken Tenderloins on Baba Ganouch & wild Rocket
- BBQ baby Octopus with lemon oregano on Roma tomato & Baby Spinach
- Ricotta and Spinach Ravioli with roasted red Capsicum Coulis
- King Prawn & crab Timbale with Rucicola & Lemongrass Pesto on Lemon Butter
- Salt and pepper Calamari with Coral Lettuce and Thai style dressing
- Cajun spiced chicken tossed through fresh salad
- Salmon & Prawn stack, layers of salmon, prawn topped with crème fraiche & dill sauce and herbed crusket

Main Course

- Fresh Snapper Fillet crusted with Funugreek & Kafir Leaf Sauce on a bed of garlic mash
- Chicken Breast Fillet wrapped with Pancetta & Basil, Olive oil Sauce with mash & vegetables
- Slow Roasted Lamb with fresh Oregano & Muscat Demi Glaze Sauce
- Chicken Santorini grilled & stuffed with spinach & feta cream tomato salsa, mash & vegetables
- Atlantic Salmon Fillet with Dijonaise Sauce served with mash & vegetables
- Baby Lamb Rump crusted served with roasted potatoes & vegetables
- Sirloin Steak served with cream peppercorn on a bed of mash
- Grilled Barramundi fillet with caper and tomato salsa on a bed of rocket and bruschetta salad

Fresh bread rolls & butter with meal

Dessert

- Sticky Date Pudding
- Tiramisu
- Hazelnut day & night mousse
- Blueberry Swirl, smooth creamy cheesecake with blueberries

Dessert is served with freshly brewed Coffee, Selection of Herbal Infusions Tea

2 Course Set Menu

- **\$39.00 per person**
Inclusive – select two entrée & two main / or two main & two dessert

3 Course Set Menu

- **\$48.00 per person**
Inclusive – select two entrée, two main courses & two desserts

ALL CHILDRENS MEALS ARE HALF PRICE

Served Chicken Schnitzel with chips and ice cream & flavouring for dessert

BANQUET MENU

Banquet Menu

Option 1

Mixed Bread (Garlic and Herb)

Greek Salad

Mixed Dip Platter

Mediterranean Mezza Platter

(Haloumi, white bait fritters, grilled calamari, salt & pepper calamari, feta & cheese pasties and chorizos)

\$24.00 per person

Option 2

Mixed Bread (Garlic and Herb)

Greek Salad

Mixed Dip Platter

Mediterranean Mezza Platter

(Haloumi, white bait fritters, grilled calamari, salt & pepper calamari, feta & cheese pasties and chorizos)

Mediterranean Meat Platter

(Lamb Souvlaki, Chicken Souvlaki, Chorizo, Kafta and lamb Lemanato)

\$50.00 per person

Option 3

Mixed Bread (Garlic and Herb)

Greek Salad

Mixed Dip Platter

Mediterranean Mezza Platter

(Haloumi, white bait fritters, grilled calamari, salt & pepper calamari, feta & cheese pasties and chorizos)

Hot and Cold Seafood Platter

\$60.00 per person

- ALL CHILDRENS MEALS ARE HALF PRICE

BUFFET MENU

Buffet Menu

Entrée Selection & Salads (Select 3)

- Mixed Leaf Salad of Rocket, Baby Spinach, Soy & Lemon Vinaigrette
- Baby Potato Salad with Spring Onions, Coriander & Miso Mustard Aioli
- Roast Pumpkin, Cous Cous, Raisins, Toasted Almonds & Torn Mint
- Warm Coconut Rice, Spring Onions, Toasted Coconut & Crispy Shallots
- Fresh Tomato Salad, Crusty Ciabatta, Red Onion, Cucumber & Aged Balsamic

Hot Selection (Select 3)

- Pan-Fried Prawn Gnocchi with Grilled Prawns, Fresh Pesto, Parmesan Shavings & Extra Virgin Olive Oil
- Roast Chicken Breast, Slow Cooked Red Peppers & Parsley
- Pan-Fried Salmon Fillet with Braised Zucchini, Garlic, Chili & Mint
- Tender Beef Lasagne with Confit Tomato & Caramelized Red Onion
- Cannelloni of Roast Pumpkin, Fresh Ricotta, Raisin Puree, Spinach, Pine Nuts & Romesco Sauce
- Oven Roasted Pork with crackling
- Chicken Boscaiola

Your selection of mains served with Freshly Baked bread Rolls & butter, baked potatoes & vegetables & rice

Desserts (Select 2)

- Signature Dessert Platter: a selection of Refined Sweet Indulgences served to your guests per table
- Selection of Gourmet Cheesecake
- Seasonal Fresh Fruit Platter

Dessert is served with freshly brewed Coffee & Tea

Menu Price

- **\$48.00 per person**
- Minimum 50 adult guests

Add to your event by:

- Additional Menu Selections \$5.00 per person
- Selection of Canapés with addition of ½ hour to your event \$7.00 per person
- Seafood Upgrades \$ Market price

- **ALL CHILDRENS MEALS ARE HALF PRICE**

COCKTAIL MENU

Cocktail Menu

Cold canapés

- Prosciutto, cream cheese and cracked pepper Roulade
- Crab meat, cucumber and lemon sour cream canapés
- Smoked Salmon and chive Feuillet on puff pastry
- Mini Skewers with chilli lemongrass prawns
- Blue cheese and parsley field BBQ Mushrooms

Hot Canapés

- BBQ Queensland Scallops with ginger soy sesame dressing
- Cajun sesame coated chicken bites
- Coriander and lemongrass Prawn balls
- Mini Lamb souvlaki
- Mini Pizza with Fetta, tomato spinach and Pancetta
- Lamb, fetta and mint Patties
- Satay and Coriander Chicken on Fried Noodles
- Bacon and Mushroom Quiche
- Spinach and Greek Fetta crusty Filo Pies
- Szechuan Style BBQ Chicken Drumets
- Chick Pea and Paprika Fried Kafta
- Lentil and Parsley falafels
- Zucchini and Mint Fritters
- Pumpkin and Ricotta Frittata

Choice of 10 \$36.00

- ALL CHILDRENS MEALS ARE HALF PRICE

FINGER FOOD

\$20.00 per person

- Fish pieces
- Simosos
- Spring Rolls
- Crumbed Calamari
- Pies
- Sausage Rolls
- Panko Prawns
- Quiche

\$25.00 per person

- Fish Pieces
- Lamb Skewers
- Chicken Skewers
- Spinach & Cheese Triangles
- Crumbed Calamari
- Panko Prawns
- Pizza
- Quiche

(48 pieces per platter serves 6-8 guests)

Platters listed below maybe purchased in addition with the above menu only

- \$65.00 ASSORTED SANDWICHES
 - Includes a variety of mixed breads & fillings
- \$65.00 ASSORTED WRAPS
 - Grilled chicken, smoked salmon, vegetarian options
- \$65.00 ASSORTED CAKES
 - Carrot, Banana or Orange
- \$75.00 ANTIPASTO
 - Includes cold meat, eggplant, sundried tomatoes, artichokes, bocconcini tomato
- \$85.00 FRUIT & CHEESE

- **ALL CHILDREN UNDER THE AGE OF 12 ARE HALF PRICE**

HIGH TEA

RIBBON SANDWICHES

Smoked salmon, rocket, capers & lemon aioli
Rare roast beef, seeded mustard & watercress
Chicken, cucumber, crème fraiche & dill
Mini filo-ettes filled with spinach & ricotta
Cocktail tartlet of roasted capsicum & Danish feta

SCONES & CONSERVE

Date & Plain scones served with strawberry conserve & double cream

ASSORTED MINIATURE SWEETS

Coconut tartlet
White chocolate mousse
Sweet chocolate Tartlet
Macaroons

SELECTION OF TEAS

English Breakfast
Earl Grey
Ceylon
Jasmine Green
Chamomile
Peppermint

FRESHLY BREWED COFFEE

\$39.00 per person

BEVERAGE MENU

MINIMUM SPEND - OPEN BAR

**which includes tap & bottle beer,
Red & white wines
Sparkling Wine
House Spirits
Soft drink & juices**

50 – 59 GUESTS \$1000.00 minimum spend

60-69 GUESTS \$1200.00 minimum spend

70-79 guests \$1400.00 minimum spend

80-89 guests \$1600.00 minimum spend

90-99 guests \$1800.00 minimum spend

100 plus guests \$2000.00 minimum spend

All *MINIMUM SPEND AMOUNTS* must be paid 7 days prior to function.

Once client reaches minimum spend, balance should be paid at the end of your function

ROOM HIRE FEES

PARKVIEW ROOM HIRE (MINIMUM 50 GUESTS)

- MONDAY - THURSDAY \$275.00
- FRIDAY (5HRS) \$330.00
- SATURDAY (5HRS) \$440.00
- SUNDAY (5HRS) \$550.00

FINISH TIME 12.00 MIDNIGHT (EXTRA HOUR AVAILABLE AT ADDITIONAL COST)

ALL CATERING SUPPLIED BY SAILS WATERFRONT. NO EXTERNAL CATERING PERMITTED

SPINNAKER ROOM HIRE

- MONDAY – SUNDAY \$220
- FRIDAY – SUNDAY \$330 WITH TRAY SERVICE

BOARD ROOM HIRE

- MONDAY – SUNDAY \$165

ROOM HIRE INCLUSIONS

- ALL STEWARDS REQUIRED FOR YOUR FUNCTION
- VENUE SET UP OF ALL TABLES AND CHAIRS REQUIRED
- DANCEFLOOR
- CLEANING OF THE ROOM

ADDITIONAL CHARGES:

- INHOUSE DJ – STARTING AT \$400
- BALLOONS AND DECORATIONS
- CHAIR COVERS WITH SASH – \$5.00 EACH
- SECURITY (FOR 16TH/18TH/21ST BIRTHDAYS ONLY) REFER MINIMUM SPEND, 1 GUARD PER 50 GUESTS AT \$275 EACH – BOND \$500.00 WHICH IS RETURNED 7 DAYS AFTER FUNCTION IF NO DAMAGES OCCUR
- CLUB EQUIPMENT HIRE \$55.00 - DATA PROJECTOR, DVD PLAYER, COMPUTER,
- CELEBRATION CAKES

TERMS AND CONDITIONS

CONFIRMATION OF BOOKINGS WILL ONLY BE RECEIVED WITH A ROOM HIRE DEPOSIT ALONG WITH A SIGNED COPY OF THESE TERMS AND CONDITIONS WITHIN TWO WEEKS OF A TENTATIVE BOOKING BEING MADE. GEORGES RIVER 16FT SAILING CLUB RESERVES THE RIGHT TO REALLOCATE THE FUNCTION ROOM TO ANOTHER CLIENT IF THESE REQUIREMENTS ARE NOT MET.

PAYMENT AND DETAILS OF ALL ARRANGEMENTS MUST BE FINALISED SEVEN (7) DAYS PRIOR TO THE EVENT.

CATERING IS PAYABLE TO **SAILS WATERFRONT BAR & GRILL**. ROOM HIRE, BAR MENU AND ADDITIONAL REQUIREMENTS ARE MADE PAYABLE TO **GEORGES RIVER 16FT SAILING CLUB**. WHEN PAYING BY CREDIT CARD A 3% FEE APPLIES.

SHOULD YOUR EVENT FALL ON A PUBLIC HOLIDAY, A SURCHARGE OF 15% OF TOTAL COSTS WILL APPLY.

ALL PRICES INCLUDE GST AND ARE SUBJECT TO CHANGE WITHOUT NOTICE.

EACH PACKAGE IS BASED ON A MINIMUM NUMBER OF FULL PAYING GUESTS (EXCLUDES CHILDREN). A MINIMUM OF FIFTY (50) GUESTS IS REQUIRED FOR THE BUFFET MENU.

IF THE BOOKING IS CANCELLED BY THE CLIENT MORE THAN 90 DAYS PRIOR TO THE EVENT, THE DEPOSIT WILL BE REIMBURSED LESS 25%.

IF THE BOOKING IS CANCELLED BY THE CLIENT LESS THAN 90 DAYS PRIOR TO THE EVENT, THE FULL DEPOSIT WILL BE FORFEITED BY THE CLIENT AND ANY CANCELLATION FEES THAT GEORGES RIVER 16FT SAILING CLUB INCUR WILL BE DIRECTED TO THE CLIENT.

IF THE BOOKING IS CANCELLED LESS THAN SEVEN DAYS PRIOR TO THE EVENT, THE FULL AMOUNT OF THE FUNCTION WILL BE CHARGED.

GEORGES RIVER 16FT SAILING CLUB WILL ENDEAVOR TO TAKE CARE OF ANY ARTICLES DELIVERED TO THE CLUB BEFORE AN EVENT, BUT RETAINS NO RESPONSIBILITY OR LIABILITY FOR THESE ITEMS.

THE CLIENT SHALL AGREE TO REMOVE ALL BELONGINGS INCLUDING CAKE, DECORATIONS, GIFTS AND ANY OTHER ITEMS RELATING TO THE EVENT WITHIN 30 MINUTES OF CONCLUSION OF THE EVENT. NO GIFTS OR ITEMS ARE TO BE LEFT ON THE CLUB PREMISES AFTER THIS TIME.

ADEQUATE NOTICE IS REQUIRED FOR SPECIAL CATERING. SAILS WATERFRONT BAR AND GRILL OFFER SPECIAL CATERING FOR SPECIFIC DIETARY GROUPS. CHILDREN TWELVE YEARS AND UNDER WILL BE CHARGED IN ACCORDANCE WITH MENU SELECTION.

AGENTS MEALS ARE ALSO AVAILABLE AT \$35.00 EACH.

GEORGES RIVER 16FT SAILING CLUB MAINTAINS STRICT GUIDELINES FOR RESPONSIBLE SERVICE OF ALCOHOL. PLEASE BE AWARE THAT WE HAVE A RESPONSIBILITY TO ALL GUESTS. NO MINORS WILL BE SERVED ALCOHOL. NO AGENTS WILL BE SERVED ALCOHOL UNLESS REQUESTED BY THE CLIENT. NO EXTERNAL BEVERAGES MAY BE BROUGHT ONTO THE PROPERTY OF GEORGES RIVER 16FT SAILING CLUB.

RULES AND REGULATIONS

ALL PATRONS, UNLESS A MEMBER, MUST SIGN INTO THE CLUB ON ARRIVAL AT THE RECEPTION DESK.

EXISTING MEMBERS MUST SHOW THEIR MEMBERSHIP CARD ON ARRIVAL.

ALL OTHER PATRONS MUST COMPLY WITH THE REGISTERED CLUBS ACT GOVERNING THE CLUBS LICENSE CONDITIONS.

ANY PATRON OF THE CLUB THAT LIVES WITHIN A 10KM RADIUS MUST BE A MEMBER OR BE SIGNED IN BY A MEMBER OF THE CLUB.

ANY PATRON THAT LIVES OUTSIDE THE 10KM RADIUS AND IS NOT A MEMBER CAN SIGN IN AS A TEMPORARY MEMBER UPON SHOWING PROOF OF RESIDENCY.

FUNCTION GUESTS ARE REQUIRED TO SIGN ON A LISTING SPECIFIC TO THE EVENT ATTENDING.

I ACKNOWLEDGE AND AGREE TO ALL THE ABOVE TERMS AND CONDITIONS SET BY GEORGES RIVER 16FT SAILING CLUB AND SAILS WATERFRONT BAR & GRILL.

NAME OF FUNCTION HOLDER

ADDRESS

CONTACT NUMBER

TYPE OF FUNCTION

DATE OF FUNCTION

SIGNATURE

OFFICE ONLY

CREDIT CARD DETAILS
(VISA & MASTERCARD ONLY)
(ADDITIONAL 3% FEE APPLICABLE)

NAME:

CARD NO.

EXPIRY DATE.

CV NO.

SIGNATURE
