



Events

At The Heritage Function Centre our aim is to make your special occasion memorable for you and your guests.

Our stylish and relaxed lobby area features a beautiful indoor waterfall and our flexible function space can cater for small, intimate parties to banquets of up to 300 guests.

Our chefs have created a wide range of catering options to suit your needs; from cocktail menus to buffets and set menus all made by our Gold Licensed caterers*. We also offer a great selection of quality wines and other beverages to suit you and your guests.

We are experts in organising any social function including:

- Birthday parties
- Engagement celebrations
- Christenings
- Christmas parties

To make planning your event easy our dedicated functions team will look after your every need. We can organise:

- Cakes, chair covers, balloons, flowers, centrepieces and other decorations
- DJs, MCs, jukeboxes, karaoke and other entertainment

For more information or to make a booking please contact the Functions Coordinator.

*Restaurant & Catering NSW Gold License no. 228

Social Function Packages

To simplify the planning of your function all our package prices are inclusive of:

- Room hire for up to five hours
- Selected menu
- Room set-up to your specifications
- Linen, crockery and cutlery
- Dance floor (on request)
- Your choice of serviette colour to coordinate with decorations
- Basic audio-visual equipment (e.g. microphone, projector screen)
- Bar service*

See beverage section for details on beverage options

*Waiter service can be provided at a cost of \$30p/h per waiter minimum of 3 hours

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Standard Buffet Menu Package

\$32 per person – Minimum 50 adults

HOT DISHES (your choice of two dishes)

Chicken with Cashew Nuts

Honey Soy Chicken Pieces

Chicken Curry

Chicken Stroganoff

Beef Stroganoff

Beef with Black Bean

Mongolian Beef

Penne Bolognaise

Served with Fried Rice or Egg Noodles

CARVERY

Leg of Pork

Roast Beef

Served with Baked Potatoes and Baked Pumpkin

COLD MEAT PLATTER

Leg Ham

Corned beef

Chicken

Salami

FRESH SALADS

Creamy Potato

Caesar

Pasta

Garden

Fresh Fruit

DESSERTS

Pavlova

Cheesecake

Menu also includes fresh bread rolls, coffee, a selection of teas and after-dinner mints

Extras:

Appetiser Platters: Please refer to separate section

Fresh King Prawns and/or Oysters: Market Price

Children under 3 years: free

Children 3 to 12 years: \$20

Menu



Premium Buffet Menu Package

\$36 per person – minimum 40 adults

HOT DISHES (your choice of four dishes from the items below or select from the Standard Buffet Menu hot dish selections)

Thai Chilli Chicken
Chicken a la King
Chicken with Honey and Soy
Mongolian Beef
Sate Beef
Beef Lasagne
Penne Boscaiola
Beef Stroganoff
Seafood Vol au Vont
Curry Prawns
Sweet and Sour Pork
Special Combination

Served with Fried Rice and Noodles

CARVERY (your selection of three carvery items)

Leg of Pork
Leg of Lamb
Roast Beef
Leg of Ham

Served with Baked Potatoes and Baked Pumpkin

COLD MEAT PLATTER

Leg Ham
Smoked Turkey Breast
Corned Beef
Salami

FRESH SALADS

Caesar with Chicken
Creamy Potato
Seafood Pasta
Garden
Fresh Fruit

DESSERT

A selection of Tortes

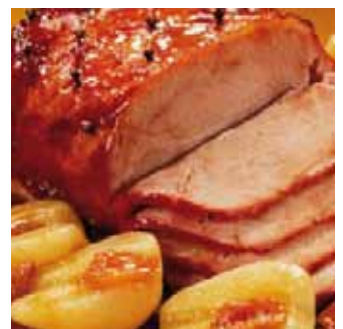
Menu also includes fresh bread rolls, coffee, a selection of teas and after-dinner mints

Extras:

Appetiser Platters: Please refer to separate section
Fresh King Prawns and/or Oysters: Market Price

Children under 3 years: free
Children 3 to 12 years: \$22

Menu



Deluxe Buffet Menu Package

\$44 per person – minimum 40 adults

HOT DISHES (your selection of four dishes)

Fish Mornay

Penne Marinara

Indian Butter Chicken with Papadums

BBQ Pork Fillet

Veal Scaloppini with Mushroom Sauce

Fillet Steak with Honey and Pepper

Served with fried rice, noodles and stir-fried vegetables

CARVERY (your choice of three carvery items)

Leg of Ham

Turkey

Beef in Mustard Crust

Leg of Lamb

Leg of Pork

Served with Baked Potatoes

COLD CUT

An Array of Meat Antipasto with Smoked Salmon and Cheese

FRESH SALADS

Caesar with Char-grilled Chicken

Prawn and Avocado

Baby Octopus and Rocket

Greek Salad

Garden Salad

Fresh Fruit

DESSERT

Vanilla Crème Brulee

Individual Chocolate Mousse

Pavlova

Fresh Fruit

Menu also includes fresh bread rolls, coffee, a selection of teas and after-dinner mints

Children under 3 years: free

Children 3 to 12 years: \$25.00

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Two course \$36 per person – minimum 50 adults

Three course \$41 per person – minimum 50 adults

Select two items for each course to be served alternately.

ENTRÉES

- Smoked Salmon Timbale filled with Sautéed Leek and Pernod Cream
- Gourmet Antipasto plate
- Caesar Salad with hard-boiled Egg
- Medley of Asian Entrée served with Sweet Chilli
- Seafood Thermidor Vol au Vont topped with Cheese
- Prawn Cocktail
- Seared Haloumi and Mediterranean Vegetable stack (V)
- Pea and Ham soup
- Butternut Pumpkin soup with Crème Fraiche (V)
- Creamy Potato and Leek soup (V)
- Cream of Chicken and Sweet Corn soup

MAIN COURSES

- Grilled Rump served with Snow Pea and Creamy Mushroom Sauce
- Pork Fillet wrapped with Bacon served with Wild Mushroom Risotto
- Tandoori Lamb Rump served with Vegetable Couscous and Raita
- Grilled Fish Fillet served with Garden Salad, Seasoned Potato Wedges, Lemon and Tartare
- Roast Tuscan-spiced Chicken served with Golden Pumpkin Risotto & Hollandaise
- Roast Turkey and Leg Ham served with Baked Vegetables
- Traditional roast dinner with Baked Vegetables
- Wild Mushroom Risotto served with Wilted Rocket topped with Pine Nuts and Shaved Parmesan (V)

DESSERTS

- Sticky Date Pudding served with Caramel Sauce and Vanilla Ice Cream
- Boston Mud Cake served with Chantilly Cream and Raspberry Coulis
- Poached Seasonal Fruits served with Mango Ice Cream
- Baked N.Y. Cheesecake garnished with Strawberries
- Mini Pavlova Garnished with Fresh Fruit and Cream
- Warm Plum Pudding with Brandied Cream
- Fresh Fruit Plate served with Chantilly Cream

Dinner roll, after dinner mints plus tea and coffee included.

Add an assortment of cold canapés to be served on arrival – \$3.00 per person



Deluxe Set Menu Package



Two course \$42 per person – minimum 50 adults

Three course \$46 per person – minimum 50 adults

Select two items for each course to be served alternately.

ENTRÉES

- Thai Beef Salad with Lime and Sweet Chilli Dressing
- Indian Butter Chicken served with Saffron Rice
- Moroccan-spiced Lamb with Feta, Baby Spinach and Sun-dried Tomato
- Seared Haloumi and Mediterranean Vegetable stack (V)
- King Prawn and Avocado served with Cocktail Sauce
- Smoked Salmon and Avocado served with Cocktail Sauce
- King Prawn Cocktail with Mescalun and Cocktail Sauce
- Classic Minestrone
- Short Soup with Prawn Dumplings
- Thai Hot and Sour Prawn Soup
- Australian Seafood Chowder

MAIN COURSES

- Pan-fried Barramundi Fillet served with Creamy Garlic Prawn Sauce
- Char-grilled Salmon Fillet Served with Mashed Potato, Asian Greens and Saffron Beurre Blanc
- Char-grilled Beef Fillet on Garlic Mash, Sautéed Baby Bok Choy and Mushroom Ragout
- Beef Fillet wrapped with Bacon, served with Roast Capsicum, Olive and Blue Brie
- Char-grilled Beef Rib Steak topped with Tempura Prawns served with Hollandaise
- Pan-fried Veal Escallop stacked with Roast Capsicum, Eggplant, Salami topped with Napolitana & Mozzarella
- Pan-fried Veal Medallion with Creamy Spinach and Herb Potato served with Mushroom and Pepper Cream Sauce
- Baked Chicken Breast Fillet with Leg Ham and Brie served with Hollandaise
- Baked Chicken Breast Fillet with Garlic Prawns served with Hollandaise
- Pan-fried Duck Breast served on a bed of Vegetable Couscous topped with Raspberry Onion Marmalade
- Wild Mushroom Risotto with Wilted Rocket topped with Pine Nuts and Shaved Parmesan (V)

DESSERTS

- Tira Misu served with Chocolate Ice Cream
- Apple and Rhubarb Crumble served with Vanilla Ice Cream
- Warm Chocolate Pudding served with Chocolate Fudge Sauce and Vanilla Ice Cream
- Tuille Basket with Macerated Strawberries, Mascarpone Cream and Passionfruit Sauce
- Panna Cotta served with Green Tea Anglaise and Vanilla Ice Cream
- Vanilla Crème Brûlée with Berry Compote and Mango Ice Cream
- Trio of Fruit Sorbet served with Strawberries
- Assortment of fine Australian Cheeses with Dried Fruit and Crackers

Dinner roll, after dinner mints plus tea and coffee included. Add an assortment of cold canapés to be served on arrival – \$3.00 per person.

Children's Menu

\$14 per child – 3 to 12 years old

- Hawk's Nest Beef Burger with Chips
- Fish and Chips in a Basket
- Chicken Nuggets and Chips in a Basket
- Minute Steak with Chips and Salad
- Ice Cream Sundae for Dessert

Asian Style Buffet

\$44 per person – minimum 40 adults

ENTRÉES

Prawn Cutlets
Spring Rolls
Samosa
Dim Sima
Calamari and Prawn Chips

HOT DISHES (your selection of four dishes)

Beef Teriyaki
Thai Green Seafood Curry
Indian Butter Chicken with Papadums
BBQ Pork Fillet
Served with fried rice and egg noodles

CARVERY (your choice of three carvery items)

Roast Beef
Leg of Lamb
Leg of Pork
Served with Baked Potatoes, Pumpkin and Stir Fried Vegetables

FRESH SALADS

Thai Beef Salad
Caesar Salad with Japanese Vinaigrette
Garden Salad with Japanese Vinaigrette
King Prawn Salad
Fresh Fruit

DESSERT

An Array of Tortes

BEVERAGE

Tea and Coffee

Children under 3 years: free
Children 3 to 12 years: \$25.00

NEW



Appetiser Platters

Appetiser platters are a mixed selection of finger food designed to be served on each table upon your guests' arrival to complement our buffet or set menu packages.

Party Platter – \$15 per table

Party Pies and Sausage Rolls, Vol-au-vonts with mixed fillings, Devil Chicken Wings, Mini Quiches

Asian Platter – \$15 per table

Spring Rolls and Samosas, Thai Fish Cakes, Tempura Prawns, Dim Sims

Seafood Platter – \$18 per table

Seafood Vol-au-vonts, Prawn Cutlets, Tempura Fish Cocktails, Thai Fish Cakes, Crab Claws

Italiano Platter – \$18 per table

Antipasto platter plus Tomato and Basil Bruschetta



Chinese Banquet Package

\$39 per person – minimum 50 adults

Set menu including all items

SOUP

- Sweet Corn and Crab Meat

ENTRÉE

- Chinese Mixed Entrée

MAINS

- Fillet Steak Chinese style
- Peking Pork Chop
- Mongolian Lamb
- Boneless Lemon Chicken
- Honey Prawns
- Special Fried Rice

DESSERT

- Fried Ice Cream

Green and black teas, coffee and after-dinner mints included



Standard Beverage Package – \$5 per person, per hour (minimum 2 hours)

INCLUDES:

- Orange juice (by the glass)
- Apple juice
- Pineapple juice
- Soft drinks (by the glass)

Premium Beverage Package – \$6.50 per person, per hour (minimum 2 hours)

INCLUDES STANDARD BEVERAGE PACKAGE ITEMS PLUS:

- Draught beers (Tooheys New and Hahn Light)
- Standard domestic beers (VB, Tooheys Extra Dry, Tooheys Old, Boags Draught and Cascade Light)
- House Wine (Riesling, Moselle and Claret)

Deluxe Beverage Package – \$9.50 per person, per hour (minimum 2 hours)

INCLUDES PREMIUM BEVERAGE PACKAGE ITEMS PLUS:

- McWilliams Chardonnay and McWilliams Cabernet Merlot (by the glass)
- Jacobs Creek Pinot Noir Chardonnay & Rose 200ml piccolos (sparkling wines for toasts will be charged on a consumption basis)
- Premium domestic and imported beers (Crown Lager, Corona)

Alternatively, beverages can be provided on a dry till (bar tab to be settled at the conclusion of the function) or cash (pay-as-you-order) basis.

All spirits purchased on a cash or dry till basis.

Beverage packages exclude jugs and carafes.

BEVERAGES



Function Centre Wine and Beverage List

WHITE WINE

McWilliams Chardonnay	Glass (150ml) \$4.00	\$18.90
McWilliams Semillion Sauvignon Blanc	Glass (150ml) \$4.00	\$18.90
Wolf Blass Eaglehawk Chardonnay		\$20.00
Jacobs Creek Semillon Sauvignon Blanc		\$20.00

CHAMPAGNE AND SPARKLING WINE

Jacobs Creek Chardonnay Pinot Noir 200ml		\$6.70
Jacobs Creek Sparkling Rose 200ml		\$6.70
Jacobs Creek Chardonnay Pinot Noir		\$20.00
Trilogy Cuvee Brut		\$23.40

HOUSE WINE

Riesling, Moselle and Claret	Glass (150ml)	\$2.70
	Half Carafe	\$8.30
	Carafe	\$15.00

RED WINE

McWilliams Cabernet Merlot	Glass (150ml) \$4.00	\$18.90
Jacobs Creek Merlot		\$20.00
Wolf Blass Eaglehawk Shiraz Merlot Cabernet		\$20.00

Most other styles of wine are available on request

DRAUGHT BEER

Tooheys New	Glass (285ml)	\$3.10
Hahn Premium Light	Glass (285ml)	\$2.60

PACKAGED BEER

Boags Draught		\$4.60
Tooheys Old		\$4.60
Victoria Bitter		\$4.60
Pure Blonde		\$4.60
Hahn Super Dry		\$4.60
Tooheys Extra Dry		\$4.80
Crown Lager		\$5.90
Corona		\$6.70
James Boags Premium Light		\$4.00

SOFT DRINKS AND JUICE

Pepsi, Pepsi Max, Lemonade	Glass (355ml)	\$2.90
Ginger Ale, Tonic Water	Jug	\$7.80
Lemon Squash, Orange Juice		

PREMIX

Jim Beam and Cola		\$8.30
Vodka Cruiser		\$8.30

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Entertainment

- Jukebox and Karaoke – \$295
- Professional DJ – \$350
- Live bands, solo artists, cartoonists, comedians and other entertainment available quoted as per requirement

Decorations

- Chair covers with sash colour of your choice from \$5.50 per chair
- Floral centerpieces – for floral arrangements quoted as per requirement
- Balloons –
 - Loose helium-filled balloons: 50 from \$130, 100 from \$240
 - Balloon centerpieces (3 balloons) – \$15 each
 - Balloon arches and other decorations quoted as per requirement

Cakes

- Cakes – from simple to extravagant let our preferred supplier create your dream cake prices start from \$110 (serves 45 people)

Audio-visual

- Hire of data projector and screen – \$110
- Small stage (2m x 1.8m) – \$75
- Other audio-visual equipment available on request

Additional

Club Membership

As the facilities of the Club are available only to members and their guests, it is essential that the member organising a function be on premises for the duration of the function to facilitate the registration of guests and to be responsible for the function.

Public Holidays

Please note that additional charge will apply depending on function and service requirements.

Booking Confirmation

Acceptance of these terms and conditions will be taken as confirmation of this booking. Confirmation is required within fourteen (14) days of a tentative booking being made; tentative bookings not confirmed within this time frame may be cancelled. A deposit of no less than \$200.00 (or payment in full, whichever is less) must be received to confirm a tentative booking. This deposit will be taken as part-payment for the function.

Cancellation Fee

All cancellations must be in writing. A cancellation fee will be charged for bookings cancelled within the following time frames:

More than 90 days' notice – no cancellation charge, deposit will be refunded

Less than 90 days' notice – deposit will not be refunded and/or 50% of room hire fee will be charged.

Any cancellation charges incurred by the club (including any cancellation fee that may be charged to Ryde-Eastwood Leagues Club by the club's contractors) will be billed to the function organiser.

Final Numbers

An estimated number of attendees is required at the time of booking confirmation. Final numbers are to be confirmed not less than fourteen (14) days prior to the function. All per head charges will be based on this final minimum number. This final figure may be increased but cannot be reduced.

Payments

All payments are to be made by cash, EFTPOS or credit card. Credit card payments will incur a surcharge as per the following:

Visa, MasterCard, Bankcard – 1%

American Express – 3.3%

Final payment must be made prior to the function date.

Confirmation

Selected menus and beverage requirements are required at least ten working days prior to the function. Minimum number of guests attending the function is required no later than fourteen (14) days prior to the function. This will confirm the minimum number to be billed. Upon confirmation of final details an "Event Details Form" will be issued. The event organiser is required to sign and return this form as confirmation of the aspects relating to the function at least 14 days prior to the function.

Initials _____

- 1 All room-only, half day and social package prices are for up to five (5) hours' use. Full day packages are for up to ten (10) hours' use. Charges for extra time is at the discretion of the Functions Coordinator or club management.
- 2 Ryde-Eastwood Leagues Club reserves the right to alter the originally booked venue under reasonable circumstances. If a venue change is necessary the function organiser will be notified.
- 3 Ryde-Eastwood Leagues Club reserves the right to alter prices without notice. All prices quoted are GST inclusive.
- 4 Ryde-Eastwood Leagues Club values your privacy. If you would like to view our privacy policy please ask for a copy from the Functions Coordinator or club management.
- 5 Ryde-Eastwood Leagues Club offers full food and beverage facilities. Food and Beverage cannot be brought onto the premises.
- 6 All function bookings are subject to the approval of the board of directors and club management. We reserve the right to cancel a booking if the club has reason to believe that a function will adversely affect the club's operation or reputation.
- 7 The function organiser (or the organisation they represent) will be held liable for any damage to club property caused as a result of the function.
- 8 Ryde-Eastwood Leagues Club's General Manager must approve all advertising bearing the name and/or logo of Ryde-Eastwood Leagues Club. Please forward any such material for approval before publishing or distribution.
- 9 Ryde-Eastwood Leagues Club accepts no liability for loss or damage to equipment left on our premises unattended.
- 10 Ryde-Eastwood Leagues Club has implemented measures to protect user's data when utilising the club's equipment but accepts no responsibility for loss of or damage to data whilst using any hired equipment.
- 11 The club's dress code applies to those attending functions. Management reserves the right to refuse entry to function guests if their appearance does not meet this dress code.
- 12 In accordance with the Registered Clubs Act 1974 and Ryde-Eastwood Leagues Club's Constitution all guests attending a function must meet the requirements of membership. If a function guest is not a member of Ryde-Eastwood Leagues Club they are required to enter their name and address on the club's visitor register. Function guests who do not meet the requirements of temporary membership (i.e. are not a member of another Leagues or Bowling Club and live within a 5km radius of the club) can sign in as a guest of the member organising the function. Guests who are signed-in in this manner are restricted to the function centre. Visitors who are signed-in by the member organising the function are not permitted to stay on club premises once the organising member has left.

I have read and understood the above terms and conditions.

Signed _____ Date _____

Print name _____

Function name _____

Organiser's name _____

Name of organisation _____

Address _____

Date of function _____ Time of function _____

Estimated number of attendees _____