



FRENCHVILLE
SPORTS CLUB

RELAX. UNWIND. ENJOY
AT THE FRENCHVILLE SPORTS CLUB

Thank you for considering the Frenchville Sports Club for your upcoming Special Occasion.

Here at the Frenchville Sports Club we pride ourselves on giving you piece of mind and value for money by providing friendly service, attention to detail and superb catering. Our dedicated Function Manager and events team are here to cater to your every need.

With an assortment of packages available, our dedicated functions team will tailor a package to suit your event. The Frenchville Sports Club can comfortably cater from 10 guests up to 280 guests seated and have facilities to accommodate all Audio-visual requirements and private bar facilities.

Our functions team are available to meet with you for a free planning session to discuss your preferred tastes and styles and walk you through our function facilities. We are able to cater for functions from breakfast to dinner, and will be there from beginning to end. We will work with you to ensure that your event is seamless and hassle-free.

If you have any questions about our packages or would like to book an obligation free walk-through of the venue, please do not hesitate to contact us.

Kind Regards,

Functions Team

Functions Coordinator
Frenchville Sports Club

PHONE: 07 4932 6806

EMAIL: functions@fsports.com.au



EQUIPMENT HIRE

All prices include setup & equipment listed below.

Additional equipment hire is available upon request at the cost of the client.

Equipment Provided With Room Hire:

Audio jack facilities	Public Address System
Television (La Vista Dining Areas only)	Including 3 x roaming, 1 x fixed lectern, 1 x fixed cord, 1 x lapel and 1 x headpiece microphone (all microphones subject to availability)
Lectern (Subject to availability)	
Stage (Keppel Room only)	

Additional Equipment:

FSC Data Projector set up & hire - \$50.00 per day

An additional fee of \$350 will apply for all 18th Birthdays booked in the Keppel or Capricorn Room. This fee is to cover additional security required for the event.

Additional Setup

Dance Floor (Keppel Room only) \$150.00	Table Linen - Price dependent on set-up
Table Runner \$3.50 each	Chair Covers & Sash \$5.75ea
Helium Balloons - Price Upon Request	Centerpieces - Price upon request
Linen Serviettes \$1 each	

Additional AV & Decoration Packages available upon request

ROOM HIRE

Keppel Room

Room holds up to 120 guests**

Up to 5hrs \$300.00*

Up to 10hrs \$400.00*

Capricorn Room

Room holds up to 120 guests**

Up to 5hrs \$300.00*

Up to 10hrs \$400.00*

Keppel & Capricorn Rooms Combined

Room holds up to 300 guests**

Up to 5hrs \$450.00*

Up to 10hrs \$500.00*

Privado Room

Room holds up to 12 guests*

Up to 5hrs ~ \$125.00

Up to 10hrs ~ \$200.00

**Keppel & Capricorn rooms unavailable all day every Tuesday and after 3pm on Thursdays*

***Members receive a discount on above room hire. Please inquire*

****Room Capacities may vary due to set-up*

MORNING & AFTERNOON TEA SELECTIONS

Available for a minimum of 25 people

Option 1

Tea, Coffee & Biscuits

\$5.00 per person

May include selection of Chocolate Chip, Coconut, Anzac or Shortbread Biscuits

Option 2

Tea, Coffee & Selection of two from below

\$9.00 per person

Mixed Fresh Sandwiches

Includes a selection of fillings

Assorted Mini Wraps

Includes a mix of Chicken and Ham with Salad Wraps

Option 3

Tea, Coffee & Selection of three from below

\$13.00 per person

Fresh Mixed Sandwiches

Includes a selection of fillings

Assorted Mini Wraps

Includes a selection of Chicken & salad and Ham & Salad wraps

Assorted Slices

May include selection of Chocolate, Vanilla, Coconut or Cherry Slice

Croissants

Can be served plain or with ham & cheese filling

Assorted Cakes

May include a selection of Chocolate, Carrot or Hummingbird Cake

Assorted Slices

May include a selection of Chocolate, Vanilla, Coconut or Cherry Slice

Fresh Fruit

Includes Rockmelon, Watermelon, Grapes, Pineapple & Honeydew

Fresh Scones

Served with jam and fresh cream

Fruit, Cheese & Crackers

Includes Rockmelon, Watermelon, Grapes, Pineapple & Honeydew with Camembert, Cheddar & Blue Cheese

Danishes

May include a selection of Nutella, Apricot, Apple & Cinnamon

Hot Platter Selections

Mini Pies, Sausage Rolls, Quiche, Spring Rolls, Dim Sims, Samosas, Mini Meatballs, Chicken Kiev Balls

Pizza

May include Hawaiian, Meat Lovers, Vegetarian or Chicken





CANAPE MENU

Choice of 3 Selections
\$20.50pp

Choice of 5 Selections
\$27.00pp

Cold Selections

Smoked Salmon Bruschetta
Sweet Corn Fritters with Avocado Salsa
Greek Salad Skewers
Cherry Tomato & Rocket Tartlet
Chicken & Asparagus Quiche

Hot Selections

Arancini Balls
Cheese Burger Slider
Pulled Pork Slider
Thai Chicken Patties with Pesto
Crumbed Camembert Cheese
Marinated Beef Bites
Mini Vegetable Frittata
Satay Chicken Skewer
Crispy Prosciutto Bruschetta

PLATTER SELECTIONS

Fresh Fruit

Small Platter \$25.00
Large Platter \$55.00

Assorted Cold Selections

*Includes a selection of cold meats,
dips and antipasto items*
Small Platter \$35.00
Large Platter \$75.00

Homemade Biscuits

Small Platter \$25.00
Large Platter \$58.00

Assorted Cakes

Small Platter \$30.00
Large Platter \$60.00

Fresh Sandwiches

Small Platter \$35.00
Large Platter \$65.00

Assorted Wraps

Small Platter \$38.50
Large Platter \$75.00

Assorted Pizza

Small Platter \$35.00
Large Platter \$70.00

Assorted Hot Platter Selections

*Includes a selection of hot savory items such as
mini quiche, dim sims, spring rolls, samosas, etc.*
Small Platter \$45.00
Large Platter \$110.00

Marinated Chicken Wings

Small Platter \$48.00
Large Platter \$98.00

Cheerio's

Small Platter \$20.00
Large Platter \$55.00

Potato Wedges

With Sour Cream & Sweet Chilli
Small Platter \$20.00
Large Platter \$55.00

Small platters cater 5-10 guests

Large platters cater 20-25 guest

Special Dietary Requirements:

*Gluten Free • Lactose Intolerance • Diabetic • Celiac • Vegetarian • Vegan • Seafood Allergy
• Nut Allergy*

Please inform our Functions Team if any of the above or other dietary requirements are applicable.

BUFFET MENU

Available for a minimum of 50 people

Standard 1 Course

\$32.00pp

Includes selection of Roasts, Vegetables & Salad

Standard 2 Course

\$38.00pp

Includes selection of Roasts, Vegetables, Salad & Desserts

Standard 3 Course

\$45.00pp

Includes selection of Soup, Roasts, Vegetables, Salad & Desserts

Deluxe 2 Course

\$45.00pp

Includes selection of Roasts, Side Dishes, Vegetables, Salad & Desserts

Deluxe 3 Course

\$48.00pp

Includes selection of Soup, Roasts, Side Dishes, Vegetables, Salad & Desserts

Children 4 years & under ~ free of charge

Children 4-12 years of age ~ \$17.00

Special Dietary Requirements:

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Vegan • Seafood Allergy • Nut Allergy

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BUFFET MENU SELECTIONS

All menu's include freshly baked dinner rolls, tea and coffee

Soups

Selection of 2

Creamy Pumpkin Soup

Creamy Potato & Bacon Soup

Chicken & Sweet Corn Soup

Tomato & Bacon Soup

Roast Meat

Selection of 2

Roast Beef with Seeded Mustard

Roast Lamb with Mint Jelly

Roast Pork with Crackling & Apple Sauce

Roast Chicken with Fruit Pickle

All served with Gravy

Side Dishes

Selection of 2

Beef Stroganoff with Jasmine Rice

Satay Lamb with Jasmine Rice

Massaman Beef with Jasmine Rice

Green Curry Chicken with Jasmine Rice

Sweet & Sour Fish with Jasmine Rice

Bacon & Mushroom Carbonara Pasta

Beef Lasagna

Salads

Selection of 3

Potato Salad

Pasta Salad

Coleslaw Salad

Garden Salad

Vegetables

Selection of 4

Roast Potato

Roast Pumpkin

Honey Carrots

Buttered Green Beans

Corn on the Cob

Cheesy Cauliflower & Broccoli Bake

Fresh Steamed Vegetables

Desserts

Selection of 2

Pavlova, Fruit Salad & Fresh Cream

New York Cheesecake & Fresh Cream

Chocolate Mud Cake & Fresh Cream

Caramel Cheesecake & Fresh Cream

Lemon Meringue Tart & Fresh Cream



ALTERNATE DROP MENU ONE

Available for a minimum of 30 people

All menu's include dinner roll, tea and coffee

1 Course

\$32.00pp

Includes selection of Roasts

2 Course

\$38.00pp

Includes selection of Roasts & Desserts

3 Course

\$42.00pp

Includes selection of Soups, Roasts & Desserts

Children under 4 years of age, free from Kids Menu

Children 4-12 years of age \$15.90 from Kids Menu

Soup Selections

Choice of 2

Creamy Pumpkin Soup

Chicken & Sweet Corn Soup

Creamy Potato & Bacon Soup

Tomato & Bacon Soup

Roast Selections

Choice of 2

Roast Pork

Roast Chicken

Roast Beef

Roast Lamb

All roast meats served with Roast Potato, Roast Pumpkin, Baby Beans, Carrots & Gravy

Dessert Selections

Choice of 2

Pavlova, Fruit Salad & Fresh Cream

Hot Apple Strudel & Vanilla Custard

New York Cheesecake & Fresh Cream

Mixed Berry Cheesecake & Fresh Cream

Chocolate Mud Cake & Fresh Cream

Lemon Meringue Tart & Fresh Cream

Kids Menu Selections

Grilled Steak with Vegetables & Chips

Crumbed Chicken Tenderloins & Chips

Carbonara

Crumbed Fish & Chips

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ALTERNATE DROP MENU TWO

Available for a minimum of 30 people

All Alternate Drop Menu's include dinner roll, tea and coffee

1 Course - Main Only

\$34.50pp

2 Course - Main & Dessert

\$39.50pp

3 Course – Entrée, Main & Dessert

\$46.00pp

Kids under 4 yrs of age, free from Kids Menu

Kids 4-12 years of age, \$15.90 from Kids Menu

Entrée Selections

Choice of 2

Honey Pumpkin Soup

Chicken & Sweet Corn Soup

Creamy Potato & Bacon Soup

Caesar Salad

Salt & Pepper Calamari Salad

Main Selections

Choice of 2

Rib Fillet with Dianne Sauce

Grilled Chicken Breast with Hollandaise Sauce

Baked Red Emperor with Bearnaise Sauce

Braised Lamb Shank with Rosemary Gravy

All served with Garlic Cream Mash Potato & Fresh Steamed Vegetables

Dessert Selections

Choice of 2

Pavlova, Fruit Salad & Fresh Cream

Hot Apple Strudel & Vanilla Custard

New York Cheesecake & Fresh Cream

Mixed Berry Cheesecake & Fresh Cream

Chocolate Mud Cake & Fresh Cream

Lemon Meringue Tart & Fresh Cream

Kids Menu Selections

Grilled Steak with Vegetables & Chips

Crumbed Chicken Tenderloins & Chips

Carbonara

Crumbed Fish & Chips

ALTERNATE DROP MENU THREE

Available for a minimum of 30 people

All Alternate Drop Menu's include dinner roll, tea and coffee

1 Course - Main Only

\$38.50pp

2 Course - Main & Dessert

\$42.50pp

3 Course – Entrée, Main & Dessert

\$50.00pp

Kids under 4 years of age, free from Kids Menu

Kids 4-12 years of age, \$15.90 from Kids Menu

Entrée Selections

Choice of 2

Salt & Pepper Calamari on Watercress Salad with Lime Aioli

Braised Pork Belly with Honey Glazed Sauce

Creamy Garlic Prawns on a bed of Jasmine Rice

Satay Chicken Skewers on a bed of Jasmine Rice with Peanut Sauce

Smoked Salmon Stack with Garlic Aioli Sauce

Main Selections

Choice of 2

Rib Fillet on Mushroom Risotto. Served with Broccolini, Baby Carrots & Creamy Whiskey Sauce

Oven Baked Chicken Breast stuffed with Ricotta Cheese & Spinach on Potato Rosti. Served with Grilled Asparagus, Baby Carrots & Creamy Mustard Sauce

Mustard Pork Tenderloin on Garlic Cream Mash. Served with Slow Cooked Roasted Cherry Tomatoes, Baby Carrots, Broccolini & Red Wine Jus

Braised Pork Belly with Garlic Cream Mash. Served with Grilled Asparagus, Baby Carrots & Honey Glaze

Dessert Selections

Choice of 2

Pavlova, Fruit Salad & Fresh Cream

Chocolate Mud Cake & Fresh Cream

Caramel Cheesecake & Fresh Cream

Cookies & Cream Cheesecake & Fresh Cream

Lemon Meringue Tart & Fresh Cream

Chocolate Steamed Pudding & Custard

Kids Menu Selections

Grilled Steak with Vegetables & Chips

Crumbed Chicken Tenderloin & Chips

Carbonara

Crumbed Fish & Chips

Special Dietary Requirements: Gluten Free • Lactose Intolerance • Diabetic • Celiac • Vegetarian • Vegan • Seafood Allergy • Nut Allergy

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TERMS AND CONDITIONS

Reservations

A tentative booking will be held for 2 weeks. All efforts will be made to contact you before removing your tentative booking. To ensure this is possible, at least 2 forms of contact are required. To confirm your booking, the cost of your functions space (room hire) will be required in full, along with a signed copy of our terms & conditions.

Cancellations

2 months' notice (in writing) is required if a refund is to be given. Cancellations within 2 weeks of the function are subject to an additional fee for catering already ordered. A standard administration fee of \$50 will be applied to all cancellations.

Final Numbers & Function Details

Confirmation of catering is required 3 weeks prior to the event date, with final numbers & other requirements needing to be finalised 2 weeks prior to your function. The account will be calculated on no less than the final numbers given 2 weeks prior to the function. The Functions Team also require table plans, seating arrangements, decorations or other special requirements when providing final numbers 2 weeks prior to your event.

Function Plans/Menu Choices

The Functions team require a meeting, phone call or email 3 weeks prior to your function to finalise menu, beverage & additional set-up requirements. Final numbers & catering requirements need to be finalised 2 weeks prior to your function.

Menu/Price Variation

Although every effort is made by the Club to honour menu prices as printed in the function package received, prices may be subject to change. Special menus can be tailored to suit any dietary requirements. Any changes to menu selections will incur a surcharge determined by our Head Chef.

Payment

Payment of the full account, including meals, equipment hire and beverages (where applicable), is required within 14 days prior to the event. Please note, progressive payments can be made on your account leading up to your event. Cancellations within 2 weeks of the function, voids refunds of payments received for catering.

Food, Liquor & Other Beverages

All beverages for functions are charged at standard bar pricing throughout the Club. Due to Licensing legislation and conditions, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises. Any person found with food or beverages that have not been provided or purchased at the Frenchville Sports Club will be approached by Frenchville Management & asked to remove or consume the food or beverage outside the Club grounds. Leftover catering that has been out for over 2 hours is unable to be taken home due to food health and safety concerns.

Celebration Cakes

Prior to Celebration Cakes being brought into the club, it is a requirement under the Queensland Food Safety Legislation Act, that an acknowledgement form is to be signed by both parties. The Frenchville Sports Club is not responsible for any food brought onto the premises that is not produced or provided by our catering department. Frenchville Sports Club Management reserves the right to deny outside Celebration Cakes being brought onto the premises if the form is not signed.

Decorations

Patrons are welcome to decorate the function rooms either themselves or through an external party. All decorations will need to be set up during the hours of room hire and removed by the end of the function. The organiser is financially responsible for any damage to the Club's property during their function. We ask that no confetti is used.

Entertainment

The Club reserves the right to control the quality & volume of all entertainment. On Friday & Saturday nights along with on Special Occasions there will be live entertainment, therefore if your function is being held in an open area you will not have control over the songs played or volume.

Hours of Room Hire

Private function rooms are available from early morning until close of trade time specified on the club Liquor Licence. The bar trade & any entertainment will cease 15 minutes prior to this time. The club offer two options of room hire, the first being up to 5hrs, or up to 10hrs which begins from the time you book the room from on that day. All set up and pack down of your function is required to be completed within your hours of room hire. Staff reserve the right to ask you to leave the function rooms and close the bar once your room hire hours have been completed. All 18th Birthdays held in our private function rooms will require an additional security guard and will incur an additional security fee of \$350.

Damage or Loss of Property

Organisers are financially responsible for any damage or loss of property that is sustained during the course of the function or at any time when facilities & equipment are hired. The Club are not responsible for any decorations or belongings left behind. The organiser is financially responsible for any damage to the Club's property during their function.

Fire Alarms

Under no circumstances are smoke machines or incense to be used in the Club. If they are & the smoke alarms are activated, a fee will apply. Organizers are requested to advise third parties of this policy.

No Smoking Compliance

As there is a total smoking ban in Pubs & Clubs throughout Queensland, smoking is not permitted anywhere within the Club. There are a number of Designated Outdoor Smoking Areas (DOSAs) available & these are clearly marked. No food is to be served or consumed in these areas.

Workplace Health and Safety

Fire exits & public entrances are to be kept clear at all times. Copies of the evacuation plan & exit points are placed in the room. It is a requirement that organizers notify guests & attendees of these procedures.

Conduct of Guests

The Club reserves the right to remove any guest from the premises if they behave in an unreasonable manner or are not adhering to Government Laws & Club policy.

Responsible Service of Alcohol

Licensees & staff who sell or supply liquor are required to conduct their business in a responsible manner. Licensees have a responsibility to patrons in & around their venue. At functions, all attendees must be aware that service will be refused to unduly intoxicated patrons & they will be asked to leave the premises. Also, if persons entering the premises are unduly intoxicated, they will be refused entry.



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