

Wonthaggi
WORKMEN'S CLUB



**Functions
and Catering
Brochure**

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Wonthaggi Workmen's Club

The Wonthaggi Workmen's Club is the ideal venue to relax and enjoy the magnificent facilities that are available to you.

You will experience our welcoming hospitality whilst our service professionals will ensure your event is individual and special. The Wonthaggi Workmen's Club is the definitive in quality function dining.

After choosing your date and securing with a deposit, we can tailor a package to suit your needs.

Our team will endeavor to meet your every requirement, through personalised professional service and attention to detail.

We can offer you a choice of four function rooms, suitable for large or small events.



- ◇ Kirrak Room - seats up to 300 guests

\$250.00



- ◇ Cavil Room - seats up to 100 guests

\$150.00



- ◇ Conference Rooms - seats up to 25 guests

\$100.00

- ◇ Café Room - seats up to 40 guests - \$50.00

Catering Package Prices:

Two Course Buffet Carvery:

Soup and Main Meal or Main Meal and Dessert

2 hot roast meat dishes, seasonal vegetables, potatoes and condiments

\$32.00

Three Course Buffet Carvery:

Soup, Main Meal and Dessert

2 hot roast meat dishes, seasonal vegetables, potatoes and condiments

\$37.00

Add salads to your carvery (Choice of four salad options)

coleslaw, potato, pasta, classic garden salad, beetroot, cos cos & rice salad

\$ 6.00

For the following options, select two choices from menu attached for each course chosen, to be served alternate.

Two Course Soup and Main Meal or
Main Meal and Dessert:

\$ 34.00

Three Course Soup, Main Meal and Dessert:

\$ 39.50

Three Course Entrée, Main Meal and Dessert:

\$ 42.00

Three Courses Soup, Main Meal and Dessert
with Hors D'oeuvres:

\$ 48.00

All prices include set up and clean up of room, basic set up of tables including linen table cloths, cutlery and glassware.

All functions have the flexibility to be changed and priced accordingly to best meet your needs.

Menu Selection

Soup:

- Cream of Pumpkin
 - Potato & Leek
 - Minestrone
- Chicken & Sweet Corn

Entrée:

- Large Buttered Mushroom filled with roasted pumpkin, rocket & topped with cheese
 - Marinated skewered Prawns with a honey sesame glaze
- Thai Beef on mesclun salad with Thai dressing
- Beef Stroganoff served on a bed of Rice
 - Creamy Chicken Vol-au-vent
 - Cold Prawn Salad with pink sauce

Main Meals:

- Grilled Salmon steak
with hollandaise sauce or a parmesan & pesto crusted top
- Roast Sirloin of Porterhouse with and Red Wine jus
 - Tuscan chicken fillo, with spinach, mushroom & pine nuts with hollandaise sauce
 - Beef Wellington with Red Wine jus
- Chicken Breast filled with with choice of Italian, creamy mushroom or mango sauce
 - Char grilled Chicken Breast
- Roasted Pork Porterhouse with traditional gravy and apple sauce

Menu Selection

Dessert:

Tira Misu Cake with Chantilly Cream

Apple Strudel with Chantilly Cream

Fruit topped pavlova and Chantilly cream

Brandy Snap Baskets filled with fresh fruit, berries and cream

Sticky Date Pudding served with toffee sauce
and fresh cream

Chocolate topped Profiteroles filled with
Grand Marnier Custard

Raspberry Cheesecake and Chantilly Cream

Children's Meals

Fish & Chips

Chicken Tenderloins with Chips & Salad

Beef Lasagna with Chips & Salad

Chicken Nuggets & Chips

\$13.00 per child under 12 years

Children's Dessert:

Frog in the Pond

Ice Cream Sundae

Extras:

Hors D'oeuvres

A selection of hot and / or cold savories
may be served prior to your dinner
at a cost of \$7.00 per person



Cocktail Function Packages

Standard Finger Food Package

\$15.00 per person

Party Pies or Sausage Rolls, Spring Rolls and Mini Dim Sims, Mini Pizza and assorted filled Vol au vents, Mini Quiche, Fried Calamari Rings and Spinach and Ricotta Pastizzi

Gold Cocktail Package

\$26.00 per person

*Hot and Cold canapés for 3 hours
Total of 12 canapés per person – Waiter Service*

Virginian Ham, Camembert and Chive Puffs

Spinach and Ricotta Pastizzi

Prawn Skewers

Mini Burger Sliders

Assorted topped Melba Toast

Chicken Skewers

Fish Goujons

Smoked Salmon Pinwheels

Salt and Pepper Calamari



Function Extras

Chefs selection Fresh Sandwiches - 6 points per person

\$7.00 per person

Nibble Platters - includes pretzels, nuts, chips, dip,
kabana and cheese

\$55.00 per platter

Tea and Coffee - Self Serve Station **\$3.00 per person**

Beverages Charge Account

****Credit Card Required****

A full or limited bar may be offered to guests and charged on a consumption basis, with the account to be settled upon conclusion of the function. The Wonthaggi Workmen's Club require a credit card to be held until the account has been settled

Equipment Hire and Decorations

IPOD - 2500 Songs from all eras

\$50.00
+ \$100.00 Bond

Data Projector and Screen or DVD Player

\$50.00

Room Decorations and Centre Pieces
wide range available for use

P.O.A

Celebration Cake Service - if you would like your celebration
cake plated and served with cream

\$1.50 per person

Terms and Conditions

A booking will be considered tentative pending receipt of a deposit and will be held without obligation for a period of fourteen days. Once this period has elapsed Wonthaggi Workmen's Club reserves the right to cancel an unconfirmed booking and reallocate the venue to other enquirers

A bond / deposit is payable on confirmation of the chosen date and will be either deducted from the balance or refunded after the event whichever apply. For cancellation of booking the bond will only be refunded if notification is received at least 4 weeks prior to the function. The bond will be available for refund subject to inspection within 3 working days. The refund will be made payable by cheque.

Numbers are to be confirmed 7 days prior to reception. This number will be considered final and the minimum charged for. Full payment of the event is to be received by the Club 7 days prior to function.

Selection of menu to be completed 14 days prior. Once times have been scheduled for meals the Club will serve the meals at the mutually agreed times.

All items required for the set up of the function are to be delivered to the Club no later than 3 days prior to the function date.

The host is required to conduct the function in an orderly manner and in compliance with the requirements of the Wonthaggi Workmen's Club. Unfortunately accidents do happen and any unnecessary damage to the Club and property will be the responsibility of the function host. Likewise, we cannot be responsible for items lost in the Club or the car park before, during or after the function.

All staff and management follow and enforce Responsible Service of Alcohol requirements and legislation.

Underage patrons must not be supplied with alcohol and must be accompanied by a responsible adult. Persons under the age of 18 years are only permitted in The Cavil Room until 11:00pm

All requirements of the Liquor Control Act will be strictly enforced by the

Wonthaggi Workmen's Club.

The main points that should be noted are as follows:

- a) *It is an offence to serve liquor to a person under 18 years of age.*
- b) *It is an offence to serve a person adversely effected by alcohol.*
- c) *No beverages of any kind will be permitted to be brought into the Wonthaggi Workmen's Club for consumption by the function host or guests.*
- d) *The function host will provide the Club with a list of names of all guests upon confirmation of final numbers.*
- e) *No unacceptable serving practices.*
- f) *At the discretion of Management at anytime the function maybe served light beer only in accordance with the requirements of the Responsible Serving of Alcohol Guidelines*

Please note: in respect of Section "c", liquor found in the possession of guests will be removed, held by the Club and returned when the guest leaves the venue.

A subsequent occurrence will lead to the guest being asked to leave and the liquor confiscated.