



Hornets
**FUNCTIONS
& EVENTS**

Hornets

Room CAPACITY

The Aspley Hornets boasts a modern air-conditioned auditorium which can be broken up into smaller rooms to accommodate any size function. Please use the following room capacity table as a guide.

BECOMING A MEMBER OF THE ASPLEY HORNETS FOR ONLY \$5.50 MAKES YOU ELIGIBLE FOR MEMBERS ROOM HIRE RATES

FUNCTION ROOMS	ROOM 1	ROOM 2	ROOM 3	ROOMS 1 & 2	ROOMS 2 & 3	ALL ROOMS
THEATRE STYLE	30	30	70	100	100+	200
CLASSROOM	30	30	60	70	100	120
BOARDROOM	20	20				
U SHAPE	20	15	30			
ROUND TABLES	30	30	60	70	80	160
RECTANGULAR TABLES	36	36	70	80	100	170
COCKTAIL (NO SEATS)	40	40	70	80	110	200
INFORMAL COCKTAIL (WITH SEATS)	30	30	50-60	50-60	80-100	100+
ROOM HIRE (MEMBER PRICE)	\$200	\$200	\$200	\$300	\$300	\$400
ROOM HIRE (NON-MEMBER PRICE)	\$240	\$240	\$240	\$380	\$380	\$520

ROOM *Hire* INCLUSIONS

- Cordless Microphone
- White Board and Accessories
- iPod Connection into Sound System (Available in some rooms)
- Crisp White Linen Table Cloths – Rectangular or Round
- Paper Serviettes – your colour choice
- Dedicated Function Staff
- Function Room set out to your individual specifications
- Unlimited meetings with our experienced Function Coordinator

Event EXTRAS

Wall Mounted Data Projector and Sound Capabilities \$50
 Portable Data Projector and Screen .. \$30
 Coloured Linen Overlays \$3.50 each
 Coloured Linen Napkins \$1.25 each

WE CAN SUPPLY HELIUM FOR YOU TO INFLATE YOUR BALLOONS AT A SMALL CHARGE OR WHY NOT LET US DO IT FOR YOU?

Three Balloon Bouquet (colours of your choice) \$12
 Add an Occasion Foil Balloon to your Bouquet \$5
 Four Balloon Bouquet (colours of your choice) \$13

PLEASE DON'T HESITATE TO ASK IF YOU REQUIRE ENTERTAINMENT FOR YOUR EVENT. WE CAN RECOMMEND A GREAT RANGE OF SUPPLIERS WHO PROVIDE JUKE BOXES, KARAOKE MACHINES, BANDS AND DJ SERVICES.

2

only
\$17.00
per person

only
\$22.50
per person

Continental BREAKFAST

15 PEOPLE MINIMUM

CONTINUOUS SELF-SERVE TEA AND COFFEE STATION

PLUS

CHILLED ORANGE JUICE PER TABLE

ASSORTMENT OF CEREALS

FLAKY DANISH PASTRIES, SAVOURY MUFFINS,
AND WARM CROISSANTS

BIRCHER MUESLI

FRESH SEASONAL SLICED FRUITS

CREAMY FLAVOURED YOGHURTS

VARIETY OF BREADS, JAMS, AND SPREADS

Buffet BREAKFAST

20 PEOPLE MINIMUM

CONTINUOUS SELF-SERVE TEA AND COFFEE STATION

PLUS

CRISPY BACON

SCRAMBLED FREE RANGE EGGS

GRILLED MUSHROOMS

FRESHLY BAKED CROISSANTS

GOLDEN HASH BROWNS

OVEN ROASTED TOMATOES

TOASTED ENGLISH MUFFINS

SEASONAL FRUIT PLATTER

SERVED WITH CONDIMENTS TO SUIT

Hornets

only
\$10.50
 per person
 SELECT
 ONE ITEM

only
\$15.00
 per person
 SELECT
 TWO ITEMS

only
\$16.50
 per person

MORNING & AFTERNOON *Tea*

15 PEOPLE MINIMUM

SEASONAL FRUIT PLATTER

CONTINUOUS SELF-SERVE TEA AND COFFEE STATION

CHOOSE FROM THE FOLLOWING

FRESHLY BAKED SCONES
 SERVED WITH JAM AND CREAM

HOUSE MADE BACON AND EGG TARTS

SWEET MINI MUFFINS

FLAKY CROISSANTS WITH CONDIMENTS

ASSORTED MINI QUCHES

ASSORTED PETITE CAKES

Ploughman's LUNCH

20 PEOPLE MINIMUM

SELECTION OF COLD MEATS

HAM

ROAST BEEF

CHICKEN

TURKEY

SELECTION OF SALADS

MIXED GARDEN SALAD

HOME STYLE COLESLAW

ORECCHIETTE PASTA AND ROASTED MEDITERRANEAN
 VEGETABLE SALAD

FRESHLY BAKED BREAD ROLLS

WHITE

WHOLEMEAL

MULTIGRAIN

only
\$27.00
 per person
 W/AFTERNOON OR
 MORNING TEA

only
\$37.00
 per person
 W/AFTERNOON AND
 MORNING TEA

Delegate PACKAGE

CONTINUOUS SELF-SERVE TEA AND COFFEE STATION

PLUS

MORNING & AFTERNOON TEA

SEASONAL FRUIT PLATTER

CHOOSE ONE ITEM

FRESHLY BAKED SCONES
 SERVED WITH JAM AND CREAM

FLAKY CROISSANTS
 WITH CONDIMENTS

HOUSE MADE BACON
 AND EGG TARTS

ASSORTED MINI QUICHES

SWEET MINI MUFFINS

ASSORTED PETITE CAKES

OPTION 1 PLOUGHMAN'S LUNCH

COLD MEATS

HAM, ROAST BEEF,
 CHICKEN, TURKEY

SELECTION OF SALADS

MIXED GARDEN SALAD

HOME STYLE COLESLAW

ORECCHIETTE PASTA AND ROASTED
 MEDITERRANEAN VEGETABLE SALAD

FRESHLY BAKED BREAD ROLLS

WHITE

WHOLEMEAL

MULTIGRAIN

OPTION 2 HOT BUFFET LUNCH

FRESHLY BAKED BREAD ROLLS

GARLIC MASHED POTATOES

STEAMED JASMINE RICE

GARDEN SALAD

HOMESTYLE COLESLAW

CHOOSE TWO ITEMS

BEEF STROGANOFF

CHICKEN FRICASSEE

INDIAN LAMB KORMA WITH CHICKPEAS

SPINACH AND RICOTTA CANNELLONI ^(V)

HOUSE MADE BEEF LASAGNE

HOUSE MADE VEGETARIAN LASAGNE ^(V)

5

only
\$30.00
per person
ONE COURSE

only
\$38.00
per person
TWO COURSES

only
\$44.00
per person
THREE COURSES

Plated FUNCTIONS

20 PEOPLE MINIMUM

ENTRÉES

**SPINACH & RICOTTA
CANNELLONI**
NAPOLI, ESHALLOTS,
PARMESAN CHEESE

**GIN & TONIC SCENTED
CHICKEN TENDERLOINS**
SWEET POTATO, MAPLE ESSENCE

TOMATO BOCONCINI SALAD ^(V)
FRIED BREAD, BASIL, CRACKED
WHITE PEPPER, BALSAMIC

PUMPKIN & SPINACH RAVIOLI
SAGE BUTTER, ROCKET,
PARMESAN CHEESE

**TEMPURA PRAWNS
& SCALLOPS**
ASIAN SLAW, WASABI
MAYONNAISE

MAINS

SERVED WITH FRESHLY BAKED
DINNER ROLLS

OVEN ROASTED SIRLOIN OF BEEF
GREEN BEANS, RED ONION AND
BACON SAUTÉ, MUSHROOM SAUCE

PAN SEARED BOWEN BARRAMUNDI
GRILLED ASPARAGUS AND RED
CAPSICUM, CITRUS BEURRE BLANC

BREAST OF CHICKEN
BUTTERED BREAST TOPPED WITH
PROSCIUTTO, SAGE, PROVOLONE
CHEESE, GLAZED DUTCH CARROTS

**DUKKAH & PARMESAN
CRUSTED LAMB RUMP**
BROCCOLI AND CAULIFLOWER
FLORETS, MINTED JUS

**CHARRED "MT BARKER"
PORK CUTLET**
RED CABBAGE BRAISE, BUTTERED
BROCCOLINI, CIDER JUS

**CHARGRILLED MEDITERRANEAN
VEGETABLE STEAK**
TOMATO NAPOLI, BALSAMIC GLAZE

DESSERTS

MILK CHOCOLATE POTS
SERVED WITH DOUBLE
CREAM, WONTON CRISPS
AND STRAWBERRIES

PROFITEROLES
SERVED WITH FRESH WHIPPED
CREAM, DRIZZLED WITH
CHOCOLATE SAUCE

PAVLOVA
SERVED WITH STRAWBERRIES,
PASSIONFRUIT WHIPPED CREAM
AND BERRY COULIS

BAKED NEW YORK CHEESECAKE
SERVED WITH BERRY COMPOTE
AND CHANTILLY CREAM

LEMON MERINGUE TART
SERVED WITH CHANTILLY CREAM
AND RASPBERRY COULIS

STICKY DATE PUDDING
SERVED WITH VANILLA BEAN ICE
CREAM AND TOFFEE SAUCE

SIDES

POTATO

PLEASE MAKE ONE (1) SELECTION

POTATO ROSTI
SWEET POTATO MASH
HASSLE BACK POTATO
POMMES AU GRATIN
CRUSHED CHAT POTATOES
CREAMY MASHED POTATOES
**IDAHO POTATO, SOUR CREAM
AND BACON**

Hornets

6

only
\$32.00
 per person
 3 MAINS, 2 SIDES,
 2 SALADS

only
\$39.00
 per person
 4 MAINS, 2 SIDES,
 3 SALADS

Fork **BUFFET**

20 PEOPLE MINIMUM

MAINS

CLASSIC CHICKEN FRICASSEE
 MUSHROOM, FRESH HERBS,
 VEGETABLES, CREAM IN A
 WHITE WINE SAUCE

TRADITIONAL BEEF STROGANOFF

THAI RED CHICKEN CURRY
 WATER CHESTNUTS, BAMBOO SHOOTS

FRENCH STYLE BEEF BURGUNDY

BACON, ONION, MUSHROOMS,
 RED WINE SAUCE

TANDOORI MARINATED CHICKEN
 THIGH RAITA AND LEMON

INDIAN LAMB KORMA WITH CHICKPEAS

SPINACH AND RICOTTA CANNELLONI^(V)
 FRESH BUSH BASIL, NAPOLI SAUCE

VEGETARIAN LASAGNA^(V)
 ROAST PUMPKIN, EGGPLANT,
 ZUCCHINI, MOZZARELLA,
 TOMATO

CHICKEN

LENTILS, FRESH HERBS,
 GARLIC

**PORK IN MUSTARD
 AND LEMON PASTA**

CHORIZO, WHITE BEANS,
 GARLIC, EVOO

SPINACH PASTA PILLOWS^(V)
 MUSHROOMS,
 PESTO CREAM SAUCE,
 CHIVES

HOUSE MADE BEEF LASAGNA

SIDES

**JAMAICAN STYLE
 SWEET POTATO CURRY**

**ASSORTED ASIAN
 STIR FRY VEGETABLES**

ROASTED ROOT VEGETABLES

**BROCCOLINI AND BEANS
 IN BUTTER AND SESAME SEEDS**

**VEGETABLE KORMA
 WITH CASHEWS**

STEAMED JASMINE RICE^(V)

RATATOUILLE

GARLIC MASHED POTATO

THAI FRIED RICE

SALADS

**ROMA TOMATO
 AND BOCCONCINI**
 ROCKET, OIL AND BALSAMIC

**SWEET POTATO
 AND POTATO SALAD**
 ROAST RED ONIONS,
 CITRUS DRESSING

CLASSIC CAESAR SALAD

**ORECCHIETTE PASTA
 AND ROASTED MEDITERRANEAN
 VEGETABLE SALAD**

HOME STYLE COLESLAW

TRADITIONAL GREEK SALAD

CHICKPEA SALAD
 HALOUMI, CHERRY TOMATO, HERBS

MIXED GARDEN SALAD

**ROASTED EGGPLANT, GREEN
 ZUCCHINI, RED CAPSICUM
 AND SPANISH ONION**

SERVED WITH FRESHLY BAKED DINNER ROLLS

Hornets

only
\$38.00
 per person

only
\$30.00
 per person
 2 MEATS
 ALL SIDES

only
\$38.00
 per person
 3 MEATS
 ALL SIDES

Barbeque **BUFFET**

20 PEOPLE MINIMUM

TENDER RIB FILLET

PORK AND BEEF SAUSAGES

SAUTÉED ONIONS

CHICKEN SATAYS

IDAHO POTATO WITH SOUR CREAM AND BACON

SERVED WITH FRESHLY BAKED DINNER ROLLS

SELECT THREE SALADS

MIXED GARDEN SALAD

HOME STYLE COLESLAW

ORECCHIETTE PASTA
 AND ROASTED MEDITERRANEAN
 VEGETABLE SALAD

SERVED WITH CONDIMENTS TO SUIT

SELECT ONE DESSERT

INDIVIDUAL PAVLOVA

RASPBERRY
 WHITE CHOCOLATE
 CHEESECAKE

CUSTARD PROFITEROLES
 WITH CHOCOLATE SAUCE

HOME MADE CHOCOLATE
 BROWNIES

ASSORTED PANNACOTTA

Carvery **BUFFET**

20 PEOPLE MINIMUM

MUSTARD AND GARLIC RUBBED BEEF

SEASONED ROASTED CHICKEN

ROAST PORK WITH CRACKLING

ROSEMARY AND THYME ROASTED LAMB

GOLDEN ROASTED CHAT POTATOES AND PUMPKIN

STEAMED SEASONAL VEGETABLES

SERVED WITH FRESHLY BAKED DINNER ROLLS

SELECT TWO SALADS

MIXED GARDEN SALAD

HOME STYLE COLESLAW

ORECCHIETTE PASTA
 AND ROASTED MEDITERRANEAN
 VEGETABLE SALAD

SERVED WITH GRAVY, SAUCES
 & CONDIMENTS TO SUIT

SELECT ONE DESSERT

INDIVIDUAL PAVLOVA

RASPBERRY
 WHITE CHOCOLATE
 CHEESECAKE

CUSTARD PROFITEROLES
 WITH CHOCOLATE SAUCE

HOME MADE CHOCOLATE
 BROWNIES

ASSORTED PANNACOTTA

Hornets

from
\$45.00
per platter

from
\$45.00
per platter

from
\$45.00
per platter

Cold PLATTERS

SERVES 8-10 PEOPLE

CHEESE AND CRACKER PLATTER // \$55

AGED CHEDDAR, CAMEMBERT, GRAPES,
QUINE PASTE, GRISSINI AND AN ASSORTMENT
OF CRACKERS

SANDWICH PLATTER // \$55

3 CHEF'S SELECTION, 7½ SANDWICHES

ANTIPASTO PLATTER // \$65

SELECTION OF CURED MEATS,
GRILLED HALOUMI, FETA, SUNDRIED TOMATO,
HUMMUS, OLIVES, TOASTED TURKISH FINGERS,
GRISSINI, OLIVE OIL AND BALSAMIC

FRUIT PLATTER // \$45

ASSORTMENT OF SEASONAL FRESH FRUIT

FRESHLY BAKED SCONES // \$55

SERVED WITH JAM AND CREAM

PETITE CAKE PLATTER // \$55

ASSORTMENT OF MINI CAKE SLICES

Mixed PLATTERS

SERVES 8-10 PEOPLE

PARTY PLATTER // \$65

PARTY PIES, MINI SAUSAGE ROLLS,
BATTERED ONION RINGS, MINI QUICHE
LORRAINE, CHICKEN AND GARLIC BALLS,
CHIPS, TOMATO AND BARBEQUE
DIPPING SAUCES

ASIAN PLATTER // \$65

SEAFOOD WONTONS,
SALT AND PEPPER CALAMARI,
VEGETABLE SAMOSA, MINI DIM SIMS,
VEGETABLE SPRING ROLLS,
CHILLI CHICKEN STRIPS, GINGER SOY,
PLUM AND SWEET CHILLI DIPPING SAUCES

LOADED NACHOS // \$50

CRUNCHY TORTILLA CHIPS, GROUND BEEF,
LAYERED WITH SALSA AND CHEESE,
LOADED WITH SPRING ONION,
GUACAMOLE AND SOUR CREAM

Hot PLATTERS

SERVES 8-10 PEOPLE

GOURMET MINI PIES // \$60

VARIETY OF FILLINGS

SPINACH AND FETA TRIANGLES // \$60

HOME MADE MEAT BALLS // \$65
WITH YOGHURT DIPPING SAUCE

ASSORTED ARANCINI BALLS // \$65

TEMPURA PRAWNS // \$75
SERVED WITH CAESAR DRESSING

HONEY SOY BUFFALO WINGS // \$45

MINI SLIDERS // \$90

CHOICE OF PULLED PORK
OR FLAME GRILLED BEEF

OUR CHEFS CAN CATER FOR MOST SPECIAL DIETARY NEEDS ON REQUEST. PLEASE ENQUIRE AT TIME OF BOOKING OR DISCUSS WITH THE FUNCTION COORDINATOR.

Hornets

TERMS & CONDITIONS

TENTATIVE BOOKINGS

Tentative Bookings are encouraged but can only be held for a maximum of seven days. Once this time has elapsed we will endeavour to contact you. If unsuccessful the booking date will be made available to other clients.

BOOKINGS & DEPOSITS

All bookings are considered tentative until the room hire payment and booking agreement has been received. Once the deposit has been paid your function is then confirmed and a freeze will be put on all prices discussed. A \$200 deposit is required to secure your booking. Deposits will be deducted from the final account. Final numbers and payment is required seven days prior to the event. Credit Card details must be provided for security purposes and will be debited post function in the event of any outstanding balances.

CONFIRMATION OF NUMBERS & MENU

Provisional numbers for the function are required at the time of signing the booking agreement. Your chosen menu is to be confirmed no later than seven days out from your event. A guaranteed minimum number must be provided no later than seven days prior to the function which will confirm the minimum number to be invoiced. Should your guests have special dietary requirements, notification is required seven days prior to your function.

EQUIPMENT & ENTERTAINMENT

We can provide a range of decorations and entertainment upon request. The client is welcome to provide their own equipment, entertainment, signage and decorations but must have prior approval from the club. The Club reserves the right to refuse any of the above that are not deemed suitable. As per licencing conditions noise emanating from entertainment, music or related activities in an outdoor area must not exceed 75dB (C) fast response, when measured approximately three metres from the source of the noise. All noise emanating

from entertainment, music or related activities in an outdoor area must cease by 10pm.

AUDIO VISUAL REQUIREMENTS

For a small fee we can provide a portable projector screen and monitor or a fixed projector screen and ceiling mounted monitor dependant on rooms hired. All AV requirements must be tested prior to your function at a mutually agreed time.

BAR ACCOUNT (TAB)

You are welcome to offer your guests a predetermined selection of beverages on a bar tab up to your predetermined value. Please discuss your requirements with your Functions Coordinator. For a bar tab to be opened, a current and active credit card is required for security. If payment is not received on conclusion of the event, the credit card will be charged the full amount owing.

PAYMENT

Full settlement of catering and sundry accounts is required four days prior to your function. Your beverage account is to be settled at the completion of your event. Acceptable payment options include Cash, Bank Cheque or Credit Card. We do not accept Diner's Club.

SURCHARGE

A 15% surcharge is applicable to room hire and catering expenses on Public Holidays.

REFUNDS & CANCELLATIONS

We realise that circumstances can occur which make it necessary for a function to be cancelled. Deposits, if possible, can be transferred to a new date. As Aspley Hornets may not be able to rebook the space after a cancellation the following conditions and refund policies apply:

- Cancellation up until three months of the scheduled date – full refund of deposit.
- Cancellation between one and three months prior to the scheduled date – 50% refund of deposit.

- Cancellation within one month of the scheduled date – no refund of deposit.
- If a function is cancelled within seven days of the scheduled event there will be a 50% fee charged on all catering ordered.

FOOD, BEVERAGE & LICENSING POLICY

All beverages for functions are charged at standard bar pricing throughout the Club. Due to licence conditions and house policy rules, we are unable to permit any liquor or food to be brought onto the premises with the exception of celebration cakes. Lolly buffets and donut walls are also permitted. If you would like the Chef to cut and plate your cake a charge of \$1.00 per person applies. No charge applies if you cut this yourself and serve to your guests. We supply the knife, side plates and serviettes.

DRESS REGULATIONS

The Club's dress regulations can be supplied on request from Reception.

SMOKING

The Aspley Hornets Football Club is a fully non-smoking venue. Outdoor smoking areas have been allocated for the comfort of our members and guests.

RESPONSIBILITIES & LIABILITIES

The organiser who is responsible for the event / function must agree to the following:

- Under no circumstances are fixtures to be glued or pinned to the wall. The use of double sided tape, staple guns, blue tack, nails and screws are also not permitted.
- No food or beverage will be brought into the club for consumption. Nor shall food or beverage be removed from the premises.
- The function is to commence and conclude at the agreed scheduled times. Guests must conduct themselves in an orderly manner and in full compliance with club management directions.

RESPONSIBLE SERVICE OF ALCOHOL

The Club does not serve alcoholic beverages to minors. It is solely the responsibility of the parents and guardians to ensure minors do not drink or obtain alcoholic beverages. All guests under the age of 18 must have a legal guardian remain on the premises at time of function. Sufficient photo identification must be produced to provide evidence of age. The host agrees to be responsible for the consumption of alcoholic beverages by guests and understands that the Club in its sole discretion may refuse service to any guests for any reason. Drunken and disorderly behaviour will not be tolerated and the Club reserves the right to intervene if functions activities are considered illegal, noisy, offensive or in breach of our Liquor Licence.

DAMAGE & LOSS

Please note that the organisers are financially responsible for any damages to the property / equipment during the function. Aspley Hornets Football Club will take all necessary care, but will not accept responsibility for damage or loss to any client's property in the function rooms before, after or during the event. Any breakages, loss or damage to equipment or facilities will be charged to the client responsible for the function. The Aspley Hornets Football Club exercises great care to ensure the safety and wellbeing of our valued clientele but is unable to accept any liability for injury, loss or damage to persons or goods.

ON PAYMENT OF YOUR DEPOSIT YOU ACCEPT THE ABOVE TERMS & CONDITIONS & WILL ADHERE TO ASPLEY HORNETS POLICIES AT ALL TIMES

