



Hornets
FUNCTIONS
Packages



Room Hire

INFORMATION

FUNCTION ROOMS	ROOM 1	ROOM 2	ROOM 3	ROOMS 1 & 2 (INCLUDES BAR)	ROOMS 2 & 3	ALL ROOMS	KENO LOUNGE	BISTRO DECK
THEATRE STYLE	30	30	50	50	50	200		
CLASSROOM	20	20	50	50	50	100		
BOARDROOM	20	20	50	50	40			
U SHAPE	15	15	30	30	40			
ROUND TABLES	30	30	50	50	80	140		
COCKTAIL (NO SEATS)	30	30	60	60	40	200	50	130
INFORMAL COCKTAIL (WITH SEATS)	25	25	50	50	40	100+	50	130
ROOM HIRE (MEMBER PRICE)	\$150	\$150	\$150	\$300	\$350	\$400	\$100	\$200
ROOM HIRE (NON-MEMBER PRICE)	\$250	\$250	\$250	\$400	\$450	\$500	\$200	\$300

BECOMING A MEMBER OF THE ASPLEY HORNETS MAKES YOU ELIGIBLE FOR MEMBERS ROOM HIRE RATES. PLEASE NOTE ROOM HIRE RATES AND CAPACITIES MAY CHANGE DUE TO RESTRICTIONS AND CIRCUMSTANCES.

INCLUSIONS

- Tea and coffee station
- Wall mounted data projector and sound capabilities
- Cordless microphone
- Whiteboard 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

EXTRAS

Please don't hesitate to ask if you require entertainment for your event. We can recommend a great range of suppliers who provide jukeboxes, karaoke machines, bands, and DJ services.

COLOURED LINEN OVERLAYS // \$4.00 EACH

COLOURED LINEN NAPKINS // \$1.50 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**

**FOUR BALLOON BOUQUET
(COLOURS OF YOUR CHOICE) // \$13**

**ADD AN OCCASION FOIL BALLOON
TO YOUR BOUQUET // \$5**

FOIL NUMBER BALLOONS (2) // \$15 EA



Breakfast

WITH CONTINUOUS SELF-SERVE TEA AND COFFEE STATION



Continental BREAKFAST

- 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

\$19.00 PER PERSON

MINIMUM 15 PEOPLE



Buffet BREAKFAST

- Crispy bacon
- Scrambled free-range eggs
- Grilled mushrooms
- Freshly-baked croissants
- Golden hash browns
- Oven-roasted tomatoes
- Toasted English muffins
- Seasonal fruit platter
- Variety of jams and spreads

\$23.50 PER PERSON

MINIMUM 20 PEOPLE





Morning & Afternoon Tea

WITH CONTINUOUS SELF-SERVE TEA AND COFFEE STATION

MORNING & AFTERNOON TEA

INCLUDES

- Seasonal fruit platter

CHOOSE FROM THESE ITEMS

- Freshly-baked scones served with jam and cream
- House-made bacon and egg tarts
- Sweet mini muffins
- Flaky croissants with condiments
- Assorted mini quiches
- Assorted petite cakes
- Mini pies and sausage rolls

\$11.50 PER PERSON // ONE ITEM
\$15.00 PER PERSON // TWO ITEMS

MINIMUM 15 PEOPLE

Ploughman's LUNCH

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

\$18.00 PER PERSON

MINIMUM 20 PEOPLE



Delegate Package

WITH CONTINUOUS SELF-SERVE TEA AND COFFEE STATION

MINIMUM 20 PEOPLE

\$28.00 PER PERSON

MORNING *OR* AFTERNOON TEA

\$38.00 PER PERSON

MORNING *AND* AFTERNOON TEA

MORNING & AFTERNOON TEA

INCLUDES

- 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 ONE

Ploughman's LUNCH

SELECTION OF COLD MEATS

- Ham
- Roast beef
- Chicken
- Turkey

- Multigrain

SELECTION OF SALADS

- Mixed garden salad
- Home style coleslaw
- Orecchiette pasta and roasted Mediterranean vegetable salad

FRESHLY-BAKED BREAD ROLLS

- White
- Wholemeal

OPTION TWO

Hot Buffet LUNCH

INCLUDES

- Freshly-baked bread rolls
- Garlic mashed potatoes
- Steamed jasmine rice
- Garden salad
- Home-style 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)





PLATED Packages

MINIMUM 20 PEOPLE

SERVED WITH FRESHLY BAKED BREAD ROLLS

\$31.00 PER PERSON

ONE COURSE

\$39.00 PER PERSON

TWO COURSES

\$48.00 PER PERSON

THREE COURSES

ENTREES

FOUR CHEESE ARANCINI

Served with garlic aioli, rocket, and parmesan

SPINACH AND RICOTTA CANNELLONI

Served with Napoli sauce, shallots, and parmesan cheese

TOMATO BOCONCINI SALAD (V)

Fried bread, basil, cracked white pepper, balsamic

TEMPURA PRAWNS AND SCALLOPS

Served with Asian slaw and wasabi mayonnaise

COCONUT POACHED CHICKEN

Served with salad greens, Asian slaw, and nam pla dressing



MAINS

OVEN ROASTED SIRLOIN OF BEEF

Served with Yorkshire pudding, green beans, and mushroom sauce

PAN SEARED BOWEN BARRAMUNDI

With blistered cherry tomatoes, broccolini, and Hollandaise

BREAST OF CHICKEN

Buttered breast topped with prosciutto, sage, provolone cheese, and glazed Dutch carrots

ASIAN SPICED TASMANIAN SALMON

Served with Thai rice, greens, and a soy honey glaze

LAMB SHANKS

Served with mash potato, broccolini, and peppercorn sauce

CHARGILLED MEDITERRANEAN VEGETABLE STACK

Served with tomato Napoli sauce and 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

LEMON MERINGUE TART

Served with chantilly cream and raspberry coulis

BLUEBERRY AND ALMOND TART

Served with a dollop of cream, berry coulis, and fresh strawberry

CHOCOLATE AND BERRY TART ^{GF}

Served with a dollop cream, and a berry compote

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

FRESHLY-BAKED BREAD ROLLS

- White
- Wholemeal
- Multigrain



Fork BUFFET Packages

MINIMUM 20 PEOPLE

SERVED WITH FRESHLY BAKED BREAD ROLLS

\$33.00 PER PERSON

3 MAINS | 2 SIDES | 2 SALADS

\$40.00 PER PERSON

4 MAINS | 2 SIDES | 3 SALADS

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

SPINACH AND RICOTTA CANNELLONI (V)

Fresh bush basil, Napoli sauce

HOUSE MADE BEEF LASAGNA

VEGETARIAN LASAGNA (V)

Roast pumpkin, eggplant, zucchini, mozzarella, tomato

CHICKEN

Lentils, fresh herbs, garlic

SPINACH PASTA PILLOWS (V)

Mushrooms, pesto cream sauce, chives



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

CLASSIC CAESAR SALAD

ORECCHIETTE PASTA AND ROASTED MEDITERRANEAN VEGETABLE SALAD

HOME-STYLE COLESLAW

TRADITIONAL GREEK SALAD

PANACHE OF VEGETABLES

MIXED GARDEN SALAD

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

BUFFET

Packages

MINIMUM 20 PEOPLE

SERVED WITH FRESHLY BAKED BREAD ROLLS

Barbeque BUFFET

INCLUDES

- Tender rib fillet
- Pork and beef sausages
- Sautéed onions
- Chicken satays
- Idaho potato with sour cream and bacon
- Condiments to suit

FRESHLY-BAKED BREAD ROLLS

- White
- Wholemeal
- Multigrain

SELECT THREE SALADS

- Mixed garden salad
- Home-style coleslaw
- Orecchiette pasta and roasted Mediterranean vegetable salad

SELECT ONE DESSERT

- Individual pavlova
- Raspberry white chocolate cheesecake
- Custard profiteroles with chocolate sauce
- Home-made chocolate brownies

\$43.00 PER PERSON

MINIMUM 20 PEOPLE



Carvery BUFFET

INCLUDES

- Golden roasted chat potatoes and pumpkin with Steamed seasonal vegetables
- Gravy, sauces, and condiments to suit

FRESHLY-BAKED BREAD ROLLS

- White
- Wholemeal
- Multigrain

SELECT ONE DESSERT

- Individual pavlova
- Raspberry white chocolate cheesecake

SELECT MEATS

- Mustard and garlic rubbed beef
- Seasoned roasted chicken
- Roast pork with crackling

SELECT TWO SALADS

- Mixed garden salad
- Home-style coleslaw
- Orecchiette pasta and roasted Mediterranean vegetable salad

- Custard profiteroles with chocolate sauce
- Home-made chocolate brownies

\$35.00 PER PERSON // TWO MEATS
\$40.00 PER PERSON // THREE MEATS

MINIMUM 20 PEOPLE



PLATTER

Packages

Cold PLATTERS

FROM \$55

SERVES 8 - 10 PEOPLE

CHEESE AND CRACKER PLATTER // \$65

Aged cheddar, blue, camembert, grapes, quince paste, grissini, and an assortment of crackers

SANDWICH PLATTER // \$55

Three chef's selection, seven half sandwiches

ANTIPASTO PLATTER // \$70

Selection of cured meats, grilled haloumi, feta, sundried tomato, hummus, olives, toasted turkish fingers, grissini, olive oil, and balsamic

FRUIT PLATTER // \$55

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

FROM \$60

SERVES 8 - 10 PEOPLE

PARTY PLATTER // \$75

Party pies, mini sausage rolls, battered onion rings, mini quiche lorraine, chicken and garlic balls, chips, tomato and barbeque dipping sauces

ASIAN PLATTER // \$65

Wontons, salt and pepper calamari, vegetable samosa, mini dim sims, vegetable spring rolls, chilli chicken strips, ginger soy, and sweet chilli dipping sauces

VEGAN PLATTER AVAILABLE // POA

Hot PLATTERS

FROM \$60

SERVES 8 - 10 PEOPLE

GOURMET MINI PIES // \$70

Variety of fillings

SPINACH AND FETA TRIANGLES // \$60

HOMEMADE MEAT BALLS // \$70

Served with yoghurt dipping sauce

ASSORTED ARANCINI BALLS // \$75

TEMPURA PRAWNS // \$80

Served with Caesar dressing

HONEY SOY BUFFALO WINGS // \$60

MINI PULLED PORK SLIDERS // \$90

MINI FLAME-GRILLED BEEF SLIDERS // \$100



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

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 AND DEPOSITS

All bookings are considered tentative until the room hire payment and booking agreement have been received. Once the deposit has been paid your function is then confirmed and a freeze will be put on all prices discussed. A \$100 deposit is required to secure your booking. Full settlement of the account must be finalised before leaving the venue on the day of the event. Credit Card Details must be provided for security purposes and will be debited post function in the event of any outstanding balances.

NUMBERS AND 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 AND 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 licensing 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

The wall mounted data projector and screen use HDMI Inputs. You are responsible for providing any adaptors for laptops that require other input sources. 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.

SURCHARGE

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

REFUNDS AND 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, AND LICENSING

All beverages for functions are charged at standard bar pricing throughout the Club. Due to licensing 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 our Chef to cut and plate your cake a charge of \$20.00 applies. No charge applies if you would like to cut and serve this yourself, we supply the knife, side plated 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 AND 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 AND 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
TERMS AND CONDITIONS AND
WILL ADHERE TO ASPLEY
HORNETS POLICIES AT
ALL TIMES

BOOKING *Agreement*

PERSONAL DETAILS

Name _____ Phone (H) _____
Address _____ Phone (B) _____
_____ Phone (M) _____
Company _____ Email _____

FUNCTION DETAILS

Date _____ Start Time _____ Occasion _____
Arrival Time _____ Total Guests _____ Venue Area _____
Beverages _____ Instructions _____
_____ _____
Food _____ _____
_____ _____

PAYMENT DETAILS

Name _____ Number _____
Type Visa MasterCard American Express Expiry ____/____/____ CCV ____

AGREEMENT

- I agree to pay a room / area hire of \$ _____
- I agree to my credit card details being held as security and if necessary debited post function in the event of any outstanding expenses.
- I agree to pay for all arrangements in full four days prior to the function unless previously arranged with the Aspley Hornets.
- I have read, understood, and agreed to the terms and conditions attached.

SIGNED BY CLIENT

Signature _____
Name _____
Date _____

SIGNED BY ASPLEY HORNETS

Signature _____
Name _____
Date _____



Hornets

HORNETS ASPLEY AUSTRALIAN FOOTBALL AND SPORTING CLUB
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