

A photograph of a table setting featuring several pieces of glassware. In the foreground, there is a clear, faceted tumbler glass and a wine glass with the word "Hornets" printed on it. In the background, another wine glass and a white water carafe are visible. To the right, there is a vase of pink and yellow flowers. The scene is set on a dark tablecloth with a blurred background.

Hornets

**FUNCTIONS
PACKAGE**

ROOM HIRE

Room Hire Costs includes standard table coverings, colour coordinated serviettes, room set up and cleaning. Room Hire is not based on a set number of hours so start and finish times can be flexible but is also dependant on other functions using the space that day.

ROOM COST

	MEMBERS	NON-MEMBER
FUNCTION ROOM 1	\$150	\$250
FUNCTION ROOM 3	\$300	\$400
FUNCTION ROOM 1 & 2	\$300	\$400
FUNCTION ROOMS 2 & 3	\$350	\$450
ALL FUNCTION ROOMS	\$400	\$500
BISTRO DECK	\$250	\$350
KENO LOUNGE	\$150	\$250

HIRE INCLUDES

Tea and coffee station
Use of the wall mounted projector
Cordless microphone
White board and accessories
Speaker with Bluetooth capabilities
White linen table cloths
Paper Serviettes (your choice of colours)
Room set to your specific needs
Unlimited booked meetings with the function team

EXTRAS

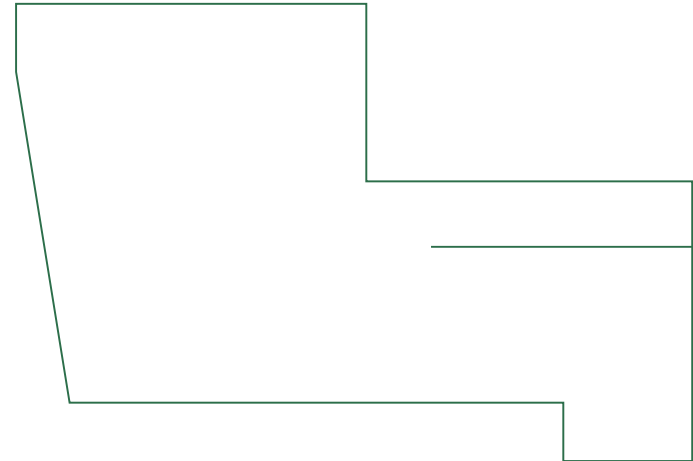
Coloured Linen Overlays \$5 each
Coloured Linen Napkins \$2 each
Cutting of the cake \$30
Foil Number Balloons \$15 each
Balloon Bouquet (3) \$12 Each
Add a foil balloon to your bunch \$8 Each



BISTRO DECK

Our Bistro Deck offers a gorgeous fresh outdoor environment with natural lighting and a newly renovated weatherproof roof. It has easy access to our kid's playground area and parents can easily keep a safe eye on their children and has a large LED TV and a combination of lounge/table seating and high bars.

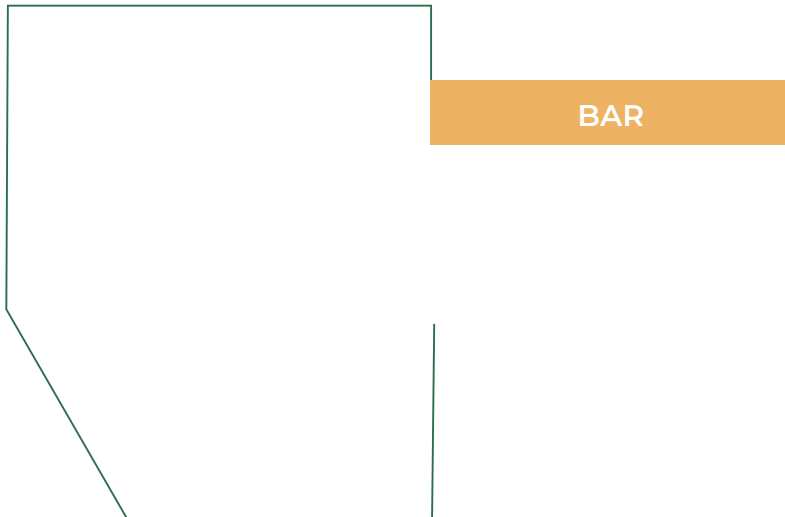
Seating 100 People | Standing 150 People



KENO LOUNGE

Looking for something a little more intimate that allows an easy pathway to the club's restaurant and easy access to its own shared bar. With LED TV's and comfortable bucket seating. Then the lounge area is a great option for your next event.

Seating 50 People | Standing 80 People



FUNCTION ROOMS

This modern and versatile space offers something a little more private that can be split into different sized rooms to cater for smaller business meetings or large special events. With projectors on offer in rooms 1 and 3, and large windows looking out to the football fields in room 1, and a fully functional bar in room 2.

Room One | 30 Seated, 30 Standing

Room Three | 50 Seated, 60 Standing

Rooms One and Two | 50 Seated, 60 Standing

Rooms Two and Three | 80 Seated, 100 Standing

All Rooms | 140 Seated, 200 Standing



FOOD OPTIONS



BREAKFAST

Includes continuous self-serve tea and coffee station



CONTINENTAL

\$20 Per Person | Min. 15 People

- Assortment of cereals
- Bircher muesli
- Yoghurt
- Assorted warm pastries and savoury muffins
- Seasonal fruit
- A variety of breads and spreads
- Chilled juice per table

BUFFET

\$24 Per Person | Min. 20 People

- Bacon
- Scrambled eggs
- Grilled mushrooms
- Oven baked tomatoes
- Hashbrowns
- Freshly baked croissants
- A variety of breads and spreads
- Seasonal fruit

LIGHT FOOD

Includes continuous self-serve tea and coffee station



MORNING/AFTERNOON TEA

Min. 15 People

\$11.50 Per Person | Select One Item

\$15.00 Per Person | Select Two Items

Seasonal fruit platter

Choose from the following

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

PLOUGHMAN'S LUNCH

\$18 Per Person | Min. 20 People

Served with freshly baked bread rolls and cheese, pickled onions, pickles, and chutney

Selection of cold meats

- Ham
- Roast beef
- Chicken
- Turkey

Selection of salads

- Mixed garden salad
- Home style coleslaw
- Pasta salad

DELEGATE PACKAGE

Includes continuous self-serve tea and coffee station

\$29 Per Person | Morning OR Afternoon Tea

\$39 Per Person | Morning AND Afternoon Tea



MORNING OR AFTERNOON TEA

Seasonal fruit platter

Choose One Item

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

DELEGATE PACKAGE 1

PLOUGHMAN'S LUNCH

Served with freshly baked bread rolls and cheese, pickled onions, pickles, and chutney

Selection of cold meats

- Ham
- Roast beef
- Chicken
- Turkey

Selection of salads

- Mixed garden salad
- Home style coleslaw
- Pasta salad

DELEGATE PACKAGE 2

BUFFET

Choose Three Items

- Thai Green Curry with greens and jasmine rice
- Moroccan Grilled Chicken Breast with potatoes
- Spinach and Ricotta Cannelloni
- Grilled Beef Sirloin with mash potatoes and mushroom gravy
- Crumbed Barramundi with chips and tartare
- Lamb Korma with rice and poppadums
- House Made Beef Lasagne
- House Made Vegan Lasagne

Choose Two Salads

- Potato salad
- Classic Caesar salad
- Pasta salad
- Home style coleslaw
- Greek salad
- Mixed garden salad

PLATED PACKAGE

\$44 Per Person | Two Course Menu

\$52 Per Person | Three Course Menu



ENTREE

Spinach and Ricotta Cannelloni

With Napoli sauce and parmesan

Smoked Salmon Salad

With beetroot, orange, radish, and rocket

Tempura Prawns

With Asian slaw and sesame kewpie

Coconut Poached Chicken & Vermicelli Salad

With cashews and mango dressing

Crispy Pork Belly

With fried rice, chilli, and soy sauce

Duck Breast Salad

With grilled pear, rocket, and balsamic dressing

MAIN

Grilled Beef Sirloin

With mash potatoes, green beans, Yorkshire pudding and mushroom sauce

Crispy Skin Barramundi

With blistered cherry tomatoes, broccolini, kipfler potatoes and hollandaise sauce

Herb Roasted Chicken Breast

With crisp prosciutto, glazed Dutch carrots, potato bake and jus

Teriyaki Salmon

With steamed rice, Asian greens, and edamame

Moroccan Lamb Rump

With apricot and pistachio couscous, grilled vegetables, and herb yoghurt

Grilled Pork Loin

With crushed chat potatoes, bacon roasted Brussel sprouts, maple jus

Garlic Roasted Field Mushrooms

With wilted spinach, crisp polenta, and roasted capsicum sauce

DESSERT

Pavlova

With fresh fruit, vanilla Chantilly passionfruit coulis

Lemon Meringue Tart

With dollop cream and berry coulis

Chocolate and Vanilla Cheesecake

With berry compote

Sticky Date Pudding

Caramel sauce and vanilla ice cream

Salted Caramel and Chocolate Tart

With dollop cream

Apple Crumble

With cinnamon custard

Mango Panna Cotta

With fresh seasonal fruit and toasted coconut

SIMPLY PLATED

Served with garlic bread or bread rolls



SIMPLY PLATED

\$29 Per Person | Choose Five Items

Chicken Parmigiana

With chips and salad.

Crumbed Barramundi

With chips and salad.

200g Rump Steak

Cooked to your liking, served with chips and salad, or steamed vegetables and mash, topped with your choice of gravy, mushroom, or pepper sauce.

Spaghetti Carbonara

Spaghetti coated in a garlic & onion cream sauce, with bacon pieces and topped with parmesan.

Stir Fry Noodles ^{GF // VE}

Thai Stir-fried rice noodles, chilli, and vegetables, served with tofu.

Pork & Fennel Sausages

With creamy mash potato, peas, and gravy.

Mongolian Lamb

Lamb marinated in a Mongolian sauce, served with steamed rice and green beans.

FORK BUFFET

\$33 Per Person | 3 mains, 2 sides, 3 salads

\$40 Per Person | 4 mains, 2 sides, 3 salads



MAINS

Thai green curry

Moroccan grilled chicken breast

Spinach and Ricotta Cannelloni

With Napoli sauce and parmesan

Grilled Beef Sirloin

With mushroom gravy

Crumbed barramundi

With tartare sauce

House made beef lasagne

House made vegan lasagne

Lamb korma with poppadums

SIDES

Roasted root vegetables

Steamed jasmine rice

Ratatouille

Mashed potato

Steamed vegetables

SALADS

Potato salad

Classic Caesar salad

Pasta salad

Home style coleslaw

Greek salad

Mixed garden salad

CARVERY BUFFET

\$33 Per Person | Two meats \$40 Per Person | Three meats

Served with freshly baked dinner rolls. Includes golden roasted chat potatoes and pumpkin, seasonal steamed vegetables, gravy, sauces, and condiments to suit.



MEAT

Mustard and garlic rubbed beef

Seasoned roasted chicken

Roast pork with crackling

SALAD

Choose Two Items

Mixed garden salad

Home style coleslaw

Pasta salad

DESSERT

Choose One Item

Individual Pavlova

Raspberry white chocolate cheesecake

Custard profiteroles with chocolate sauce

Homemade chocolate brownies

PLATTERS



COLD PLATTERS

Fruit Platter	\$65
Scones with jam and cream	\$65
Cake Slab - three flavours	\$60
Assorted Desserts Petite Sweet Profiteroles, cheesecake, caramel slice, brownie	\$70
Cheese Platter (3 x 200g)	\$75
Antipasto Platter	\$75
Sandwich Mixed sandwiches cut into triangles	\$65
Wraps Mixed wraps cut into halves	\$65
Turkish sandwich platter	\$70
Bread & Dips	\$35

HOT PLATTERS

Party Platter Assortment of pies, sausage rolls, spinach triangles, chicken Kiev, meatballs	\$85
Asian Platter Assortment of spring rolls, samosas, salt & pepper squid, dim sims, pork buns	\$75
Seafood Platter Assortment of salt & pepper squid, prawn twisters, tempura scallops, crumbed whiting	\$95
Sliders (20 Piece) Cheeseburger, pulled pork & slaw, karaage Chicken	\$100
Spinach & Fetta Triangles Platter	\$65
Gourmet Party Pies	\$70
Handmade Meatball Platter	\$80
Tempura Prawns Platter	\$90
Big Bowl of Chips or Wedges (2kg)	\$35
Pizza Platter	\$100
Dietary (Vegan, Vegetarian, Gluten Free – 5 pieces)	\$10

KIDS PARTY

Let us do all the hard work for you!

With a couple of private party packages available, we'll take care of the food, balloons with additions like, specialised AFL entertainer, Party Bags, ice cream cake and more! Let us help organise the party your kids are dreaming of!



PACK 1

\$25 Per Person

Fairy bread
Fruit and vegetables
Cheerio's
Chips
Lollies
Balloons
Nuggets and chips
Poppers

PACK 2

\$37 Per Person

AFL Specialised Entertainer (Subject to Availability)
Fairy Bread
Fruit and Vegetables
Cheerio's
Chips
Lollies
Balloons
Sausage Rolls
Pizzas
Poppers

ADD ON'S

Dixie cup ice cream	\$2
Ice cream cake	\$20
Lolly bags	\$4
Sandwich platter	\$65

TERMS AND CONDITIONS

Tentative Booking

Are encourage but can only be held for a maximum of SEVEN days. Once the time has elapsed, we will endeavour to contact you, however if unsuccessful the booking date will become available to other clients.

Bookings and Deposits

A \$100 NON- Refundable deposit is required to secure your booking and FULL settlement of the account must be finalised before leaving the venue on the day of your event. Credit Cards must be left at reception for bar tabs to be started.

Numbers and Menu Choices

Provisional numbers for your function are required at the time of booking. Your choice of menu is to be confirmed no later than 10 days out from your event. A guaranteed minimum number must be provided no later than 7 days prior to the event. This will confirm the minimum number to be invoiced. Should your guests have special dietary requirements, notification of this is also required 7 days prior to your event.

Equipment and Entertainment

The client is welcome to provide their own equipment, entertainment, signage and decorations, however these 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 our 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. No amplified music/bands are allowed on the bistro deck.

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 event at a mutually agreed time.

Surcharge

A 15% surcharge is applicable to all rooms 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 policy applies.

A cancellation that occurs three months prior to the event will receive a full refund of deposit.

A cancellation that occurs between one and three months will receive a 50% refund of deposit.

A cancellation that occurs within a month will receive no refund of the deposit.

Please note above is not for change of mind cancellations.

Food, Beverage, and Licensing

All beverages are charged at the 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 bought onto the premises with the exemption of celebration cakes, lolly buffets and donut walls or similar. If you would like our chef to cut and plate your cake a charge of \$30.00 applies. No charge will apply if you cut the cake yourself.

Dress Regulations

The clubs dress regulations will apply.

Smoking

We are a fully Non-Smoking Club, we have two designated outdoor smoking areas. The rear fire exit door is not to be used by any event person or guest.

Responsibilities and liabilities

The organiser who is responsible for the event 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, nails, glue guns, screws are not permitted.

No food or beverage is to be bought into the venue for consumption.

The function is to conclude at an agreed upon time, and guest are to conduct themselves in an orderly manner.

Responsible Service of Alcohol

The club does not serve alcohol to minors. It is solely the responsibility of the parent or guardian to ensure minors do not drink or obtain alcohol. All guests under the age of 18 must be with a legal guardian that remains on the premises at all times. Sufficient photo ID must be produced to provide evidence of

age. The host agrees to be responsible for the consumption of alcohol 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 there is any illegal, noisy, offensive behaviour, or if in breach of our liquor licence.

18th and 21st Birthdays

In the event of an 18th Birthday the club will charge an agreed amount for the supply of a security guard.

Damage and Loss

Please note the organiser is financially responsible for any damages to the property/equipment during the event. Aspley Hornets Football Club will take all necessary care, but will not accept responsibility for damages or loss to any clients property in the function rooms before or after 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 exercise great care to ensure the safety and wellbeing of our valued clientele but is unable to accept any liability for injury, loss or damages to persons or goods.