



Event and Function Packages





Celebrations. Weddings. Corporate Events.

You'll find Springwood Sports Club nestled in the heart of the village of Springwood on the beautiful Blue Mountains.

Springwood Sports Club is the perfect venue for your next event with a versatile range of function rooms. We specialise in weddings, life celebrations, meetings and corporate events, milestone birthday's and family celebrations. Our dedicated Events Coordinator will ensure your day runs without a hitch and can transform our spaces to suit your needs, be it something memorable or practical.

An enhancement to any event is state-of-the-art equipment including large format digital projectors and fast, reliable wi-fi will ensure your day is successful.

Our Chefs have created a choice of menus using the freshest ingredients and specialise in adapting to meet dietary requirements.

Enquire at: springwoodevents@clubscatering.com.au



Dining with us.

Perfect for birthdays, special occasions, lunch, meeting over a meal, time with friends or just an excuse not to cook, Gather's menu is full of old favourites, including delicious chicken schnitzels, burgers, fish and steaks, have a home-style feel with familiar flavours. Our light meals and the petite menu (or kids menu) including ice cream for dessert are firm favourites with the family! A selection of gluten free and vegetarian options is available to ensure everyone is well catered for.

Our restaurant has a warm, welcoming atmosphere with a community focus, just what you'd expect from your local club. Join us for a meal, you'll feel right at home.



Function Rooms 1 & 2

Our Function Room 1 is a versatile function space that can be transformed for to suit your event requirements.

This room is perfect for weddings, milestone birthdays, baptisms, life celebrations, corporate events, product launches or presentations. This room features a ceiling mounted data projector with screen and wireless microphones.

FUNCTION ROOM 1

| | |
|------------|----|
| BANQUET: | 30 |
| COCKTAIL: | 30 |
| THEATRE: | 40 |
| BOARDROOM: | 15 |
| CLASSROOM: | 20 |

| | |
|---------------------|-------|
| HALF DAY (4 HOURS): | \$240 |
| FULL DAY: | \$320 |

FUNCTION ROOM 2

| | |
|------------|----|
| BANQUET: | 60 |
| COCKTAIL: | 80 |
| THEATRE: | 80 |
| CLASSROOM: | 50 |

| | |
|---------------------|-------|
| HALF DAY (4 HOURS): | \$330 |
| FULL DAY: | \$462 |



Function Room 1 & 2 Combined

Combining Function Room 1 and 2 is the perfect space for larger functions or events. We can transform the space for a memorable corporate event, celebration or wedding.

| | |
|---------------------|-------|
| BANQUET: | 100 |
| COCKTAIL: | 120 |
| THEATRE: | 140 |
| CLASSROOM: | 80 |
| | |
| HALF DAY (4 HOURS): | \$418 |
| FULL DAY: | \$660 |



Macquarie Room

The Macquarie Room is the perfect space for larger functions or events. We can transform the space for a memorable corporate event, celebration or wedding.

MACQUARIE ROOM ONLY

| | |
|------------|----|
| BANQUET: | 30 |
| COCKTAIL: | 40 |
| THEATRE: | 40 |
| BOARDROOM: | 15 |
| CLASSROOM: | 30 |

| | |
|---------------------|-------|
| HALF DAY (4 HOURS): | \$176 |
| FULL DAY: | \$308 |

MACQUARIE ROOM & BALCONY

| | |
|-----------|----|
| BANQUET: | 30 |
| COCKTAIL: | 50 |

| | |
|---------------------|-------|
| HALF DAY (4 HOURS): | \$286 |
| FULL DAY: | \$418 |



Alfresco Area

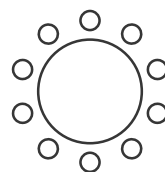
A lovely private outdoor space with greenery and fresh air.

| | |
|-------------------------------|----|
| BANQUET (ROUND TABLES OF 10): | 30 |
| COCKTAIL: | 50 |

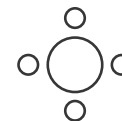
| | |
|---------------------|-------|
| HALF DAY (4 HOURS): | \$110 |
| FULL DAY: | \$110 |



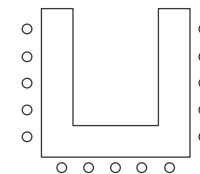
Table Styles



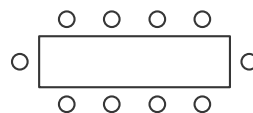
Banquet



Cocktail
(High Tables)



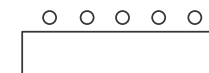
U-Shape



Boardroom



Theatre



Classroom

TABLE CLOTHS & NAPKIN HIRE

- \$38.50 PER TABLE CLOTH
- \$13.20 PER MATERIAL NAPKIN

High Tea

LIGHT TEA - \$33 PER PERSON

(Per person - Two sandwiches, one scone, two petit fours)

Selection of:

- Finger sandwiches
- Scone w/ jam and cream
- Petit fours
- Tea and coffee station w/ herbal and black teas. Alternative milks.

TRADITIONAL HIGH TEA - \$60.50 PER PERSON

(Per person - Three sandwiches, two sweet and two savoury pastries, one scone, two petit fours)

Selection of:

- Finger sandwiches
- Sweet and savoury pastries
- Scone w/ jam and cream
- Petit fours
- Tea and coffee station w/ herbal and black teas. Alternative milks.

OPTIONAL EXTRA

- \$13.20 pp for barista coffee instead of espresso machine.
Maximum 2 coffees per person for \$13.20 fee.

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

Canape Package

VEGETARIAN - \$5.50 A PIECE

- Bruschetta tart w/ whipped fetta and balsamic
- Caramelised onion tart w/ goats cheese
- Vietnamese rice paper rolls w/ chilli lime dipping sauce (df, gf)
- Tempura zucchini flowers stuffed w/ fetta w/ bush tomato relish
- Pulled jackfruit slider
- Wild mushroom arancini w/ truffle mayo (gf)
- Three cheese arancini w/ tomato relish (gf)
- Pumpkin, cashew and pecorini arancini w/ pest may (gf)
- Vegetable dumpling w/ dipping sauce (df)
- Korean pancake w/ miso mayo
- Corn fritter w/ avocado salsa (df, gf)
- Halloumi sun-dried tomato and mint filo pastry
- Vegetarian spring roll (df)

SEAFOOD - \$7.15 A PIECE

- Salmon gravlax w/ macadamia cream and capers (df, gf)
- Snapper ceviche on crispy roti
- Freshly shucked oysters w/ finger lime mignonette (df, gf)
- U8 king prawn cocktail w/ lemon aioli (df, gf)
- Tempura flathead taco w/ guacamole and cream friache
- Salt and pepper squid w/ chilli lime mayo (df, gf)
- Smoked trout croquette w/ goddess aioli
- Sesame seared tuna w/ avocado mousse, wasabi, pickled ginger and sorrel
- Trout rillette tart w/ dill mayo
- Seared scallops w/ cauliflower puree and truffle oil (gf)
- Australian barramundi spring roll w/ tartare sauce

Canape Package

POULTRY - \$6.60 A PIECE

- Roasted duck pancake w/ hoisin sauce (df)
- Chicken and leek pie
- Mini chicken san choy bow (df)
- KFC Burger w/ spicy mayo and slaw
- Jerk chicken skewer w/ crispy shallots and nahm jihm (df, gf)
- Grilled Thai chicken skewers (df)
- Duck rice paper roll (df, gf)
- Duck spring roll
- Satay chicken rice paper roll (df, gf)
- Steamed chicken Siu-mai w/ fish roe and lemongrass dressing
- Chicken gyoza w/ kimchi and black sesame mayo (df)
- Korean fried chicken bao bun w/ kimchi and black sesame mayo

MEAT - \$7.15 A PIECE

- Pulled pork slider w/ Argentinian slaw
- Smoked and pulled beef slider w/ Jack cheese
- Beef pie w/ tomato relish
- Lamb sausage roll w/ mint gel
- Lamb kofta w/ black garlic and minted labneh (gf)
- Pork and fennel sausage roll w/ chilli jam
- Wagyu sirloin taco w/ tomato relish and avocado (df)
- Steamed bao bun w/ crispy pork belly, chilli jam and slaw
- Malaysian beef satay skewers (gf)
- Lamb cutlet w/ mint yoghurt (gf)

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Canape Package

MINI MEALS - \$14.30 EACH

- Butter chicken w/ rice (gf)
- Poke bowl w/ sashimi salmon (df, gf)
- Crispy duck soba noodle salad (df)
- Pepper steak pie w/ mash and jus
- Vegetarian targine w/ Persian rice (df, gf)
- Australian prawn and lobster roll w/ celery, lettuce, mayo and lemon cress
- Fattoush salad w/ fetta, crisp bread, pomegranate, pickled cucumber and tomato
- Prawn, mango, avocado ceviche w/ crisp bread and jalapeno dressing
- Fish and chips
- Popcorn chicken w/ garlic and aioli (gf)

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Canape Package

SWEET CANAPES - \$5.50 EACH

- Lemon and lime meringue tart
- Cherry ripe tart
- Pavlova (gf)
- Vanilla or chocolate cannoli
- Chocolate caramel tart w/ gold leaf
- Mixed gelato ice cream cones
- Strawberry tart
- Chocolate raspberry tart
- Raspberry bavaois
- Mini filled donuts
- Vegan choc slice (df, gf)

MIXED SWEETS - \$93.50

17 pieces, choose from the sweets list above.

MIXED SEASONAL FRUIT PLATTER - \$93.50

Feeds 8 to 10 people

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(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Sit Down Menu Package

ENTREES

2 COURSE \$66, 3 COURSE \$82.50

(Includes bread rolls, butter, 2 sides, add 3 Chefs selected canapes \$16.50pp)

- Tempura zucchini flowers, herbed fetta and bush tomato relish (v)
- Ricotta, pumpkin and cashew handmade ravioli w/ bur noisette and crispy sage
- Prawn and scallop tortellini w/ bur noisette, parmesan and lemon paprika and oregano
- Roast chicken w corn puree, heirloom tomato, salsa verde, pickled onions (gf)
- Chicken supreme w/ potato fondant, black garlic, mushroom, pine nuts, jus (gf)
- Wild caught barramundi w/ macadamia cream, broccolini, finger-lime (gf)
- Confit ocean trout, black sesame, wakame, pickled ginger, soy dressing
- Grilled Murray cod, clam chowder, native greens
- Crumbed snapper, tartare sauce, twice cooked potato, baby cos salad, lemon
- Australian spanner crab linguine, creme fraiche, chilli, tomato, fennel
- Pork belly w burnt apple, mash and dried plum and jus (gf)
- Porchetta stuffed w herbs and fruits, apple and fennel salad jus (gf, df)
- Honey, lavender and szechuan duck breast w/ baby spinach whipped potato and jus (gf)
- Lamb backstrap w/ pumpkin puree, chime di rapa, potato gratin, jus (gf)
- Braised beef short rib on the bone, whipped potato, baby leeks, chimichurri (gf)
- Beef fillet w/ pea puree, potato gratin mixed mushroom jus (gf)

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Sit Down Menu Package

MAINS

2 COURSE \$66, 3 COURSE \$82.50

(Includes bread rolls, butter, 2 sides, add 3 Chefs selected canapes \$16.50pp)

- Wild mushroom risotto, salsa verde, parmesan and fresh truffle (gf)
- Ricotta, pumpkin and cashew handmade ravioli w/ bur noisette and crispy sage
- Prawn and scallop tortellini w/ bur noisette, parmesan and lemon
- Paprika and oregano roast chicken w/ corn puree, heirloom tomato, salsa verde, pickled onions (gf)
- Chicken supreme w/ potato fondant, black garlic, mushroom, pine nuts, jus (gf)
- Wild caught barramundi w/ macadamia cream, broccolini, finger lime (gf)
- Confit ocean trout, black sesame, wakame, pickled ginger, soy dressing
- Grilled Murray cod, clam chowder, native greens
- Crumbed snapper, tartare sauce, twice cooked potato, baby cos salad, lemon
- Australian snapper crab linguine, creme fraiche, chilli, tomato, fennel
- Pork belly w/ burnt apple, ash and dried plum and jus (gf)
- Porchetta stuffed w/ herbs and fruits, apple and fennel salad jus (gf, df)
- Honey, lavender, szechuan duck breast w/ baby spinach whipped potato and jus (gf)
- Lamb backstrap w/ pumpkin puree, chime di rapa, potato gratin, jus (gf)
- Braised beef short rib on the bone whipped potato, baby leeks, chimichurri (gf)
- Beef fillet w/ pea puree, potato gratin mixed mushroom jus (gf)

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Sit Down Menu Package

SIDES

- Truffle mash (v)
- Charred broccolini w salsa verde (v, gf)
- Baby cos salad w goddess dressing (gf)
- Tomato, basil and fetta salad (gf)
- Wellness salad (v, gf)
- Fattoush salad
- Persian rice salad (v, gf)

DESSERTS

- Callebaut chocolate fondant w/ freeze dried raspberry and vanilla bean ice cream (v)
- Lemon meringue pie with double cream (v)
- Labneh pannacotta w macadamia praline (v, gf)
- Chocolate delice tart raspberry sorbet (v)
- Ginger pudding w butterscotch sauce and vanilla bean ice cream (v)
- Mixed berry eton mess (v, gf)
- Berry and almond tart w creme friache (v)
- Passionfruit cheesecake (v)
- Individual imported and local cheeses, crisp breads, quince and fruit (v)

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Shared Menu Package

ENTREES

- Winter vegetable salad w/ macadamia nut pesto \$27.50
- Burrata w/ burnt apple peach and fennel salad \$27.50
- Yamba king prawn cocktail (10) \$60.50
- Soy marinated tuna sashimi w/ oyster emulsion \$31.90
- House cured king fish w/ avocado, wasabi and pork crackle \$30.80
- Scallop ceviche w burnt apple pickled fennel and native plum \$30.80
- Australian blue swimmer crab, avocado and creme friache \$30.80
- Wagyu beef tartare 62° egg yolk, black garlic emulsion and crisp bread \$30.80
- Salt and pepper squid w/ aioli \$29.70
- Southern fried chicken wings w/ ranch sauce (10) \$27.50

MAINS

- Wild mushroom risotto, salsa verde, parmesan and fresh truffle \$34.10
- Ricotta, pumpkin and cashew handmade tortellini w/ bur noisette and crispy sage \$34.10
- Prawn and scallop tortellini w/ bur noisette, parmesan and lemon \$35.20
- Paprika and oregano whole roast chicken w/ lemon \$37.40
- 500g confit ocean trout w/ wakame, pickled ginger, sesame soy dressing \$57.20
- 1kg whole baked baby snapper w/ pickled fennel salad \$60.50
- Pork belly w/ burnt apple and dried plum and jus \$49.50
- 1kg MB+4 wagyu beef rib eye on the bone w/ Cafe de Paris butter and jus \$115.50
- 1.2kg to 1.4kg slow cooked lamb shoulder smoked pumpkin puree and jus \$88

Shared Menu Package

SIDES - \$19.80 EACH

- Truffle mash
- Charred asparagus
- Baby cos salad w/ goddess dressing
- Wellness salad
- Tomato and whipped feta salad
- Roasted pumpkin and mixed seeds
- Roasted cauliflower w/ cheese sauce potato gratin
- Thick chips w black garlic aioli

PLATED DESSERTS - \$17.60 EACH

- Callebaut chocolate fondant w/ raspberry sorbet
- Lemon myrtle meringue pie w/ creme anglaise
- White chocolate and macadamia cheesecake
- Tiramisu
- Labneh pannacotta w/ macadamia praline
- Vanilla creme brulee w/ almond biscotti

CHEESE STATION - \$19.80 PP (min 10 people)

- Selection of local and imported cheeses, fruits, quince paste and crackers

GRAZING STATION - \$33 PP (min 10 people)

- Cold cut meats, cheeses, crackers, fruits, dips, olives, quince, pate, nuts, vegetables

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Corporate Menu Package

BREAKFAST/MORNING TEA

- Bacon and egg roll w/ tomato relish \$9.90
- Vegetarian omelette roll w/ tomato relish (v) \$8.80
- Fruit bowl (v) \$7.70
- Granola bowl w/ coconut yoghurt (gf, df, veg) \$8.80
- Mini muffin (v) \$4.95
- Regular muffins (v) \$6.05
- Mini croissant (v) \$5.50
- Mini ham and cheese croissant \$7.70
- Mini smoked salmon and cream cheese bagel \$8.80
- Scones w/ jam and whipped cream \$5.50
- Breakfast burritos \$11
- Vegan Buddha bowls (vg) \$11
- Chia puddings (v) \$8.80
- Fresh fruit, seeds and nuts (v) \$9.35
- Soup of the day w/ crusty bread \$11

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Corporate Menu Package

LUNCH

Sandwiches and wraps (10 sandwiches in each) - \$93.50

- Chicken, avocado, lettuce and mayo
- Reuben, pastrami, Swiss cheese, krout, pickles and thousand island dressing
- Ham, cheese, tomato and mustard
- Roast vegetable, tomato relish
- Curried egg and lettuce
- Mediterranean

SALADS AND BOWLS

- Fruit bowl (v) - \$7.70
- Wellness salad (v) - \$22
- Fattoush salad w/ fetta and house made bread (v) - \$22
- Prawn, mango and avocado ceviche (df) - \$26.40
- Thai noodle salad w/ fresh herbs, glass noodles, cherry tomatoes, cucumber, Spanish onion, nhm jihm - \$24.20

PLATTERS

- All grazing - \$30 per person (minimum 10 people)
- 1 x mixed seasonal fruit platter - \$93.50(feeds 8-10 people)
- 1 x mixed sweets - \$93.50 (17 pieces, choose items from canape section)

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Corporate Menu Package

SWEET ITEMS

- Chocolate croissant - \$7.15
- Nutella filled donut - \$4.95
- Raspberry and pistachio friand - \$4.95
- Jam filled donut - \$4.95
- Caramel filled donut - \$6.05
- Golden Gay Time donut - \$5.50
- Custard filled donut - \$6.05
- Original glazed donut - \$3.85
- Cinnamon donut - \$5.50
- Original strawberry, chocolate, caramel donut - \$5.50
- Cookie, white chocolate and macadamia cookie - \$5.50
- Salted caramel and white chocolate cookie - \$5.50
- Choc chip cookie - \$3.85
- Mixed Cannoli - \$4.95

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

BBQ Menu Package

BBQ BANQUET \$77 PP

- 3 meats, 3 sides, bread rolls, condiments
- Add on \$15 pp 3 canapes to start. Excluding seafood. Seafood can be added at market price

BBQ BANQUET \$88 PP

- Cocktail dessert station, seafood is added by market price

POULTRY

- Marinated chicken breast
- Butterflied marinated whole chicken
- Marinated chicken skewers
- Fried chicken wings

PORK

- Smoked chipotle BBQ pulled pork
- American style pork ribs
- Crispy pork belly w/ braised apples and jus
- Porchetta on peperonata w/ braising sauce

LAMB

- Lamb rack
- Braised whole lamb shoulder
- Marinated lamb back-strap
- Boned and rolled marinated lamb leg

MARINADE

- Portuguese, yakitori, oregano and paprika, garlic and lemon, chilli

Minimum charge for buffets are 10 people

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

BBQ Menu Package

BEEF

- Braised and smoked beef ribs
- Smoked point end brisket 6kg
- Braised beef cheek w/ braising sauce
- Whole beef eye fillet w/ pea puree, vine tomatoes and mixed mushroom jus
- Whole roasted Riverina Angus sirloin w chimichurri

SEAFOOD

- 1kg whole baked snapper w/ salsa verde
- U8 char grilled Yamba King prawns w/ nahm jhim
- Marinated baby octopus Clarence River
- Large Hervey Bay scallops in half shell
- Local salt and pepper in native spices

KANGAROO

- Kangaroo loin marinated in native spices with bush tomato relish and jus

Minimum charge for buffets are 10 people

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

BBQ Menu Package

SALADS & SIDES

- Wellness salad (kale, pumpkin, cranberries, broccoli, quinoa, mint, shallots, tumeric)
- Garden salad
- Fattoush salad (lettuce, tomato, pickled cucumber, radish, shallots, fetta)
- Spiced cauliflower salad (cranberries, sweet potato, parsley, kale, tahini)
- Roasted potatoes
- Roast seasonal vegetables
- Thai noodle salad
- Greek salad

ADDED EXTRAS

- Freshly shucked rock oysters large Wallis Lake with finger-lime mignonette
- Grilled WA lobster tails
- While live lobster South Coast NSW

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Buffet Menu Package

BUFFET/SHARE PLATES - \$77 PP

Choose 6 items: to include 2 meat, poultry, fish or vegetarian dishes, 3 salads or sides and 1 dessert or cheese. All buffets are accompanied with bread rolls, butter, condiments, platters and service cutlery.

CHICKEN

- Jamaican jerk chicken w/ pineapple salsa
- Paprika and oregano roast chicken
- Portugese chicken Maryland
- Buffalo chicken wings w/ ranch dressing

PORK

- Porchetta stuffed w/ herbs and fruits w/ jus
- Twice cooked crispy pork belly and apple sauce
- American style pulled Boston butt, smoked and slow cooked for 6 hours
- Chinese sesame sticky pork spareribs

LAMB

- Roast lamb rack w/ mint yoghurt dressing
- Slow cooked lamb shoulder w/ pumpkin puree and dukka
- Leg lamb carvery
- Lamb koftas w/ black garlic sauce

BEEF

- Roast beef w/ mustard sauce
- 12 hour smoked beef brisket
- Rib eye on the bone w/ chimichurri
- Japanese beef tataki

Minimum charge for buffets are 10 people

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Buffet Menu Package cont.

SEAFOOD

- Whole plate size snapper 1.5kg w/ salsa Verde and pickled fennel salad
- Seafood Fideau paella
- Ora king salmon fillets with lemon beurre Blanc
- Organic mussel hot pot w/ chilli, garlic and Napoli sauce

VEGETARIAN

- Vine ripened tomato, cheese and pesto tart (v)
- Moroccan vegetable, apricot and chickpea tagine (gf, v)
- Spinach, ricotta and herb rotolo with Napolitana sauce (v)
- Wild mushroom and lemon thyme risotto w/ Parmigiano-Reggiano (gf/v)
- Poached gnocchi w/ pumpkin, sage, and lemon burre noisette (v)
- Penne caponata w/ garlic and herb panna gratta (v)

SALADS & SIDES

- Wild rocket, goat's cheese, pear and caramelised walnut salad w/ balsamic (v, gf)
- Cucumber and Israeli cous cous salad (v)
- Mixed garden salad w/ mustard dressing (v, gf)
- Heirloom tomato salad w/ fetta and olive crumb (v)
- Wellness kale salad (v, gf)
- Baby cos salad ranch dressing and seeds (v, gf)
- Persian rice salad (v, gf)

Minimum charge for buffets are 10 people

(v) - vegetarian, (gf) - gluten free, (df) - dairy free

Buffet Menu Package cont.

DESSERT

- Eton Mess: meringue, berries and cream w/ raspberry coulis (gf)
- Chef's selection of mini desserts
- Vanilla creme brulee w/ almond tuile
- Labneh panna cotta macadamia crumb and raspberry
- Mixed berry cheesecake w/ coulis
- Pavlova fresh fruits and double cream (gf)
- Flourless chocolate cake, ganache and double cream (gf)
- Tiramisu
- Date pudding w/ whiskey caramel and vanilla bean ice cream

CHEESE PLATTER

- Shared cheese platter or individually plated that includes assortment of local and imported cheeses with fresh and dried fruit, nuts, quince paste and crackers

ADDITIONAL COURSES

- Chef's choice of 3 gourmet canapes to compliment your buffet @ \$13.20 per person
- Baby vegetable and garden salad (v, gf)
- Whipped potato mash (v, gf)
- Roasted seasonal root vegetables (v, gf)
- Rosemary and garlic roasted potatoes (v, gf)

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(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Kids Menu

- Fish and chips - \$16.50
- Chicken nuggets, chips and salad - \$16.50
- Margherita pizzetta, chips or salad - \$16.50
- Ham and pineapple pizzetta, chips or salad - \$16.50
- Linguine Napolitana pasta (tomato, parmesan) - \$16.50
- Cheeseburger, chips, sauce - \$16.50

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

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Beverage Packages

CLASSIC PACKAGE

- 4 hours - \$35.20 pp | 5 hours - \$39.60 pp

WHITE WINE

- DeBortoli Vivo Chardonnay, NSW
- DeBortoli Vivo Sauvignon Blanc, NSW

RED WINE

- DeBortoli Vivo Shiraz, NSW
- DeBortoli Vivo Cabernet Sauvignon, NSW

SPARKLING

- DeBortoli Vivo Chardonnay Pinot Noir NSW

HOUSE AND TAP BEERS

POST MIX SOFT DRINKS AND JUICE

WATER PROVIDED

TEA & COFFEE

- Tea - 1 cup - \$4.95
- Coffee - 1 cup - \$8.80

UNLIMITED NESPRESSO COFFEE/TEA

- \$275 (Min 20 people)
1 urn, 1 Nespresso machine, range of tea, one coffee capsule provided per number of guests.
 - Additional pod capsule and tea is \$3.30 per capsule.
 - 35 people (or more) - 2 urns, 2 Nespresso machines, 1 pod and tea per person at event.

Celebrations: Sweets, Florals & Decorations

We partner with professional cake and sweet suppliers, as well as event decorators, party hire and florists.

Our team can work with these specialised experts to ensure your individual event needs are met, and your guests are left with a memorable impression.

Additional options and pricing can be discussed with our Event Manager, who will happily guide you through the options available.

Audio Visual

- Whiteboard and markers - \$27.50
- Data projector and screen - \$110
- Microphone - \$55
- Lectern - no charge
- Free Wi-Fi available



Terms and Conditions

REGISTERED CLUBS ACT

- The Registered Clubs Act requires that any person holding an event at Springwood Sports Club must be a member of the club. The member is then responsible for all non-members of the club and anyone under the age of 18 years. Please contact the club for membership information.

TERMS & CONDITIONS

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by Springwood Sports Club/Clubs Catering within three (3) working days of original reservation with the signed Terms and Conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is a non-refundable 50 percent of the total invoice within fourteen (14) days of the event. If the client fails to return the signed Terms and Conditions agreement with the payment of the deposit, then Clubs Catering shall be entitled to reallocate the event date and the premises to another client.
- All prices are current at the time of quotation but may be subject to change based on rising costs. The quoted prices include GST and are finalised upon receipt of your confirmation and deposit. Pricing can be subject to change fourteen (14) days prior to event date due to unexpected price increases.
- Clubs Catering Pty Ltd may change the terms and conditions of booking at any time. You will be notified of these changes in writing.

CONFIRMATION OF GUESTS

- Guest numbers are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

FOOD

- Menu selections and minimum numbers are required fourteen (14) days prior to the event. Dietary requirements must be advised two (2) weeks prior to the event. Please advise details of guest with food allergies when confirming final numbers. Whilst the Chef and kitchen staff will do their best to meet these requirements, we cannot guarantee it, as our kitchen does use a variety of ingredients on a daily basis.

Terms and Conditions cont.

CANCELLATION POLICY

- All cancellations or change of date made fourteen (14) days or less prior to your event will incur a loss of 50% off the minimum spend. All cancellations made within 10 days of your event will incur a loss of all monies due as stated on your invoice. Cancellations must be confirmed to Clubs Catering in writing. In the case of unforeseen circumstances, extreme weather conditions or accidents, Clubs Catering reserves the right to cancel any booking and refund any deposit payments made.

PAYMENT DETAILS & TERMS TO CONFIRM YOUR BOOKING

- We require an additional security deposit of 50% total account. Full payment must be made on confirmation of final numbers two (2) weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment made by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (AMEX).

SETUP AND SUPPLIERS

- Suppliers can deliver flowers, decorations, furniture up to 2 hours prior to the event, should your event require substantial decoration. Any fee or cost associated with an outsourced supplier/contractor requires full payment within fourteen (14) days of event. Any off site suppliers/contractors must have items collected by the end of the event unless confirmed in writing otherwise.

THIRD PARTY SERVICES

- Clubs Catering holds public liability insurance. All third party services must provide public liability documentation no later than fourteen (14) days of the event. Harm or damage to guests or workers caused by external supplier equipment, styling, decor, furniture or goods are covered by Clubs Catering.

GRATUITY

- Gratuities are discretionary and are appreciated by Clubs Catering.



Contact Us

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Event and Functions Manager

Email: springwoodevents@clubscatering.com.au
Phone: 0433 904 477

Springwood Sports Club
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