

25 *Event & 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

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.

All prices include GST

FUNCTION ROOM 1

Capacity

| | |
|------------|----|
| Banquet: | 30 |
| Cocktail: | 30 |
| Boardroom: | 15 |
| Theatre: | 40 |
| Classroom: | 20 |
| Ushape: | 15 |

Rate

| | |
|-----------------------------|--------------|
| Half Day (4 Hours): | \$240 |
| Full Day (4 Hours+): | \$320 |

FUNCTION ROOM 2

Capacity

| | |
|------------|----|
| Banquet: | 60 |
| Cocktail: | 80 |
| Theatre: | 80 |
| Classroom: | 50 |
| Ushape: | 30 |

Rate

| | |
|-----------------------------|--------------|
| Half Day (4 Hours): | \$330 |
| Full Day (4 Hours+): | \$462 |



Function Rooms 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.

All prices include GST

Capacity

| | |
|------------|-----|
| Banquet: | 100 |
| Cocktail: | 120 |
| Theatre: | 140 |
| Classroom: | 80 |

Rate

| | |
|-----------------------------|--------------|
| Half Day (4 Hours): | \$418 |
| Full Day (4 Hours+): | \$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

All prices include GST

Capacity

| | |
|------------|----|
| Banquet: | 30 |
| Theatre: | 40 |
| Cocktail: | 40 |
| Boardroom: | 15 |
| Classroom: | 30 |

Rate

| | |
|----------------------|-------|
| Half Day (4 Hours): | \$176 |
| Full Day (4 Hours+): | \$308 |

MACQUARIE ROOM & BALCONY

Capacity

| | |
|-----------|----|
| Banquet: | 30 |
| Cocktail: | 50 |

Rate

| | |
|----------------------|-------|
| Half Day (4 Hours): | \$286 |
| Full Day (4 Hours+): | \$418 |



Alfresco Area

A lovely private outdoor space with greenery and fresh air.

All prices include GST

Capacity

| | |
|-------------------------------|----|
| Banquet (Round Tables of 10): | 30 |
| Cocktail: | 50 |

Rate

| | |
|----------------------|-------|
| Half Day (4 Hours): | \$110 |
| Full Day (4 Hours+): | \$110 |

TABLE SET

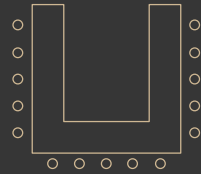
Table Styles



Banquet



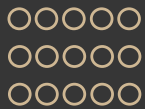
Cocktail
(High Tables)



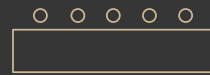
U-Shape



Boardroom



Theatre



Classroom

All prices include GST

TABLECLOTHS & NAPKIN HIRE

Tablecloth (per item) \$16.50

Material Napkin (per item) \$5.50

Audio Visual

Whiteboard and markers \$27.50

Data & Projector Screen
with HDMI cord \$110

Microphone Hire \$55

Lecturn Free

Free Guest WiFi available



Barefoot Bowls

Enhance your barefoot bowls experience with our delicious food packages! From tasty snacks to gourmet bites, it's a flavour-packed day of bowls and great vibes!

All prices include GST

Finger Food and Snacks

VEGETARIAN \$5.50 EACH

Vegetable Spring Roll, Sweet Chilli Sauce

Wild Mushroom Arancini, Parmesan, Truffle Mayo GF

Pumpkin, Cashew & Pecorino Arancini, Pesto Mayo GF

Three Cheese Arancini, Parmesan, Spicy Tomato Relish GF

POULTRY \$6.60 EACH

Grilled Thai Curry Chicken Skewers, Coconut Satay GF

Lemon & Oregano Chicken Souvlaki, Tzatziki Yoghurt GF

Southern Fried Chicken Slider, Swiss Cheese, Ranch Dressing & Hot Sauce

MEAT \$7.15 EACH

Beef & Red Wine Pie, Tomato Relish

Pork & Fennel Sausage Roll, Chilli Jam

Chargrilled Lamb Kofta Skewers, Mint Raita Sauce GF

Spanish Ham & Manchego Croquettes, Smoked Paprika Aioli

Classic Cheeseburger, House Pickles, American Mustard, Tomato Sauce

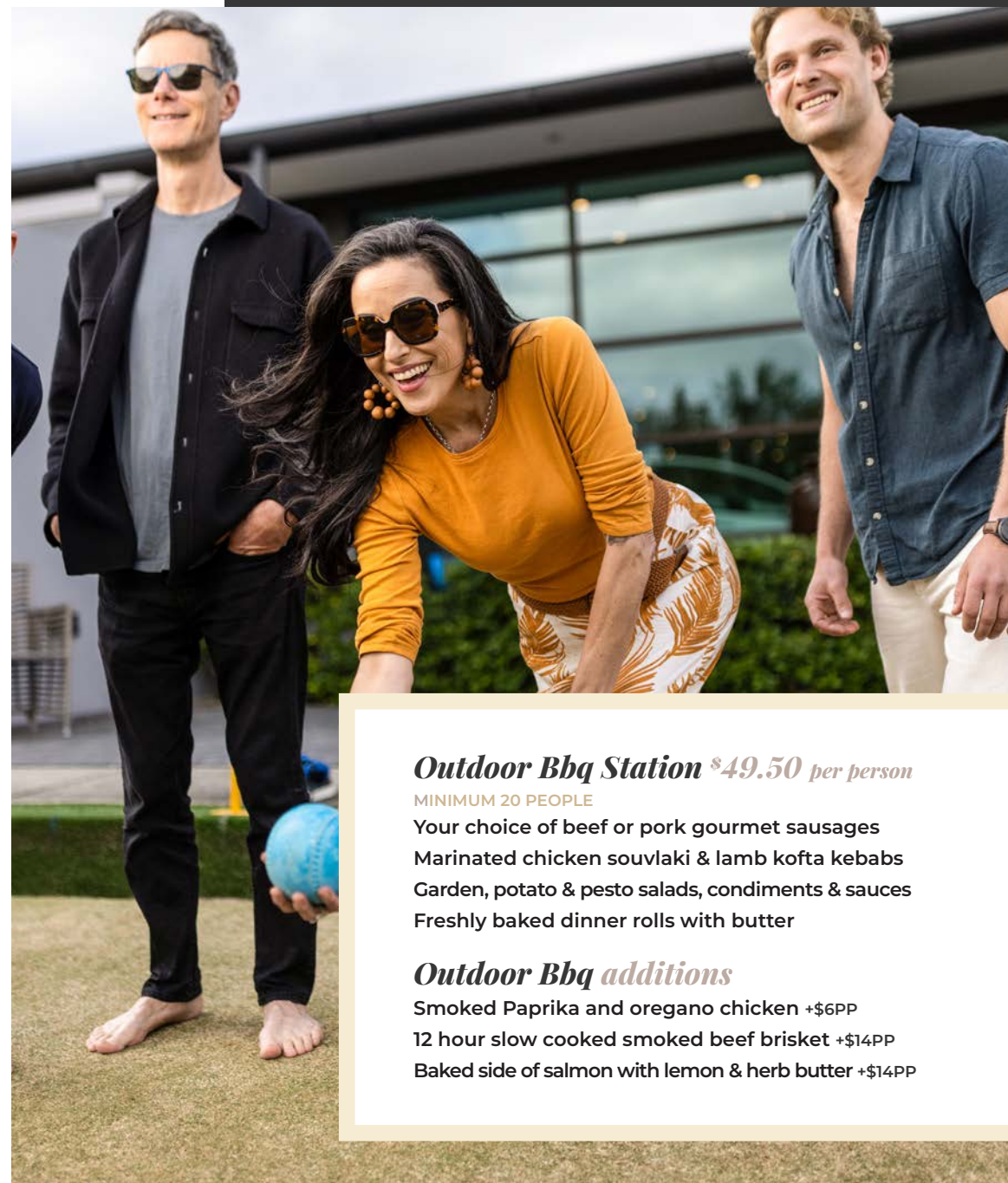
CHEESE BOARD \$150 - FEEDS 10 PEOPLE

A selection of local & imported cheese, condiments, fresh fruit & nuts & premium crackers

GRAZING PLATTER \$200 - FEEDS 10 PEOPLE

A selection of artisanal cheese, cold deli meats, house-made dips, Spanish olives, fresh fruit & nuts, condiments & premium crackers

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Outdoor Bbq Station \$49.50 per person

MINIMUM 20 PEOPLE

Your choice of beef or pork gourmet sausages

Marinated chicken souvlaki & lamb kofta kebabs

Garden, potato & pesto salads, condiments & sauces

Freshly baked dinner rolls with butter

Outdoor Bbq additions

Smoked Paprika and oregano chicken +\$6PP

12 hour slow cooked smoked beef brisket +\$14PP

Baked side of salmon with lemon & herb butter +\$14PP

Buffet Menu Packages

Our buffet menu is set to make your guests feel like one big extended family. Choose from the menu selection below according to your preferred package. Our ingredients may change due to seasonality and availability.

All prices include GST

Standard Package \$70 per person

Choice of two mains, two sides, one dessert
(Includes bread rolls and butter)

Premium Package \$90 per person

Includes 3 Chef's Selection of Canapes on Arrival
Choice of three mains, three sides, two desserts
(Includes bread rolls and butter)

MENU PACKAGES

Buffet Menu Packages cont.

Mains

Eggplant & Potato Aloo Curry, *Mango Chutney, Papadums* GF, VG

Moroccan Vegetable Tagine, *Crispy Chickpeas, Herb Tahini* GF, VG

Smoked Paprika & Oregano Whole Roasted Chicken GF

Caribbean Jerk Chicken, *Coconut Pineapple Salsa* GF

Char Grilled Chicken Shish Tawook, *Tahini Garlic Sauce* GF

Asian Crispy Pork Belly, *Char Siu Sticky Sauce* GF

Roast Porchetta, *Roasted Baby Apples, Jus* GF

Slow Cooked Lamb Shoulder, *Pumpkin Purée, Sesame Dukkah* GF

Slow Roasted Beef Rump Cap, *Chimichurri* GF

12 Hour Beef Brisket, *House-made BBQ Sauce* GF

Whole Salmon Fillet, *Lemon Beurre Blanc, Micro Greens* GF +\$5PP

Steamed Barramundi, *Soy Broth, Ginger, Shallot* GF +\$5PP

SELECT A FOOD STATION FROM OUR FOOD STATION MENU
TO ADD TO YOUR BUFFET EVENT

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Buffet Menu Packages cont.

Sides

COLD

- Baby Potato, Sweetcorn & Pea Salad GF, V
- Quinoa, Kale & Roast Pumpkin Salad GF, VG
- Heirloom Tomato Salad, Olive Crumbs & Fetta GF, V
- Baby Cos, Radish & Fennel Salad, Green Goddess GF, VG
- Red Cabbage, Pine Nuts, Raisins & Pecorino Salad GF, V
- Tuscan Veggie Pasta Salad, Kale Pesto & Bocconcini V

HOT

- Saffron Rice GF, VG
- Truffle Potato Mash GF, V
- Charred Brocolini, Chilli Jam GF, V
- Rosemary & Paprika Roasted Potatoes, Aioli GF, V
- Roasted Seasonal Vegetables, Mint Salsa Verde GF, VG
- Harissa Roasted Carrots, Honey & Pomegranate GF, V

Desserts

- Classic Tiramisu
- Chocolate Mud Cake, Coconut Ice-Cream GF, VG
- Labneh Pannacotta, Pistachio Crumbs, Mango Salsa GF
- Baked Ricotta Cheesecake, Saffron Apricots Sauce
- Pavlova, Vanilla whipped cream, Fresh Seasonal Fruits, Passionfruit Pulp
- Belgium Chocolate & Caramel Trifle, Raspberries GF
- Chef Selection Of Mini Desserts (2 Per Person)
- Selection Of Local & Imported Cheese, Fresh Fruit, Nuts, Quince Paste & Crackers
(Shared Platter Or Individually Plated)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Food Stations

Let us spoil your guests with our delicious range of food stations, carefully selected with the freshest ingredients and condiments.

All prices include GST

Grazing Station \$33 per person

MINIMUM 20 PEOPLE

Selection of artisanal cheese, cold cut meats, dips, chargrilled vegetables, Spanish olives, quiche, pate, fresh fruit & nuts, condiments & premium crackers

Mexican Taco Station \$44 per person

MINIMUM 20 PEOPLE

Includes a selection of gourmet taco fillings served with 6 inch street tortillas

BBQ beef & chipotle chilli taco

Pulled chicken, tomato & chilli taco

Slow roasted pork & chargrilled pineapple taco

Tempura flathead fish taco

CONDIMENTS INCLUDE: *Guacamole, green tomato salsa, pico de gallo, crumbled fetta, ranch slaw, habanero hot sauce, pickled jalapeños, sour cream & fried tortillas*

Outdoor Bbq Station \$49.50 per person

MINIMUM 20 PEOPLE

Your choice of beef or pork gourmet sausages

Marinated chicken souvlaki & lamb kofta kebabs

Garden, potato & pesto salads, condiments & sauces

Freshly baked dinner rolls with butter

Outdoor Bbq additions.

Smoked Paprika and oregano chicken +\$6PP

12 hour slow cooked smoked beef brisket +\$14PP

Baked side of salmon with lemon & herb butter +\$14PP

Live Paella Station *Price on request*

MINIMUM 40 PEOPLE

Enjoy a fresh, made-to-order paella cooked right in front of you and your guests. Choose from seafood, chicken, chorizo and veggies, all simmered in fragrant saffron and spices.

Seafood Station *Price on request*

MINIMUM 20 PEOPLE

A selection of freshly shucked oysters, XL king prawns, fresh lobster tails, snapper, jalapeño & lime ceviche, beetroot cured salmon, mixed sashimi. Choice of three condiments, crusty artisan sourdough & butter.

Dessert Station \$30 per person

MINIMUM 20 PEOPLE

A beautifully crafted selection of sweet canapes, artisan cakes & tarts, doughnuts, fresh fruit & summer berries.

ADD A 3 CANAPE PACKAGE TO START: \$18 PER PERSON





Plated Menu Packages

Our Plated Menu is inspired by local seasonal produce, however, our ingredients may change due to seasonality and availability.

Choose two delicious courses or go all in with a three-course feast!

All prices include GST

Two Course \$75 per person

Two choices from each course
(includes bread rolls and cultured butter)

Three Course \$90 per person

Two choices for each course
(includes bread rolls and cultured butter)

ADD A 3 CANAPE PACKAGE TO START: \$18 PER PERSON

Plated Menu Packages cont.

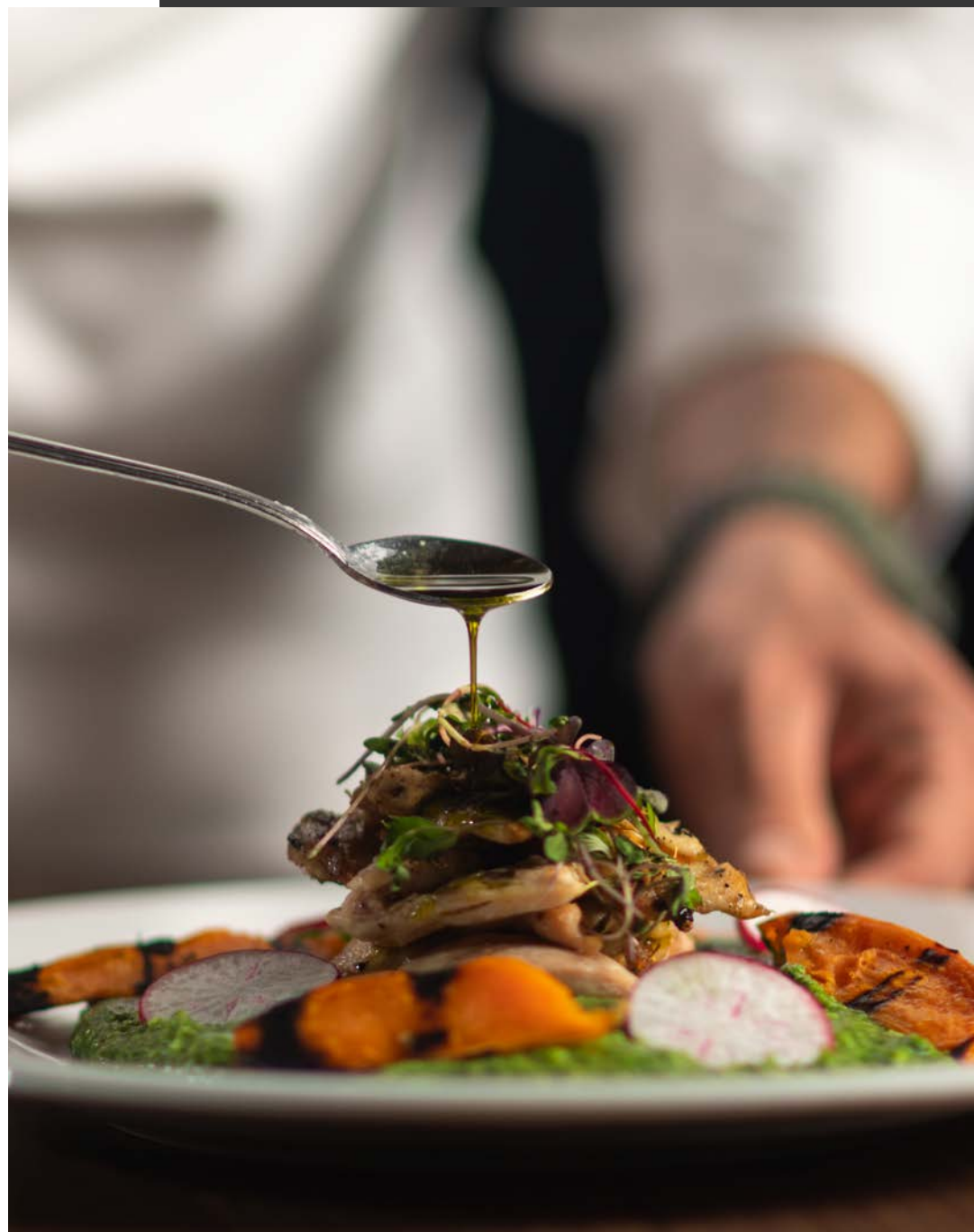
Entrées

Burrata, Burnt Apple, Fresh Peach & Fennel Salad GF, V
Kingfish Crudo, Mango Chilli Salsa, Avocado Citrus Dressing GF
Carpaccio Of Beef, Capers, Croutons, Pecorino & Truffle Aioli
Beetroot Tartare, Whipped Goats Chevre, Crisp Bread V
Wagyu Beef Tartare, 62c Egg Yolk, Black Garlic Emulsion, Herb Crouton
Miso Glazed Eggplant, Sesame, Tomato Emulsion, Chilli Angel Hair VG
Stuffed Zucchini Flowers, Whipped Fetta, Bush Tomato Relish V
Torched Scallops, Wagyu Beef Fat, Blackberry Ponzu Dressing GF
Grilled Yamba Prawns, Lemon Custard, Finger Lime & Chilli Dressing GF

Mains

Miso Glazed Eggplant, Ancient Grains, Herb Tahini, Chilli Angel Hair VG
Snapper Fillet Parsnip Puree, Grilled Broccolini, Burnt Butter & Capers, GF
Pork Belly, Celeriac Puree, Cavolo Nero, Burnt Apple, Gremolata, Jus GF
Wild Barramundi, Coconut Curry, Pearl Barley & Asian Herb Salad, Puffed Rice
Pan Roasted Mulloway, Eggplant Caponata, Green Goddess, Bronze Fennel GF
Roast Lamb Rump, Harissa Honey Carrots, Charred Onions, Mint Salsa Verde GF
Pan Roasted Chicken Supreme, Wild Mushrooms, Sherry Cream, Crispy Onion Rings
Ricotta Dumplings, King Brown Mushrooms, Walnut Pesto, Crispy Enoki, V
Beef Filet Mignon, Sweet Potato Mash, Bone Marrow, Covolo Nero, Bordelaise GF
Honey Glazed Salmon, Chickpea Puree, Shaved Fennel & Orange, Olive Crumbs GF
Herb Crusted Cod, Roast Garlic & White Bean Puree, Sauce Vierge, Crispy Potato Skins
Roast Beef Rump, Baby Carrots, Asparagus, Potato Gratin, Tomato Emulsion, Chimmichurri GF
Beef Cheek In Pedro Ximenez, Cauliflower Puree, Mushroom, Bacon & Baby Onions GF
Chargrilled Pork Cutlet, Carrot & Cardamon Puree, Grilled Asparagus, Miso Butter

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





Plated Menu Packages cont.

Desserts

Classic Tiramisu

Chocolate Mud Cake, Coconut Ice-Cream GF, VG

Labneh Pannacotta, Pistachio Crumbs, Mango Salsa GF

Baked Ricotta Cheesecake, Saffron Apricots Sauce

Eton Mess, Lemon Curd, Meringue, Strawberries And Cream GF

Belgium Chocolate & Caramel Trifle, Raspberries GF

Selection Of Local & Imported Cheese, Fresh Fruit, Nuts, Quince Paste & Crackers
(Shared Platter Or Individually Plated)

Chef Selection Of Mini Desserts (2 Per Person)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Working Lunch Packages

Our working lunches are designed for ultimate convenience and productivity, but above all, they're absolutely delicious!

All prices include GST

Breakfast | Morning Tea | Afternoon Tea

BREKKY CUPS

- Fruit Salad Cups** GF, VG \$7.15
- Granola Bowl, Coconut Yoghurt, Fresh Berries** GF, VG \$8.80
- Chia Pudding, Yoghurt, Seeds & Seasonal Fruit** GF, VG \$8.80

PASTRIES

- Mini Muffins** \$4.40
- Friands** GF \$4.95
- Assorted Tea Cakes** \$5.50
- Mixed Danish Pastries** \$4.95
- Mini Plain Croissants** \$4.40
- Almond Croissants** \$4.95
- Chocolate Croissants** \$4.95
- Pear & Raspberry Crumble Tart** \$4.95
- Chocolate, Coconut & Orange Protein Balls** VG \$3.85

SAVOURY

- Sausage Rolls** \$4.95
- Quiche Lorraine** \$5.50
- Spinach & Fetta Quiche** v \$5.50
- Sun Dried Tomato, Basil & Fetta Quiche** v \$5.50
- Beef Pie** \$5.50
- Cauliflower, Leek & Cheese Pie** \$5.50
- Mini Ham & Cheese Croissant** \$5.50
- Mini Cheese & Tomato Croissant** v \$4.95
- Bacon & Cheese Danish** \$7.15
- Spinach & Ricotta Danish** \$7.15
- Bacon & Egg Roll** \$8.80
- Vegetarian Omelette Brekky Roll** v \$8.25
- Brekky Egg & Chorizo Burrito** \$11
- Smoked Salmon Lox Bagel** \$8.80

(GF OPTIONS AVAILABLE)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Working Lunch Packages cont.

All prices include GST

Lunch

SALADS & BOWLS \$22

Wellness Salad, Macadamia Sour Cream GF, VG

Prawn, Mango, & Avocado Ceviche, Spicy Mayo GF

Fattoush Salad, Fetta, Sumac Yoghurt & Grilled Flatbread V

Tuscan Vegetable Pasta Salad, Kale Pesto & Bocconcini GF, V

Thai Beef Noodle Salad, Shredded Cabbage, Carrot, Asian Herbs, Sesame Dressing GF

Pulled Chicken Burrito Bowl, Crumbled Fetta GF

Poke Bowl with Salmon Sashimi GF

Platters

EACH PLATTER CATERES FOR 10 PEOPLE

MIXED SANDWICH PLATTER \$93.50

INCLUDES

Egg, Chive & Mayonnaise V

Ham, Cheese, Tomato & Mustard

Chicken, Tarragon, Avocado & Mayo

Chargrilled vegetable, Pesto Mayo, Wild Rocket

All prices include GST

Platters cont.

FRUIT PLATTER \$93.50

Selection of seasonal fresh fruit

SANDWICH & WRAP PLATTER \$93.50

CHOICE OF 3 SANDWICHES

Egg, Chive & Mayonnaise V

Ham, Cheese, Tomato & Mustard

Chicken, Tarragon, Avocado & Mayo

Chargrilled vegetable, Pesto Mayo, Wild Rocket

INCLUDES

Falafel, Hummus, Pickles, Tomato, Wild Rocket, Chicken Caesar, Bacon, Egg, Baby Cos, Parmesan Cheese

CHEESE PLATTER \$150

Selection of Local & Imported Cheese, Fresh Fruit, Nuts, Quince Paste & Crackers

GRAZING PLATTER \$200

Selection of Artisanal Cheese, Cold Meats, Dips, Olives, Fruit & Nuts, Condiments & Crackers

MIXED SWEETS PLATTER \$93.50

Chef's selection of mini desserts

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

High Tea Packages

The perfect and delicious accompaniment to make your event at Springwood Sports Club truly memorable.

All prices include GST

LIGHT TEA \$33 PER PERSON

Two Petit Fours, Two finger sandwiches, one scone with jam and cream, , tea and coffee station with assorted teas.

TRADITIONAL HIGH TEA \$49.50 PER PERSON

Two Petit Fours, Three finger sandwiches, two sweet and savoury pastries, one scone with jam and cream, tea and coffee station with assorted teas.



Canape Menu Packages

Our canapé menu is designed to impress and delight every guest, nibble before the main feast, or make it the main event with something more substantial. Our ingredients may change due to seasonality and availability. Please chat to us about staffing requirements and pricing for your event.

All prices include GST

Cocktail Canapes

VEGETARIAN \$5.50 EACH

Vegetable Spring Roll, Sweet Chilli Sauce

Bruschetta Tart, Whipped Fetta, Balsamic Gel

Ricotta, Smashed Pea & Pecorino, Sourdough Crostini

Wild Mushroom Arancini, Parmesan, Truffle Mayo GF

Pumpkin, Cashew & Pecorino Arancini, Pesto Mayo GF

Three Cheese Arancini, Parmesan, Spicy Tomato Relish GF

Haloumi, Mint & Semi Dried Tomato Parcel, Tomato Emulsion

Cauliflower Popcorn, Green Tahini, Sesame Dukkah GF, VG

Vegetable Gyoza, Black Sesame Mayo, Teriyaki Dressing

Sweet Potato & Herb Croquette, Bush Tomato Relish GF, VG

Cauliflower, Cheese & Leek Pie V

POULTRY \$6.60 EACH

Roast Duck Pancake, Hoisin Sauce

Chicken & Shiitake San Choy Bow, Chilli Angel Hair GF

Creamy Chicken & Leek Pie

Grilled Thai Curry Chicken Skewers, Coconut Satay GF

Korean Fried Chicken Bao, Pickled Slaw, Sticky Gochujang Sauce

Lemon & Oregano Chicken Souvlaki, Tzatziki Yoghurt GF

Southern Fried Chicken Slider, Swiss Cheese, Ranch Dressing & Hot Sauce

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Canape Menu Packages cont.

All prices include GST

MEAT \$7.15 EACH

- Mini Yorkshire Pudding**, Rare Roast Beef, Onion Jam, Horseradish Cream
- Beef & Red Wine Pie**, Tomato Relish
- Pork & Fennel Sausage Roll**, Chilli Jam
- Beef Yakitori Skewers**, Sesame Glaze GF
- Crispy Pork Belly**, Burnt Apple, Pickled Cabbage GF
- Moorish Lamb Souvlaki**, Tzatziki Yoghurt GF
- Steamed Lotus Bun**, Char-Siu Pork, Asian Slaw
- Chargrilled Lamb Kofta Skewers**, Mint Raita Sauce GF
- Pulled BBQ Pork Slider**, Argentinian Slaw, Ranch Dressing
- Barbacoa Beef Taquito**, Charred Corn, Green Tomato Salsa, Fetta GF
- Classic Cheeseburger**, House Pickles, American Mustard, Tomato Sauce

SEAFOOD \$7.15 EACH

- Large Fresh King Prawns**, Saffron Citrus Mayo GF
- Fresh Queensland King Prawns**, Avocado Salsa, Corriander
- Freshly Shucked Oysters**, Pink Peppercorn Raspberry Mignonette GF
- Tuna Tataki**, Wasabi Avo Mousse, Ponzu Mayo, Teriyaki Sauce GF
- Barramundi Spring Roll**, Caper & Dill Mayo Dip
- Thai Style Marinated Prawns**, Chilli & Shallot Salt GF
- Tempura Flathead Taquito**, Guacamole, Crème fraîche
- Seared Scallops**, Cauliflower Puree, Olive Crumbs, Truffle Oil GF

SWEET CANAPÉS \$5.30 EACH

- Macarons**
- New York Cheesecake**
- Chocolate Salted Caramel Tart**
- Torched Lemon Meringue Tart**
- Mixed Gelato Ice-Cream Cones**
- Indulgent Chocolate Brownie** GF

Mini Meals

\$13.50 EACH

- Classic Fish & Chips**, Tartare Sauce
- Fancy Steak & Gravy**, Truffle Mash GF
- Korean Fried Chicken**, Sticky Gochujang Sauce GF
- Butter Chicken**, Fragrant Coconut Rice, Coriander GF
- Eggplant & Potato Curry**, Steamed Rice, Mango Chutney, Papadums GF, VG

SELECT A FOOD STATION FROM OUR FOOD STATION MENU TO ADD TO YOUR CANAPE EVENT

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Celebration of Life Packages

All prices include GST*

Package 1 \$40 per person

MINIMUM 30 PEOPLE

Vegetable Spring Roll, Sweet Chilli Sauce
 Beef & Red Wine Pie, Tomato Relish
 Pork & Fennel Sausage Roll, Chilli Jam
 Selection of Gourmet Sandwiches (Including Vegetarian)
 Selection of Seasonal Fresh Fruit Platter

Package 2 \$55 per person

MINIMUM 30 PEOPLE

Vegetable Spring Roll, Sweet Chilli Sauce
 Beef & Red Wine Pie, Tomato Relish
 Pork & Fennel Sausage Roll, Chilli Jam
 Selection of Gourmet Sandwiches & Wraps (Including Vegetarian)
 Sweet Treat Selection (Gluten Free On Request)
 Selection Of Seasonal Fresh Fruit
 Selection Of Local & Imported Cheese, Fresh Fruit, Nuts,
 Quince Paste & Crackers

Additional Platters

EACH PLATTER CATERS FOR 10 PEOPLE

FRUIT PLATTER \$93.50

Selection of seasonal fresh fruit

MIXED SANDWICHES & WRAPS \$93.50

CHEESE PLATTER \$150

Selection of local & imported cheese, fresh fruit, nuts, quince paste & crackers

GRAZING PLATTER \$200

Selection of artisanal cheese, cold meats, dips, olives, fruit & nuts, condiments & crackers

MIXED SWEETS PLATTER \$93.50

Chef selection of mini desserts

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Kids Menu

All prices include GST

Fish 'N' Chips \$16.95

Chicken Nuggets And Chips \$16.95

150g Steak With Chips Or Salad \$16.95

Linguine Napoletana Pasta \$16.95

Cheeseburger With Chips \$16.95

Kids Hawaiian Pizza \$16.95

Kids Margherita Pizza \$16.95



MENU PACKAGES

Beverage Packages

Hire private bar team to run your personal event **\$55 PER HOUR**

Bar tab - this can be arranged on the day of your event with the bar team. You can choose from soft drinks, beers, wines, spirits & juices. You will need to provide your name, credit card and membership card for the bar to set up the tab under your name for your function

All prices include GST

Classic Package

FOUR HOUR PACKAGE \$35.20 PER PERSON

FIVE HOUR PACKAGE \$39.60 PER PERSON

PACKAGE INCLUDES:

White Wine

DeBortoli Vivo Chardonnay, NSW

DeBortoli Vivo Sauvignon Blanc, NSW

Red Wine

DeBortoli Vivo Shiraz, NSW

DeBortoli Vivo Cabernet Sauvignon, NSW

Sparkling Wine

DeBortoli Vivo Chardonnay Pinot Noir, NSW

House and Tap Beers

Post Mix Soft Drinks and Juice

Water Provided

Tea & Coffee

INSTANT TEA & COFFEE STATION \$4.95 PER PERSON

NEPRESSO COFFEE MACHINE & TEA STATION \$275

UP TO 35 PEOPLE

NESPRESSO COFFEE MACHINE & TEA STATION \$550

35 PEOPLE AND OVER



Event Organizing, Styling & Decorating

Our Event stylist will walk you through the whole process for your next special day. We have a wide variety of suppliers to choose from which will cover any item you may need to make your day one to remember.

PRICE UPON REQUEST

Price Upon Request

- Jumping castle / play equipment
- Floral Arrangements
- Cakes, Cupcakes/ Baked Goods
- Balloons, Backdrops & Plinths
- Styling and Decorating of Whole Event
- DJ's



Terms & 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.

Cancellation Policy

All cancellations or change of date made 14 days or less prior to event will incur 50% loss of the minimum spend. All cancellations lost within 10 days of event will incur loss of all monies due as stated on your invoice. Cancellations must be confirmed to Clubs Catering in writing. In the case of an unforeseen circumstances, extreme weather or accidents, Clubs Catering reserves write to cancel any booking and refund any deposits made.

Payment Details & Terms To Confirm Your Booking

Clubs Catering requires a 50% deposit to secure your event date. Full payment is needed to be paid 14 days prior to your event. Any additional costs incurred on the date of the event must be settled on the day. Clubs catering also requires 7 day's notice for any dietary requirements. Additionally no menu changes within 7 days of event. Clubs Catering requires 7 days notice of final numbers or any change in numbers, if there are a decrease in numbers final cost will remain. Any payment made by credit card incurs 1.75% surcharge through STRIPE GATEWAY. AMEX is not accepted.

Setup & Suppliers

Suppliers can deliver flowers, decorations, furniture the morning of the event. Any fee or cost associated with outsourced supplier / contractor requires full payment within 14 days of your event. Any off site suppliers/ contractors must have items collected by 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 within 14 days of the event. Harm or damage to guests or workers caused by external supplier, equipment, styling, décor, furniture or goods are covered by Clubs Catering.

Gratuity

Gratuities are discretional and are appreciated by Clubs Catering.





Contact Us

BRIGITTE DALZIELL
EVENTS AND FUNCTIONS MANAGER

Phone: (02) 8529 5404
(Select Springwood Sports Events, this will direct you to Brigitte)

Email: springwoodevents@clubscatering.com.au
Springwood Sports Club, 83 Macquarie Road, Springwood, NSW, 2777