

OSCARS
@ the Workies

Function Package

MUSWELLBROOK & DISTRICT

Workers CLUB LTD



15 – 17 Sydney Street, Muswellbrook NSW 2333

☎ 6543 2011 info@muswellbrookworkers.com.au www.muswellbrookworkers.com.au

FUNCTION TERMS & CONDITIONS



The Muswellbrook Workers Club has developed a reputation of professionalism when catering to the vast range of requirements for a successful event. There are, however, certain policies that we have found ensure the smooth running of an occasion. They have been developed with you in mind.

1. CONFIRMATION OF BOOKING

To confirm a booking of a room, we must receive a signed copy of the function terms & conditions form along with the room hire fee within 7 days of the initial booking.

2. FINAL NUMBERS

The final number of people attending your function is required at least 7 days before the event. This will be the **guaranteed number**. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number of people attending, whichever is greater.

3. PAYMENT

The contract signatory is liable to pay all the money due under this agreement. Catering accounts must be paid with credit card or cash before the day of the function. Bar accounts must be paid by completion of the function. We do provide credit upon application.

4. CANCELLATIONS

The Muswellbrook Workers Club is a very popular function venue, & our function rooms are in high demand. In the event of cancellations, the following terms apply:

- Cancellations must be in writing
- Functions must be cancelled 30 days prior to function date to receive a refund of room hire fee.
- If a function is cancelled less than 30 days prior to function date, the room hire fee will be retained by the Club.

5. MENU SELECTION

Menu selection can be arranged **by appointment** by telephoning 6543 4993

6. FOOD & BEVERAGE

Liquor licensing laws & the Registered Clubs Act prohibit any individual bringing food or beverage onto the premises. No members discount is given on functions.

7. DAMAGE

The organiser is financially responsible for any damage sustained to the club or any club property during functions. Management must be consulted before adhering anything to any walls, doors or ceilings within the club.

8. INSURANCE

The club will take all reasonable care, but accepts no responsibility for loss or damage to the property of the client. It is therefore suggested that the client take appropriate care when bringing valuables onto the premises.

9. PRICE VARIATION

Every endeavour is made to maintain prices as printed, but these may be subject to change at the discretion of the Management & within GST guidelines.

10. 18TH BIRTHDAY PARTY

If you are looking to book an eighteenth birthday party, in the interest of preventing underage drinking, it is a requirement that Board of Directors approval be given for the party. We would like to request that this application to hold the party is lodged with the Board at least 30 days prior. It is also a requirement that a minimum of two (2) security guards are in attendance (at the patrons cost).

Confirmation

Date of Function _____ Time: From _____ To _____

Set-Up Time _____ Arrival Time _____ Service Time _____

Does Your Function Require Catering? _____ Yes _____ No _____

Total No. of people _____

Adults (18 and over)

Children (13 to 17 years)

Children (3 to 12 years)

Children (2 and under)

Name in Full _____

Address _____

Phone _____ Mobile _____

Email _____

Purchase Order _____

Card Number _____

CSV Number _____

Expiry Date _____ Card Type _____ MasterCard _____ Visa _____

Signature _____ Date _____

Deposit/ Payment _____

Please ensure you have read the Terms & Conditions carefully. Your signature below constitutes your agreement to our terms and conditions. Your booking will not be confirmed until you have returned this document signed along with your room hire payment.

I have read & accepted the conditions stated in this Agreement

Name in full _____

Signature _____

Date _____

Special Dietary Requirements
(i.e. Vegetarian, Celiac, Vegan and Anaphylactic)

Notes

Office use only
Received & processed by

FUNCTION PACKAGE

ROOM HIRE

Ron Adams Room

- | | | |
|--------------------------|--------------------------|----------|
| <input type="checkbox"/> | Half Day (Up to 4 Hours) | \$ 66.00 |
| <input type="checkbox"/> | Full Day (Up to 8 Hours) | \$ 99.00 |

ROOM SET UP (See Sample Layouts)

Ron Adams Room

- | | |
|--------------------------|-----------------|
| <input type="checkbox"/> | Theatre Style 1 |
| <input type="checkbox"/> | Theatre Style 2 |
| <input type="checkbox"/> | Banquet Style 1 |
| <input type="checkbox"/> | Banquet Style 2 |
| <input type="checkbox"/> | Horse Shoe 1 |
| <input type="checkbox"/> | Horse Shoe 2 |
| <input type="checkbox"/> | Herringbone 1 |
| <input type="checkbox"/> | Herringbone 2 |

ROOM SET UP (See Sample Layouts)

Also available for hire are the following:

- | | | |
|--------------------------|----------------|---------------|
| <input type="checkbox"/> | Whiteboard | Complimentary |
| <input type="checkbox"/> | Projector Hire | \$ 30.00 |
| <input type="checkbox"/> | Flip chart | \$ 20.00 |
| <input type="checkbox"/> | Lectern | \$ 20.00 |

*Fixed projection screens are installed in the rooms

TABLE COVERS – Black & White Tablecloths Available

Linen - \$ 15 Per table
 - \$ 30 Cake table Valance
 - \$ 50 Bridal table Valance
 - \$ 8 Chair Covers

Paper - \$3 Per table

Colours

- White
- Black

CAKE SERVICE FEE

Bring your own cake - \$2 per person (crockery charge)

Bring your own, we serve - \$4 per person (crockery & service)

TRADING HOURS

Sunday & Monday **10am – 10pm**

Tuesday, Wednesday & Thursday **10am – 11pm**

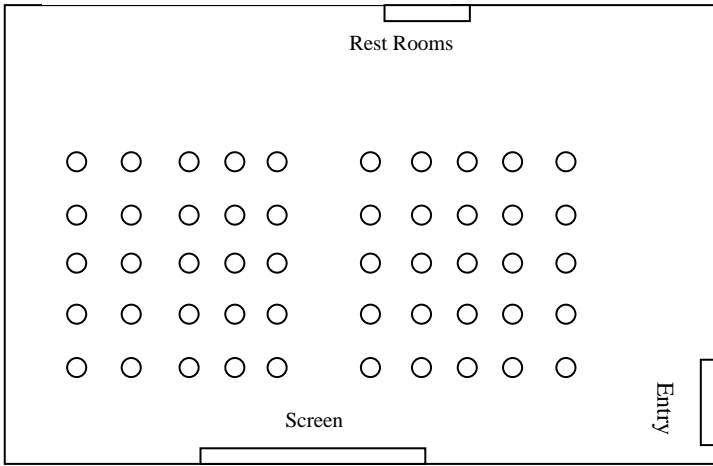
Friday, Saturday **10am – Midnight**

CONTACT DETAILS

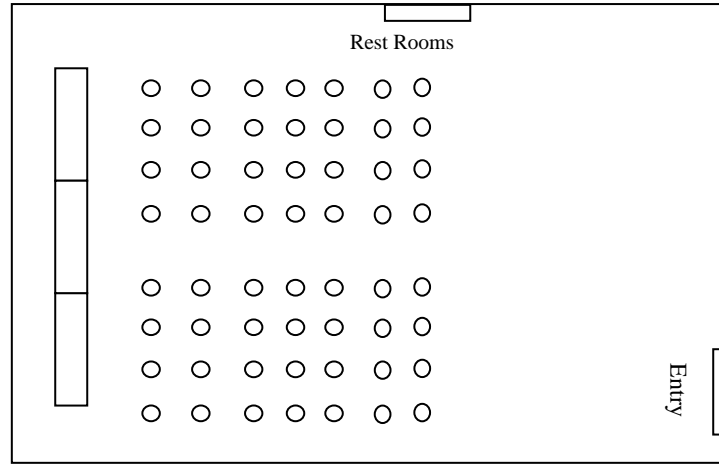
Club Reception **6543 2011**

Executive Chef – Oscar's at the Workies **6543 4993**
(10.00am – 12.00 noon or 2.30pm to 5.00pm)

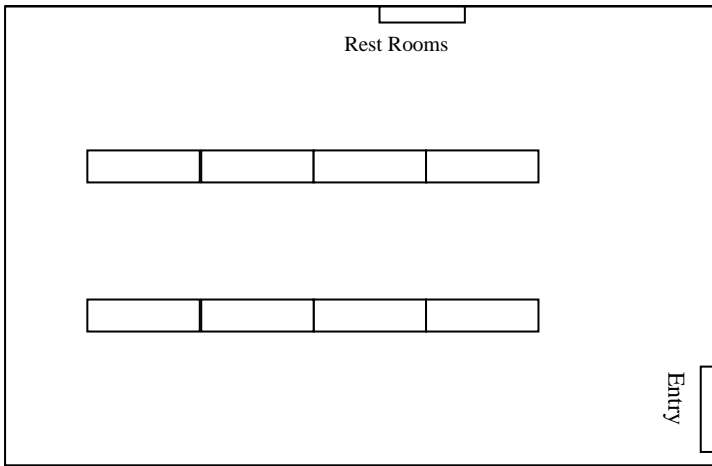
Theatre Style 1 60



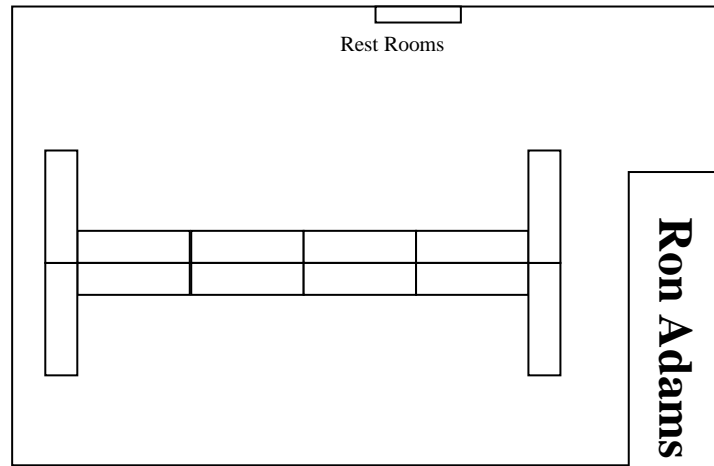
Theatre Style 2 75 max



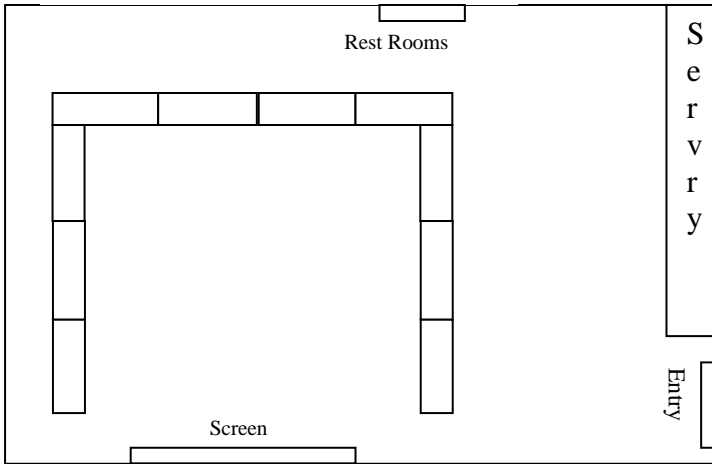
Banquet Style 1 52 max



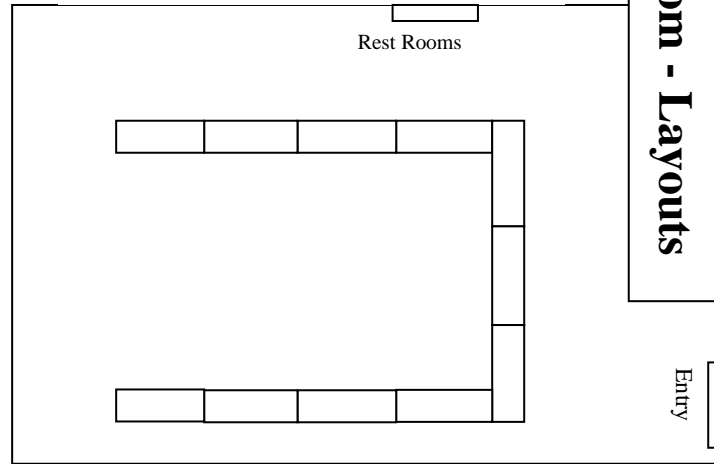
Banquet Style 2 34 max



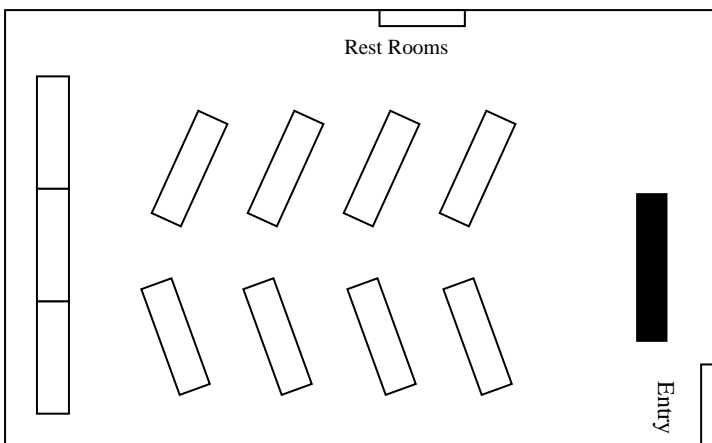
Horse Shoe 1 42 max



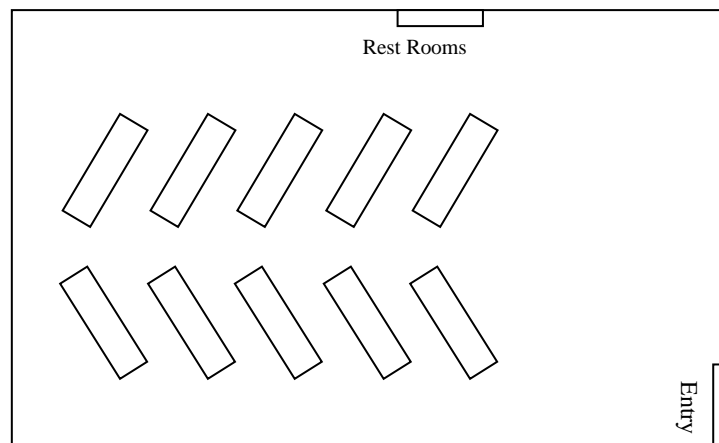
Horse Shoe 2 51 max



Herringbone 1 75 max



Herringbone 2 80 max



Ron Adams Room - Layouts

SHORT BREAK MENU



Please indicate your choice of Menu by ticking the appropriate box.

ALL DAY TEA, COFFEE AND WATER STATION

Coffee and Tea Selection

\$4.50 per person with disposable cups

COFFEE AND TEA WITH BISCUITS

Assorted tea, herbal tea, assorted coffee, assorted biscuits and Hot Chocolate

\$7.50 per person with disposable cups

MORNING AND AFTERNOON TEA

- | | | |
|--------------------------|--------------------------------------------|----------|
| <input type="checkbox"/> | Seasonal Fruit Platter | \$ 90.00 |
| <input type="checkbox"/> | Mixed Cake and Slices Platter | \$ 80.00 |
| <input type="checkbox"/> | Mixed Sandwiches | \$ 68.00 |
| <input type="checkbox"/> | Baked Scones with assorted Jams and Cream | \$ 60.00 |
| <input type="checkbox"/> | Cheese Platter and Biscuits | \$ 98.00 |
| <input type="checkbox"/> | Wrap Platter | \$ 88.00 |
| <input type="checkbox"/> | Mixed Hot Nibbles | \$ 98.00 |
| <input type="checkbox"/> | Giant Bowl of Chips (Serves 4 – 6 people) | \$ 15.00 |
| <input type="checkbox"/> | Giant Bowl of Wedges (Serves 4 – 6 people) | \$ 20.00 |
| <input type="checkbox"/> | | |

Each Platter Serves approximately 12 people and is suitable for morning and afternoon tea

MENU ONE

MINIMUM 25 PEOPLE
Table Service

ENTREES

Select 2 entree, served alternately

- Delicious savoury crepe with a chicken and button mushroom filling in a cream and white wine base sauce.
- Tender, beer-battered portions of fish served with a lemon thyme salad and tartare sauce.
- A lightly puff pastry made volauvent filled with English spinach, bacon and mushroom sauce.

MAINS

Select 2 mains, served alternately

- Pan-seared pork fillet served with seasonal vegetables.
- Lightly-crumbed chicken served on homemade garlic mash potato drizzled with gravy and topped off with sweet-caramelised onions.
- Country style, homemade meat loaf.
- Succulent and tender crumbed bass fillets served on beer-battered fries with an aioli dipping sauce.

DESSERT

Select 2 desserts, served alternately

- New York Cheesecake
- Lime Tart
- Chocolate Mud Cake

2 Course – Main & Entrée \$25.00
2 Course – Main & Dessert \$25.00

- Bread Rolls and Butter \$2.50
- Garlic Bread \$2.50
- Tea & Coffee \$3.50

MENU TWO

MINIMUM 25 PEOPLE
Table Service

STARTERS

Select 2 starters, served alternately

- Soup of the Day.
- Homemade Italian style vegetarian frittata served with a tomato base salsa.
- Lightly dusted in flour, salt and pepper calamari, deep fried and served with a fresh garden salad and garlic aioli sauce.

MAINS

Select 2 mains, served alternately

- Pappardelle al pesto with grilled chicken, semi dry tomatoes and Danish fetta.
- Pan-seared 200g Barramundi fillet served with a sweet honey mustard sauce.
- 200g Rump steak served on a bed of roasted potato served with a red wine jus.

DESSERT

Select 2 desserts, served alternately

- Caramel Tart
- Strawberry Cheese Cake
- Chocolate Lava Cake

2 Course – Main & Entrée	\$30.00
2 Course – Main & Dessert	\$30.00
3 Course	\$35.00

- Bread Rolls and Butter \$2.50
- Garlic Bread \$2.50
- Tea & Coffee \$3.50

MENU THREE

MINIMUM 25 PEOPLE
Table Service

STARTERS

Select 2 starters, served alternately

- Chilli calamari and prawns served in a napolitana sauce with toasted ciabatta bread for dipping.
- Crumbed chicken tenders served with a tangy, green salad and a honey mustard dipping sauce.
- Thai beef salad served with peanut sweet soy and tender pieces of beef marinated overnight.

MAINS

Select 2 mains, served alternately

- Pan-seared John Dory with a lemon, lime and pepper dressing
- Mediterranean Risotto with spinach, spanish onion, marinated capsicum and fetta mixed through a red based tomato and white wine sauce.
- Hand-crumbed tender chicken breast served with beer-battered fries and a fresh and crunchy garden salad.
- Tender pieces of lamb rack served in garlic mash and drizzled with a rosemary gravy.

DESSERT

Select 2 desserts, served alternately

- Key Lime Tart.
- Raspberry Cheesecake.
- House Cannoli.
- Vanilla and Caramel panna cotta.

2 Course – Main & Entrée	\$40.00
2 Course – Main & Dessert	\$40.00
3 Course	\$45.00

- Bread Rolls and Butter \$2.50
- Garlic Bread \$2.50
- Tea & Coffee Complimentary

MENU FOUR

MINIMUM 25 PEOPLE
Table Service

Mixed Bread on Arrival

STARTERS

Select 2 starters, served alternately

- Crumbed camembert, lightly fried to golden brown and served with a plum dipping sauce
- Seafood Trio, combination of prawn, scallop and squid served on a swish of puree avocado.
- Grilled, tender pieces of chicken breast, served with basmati rice and drizzled with our famous, homemade satay sauce.
- Seasonal vegetables sautéed in extra virgin olive oil seasoned with salt and pepper and a hit of curry, wrapped in puff pastry.
- Chicken and sweet potato tartlet.

MAINS

Select 2 mains, served alternately

- Chicken wrapped in prosciutto and stuffed with fetta and avocado.
- White, seafood risotto.
- Spinach and ricotta ravioli with a mushroom and thyme sauce.
- Tender pieces of lamb rack served in garlic mash and drizzled with a rosemary gravy.
- Twice cooked pork belly served on sweet potato mash and a spicy, sticky sauce.
- 300g Sirloin steak, cooked to perfection, served with a red wine jus on a bed of chat potatoes.

DESSERT

Select 2 desserts, served alternately

- Midnight Delight- three layers of chocolate served in a glass.
- Balsamic strawberry and meringue cups.
- Caramel Cheese Cake.

2 Course – Main & Entrée	\$50.00
2 Course – Main & Dessert	\$50.00
3 Course	\$55.00

- Tea & Coffee Complimentary

