

ODEUM

AT THE WORKIES - SINCE 1952

FUNCTION PACKAGE

15 – 17 Sydney Street, Muswellbrook NSW 2333
02 6543 2011
foyer@muswellbrookworkers.com.au
www.theodeum.com.au

MUSWELLBROOK&DISTRICT
Workers CLUB_{LTD}

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 2011

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 organizer 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 endeavor 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

We do not accept 18th birthday parties in our function rooms.

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 (12 years and under).....

Name in Full.....

Address

Phone.....Mobile.....

Email.....

Purchase Order

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

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Notes

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I have read & accepted the Terms & Conditions stated in this Agreement.

Name in full.....

Signature.....

Date.....

Office use only

Received & Processed by.....



Payment Information

Card NumberCSV Number..... Expiry Date

Card Type: MasterCard OR 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.

*Payment details are shredded once payment has been received for your function.

ROOM HIRE

Ron Adams Room (maximum 48 people)

- Half Day (Up to 5 Hours)..... \$ 99.00
- Full Day (All day) \$ 149.00

Spires Board Room (12 - 20 people)

- Half Day (Up to 5 Hours).....\$129.00
- Full Day (All day)\$179.00

****Fixed projection screens are installed in the rooms***

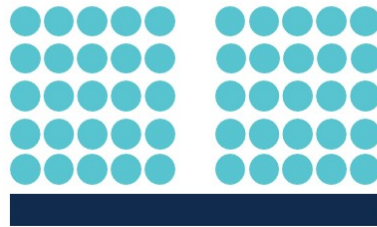
- Whiteboard & AV Package Complimentary
(\$150.00 charge if not returned in full working order)

ROOM SET UP

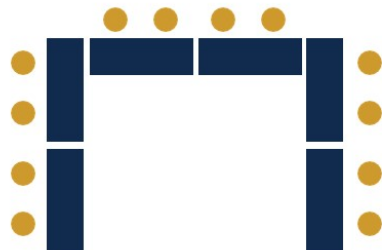
Ron Adams Room

- Theatre Style
- Horse Shoe (USHAPE)
- Herringbone
- Other.....

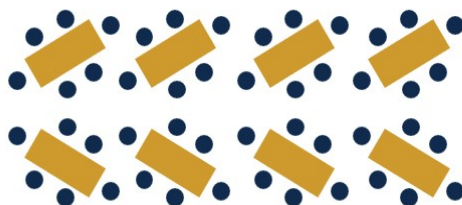
Theatre style - 60 people



Horse Shoe - 12 people



Herringbone - 48 people



SHORT BREAK MENU

Please indicate your choice of Menu by placing a qty required in the appropriate box,
Please also indicate what time you would like each platter served.

ALL DAY TEA & COFFEE

\$5.00 per person

COFFEE AND TEA WITH BISCUITS

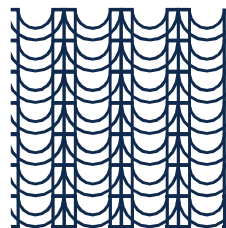
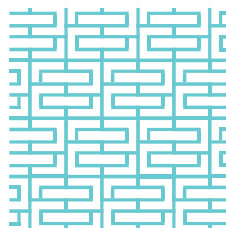
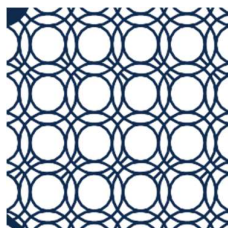
\$8.00 per person

GROUP PLATTER SELECTION – AVAILABLE ANYTIME – PREORDER ONLY

- Seasonal Fruit Platter – refreshing platter of fresh fruit \$ 100.00
- Mixed Cakes – selection of 25 mixed cake or slice pieces \$ 100.00
- Mixed Fresh Sandwiches – 12 assorted cut into ¼'s \$ 75.00
- Baked Scones with Jam and Cream – 15 scones \$ 60.00
- Cheese Platter - assorted cheese with crackers and fruit garnish \$ 98.00
- Wrap Platter – selection 8 wraps, served in half \$ 100.00
- Mixed Hot Nibbles – 90 assorted hot nibbles..... \$ 140.00
- Messe/ Antipasto platter – Salami, olives, dips and crackers \$ 120.00

Wrap Platter and Mixed Hot Nibbles Platter serves approximately 14. The remaining Platters serve approximately 12 people and both are suitable for morning and afternoon tea. Half Platters are also available to order.

- ***Special Menus can be tailored to suit your requirements – Please speak to the Function Supervisor to discuss your needs.***



Set Menu - Sit Down Alternate drop

(Minimum 30 guests)

Dinner rolls and butter served on arrival.

1 Course- Main \$45pp (+ 1 Side) 2 Courses \$65pp (+ 1 Side & 1 Salad) 3 Courses \$85pp (+1 Side & 2 Salads)

Please select 2 options from the following to be served alternately.

Entrée

Thai chicken on a bed of rice noodle salad.

Pumpkin risotto with herb and parmesan.

3 cheese risotto with herb oil and roast hazelnuts.

Prawn cocktail with lemon on crisp lettuce.

Chicken Sate Skewers (3) with steamed rice, Turmeric, Yoghurt, coriander

Mains

Roast chicken supreme with 3 cheese soft polenta, green beans & red wine sauce.

250g Rump, Chargrilled with fries and Garden Salad, red wine sauce with Thyme.

300g Sirloin with Roast Garlic Mash, honey carrots, peas and gravy.

Chicken Supreme, Garlic Lemon Sable potatoes, creamed spinach.

Lamb shanks with Pea and mint risotto & Lamb Jus.

Moroccan lamb loin with spiced tomato rice & Sweet potato crisps.

Grilled Pork Cutlet with sweet mash, beans & dirty gravy

Pan fried Snapper on braised leeks, vine cherry tomatoes, sauce verge & Fried Sage

Green Thai Curry with chicken and jasmine rice.

Desserts

Pavlova with Chantilly cream, strawberries and passionfruit coulis

Sticky date pudding with butterscotch sauce

Eton mess – Vanilla Ice cream, strawberry Chantilly cream, meringue

Key Lime tart with mixed berry compote crème

Cookies and cream cheesecake with chocolate sauce & cream

Salads

Greek Salad, tomato, cucumber, capsicum, Spanish onion, fetta with citrus dressing.

Vitality Salad, mixed quinoa, cherry tomatoes, beans, fetta, pepitas, sunflower seeds, baby spinach, roast kumara, eschalot vinegarette.

Potato Salad, chats potatoes, crispy bacon, shallot, egg, parsley, seeded mayo.

Cesar Salad, baby cos lettuce, bacon, parmesan, egg, croutons, anchovy, dressing and chicken.

Garden Salad, mixed lettuce, tomato, cucumber, radish, fennel, sprouts, Spanish onion.

Sides

Oven roasted chat potatoes with thyme and garlic

Honey carrots with sweet peas

French bens with toasted slivered almonds

Steamed green vegetables with crispy bacon and onion

Canape selection (Minimum 30 Guests)

Silver package

\$25PP

Choice of 5 Deluxe

Gold Package

\$35PP

**Choice of 5 Deluxe
+ 1 Premium**

Platinum Package

\$45PP

**Choice of 5 Deluxe
+ 2 Premium**

Deluxe Selection

Tomato Bruschetta en Crute

Chicken or Beef Sate (GF)

Lamb Kofta with Raita (GF)

Chicken & Tarragon vol au vent

Mini Quiche

Bocconcini & Tomato Pesto Skewers (GF)

Cucumber w Cream cheese Tomato

Whipped blue cheese & Pear Crostini

Arancini Pumpkin or Mushroom

Swedish meatballs with Cranberry Sauce

Salt & Pepper Prawns (GF)

Coconut prawns with citrus Aioli

Party Pies & Sausage Rolls

Thai Chicken Salad (GF)

Prawn Cocktail (GF)

Premium Selection

Hoisin Duck Cucumber bites (GF)

Kilpatrick Oysters (GF)

Chili Con carne

Sweet Pea Risotto with Mint

Pumpkin Risotto

Pulled Pork Sliders

Rockefeller Oysters

Mini Burger sliders with Tom Sauce

Bloody Mary Shot with oyster (GF)

Peking Duck Pancakes