



# FUNCTION PACKAGE

PH: (02) 4939 1200 [CATERING@MAITLANDCITY.COM.AU](mailto:CATERING@MAITLANDCITY.COM.AU) [WWW.MAITLANDCITY.COM.AU](http://WWW.MAITLANDCITY.COM.AU)

# FUNCTION ROOMS

## DIAMOND ROOM

**150 guests**

**4 hours**

CAN CATER FOR ALL TYPES OF FUNCTIONS;  
BIRTHDAYS, WEDDINGS, CONFERENCES,  
WAKES, ENGAGEMENTS AND MORE

PRIVATE BAR & AMENITIES.

DANCE FLOOR, PROJECTOR, SCREEN,  
MICROPHONE, WHITEBOARD OR LECTERN  
AVAILABLE UPON REQUEST.

### ROOM HIRE

PREMIUM MEMBERS- \$300 FOR 4 HOURS.  
ADDITIONAL TIME \$75 PER HOUR

SOCIAL & NON MEMBERS- \$320 FOR 4 HOURS  
ADDITIONAL TIME \$75 PER HOUR

*FUNCTIONS ARE NOT PERMITTED TO END  
LATER THAN 11:00PM*

## OPAL ROOM

**30 guests**

**5 hours**

SMALL FUNCTION ROOM IDEAL FOR  
STAFF MEETING, TRAINING DAYS &  
SMALL GET TOGETHERS

PROJECTOR, SCREEN OR WHITEBOARD  
AVAILABLE UPON REQUEST.

### ROOM HIRE

PREMIUM MEMBERS- \$60 FOR 5 HOURS

SOCIAL & NON-MEMBERS- \$70 FOR 5 HOURS

## MEETING ROOM

**12 people**

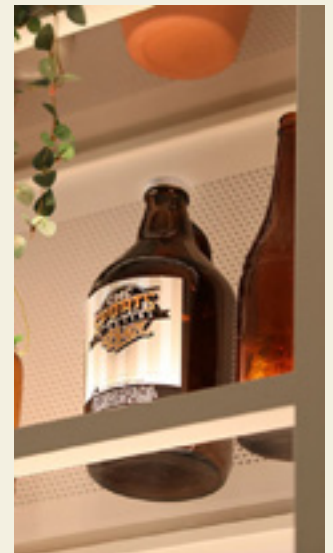
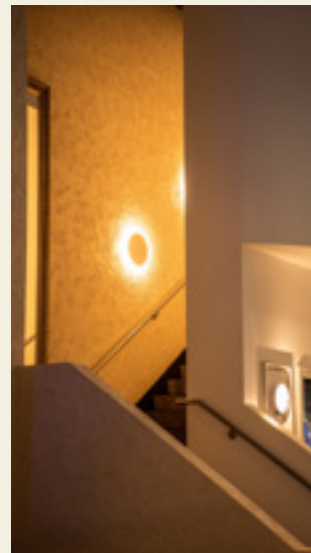
**5 hours**

SUITABLE FOR SMALL TRAINING GROUPS  
OR MEETINGS.

TV SCREEN THAT CAN DISPLAY  
PRESENTATIONS FROM A LAPTOP.

### ROOM HIRE

\$70 FOR 5 HOURS.



# FINGER FOOD MENU

## PLATTERS

**30 guests minimum**

SELECTION OF 3 - **\$13.00 PER PERSON**

SELECTION OF 4 - **\$15.00 PER PERSON**

SELECTION OF 5 - **\$19.00 PER PERSON**

**PUMPKIN AND GOATS CHEESE ARANACINI**  
served with aioli

**PARTY PIE & SAUSAGE ROLLS**  
served with BBQ and tomato sauce

**SPINACH AND CHEESE TRIANGLES**

**BBQ PORK SPRING ROLLS**  
served with sweet and sour dipping sauce

**FISH GOUJONS**  
served with tartare sauce

**SALT AND PEPPER SQUID**  
served with aioli and lemon

**HONEY SOY CHICKEN WINGS**  
served with aioli

**MOROCCAN CHICKEN STRIPS**  
served with sweet chilli dipping sauce

**CHEESEBURGER SLIDERS**  
beef patty, tasty cheese, tomato sauce and pickles

**MINI VEGETABLE SPRINGROLLS**  
served with sweet chilli dipping sauce

## GRAZING TABLES

A mix of cheeses, cured meats, fresh and dried fruit, nuts, crackers, dips and spreads.

**SMALL GRAZING TABLE - \$350**  
**feeding approx. 30/40 guest**

**MEDIUM GRAZING TABLE - \$600**  
**feeding approx. 50/60 guest**

## PIZZAS

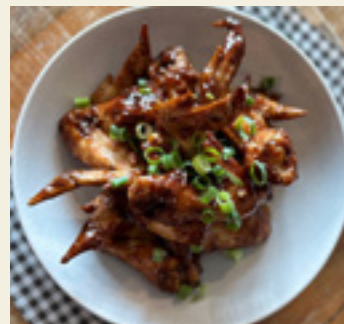
ADD A PIZZA TO YOUR SELECTIONS 12 INCH 8 SLICES

**CHEESE \$19.00** Qty

**MEATLOVERS \$22.00** Qty

**HAM & PINEAPPLE \$20.00** Qty

**VEGO \$21.00** Qty



## A LITTLE MORE

**30 guests minimum - \$22.00 per person**

SELECT 3 OF THE FOLLOWING

THERE WILL BE ONE OF EACH OF YOUR SELECTIONS PER GUEST.  
EACH SELECTION IS PRESENTED IN NOODLE BOXES FOR GUESTS TO GRAB AND ENJOY WHILST STILL MINGLING.

**SWEET AND SOUR PORK PIECES WITH RICE**  
battered pork piece  
tossed through sweet and sour sauce with rice

**CHICKEN AND VEG STIR FRY WITH NOODLES**  
chicken and veg tossed through Asian sauce  
served with noodles

**FISH AND CHIPS**  
tempura battered fish, chips and lemon wedges

**CRISPY BEEF SALAD**  
crispy fried beef strips, lettuce, cherry tomato, cucumber,  
Spanish onion, Thai lime dressing

**BEEF NACHOS**  
Mexican mince corn chips, cheese and sour cream

**MOROCCAN CHICKEN STRIPS**  
Moroccan coated chicken, chips and aioli

**BOSCAIOLA PASTA**  
bacon, mushroom, garlic, onion tossed through pasta  
in a rich creamy white wine sauce

**VEGETABLE RISOTTO**  
roasted root veg tossed through rich Napoli sauce  
and risotto sprinkled with parmesan cheese

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# FINGER FOOD MENU

## MORNING TEA

### MIXED DANISH PLATTER – \$50.00

22 x assorted oven baked Danishes

Qty

### HOUSE BAKED SCONE PLATTER - \$50.00

15 x house baked scones served with fresh cream and jam

Qty

### BANANA BREAD PLATTER - \$60.00

16 x triangles of warm banana bread served with butter

Qty

### CROISSANT PLATTER - \$55.00

15 x ham and cheese toasted croissants or cheese and tomato toasted croissants

Qty

## AFTERNOON TEA

### FRUIT PLATTER - \$80.00

fresh seasonal fruit

Qty

### SANDWICH PLATTER - \$80.00

freshly prepared sandwiches with a mixed of fillings

Qty

### SLICE PLATTER - \$80.00

mix of caramel slice, profiteroles and passionfruit slice

Qty

### TEA & COFFEE STATION

#### ADDITIONAL \$50.

Milk, tea, coffee, sugar and paper cups provided. For alternative milk please speak with our catering manager.

# SIT DOWN MENU

**30 guests minimum**

**2 X COURSE - \$46.00 PER PERSON    3 X COURSE - \$60.00 PER PERSON**

PLEASE SELECT MEALS WHICH WILL BE SERVED ALTERNATIVELY. ALL MAINS ARE SERVED WITH DINNER ROLL AND BUTTER

## ENTRÉE

### CRUMBED HALLOUMI SALAD

baby spinach, roasted pumpkin, Spanish onion & pomegranate molasses

### LIME PEPPER SQUID

served with a garnish salad & lemon

### CHICKEN & SUNDRIED TOMATO PENNE

chicken & sundried tomatoes in creamy pesto sauce topped with parmesan

### CREAMY GARLIC PRAWNS

prawns, onion & garlic tossed with a rich creamy garlic sauce served on a bed of rice

### CRISPY CHICKEN SALAD

fancy lettuce, diced tomato, diced cucumber drizzled with honey mustard dressing

## MAINS

### CHICKEN SUPREME

crispy pancetta, creamy garlic & white wine sauce served with smashed chats & greens

### BRAISED BEEF CHEEK

served on creamy mash potato, seasonal greens & red wine sauce

### PORK SIRLOIN

served with baked potato, baked pumpkin, buttered greens & drizzled with apple jus

### CHAR GRILLED SIRLOIN STEAK

served on garlic mash potatoes, buttered seasonal greens & rich mushroom gravy

### OVEN BAKED BARRAMUNDI FILLET

served with crispy chat potatoes, house made slaw & dill and caper butter

## DESSERTS

### LEMON MERINGUE TART

served with whipped cream & berry compote

### CHOCOLATE MUD CAKE

chocolate shards and Chantilly cream

### ROCKY ROAD CHEESECAKE

served with fresh cream & strawberries

### PAVLOVA

topped with fresh seasonal fruit, cream & passionfruit pulp

### STICKY DATE PUDDING

with rich butter scotch sauce, whipped cream & strawberries



# SIT DOWN MENU

**30 guests minimum**

## TRADITIONAL ROAST

TRADITIONAL ROAST ONE COURSE SERVES OUT **\$30pp**

**ALL GUESTS RECEIVE THE SAME MEAL.**

### **TRADITIONAL**

mixed roast with pork and beef – served with baked potatoes, roasted pumpkin, baked sweet potatoes, carrots, green and rich gravy.

**ADD DESSERT FOR \$6 PP**

### **PAVLOVA**

with whipped cream and fresh fruit passionfruit pulp

**APPLE CRUMBLE & CUSTARD**

## EXTRAS

**WHITE CHAIR COVER \$6 EACH**

Qty

**WHITE ROUND TABLECLOTHS \$9.50 EACH**

Qty

**WHITE RECTANGLE CLOTHS \$7.50 EACH**

Qty

**COLOURED SASHES \$3.00 EACH**

Qty

**LINEN NAPKINS \$1.50 EACH**

Qty

**STAGE HIRE FROM \$100/DAY**

Centrepieces available upon request.

# DRINK PACKAGES

**40 guests minimum. Applies to every guest at the function.**

## STANDARD

3 HOURS - **\$40.00 PER PERSON**

4 HOURS - **\$55.00 PER PERSON**

Tooheys Standard Light,  
Mid Strength and Full Strength on tap

A selection of  
Red, White & Sparkling Wines  
from our standard package collection

Soft Drinks  
& Orange Juice

## DELUXE

3 HOURS - **\$50.00 PER PERSON**

4 HOURS - **\$65.00 PER PERSON**

Tooheys Standard Light,  
Mid Strength and Full Strength on tap

Bottled Beers

A selection of  
Red, White & Sparkling Wines  
from our deluxe package collection

Soft Drinks  
& Orange Juice

## COCKTAIL HOUR

1 HOURS - **\$25.00 PER PERSON**

Choose two of our tap cocktails  
to be served during your cocktail hour.

(cocktail hour must start prior to 7pm)



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# TERMS & CONDITIONS

## **18TH & 21ST BIRTHDAYS**

Club Maitland City does not permit 18th or 21st birthday's under any circumstances.

## **BOOKING TIMES**

Club Maitland City opens at 9am daily. For the safety of our staff we do not allow early entry for events. We also do not permit functions to finish later than 11pm and the room must be vacated no later than this time.

## **BOOKING CONFIRMATION**

The booking form is to be filled out and emailed to [catering@maitlandcity.com.au](mailto:catering@maitlandcity.com.au) or handed in to reception. Final numbers & meal selection must be completed 2 weeks prior to the event, along with all dietary requirements.

## **ROOM HIRE & DEPOSIT**

Payment of your room hire is required to secure the booking. This must be paid within 7 days of invoice being issued or you may forfeit your booking.

## **PAYMENT**

Final payment is to be paid in full one week prior to your event. No refund will be given if cancelation is with 7 days prior to event.

## **FOOD & BEVERAGE**

Club Maitland City does not allow external food or beverages to be bought into the premises. We do allow celebratory cakes or cookies and can provide a knife, serviettes and plates upon request.

## **DECORATIONS**

Decorations are encouraged, however strictly no glitter, confetti or sticky tape to be used.

## **DAMAGE & CLEANING**

You are financially liable to any damage to Club Maitland City property, whether administered by yourself or guests. There will be a cleaning fee for confetti, glitter or damages to the Room. Credit card is to be kept on file until the completion of your event for any charges.

## **RESPONSIBLE SERVICE OF ALCOHOL**

Club Maitland City is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any disorderly, offensive, or improper conduct in any of the event areas inside or adjacent to the event area. Any person believed to be approaching intoxication or involved in any disorderly, offensive, or improper conduct will be escorted off the premises.

The appearance of all members and guests must be always neat and tidy. The following dress is not permitted at any time, bare feet, dirty/ripped clothing, swimwear or offensive t-shirts. The Management's decision will be final.



# BOOKING FORM

This must be completed to confirm booking. Until this form is returned your booking date may be taken by another function booking.

**Name:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Event Date:** \_\_\_\_\_

**Event Type:** \_\_\_\_\_

**Number of guests:** \_\_\_\_\_

**Room:**     Diamond             Meeting Room             Opal

**Start Time:** \_\_\_\_\_

**Preferred Food service times:** \_\_\_\_\_

**Dietary Requirements:** \_\_\_\_\_

*Additional information: (cake table, gift table projector etc)*

**Bar Tab**     Yes       No     *If yes limit:* \_\_\_\_\_

## PAYMENT DETAILS

### CREDIT CARD DETAILS

**Card Holder Name:** \_\_\_\_\_

**Card Number:** \_\_\_\_\_

**Exp date:** \_\_\_\_\_             **CVC:** \_\_\_\_\_

Sign & Date below to acknowledge that you have read and agree to the terms & conditions on the previous page.

**Sign:** \_\_\_\_\_

**Date:** \_\_\_\_\_