



THE CLUB

— EST. 1907 —
HOTEL

FUNCTIONS KIT

THE PRIDE OF CHINCHILLA
— SINCE 1907 —



ESTABLISHED IN 1907, THE CLUB HOTEL IS ONE OF OUR TOWN'S OLDEST PUBS AND IS THE PRIDE OF CHINCHILLA. WE SPECIALISE IN GOOD OLD-FASHIONED COUNTRY HOSPITALITY, OFFERING DINING, ENTERTAINMENT, ACCOMMODATION AND MORE - 7 DAYS A WEEK.

WHATEVER THE OCCASION, THE CLUB HOTEL HAS EXACTLY WHAT YOU'RE LOOKING FOR!

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FUNCTION SPACES

BYRNE ROOM | BEER GARDEN





BYRNE ROOM

AS OUR PREMIER FUNCTION SPACE, THE BYRNE ROOM OFFERS FULL PRIVACY AND A VERSATILE RANGE OF SET-UP OPTIONS, MAKING IT PERFECT FOR YOUR NEXT CORPORATE WORKSHOP, PRESENTATION OR MILESTONE EVENT.

FEATURES:

- Fully private room
- Free wi-fi access
- AV Equipment (including microphone and LCD screen)
- Whiteboard
- Flip Chart
- Pre-Programmed music (A variety of playlists are available)

YOU WILL RECEIVE:

- Experienced and professional wait/ bar staff
- Function set up and pack down

CAPACITY (APPROX):

- Sitting: 50 - 60 pax
- Standing: 100 pax



Boardroom



U-Shape



Classroom



Theatre



Banquet



Cocktail

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BEER GARDEN

SITUATED UNDER THE OPEN SKY, THE BEER GARDEN ALLOWS YOUR GUESTS TO SOAK UP THE GREAT OUTDOORS AND IS BEST SUITED FOR CASUAL STANDING EVENTS SUCH AS BIRTHDAY CELEBRATIONS, ENGAGEMENT PARTIES OR CORPORATE NETWORKING FUNCTIONS.

FEATURES:

- Outdoor heaters
- DOSA (Designated smoking area)
- Free wi-fi access
- Kids playground

YOU WILL RECEIVE:

- Experienced and professional wait/ bar staff
- Function set up and pack down

CAPACITY (APPROX):

- Sitting: 20 pax
- Standing: 40 - 50 pax



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FOOD PACKAGES

CORPORATE PACKAGES | PLATTERS | CANAPÉS | BUFFETS | ALTERNATE DROP



CORPORATE PACKAGES

OPTION 1: DAY DELEGATE BUFFET BREAKFAST FROM \$35PP

(Minimum of 40 guests required)

BEVERAGES

- Bottomless freshly brewed coffee and selection of tea
- Fresh orange and apple juice

CONTINENTAL

- Baker's basket of sliced sourdough with butter, selection of Australian preserves and mixed petite Danishes
- Seasonal fruit platters

HOT BREAKFAST SELECTION

- Creamy scrambled eggs
- Pork and parsley chipolatas
- Grilled forest mushrooms
- Crispy hash browns
- Roasted bacon rolls





OPTION 2: DAY DELEGATE FULL DAY FROM \$36PP

(Minimum of 20 guests required)

BEVERAGES

- Bottomless freshly brewed coffee and selection of tea

MORNING TEA

- Orange juice, assorted muffins, chocolate chip cookies, carrot cake and fresh fruit platter

WORKING LUNCH

Selection of sandwiches:

- Curried egg and lettuce
- Chicken, avocado and aioli
- Sliced ham, tomato and cheese
- Hungarian salami, lettuce, tomato and relish

AFTERNOON TEA

- Juice, ANZAC biscuits and lamingtons

OPTION 3: LUNCH OR DINNER BUFFET FROM \$40PP

(Minimum of 40 guests required)

STARTER

- Freshly baked dinner rolls with butter

BUFFET

- Roasted chicken with house gravy
- Beef lasagne with creamy béchamel sauce
- Seasonal roasted vegetables
- Fresh green peas

CONDIMENTS AND SIDES

- Salad dressing
- House gravy

DESSERT

- Carrot tray cake
- Chocolate tray cake

ADDITIONAL INFORMATION:

A selection of tea and coffee is available for the duration of your event at \$7.50pp





OPTION 4: HIGH TEA FROM \$40PP

(Minimum of 10 guests required)

BEVERAGES

- Bottomless freshly brewed coffee and selection of tea
- Fresh orange and apple juice

CONTINENTAL

- Assorted muffins, chocolate chip cookies, carrot cake and fruit platter

HIGH TEA LUNCHEON

Tier One: Sweets

- House made lemonade scones with strawberry jam and cream, lamingtons and ANZAC biscuits

Tier Two: Sandwiches

- Curried egg and lettuce, leg ham, cheese and tomato, Chicken, avocado and mayo

Tier Three: Hot Pastries

- Black Angus mini meat pies with smokey bush relish, Selection of mini quiches and petite sausage rolls

AFTERNOON TEA

- Freshly brewed coffee and selection of tea

OPTION 5: DELUXE BUFFET LUNCH FROM \$48PP

(Minimum of 40 guests required)

BEVERAGES

- Bottomless freshly brewed coffee and selection of tea

HOT SELECTION

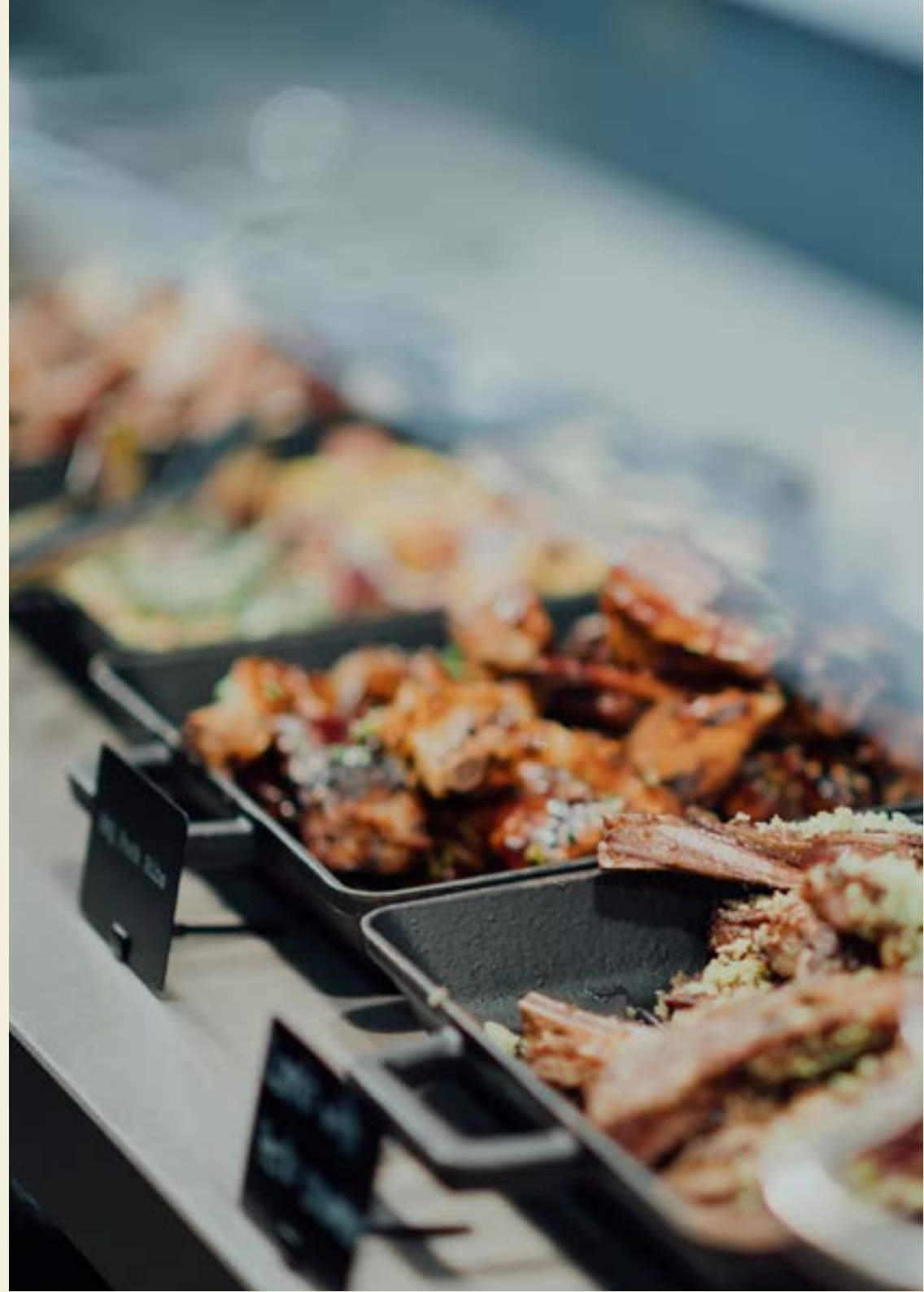
- Choice of roast beef or pork with chunky apple sauce
- Creamy mash potato
- Green beans, steamed carrots and peas
- Traditional beef lasagna with mozzarella and parmesan cheese
- Pumpkin soup with baby spinach and semi-dried tomato
- Freshly baked bread rolls with butter

SALAD SELECTION

- Greek salad with feta, olives, tomato, cucumber, red onion and balsamic dressing
- Slaw salad with sweet mustard pickles and aioli
- Caesar salad with smashed eggs, bacon pieces, Grana Padano and mayo dressing

DESSERT SELECTION

- Mini chocolate hazelnut fudge (GF)
- Italian tiramisu
- Petite pear and walnut cake (GF)



PLATTERS

MORNING AND AFTERNOON TEA PLATTER | \$50

Selection of mini muffins, ANZAC biscuits and scones with jam and cream

FRUIT PLATTER | \$50

Selection of seasonal fruit slices - Enquire into what's on this season

KIDS PLATTER | \$50

Selection of cocktail sausages, mini pies, chips and tomato sauce

ADDITIONAL INFORMATION:

A selection of tea and coffee is available for the duration of your event at \$7.50pp



MIXED SANDWICH SELECTION | \$75

- Curried egg and lettuce
- Sliced leg ham, tomato and cheese
- Chicken, avocado and aioli
- Hungarian salami, tomato, cucumber and relish

CHEF SELECTION | \$95

- Black Angus mini meat pies with bush tomato relish
- Gourmet sausage rolls
- Selection of petite quiches
- Sweet potato wedges
- Pork belly bites marinated in a hickory smoked BBQ sauce

SUSHI SELECTION | \$110

- California rolls
- Crumbed chicken teriyaki
- Cucumber, daikon, wakame and carrot
- Tuna with Japanese mayo

Served with soy dipping sayce, pickled ginger and wasabi leaf

WESTERN DOWNS MEAT SELECTION | \$160

- Satay chicken and beef skewers
- Crumbed lamb cutlets
- Pork belly bites mixed with smokey Bundaberg rum marinade
- Cheesy garlic bread with bush tomato relish

TRAWLER'S CHOICE | \$185

- Chargrilled Moreton Bay bugs in garlic butter
- Golden battered QLD snapper
- Grilled prawn skewers
- Salt and pepper calamari
- Fresh Tasmanian oysters
- Half shell Coffin Bay scallops with bacon and cheese crumble

With crispy fries, tartare sauce, confit garlic aioli and fresh lemon

GOURMET CHEESE SELECTION | \$85

- Gympie molten brie
- Stanthorpe Brass Monkey blue
- Kenilworth smokey cheddar

With fresh muscatels, strawberries, quince paste, dried apricots, mix of nuts and crisp lavosh bread with charcoal water crackers



CANAPÉS

1 HOUR PACKAGE | \$25PP

Selection of 2 cold and 2 hot canapés

1.5 HOUR PACKAGE | \$30PP

Selection of 3 cold and 3 hot canapés

2 HOUR PACKAGE | \$40PP

Selection of 2 cold and 4 hot canapés

(Minimum of 20 guests required for any canapé package)

COLD CANAPÉS

- Mini sushi selection including; California rolls with soy sauce, pickled ginger and wasabi leaf
- Korean chicken and rice noodle stir fry with black sesame and crunchy fried shallots
- Iron bark smoked salmon with wakame, wasabi cream and tobiko
- Peking duck tartlets with caramelised onion jam and toasted sesame
- Siu Yuk (braised pork belly) with kimchi and sesame soy dressing
- Baby bocconcini skewers with cherry tomato, fresh sweet basil and truffle oil
- Turkish falafel with garlic tahini hummus purée (vegan)
- Roasted borsh purée with roasted pumpkin and Jerusalem artichoke chips (vegan)

HOT CANAPÉS

- Black Angus mini meat pies with a smokey bush tomato relish
- Panko crumbed QLD tiger prawns with confit garlic aioli dipping sauce
- Satay chicken skewers with a Thai coconut peanut dipping sauce
- Spinach and feta filo pillows in a light pastry (vegetarian)
- Arancini with bacon, pumpkin and Grana Padano resting on a rich Napoli sauce
- Samosas with a mango chutney dipping sauce (vegetarian)
- Pork and vegetable spring rolls with a sweet chilli dipping sauce
- Italian meatballs with Napoli sauce and parmesan cheese



BUFFETS

THE WHOLE HOG SMOKED BBQ PACKAGE | \$ POR

(Minimum of 40 guests required)

YOUR CHOICE OF MEAT (2)

- Beef
- Pork
- Chicken
- Lamb
- Garlic and herbed sausages

YOUR CHOICE OF SIDES (2)

- Slaw salad mix served with a mustard pickle dressing and aioli
- Fresh leafy garden salad with side dressing
- German style potato salad with bacon and smashed eggs

SAUCES

- Seeded mustard, tomato sauce, BBQ sauce and house gravy

SPIT ROTISSERIE BUFFET | \$ POR

(Minimum of 40 guests required)

YOUR CHOICE OF MEAT (2)

- Beef
- Pork
- Chicken
- Lamb

YOUR CHOICE OF SALAD (2)

- Slaw salad mix served with a mustard pickle dressing and aioli
- Fresh leafy garden salad with side dressing
- German style potato salad with bacon and smashed eggs

YOUR CHOICE OF SAUCES (2)

- Apple sauce
- Tomato sauce
- BBQ sauce
- House gravy

*POR = price on request

ALTERNATE DROP

THREE COURSES | \$85PP

(Minimum of 20 guests required)

ENTRÉE (2)

- QLD blue pumpkin arancini with smokey bacon served on a rich Napoli sauce, finished with Grana Padano
- Half dozen natural oysters topped with wakame and tobiko, raspberry vinaigrette, bruschetta mix with fresh lemon

MAINS (2)

- 300g grass fed Gympie sirloin served on a bed of confit garlic mash with broccolini and drunken French shallots with mushroom ragout
- Baked Atlantic salmon steak served on finger potatoes, baby beetroots, fresh asparagus with salsa verde and burnt lemon

DESSERT (2)

- Tiramisu served with wild berry compote fresh cream and strawberries
- Apple and rhubarb strudel served with crème anglaise and pistachio dust

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TWO COURSES | \$30PP

(Minimum of 20 guests required)

ENTRÉE

- Toasted garlic bread and Greek style pita with hummus, garlic tzatziki and beetroot dip

MAINS (2)

- Chicken Maryland with whipped mash, mixed steamed vegetables and gravy
- Beer battered flat head with chips, salad, tartare & lemon

ADDITIONAL INFORMATION:

All alternate drop functions can be customised to suit your group's tastes and dietary requirements ahead of the event date.

Our friendly function staff and chef would be happy to discuss the options available.

DIETARY REQUESTS:

We can accommodate for all dietary requirements upon request. It is important to let our function staff know upon booking whether anyone attending your event has specific dietary restrictions.

If these needs are not disclosed before the event date our chef will strive to find a suitable alternative, however this is not guaranteed.

BEVERAGE:

Add a glass of house Australian red or white wine for \$7.50pp or feel free to purchase a beverage from our bar at any time.





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THANK YOU

**ENQUIRE NOW VIA ADMIN@THECLUBHOTELCHINCHILLA.COM.AU
OR CALL 07 4669 1100**

