

EVENTS

PACKAGE

TERMS & CONDITIONS

DEPOSIT & PAYMENTS

To secure your booking, we require a deposit of the room hire amount within seven (7) days. The total remaining balance of your event is to be paid seven (7) days prior to your function. Refunds are at the discretion of management.

DURATION OF EVENT

The cost of room hire is based on a four (4) lunch booking or five (5) hour dinner booking. If you exceed the designated booking duration time, you may be required to pay the increased room hire fee. Club Charlestown reserves the right to make this decision.

BOOKING CONFIRMATION

Function details are required to be confirmed with our function team fourteen (14) business days prior to your booking. Once details are confirmed, final payment of the event is required within seven (7) days.

CLUB REGULATIONS

All guests must sign in to Club Charlestown upon entry. Club Charlestown reserve the right to refuse entry to anyone that is intoxicated or anyone that does not meet the entry requirements. Persons under 18 must be supervised at all times within the club by a responsible adult. Alcohol is not to be brought into the club for any reason, including as a gift. If alcohol is brought into the club, it will be left at reception to be collected post-event.

18TH/21ST BIRTHDAYS

Club Charlestown will not host 18th Birthday parties. 21st Birthday celebrations require one security guard per 100 guests, paid by the host, for the duration of the celebration.

PHOTOGRAPHY

Club Charlestown may use photo's taken from your function for our promotions & advertising. If you wish for your function not to be photographed please let us know.

BAR TAB PAYMENT

Bar accounts and tabs are to be reconciled before leaving the venue at the time of your event. A credit card is required to be held for security for the duration of the bar tab.

PRICING

We do our best to honour pricing for all quotes however they are subject to change due to seasonal availability.

VACATING THE PREMISES

Please be mindful to our neighbours upon exiting of the Club.

MEMBERS PRICING

Member's pricing is unavailable for corporate functions.

DECORATIONS & SETUP

All decorations should be discussed with your functions coordinator prior to your event. Decorations not permitted are confetti scatters, confetti balloons, Smoke, Fog, or Bubble Machines, Rice or Rose Petals, Fireworks, Lasers and Candles. All decorations must be taken with you at the end of your event.

Under no circumstances are you permitted to nail, screw, or sticky tape anything to the walls or surfaces of the club. Blue Tac is to be used in the placement of sticky tape or any adhesive.

MUSIC IN THE COURTYARD

The Courtyard is an outside function venue and is in close proximity to residents We have the following restrictions in place - **Live music only (Solo or Duo permitted), No DJ's, Karaoke or Jukebox.**

If you require any assistance booking live music, we recommend Gener8 Entertainment - 4955 9450 or bookings@genr8ent.com.au

SELF-CATERING

Self-Catering is not permitted at Club Charlestown.

DAMAGES

Club Charlestown accepts no responsibility for damage or loss of property during your function. You are also financially responsible for any loss sustained to the premises and to club property during the function. In the event that the fire, police, or ambulance is to be called to your event, all charges will be offset to your function.

FUNCTION ROOMS

THE DECK ROOM

Private meeting room, TV with HDMI connection, Air-conditioned.

CAPACITY

2-15 guests

ROOM HIRE

\$50



FERRIS ROOM

Private meeting room, TV with HDMI connection, Whiteboard, Air-conditioned.

CAPACITY

2-25 guests

ROOM HIRE

\$100



PATRICIA ROOM

AV facilities, direct access to synthetic green, bar & outdoors.

CAPACITY

2-50 guests

ROOM HIRE

\$150



FUNCTION ROOMS

LINCOLN ROOM

AV facilities, direct access to synthetic green, bar & outdoors.

CAPACITY

50-120 guests

ROOM HIRE

\$200



THE COURTYARD

Located in Club Charlestown. Alfresco dining area, direct access to synthetic green and outdoor bar.

CAPACITY

100-200 guests

ROOM HIRE

Lunch (4hrs) \$250
Dinner (5hrs) \$400

*Minimum food spend & guest number applies



BAREFOOT BOWLS

Bowls provided and seating available

CAPACITY

2-200 guests

ROOM HIRE

Free



PLATTERS

HOT PLATTERS

Mushroom & Mozzarella Arancini with truffle aioli (30) (GF, VG)	\$60
Butter Chicken Empanadas with mint yoghurt (30)	\$60
Mini Pizzas (24) Pepperoni OR Roast Vegetable (VG)	\$60
Satay Chicken Skewers with peanut sauce (20) (GF)	\$75
Pork Belly Bites with BBQ sauce, chilli, shallots & peanuts (40) (GF,DF)	\$80
Falafel Sliders with beetroot hummus & pickled cucumber (20) (VG)	\$100
Karaage prawns with soy, pickled ginger, chili & lime dipping sauce (30)	\$100

HOT PLATTERS

Hot Chips Platter	\$20
Tempura Calamari (25)	\$60
Chicken Nuggets (50)	\$60
Vegetable Spring Rolls (20) (VG,V)	\$60
Cocktail Beef Pie (24)	\$60
Cocktail Sausage Roll (24)	\$60
Cocktail Fish (30)	\$60

COLD PLATTERS

Fruit Platter Seasonal Fruits	\$120
Chefs Cheese Selection 4 kinds cheese, dried fruits, nuts & crackers	\$120
Antipasto Platter Mixture of cured meats, olives, sun dried tomatoes, cornichons, dips & toasted Turkish bread	\$120

Dietaries-
GF - Gluten Free
V - Vegan
VG - Vegetarian
DF - Dairy Free

We endeavour to accommodate to a range of dietary requirements with sufficient notice.

PLATTERS

SANDWICH AND WRAPS

Sandwich Platter	\$80
40 Triangles Chefs selection	
Wrap Platter	\$120
20 Wrap halves Chefs selection	

MORNING TEA

Scones with Jam & Cream	\$4 EA
Assorted Freshly Baked Biscuits	\$4 EA
Caramel Slice Portions (GF)	\$4 EA
Banana Bread (GF)	\$4 EA
Assorted Selections of Cakes	\$4 EA
Tea & Coffee upon Arrival	\$3.5 PP
Extended amount needed	+\$2 PP

DESSERT PLATTERS

1 Cake & 1 Slice	\$6 PP
Chef's selection	
Mini Doughnuts	\$6 PP
Chocolate, Glazed & Nutella	
1 Eclair & 1 Profiterole	\$8 PP
Mix of different flavours	
Mini Tarts	\$8 PP
Mix of Caramel, Chocolate & Lemon	
Luxury Desserts	\$14 PP
2 Desserts & 1 Donarch handmade chocolate	

Dessert platters are based on per person (PP) price

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PLATTER PACKAGES

Minimum 25 Guests

SELECTION OPTIONS

Package 1

\$28 Per Person

3 cold selections and 3 hot selections

Package 2

\$32 Per Person

2 cold selections and 4 hot selections

COLD SELECTION

Bruschetta with tomato, onion, basil, feta & balsamic glaze on crostini (VG)

Mixed Sushi Platter 2 Pieces per person w wasabi & soy sauce (GF)

Potato Rösti with smoked Salmon & chive crème fraiche

Thai Beef Salad Asian salad, Nam Jim dressing, roast peanuts & crisp noodles (GF, DF)

Chicken & Mango Mini Tart with mayonnaise and onion

Goats Cheese Mini Tarts with slow roasted tomato, basil & balsamic glaze (VG)

Mini Prawn Cocktail Roll with Iceberg lettuce & Maryrose sauce

Creole Beef with horseradish, cucumber & garlic crostini

HOT SELECTION

Vegetable Spring Roll (V, VG)

Cocktail Beef Pie

Cocktail Sausage Roll

Cocktail Fish 2 Pieces per person with tartare sauce & lemon

Cheeseburger Slider with Tomato sauce, mustard & pickles

Mushroom & Mozzarella Arancini with Truffle aioli (VG, GF)

Lamb Kofta Skewer with salsa verde & yoghurt

Cocktail Pizza Choose from pepperoni OR roast vegetables

Stuffed Pumpkin Flower with sweet corn & ricotta (VG)

Macaroni & Cheese Croquette with chipotle & tomato relish (VG)

BBQ BUFFET

Minimum 25 Guests

SELECTION OPTIONS

1 Meat Selection	\$25 Per Person
2 Meat Selection	\$30 Per Person
3 Meat Selection	\$35 Per Person

Dessert- see options on the Individual platters page

MEATS

Mediterranean Spiced Chicken Breast in spicy tomato sauce (GF)

Gourmet Beef Sausage In onion gravy

150g Rump Steak With Smokey BBQ sauce & grilled onion (GF)

SALADS (SELECT 3)

Fresh Garden Salad (GF)

Fresh Coleslaw

Baby Beetroot & Feta

Penne Pasta in Garlic Aioli (GF)

Creamy Potato Salad (GF)

CARVERY BUFFET

Minimum 40 Guests

SELECTION OPTIONS

	1 Meat Selection	2 Meat Selection	3 Meat Selection
1 Course	\$27 Per Person	\$32 Per Person	\$37 Per Person
2 Course	\$39 Per Person	\$44 Per Person	\$49 Per Person

Dessert- see options on the Individual platters page

ENTREES (SELECT 2)

Satay Chicken Skewers Served with jasmine rice, Asian salad & cucumber yoghurt (GF)

Tempura Calamari With honey mustard salad & tartare

Traditional Caesar Salad

Baked Chicken Filo Pastry Parcel With leek & feta served with fresh salad

MAINS

Roast Pork & Apple Sauce (GF)

Roast Chicken Pieces With celery & sage stuffing

Roast Beef With seeded mustard (GF)

VEGETABLES (ALL INCLUDED)

Baked Pumpkin & Sweet Potato (GF)

Potato & Leek Gratin

Cauliflower with Béchamel & Grilled Cheese

Steamed Vegetables (V)

New Potatoes in Roast Garlic Butter (GF)

SELECTION BUFFET

Minimum 40 Guests

SELECTION OPTIONS

3 Selections	\$36 Per Person
Extra Dish (1 selection)	\$12 Per Person

CHOOSE FROM

Beef Bourguignon - Braised beef, bacon, onions, mushrooms in a rich red wine sauce on a bed of crushed new potatoes.

Beef Stroganoff - With casarecce noodles, baby spinach, gherkins and dill.

Thai Beef - On a bed of crisp hokkien noodles, Asian salad, nam jim dressing, fried shallots, roast peanuts, aioli and kecap manis.

Korean Spiced Chicken - with Boneless thigh meat, Asian salad, fried shallots, roast peanuts, on a bed of steamed rice and ssan dressing

Roast Chicken on the Bone - in a lemon, orange and ginger sauce with Asian greens on a bed of steamed rice.

Chicken Breast Sliced - roast chicken breast in a mushroom, bacon, basil and garlic cream sauce with baby spinach and pasta.

Pork Belly - fried pork belly bites with hokkien noodles stir fried vegetables and honey soy dressing.

Prawns - Coconut curried prawns with carrot, celery, onion, and peas on a bed of steamed rice.

Roast Pumpkin - With spiced cous cous, charred eggplant, roast capsicum, sun dried tomatoes, haloumi, pine nuts, baby spinach and yoghurt.

ITEMS FOR HIRE

TABLE LINEN

WHITE LINEN TABLECLOTHS

\$15 each

BLACK LINEN TABLECLOTHS

\$20 each

BACKDROPS

ROUND WIRE MESH STAND

\$80 Hire

(Decorations not included, stand only)

ARCHED WOOD STAND

\$80 Hire

(Decorations not included, stand only)



CONTACT US



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