

MEMORIAL

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

PATRICIA ROOM

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

CAPACITY

2-50 guests

ROOM HIRE

FREE



LINCOLN ROOM

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

CAPACITY

50-120 guests

ROOM HIRE

FREE



THE COURTYARD

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



PLATTERS

COLD PLATTERS

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

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

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
Mushroom & Mozzarella Arancini with truffle aioli (30) (GF, VG)	\$60
Butter Chicken Empanadas with mint yoghurt (30)	\$60
Mini Pizzas (24)	\$60
Pepperoni OR Roast Vegetable (VG)	
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

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	
<i>Dessert platters are based on per person (PP) price</i>	

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

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

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

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 (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 (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)

CONTACT US



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