

# FUNCTIONS

AT THE PARA HILLS COMMUNITY CLUB



THE PLACE TO BE FOR CELEBRATING



The award winning Para Hills Community Club is the place to be for your next event.

Located in the Northern suburbs of Adelaide, we are a fully licensed venue offering a large versatile function room which can accommodate a wide range of events.

Our Club was established fifty years for families that lived in the local area, giving them a place to come together in a casual and relaxed environment. To this day, we continue to be a venue committed to bringing family and friends together for all occasions.

360-370 Bridge Road, Para Hills (08) 8258 2848 bistromanager@parahillsclub.com.au



# **FUNCTION ROOM**

Our large versatile function room can host up to 160 guests, for a range of events, including birthdays, engagement parties, sport presentations, private dinners and weddings.

We offer a range of affordable function packages for you to choose from, including cocktail and sit down packages. If you would like something special, we create a package to suit your needs.

## **CAPACITIES**

Banquet: 120 (100 with Dancefloor)

Cocktail: 160 Theatre: 150

**BOOKING INFO** 

Room hire: \$300 No minimum spend.

With a total spend on food & beverage of \$1,500, your room hire fee will be waived

Room hire includes: set up of room, table clothes and room hire for up to 5 hours.

#### **FFATURES**

A large and private bar

USB/laptop connection with wall mounted tvs

around the room

Private entrance

Free onsite carpark

Wheelchair access

Free wi-fi

Ceiling mounted disco ball

Wireless microphone





# SET MENU

MINIMUM NUMBERS: 60

**ALTERNATE DROP** 

(UP TO 2 CHOICES FOR EACH COURSE)

2- COURSE \$29.90 PER PERSON

3- COURSE \$35.90 PER PERSON

**CHOICE** 

(UP TO 2 CHOICES FOR EACH COURSE)

2- COURSE \$32.90 PER PERSON

3- COURSE \$39.90 PER PERSON

### **ENTREE**

SOUP (GF)

Choose from: Roasted pumpkin, potato & leek or minestrone

WARM CHICKEN SALAD (GF)

Grilled chicken tenders with baby spinach, roasted capsicum, semi sundried tomatoes, red onion, olives, and fetta cheese finished with a balsamic glaze

THAI BEEF SALAD (GF)

Marinated beef strips, with mixed lettuce, capsicum, cucumber, red onion, coriander, toasted cashews and house made sweet potato chips

SALT & PEPPER SQUID With a petite salad, aioli and lemon

PASTA

Choose from Penne, Chicken tortellini or pumpkin ravioli and one sauce:

Creamy bacon and mushroom Cherry tomato chorizo basil in rosé sauce Roasted pumpkin garlic, spinach and pesto

WARM PEPPERONATA, FETTA & CHERRY TOMATO TART Served with sticky balsamic







### MAIN

INCLUDES BREAD ROLL AND SALAD OR VEGETABLE BOWLS TO TABLE

BAKED CHICKEN SUPREME (GF)
Filled with roast capsicum, baby spinach and haloumi cheese, served with roasted root vegetables and garlic cream sauce

BAKED BARRAMUNDI (GF) Served with potato rosti, steamed broccolini and creamy lemon butter sauce

BRAISED LAMB SHANK (GF)
Served with mashed potato and roasted garlic
and rosemary jus

CHARGRILLED PORTERHOUSE (GF)
Served with roasted thyme and garlic baby
potatoes and red wine jus

BAKED ATLANTIC SALMON (GF) Served with mashed potato, steamed asparagus and hollandaise sauce

BAKED CHICKEN SUPREME (GF) Filled with mushroom, roasted garlic and bacon, served with spring onion mash and rosé sauce

# **DESSERT**

VANILLA BEAN PANNACOTTA (GF) With macerated berries and lemon curd

PAVLOVA (GF)
With fresh fruit, passion fruit pulp,
whipped cream and berry coulis

APPLE & RHUBARB CRUMBLE With vanilla ice cream

BLACK FOREST GATEAU
With marinated cherries and double cream

STICKY DATE PUDDING
With butterscotch sauce and cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE With raspberry coulis and whipped cream

> ORANGE & ALMOND CAKE (GF) With orange glaze



# **PLATTERS**

OPTION 1 \$12.90 PER PERSON Choose from 6 options

OPTION 2 \$18.90 PER PERSON Choose from 8 options

OPTION 3 \$23.90 PER PERSON Choose from 10 options

Minimum of 60 people

# **COLD SELECTION**

- Bruschetta
- Mini Caesar salad
- Red onion jam tart with goat curd and cherry tomato
- Dukkha bread with sticky balsamic, and olive oil
- Pita and dips
- Smoked salmon, cucumber with capers and red onion with aioli
- Chef's selection assorted sandwiches
- Vegetable frittata
- Selection of cakes

### **HOT SELECTION**

- Smokey BBQ chicken wings
- Pies
- Pasties
- Sausage rolls
- · Cocktail spring rolls
- Cocktail samosa
- Cocktail dim sim (Vegetable or beef)
- Curry Puffs house made
- House made mini quiche
- Chicken skewers with a choice of BBQ, satay, and honey and soy marinade
- Beef skewers with a choice of BBQ, satay, and honey and soy marinade
- Salt n pepper squid
- Fish goujons
- Arancini: Choice of pumpkin; mushroom; parmesan and basil
- · Seasoned wedges
- Chef's selection of sliders
- Spinach and ricotta rolls
- Prawn twisters
- Coconut prawns





# DRINK OPTIONS

## CASH BAR

Your guests can purchase individual beverages over the bar

# SUBSIDISED MENU

Your guests pay a predetermined amount towards a drink with the remaining balance to be charged to your beverage tab

# STRAIGHT BAR TAB

We can create a beverage menu and list the beverages that are included for your guest to enjoy during your event up to a predetermined limit

# **DRINKS PACKAGE**

We can create a drinks menu and list what's included for your guests to enjoy for the selected time frame

STANDARD DRINK PACKAGE
Includes: A white, red and sparkling wine,
choice of 3 tap beer/cider (listed below)
and post mix soft drink
4 hour \$43 per person

5 hour \$52 per person

SOFT DRINK PACKAGE Includes post mix soft drink and juice\*. 4 hour \$29 per person 5 hour \$35 per person

\*Soft drink does not include bottled soft drink/juice and barista coffee.
You can choose from the list of wines, and up to 3 tap beers/ciders below to create your drinks menu.

#### WINE

Beach Hut Sauvignon Blanc Beach Hut Shiraz Beach Hut Sparkling

If you wish to customise your drinks list, to include additional wines or cocktails, please talk to our Functions Coordinator

#### **BEER**

Hahn Super Dry
Hahn Premium Light
West End Draught
Coopers Pale Ale
Coopers Mild Ale
Carlton Draught
Bulmers Cider
Great Northern
XXXX Gold





# **EXTRAS**

### **DECORATIONS**

Chaircovers \$4 each
Chair Sashes \$1.50 each
Chair Lyrca Bands \$1 each
Balloon Centrepieces \$6.50 each
Centrepieces From \$10 each
Photo Backdrop From \$50

FOR MORE INFORMATION ABOUT SASHES AND CENTREPIECES, PLEASE TALK TO OUR FUNCTIONS MANAGER

### MUSIC

Mr Ed's Entertainment This includes sound system, lighting, wireless microphone for speeches and

MC (optional)

4 hours - \$450

5 hours - \$550

6 hours - \$650

For more information - 0439 386 048

# BYO CAKE

Service fee for plates, napkins & cutlery \$25

#### KIDS ENTERTAINMENT

Mad Hatterz Parties

Face painting (2 Hours) - \$220 +GST Balloon Artist (2 Hours) - \$240 +GST

Glitter Tattoo (2 Hours) - \$220 + GST

Contact: Toni Anne Phone: 0418 843 955

Email: madhatterzparties@gmail.com

# ADD A THEME TO YOUR EVENT

Ace Nights

Supplying full size and quality casino tables including blackjack, roulette, poker, big wheel and craps

Themes include include:
Casino Royale
1920s Gangster
What happens in Vegas

Contact: David acenights.com.au david@acenights.com.au

# BOOKING CONDITIONS

#### **BOOKING CONFIRMATION & FINAL PAYMENT**

All function bookings will be tentatively held for 14 days, at which point a deposit of \$300 and the signed terms and conditions will be required to confirm the booking. Without confirmation, the function space may be allocated to another booking without notification. Should you require an extended tentative period, please ensure this is arranged with the Functions Manager. Final payment minus the deposit is required no later than 14 days prior to your function.

#### **CANCELLATIONS**

Function cancellations must have a minimum of 30 days' notice prior to the event date. Any cancellations with fewer than 30 days may incur additional cancellation fees. All cancellations will forfeit the deposit.

#### **CATERING CONFIRMATION**

Catering requirements including any dietary requirements, menu choice, special requests and final numbers is required 14 days prior to your function. Please note that your confirmed final numbers will be the minimum catering charge. If you wish to make any changes to catering requirements there may be additional charges.

Whilst we make every effort to provide notice of menu changes, on some occasions it is unavoidable and therefore catering and pricing are subject to change at anytime and without notice. Under no circumstances are any type of food or beverages to be brought onto the premises. Birthday and Wedding cake are the exception which must be disclosed to the Function Manager prior to the event.

All guests must be catered for.

#### **MINORS**

All Minors MUST be off the premises by 12am. Children must always remain under direct parent/guardian supervision.

#### LIABILITY

The customer is responsible for any damage, injury or theft incurred at the Club by the organisers, guests of the organiser or any person attending the function. It is the customer's responsibility to ensure that all guests behave in an appropriate manner. The venue does not accept responsibility for loss or damage of any equipment, goods, gifts, or personal belongings brought in by guests or organisers.

Management reserves the right to remove any person(s) believe to be intoxicated, unruly or who may pose a danger to themselves or other guests. If at any time guests are in breach of the law/license/terms and conditions the function may be shut down without liability. Management reserves the right to withhold deposits paid in the event of any venues terms and conditions being breached.

#### **DECORATIONS AND MEDIA**

Decorations may be brought in by the organiser, at an agreed time arranged with the Function Manager beforehand. You can bring in a laptop or USB, but all screen presentation must be tested prior to the function. The Para Hills Community Club can not guarantee that your media device will operate properly even if compatible, the club will not be held responsible for any failure of this entertainment

NAME:	PHONE NUMBER:
EMAIL:	

By signing below, you accept the terms & conditions outlined in this document.

SIGNATURE: DATE: \_\_\_\_\_

