



CLUB
SUNBURY
Functions



Let Us Help You Create the perfect event

Club Sunbury is a functions venue for guests wanting to entertain, enlighten or educate, with unique function spaces available for up to 250 guests.

Located just 35 minutes from Melbourne, the Club includes our award-winning bowls Xdome, an undercover outdoor alfresco deck, bowlers lounge and a beautiful function room for up to 200 seated guests and 250 guests cocktail style.

Whether it's a milestone birthday, christening, engagement, wedding, conference or memorial package, our friendly functions team will work closely with you to ensure you have a memorable celebration.

Our Head Chef will deliver delicious seasonal menus with fresh ingredients your guests will love.

On Friday nights local Club Sunbury members have access to our Courtesy Bus to get home safely after your function. The courtesy bus can also be hired for events.

We offer a range of function packages, floor plans and prices to suit your needs and budget. Please call our Functions Team to discuss your upcoming function and how we can assist.

Jess Bonanno

Functions Co-Ordinator
03 9744 1211

Function SPACES



CONCOURSE

Capacity Seated: 50

Capacity Standing: 80

Hire: \$200

Hire Duration: 3 Hours
\$50 extra per hour

Security: \$200
May be required for night events



CATERING OPTIONS

Buffet, Set Menu, Cocktail
X Dome Bar Menu



FUNCTION ROOM

Capacity Seated: 200

Capacity Standing: 250

Hire: \$400

Hire Duration: 5 Hours
\$50 extra per hour

Security: \$220 Fri & Sat
Compulsory for night events
\$250 Sunday
May be required for day events



CATERING OPTIONS

Buffet, Set Menu, Cocktail



THE LOUNGE

Capacity Seated: 80

Capacity Standing: 120

Room Hire: \$200

Hire Duration: 3 Hours
\$50 extra an hour

Security: \$200
May be required for night events



CATERING OPTIONS

Buffet, Set Menu, Cocktail
X Dome Bar Menu

FUNCTION ROOM HIRE

5 HOUR HIRE*

Inclusions

- Our largest space with variable floorplan options including dance floor
- Dedicated function bar
- Knowledgeable and friendly staff for the duration of the event
- PA system with cordless microphone
- Bluetooth music system
- Wifi access
- A raised stage for presentations or entertainment
- Self-serve water station or chilled bottles on tables for seated events
- Welcome and directional signage for your guests
- Disco ball and coloured dance floor lighting
- 2 x Data projectors with large displays
- Cloth napkins

OPTIONAL EXTRAS

Self-serve tea & coffee station	\$55
Laptop hire	\$50
Sony portable wireless speaker	\$60
Bingaroo interactive games table	\$80
Chair covers with sash	\$4ea
Cake cutting - individual plated serves	\$3pp
Cake cutting - platters	\$2pp
<i>(Self cake cutting an option)</i>	
Artificial flower centre pieces	FOC
Red carpet	\$50
Extended stage or Stage Removal	\$150
Tablecloths - white	\$5ea
- black	\$10ea
Plinth Hire - 75cmH x 33cmW	\$15
- 90cmH x 37cmW	\$20
- Hire both	\$30

SECURITY

A security guard for your function is compulsory for all evening functions. Cost \$220 (Fri & Sat) or \$250 (Sun). Day functions are decided at the discretion of management.

**Functions latest end time on Thursday-Saturday nights is 11:30pm with guests required to leave the venue by 11:45pm*



CONCOURSE HIRE

3 HOUR HIRE*



Inclusions

- Hire of exclusive area
- Clothed tables
(cake, gift & food tables)
- Flexible seating space with lounge options
- Wifi access
- Directional signage for guests
- Overlooking the Xdome rinks - prime viewing for optional barefoot bowls

Optional Extras

Self-serve tea & coffee station	\$55
Audio visual to large LCD screen (Content restrictions apply)	\$75
Bingaroo interactive games table	\$100
Cake cutting - individually plated	\$3ea
Cake cutting - platters (Self cake cutting an option)	\$2pp
Red Carpet	\$50
Tablecloths - white	\$5ea
Tablecloths - black	\$10ea
Xdome kegerator private bar hire with dedicated staff member	\$200
Sony portable wireless speaker	\$60

BOWLERS LOUNGE HIRE

3 HOUR HIRE*



Inclusions

- Hire of exclusive Private Lounge
- Dedicated bar
- Dedicated function service staff
- Flexible seating space with variable floorplan options
- Wifi access
- Directional signage for guests
- Audio visual to large tv screen

SECURITY

A security guard may be required for your function & will be at the discretion of Management. Cost \$200.

**Functions latest end time on Thursday-Saturday nights is 11:30pm
with guests required to leave the venue by 11:45pm*

Optional Extras

Plinth Hire	
75cmH x 33cmW	\$15
90cmH x 37cmW	\$20
Hire both	\$30

Self-serve tea & coffee station	\$55
Laptop hire	\$50
Bingaroo interactive games table	\$80
Cake cutting - individually plated	\$3pp
Cake cutting - platters (Self cake cutting an option)	\$2pp
Red Carpet	\$50
Artificial flower centre pieces	FOC
Tablecloths - white	\$5ea
Tablecloths - black	\$10ea
Sony portable wireless speaker	\$60



Cocktail MENU

Gold Package \$35pp

Select 6 Items - 2.5hr Food Service

Diamond Package \$43pp

Select 8 Items - 3hr food service

Bruschetta (VO) tomatoes, Spanish onion, basil, feta cheese & balsamic glaze

Italian Meatballs (GF) braised in tomatoes, olives & basil with aged parmesan cheese

Beef Slider Agus beef, smokey bbq sauce, cheddar cheese & brioche bun

Lemon Pepper Calamari (GF) roasted garlic aioli & herbs

Gourmet Beef Pies with tomato sauce & herbs

Tandoori Chicken Skewers (GF) with mint & coriander yoghurt sauce

Crispy Prawns (GF) with lemon pepper, lime aioli & herbs

Cajun Chicken Slider chicken tenderloin, garlic aioli, shredded lettuce & brioche bun

Arancini (GF, VE) roasted pumpkin & feta, with garlic aioli

Vegetarian Spring Rolls (V) with Thai sweet Chilli mayo & toasted sesame

Assorted Gourmet Quiche with tomato relish & herbs

Bourbon Chicken Drumettes (GF) with BBQ sauce, spring onion & fried shallots

Smoked Salmon Crostini with King salmon, toasted sour dough, caviar & capers mayo

Gourmet Sausage Roll with puff pastry & tomato sauce

MIXED SANDWICH PLATTER (GFO, VEO) \$75

Gluten Free Bread: Full GF Platter \$90 - Half-Size GF Platter \$45

A fresh selection of chef-made sandwiches filled with a variety of classic favourites including - honey leg ham & cheese, roast chicken w lettuce & mayo & seasonal vegetarian options with grilled vegetables, cheese & vegetarian with mixed salad, tomato & cheese.

SEASONAL FRUIT AND CHEESE BOARD (GFO, V) \$100

A delightful selection of both Australian & imported soft and hard cheeses, complemented by an assortment of lavosh crackers, rice crackers & crisp grissini sticks alongside an array of seasonal fresh fruits.

GOURMET ORIENTAL TASTING PLATTER \$120

A premium selection of Asian-inspired bites, featuring vegetarian spring rolls, crispy karaage chicken bites, tempura prawns, crispy calamari rings, mini beef dim sims & tender chicken satay skewers. Served with a dipping sauce - sweet chilli, sweet soy & sesame.

BAKER'S CHOICE PLATTER \$120

A delicious assortment of freshly baked favourites, including gourmet beef pies, classic sausage rolls, spinach & feta puff pastries & mini quiches, served with condiments.

CAPTAIN'S TAPAS PLATTER (GFO) \$120

A delicious selection of shareable gourmet bites, featuring crispy lemon pepper calamari, chef's assorted arancini balls & golden fish bites with roasted garlic aioli & chunky tartare sauce.

CHILLED ANTIPASTO PLATTER (GFO) \$130

A selection of gourmet cured meats, including prosciutto, salami, chorizo, ham & turkey. Served with artisan Turkish bread, crisp lavosh, rice crackers & grissini sticks. Accompanied by marinated bocconcini & cherry tomato skewers, semi-dried tomatoes, mixed olives, brie & cheddar, house-made dips, spiced nuts & a touch of seasonal fresh fruits & grapes.

THE SMOKEHOUSE PLATTER (GFO) \$150

A hearty selection of smoky & savoury favourites, including sticky bourbon-glazed chicken wings, tender BBQ pork ribs, crispy southern fried chicken tenderloins & Asian-style pork belly bites.

ARANCINI PLATTER (GF & VO) \$90

Four cheese arancini balls served with aioli or
Pumpkin & feta arancini balls served with aioli (GF, V)

SWEET TREATS PLATTER \$100

Assorted cakes and slices and seasonal fruits

Each platter serves 8-10 people

PLATTER PACKAGES



Disclaimer: Whilst every effort is made to ensure meals and products prepared in Club Sunbury kitchens are Gluten-Free or do not contain nuts, they are prepared in the same facility and ovens as our regular meals. We therefore cannot guarantee that our menu items are 100% free of gluten or nuts, as there is always a possibility of transference of trace amounts from other kitchen implements and surfaces. Please consider this when ordering from our menu.

Set Menu Package



Alternate Drop - 2 Course \$48 per person / 3 Course \$57 per person

Select 2 options for each course selection

ENTREES

Pumpkin, Sundried Tomato & Feta Tart (V) baked in-house, micro herb salad, roasted red pepper puree & fried shallots

Baby Spinach, Ricotta & Pecorino Tortellini (V) with button mushroom, white wine, garlic, onion, cream reduction & aged parmesan cheese

Smoked Salmon Bruschetta (GFO, VO) with Atlantic salmon, tomato, olive & Spanish onion salsa, roquette, basil pesto & Persian feta

Oven Roast Pork Belly (GF) maple & bourbon glazed, grilled scallop, apple & mustard seed puree & port wine reduction

Prawn & Leek Ravioli with roasted cherry tomato, saffron cream reduction, aged parmesan cheese & prosciutto crisp

MAINS

Pistachio Crust Lamb Rack (GF) served with horseradish & celeric puree, classic potato fondant, seasonal greens, roasted young carrots, confit cherry tomato & mint jus

Chargrilled Pork Cutlet (GF) served with truffle mashed potato, roasted baby carrots, greens, pear & saffron relish & apple cider jus

Beef Eye Fillet (GF) oven roasted, confit potato, heirloom carrots, greens, cherry tomato, onion jam, garlic butter & red wine reduction

Chicken Mignon (GF) free range chicken breast, prosciutto wrap, spiced carrot puree, baked potato fondant, dutch carrots, seasonal greens, confit tomato & port wine reduction

Herb Crusted Tasmanian Salmon (GF) served with cauliflower & truffle puree, young roasted potatoes, glazed carrots, green beans, cherry tomatoes & lemon beurre Blanc

Bushman's Lamb Shank (GF) 4hrs slow braised lamb shank, buttered carrot puree, seasonal greens, mashed potato, sweet potato crisps & braised reduction

DESSERTS

Warm Chocolate Mud Cake (GF) served with white chocolate ganache, vanilla ice-cream, double cream, sugar shards & fresh berries

Honey & Vanilla Bean Pannacotta (GF) served with spiced rhubarb puree, brandy snap roll, fresh berries & vanilla ice-cream

Warm Sticky Date Pudding served with butterscotch sauce, brandy snap roll, vanilla ice-cream, fresh berries & sugar shards

Lemon Curd Tart served with strawberry sorbet, vanilla cream, seasonal berries & sugar shards

Warm Apple Pie served with raspberry puree, vanilla ice-cream, whipped cream, seasonal berries & sugar shards

Chocolate Mousse (GF) brandy basket, mixed berry compote, vanilla ice-cream, spun sugar & chocolate soil

CHILDREN'S MEALS UNDER 12 YEARS - \$16

Chicken Nuggets & Chips with tomato sauce

Crumbed Calamari Rings & Chips with tartare sauce

Children's meals are served with ice-cream for dessert

Battered Fish & Chips with tartare sauce

Pasta Bolognese GFO add \$2

Buffet' Packages



Buffet Package \$59pp

Ciabatta bread rolls with butter

SALADS

Classic Greek Salad with heirloom tomatoes, cucumber, Kalamata olives, Spanish onion, mixed leaves & creamy feta with a balsamic glaze (GF, V)

Mediterranean Pasta Salad - penne pasta with roasted seasonal vegetables, sun-dried tomatoes, basil pesto, egg mayonnaise & extra virgin olive oil

COLD PLATTERS

Charcuterie Selection - Artisan salami, pepperoni & shaved ham with rainbow olives, gourmet breads & chef's selection of house-made dips (GF)

FROM THE FARM

Slow Roasted Leg of Pork with spiced apple & crackling (GF)

Slow Roasted Leg of Lamb with mint jelly & gravy (GF)

Herb-Roasted Chat Potatoes - Golden roasted with fresh garden herbs

Maple & Thyme Pumpkin - Sweet roasted pumpkin with a festive glaze (GF, V)

Steamed Seasonal Greens - Seasonal vegetables with olive oil & sea salt (GF, V)

DESSERT

Flourless Chocolate Cake (GF)

Crisp Tart Shell filled with strawberry mousse

Pavlova served with vanilla cream, fresh berries & coulis (GF)

Buffet Package \$79pp

Ciabatta bread rolls with butter

SALADS

Classic Greek Salad with heirloom tomatoes, cucumber, Kalamata olives, Spanish onion, mixed leaves & creamy feta with a balsamic glaze (GF, V)

Mediterranean Pasta Salad - penne pasta with roasted seasonal vegetables, sun-dried tomatoes, basil pesto, egg mayonnaise & extra virgin olive oil

COLD PLATTERS

Charcuterie Selection - Artisan salami, pepperoni & shaved ham with rainbow olives, gourmet breads & chef's selection of house-made dips (GF)

TREASURES FROM THE SEA

Tasmanian Natural Oysters with fresh lemon wedges (GF)

South Australian King Prawns accompanied by classic cocktail sauce

FROM THE FARM

Slow Roasted Leg of Pork with spiced apple & crackling (GF)

Slow Roasted Leg of Lamb with mint jelly & gravy (GF)

Herb-Roasted Chat Potatoes - Golden roasted with fresh garden herbs

Maple & Thyme Pumpkin - Sweet roasted pumpkin with a festive glaze (GF, V)

Steamed Seasonal Greens - Seasonal vegetables with olive oil & sea salt (GF, V)

DESSERT

Flourless Chocolate Cake (GF)

Crisp Tart Shell filled with strawberry mousse

Pavlova served with vanilla cream, fresh berries & coulis (GF)

Drinks' Package Option

\$45 per person

To order the drinks package it must be purchased for all guests attending an event in the Function Room



House White

Chardonnay
Sauvignon Blanc
Moscato
Pinot Grigio

House Red

Shiraz

House Sparkling

Brut Reserve
Prosecco

Tap Beer

Carlton Draught
Great Northern
Carlton Dry
Carlton Dry 3.5%
Mt Macedon Pale

Soft Drink

Postmix

A bar tab of any value can be set at the beginning of a function and monitored throughout the event.

Please note a physical credit card is required to remain at the register until payment is complete. This does not apply to the pre-paid drinks package.

BAREFOOT BOWLS

WHAT'S INCLUDED

2 hours use of the green

Lawn bowls equipment

Initial instruction from a bowls team member

Steps away from our fully stocked bar inc Tap Beer, Wine & Cocktails!

GENERAL TERMS & CONDITIONS

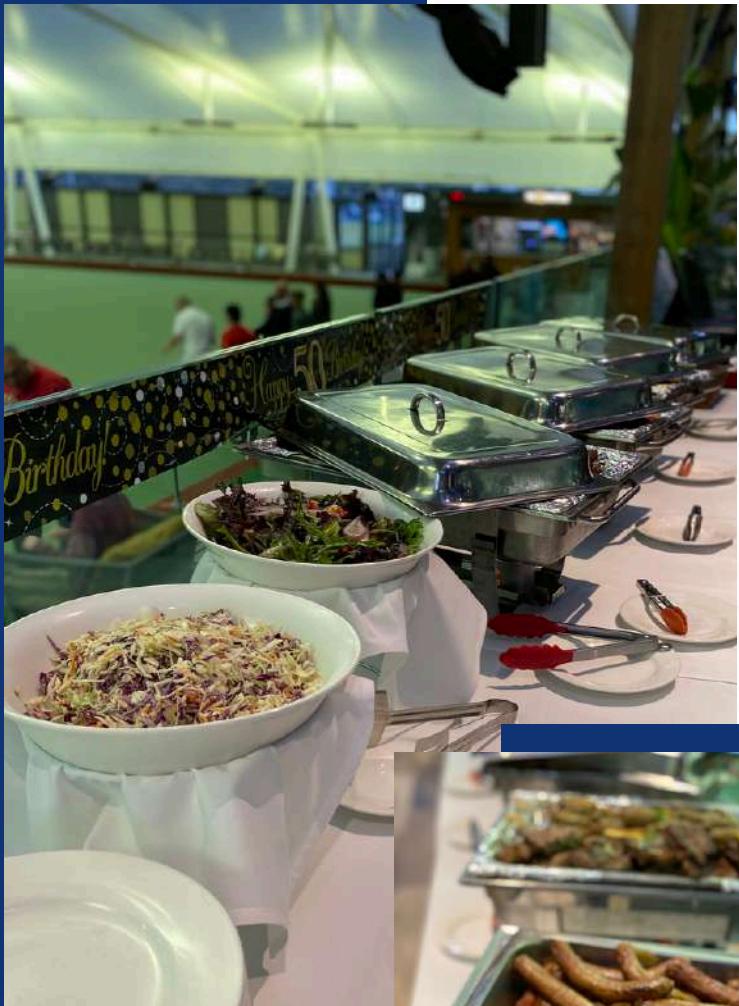
- Confirmation of booking requires a \$100 deposit for groups of 10-30 people & 31 people or more \$250.
- Bowls Catering payment required 7 days prior to the event. No refunds for cancellations within 4 days prior to the event.
- Children are 12 years and under
- No food or beverage at all can be brought into Club Sunbury - (commercial birthday cakes are the only exception)
- Bar tabs can be arranged
- Bowls staff reserve the right to cancel or stop an event due to weather/temperature or other reasons concerning the green
- Only flat soles shoes can be worn on the green



Adults \$10pp
Kids \$5pp

7 DAYS A WEEK
364 DAYS A YEAR

BAREFOOT BOWLS & BBQ BUFFET



Sausages
Marinated Chicken Thigh
Beef Medallion
Caramelised Onions
Selection of Bread
BBQ Sauce & Tomato Relish
Chefs Selection of 2 Salads

OPTIONAL EXTRAS

\$5pp
Chicken Satay Skewer \$5pp
Lamb Kofta \$5pp
Chicken Wings \$5pp



\$35 per person

Minimum of 10 required

2 Hours of Bowls included

— TESTIMONIALS —



Ann Folks

We got married & had the reception at Club Sunbury at the start of April. From the enquiry to the day & night, the function manager was absolutely wonderful helping with everything & with ideas. It was like having my own wedding planner. Everyone commented on how delicious the meal was & the staff were wonderful. Nothing was too hard for them. Highly recommend venue for any function. Thank you from the bottom of our hearts.

Heather Dodd

Very tasty food, exceptional function staff and beautiful setup of function room. Highly recommend Club Sunbury for your function.

Jackie Biggs

Well what a wonderful place. We had my Grandsons 1st birthday party yesterday. The venue and the customer service was outstanding. The food was delicious 😊. We were able to hire the bowling green for the kids to play on also. I would highly recommend this venue. Thank you so very much.

CLUB
SUNBURY

— TERMS & CONDITIONS —

DEPOSITS must be paid to confirm your booking. Function Room hire \$400 inc. gst. Concourse or Bowlers Lounge hire \$200 inc. gst. Barefoot Bowls rink hire 10 to 30 people \$100 inc. gst. and 31 people or more \$250 inc. gst.

CANCELLATIONS must be confirmed in writing. Deposits are non-refundable if the booking is cancelled within 30 days of the event. Cancellation between 30-60 days will receive a 50% refund. Cancellation in excess of 60 days notice prior to the event will receive a full refund.

Confirmed final guest numbers, food selections and **FULL PAYMENT** for function food and drinks packages required 14 days before your function. Late payment fees may apply.

We require a Driver's License & credit card at the beginning of your function to be held in our function till, as a security guarantee and will only be charged in the unlikely event of any **UNPAID CATERING, BAR TABS** or **DAMAGES** to the property. These will be returned at the conclusion of the function.

OUTSIDE FOOD, CATERING & BEVERAGES are not permitted on our premises. Celebratory cakes purchased by a registered baker or store brought, along with Candy Buffets are allowed but must be discussed with the Function's Coordinator prior to your event.

MEMBER DISCOUNTS do not apply on function payments. Members can use their membership card to purchase their own drinks over the bar.

DIETARY REQUIREMENTS can be catered for & require a minimum 14 days-notice. Where possible they will be served on a separate plate to avoid cross contamination.

DECORATIONS are permitted. Blutak only to be used on the walls. All decorations to be removed by the function holder at the conclusion of the event. No confetti, sprinkles or rice can be used.

There will be an EFTPOS 1% surcharge on all transactions. Public Holiday EFTPOS surcharge is 10% on all transactions.

FUNCTION RESTRICTIONS - We do not permit young adult only parties (eg. 18th - 20th). Adult entertainment is not permitted, functions may be shut down if this occurs. At no times are guests allowed on the bowling greens if they have not paid for barefoot bowls. **All patrons must leave the venue by 11:45pm, Thursday - Saturday.**

FUNCTION HOLDER forfeits all rights to make any claims against Club Sunbury or any of its employees for any physical injuries or damages that may occur on the premises.

SECURITY GUARDS are compulsory for all evening events in the Function room & at the discretion of management for the Lounge & Concourse, charged additionally to room hire.

LAST DRINKS will be called 30 minutes prior to the end of your function, followed by closure of the bar 15 minutes later.

Responsible service of Alcohol is practiced & enforced by all Club Sunbury staff. The Club has the right to close a function at any time due to unruly behavior.

PHOTOS & VIDEOS may be taken of functions and events throughout the year. These images may be used in future Club Sunbury promotions. If you object to images of you or your group being used please tick this box

Prices are subject to change.

AGREEMENT *To secure your function a deposit payment is required & a signed copy of this agreement. I have read & agree to the terms and conditions listed above, provided by Club Sunbury for my function.*

Title of Function _____

Full Name _____

Date of Function _____

Signature _____



Date Signed _____



CLUB
SUNBURY

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