



Holm Park Reserve , Beaconsfield Emerald Road, Beaconsfield www.thebeaconsfieldclub.com.au. 0419 603 303

# Welcome to the Beaconsfield Club

We invite you to discover The Beaconsfield Club. Modern and sleek the Beaconsfield Club is the perfect venue for your special day.

Flooded with natural daylight, in built audio visual system and lift accessible, allow your guests to enjoy the stunning views over the rolling Beaconsfield hills.

Comfortably accommodating up to 200 guests for a cocktail celebration or 175 for a seated event the Beaconsfield Club is the perfect venue for making memories.

Carlyle Complete Catering can assist with bringing your special event to life.



# The Venue



The Beaconsfield Club is elevated above local sporting grounds of the Beaconsfield Football Club. Located off Beaconsfield Emerald Road the elegant grounds also boast plentiful complimentary car parking.



Greeted with two entrance foyers, guests can choose from the lift or stairs to access the main event space. The main event space is encased with bright windows and inbuilt heating and air conditioning.



The modern interior is set with both cocktail furniture and rectangle dining options your setup options are endless. Guest will have access exclusive access to the event space with a modern bar and foyer lounge area.

Take advantage of the inbuilt audio visual system including media player, sound system, lighting, and microphone.

The dance floor is always available for special occasions and we can recommend a number of suppliers to theme the space for your special event.

**Venue Hire: \$600.00** 

# Cocktail Celebrations

All Cocktail Celebrations Include a selection of potato crisps and bar mix on arrival along with Tea and Coffee.

### Package 1: \$20 per person

- Vegetable spring rolls and sweet chilli sauce
- Gourmet Assorted Party Pies
- Gourmet Mini Sausage Rolls
- Mini Assorted Pizzas
- Teriyaki meatballs
- Assorted Arancini Balls with Relish

### Package 2: \$22 per person

- Vegetable spring rolls and sweet chilli sauce
- Gourmet Assorted Party Pies
- Gourmet Mini Sausage Rolls
- Satay Chicken Skewers
- Garlic Prawn Twisters
- Fish Goujons with Tartare Sauce
- Mac & Cheese Croquettes
- Salt and Pepper Squid



### Cocktail Celebrations

All Cocktail Celebrations Include a selection of potato crisps and bar mix on arrival along with Tea and Coffee.

### Package 3: \$26 per person

- Vegetable spring rolls and sweet chilli sauce
- Gourmet Assorted Party Pies
- Gourmet Mini Sausage Rolls
- Pulled Beef Sliders with Tomato Relish
- Assorted Arancini balls with Chipotle Sauce
- Tempura Prawns with Garlic Aioli
- Chicken Kiev Balls
- Lamb Kofta with Mint Sauce

### **Optional Extras:**

Cheese Board - \$110 serves 15 guests Antipasti Board - \$90 serves 15 guests Additional Canapes - \$5 per piece Grazing Station - Please enquire for pricing



# Buffet Menu 1

2 Courses : \$40 per person Served Buffet Style served with dinner rolls and salted butter.

#### **Mains**

Roasted Beef marinated
Roasted Chicken stuffed with mozzarella, pesto & fresh tomatoes
Roasted Pork with white wine vinegar and apples

#### **Sides**

New potatoes tossed in herb infused butter
Garden salad
Asian style salad with roasted sesame dressing

#### **Dessert**

Almond & honey Panna Cotta Chocolate & Kahlua mousse Wedding cake served with strawberries and cream



# Buffet Menu 2

3 Courses: \$55 per person Served Buffet Style served with dinner rolls and salted butter.

#### **Starters**

Prawn baskets
Cucumber with salmon and creamed cheese
Mushroom tartlets
Chinese style lettuce cups – vegetarian

#### Mains - Choice of 2

Roast tenderloin of beef with a red wine sauce
Osso Bucco in a rich tomato sauce
Potato and Chickpea curry served with steamed rice
Balsamic chicken Maryland

### Sides - Choice of 1

Roast garlic & rosemary potatoes and sliced green beans New potatoes tossed in herb infused butter & garden salad

#### **Dessert - Choice of 2**

Strawberry cream puff with strawberry coulis
Almond & honey Panna Cotta
White chocolate mousse
Individual berry trifle

# Buffet Menu 3

3 Courses: \$ 65 per person Served Buffet Style served with dinner rolls and salted butter.

#### **Entrees - Choice of 2**

Brown butter scallops with parmesan risotto

Warm mushroom, leek & bacon tartlets

2 doz oysters natural - 1 doz kilpatrick

Cheese antipasto platter – including a baked camembert with garlic sundried tomatoes & parsley

#### Mains - Choice of 2

Slow cooked Beef Brisket in a BBQ sauce Pork loin with wine & herb gravy Chicken Caprese Thai inspired cauliflower steaks

#### Sides - Choice of 2

Garlic & rosemary potatoes Spinach, mushrooms & broccoli Garden salad with balsamic dressing

### **Dessert - Choice of 2**

Lemon delicious pudding served with cream & ice cream Frangipani & baklava tart with orange syrup Fresh fruit platter

# Shared Table Feast

Single Course including feasting style mains with plentiful sides served with fresh bread and salted butter.

\$40 per person

#### **Mains**

Slow cooked lamb shoulder with salsa verde and mint jelly. Roasted Chicken with butter, lemon and sage.

#### Sides

Honey Roasted Pumpkin and Carrots with slivered almonds and feta.

Green Salad with Balsamic Vinaigrette Crushed Potato with Rosemary Salt

### **Add Starter: \$6 per person**

Charcuriture Platter with cured meats and pickled vegetables

### Add Dessert: \$6 per person

Chocolate Brownie with Strawberry Cream



# Beverages

#### **4 Hour Beverage Packages**

#### Package 1 - \$40 per person

- Tap Beer: Carlton Draught, Carlton Dry, Victoria Bitter, Cascade Light, Great Northern.
- De Bortoli Willowglen Brut Cuvee
- De Bortoli Willowglen Pinot Grigio, Sauvignon Blanc and Moscato
- De Bortoli Willowglen Shiraz Cabernet and Cabernet Merlot
- Soft drink and selection of juices

#### Package 2 - \$50 per person

- Tap Beer: Carlton Draught, Carlton Dry, Victoria Bitter, Cascade Light, Great Northern.
- Local Bottled Beer: James Squires 50 lashes, Carlton Draught, Victoria Bitter, Furphy, Carlton Dry, Great Northern, Cascade Light, Boags Premium Light, Pure Blonde, Crown Lager
- De Bortoli Willowglen Brut Cuvee
- De Bortoli Willowglen Pinot Grigio, Sauvignon Blanc and Moscato
- De Bortoli Willowglen Shiraz Cabernet and Cabernet Merlot
- Soft drink and selection of juices

#### Package 3 - \$65 per person

- Tap Beer: Carlton Draught, Carlton Dry, Victoria Bitter, Cascade Light, Great Northern.
- Local Bottled Beer: James Squires 50 lashes, Carlton Draught, Victoria Bitter, Furphy, Carlton Dry, Great Northern, Cascade Light, Boags Premium Light, Pure Blonde, Crown Lager
- Premium Bottled Beer: Heineken, Crown, Corona, and 50 Lashes
- De Bortoli Brut Cuvee
- De Bortoli Regional Reserve Chardonnay and Sauvignon Blanc
- De Bortoli Regional Reserve Pinot Nior, Shiraz and Cabernet Sauvignon
- Basic Spirits
- Soft drink and selection of juices

All beverage packages include tea and coffee. Children packages priced at \$15 per child.

# Terms and Conditions

Please consider the following information regarding the use of The Beaconsfield Club.

#### **Room Hire**

Room Hire of the Beaconsfield Club is \$600.00. Cleaning fee for any events held at the Beaconsfield Club is \$125.00.

Members holding a full Beaconsfield Club membership may be entitled to a 20% venue hire discount approved by the venue board.

#### To Book the Venue

A \$300 deposit is required to secure your booking. Payment is required within 14 days of the booking. The Beaconsfield Club reserves the right to cancel the reservation if the deposit is not received within the 14 days.

The cost of day time bookings is negotiable depending on the type of event.

#### Duration

Evening events can run for a maximum of 5 hours ending no later than midnight. Please note the bar closes 30 minutes prior to the scheduled finishing time. ie 11:30pm. The duration of day time events can be discussed with the Events Manager.

#### **Deposit - Cancellations**

If you decide to cancel up until 30 days before the event you will receive a full refund. Cancellations with less than 30 days notice prior to the event will not be entitled to a refund. All cancellations must be advised in writing.

#### **Payment**

The Beaconsfield Club will provide written confirmation of the details of the event as agreed to, together with an invoice for the balance of the outstanding amount. Invoice payment is required in full, 5 business days prior to the event.

The final numbers of guests attending the event is required no later than 14 days prior to the date of the event. Attendance numbers cannot be reduced after this time and any request to increase numbers is required 5 days prior and will result in additional charges.

Acceptable methods of payment are: Cash, Credit Card, Bank Transfer or by account if previously arranged with our Events Manager.

#### **Menu Confirmation**

Menus or packages must be finalised at least 14 days prior to the event.

#### Bar Tab

A credit card is required at the commencement of your event to secure your tab which is payable at the conclusion of your event.

equipment.

# Terms and Conditions

**Room Decoration and Additional Equipment** 

Room decoration and any additional equipment should be discussed with our Events Manager so that access to the venue prior to the event can be arranged.

Chair Covers: \$2.00 per chair Table Cloths: \$2.50 per table

Use of In-House Microphone: \$30.00

Use of In-House Bluetooth Party Boom Box: \$100.00

Dancefloor: \$50.00 per piece

The Beaconsfield Club will not be liable for any damage or loss to any additional equipment.

#### Venue closure

In the event the Beaconsfield Club cannot be made available to the hirer, on the date for which it has been hired by reason beyond the Club's control, the Management shall not be liable for loss. A refund of any pre paid amounts will be honoured.

**Damages** 

If any damages occur to the Beaconsfield Club during your event, you will be held liable for the cost of repair will be expected to pay such costs within seven days from invoice.

#### **Bond**

All 21st birthday bookings and other events as the Events Manager's sees fit, are required to pay a \$500.00 bond, refundable on the next business day after the event provided there is no damage to our premises.

Security

Security staff will be engaged for all events held at the Beaconsfield Club. The cost is \$250.00 for each security personnel. Management reserves the right to determine the number of security staff needed for each event.

#### PLEASE NOTE:

By signing our Terms & Conditions you are authorizing the Beaconsfield Club to take payment for any outstanding monies owing at the conclusion of your event.

#### General

As a consequence to the Covid 19 restrictions, any event at the Beaconsfield Club will require your guests to provide their name, address & contact phone number prior to entering the venue. Drinks are not to be removed the function room or taken onto the dance floor. Smoking is only permitted in allocated smoking areas. Children must supervised at all times.

I acknowledge and accept having read and understood the above information. (Please retain a copy for your information).

Date:

Signed: