



Functions & Events

Beaconsfield
CLUB

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 next event.

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 conveniently located in the heart of Beaconsfield.

Perfect for social celebrations, corporate events or wedding our onsite catering partner 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: \$300

Includes use of all in built audio visual and venue cleaning prior and after event.

Venue Hire is complimentary for Members.

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



Beverages

Cash Bar

Guests are able to purchase a selection of drinks during your events at standard bar prices.

Bar Tab

A preset bar tab can be arranged with a specified limit. This is to be paid in advance to your event and can be reviewed as your event progresses. You can select beverages for service.

Beverage Packages

All-inclusive beverage packages are available. Prices are based on the duration of your event.

Minimum Spend

Minimum spends for cash bar, beverages on consumption, and bar tabs do apply.



Beverage Packages

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



Plated Menu

2 Courses : \$45 per person

3 Courses : \$50 per person

Choice of 2 items from each course, served alternating.
All plated meals served with sourdough roll and salted butter.

Entree

Chili Garlic Prawns with Rice

Warm Mushroom, Bacon & Leek Tartlet

Chicken Satay Skewers with Roti and Satay Sauce

Baked Peppers with Halloumi, Chilli and Pine Nuts

Main

Roasted beef tenderloin with garlic rosemary potatoes, green beans and
slithered almonds

Chicken Breast stuffed with pesto, tomato and mozzarella served on potato
mash with butter dressed broccoli

Salmon pan fried with baby potatoes and asparagus in a white sauce

Roasted Pork Belly with roasted vegetables

Pumpkin and Parmesan Risotto with Basil

Dessert

Chocolate Brownie with Strawberry Cream

Almond and Honey Panna Cotta

Chocolate Mousse with ice cream and strawberries

Shared Charcuterie and Cheese 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

Charcuterie Platter with cured meats and pickled vegetables

Add Dessert: \$6 per person

Chocolate Brownie with Strawberry Cream



Terms and Conditions

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

Room Hire

Members holding a full Beaconsfield Club membership may be entitled to free room hire for social events within the standard duration times.

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.

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.

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

Terms and Conditions

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: