

United Sports Club

Function Information



Functions @ United

Thank You

Thank you for enquiring to have your next function with us at the United Sports Club. We are dedicated to providing our customers with the best quality products at the best prices with the best service. We strive to meet all our customers' needs in the best possible manner.

\$250 Hall Hire payable on booking

Functions

Bar staff can be supplied @ \$50 per hour this price includes the use of the private Function bar. Drinks will be at regular club prices, The Bar closes at 11.30pm, any bar tabs need to be finalised at this time.

Contact will be made 7 days prior to your function when a final decision will be made on the food and alcohol.

For catering and staffing purposes final numbers to be advised 7 days prior with payment to be made at that time.

Tables will be arranged as you require, we do however ask that you provide and set up any table decorations, place cards, vases, napkins etc.

The Club provides an interactive music system with your guests able to select music via a touch screen panel or by downloading a free APP to their phones.

The arrangement of entertainment is at your preference. DJ's, Juke Boxes etc. are welcome, music to be kept at a reasonable level (as determined by club management) and will cease at 11.30pm.

(Please Note: All outside Contractors such as DJ's must supply a copy of their Public Liability Insurance to the Club prior to any performance)

All Prices include GST

Confetti or Glitter is not permitted under any circumstances.

Functions @ United

21st Birthday Party's

Many venues avoid these types of functions due to the potential damage that can ensue. However, we are prepared to cater for these on the following conditions. We do not cater for 18th's.

1. Security Guards are mandatory; 1 Guard will be required for a minimum of 4 hours at a cost of \$75 per hour. Additional guards will be required if the booked numbers exceed 100. 1 Guard for every 100 people.
2. Underage drinking on licensed premises is against the law and substantial fines can be incurred by the Club. Therefore, positive proof of age will be required for any person who appears to be under the age of 25. Failure to produce positive proof of age will result in the individual being asked to leave the premises.

In addition, secondary supply of alcohol is also against the law; any person of any age seen or suspected of supplying alcohol to an underage person will also be removed from the premises.

All children must be well supervised and are not allowed to roam the premises unaccompanied (inside or outside) or to leave the function area after 9pm.

All guests must vacate the premises by midnight.

If you have any further queries, please do not hesitate to call on (07) 3202 2877.

Functions @ United



Barefoot bowls pp \$15

Includes bowls and sunscreen and someone to show you how to play.

Barefoot bowls & pizza \$20pp

Includes the previous description plus pizzas to come out whilst you're bowling. This is up to 1 pizza per person. We will send out pizzas for $\frac{3}{4}$ the number booked, if more is needed, we will send until booked numbers are reached.

Children \$10pp

Only Children over the age of 12 are permitted on the greens. All children under 12 MUST not go onto the greens. All children MUST be always supervised.

** Any additional pizzas on top of the booked amount will be charged at bistro prices

** Dietary requirements incur a \$6pp charge per request

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BBQ for Bowls Functions

Option 1

\$15 per person Food + \$5.00 Green Fees Includes:

- Sausages
- Sliced White Bread
- Caramelized Onion
- Assorted Condiments

Option 2

\$25 per person Food + \$5.00 Green Fees Includes:

- Beef burger Pattie
- Sausages
- Caramelized Onion
- Sliced Tomato & shredded lettuce
- Choice of 1 Salad – Coleslaw/Potato or Pasta
- Fresh bread rolls W/ butter & sliced white bread
- Assorted Condiments

Option 3

\$35.00 per person Food + \$5.00 Green Fees

Includes:

- Rib Fillet steak
- Sausages
- Caramelized onions
- Sliced tomato & shredded lettuce
- Choice of 2 Salads – Coleslaw/Potato or Pasta
- Sliced white bread W/ Butter & Fresh Bread rolls
- Assorted Condiments

Functions @ United

Platters

Mixed United Platter \$90

- Party Pies
- Sausage Rolls
- Mini Quiche
- BBQ glazed meatballs
- Tempura Chicken Bites
- Cocktail Spring Rolls
- Prawn Twisters

Asian Platter \$90

- Mini Dim Sim
- Steamed Gyoza
- Spring Rolls
- Prawn Twisters
- Samosa
- Fried Wontons

Seafood Platter \$90

- Prawn Twisters
- Tempura fish bites
- Scallop dumplings
- Crumbed Calamari Rings
- Prawn Cutlets
- S&P Calamari pieces

Vegetarian Platter \$90

- Cocktail spring rolls
- Cocktails Samosas
- Sweet chilli onion rings
- Assorted tempura Vegetables
- Steamed Gyoza

Fresh Fruit Platter \$90

- Chef's Selection of seasonal sliced fruits
- Fresh berries and mint

Sandwich Platter \$90

Assortment of gourmet
Fresh made sandwiches

Cheese Platter \$110

A variety of iconic Australian Cheese
accompanied by nuts and berries with
lavosh bread and dips

Cake Platter \$90

A mixed selection of fresh cakes, slices,
home made biscuits finished with
seasonal berries

Gluten Free Platter \$120

A mixed selection of gluten free fried
and grilled items

***All Platters serve 8-10 people**

****Items may be substituted
depending on availability**

Functions @ United

Buffet Options

Two Course Roast Buffet \$38pp

Preselect 2 Meats

- Roasted Pork Striploin
- Herb Crusted Free Range Chicken
- Mustard and cracked pepper crusted beef

Accompanied by a selection of roasted and steamed seasonal greens, dinner rolls, butter and gravy

Choice of 2 Pre selected Desserts

- Pavlova served with fresh cream and berries
- Cheesecake served with cream
- Warm apple Danish served with cream
- Fresh seasonal fruit salad

Two Course Wet Dish \$38pp

Preselect 2 Dishes

- Beef Stroganoff
- Yellow chicken curry
- Honey mustard pork
- Beef and Guinness hot pot
- Moroccan honey chicken
- Spiced chickpea stew

Served with scented rice and steamed seasonal greens

Choice of 2 Pre selected Desserts

- Pavlova served with fresh cream and berries
- Cheesecake served with cream
- Warm apple Danish served with custard
- Fresh seasonal fruit salad

Functions @ United

Special Carvery Buffet \$55pp

Preselect 2 Meats

- Roasted turkey served with cranberry sauce
- Herb crusted free range chicken
- Slow baked honey ham
- Roasted pork striploin served with house made apple sauce
- Mustard and garlic crusted roast beef

Fresh Garden salad, Potato salad & Caesar salad

Served with roasted seasonal vegetables and fresh seasonal steamed vegetables, dinner rolls, butter and gravy



Functions @ United

Alternate Drop Menus

Two Course \$55pp

Three Course \$65pp

Entrée

Choice of 2

- Thai beef noodle salad
- Chicken Caesar Salad
- Garlic Prawns on scented rice
- 3 cheese arancini balls with a balsamic glaze
- Tomato & basil bruschetta with parmesan cheese

Mains

Choice of 2

- 350g grass fed rib fillet served with roasted chat potato, spinach green beans and a red wine jus
- Chicken kiev stuffed with brie and basil pesto, crusted with a pistachio crumb served on a bed of garlic mash with white wine cream
- Crispy skin barramundi served on a potato gratin with buttered greens and a hollandaise sauce topped with a chard corn salsa
- Chinese BBQ pork fillet served on a bed of sweet potato with crushed crispy noodle salad and a balsamic glaze
- Chicken roulade wrapped in prosciutto served on chive mash with braised baby leeks and a carrot puree and tomato salsa
- Prawn & chorizo gnocchi served with fresh herbs, blistered cherry tomatoes and a caramelised onion butter
- Roasted Vege stack with a fresh tomato Napoli sauce, crumbled fetta, micro salad and a balsamic glaze
- Char grilled pork striploin, baby chat potato, fresh seasonal greens with a cherry tomato basil reduction

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Desserts

Choice of 2

- Sticky date pudding with butter scotch sauce and vanilla ice cream
- Baked chocolate tart with a white chocolate cream and a fresh berry coulis
- Vanilla panna cotta with raspberry jelly and marble chocolate shards
- Cheesecake served with fresh vanilla cream and seasonal berries
- Pavlova nests filled with fresh seasonal fruits, whipped cream and a passion fruit reduction
- Upside down apple tart with ice cream and a honey cinnamon glaze

****Gluten Free and all other diet requirements can be catered for, please ask manager when making inquiries****

All Diet requests incur a \$6 surcharge on top of quoted prices.

