

GFH



# FUNCTION PACKAGE

[FLEECEINFO@MRC.NET.AU](mailto:FLEECEINFO@MRC.NET.AU)











## welcome...

Our private function room is an ideal space that caters to both small & large functions offering food & beverage packages to suit all occasions.

Delivering quality customer service & attention to detail, our experienced staff will ensure your next event is one to remember.



-  Birthdays
-  Engagements
-  Christmas Parties
-  Meetings & Conferences
-  Special Occasions
-  Cocktail Parties
-  Dinners
-  and more...



# COCKTAIL PACKAGES

## \$95 PLATTERS

- BEEF BURGUNDY PIES
- SPINACH & RICOTTA PASTIZZI
- PAN FRIED VEGGIE DUMPLINGS
- ORIENTAL MIX
- BEEF SAUSAGE ROLLS
- ARANCINI *choose from chicken & mushroom or pumpkin (avg)*
- CHICKEN SKEWER
- VEGETABLE EMPANADA
- PEKING DUCK SPRING ROLLS
- CHEESEBURGER SPRING ROLLS
- MAC & CHEESE CROQUETTES



## \$120 PLATTERS

- BEEF SKEWERS *chilli, soy & ginger*
- BEEF SLIDERS
- PULLED PORK SLIDERS
- LEMON PEPPER CALAMARI



## \$85 PLATTERS

- MINI HOT DOGS
- NUGGETS
- PARTY PIES
- SAUSAGE ROLLS
- CALAMARI RINGS



## DESSERTS

- SEASONAL FRUIT PLATTER \$80.00
- CANNOLI \$80.00
- PROFITEROLES \$80.00
- DONUTS \$60.00
- CHEESECAKE PILLOW \$80.00
- SWEET TREAT BITES \$80.00



# PLATTER GUIDE

BASED ON APPROX 6 - 8 PIECES OF  
FINGER FOOD PER PERSON

*PLEASE NOTE THIS IS A GUIDE ONLY.*



<b>20 - 30 PEOPLE</b>	<b>4-5</b>
<b>30 - 40 PEOPLE</b>	<b>5-8</b>
<b>40 - 50 PEOPLE</b>	<b>8-9</b>
<b>50 - 60 PEOPLE</b>	<b>9-11</b>

<b>60 - 70 PEOPLE</b>	<b>11-13</b>
<b>70 - 80 PEOPLE</b>	<b>13-14</b>
<b>80 - 90 PEOPLE</b>	<b>14-15</b>
<b>90 - 100 PEOPLE</b>	<b>16+</b>

# PLATINUM SET MENU

2 COURSE \$45 | 3 COURSE \$55

## *entree*

*Moroccan chicken skewers* served w coleslaw & lemon

*Lemon pepper calamari* served w salad, aioli & lemon

*Arancini* choose from chicken & mushroom or pumpkin served on a salad topped w grated parmesan (avg)

## *main*

*250gm Striploin porterhouse* cooked medium w roast potato, steamed seasonal veg & gravy

*Grilled barramundi* served w steamed broccolini, mash potato & hollandaise sauce

*Chicken scallopini* served w mash potato & steamed veg Pumpkin Risotto (vg or avg)

## *dessert*

*Sticky date* served w cream & strawberry

*Choc brownie* served w cream & strawberry

*Pavlova* served w mixed berry compote, cream & strawberry

# CRYSTAL SET MENU

2 COURSE \$55 | 3 COURSE \$65

## *entree*

*Chilli soy beef skewers* served w Asian slaw

*Smoked salmon* served on a cos lettuce, avocado salad w lemon vinaigrette

*Arancini* chicken & mushroom or pumpkin served on a salad topped w grated parmesan

## *main*

*Chicken supreme* served in a creamy garlic mushroom, avocado & cheese sauce w mash potato, steamed seasonal veg

*200g Rosemary eye fillet* cooked medium w veggie fries, salad & gravy w steamed broccolini, mash potato & hollandaise sauce

*Seafood Linguine prawns* scallops & squid in a garlic herb oil, cherry tomatoes w rocket & shaved parmesan

## *dessert*

*Bombe Alaska raspberry & passionfruit* (avg)

*NY Cheesecake*

*Ferrero*



*hi kids!*

## SET MENU

2 COURSE \$20 | 3 COURSE \$25

### *entree*

*Garlic Bread* add cheese +\$1

*Kid's Soup* served w butter & a roll

### *main*

*Linguine Bolognese* topped w/ shaved parmesan

*Chicken Nuggets* served w/ chips

*Kids Squid* served w/ chips

### *dessert*

*Ice Cream* served w cream & strawberry

*Choc Mousse*

## KIDS PLATTER'S

*\$50 per platter*

**CALAMARI  
FISH BITES**

**MINI HOT DOGS**

**POPCORN CHICKEN**

**PARTY PIES SAUSAGE ROLLS**

**TRIO OF FRIES (V) – WEDGES, CHIPS,**

**ONION RINGS**

**FRESH ASSORTED SANDWICHES**

**FAIRY BREAD (V)**

**CHICKEN NUGGETS**





**WELCOME SIGNAGE**  
FROM \$60



**PLINTHS**  
x1 \$30 | x2 \$50 | x3 \$60



**CHAIR COVERS**  
\$2 PER CHAIR  
.50C FOR SASH

# GFH HIRE ONE STOP SHOP

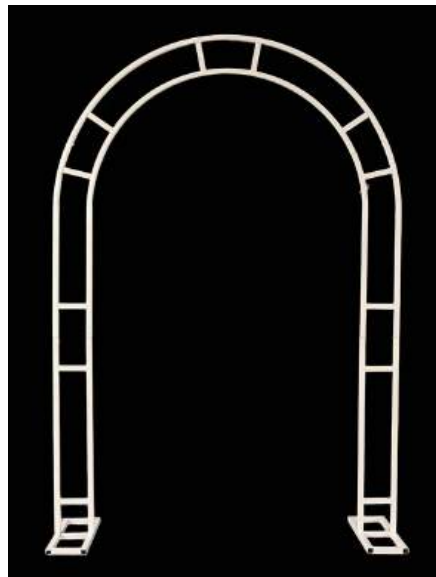
*all items are for hire, exclusive to Golden Fleece*

**BALLOON GARLANDS FROM \$65 PER METER**

**BLACK ARCHES**  
x1 \$80 | x2 \$120



**WHITE ARCH**  
\$80

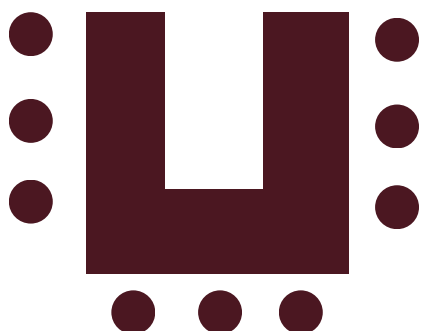


**FLORAL'S**  
\$40

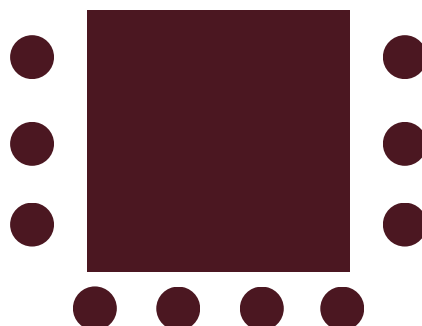


# CAPACITY & ROOM SETS

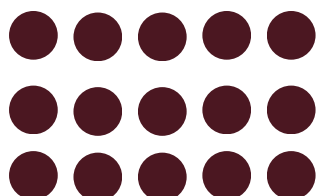
U - SHAPE - MAX 45PAX



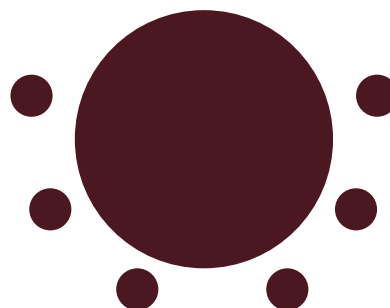
BOARDROOM - MAX 30



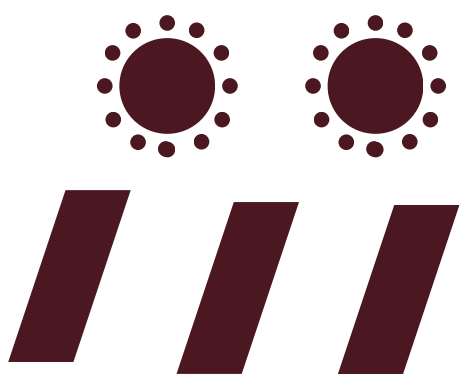
THEATRE - MAX 80 PAX



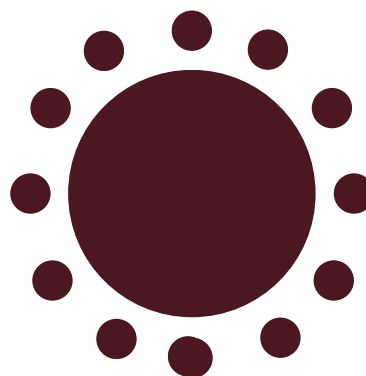
BANQUET - MAX 40PAX



COCKTAIL - MAX 100PAX



SIT DOWN - MAX 60PAX





# Terms & CONDITIONS

## TENTATIVE

Tentative bookings are held for a maximum period of 7 days after which the booking will automatically be released. To confirm the Client's booking, the Client is required to pay a deposit of \$300.00 and return to the Venue a copy of this Agreement signed by the Client. Deposits are non-refundable. At any time, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's licence) upon its request.

## FINAL NUMBERS

Final guest numbers on which all charges will be based must be given 7-10 days prior to the day of the function. All catering must be paid in full 7 days prior to the day of function. The Client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time.

## CANCELLATION

In the event of cancellation of function or a breach of these terms by the Client, all deposits are non-refundable.

## DAMAGE | INJURY

The Client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client, its accessories, agents and or guests in connection with the function and the Client accepts responsibility for such costs.

## DECORATIONS

Decorations must be approved by the function coordinator at the final meeting.

No blu tac, or sticky tape on the walls. If you are planning on using confetti, it must be approved by the functions team.

## PERSONAL BELONGINGS

The Venue will not accept responsibility for damage or loss of the Client's, its accessories', agents' and or guests' property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk and if unclaimed, the Venue may elect to donate or discard such goods.

## PAYMENT

Payment can be made by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).

The balance payment for the function (including for all food catering for the final number of guests) is required 7 days prior to the date of the function. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional Charges") must be settled by the conclusion of the function by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).

## FOOD SAFETY

Clients are not permitted to bring any outside catering besides a celebration cake onto the premises unless otherwise approved by the function coordinator and outline in the event order.

## LICENCE

The Venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behaviour will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol and will be required to leave the Venue. Should the function be closed down and/or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement. In line with Australian standards, the Club practices the Responsible Serving of Alcohol (RSA).

## SECURITY

The Venue reserves the right to charge the Client a Security fee of up to \$300.00 (depending on duration) as security against the Client's liabilities to the Venue under this Agreement.

## FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

## Acceptance

I (Client) accept the terms and conditions as set out above:

Client Signature \_\_\_\_\_ Name \_\_\_\_\_

Date \_\_\_\_\_ Function Date \_\_\_\_\_