



NORTHS
DEVILS LEAGUES CLUB

FUNCTIONS PACKAGES

P: 07 3266 9811

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FUNCTIONS PACKAGES

WELCOME

Norths Devils Leagues Club offers flexibility and fun for your chosen event at a very competitive price.

We offer options for cocktail receptions, birthdays, community events, team presentations, Christmas parties, weddings, and all-day conferences and product launches across breakfast, lunch and dinner.

Free wi-fi is accessible across the venue.

If you feel our community venue is perfect, the next step is to contact our professional functions team who will assist and leave no stone unturned to create the event you desire.

To get things rolling, please contact:

Functions Coordinator

P: 07 3266 9811

E: functions@northsdevils.com



ROOMS

Our community venue offers three versatile rooms, suitable for intimate groups up to events for 170 seated guests.

Our functions team take the stress out of event organisation, with theming, room set and catering assistance available.

Restaurant

Our premier function space is ideal for both business and social occasions. Our Restaurant is suitable for dining events of up to 170 seated guests. This area is ideal for social celebrations, team presentations or community events.

Beer Garden

A private and intimate outdoor space, the Beer Garden boasts a large marquee with removable weather curtains and heaters so guests can enjoy the outlook over surrounding sports fields and greenery. This area is ideal for social celebrations, team presentations or community events.

Conference Room

Disconnected from the community venue, the Conference Room is ideal for corporate and team meetings without disturbance. The room has access to complimentary wi-fi, display screens and whiteboards.

Room	Banquet	Cocktail	Theatre	Classroom	Hire Fee
Restaurant	170	300	250	150	\$100
Beer Garden	100	250	100	100	\$100
Conference Room	20	20	20	20	\$100

Important Notes

Room hire includes standard setup and items such as whiteboard, lectern, registration table, microphone, water station, pens, notepads and mints.



MENUS

Please treat our menus as a guide to assist with your selection. Our functions team will be flexible in their approach to assist you with creating your desired menu.

BREAKFAST

Hot Breakfast Buffet \$20.95 pp

- Orange juice
- Tea and coffee station
- Fried or scrambled eggs
- Grilled bacon
- Breakfast beef sausages
- Hash browns
- Baked beans
- Grilled mushrooms
- Grilled tomatoes
- Freshly baked rolls
- Toasts
- Croissants

Plated Breakfast \$15.95 pp

- Orange juice
- Tea and coffee station
- Freshly baked morning roll
- Choice of:

1. Bacon, sausage, scrambled eggs, grilled Roma tomato and a hash brown.
2. Eggs benedict with baby spinach and buttered mushrooms
3. Grilled panini toast, heirloom tomato, baby spinach, avocado crush and crumbled Persian feta.

MORNING TEA

Please take advantage of our qualified baristas for any espresso coffee requirements.

Tea, coffee and fresh orange juice on arrival	\$2.50 pp
Warmed gourmet biscuits	\$4.95 pp
Fresh baked scones and condiments	\$5.95 pp
Variety of warmed muffins	\$5.95 pp
Assorted cakes, slices and brownies	\$6.95 pp
Baked ham and cheese croissants	\$6.95 pp
Freshly baked Danish pastries	\$6.95 pp
Fresh fruit wedges with assorted yoghurts	\$7.95 pp
Mixed Selection of Morning Tea	\$55.00

AFTERNOON BREAK

Selection of Australian cheese and fruits	\$6.95 pp
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Featuring brie, aged cheddar and Tasmanian blue, with fresh and dried fruits, nuts and crackers.

Antipasto Platter	\$69.00
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Grilled mixed vegetables, quality smoked meats, aged cheddar with breads, olives and crudité.

Oyster Platter	Seasonal Price
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Fresh, baked & Kilpatrick oysters, displayed over salt with lemon & peppers.

Hot Savory Platter – designed for 10 people	\$85.00
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Assorted Slider Platter	\$65.00
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Pies and Sausage Roll Platter	\$65.00
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Fresh Sandwich Platter	\$70.00
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MENUS

LUNCH

All lunch menus are served with a fresh fruit platter.

Assorted Sandwiches \$7.95 pp

Available on white, wholemeal, multigrain or gluten free breads.

Wraps \$10.95 pp

With an assortment of fresh fillings and salad.

Ploughman's Lunch Plate \$10.95 pp

Hot Lunch - Chef's Selection \$12.00 pp

Sausage Sizzle \$7.00 pp

Sausages, grilled onions and bread or roll.

BBQ Lunch in the Beer Garden \$22.00 pp

Rump steaks, chicken skewers and sausages with potato bake, grilled onions, assorted salads, breads and jugs of soft drink.

Burger Buffet \$15.00 pp

Build your own burger buffet includes beef, chicken, burger salads and chips

Buffet Lunch from \$25.50 pp

Please see buffet menu options

Pasta Lunch Buffet \$22.00 pp

Choice of three pasta styles, served with fresh tossed salad and breads.

Our Restaurant a la carte menu is also available, with meals priced from \$8.90. A fruit platter is not included with items selected from the a la carte menu.

COCKTAIL SELECTION

Each platter caters for approximately 10 guests.

Cold Platters

Mixed Dips \$30.00

3x dips, salsas, nuts, cheddar crisps, chips and crackers

Antipasto Platter \$50.00

Smoked and cured smallgoods with cheese, pickled veg crisps and crackers

Elegant Platter \$70.00

Combination of the Antipasto and Cold Platters

Sushi Platter \$120.00

Contains a variety of sushi served with soy and pickled ginger.

Assorted Sweets, Treats and Slices \$55.00



MENUS

HOT PLATTERS

Gourmet Selection

Please choose from the following menu for your gourmet selections:

Sliders platter - beef, pork and/or chicken	\$95.00
Gourmet hot dogs	\$95.00
Gourmet pies and sausage rolls	\$95.00
Homemade pizzas and calzones	\$95.00
Handmade skewers	\$120.00

Beef, chicken and/or lamb skewers

Seafood platter - hot and/or cold	\$150.00
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Premium Platters

Simple (approx. 65 pieces)	\$90.00
Style (approx. 80 pieces)	\$105.00
Elegant (approx. 100 pieces)	\$125.00

Please choose seven varieties from the following options:

- Chicken kebabs
- Party pies
- Sausage rolls
- Spring rolls and samosas
- Fried prawn cutlets
- Whiting and calamari
- Prawn sesame toast
- Steamed prawn dumpling
- Assorted dim sims
- Thai fish cakes
- Mini assorted quiche
- Spinach and ricotta filo
- Vegetable gyoza
- Vegetable falafels
- Crumbed camembert

SET MENU

Each meal is served with a fresh bread roll. A tea and coffee station is included for your group.

One Course	\$29.90 pp
Two Courses`	\$34.90 pp
Three Courses	\$39.90 pp

Select two dishes from each course to be served alternately.

ENTRÉE

Vietnamese Pork Belly Salad (GF)

Sticky pork belly, mango salsa, rice noodle salad and a sweet soy dressing.

Prawn, Pumpkin and Rocket Salad (GF)

Sweet chili prawns with roasted pumpkin, rocket and crisp green beans.

Salmon Gravlax (GF)

Tasmanian salmon slices with pickled cucumber ribbons, radish and capers on rye with honey dressing.

Beef and Enoki Mushroom Ragout

Grain-fed beef and straw mushrooms braised with mustard, and served hot in pastry with sour cream.

Chicken and Bacon Fettuccini

Chicken breast with bacon, pesto and cream. Finished with pecorino and fried chives.

Corn and Zucchini Fritters (V)

Served with grilled haloumi, asparagus, avocado crush and a tomato, balsamic sauce

(GF) Gluten Free
(V) Vegetarian



MENUS

MAIN

Chicken Breast Supreme

Kiev breast filled with camembert, baby spinach and toasted almonds. Served on a sweet potato mash, broccolini and a honey mustard cream.

Crispy Skinned Pressed Pork Belly (GF)

Braised pork belly infused with an orange and honey marinade, on a bed of coconut rice, Asian greens and a sticky soy glaze.

Herb-Crusted Salmon Steak

Lemon-scented polenta mash, glazed Dutch carrots and beans with a chilli butter melt.

Royal Rump Steak (GF)

70 day grain-fed beef served with scalloped potato bake, roasted zucchini and mushrooms with a red wine jus and horseradish crème.

Pumpkin Pie (V)

Short crust pastry filled with roasted pumpkin, ricotta cheese and baby spinach. Served with potato mash and mixed buttered vegetables.

Lamb Rump

Barbecue rump, slightly smoked, sliced, and served with potato mash, ranch style coleslaw and buttered corn cobb.

Roasted Beetroot Risotto (V)

Bright and flavorsome risotto with buttered asparagus, parmesan shave and onion frit.

DESSERT

Rich Dark Chocolaté Pudding

Served warm, with a coffee ganache sauce, cream and vanilla bean ice-cream.

Lemon Meringue Pie

Creamy lemon curd topped with fluffy meringue. Served on sweet orange glaze and Chantilly cream.

White Chocolate and Baileys Cheesecake

Served on a biscuit base with a raspberry relish, mango crème and whipped cream.

Orange and Almond Cake (GF)

Served with a vanilla bean anglaise, and a macerated cranberries and strawberry salad.

Warmed Apple Pie

Grandma's own apple pie with plenty of filling, warm brandy custard, cream and ice-cream.

Fruit Plates (GF)

The season's fresh fruit with honey scented yoghurt.

(GF) Gluten Free
(V) Vegetarian



MENUS

BUFFET MENU

Minimum of 20 guests for each buffet option.

Each buffet option consists of roast potato, pumpkin, potato bake, assorted greens, assorted breads, condiments and a tea and coffee station.

Please ask regarding additional buffet options, such as gluten free, vegetarian, vegan, seafood, cheese, fruit and confectionary.

Buffet One \$29.95 pp

- 2x roast meats
- 3x salads
- 2x desserts - plated and served alternate drop

Buffet Two \$39.95 pp

- 2x roast meats
- 3x cold meats
- 2x hot fork dishes
- 4x salad options
- 3x desserts - plated and served alternate drop

Buffet Three \$49.95 pp

- 2x roast meats
- 4x cold meats
- 2x hot fork dishes
- 1x prawn display
- 1x oyster display
- 1x baked whole fish
- 1x fried calamari
- 4x salad options
- 3x desserts - plated and served alternate drop

BUFFET MENU OPTIONS

Each buffet option consists of roast potato, pumpkin, potato bake, assorted greens, assorted breads, condiments and a tea and coffee station.

Roast Meats

- Mustard beef
- Pork legs
- Rosemary lamb legs
- Honey baked ham
- Corned silverside
- Whole seasoned chickens

Cold Meats

- Honey baked ham
- Roast beef
- Roast chicken
- Turkey breast
- Corned silverside
- Salami

Salads

- Caesar
- Pumpkin and chickpea
- Mustard beets, Greek style
- Potato
- Pasta
- Coleslaw

Desserts

- Assorted cheesecakes
- Apple pie
- Hot fruit crumbles
- Chocolate mud cake
- Sticky date pudding
- Citrus flans
- Steamed puddings
- Fresh fruit platters



MENUS

FORK DISHES

Minimum of 30 guests for each fork dish option.
We can cater to dietary requirements, such as gluten free, vegetarian and vegan.

Each dish comes with:

- Jasmine rice
- Steamed noodles or fettuccini
- Tossed salad
- Fruit platter
- Bread basket
- Tea and coffee station

Please choose three dishes \$25.00 pp

Chicken

- Chicken a la king
- Chicken and mushroom casserole
- Chicken Thai green curry
- Chicken with steamed vegetables and almonds
- Indian butter chicken

Beef

- Beef strips, Asian vegetables and black beans
- Beef and paprika goulash with sour cream
- Beef lasagne
- Beef, vegetable and potato hot pot

Lamb and Pork

- Chilli plum pork and vegetables
- Classic Irish stew
- Lamb, mushrooms and Dijon
- Pork and potato mussaman curry

Pasta

- Beef tortellini alfredo
- Chicken ravioli and roasted tomato cream
- Pasta, prawns and garlic chive cream
- Spinach and ricotta, pesto and red peppers (V)

KIDS MENU

Plated meals

- Chicken tenders (2) and chips \$9.40
- Battered whiting and chips \$9.40
- Lasagne and chips \$9.40
- Roast meat, chips and gravy (GF available) \$9.40
- Ham and cheese pizza (8") \$9.40
- Garden salad \$4.20

Platters

- 80 piece selection to suit 15 kids \$85.00

Valid for 12-years-old and under.

All Kids Menu items are served with an ice-cream cup.



MENUS

BEVERAGE PACKAGES

Entry Beverage Package - five hours **\$50.00 pp**

Beer

- Hahn Light
- XXXX Gold
- James Squire 150 Lashes

Cider

- James Squire Orchard Crush

Sparkling

- Hardy's White Bubbles

White Wine

- Hardy's Sauvignon Blanc

Red Wine

- Hardy's Shiraz Cabernet

Non-alcoholic

- Still and sparkling water
- Assorted soft drinks
- Orange juice

Premium Beverage Package - five hours **\$65.00 pp**

Beer

- Hahn Light
- XXXX Gold
- James Squire 150 Lashes
- Kirin

Cider

- James Squire Orchard Crush

Sparkling

- Grant Burge Petite Sparkling
- T'Gallant Prosecco

White Wine

- Drift Pinot Gris
- Upside Down Sauvignon Blanc

Red Wine

- Seppelt Shiraz
- Hardy's Tintara Cabernet Sauvignon

Non-alcoholic

- Still and sparkling water
- Assorted soft drinks
- Orange juice

Entry Spirit Upgrade - five hours **\$30.00 pp**

Purchased in addition to Entry or Premium Beverage Packages

- Bundaberg Rum
- Johnnie Walker Red
- Jim Beam Bourbon
- Smirnoff Red
- Gordon's Gin

Premium Spirit Upgrade - five hours **\$37.50 pp**

Purchased in addition to Entry or Premium Beverage Packages

- Bundaberg Rum Small Batch
- Captain Morgan Spiced Gold
- Johnnie Walker Black
- Wild Turkey Bourbon
- Ketel One Vodka
- Tanqueray Gin

Cocktail Upgrade - five hours **\$45.00 pp**

Purchased in addition to Entry or Premium Beverage Packages

- Assorted cocktails are available from our regularly changing list
- Feel free to pre-request certain cocktails prior to your event



TERMS & CONDITIONS

TENTATIVE BOOKINGS

Tentative bookings are held for two (2) weeks from your initial enquiry. In that time a deposit of \$100.00 and a signed copy of the Venue Hire Agreement is required to confirm and hold the booking. If the deposit and a signed Venue Hire Agreement are not received within two (2) weeks of the initial enquiry, the booking will be automatically cancelled.

If there is another party interested in the tentatively booked date and time, you will be contacted to make a decision. If contact cannot be made with the organiser, the Functions Coordinator has the right to terminate the booking.

REFUND AND CANCELLATIONS

Postponement or cancellation of event must be received via written letter or email. A full refund is available if the room can be resold for said date. Three (3) months written notice of cancellation is required for full refund of deposit. If the function is cancelled seven (7) days or less prior to being held, the deposit will not be refunded and a charge will apply representing 50% of the estimated total revenue.

PAYMENT

Final confirmation of numbers and full payment is due ten (10) days prior to the function date. Event charges will be based on final guest numbers provided, and changes after this date will be up to the discretion of the Functions Coordinator. Outstanding charges are required to be paid at the conclusion of the function. In the event that these charges are not paid, the full amount will be charged to the credit card provided on the Venue Hire Agreement the next business day.

SURCHARGES

Public holiday and Sunday function bookings attract a 15% surcharge.

ACCESS AND TIMES

Access to the designated function area will be dependent on availability. Please discuss your requirements with the Functions Coordinator.

All functions are ceased at 12am (midnight), unless prior arrangements have been made with management. An hourly fee may apply for functions extending past this time.

CATERING

To remain within our Food Safety Accreditation guidelines, all catering is to be supplied by Norths Devils Leagues Club. Upon prior notice, celebratory and specialty cakes are exempt from this condition. Cake slicing and serving charges apply.

Food or beverages are not to be removed from the premises under our Food Safety Program Accreditation. Bottle Shop sales are exempt from this condition. Quality of presented meals, buffets and/or cocktail packages cannot be guaranteed if agreed times are not adhered to.

RESPONSIBLE SERVICE OF ALCOHOL

All beverage must be supplied by Norths Devils Leagues Club. As a licensed venue, we are bound by, and adhere to, the Liquor Act 1992 and do not permit liquor or food to be brought onto the premises. Please note the service or supplying of alcohol to minors is not permitted and carries large fines for guests caught doing so. If a minor is found consuming alcoholic beverages, the club reserves the right to terminate the function immediately. Norths Devils Leagues Club management reserves the right to refuse service to underage or unduly intoxicated persons. Norths Devils Leagues Club abides by its house policy on Responsible Service of Alcohol.

MINORS

All guests under 18-years-old must be accompanied by a parent or responsible guardian while attending a Norths Devils Leagues Club function. Minors are not permitted to leave the function area without being accompanied by a parent or responsible guardian.



TERMS & CONDITIONS

PRICING

Minors: children under three-years-old are free. Children aged three to 12-years-old will be charged at 50% of the menu price, for buffet function bookings only.

Every endeavour is made to maintain pricing as originally quoted to you. However, pricing is subject to change, in particular for function bookings made 12 months in advance. Pricing changes will be made at the discretion of management, and will be communicated to you immediately.

All prices quoted are inclusive of GST.

LINEN

A surcharge will apply to table linen for all functions. All linen must be supplied through Norths Devils Leagues Club. Please ask the Function Coordinator for more information.

DECORATIONS AND ENTERTAINMENT

Norths Devils Leagues Club can provide a range of decorations and/or entertainment upon request, with the cost added to your account. Without prior approval, no decorations are permitted to be attached to walls, ceilings, glass, furniture and Club equipment. Under no circumstances are smoke machines to be used in the function. If smoke alarms are activated by the use of a smoke machine, the cost of the fire brigade call out fee will be charged to the organiser. Fire exits are to be kept clear at all times and are not to be obstructed for any reason. Obstructions of fire exits can accrue fines, which will be charged to the organiser. Workplace health and safety standards and requirements must be adhered to at all times before, during and after the event.

If Norths Devils Leagues Club has reason to believe that any event/function will affect the smooth running of the Club, its security or reputation, management reserves the right to cancel at its discretion without notice or liability. The Club reserves the right to control the quality and volume of all entertainment.

DRESS REGULATIONS

Dress regulations apply, however, should a fancy dress event be requested via the functions team, we will work with the functions organiser to achieve this.

SMOKING

Norths Devils Leagues Club is a non-smoking venue. Outdoor smoking areas have been allocated for the comfort of our members and guests. Smoking is not permitted within five metres of entrances to the venue.

DAMAGES AND BOND

For some functions, a bond may be required at the discretion of the Functions Coordinator. Any damage will be assessed and the cost of repair deducted from the bond. A bond of \$500 is required for 18th or 21st birthday functions. Although we take extreme care of our guests, we cannot take responsibility for any damage or loss of items before, during or after a function. Other conditions may apply. Please ask the Function Coordinator for details.

Organisers are financially responsible for any damage sustained to the Club by the organiser, organiser's guests, invitees or other persons attending the function. This may include, but is not limited to, property damage or additional cleaning charges.

SECURITY

Under our Liquor License guidelines and house policies, Norths Devils Leagues Club reserves the right to appoint function security guards at the organiser's expense to ensure guests enjoy our venue in a safe manner. Consultation with the organiser will occur prior to the event, should security guards be required.

MANAGEMENT DECISION

Norths Devils Leagues Club management decisions are to be adhered to at all times and are final.

VENUE HIRE AGREEMENT

Function Booking Name: _____

Date of Function: _____

Contact Name: _____

Daytime Contact Phone Number _____

Email Address: _____

Postal Address: _____

Number of Guests Attending: _____

CREDIT CARD DETAILS

Card Type: **Visa** **Mastercard** **American Express**

Card Number: _____

Expiry date: / / CVV: _____

Name on Card: _____

Signature on Card: _____

Please note: Any outstanding charges will need to be paid for at the conclusion of the function. In the event that these charges are not paid the full amount will be charged to the credit card listed above the next business day.

PLEASE CIRCLE WHICH ROOM YOU WOULD PREFER TO HIRE:

Restaurant

Beer Garden

I have read and accept the terms and conditions as stated on the previous pages.

Signed: _____ Date: _____