



# Function Packages



# Welcome

*Thank you for considering Norths Devils Leagues Club  
for your next event.*

Norths Devils offers a range of flexible packages that can be tailored to suit all sorts of functions and events. Whether it's a conference, workshop, sit down dining, cocktail, celebration of life, 21st birthday, weddings, Christmas parties and more. We pride ourselves on providing professional service and premium catering while remaining competitively priced.

Our recently renovated and modern venue has three versatile function spaces that can be set, themed and catered for to suit any style event. Our dedicated function team are with you every step of the way to ensure your event runs smoothly.

Dani Monteith - Catering & Functions Manager  
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Norths Devils Leagues Club  
Cnr Franklin & Amelia St Nundah, 4012



# Function Spaces

*Our community venue offers three versatile rooms suitable for intimate groups or events up to 100 seated guests. Our functions team take the stress out of the event organisation by providing assistance with theming, room set and catering.*

## Important notes

- Room hire includes use of audio & visual equipment (data projector, big screen, in house sound system and microphone) and catering staff.
- Linen charge will apply for relevant cocktail events.
- Please note that certain set up requirements will reduce the capacity of the event space from that listed.
- Room hire fees shown below are for a maximum five (5) hour hire. All bookings must vacate the event space by the arranged time. A surcharge may apply if you require the use of the space past five (5) hours.
- Public Holiday surcharge will apply.

## Function Room

Our premier function space is ideal for both business and social occasions. The function room is suitable for events of up to 100 guests. The room is fitted with private amenities, WIFI, a 11.25ft data projector screen and surround sound making it an ideal space for parties and celebrations, weddings, team presentations and community events.

## Beer Garden - Two size options

The Beer Garden is a private area at the back of the Club that overlooks the green soccer fields. The area is undercover with a TV and flexible furnishings including tables and high bars.

Large - This space is ideal for cocktail parties up to 100 people and sit-down dinners up to 160 people.

Small - This space is ideal for cocktail parties up to 60 people and sit-down dinners up to 40 people.

## Boardroom

The boardroom is ideal for corporate and team meetings for groups up to 10 people. The room is completely private and equipped with WIFI, a TV and whiteboard.

Function Room	Beer Garden		Boardroom
Mon - Thurs: \$500 hire fee Fri - Sun: \$800 hire fee  10:30am - 3:30pm or 5:30pm - 10:30pm  60 Private dinner event 80 Theatre style	Large section \$400 hire fee	Small section \$250 hire fee	Currently unavailable



# Morning & Afternoon Tea

## PLATTERS

*Platters are designed for 10 people*

- Ham, cheese & tomato croissants - \$75
- Bacon & egg sliders with fresh spinach & tomato relish - \$85
  - Smoked salmon bagels with cream cheese, cucumber, rocket, red onion - \$85
    - Warm gourmet biscuits - \$75
    - Assorted cakes & slices (V) - \$65
  - Freshly baked scones & condiments (V) - \$65
  - Freshly baked variety of Danish pastries - \$75
    - Selection of sweet muffins - \$75
    - Fresh fruit platter (VG)(GF)(DF) - \$80
    - Selection of Australian cheeses - \$85



Tea & coffee on arrival \$3.50pp

Tea & coffee all day \$5.50pp

(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free | (DF) = Dairy Free



# Canapes

Minimum 30 guests

4 selections	\$16pp	6 selections	\$24pp
8 selections	\$31pp	10 selections	\$36pp

## COLD CANAPES

- Fresh Coffin Bay oyster, mignonette sauce & chives (GF) (DF)
- Rare beef on crostini, pickled beetroot, mascarpone & chives
  - Prawn rice paper roll, peanuts, hoisin sauce (GF) (DF)
- Tartlet of tomatoes, basil & balsamic marinated Persian fetta (V)
  - King prawn, cocktail sauce, lemon (GF)
- Smoked salmon, avocado, dill cream fraiche, preserved lemon & micro greens
- Smoked chicken, crostini, sundried tomato pesto, jamon fig, ricotta & balsamic reduction

## HOT CANAPES

- Mushroom & truffle arancini, aioli, parmesan (GF) (V)
  - Seared marinated haloumi & fig skewers (V) (DF)
- Half shell scallop, lemon beurre blanc, fried panko, chives
- Chicken karaage, plum sauce, kewpie mayo, crushed peanuts (DF)
  - Chermoula mini lamb skewers, tahini yogurt
  - Caramelized onion, pancetta & Gorgonzola tartlets
- Middle Eastern spiced mini-chicken skewers, saffron mayo (DF) (GF)
  - Pork & chive dumplings (DF)
  - Vegetable gyoza (V) (DF)
- Coconut prawns, chilli sambal, sprout salad

## SWEET CANAPES

- Lemon & blueberry tartlet (DF)
  - Triple chocolate brownie
  - Caramel & hazelnut tartlet
- Mini strawberry & ricotta pavlova (V) (GF)

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# Platters

Platters are designed for 10 people

## COCKTAIL PLATTERS

- Cheese platter with a selection of 3 cheeses, dried fruits, nuts & crackers - \$85
- Antipasto platter with a selection of cold & cured meats, dips, Turkish breads, cheese, chargrilled & marinated vegetables & olives - \$90
  - Assorted freshly made wrap platter - \$90
    - Assorted sandwich platter - \$75
    - Assorted gourmet Turkish sandwiches - \$90
- Satay chicken skewers with coriander salad (30 pieces) (GF) (DF) - \$99
  - Platter of assorted pizza sliced - \$80
- Assorted mini gourmet pies with tomato chutney (30 pieces) - \$90
  - Pecking duck spring rolls with plum sauce (30 pieces) (DF) - \$99

## HOT MIX PLATTERS

**\$99 per platter**

**Select 4 of the following per platter**

- Party pies    • Mini quiche    • Sausage rolls
- Meatballs    • Panko crumbed calamari rings    • Cocktail samosas
- Thai fish cakes    • Vegetarian spring rolls (V)    • Chicken dim sims
- Potato wedges    • Garlic chicken balls    • Spinach & ricotta parcels (V)
- Pork steamed buns    • Jalapeño & cheese poppers

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# Substantial Canapes

## MEDIUM

**\$5.90 per serve**

- Wagyu beef slider, ketchup, mustard, bread & butter pickles on a brioche bun
  - Pulled pork slider, coleslaw & BBQ sauce on a brioche bun (DF)
- Mini hot dog, ketchup, mustard, American cheese, caramelized red onion & crispy bacon
- Crispy chicken slider, smashed avocado, kewpie mayo & cos lettuce

## LARGE

**\$13.90 per serve**

- Sweet & sour pork, egg fried rice & Asian salad (DF)
  - Local tiger prawns, green papaya & rice noodle salad, prik nam pla dressing (GF) (DF)
- Roast pumpkin, lentil salad with beetroot hummus & roast pepitas (VG)
  - Smoked chicken penne with semi dried tomato pesto cream, crisp basil & parmesan

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# Set Menu A

*Served as alternate drop*

**2 courses \$45pp**

**3 courses \$55pp**

## Entrée

Porcini truffle arancini, roast tomato relish, rocket & parmesan salad.

Salt and pepper calamari fritti, garlic aioli, watercress & herb salad, fresh lemon.

## Mains

250g striploin served medium, mashed potato, steamed greens, red wine jus.

Panko crumbed chicken schnitzel, house made slaw, chips, creamy mushroom sauce.

## Dessert

Triple chocolate brownie, vanilla ice cream, chocolate ganache, crushed honeycomb.

Sticky date pudding, cinnamon crumble, butterscotch sauce, vanilla bean ice-cream.

*Minimum Twenty People.*

*Linen included: choose from black or white tablecloths and your choice of coloured linen napkin.*

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# Set Menu B

*Served as alternate drop*

**2 courses \$55pp**

**3 courses \$65pp**

## Entrée

Local tiger prawns, avocado puree, cucumber salsa, prik nam pla, crisp wontons.

Slow cooked pork belly, celeriac puree, apple and fennel salad, toasted hazelnuts & puffed crackle.

## Mains

200g fillet mignon, truffle mash, blistered cherry tomatoes, onion fritti, red wine jus.

Prosciutto wrapped chicken breast, sweet potato puree charred broccolini, cranberry jus.

## Dessert

Dark chocolate tartlet, raspberry sorbet, manuka whipped mascarpone.

Coconut panna cotta, mango salsa, sesame tuile.

*Minimum Twenty People.*

*Linen included: choose from black or white tablecloths and your choice of coloured linen napkin.*

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# Terms & Conditions

## TENTATIVE BOOKINGS

Tentative bookings are held for two (2) weeks from your enquiry date. In that time a deposit of \$250.00 and a signed copy of the Venue Hire Agreement is required to confirm and hold the booking. If both the deposit and the signed copy of the Venue Hire Agreement are not received within the two (2) weeks of the enquiry date, the booking will be automatically cancelled.

## REFUNDS AND CANCELLATIONS

Postponement or cancellation of an event must be received in writing via email. In the event that you should need to cancel, the refund policy is as follows:

- Cancellation within 30 days or more of function date, 50% of deposit refunded.
- Cancellation within 14 days of function date, no refund is available.

## PAYMENT

Final confirmation of numbers and full payment is due 10 days prior to the function date. Event charges will be based on the final guest numbers provided.

Amendments after this date will be up to the discretion of the Catering & Functions Manager.

## SURCHARGES

Public Holidays attract a 15% surcharge to room hire, menu and beverage package costs. Additional costs such as security, linen, decorations and furniture may apply to your function and will be advised prior to confirmation of booking.

## PRICING

Every endeavour is made to maintain prices as originally quoted to you. However they are subject to change particularly for bookings made for the following year. These changes are made at the discretion of Management and we will notify you as soon as possible to let you know of the changes.

## LINEN

A surcharge will be charged for table linen for all functions that are not fully catered for e.g. finger food only functions. All linen must be supplied through Norths Devils Leagues Club. Please ask the Catering & Functions Manager for more information.



# Terms & Conditions

## BAR

A beverage account to the amount of your choice may be set up to cover your chosen beverages. Minimum beverage spend applies. To ensure compliance with the Liquor Licence Conditions, there are restrictions where bringing outside alcohol onto the premises is not permitted.

Bar Accounts must be settled at the conclusion of the function/event. To ensure compliance with the Liquor Licence Conditions, there are restrictions where bringing outside alcohol onto the premises is not permitted.

## CATERING

All catering is to be supplied by Norths Devils Leagues Club and to remain within the boundaries of our Brisbane City Council approved Food Safety Accreditation. Celebration and specialty cakes are exempt from this condition. Charges apply if the club is to cut cake and serve on a platter or as a dessert.

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 and/or cocktail packages cannot be guaranteed if agreed times are not adhered to.

## RESPONSIBLE SERVICE OF ALCOHOL

Management of Norths Devils Leagues Club recognises that the responsible service of alcohol is a key element to providing a premise that is safe for staff and patrons. Norths Devils Leagues Club is totally committed to ensuring that liquor is not sold or supplied to unduly intoxicated or disorderly patrons, or to anyone who is under the age of 18.

- Norths Devils Leagues Club reserves the right to refuse service of alcohol. The right to refuse is a legal obligation for licensed venues in order to promote responsible service of alcohol and ensure the safety of patrons. It is important for patrons to understand that if they are refused service, they may be requested to leave the premises.
- Norths Devils Leagues Club do not engage in promotional practices that encourage rapid or excessive consumption of alcohol;
- Minors - Any person under the age of 18 must be always under the direct supervision by a parent or guardian.
- Norths Devils team members endeavour to prevent underage drinking by requesting photo identification from any persons who appear under 25 years of age and only accept the approved forms of photo ID as permitted under applicable State or Territory law.

## SAFE PREMISES

Abusive, argumentative, indecent or violent behaviour is not tolerated, and offenders will be removed from Norths Devils Leagues Club premises.



# Terms & Conditions

## DAMAGES AND BOND

For some functions a bond may be required at the discretion of the Catering & Functions Manager. Damage will be assessed and the cost of repair deducted from the bond. A bond of \$500 is required for 21st birthday functions. Other conditions may apply. Please ask the Catering & Functions Manager for details. Organisers are financially responsible for any damage sustained to the Club by the organiser, organisers guests, invitees or other persons attending the function. Our Functions team will take all necessary care in organising and storing of events property but does not take responsibility for damage or loss of client's property before, during and after the event. Security is required for all 21st birthdays and sporting breakup events. The cost of the security is charged to the function holder.

## SIGNAGE

Nothing is to be nailed, screwed, stapled or attached to any wall, door or surface or part of the building without management permission.

## SECURITY

Under the Securities Act, the Club will reserve the right to obtain Security Guards for events at the Host's expense. This is to ensure the safety of all parties involved.

## DECORATIONS AND ENTERTAINMENT

Norths Devils Leagues Club can provide a range of decorations and/or entertainment upon request with the cost added to your bill. Clients are welcome to provide their own decorations and/ or entertainment, however, such additions must be discussed with and approved by the Catering & Functions Manager prior to the event. The use of confetti or similar products are not permitted. Items such as a smoke machine are not to be used without approval. Should emergency services be required due to negligence of the function organiser, all related costs will be passed on to you. 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 and in the event, these will be passed on to the function organisers. Workplace Health and Safety standards and requirements must be adhered to at all times before, during and after the event.

## GST

All prices quoted are inclusive of the Goods and Services Tax.

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



# Venue Hire Agreement

To confirm your function with the Norths Devils Leagues Club, please complete, sign and return this form with the full required deposit.

Agreements must be received by the Catering & Functions Manager to ensure confirmation of function room hire.

To discuss function requirements, a meeting with the Catering & Functions Manager can be organised at a time that suits both parties. Approximately one (1) month prior to the proposed date, the function organisers will need to discuss final menus and bar requirements with the Catering & Functions Manager. At this meeting any additional requirements you have other than that offered by Norths Devils Leagues Club can be discussed and we will happy to assist you if possible.

## FINAL NUMBERS

Two (2) weeks prior to the function date, an approximate number is required for catering purposes. Final numbers and full catering payment is required ten (10) days prior to the function date.

### I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS AS STATED ON THE PREVIOUS PAGES.

Function booking name: .....

Occasion: .....

Date of function: .....

Contact Name: .....

Daytime contact phone number: .....

Email address: .....

Postal address: .....

Approx number of guests attending: .....

Start time of function: .....

Please tick which space you would prefer to hire:

Function Room    Beer Garden (Large)    Beer Garden (Small)    Boardroom  
Currently unavailable

Signed: ..... Date: .....



# **NORTHS** **DEVILS**

