



FUNCTION INFORMATION



Palmerston Sports Club Inc

3 Maluka Street, Palmerston NT 0830

PH: 08 8939 0600 Fax: 08 8932 9599

E-Mail: promotions@palmerstonsportsclub.com.au

www.palmerstonsportsclub.com.au

Function Room Types

THE BOARDROOM



The Boardroom is perfect for meetings for 10-20 guests.

Venue Hire:

Full Day Conference: \$250.00

½ Day Conference: \$150.00

SATTLER ROOM



The Sattler Room is perfect for suitable for cocktail and or Birthday Parties. It is also suited for casual meetings or presentations, for 30 - 50 guests



We will custom design a plan to suit your requirements.

Venue Hire: \$250.00



**Cost is inclusive of bar staff if required*



Terms & Conditions

All functions are subject to the terms and conditions. Please read them carefully. If you do not understand any of the terms or have any questions, please discuss them with us. Please fill out confirmation and sign before returning to the Club.

TENTATIVE RESERVATIONS

Tentative reservations will be held for a period of fourteen (14) days, after which time the Club reserves the right to release the booking without notice if it has not been confirmed.

CONFIRMATION

Signed advice in writing together with a deposit of \$200 or 10% of the estimated function value, whichever is greater, is required to confirm reservations.

CANCELLATIONS

All cancellations must be received and confirmed in writing! A tentative reservation may be cancelled at anytime without penalty. Functions cancelled one (1) month prior to the commencement date of the function will have the full value of the deposit refunded. Functions cancelled less than one (1) month but more than fourteen (14) days from the commencement date of the function will be refunded 50% of the deposit and forfeit 50% of the deposit. Functions cancelled fourteen (14) days or less from the commencement date of the function will forfeit the entire deposit.

Where a confirmed function is cancelled less than forty-eight (48) hours prior to the commencement of the function the Club reserves the right to impose a charge equal to the estimated value of the function (excluding beverages which would have been based on consumption).

FINAL DETAILS & NUMBERS

All final details including menus, beverage arrangements, entertainment, room set up, starting, finishing and intermission times must be provided seven (7) days prior to the function date. Guaranteed final numbers are required two (2) working days prior to the function date. Charges will be based on guaranteed numbers or the final head count, whichever is greater. Where guaranteed final numbers are less than the estimated numbers on which the original quotation was based by 50% or more, the Club reserves the right to apply a surcharge equal to 25% of the lost revenue or decline the function on the basis of the original quotation.

PAYMENT

Full payment by cheque or cash is required seven (7) days prior to the function. Personal cheques and credit card payments will require clearance prior to the function. In the event of any amount being outstanding at the conclusion of the function they must be settled on the evening. Credit facilities are only available to clients with an existing charge account, subject to approval of a credit application, which is available on request. Frequent flyer points are not awarded for conference and catering arrangements.

INSURANCE

While all endeavours are made to ensure the safety and security of our staff and guests, the Club cannot take responsibility for loss or damage of items prior to, during, or after the function and suggests organisers arrange their own insurance cover for valuable articles. The Club waives responsibility for

1. Theft, damage or loss of any goods brought onto the Club premises, including the car park;
2. Any introduced food or beverages to the function and the affect of them afterwards.

ADVERTISING AND ENDORSEMENT

The client must first obtain written permission from the Club Management before using either the name or logo of the Club in any manner.

FOOD AND BEVERAGE

No food or beverage is permitted to be brought onto the premises without prior approval of the Club General Manager.

LOSS OR DAMAGE

To any part of the venue or its equipment will be the financial responsibility of the organiser. No items are to be nailed, screwed, stapled or adhered to any wall, door, window or the other surface or part of the building. The hanging of banners must be approved by the Club prior to the function.



Terms & Conditions

DELIVERIES

The Functions Manager must be advised in advance of any deliveries to the Club. All items should be marked for the attention of the Functions Manager with the function name, date and number of items being delivered. The Club will not accept responsibility for items left in the Club more than 48 hours prior to or at the conclusion of the function without prior arrangement.

CONTENT OF EVENT

If the Club has reason to believe that a function will affect the smooth running of the Club's business, security or reputation, the management reserves the right to cancel at its sole discretion and without notice or liability.

DAMAGE & CONDUCT OF THE FUNCTION

The client assumes responsibility for any and all damages caused by it or any of its guests, invitees, or other persons attending the function, whether in function room or in any part of the property. The Club reserves the right to charge the client for such damages.

Functions are to be conducted in an orderly and lawful manner, in accordance with all prevailing laws. The Club reserves the right to terminate any function if the Club reasonably believes that the function is not being conducted in an orderly and lawful manner. The Club will have no responsibility for any costs, damages or expenses that you incur in relation to the termination of the function. The Club may exclude or remove any person(s) or possession(s) from your function or Club premises.

This Club practices the principles of responsible service of alcohol and intoxicated and/or aggressive persons will not be served. No food or beverages of any kind, other than those provided by the Club, will be permitted without express prior consent.

CODE OF CONDUCT

Club Patrons are required to behave in a manner conducive to the enjoyment of our facilities by all patrons. Obscene and/or offensive language or clothing will not be tolerated, whilst quarrelsome, unruly, violent, inappropriate behaviour will not be tolerated and may result in the expulsion of the patron.

The Club is committed to the principles of responsible service of alcohol, and will ensure that all persons in the Club adhere to these principles at all times. Management will support the staff in the enforcement of refusal of service to intoxicated patrons.

Section 102 of the Liquor Act makes it an offence to sell or supply liquor to an intoxicated person.

CIRCUMSTANCES BEYOND THE CONTROL OF THE CLUB

If the Club is unable to provide the facilities or any other arrangements for your function or any part thereof or to otherwise fulfill the agreement for circumstances beyond the control of the Club, it shall not be responsible for any costs, damages or expenses that may be suffered or incurred.

OTHER TERMS & CONDITIONS

1. These Terms & Conditions shall be deemed void to the extent of any contradictory advice received in writing.
2. While every endeavour is made to maintain prices as printed, the Club reserves the right to change prices without notice.
3. The Club reserves the right to change the Terms & Conditions from time to time without notice.

CAR PARKING

Car parking is available both undercover and external to the Club. All persons park car at own risk. Limited number of spaces available only for use by guests of the Palmerston Sports Club.

DRESS STANDARDS

The following dress standards are required at all times

- All head wear to be removed whilst on Club premises
- A Neat & Tidy Appearance is required at all times
- No Thongs, Masseurs, Headwear, Singlets, torn or dirty clothing will not be permitted at anytime.
- No steel capped boots after 8 pm.

Management reserves to the right to enforce the dress standard at its sole discretion and restrict access to any areas of the Club.



Function Information

I have read and understood the Terms and Conditions of this function booking

Date: ____/____/____

Signed: _____ Name: _____

(Please print in block letters)

Function Date :	
Function Room :	
Commencement :	
Conclusion :	
# People :	
Seating Style :	

Contact :	
Company :	
Phone :	
Fax :	
E-mail :	
Contact on Day :	

Function Date :	
Function Room :	
Commencement :	
Conclusion :	
# People :	
Seating Style :	

Food Costs :		\$
Beverage Costs :		\$
Room Hire :		\$
Audio Visual :		\$
Special Requirements :		\$
Seating Style :		\$
Seating Style :		\$





Payment / Authorisation

* Please return this form to confirm your function reservation. A deposit of \$250.00 is required within 7 days of receiving your confirmation

Function Date :	
Commencement :	

Function Room :	
Conclusion :	

Please complete and return fax to (08) 8932 9599

I agree to finalise this account by the following method :

- Credit Card Authority (please complete the authorisation form below)
- Bank Deposit
- Cheque
- Other :

Signed : Dated :

AUTHORISATION FORM

First Name : Last Name :

Company :

Address : State : Pcode :

Telephone : Fax :

E-mail :

ABN : GST Registered: YES or NO

Credit Card Information

Card Type (please tick where appropriate)

- Mastercard
- Visa
- Amex

Card # :/...../..... Expiry :

Cardholders Name :

Cardholders Signature :



Beverage Package

Based on a Minimum of 45 persons

Standard Heavy, Midstrength & Light Beer
Sparkling Wine
Bottle House Red & White Wines
Orange Juice & Soft Drinks

\$25.00 Per/person
For the first hour

\$15.00 per/person
For every other hour

\$50.00 per/person
For 4 hours

To include Basic Spirits to your Beverage Package please add
\$7.00 per/person, per hour

Beverages on Consumption

Premium Beer

Crown Larger	\$ 6.00
Coopers Pale	\$ 5.50
Pure Blonde	\$ 5.20

Heavy Beer

Corona	\$5.00
Victoria Bitter	\$5.00
Tooheys Extra Dry	\$5.00
Carlton Dry	\$5.00
Carlton Dry Fusions	\$5.00

Midstrength Beer

Naked Blonde	\$ 4.70
Coopers Mild	\$ 4.70
Carlton Midstrength	\$ 4.50
XXXX Gold	\$ 4.50
VB Gold	\$4.50

Light Beer

Hahn Light	\$4.20
Cascade Light	\$4.20
Carlton Light	\$4.20

Deluxe Spirits

Standard	from \$ 5.80
Premium	from \$ 6.10
Deluxe	from \$ 7.50

House Cellar Red & White

Glass	\$ 6.00
Bottle	\$20.00

Sparkling - Bottles Only

Moet & Chandon	\$90.00
Asti Riccadonna	\$23.95
Brown Brothers Zibibbo	\$20.00
YellowGlen Yellow	\$20.00
YellowGlen Pink	\$20.00

Ports & Liqueurs

Ports	from \$5.00
Liquerurs	from \$8.00

Soft Drink & Orange Juice

Soft Drink Can	\$3.00
Soft Drink Carafe	\$7.75
OJ Glass	\$3.30
OJ Carafe	\$8.10

All quoted prices are inclusive of GST



Menu 1

Grand Event Buffet

\$49.00 per person

Minimum of 40 Guests Will be Charged

Venue Hire not included

This style of buffet consists of :

A selection of hot and cold nibbles served to your guests on arrival including Antipasto Platters and Oriental Platters. Tablecloths are included.

- * A choice of four dishes from the hot selection below
- * A medley of steamed seasonal vegetables tossed with herb oil
- * Roast new potatoes in garlic butter
- * Freshly steamed jasmine rice (if your Hot Selection choice requires)
- * Baker's Basket of bread rolls and butter
- * Chef's tossed Greek Salad with herb dressing
- * Peppered coleslaw with herb snippets
- * Platters of seasonal fresh fruits
- * Tropical Fruit Pavlova with lashings of cream and Chocolate Mud Cake
- * An array of fine cheeses with water crackers and greens
- * Coffee, tea and mints

HOT SELECTION (Please select 4)

- * Green Thai Chicken and Asian Vegetable Curry
- * Roast Leg of Silverton Park Prime Lamb with a Rosemary and Garlic Gravy
- * Seafood and Penne Pasta in a Spinach and Cream Cheese Sauce
- * Lamb, Chicken or Vegetable Korma. A creamy mild Indian curry, finished with coriander and yoghurt
- * Prime Roast Beef with a Red Wine and Herb Gravy
- * Antipodean Roasted Vegetable Lasagne
- * Yellow Thai Style Seafood Curry finished with Coriander snips
- * Roast Chicken Roulade stuffed with Spinach and Pinenuts and served with Cranberry and Port Wine gravy
- * Baked fillets of Local Barramundi with a fresh herb and lemon cream sauce
- * Baked Pork with gravy, crackling and apple sauce
- * Cajun Spiced Chicken fillet in fresh herb and garlic butter
- * Tempura Battered Flathead fillets with tartare sauce
- * Red Thai Duck Shank Curry finished with coriander snips
- * Oven baked Threadfin Salmon with a lemon and garlic butter sauce



Menu 2

Roast Buffet, Salad & Dessert

\$39.00 per person

Minimum of 40 Guests Will be Charged

Venue Hire not included

This style of buffet consists of :

- * A choice of three roasts from the hot selection below
- * Roast jacket potatoes in garlic and rosemary olive oil
- * Baked pumpkin with roasted onions
- * Baked Broccoli and Cauliflower Mornay
- * Chefs tossed salad with Italian dressing
- * Peppered coleslaw finished with fresh herb snips
- * Bakers basket of bread rolls and butter
- * A selection of condiments, sauces and dips
- * Platters of fresh local fruits
- * Tropical Fruit Pavlova with lashings of fresh Cream
- * Chocolate Mud Cake with cream

HOT SELECTION (Please select 3)

- * Prime Roast Beef with a red wine and herb gravy
- * Roast leg of Silverton Park Prime Lamb with a rosemary and garlic gravy
- * Baked Pork with gravy, crackling and apple dapple
- * Cajun Spiced Chicken fillets roasted in fresh herb and garlic butter
- * Oven Baked Threadfin Salmon with a lemon and garlic butter sauce
- * Oven Baked Vegetable Lasagne finished with a herb and parmesan cheese crust
- * Roasted Moroccan spiced Pork loin Cutlets in lemon butter
- * Baked Tandoori Chicken Pieces with a minted yoghurt dressing
- * Roasted Barramundi Fillets with sun dried tomatoes, lemon and parsley butter
- * Roast Chicken Roulade stuffed with spinach and pinenuts and served with cranberry and port wine gravy
- * Garlic cream Seafood and penne pasta bake finished with fresh herbs and parmesan cheese
- * Pesto Rubbed Chicken wings and drummettes with a balsamic vinegar dressing
- * Oven baked Billabong Aussie Roo Stew scented with rosemary and red wine



Menu 6

Light Buffet, Salad & Dessert

\$29.00 per person

Minimum of 40 Guests Will be Charged

Venue Hire not included

This style of buffet consists of :

- * A choice of three items from the hot selection below
- * Freshly steamed jasmine rice or a medley of roasted vegetables and potatoes whichever suits your menu choice best.
- * Bakers Basket of bread rolls and butter
- * Chefs tossed salad with Italian dressing
- * Peppered coleslaw finished with fresh herb snips
- * A selection of condiments, sauces and dips
- * Platters of fresh local fruits
- * Tropical Fruit Pavlova with lashings of fresh Cream

HOT SELECTION (Please select 3)

- * Green Thai chicken and Asian vegetable curry
- * Lamb, chicken or vegetable Korma: A creamy mild Indian curry, finished with coriander and yoghurt
- * Antipodean roasted vegetable lasagne
- * Oven baked Lasagne Bolognese with a parmesan cheese crust
- * Red Thai duck Shank Curry finished with coriander snips
- * Yellow Thai style Seafood Curry finished with Coriander snips
- * Cajun spiced chicken fillet in fresh herb and garlic cream sauce
- * Seafood and penne pasta in a spinach and cream cheese sauce
- * Chicken Casserole a la King
- * Penne Pasta Bolognese Bake
- * Penne Pasta Napoli Sauce Bake
- * Spaghetti Carbonnara
- * Aussie Beef and Cooper's Ale Stew
- * Vegetable Ragout in a lightly spiced tomato fondue
- * Chilli Con Carne with Attitude
- * Mexican Bean Casserole with even more attitude
- * Sausage and caramelised onion casserole
- * Curried Sausages Madras
- * Prime roast Beef with a red wine and herb gravy
- * Baked Pork with gravy, crackling and apple dapple



Breakfast Menu

* **Maluka's Bistro Breakfast Menu A**

\$ 16.00 p/p Inc GST

- * Coffee, tea, orange juice and iced water
- * A Variety of muffins, Danish Pastries and Warm Croissants with butter, jam and marmalade
- * Chilled natural yoghurt
- * Fresh fruit platters
- * Preserved plums, apricots and peaches

* **Maluka's Bistro Breakfast Menu B**

\$ 21.00 p/p Inc GST

- * Grilled bacon rashers
- * Grilled savoury sausages with sauteed onions
- * Scrambled eggs infused with chive snippets
- * Pesto tomatoes au gratin
- * Potato baked au gratin
- * Warm toasted English muffins
- * Coffee, tea, orange juice and iced water
- * Fresh fruit platters

* **Maluka's Bistro Breakfast Menu C**

\$ 26.00 p/p Inc GST

- * Grilled bacon rashers
- * Grilled savoury sausages with sauteed onions
- * Scrambled eggs infused with chive snippets
- * Pesto tomatoes au gratin
- * Buttered mushrooms with a hint of fresh basil
- * Potato baked au gratin
- * Warm toasted English muffins
- * Coffee, tea, orange juice and iced water
- * A selection of cereals and muesli with milk
- * Chilled natural yoghurt
- * Fresh fruit platters
- * Preserved plums, apricots and peaches

The price includes all crockery, cutlery, buffet set up, staff, service, clear down, food and drinks as mentioned. Venue Hire not included.



Lunch Meetings

All Lunches Served in Maluka's Bistro Minimum 30 Guests

Working Lunch - Cold - Number 1 (\$14.50 pp)

- * An Assortment of Cocktail Sandwiches, fresh fruit platters and chilled orange juice

Working Lunch - Cold - Number 2 (\$18.50 pp)

- * Red Thai Chicken Curry with Freshly Steamed Jasmine Rice OR
- * Smoked Salmon Caesar Salad drizzled with our homemade classic dressing
- * Followed By A Selection of fresh Fruits
- * All Served with Chilled Orange Juice

Conference Package Number 1 (\$22.00 pp)

- * Iced Water and mints all day
- * Arrival - Tea and Coffee
- * Morning Tea: Freshly Brewed Teas, Coffee and Danish Pastries
- * Working Lunch: An assortment of Cocktail Sandwiches, Fresh Fruit Platters and chilled Orange Juice
- * Afternoon Tea: Freshly brewed Teas, Coffee and Homemade Scones with Jam and Whipped Cream.

Conference Package Number 2 (\$26.00 pp)

- * Iced Water and Mints all day
- * Arrival - Tea and Coffee
- * Morning Tea:
Freshly Brewed Teas, Coffee and Savoury Warm Croissants filled with Ham, Tomato and cheese
- * Maluka's Bistro Lunch:
Red Thai Chicken Curry with Freshly Steamed Jasmine Rice OR
Smoked Salmon Caesar Salad drizzled with our Homemade Classic Dressing followed by a selection of Fresh Fruits
All served with chilled Orange Juice
- * Afternoon Tea:
Freshly brewed Teas, Coffee and Homemade Scones with Jam and Whipped Cream