

CELEBRATION PACKAGE



THE MILTON ROOMS

CELEBRATE YOUR NEXT EVENT AT

SOUTHS
LEAGUES CLUB

THE MILTON ROOMS

Thank you for considering Souths Leagues Club for your next special event.

Souths Leagues Club offers a diverse range of functions rooms and event space. We offer endless possibilities for transforming and styling our venue into your personal vision. Our event packages have all the inclusions you could ever want, delivering amazing value with superb food and wines. Our unique function venue has the ability to accommodate anything from large formal dinners to cocktail style events. Our passionate, dedicated team are here to work over every detail to create your perfect day, we invite you to meet with us to view our venue space and discuss your special event in more detail.

*Please note that we do not take bookings for 18th or 21st birthday parties

SOUTHS LEAGUES CLUB EVENTS TEAM

VENUE HIRE

Milton Blue Room

Room Size 10m x 15m

Designed to accommodate up to 100 people cocktail or theatre style, 70 people seated on round tables or 40 people on 'U' shaped tables. Milton Blue Room has its own private bar and is the perfect venue for any event, from a simple gathering to a lavish affair.

Milton Gold Room

Room Size 14.2m x 15m

Accommodating 150 people cocktail or theatre style, 80 people seated on round tables or 60 people on 'U' shaped tables, the Milton Gold Room also boasts a private bar, courtyard + rest room access. The Milton Gold Room is arguably one of Mackay's most comprehensive function rooms.

Milton Platinum Room

Room Size 24.2m x 15m

The Milton Platinum Room is perfect for larger functions, catering for up to 300 people cocktail + theatre style or 180 people seated on round tables. The Platinum Room has exclusive entry from the rest of the Club, private amenities + courtyard, two bars fully dedicated to servicing the needs of you + your guests.

Reef Room

The most intimate of Souths function rooms is the Reef Room. Perfect for smaller gatherings, 50 people cocktail or theatre style, 30 people seated or 20 people on 'U' shaped tables. It is adjacent to the Souths Sports

All Room Hire Costs Include:

White table linen + serviettes in your choice of colour

Tea + coffee station

Use of Courtesy Bus for Club Members + Visitors

Lectern

Microphone

CD/DVD Player

Data Projector + Screen

Dual Projector (Platinum Room only)

Entertainment Package = \$150

7m x 3m Stage + 4m x 4m Dance Floor

Extended Licence > till 1am = \$250

7m x 3m Stage + 4m x 4m Dance Floor

NB: Most major events will require all day room hire to allow for set-up and decorating time. Due to Licensing Laws, no patrons are permitted on Club premises before 10am unless prior arrangement with Management. The numbers can change depending on the setup of the room e.g. dance floor, stage, etc.

THE MILTON ROOMS

SOUTHS BUFFET MENU

(All buffet menus come with freshly baked bread basket & steamed rice. Minimum of 40 people)

\$50 per person > 3 Hot Selections | 3 Vegetables | 2 Salads

\$57 per person > 4 Hot Selections | 3 Vegetables | 2 Salads

\$64 per person > 5 Hot Selections | 3 Vegetables | 2 Salads

INCLUDES PETITE DESSERT BUFFET

Assorted cheesecake, assorted cakes & slices, chocolate brownie, caramel slice (gf), rocky road slice, carrot cake, chocolate mousse, creamy chantilly, fruit selection

FROM THE CARVERY

Honey mustard slow-glazed ham off the bone w gravy
Roast lamb leg w rosemary infused pan dripping gravy + mint jelly
Roasted pork leg w golden crackling, gravy + apple sauce
Corned silverside w three cheese & mustard veloute

FROM THE LAND

Nacho style char-grilled mexican chicken medallions w chunky salsa, cheese & corn chips
Mini pesto stuffed chicken roulades encased in prosciutto finished w a three cheese sauce
Grilled rib fillet w wild mushroom sauce
Grilled moroccan lamb loin chops w gremolata
Pork loin medallions w creamy mustard reduction

FROM THE OCEAN

Herb + pistachio crusted salmon w lime bearnaise
Fresh crumbed barramundi w homemade tartare sauce
Reef fish paupiette in creamy garlic + lemon reduction
Seafood mornay w prawns, calamari, reef fish, blue swimmer crab

FROM THE VEGETABLE GARDEN

Creamy potato gratin
Creamy garlic mashed potato
Beans + bacon
Stir-fried asian vegetables & hoiken noodles
Roast garlic & herb infused seasonal vegetable panache
Mixed roast vegetables > potato, sweet potato + pumpkin

FROM SOUTHS SALADS

Mediterranean pasta salad w fired vegetables, olives, spinach & crumbled feta
Garden salad w cherry tomato, cucumber, spanish onion, avocado & honey mustard vinaigrette
Caesar salad w egg, crispy bacon, croutons, shaved parmesan, cos lettuce & homemade dressing
Creamy ranch potato salad w crispy bacon, cheddar, shallots & traditional ranch dressing
Roasted pumpkin salad w semidried tomato, caramelised onion, spinach, feta, pine nuts, balsamic reduction & evo

Children under 12 can have the choice of Chicken Crackles or crumbed fish w chips, tomato sauce,
1x post mix soft drink & an ice cream tub | \$15 per child

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SOUTHS PLATTERS

Fruit platter :: Serves 15-20 people :: **\$75**

Tuscan, antipasto and cheese platter :: Serves 20-25 people :: **\$95**

Sushi platter :: Serves 20-25 people :: **\$95**

Sandwich platter :: Serves 20-25 people :: **\$95**

Chef selection hot platter :: Serves 20-25 people :: **\$150**

Souths own smokey bbq chicken wings, vegetable samosas, house crumbed calamari, side winder wedges w roast garlic aioli, beef dim sims w assorted condiments

GOURMET PLATTERS

\$22 per person > 6 selections | \$27 per person > 8 selections

Please select from the following options:

Lime & pepper dusted calamari w roast garlic aioli

Mediterranean fired vegetable & feta stuffed mushrooms

House spiced satay chicken skewers w ketchup manis

Smokey pulled pork & swiss cheese sliders

Hot dogs w caramelized onion, tomato sauce & mustard

Truffle, porcini mushroom & chicken risotto filo parcels

Crab & parmesan risotto arancini balls w lime + herb aioli

Crumbed camembert w fig dipping sauce

Bruschetta, fresh tomato salsa, torn basil + balsamic reduction

12hr slow-cooked pepper steak cottage pies

Tempura prawn torpedoes w house made tartare

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SOUTHS PLATED ALTERNATE DROP MENU

(includes fresh baked petite pain roll)

2 Courses > \$54 per person | 3 Courses > \$64 per person

ENTRÉES

Prawn & avocado cocktail tian (gf)

A tower of marinated poached prawns, avocado, tomato, lemon trimmings, finished w seafood sauce

Greek lamb salad (gf)

Marinated strips of lamb layered w fresh rocket, olives, cherry tomato, feta & tzaziki

Wild mushroom risotto filo (v)

Swiss brown, shitake, oyster, field and button mushrooms, romano cheese in creamy risotto, encased in crisp pastry w roast tomato sugo sauce & enoki mushroom soldiers

Smoked chicken & camembert tart

With confit cherry tomato, fresh basil pesto & chive spears

Cracked pork belly (gf)

With duo of pineapple wafer and flash fried peppered pineapple salsa w caramelised balsamic reduction

MAINS

200g free range pasture fed beef eye fillet (gf sauce available)

Sweet potato shards, finished w roast garlic & thyme jus

Egyptian spiced dukkah lamb cutlets (gf sauce available)

Marinated vegetable salsa, sweet potato shards, finished w roast lamb shank & rosemary sauce

Mediterranean fired vegetable & cheese stuffed crispy chicken supreme (gf sauce available)

Pesto veloute & fried sweet and salty julienne of leek

Macadamia nut, parmesan & dill crusted atlantic salmon (gf sauce available)

Char-grilled caramelised lime, finished w béarnaise sauce

Vegetable mornay pie

Duchess sweet potato, truffled lentils puree w micro herbs

All meals come with panache of seasonal vegetables and the choice of:
root vegetable rosti timbale or creamy garlic mash

DESSERTS

Assiette of petite desserts

White Chocolate & vanilla mousse with a raspberry topping on a sweet pastry base

Coffee infused neufchatel cream cheese surrounding a coffee-soaked sponge filling

Lime mousse on a sweet pastry base marbled with lemon citrus curd w cream chantilly

Chocolate obscenity

Dark chocolate mousse, marbled chocolate shards, chocolate brownie triangle, white chocolate ganache & smashed honey comb

Deconstructed Pavlova

Crisp meringue, champagne & vanilla bean sabayon, seasonal fruits, cream chantilly & passionfruit coulis

Sticky date pudding

Butterscotch reduction, toffee net, fried linguini & ice cream

White Chocolate Panacotta (gf)

Smashed pistachio nut praline, wild berry coulis, strawberries



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The Souths team are looking forward to hearing from you
& would love to discuss your next event plans.

