

THE MILTON ROOMS



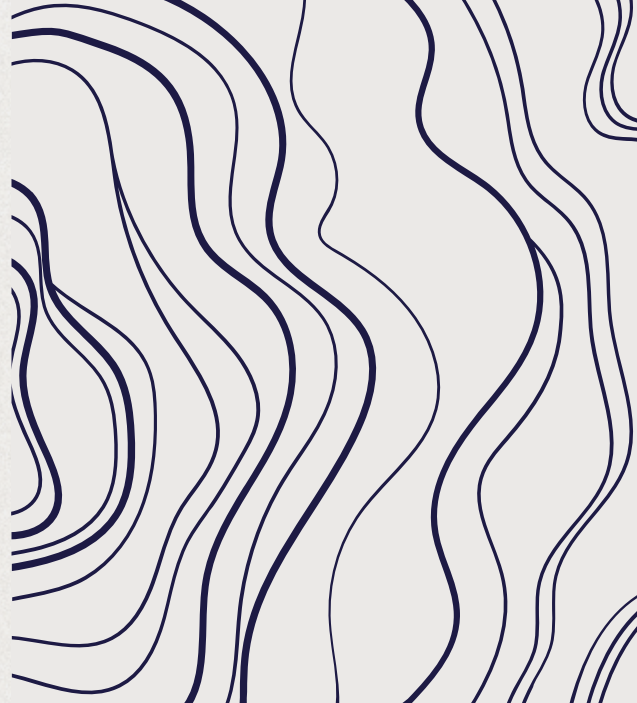
FUNCTION PACKAGES



ABOUT US

Souths Leagues Club offers a diverse range of function rooms and event spaces. We offer endless possibilities for transforming and styling our venue into your personal vision. Our packages have all the inclusions you could ever want, delivering amazing value with superb food and beverage. Our venue has the ability to accommodate anything from large formal dinners to Cocktail style events, from seminars to trade shows. 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 to discuss your dream day.

VENUE HIRE



MILTON BLUE ROOM

\$380

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

\$420

Room Size 14.2 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 + restroom access.

MILTON PLATINUM ROOM

\$750

Room Size 24.2m x 15m

The Milton Platinum Room is perfect for larger functions, catering for up to 250 people cocktail + theatre style or 180 people seated on round tables. The Platinum Room has private amenities + courtyard, two bars fully dedicated to servicing the needs of you + your guests.

INCLUSIONS



All Room Hire Costs Include:

White or black table linen + serviettes

Tea + Coffee Station

Lectern

Microphone

Data Projector + Screen

Dual Projector (Platinum Room Only)

Dedicated Service Staff

Free Wifi

Airconditioned Venue

Small Stage

Spotify played through room speakers

Staff Setup

Please Note:

Custom linen, serviettes and any extra
speakers are available for a hire fee

CATERING

PLATTERS

SERVES 15-25 PEOPLE

FRUIT PLATTER (GF, DF, VE) | **\$90**

ANTIPASTO & CHEESE PLATTER (GF) | **\$150**

1/2 SANDWICH PLATTER (40 POINTS) | **\$60**

FULL SANDWICH PLATTER (80 POINTS) | **\$110**

SCONES WITH JAM AND CREAM (20 SCONES) | **\$90**

ASSORTMENT OF WRAPS (48 HALF WRAPS) | **\$150**

HOT PLATTERS | \$200

chef selection of assorted fried finger foods about 5kg served
with variety of dipping sauces



GOURMET PLATTERS

\$20 PER PERSON > 4 SELECTIONS

\$28 PER PERSON > 6 SELECTIONS

\$34 PER PERSON > 8 SELECTIONS

Please select from the following options:

Pumpkin, caramelized onion and feta cheese tarts

Arancini balls (chorizo and mozzarella cheese, crab and parmesan cheese, fig and blue cheese (VE)

Pulled BBQ pork sliders

Beef cheeseburgers

Filled filo triangles (jalapeno and cream cheese (VE), chicken and mushrooms, braised beef, barramundi and cashew)

Oysters natural or Kilpatrick (GF, DF)

Coconut and chilli crumbed prawns

Lamb shank shepherd pies

Peppered beef cottage pies

Lemon and garlic crumbed halloumi cheese (GF, VE)

Zucchini and corn fritters with tomato chutney (DF, VE)

Lime and pepper fish bites

Souvlaki lamb skewers with tzatziki (GF)

Parmesan and garlic crumbed calamari

Vietnamese vegetable rolls with nuoc charm sauce (GF, DF, VE)





MORNING/AFTERNOON TEA

\$12 PER PERSON > 2 SELECTIONS

\$16 PER PERSON > 4 SELECTIONS

Assorted cakes and slices
Fruit platter (GF, DF, VE)
Scones with jam and cream
Cheese and antipasto platter (GF)
Sweet muffins mixed
Biscuits assorted
Savory scrolls
Mixed croissants
Mini beef pies and sausage rolls
Assorted quiches
Small pancakes with jam and cream
Mini mixed pizza
Assorted sandwiches
Assorted wraps

LIGHT LUNCH

\$22 PER PERSON

Alternated drop choice of 2 proteins served with your choice of 2 sides (salad, chips, rice, mash potato, steamed vegetables or roasted vegetables)

CHOICES OF PROTEINS:

Roast chicken, Roast beef, Roast pork, Beer Battered barramundi, Crumbed barramundi, Crumbed chicken, Crumbed steak, Grilled chicken, Grilled rump steak, Beef lasagna, Chicken curry, Beef stroganoff



BUFFET

All buffets are served with gravy and bread rolls with butter and mixed sweet platters with whipped cream and fresh fruit.

\$38 PER PERSON > 2 HOT | 3 VEGETABLES | 2 SALADS

\$50 PER PERSON > 3 HOT | 3 VEGETABLES | 2 SALADS

\$59 PER PERSON > 4 HOT | 3 VEGETABLES | 2 SALADS

\$66 PER PERSON > 5 HOT | 3 VEGETABLES | 2 SALADS

FROM THE CARVERY (HOT)

Honey glazed ham off the bone (GF, DF)

Roasted lamb leg (GF, DF)

Roasted pork leg w golden crackling (GF, DF)

Corned silverside (GF, DF)

Roasted chicken pieces (GF, DF)

Roasted beef brisket (GF, DF)

FROM THE LAND (HOT)

Grilled chicken breast (GF, DF)

Crumbed chicken (DF)

Apricot chicken thighs (GF, DF)

Butter chicken curry and rice (GF)

Honey ginger chicken and rice (DF)

Honey mustard lamb loin chops (GF, DF)

Beef lasagna

100g grilled rump steak (GF, DF)

Crumbed steak (DF)

Lamb korma curry and rice (GF)

Sweet and sour pork with rice (DF)

Braised peppered beef and rice (GF, DF)



FROM THE OCEAN (HOT)

Seafood risotto (prawns, fish, mussels, calamari, cherry tomato, garlic, shallots) (GF)

Lime and chilli baked salmon (GF, DF)

Crumbed barramundi (DF)

VEGETABLES (VE)

Creamy potato bake (GF)

Garlic mash potato (GF)

Mushroom and tomato pasta bake

Stir fried vegetable and Hokkien noodle (DF)

Steamed mixed vegetables (GF, DF)

Lemon and garlic mixed roasted vegetables (GF, DF)

Vegetable fried rice (GF, DF)

Hot potato chips (DF)

SALADS

Garden with honey mustard dressing (GF, DF)

Caesar (cos lettuce, crispy bacon, croutons, boiled eggs, caesar dressing)

Coleslaw

Roasted pumpkin, sun dried tomato, red onion and spinach w balsamic reduction (GF, DF)

Potato, bacon, shallots and egg (GF, DF)

Tropical garden (pineapple pieces, dried mango and coconut chips) with a pineapple vinaigrette (GF, DF)

Julienne vegetables and crispy noodles with a sweet soy dressing (GF, DF)

Greek pasta salad (GF, DF)

CHILDREN UNDER 12

\$15 PER CHILD

Choice of chicken crackles or crumbed fish w chips, tomato sauce,
1 x post mix soft drink & an icecream tub





ALTERNATE DROP

\$56 PER PERSON > 2 COURSES

choice of 2 entrees & 2 mains OR 2 mains & 2 desserts

\$66 PER PERSON > 3 COURSES

choice of 2 entrees & 2 mains & 2 desserts

ENTREES

½ dozen natural or Kilpatrick oysters (GF, DF)

Served with lemon and seafood sauce all on a bed of rock salt

Souvlaki lamb skewers (GF)

Served with tzatziki sauce on a Greek salad

Creamy garlic prawns (GF)

Served with rice and lemon

Pork or chicken larb (GF, DF)

Minced meat fried with chilli, lime, palm sugar, fish sauce and fresh herbs.

Served with rice noodles in a crisp lettuce leaf

Haloumi cheese crumbed in potato flakes (GF) (VE)

with a spinach and tomato salad and a coconut curry sauce

Pumpkin, caramelized onion and feta tart

with a rocket and parmesan cheese salad

Stuffed mushroom (GF) (VE)

Filled with sun dried tomato, pumpkin, shallots and feta cheese

Chilli beef filo

Placed upon a fresh salad served with a three-cheese sauce

Chilled prawn cocktail (GF, DF)

Served with seafood sauce and lemon

Battered chicken (DF)

Placed on rice with a honey ginger sauce and shallots



MAINS

Surf and turf 200g rib fillet (GF)

Topped with grilled prawns and creamy garlic sauce

Chicken breast mignon (GF)

Wrapped in prosciutto ham with creamy mushroom sauce

Grilled barramundi (GF)

Served with a lemon and caper butter sauce

Grilled garlic king prawns (GF, DF)

Drizzled in a lime bearnaise sauce

Crispy skinned braised pork belly (GF)

With nuoc cham sauce

Pepper crusted eye fillet (GF)

Accompanied with a red wine reduction sauce

Parmesan and garlic crumbed lamb cutlets

Served with a creamy honey mustard sauce

Roasted lamb rack (GF)

With a macadamia crumble and rosemary jus

Grilled Atlantic salmon (GF, DF)

Finished with sweet ginger and soy sauce

Pork cutlet (GF, DF)

Served with maple baked apple slices and apple sauce

**All meals are served with potato (bake, roast, hasselback, mashed)
and mixed steamed vegetables**



DESSERTS

Baked choc vanilla cheesecake

Served with whipped cream and seasonal berries

Individual pavlova (GF)

Topped with whipped cream and fresh seasonal fruit

Black forest sponge cake

Layered with cherry sauce whipped cream and dark chocolate shavings

Chocolate mud cake

Layered with whipped cream finished with chocolate ganache

Vanilla Panna cotta (GF)

With butterscotch sauce, seasonal berries and mint leaves

Cream caramel (GF)

Served with whipped cream, seasonal berries and mint leaves

Tiramisu

Coffee-soaked sponge cake fingers layered with whipped mascarpone cheese

Mango and white chocolate cheesecake

Served with seasonal berries

Caramel choc tart

Served with whipped cream

Date and fig pudding

Accompanied with a vanilla custard and strawberries

French crepes

Drizzled with Cointreau sauce and fresh orange segments

TERMS

18th or 21st Birthday Celebrations Due to the nature of the event, Souths Leagues Club are unable to host 18th OR 21st Birthday Celebrations.

Cancellation Souths Leagues Club must be received in writing. Cancellations with less than 72 hours' notice automatically forfeit the total function and catering amount. Only the nominated contact person may cancel or reschedule a function booking.

Confirmation You are welcome to tentatively hold a booking for one week, after this time full payment will be required to secure the booking. Function bookings are secured upon the receipt of your room hire along with a signed Booking Form and Terms and Conditions. Final menu details and final numbers are required one week prior to the event for ordering purposes, food will be ordered and charged to you based on final numbers. There will be no reduction in price due to the reduction of final numbers. To ensure your event runs smoothly, itinerary details are to be confirmed one week prior to the event, i.e. arrival times, function times & meal times.

Children Children attending functions are exempt from the 10pm curfew, however, they must remain in the Function Room under supervision at all times. Guests 12 years & over are considered adults for catering purposes & will therefore be charged at adult prices.

Damages A fee may apply if your function has created additional cleaning over and above the normal cleaning we supply. Under no circumstances are displays/decorations to be attached to walls, doors or other surfaces in the function rooms or foyer. No confetti, rice or loose glitter or scatters are to be used for decorative purposes. The organiser is financially responsible for any damage to Souths Leagues Club property/equipment and any third-party items hired on your behalf. Unless other arrangements have been made, all decorations & equipment must be removed from the room at the conclusion of the function.

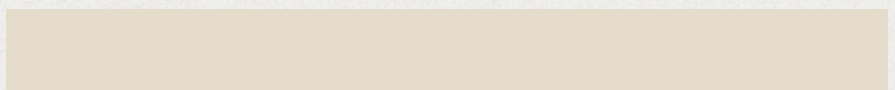
Dietary requirements Kindly inform us of any dietary requirements at least one week before your event. Last-minute requests on the day may be difficult to accommodate, so we encourage early notice to ensure satisfaction.

Entertainment All entertainment must be approved by Souths Leagues Club prior to the function, i.e. bands, DJ's & performers.

Health regulation & smoking Due to Health Regulations, no food or beverages are permitted to be brought onto Souths Leagues Club premises. No food or beverages may be removed from the premises. Wedding/Celebration cakes are exempt from this condition. Shoes are to be worn at all times. Smoking is permitted in Designated Outdoor Smoking Areas (DOSAs) ONLY.

Licensing Laws Due to licensing laws, no patrons are permitted on Club premises before 9am unless prior arrangement with Management.

**INITIAL FOR
ACKNOWLEDGEMENT:**



TERMS

Payment Full payment of the room hire may be paid by cash, bank card, MasterCard, Visa, or direct transfer upon booking to secure your date. Catering is required to be paid in full 7 days prior to the date of the function. However, if there is a bar tab, extra catering or expenses this is to be paid immediately after the conclusion of the function, unless prior written arrangement is made with Management.

Pax Room pax can change depending on the setup of the room (e.g. dance floor space, stage etc).

Pricing Prices listed are subject to change. We will notify you of any adjustments in advance.

Responsible service of alcohol You are welcome to run a bar tab; please advise us of any beverage restrictions and the limit to be set. All tabs must be finalised at the end of the function unless prior written arrangements are made with Management. Management reserves the right to refuse the service of alcohol to any guests who are underage, intoxicated, or unable to provide valid identification. Guests under the age of 18 years must have their legal guardian remain on the premises at all times. Valid ID must be shown upon request. Under no circumstances is alcohol to be brought onto the premises, although special wine orders can be arranged for weddings and private functions. Souths Leagues Club is licensed until midnight; any extended licensing must be arranged at least 4 weeks prior to your function.

Room allocation When guest numbers decrease significantly from minimal numbers advised Souths Leagues Club reserves the right to re-allocate the function. The function must commence/conclude at the agreed scheduled times, failure to do so may result in an additional charge applied.

Sundays/Public Holidays Souths Leagues Club do not host functions on Sundays or public holidays.

Venue Hire Duration Our venue hire includes a maximum event duration of 5 to 7 hours. Should you require additional time, please discuss with us in advance to make the necessary arrangements.

BY SIGNING THIS FORM YOU AGREE TO ADHERE TO SOUTHS FUNCTIONS TERMS & CONDITIONS.

PRINT NAME:

SIGN:

DATE:

THANK YOU



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