

# FUNCTION T&C'S

## Menus

You must notify our Events Coordinator if there are any specific dietary requirements or food allergies, before your function (2 weeks recommended). Dietary requirements may attract a surcharge fee. BYO food is not permitted. At the close of your function, Gainsborough Greens will retain all remaining food.

## Price Changes

Menu prices are guaranteed once your booking has been confirmed by payment. However, menus are subject to change at the discretion of our Chef.

## Confirmations

Tentative bookings will be held for 4 weeks, after which a deposit of \$500.00 is required to confirm the booking. Balance of account is to be paid a minimum of 5 days before your function, with any additional bar tabs to be settled on the evening. It is the policy of Gainsborough Greens Golf Club that deposits are non-refundable upon cancellation unless we have been notified 21 days before the booking date.

## Change of Date

If you would like to change the date of your booking, you are required to make this request in writing.

## Attendance

The final number of guests is to be confirmed 7 days before the function, with the settlement of your account. This will be considered final, and charges will be made accordingly. Minimum numbers apply to all bookings.

## Liquor

We are a fully licensed establishment; therefore, we can meet all your drink requirements for your function. BYO is not permitted at all, before, during, or after your function.

## Surcharge

Events that conclude after 11 PM will incur labour charges for each additional hour or part thereof (1 HOUR - \$250.00).

## Insurance

Gainsborough Greens will take all possible care but accepts no responsibility for damage or loss to merchandise or other property before, during, or after a function.

## Damage / Loss

Clients are financially responsible for any damage or loss caused to the Clubhouse, its facilities or property.

# FUNCTION T&C'S

Please treat our team with respect

Our team is here to help make your experience a pleasant one. We will not tolerate any verbal abuse or aggressive or violent behaviour towards our team or other guests.

## Wheelchairs

We are a wheelchair-friendly venue. Staff will invite guests requiring extra time or assistance to enter before all other guests.

## Room Hire

The room hire fee includes:

- Exclusive use of the function room
- Black table linen
- Black chair covers
- Tea and coffee station
- 85-inch TV
- Projector screen
- Microphone and speaker

## Daytime Functions

- Available Monday to Friday, from 8:00 AM to 4:00 PM.
- Room hire fee: \$330.

## Evening Functions

- Available Monday to Saturday, from 6:00 PM to 11:00 PM.
- Room hire fee: \$550.
- A minimum food spend of \$2,000 applies.
- Minimum attendance: 60 guests.
- Maximum attendance: 100- 120 guests, depending on the selected catering option.

## Sunday Functions

The function room is not available for private hire on Sundays.

## Function Conclusion

All evening functions must conclude with farewells by 10:30 PM to allow guests time to depart. The function room must be vacated by 11:00 PM.

## Smoking Laws

As of 1st July 2006, there were new Smoking Laws were introduced in Queensland. Due to these new laws, smoking will only be allowed in designated smoking areas. No food or alcohol is to be purchased or consumed in these designated smoking areas. The designated smoking areas will be marked around the clubhouse and golf course. We would appreciate your cooperation by only smoking in these designated smoking areas. Failure to comply with these laws will result in being refused service for Food and Alcohol.

By signing this document, you are agreeing to the terms and conditions outlined above; any breaches of the conditions may result in the cancellation of your event.

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Signature/Date

# HOT AND COLD PLATTERS

DAYTIME FUNCTION ONLY

Chef selection of gourmet sandwiches- \$95—10 sandwiches

Assorted Danishes-\$90—30 pieces

Chef's selection of cakes and slices-\$90—30 pieces

Plain Scones with jam and cream-\$95—30 pieces

Assorted Muffins-\$75—20 pieces

Selection of Cheese, dried fruit, and crackers-\$95

Mixed Seasonal Fruit-\$115

Satay chicken skewers with peanut dipping sauce -\$105—30 pieces

Asian platter with cocktail spring rolls, samosas & prawn twisters-\$95—90 pieces

Spinach and fetta triangles -\$60—36 pieces

Assorted mini quiches-\$70—36 pieces

GLUTEN-FREE & Vegetarian Options ARE available—surcharge will apply

Our menu and kitchen have multiple allergens and foods that may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. however, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods that may cause an intolerance. please inform our team if you have a food allergy or intolerance

# LUNCHTIME MENU

## DAYTIME FUNCTION ONLY

### CLASSIC

\$29.00 per person

Selection of sandwiches and wraps  
Quinoa and warm vegetable salad  
Selection of spinach and fetta triangles, sausage rolls  
Chips

### GAINSBOROUGH GREENS

\$33.00 per person

Rump fillet steaks  
Teriyaki chicken pieces  
Coleslaw dressed with in-house mayo  
Chat potatoes, egg, and bacon salad  
Garden salad  
Freshly baked bread basket

### BURGER BAR

\$24.00 per person

Fresh bread rolls  
Sliced tomatoes, cheese, beetroot, lettuce  
Beef patties with caramelised onion OR Crispy chicken breast  
Condiments and Sauces  
Chips

GLUTEN-FREE & Vegetarian Options available—A surcharge may apply  
(Minimum 20 people—Daytime function only)

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# ALA'CARTE MENU

TWO COURSE—\$53.00 per person or THREE-COURSE—\$66.00 per person

## ENTREES OPTIONS

Lemon & pepper squid with lime aioli, cucumber and tomato salad

Satay chicken skewers with roasted capsicum & tomato salad

Duck Spring Roll with Asian slaw, sweet plum BBQ sauce

Spinach ricotta ravioli with pesto cream sauce

## MAINS OPTIONS

Roast Chicken Breast

with roasted rosemary chat potato, corn & tomato salsa, lime with roasted capsicum  
romesco

Sirloin

with roasted rosemary chat potato, green beans, broccolini and red wine jus.

Barramundi

with Mediterranean quinoa salad and garlic dill butter

Pork Belly

With wombok salad, seasonal greens, and honey soy dressing

## DESSERTS OPTIONS

Chocolate Mud Cake

With chantilly cream and chocolate sauce

Citrus Tart

With mixed berry coulis and chantilly cream

Orange and Almond Cake (GF)

With chocolate sauce and berry coulis

Raspberry New York Cheesecake

Passionfruit coulis and chantilly cream

## Tea and Coffee Station

Alternate drop available (select two meals from each course)

GLUTEN-FREE & Vegetarian Options available—surcharge may apply  
(Minimum 60 people—Night function) - (Minimum 40 people—Daytime function)

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# BBQ BUFFET

\$45.00 per person

## HOT SELECTION

BBQ rump fillet with mushroom sauce or bourbon mustard sauce  
rigatoni & meatball pasta bake  
crispy chicken thigh pieces  
moroccan roasted vegetables  
creamy potato bake  
steamed greens

## SALADS

coleslaw  
quinoa, sun-dried tomato & Beetroot Salad  
garden salad

## ASSORTED BREADS

## DESSERT

mixed berry cheesecake  
citrus tart

Tea and Coffee Station

GLUTEN-FREE & Vegetarian Options available—A surcharge may apply  
(Minimum 60 people—Night function) - (Minimum 60 people—Daytime function)

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# HOT ROAST BUFFET

\$43 per person

## HOT SELECTION

Choice of two Meats from the following

Beef

Pork

Lamb

VEGETABLES -Roasted Potato, Sweet Potato, Pumpkin

Medley of Green Vegetables

## COLD SELECTION

Choice of three Salads from the following

Potato Salad

Coleslaw

Garden Salad

Pasta Salad

CONDIMENTS – depending on the meats chosen

Mustard

Apple sauce

Mint Jelly

Tomato and BBQ sauce

Bread Rolls

DESSERT – Optional extra at \$12.00 extra per person

Tea and Coffee Station

GLUTEN-FREE & Vegetarian Options available—A surcharge may apply  
(Minimum 60 people—Night function) - (Minimum 60 people—Daytime function)

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# CANAPE MENU

## STANDARD SAVOURIES

Party Pies & Sausage Rolls  
Spring Rolls & Samosas  
Tomato & Basil mini Bruschetta  
Mini Quiche  
Spinach & Fetta Triangles  
Saucy Meatballs

## DELUXE SAVOURIES

Buffalo wings  
Chicken Satay Skewers  
Prawn twister  
Mushroom Risotto Balls  
Chorizo Empanada  
Pulled Pork Sliders

## PREMIUM SAVOURIES

Prawn dumpling  
Crumbed whiting Goujons  
Duck Springs Rolls  
Salt and Pepper Squid

### BRONZE - \$29.00 per Person

Choose 5 items from the Standard Savouries, served with dipping sauces

### SILVER - \$35.00 per Person

Choose any 3 items from the Standard Savouries and any 3 items from the Deluxe Savouries, served with dipping sauces

### GOLD - \$38.00 per Person

Choose any 3 items from the Standard Savouries, 3 items from the Deluxe Savouries and any

3 items from the Premium Savouries are served with dipping sauces.

**GLUTEN-FREE & Vegetarian Options available—A surcharge may apply**  
(Minimum 60 people—Night function) - (Minimum 40 people—Daytime function)

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