

WHERE *all* THINGS ARE *possible* ...



THE GRAND BALLROOM

BankstownSports

The Event team and the Catering staff wishes to thank you for the opportunity to host your special event with us.

Our professional staff offers great expertise and experience in every phase of event planning, whether large or small. We are eager to assist you in creating a perfect event for you and your guests at the Bankstown Sports Event Centre. Attached is a guideline of menus we offer. The catering staff welcomes the opportunity to create special menus, in addition to the printed suggestions herein. We look forward to making your stay with us both exciting and memorable!

Set Menu Package includes

5 hour room hire (minimum numbers of 250 guests apply)
Round guest tables, seating 10 guests, set with white linen
3 Course alternate set menu including coffee, tea and chocolates
5 hour beverage package
Complimentary custom sized dance floor (subject to availability)
Prices start from \$76 pp
Sundays & Public Holidays from \$82 pp

Cocktail Package includes

4 hour room hire (minimum numbers of 250 guests apply)
Scattered tables and chairs
Complimentary custom sized dance floor subject to availability)
Cocktail menu
4 hour beverage package
Prices start from \$53 pp
Sundays & Public Holidays from \$58pp

Individual quotes can be provided for clients requiring a variation on these packages.

A surcharge applies to all Sunday and Public Holiday events.

There is a 250 person minimum for use of the Grand Ballroom on Friday & Saturday Evenings.



Bankstown Sports Events Centre 8 Greenfield Parade Bankstown NSW 2200

Ph (02) 9722 9888 Fax (02) 02 9709 5978

Email events@bankstownsports.com

Terms & Conditions

Bankstown Sports Events Centre takes great pleasure in being of service for your wedding day and providing you with a reception to remember. To enable us to maintain this degree of professional service, there are some conditions that we have found necessary to observe to ensure that your event runs smoothly and efficiently.

PRICE / MENU VARIATIONS

Every endeavour is made to maintain prices as printed, however these may be subject to increase to cover unforeseen rises in cost. We will endeavour to accommodate all menus, however seasonal changes may apply.

EVENT ROOM RESERVATIONS

Should numbers increase or decrease we reserve the right to move the event in a room comparable to that originally chosen. Every effort will be made to inform the organiser before-hand.

LABOUR CHARGE

To cover increased staff costs after midnight, an hourly labour fee of \$300.00 per hour, or part thereof, will apply.

CONFIRMATION AND PAYMENT

Tentative wedding booking space may only be held for a fourteen (14) day period, after which time written confirmation, together with the requested deposit will be required. The Events Centre reserves the right to cancel any unconfirmed booking after fourteen (14) days. Full payment is required seven days prior to the function.

DEPOSIT

The client is required to pay the deposit schedule stated in the letter of confirmation. This amount will be deducted to the final account. In the event of the deposit not being received the Events Centre reserves the right to allocate the venue to another client.

MINIMUM NUMBERS

Final numbers are required three working days prior to the event commencement date. Any cancellations after this day will result in full payment for original quoted numbers. If numbers fall below 60 guests a Room Hire fee applies.

CANCELLATION

If written notification is received 90 days before the date of the wedding, the full deposit will be refunded excluding bookings in The Grand Ballroom. Deposits will only be refunded upon rebooking of the room. Cancellation after 90 days prior will mean forfeiting the deposit, however any other monies paid will be refunded. If the event is re-scheduled from one date to another, the original deposit will be transferred. Please see the full terms & conditions.

LIQUOR

Licensing laws and hotel policy prohibit the sale or consumption of alcoholic beverages on the premises, except those supplied by

Bankstown Sports Club. Management & staff are committed to the principles of the Responsible Service of Alcohol legislation and we reserve the right to refuse supply of alcohol if deemed necessary.

INSURANCE

The Bankstown Sports events Centre will exercise due care and caution whilst handling the property of organizers. Unfortunately, no responsibility will be accepted in relation to damage, or loss of property before including gifts and decorations brought onto the premises.

DAMAGE

Please confirm with our Events Department before you commence arranging display material etc. Any damage caused to the property, furniture or fittings of Bankstown Sports Club will become the financial responsibility of the event organizer.

Please note the Events Centre prohibits any food or beverage (alcoholic or otherwise) to be brought onto the premises with the exception of celebration cakes i.e. Birthday, engagement, wedding etc.

Please sign and date that you accept all terms and conditions.

Print Name..... Signature..... Date.....

Event Date.....



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Entree

Your Choice of 1 or 2 items per course (alternate drop)

Some products may contain traces of nuts and gluten unless otherwise noted.

HOT ENTREES

- Cream of Butternut Pumpkin soup with Honey & Cinnamon, flaked Almonds & Chives
- Spinach & Ricotta Tortellini with Napolitana Sauce and Baby Olives
- Salt & Pepper Prawns with wasabi aoli & baby salad
- Veal & Herb Tortellini in a Balsamic infused Tomato Sauce with Shaved Parmesan
- Garlic Prawns in an Olive & Napolitan Sauce with a mini Damper
- Caesar Salad topped with Green Curry flavoured Chicken Tenderloin
- Salt & Pepper Squid with Japanese Coleslaw
- Penne Pasta with Curried Chicken Strips, semi dried Tomatoes & Sugar Snap Peas
- Chicken & Mushroom Vol au Vent with Asparagus garnish

COLD ENTREES

- Marinated Black Tiger Prawns Salad with lime mango aioli
- Coral Sea King Prawn Cocktail with fruit garnish and a Mango Flavoured Cocktail Sauce
- ½ Dozen Sydney Rock Oysters with Cocktail Sauce
- Seafood Salad with Balsamic Lime Vinaigrette
- Smoked Salmon Stack Gauci Pastry, Mixed Herbs, spanish Onions & Capers
- Roma Tomato & Boconccini Salad with Basil Dressing
- Antipasto plate: a selection of Italian smallgoods, marinated vegetables and baby boccocini with sour dough loaves
- Thai chicken salad with sesame dressing
- Greek salad with slow roasted lamb rump and kalamatta olive mousse
- Baby rocket salad with honey glazed walnuts, Cajun chicken, shaved parmesan and roasted Red capsicum
- White Anchovies with grilled asparagus and crisp walnut bread



main course

Your Choice of 1 or 2 items per course (alternate drop)

Some products may contain traces of nuts and gluten unless otherwise noted.

Roast Rack of Western Australian Lamb on baby Spinach Semi Dried Tomatoes & jus

Char grilled Fillet of Tasmanian Salmon on Pesto mash with Lime Butter Sauce

Tender Veal Cutlet with Prawn Garnish & exotic Mushroom Sauce

Tender beef eye fillet crisp pancetta strip served with creamy mushroom sauce

MSA Scotch Fillet with Rutherglen Port Wine Jus

Fillet of Turkey Breast stuffed with Macadamia Nuts, presented with sauce Cumberland

Moroccan Lamb rump on couscous

Char grilled Chilli Lime Flavoured Chicken breast with spiced Red Tapanarde Sauce

Teriyaki Chicken Breast with Ginger Merin Sauce

Slow roasted Tatzaki Chicken Breast

Grilled Barramundi Fillet with Lime Butter sauce

Roast Leg of Lamb with Garden Fresh Vegetables & a Rosemary Jus

Turkey Tenderloin filled with Apple & Cinnamon with Cranberry Jus

Tender Pork Medallions on Sweet Potato Mash & Apple infused jus

Blue eye cod fillet on Mash with Lemon Garlic Sauce

Beef Tenderloin with Prawn Saganaki

Braised Lamb shanks on Mash with Garden Fresh Vegetables & Rosemary Sauce

Homemade Spinach and Ricotta Cannelloni with Garden Salad

(All main courses served with Seasonal Fresh vegetables)

Menu upgrade options

- ◆ Seasonal Fruit Platter - \$10.00 per platter
- ◆ Breads & Dips Platter - \$12.00 per platter
- ◆ Cheese platter - \$15.00 per platter with dried fruits and lavosh
 - ◆ Greek or Garden salad- \$8.00 per bowl*

* Serves 5-6 people; 2 bowls/platters per table recommended



Dessert

Your Choice of 1 or 2 items per course (alternate drop)

Some products may contain traces of nuts and gluten unless otherwise noted.

Vanilla Panna Cotta , Berries & Tiramisu Sauce

Lemon Meringue Pie with Fresh Fruit Coulis

Dark & White Chocolate Mousse Log with Vanilla Anglaise & Rich Chocolate Sauce

Summer Berry Trifle with a Berry Compote

Marbled Chocolate Tower

Apple & Rhubarb Crumble with Sauce Anglaise

Chocolate Jaffa Mousse

Tropical Delight with Mango Passionfruit Garnish

Sticky Date Pudding with Double Chocolate Sauce

Cognac White Chocolate Log

Slow baked lime and lemon tart

Ecuadorian Trio Dark Chocolate Mousse with Raspberry Lemon Cream

A selection of fine Australian Cheese with fresh & dried Fruit

Double Chocolate Pudding with Sauce Anglaise & Berries

Belgian Chocolate Tart

Bailey's Cheesecake with Raspberry Coulis

Ricotta and Grand Marnier Cheesecake

Galliano marinated Strawberries with Passion fruit Mascapone

Stone fruit Wattle seed Pavlova with a Mango Coulis

Bailey's Brulee with Persian Fairly Floss

Tasting Plate of Hand made chocolates

Seasonal Fresh Fruit salad with Cream Chantilly

Cocktail Menu



Some products may contain traces of nuts and gluten unless otherwise noted.

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| Prawn Skewers | Vegetarian Spring Rolls |
| Duck & Vermicilli Rice Paper Roll | Seafood Money Bags |
| Chicken & Vermicilli | Hot & Spicy Meatballs |
| Mini Bruchetta with shaved Parmesan | Greek Pastitses |
| Thai Fish Cake | Crumbed Mushrooms |
| Platters of Crudites & Dips | Risotto Balls with Sun Dried Tomatoes |
| Corn Chips with Salsa, Sour Cream & Guacamole | Salt & Pepper Squid |
| Japanese Panko Prawns | Crumbed Prawn Cutlets |
| Crumbed Whiting Fillets | Hand Made Chocolates |
| Scallops in Bacon with a Hint of Chilli | Petit Fours |
| Spicy Chicken Wing Dings | Petit French Pastries |
| Potato Balls with a hint of Chilli | |
| Thai Flavoured Chicken Satay | Tea Coffee & Assorted cake Slices \$4.00 |
| Malaysian Beef Satay | |
| Lamb Souvlaki with Tatziki | |
| Gourmet Mini Pies | |
| Thai Green Curry Chicken Parcel | |
| Mini Hot Dogs with American Mustard | |
| Selection of Assorted Canapes | |
| Sushi with Soya & Wasabi | |
| Peking Duck Crepe with Chilli Plum Sauce | |
| Mini Focaccia Burger with Salsa | |
| Marinated BBQ Chicken Wings | |
| Party Pies | |
| Sausage Rolls | |
| Mini Quiche | |
| Gourmet Empanadas | |
| Smoky Bacon and Jalapeno Potato Balls | |
| Crumbed Camembert Cheese with Cranberry | |
| Fish Cocktail | s |

Beverage

Please find the following beverage options available for your event.

Banquet Package

Full Strength Beer (VB), Lite Beer (Cascade Premium Lite),
Select Vineyard Dry White (Margaret River),
Select Vineyard Classic Dry Red (Margaret River),
Killawarra 'Klassic' Brut,
Premium Fresh Squeezed Orange Juice & Soft Drink.

Premium Package

Choose either Victoria Bitter or Carlton Draught
Pure Blonde & Cascade Premium Light,
Jacobs Creek Chardonnay or Riesling (choose one)
Jacobs Creek Shiraz Cabernet or Shiraz Cabernet Sauvignon (choose one)
Jacobs Creek Sparkling Pinot Chardonnay
Premium Fresh Squeezed Orange Juice & Soft Drink.

Platinum Package

Choose either Victoria Bitter or Carlton Draught
Cascade Premium Light,
Crown Lager
Pure Blonde
Stella Artois
Stonefish Chardonnay , Sauvignon Blanc or Verdelho (choose one)
Stonefish Cabernet Sauvignon, Merlot or Shiraz (choose one)
Stonefish Premium Brut Cuvee
Premium Fresh Squeezed Orange Juice & Soft Drink.

Cocktail Reception Package

Full Strength Beer, Lite Beer, White & Red Wine, Sparkling Wine, Premium Fresh Squeezed Orange Juice & Soft Drink.

Spirits may be offered with any package & will be charged on a consumption basis. The Club practices the Responsible Service of Alcohol policy. It is our aim to serve your guests with alcoholic beverages in a professional, friendly and responsible manner. It is the policy of this establishment not to allow intoxication, underage drinking & violent or quarrelsome behaviour. No beverages from other bars within the Club will be permitted in Private Function areas including pre function areas. Additional charges apply for events held on Sundays and Public Holidays.

*Other wines may be arranged at your request.
Please discuss with your event coordinator





Decorations & Entertainment

THEMED EVENTS

Our Events department proudly offers a multitude of options for creating your next themed event.

From table arrangements to room decor to the coordination of top-notch entertainment, we are here to ensure a seamless & spectacular event for you. Proposals are custom-designed with consideration to group size, menu selections, budget and goals.

CHAIR COVERS

Available in your choice of colour with coordinating sashes at \$5.00 ea

COLOURED TABLECLOTHS

Available in selected range of fabrics and colours \$15.00ea

CENTREPIECES

Candelabras, Floating Candle bowls, Hurricane lamps available from \$5 per table

BALLOON DECORATION

Balloon centrepieces available from \$10.00 per table.
(minimum of 10 arrangements per order)

DJ

for 5 Hours \$330.00

JUKE BOX

\$280.00

Other entertainment services available on request. Bands, comedians, magicians, cartoonists...

Whatever the occasion we are here to assist you to create a very special, memorable and entertaining event!