

— THE —

ATKIN

Events Centre

Functions Packages

functions@eastslagues.com.au

Ph: (07) 3397 8885 | 40 Main Ave, Coorparoo

ROOM HIRE INCLUSIONS

The following applies to all bookings:

- \$350 fee for half room, \$700 for full room
- Minimum spend on food & beverage required
- Room hire is non-refundable & required to secure event date
- Please note, as the host of your event, you may be liable for providing security for your event, pending management discretion
- Numbers & inclusions finalised with full payment received no later than 7 days prior to the event

Room hire includes:

- 5-hour room hire
- Dedicated Function Coordinator
- Standard room set-up & pack down
- White or black linen
- Private staffed bar
- Screens with HDMI inputs
- Microphone
- In-house music system
- Air-conditioning
- Projector and screen
- Lectern

Optional extras:

- | | |
|--|----------------------|
| • Coloured linen napkins | From \$2 each |
| • Lycra chair covers
(Black or white - per chair) | \$5.50 |
| • Satin chair covers
(Gold or white - per chair) | \$7.50 |
| • Table runners (each) | \$5 |
| • Extended room hire
(prepaid only - per hour) | \$200 |
| • Stage (various sizes available) | \$100 |



CORPORATE PACKAGE

Room Hire Fee: \$500

Plated Breakfast - \$26.50pp

All breakfasts include a selection of Fruit Juices and Tea & Coffee Station

Maple Bacon, Free range fried eggs, grilled tomato, mushrooms with tomato relish on toasted sourdough

Platters of fruit & pastries

Buffet Breakfast - \$35pp

Granola
Yoghurt
Fruit Salad
Bacon
Eggs
Mushrooms
Grilled Tomatoes
Chipolatas

Morning or Afternoon Tea Menu - \$10pp

Includes Tea & Coffee Station and your choice of two options from below:

Sweet Muffins
Homemade Biscuits
Scones with Jam & Cream
Mini Danishes
Fruit Platter

Light Lunch Menu - \$20pp

Sandwich Platter
Petite Pies & Sausage Rolls
Freshly rolled Wraps
Fresh Fruit

Deluxe Lunch Menu - \$35pp

Choice of 2 hot dishes served with steamed jasmine rice & 2 salads

Braised Meatballs, simmered in tomato & onion sauce

Chicken & Wild Mushrooms, spinach, chive & cream sauce

Thai Green Chicken Curry

Roasted cauliflower tossed in slow roasted vegetables & a hint of basil pesto (V)

Chickpea, spinach & coconut curry (V)

Coleslaw

Mixed Leaf Salad

Potato Salad

Rocket Salad





PLATTER MENU

All platters serve approximately 8 to 10 people and served with accompanying condiments

Charcutier	\$120
Selected cold meats, cheeses, charred vegetables, dried fruit & crackers	
Bit of Everything	\$120
Hot dog sliders, tempura prawns, chicken skewers and duck spring rolls	
Vegetarian (V)	\$120
Pumpkin & goats cheese arancini, cauli bites, garlic infused & balsamic onion flat bread, spinach & ricotta rolls	
Pizza Towers (V)	\$120
A selection of pizzas - Meatlovers, Hawaiian & Margherita	
Easts	\$120
Petite meat pies, fish cocktails, prawn cutlets, panko crumbed calamari rings, prawn twisters & mini spring rolls	
Sandwich Platter	\$90
Mixture of fresh sandwiches on a selection of various breads	
Beer Battered Chips	\$55
Served with homemade tomato relish	
Scones With Jam & Cream	\$80
12 scones - halved & topped with strawberry jam & fresh whipped cream	
Selection of Cakes	\$110
A selection of bite sized cakes, profiteroles, lamingtons & macarons	
Fruit	\$80
Fresh seasonal sliced fruit	

Hot Beverage Freshly brewed coffee & selection of teas **\$5pp**

**dietary requirements are catered for, on personal plates \$12pp*

CANAPE MENU

4 Items for \$20pp

6 Items for \$25pp

8 Items for \$30pp

COLD

Prosciutto Bruschetta tomato & red onion, topped with prosciutto

Salmon Gravlax cress salad, chive cream, bellini

Pastrami & Horse Radish Cream on garlic croutons

Bocconcini (V) tomato & basil skewers

Prawn & Roe keta caviar & baby lettuce

Curried Vegetable Tartlet (V) with a dash of tzatziki

HOT

Four Cheese Arancini (V) lightly fried with sauce verde

Pork Slider pulled pork, red slaw & bbq sauce

Grilled Haloumi (V) drizzled in honey & cress salad

Fried Jumbo Olives (V) fetta filled & crumbed

BBQ Vegetable Puff (V)

Spinach, Ricotta & Chorizo Involtni

Hot Beverage

Freshly brewed coffee & selection of teas **\$5pp**



GOLD PLATED MENU

CHOICE OF TWO ITEMS PER COURSE - INCLUDES TEA AND COFFEE STATION

2 course alternate drop package \$60pp

3 course alternate drop package \$80pp

ENTRÉE

Grilled Chicken Skewers charred corn & rocket salad

Fetta & Basil Tartlet (V) roast capsicum drizzle, selected herbs

Darne of Snapper over a macadamia, pesto & bean salad

Charred Lamb Cutlet Greek slaw, cucumber yoghurt



MAIN

Atlantic Salmon crispy skin, baby potatoes, broccolini & lemon hollandaise

Chicken Breast roasted with lemon, thyme & olive oil, green beans & garlic potatoes

Beef Rib Fillet garlic potato smash, heirloom carrots, baby peas & brandy jus

Char Sui Pork Neck sliced, fried rice timbal & grilled pak choy

Roast Pumpkin, Spinach & Ricotta Cannelloni (V) oven baked with a light tomato passata

Zucchini Roulade (V) spiced cous cous filling, chunky ratatouille & balsamic glaze

DESSERT

Brownie Smash salted caramel brownie, Bailey's custard, berries & vanilla cream

Grandma's Apple Pie lashings of fresh cream

Vanilla Panna Cotta fresh berries & passionfruit sorbet

Espresso-Soaked Tiramisu vanilla anglaise & chocolate soil

Includes warm crusty rolls & herbed butter

BUFFET MENU

\$70pp

2 X Meat | 3 X Hot | 3 X Sides
2 X Dessert

\$60pp

2 X Meat | 2 X Hot | 2 X Sides
2 X Dessert

\$48pp

1 X Meat | 2 X Hot | 2 X Sides
1 X Dessert

Served with a selection of roasted vegetables, gravy, sauces, bread rolls & condiments, tea & coffee station
Gluten Free options available on request

SALADS

Cucumber, feta, mint & dill salad
Singapore noodle salad with crispy bacon, shallots & Thai dressing
Green leaf garden salad with French dressing
Potato salad with mustard mayonnaise
Caesar Salad
Greek Salad
Pasta Salad

CARVERY

Crisp leg of pork with crackling & apple sauce
Rosemary studded leg of lamb & mint jelly
Tender roast beef with traditional gravy
Honey & cranberry glazed ham

HOT DISHES - includes rice

Sweet & sour pork
Salt & pepper squid
Baked fish fillet with creamy lemon sauce
Thyme and garlic roasted chicken pieces
Roast vegetable lasagna (V)
Tortellini carbonara

DESSERT

Assorted cakes
Fruit salad
Chocolate mousse
Strawberry mousse
Apple crumble
Pavlova topped with cream & berries

BUFFET MENU UPGRADES

Seafood – prawns, oysters & calamari **\$25pp**
Extra roast meat **\$10pp**
Extra hot dish, side or dessert **\$5pp**

Half hour of canapes prior to buffet as per canape menu



GOURMET BBQ BUFFET MENU

INCLUDES TEA AND COFFEE STATION & ASSORTED BREAD ROLLS, CONDIMENTS & SAUCES

Full Buffet - \$48pp

BBQ

Pepper beef minute steak

Grilled honey soy chicken wings

Basted baby back pork ribs

Grilled sausages

Grilled vegetables (V)

Balsamic onions (V)

SALAD

Garden Salad variety of lettuces, tomato, onion, cucumbers and carrot, lightly tossed in balsamic dressing

Pasta Salad spirals, mixed beans, cherry tomatoes, drizzled with a dijon & honey dressing

DESSERT

Platters of mixed cakes, pavlovas & fresh fruit





BEVERAGE PACKAGES

ATKIN'S BEVERAGE PACKAGE

3 hours - \$65pp | 4 hours - \$75pp | 5 hours - \$85pp

ATKIN'S PACKAGE INCLUSIONS

- Local tap beers
- House wines (white, red & sparkling)
- Post mix soft drinks

SIP & SAVOUR BEVERAGE PACKAGE

3 hours - \$85pp | 4 hours - \$95pp | 5 hours - \$100pp

SIP & SAVOUR PACKAGE INCLUSIONS

- Local tap beers
- Standard sparkling
- Standard white wine
- Standard red wine
- Post mix soft drink

PRESTIGE POUR BEVERAGE PACKAGE

3 hours - \$95pp | 4 hours - \$100pp | 5 hours - \$110pp

PRESTIGE POUR PACKAGE INCLUSIONS

- All tap beers
- Premium sparkling
- Premium white wine
- Premium rose wine
- Premium red wine
- Post mix soft drink

All packages are subject to change

BAR TAB & CASH BAR AVAILABLE ON REQUEST



THE CROSS BAR

AT EASTS

Make your next event memorable at The Cross Bar! Enjoy the terrace area of our newly established sports bar, The Cross Bar. An indoor precinct, styled with lush greenery, and separation from the general public, this area's perfect for any occasion from an intimate gathering to a corporate event.

FEATURES

- Semi-private
- Access to main bar
- Private television
- Wheelchair accessible



50 GUESTS COCKTAIL
minimum 25 guests)

PRICING - ROOM HIRE

MON - THURS.....\$150
FRIDAY - SUNDAY.....\$250

PLATTERS

Platter 1 (40 Pieces).....\$120
Hot dog sliders, tempura prawns, chicken skewers and duck spring rolls

Platter 2 (40 Pieces).....\$120
Pumpkin & goats cheese arancini, cauli bites, garlic infused & balsamic onion flat bread and spinach & ricotta rolls

Platter 3 (40 Pieces).....\$100
A selection of pizzas - meatlovers, hawaiian and margherita

Platter 4 (60 Pieces).....\$140
Petite meat pies, fish cocktails, prawn cutlets, panko crumbed calamari rings, prawn twisters and mini spring rolls

Trio of Fries.....\$55



EASTS

LEAGUES CLUB

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