EAGUES CLUB

Functions Packages

functions@eastsleagues.com.au Ph: (07) 3397 8885 | 40 Main Ave, Coorparoo QLD 4151





THE ATKIN EVENTS CENTRE ROOM HIRE INCLUSIONS

The following applies to all bookings:

- \$350 fee for half room, \$700 for full room
- Spend on food & beverage required
- Room hire is non-refundable & required to secure event date within 7-days of enquiry
- 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

Events

Centre

• 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

Full Room Hire \$500

Half Room Hire \$250

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



CORPORATE ACCOMMODATION

QUEST WOOLLOONGABBA APARTMENTS

130 LOGAN RD, WOOLLOONGABBA

Easts Leagues Club is delighted to partner with Quest Woolloongabba to offer the following rates and inclusions for our corporate travellers:

Accommodation Inclusions

- Unlimited WiFi
- Undercover secure car parking \$10
- Access to the onsite gymnasium
- Access to Rooftop entertainment terrace and BBQ
- 24/7 Onsite Manager
- Complementary Shuttle Bus (3km radius)
- Fully equipped kitchen and laundry facilities
- Private balcony

Transport

- Easts Leagues Club 4min Drive/10min Walk
- Brisbane Airport 18km
- Group transport available please enquire with functions coordinator when booking your event

bookings can be made via email at questwoolloongabba@questapartments.com.au or by phone on (07) 3873 3000

Apartment Type	Studio	One Bedroom	Two Bedroom	Three Bedroom
Bed Configuration	1 King or 2 Single	1 King or 2 Single	2 King or 4 Single or combination	3 King or 6 Single or combination
Max Occupants	2	2	4	6
Nightly Rate (1-14 nights)	\$195	\$235	\$425	\$575

Terms and Conditions

Rates are per room per night, No black-out dates apply, Room category subject to availability at time of booking, 24 hours cancellation notice required, any bookings cancelled within 24 hours will incur a 1x night charge,

Standard check-in time: 2pm, Standard check-out time:10am









Events Centre

PLATTER MENU

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

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

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 Involtini

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

Kids meals available on request at \$25pp for children 12years and under. 2-course meal of Chicken & Chips or Cheeseburger & Chips with ice-cream for dessert



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	\$5рр

Half hour of canapes prior to buffet as per canape menu

Buffet Terms

Please note per our Food Safety Licence buffet is only available for 90minutes and takeaway is not permitted. Buffet is not 'all you can eat. Extra charges will be added to final invoice if extra people arrive.





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



KN Events Centre

 \mathbf{A}





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 CROSSBAR 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	

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 (48 Pieces).....\$120 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