



# Functions & Events

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# Functions & Events



## General Information

A \$200 hire fee applies to all single room functions booked. Occasions requiring hire of both function rooms will incur a \$400 hire fee. Non-Members are subject to a \$25 liquor license fee. Any Wedding Reception will be charged an additional \$100 set up fee (no discounts apply). All package prices apply to luncheons for four hours, finishing no later than 4:30pm and evening functions for five hours. Latest possible finishing times are as follows-

<b>John Belani Room</b>	12:30am Friday & Saturday	11:00pm Sunday
<b>Reggies</b>	12:00am Friday & Saturday	11:00pm Sunday

All entertainment in Reggies is required to conclude by 11:30pm and 12:00am in the Function Room. Live music is not permitted in Reggies. Juke boxes and DJ's are allowed.

A 60 adult guest minimum is required for any single function booking, 140 guest minimum for a double room booking, and at least one Menu Option must be purchased. Room capacities are as follows-

<b>John Belani Room</b>	Cocktail	120 guests
	Dinner Dance	100 guests
	Buffet	90 guests
<b>Reggies</b>	Cocktail	90 guests
	Dinner Dance	70 guests
	Buffet	70 guests

The Club does not host teenage Birthday Parties (including 18<sup>th</sup> & 19<sup>th</sup> Birthdays). Minors are permitted to remain on the premises for the duration of a function, only if they are in the Function area and under parental supervision.

All Clients are required to make an appointment with the Functions Coordinator (here after referred to as Function Staff) to confirm all details. Functions will only be secured as per Terms and Conditions.





# Functions & Events



## Menu Options

The Hoppers Club offers a variety of menus to suit every budget. Prices effective 01 February 2007. All prices quoted are inclusive of GST.

You are required to purchase one menu option for a minimum of 60 Adult guests. Children's menus are available on request.

### Plated Menu Option

2 Course –	Entrée and Main <u>OR</u> Main and Sweet Choice of two dishes served alternately	\$24.95 per head
3 Course-	Entrée, Main and Sweet Choice of two dishes served alternately	\$30.95 per head

All plated menu options include freshly baked bread rolls and butter with main meals, and freshly brewed tea and coffee.

### Buffet Option

2 Course-	Main and Dessert Choice of two cold dishes, three hot dishes, one seafood dish, two vegetable dishes and two sweets Children 4 to 12 years	\$24.95 per head \$9.95 per head
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All buffet menu options include fresh baked bread rolls and butter, and a self-service tea and coffee station. Extra dishes are available from \$3.00 per head.

### Cocktail Option

Six items selected for approximately 8 pieces per guest	\$12.50 per head
Add an extra item for	\$2.00 per head



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# Functions & Events



## Beverage Options

The Hoppers Club offers a variety of beverage packages. If you find our beverage options do not suit your requirements, please discuss your individual needs with the Function Staff. Our venue boasts a comprehensive wine list that you may use to tailor your own package.

### Cash Bar

The Client may set a pre-approved limit on selected beverage items  
OR  
Guests purchase beverages individually at an open bar.

### House Package

\$25.00 per head

- |          |                          |                        |
|----------|--------------------------|------------------------|
| Includes | Carlton Draught          | Cascade Premium Light  |
|          | DeBortoli Dry White      | DeBortoli Fruity White |
|          | DeBortoli Premium Claret | Soft Drink             |
|          | Orange Juice             | Pineapple Juice        |

### Fosters Package

\$32.00 per head

- |          |                       |                              |
|----------|-----------------------|------------------------------|
| Includes | Carlton Draught       | Cascade Premium Light        |
|          | Half Mile Creek White | Half Mile Creek Red          |
|          | Soft Drink            | Managers Choice of Sparkling |
|          | Orange Juice          | Pineapple Juice              |

Basic spirits are available at an additional cost, to Beverage Option 2 or 3, upon request. Please discuss your requirements with the Function Staff.



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# Functions & Events



## Cocktail Menu

Select a combination of any **6** hot or cold selections~ we will cater for approximately **8** pieces per guest. Please remember the cocktail menu is designed as a light supper, not a meal. If you require a more substantial meal, consider the Buffet or Plated Menu Options.

(V) denotes vegetarian selections

### Hot Selection

- |                                |                            |
|--------------------------------|----------------------------|
| Mini Spring rolls (V)          | Cocktail Samosas (V)       |
| Homemade Sausage Rolls         | Assorted Individual Quiche |
| Buffalo Chicken Fingers        | Spicy Meatballs            |
| Seafood Balls                  | Cocktail Beef Pies         |
| Spinach & Ricotta Pastizzi (V) | Fish Goujons               |
| Cocktail Frankfurts            | Mini Dim Sims              |

### Cold Selection

- |                                |                            |
|--------------------------------|----------------------------|
| Cheese and Cracker Platter (V) | Trio of dips with Pita (V) |
| Pumpkin & Fetta Frittata (V)   | Assorted Sandwich Platter  |

### Condiments

- |                          |                         |
|--------------------------|-------------------------|
| Sweet Chilli Sauce       | Kecup Manis (Sweet Soy) |
| Traditional Tomato Sauce | Spicy BBQ Sauce         |
| Tatare Sauce             |                         |

### Additional Selection (items \$2.00 per head each)

- |                          |                                  |
|--------------------------|----------------------------------|
| Freshly Crumbed Calamari | Californian Rolls                |
| Crumbed Prawns           | Chicken & Mushroom Risotto Balls |
| Chicken Satay Skewers    | Beef Satay Skewers               |

Dessert Buffet available - choice of 3 cold or 1 hot and 1 cold dessert for \$7.00 per head.



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# Functions & Events



## Entree Menu

Select a combination of any **2** hot or cold selections~ your guests will be served alternately on a 50/50 basis. Our Chef's are only too happy to cater for specific dietary needs. Please discuss your requirements with the Function Staff.

(V) denotes vegetarian selections

### Soup

- Creamy Pumpkin (V)
- Chicken & Sweet Corn
- Minestrone (V)

### Hot Entrée

- Satay Beef Skewers served with rice
- Spinach & Ricotta Cannelloni (V)
- Salt & Pepper Calamari
- Chicken & Mushroom Risotto

### Cold Entrée

- Traditional Caesar- with or without anchovies
- Smoked Chicken Salad
- Smoked Salmon Nicoise



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# Functions & Events



## Main Menu

Select a combination of any **2** main items ~ your guests will be served alternately on a 50/50 basis. All meals, excluding pasta, are served with seasonal vegetables. Our Chefs are only too happy to cater for specific dietary needs. Please discuss your requirements with the Function Staff.

Vegetarian alternatives available on request

### Beef

Premium Roasted Striploin  
Served with a red wine and mustard jus

Rich Beef Lasagna  
Served with garden fresh salad

### Chicken

European Chicken Breast  
Filled with ricotta, spinach and sun-dried tomato, finished with creamy mushroom jus

BBQ Chicken  
Chicken Breast wrapped in bacon topped with melted cheese & spicy BBQ sauce

### Veal

Veal Yanni Medallions  
Veal wrapped in bacon, filled with camembert, sun dried tomatoes & basil  
Served with a rosemary jus

### Seafood

Baked Blue Grenadier  
With lemon butter

Deep Fried Cajun Goujons  
Served with lime aioli

### Lamb

Lamb Shank  
Braised in tomato & vegetable medley, served on mashed potato.



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# Functions & Events



## Dessert Menu

Select a combination of any **2** hot or cold selections~ your guests will be served alternately on a 50/50 basis. All desserts are served with freshly whipped cream, unless otherwise stated. Our Chef's are only too happy to cater for specific dietary needs. Please discuss your requirements with the Function Staff.

### Hot Selection

Home style Apple Strudel  
Filled with apple and sultanas finished with toasted almonds

Double Chocolate Pudding  
Topped with hot chocolate sauce

### Cold Selection

Fresh Fruit Salad  
Served with brandy snap baskets and ice-cream

Individual Tiramisu  
Garnished with chocolate wafers and fresh cream

Citrus Tart  
Served with berry coulis and fresh cream





# Functions & Events



## Buffet Menu

Select a combination of any **3** hot, **2** cold or salad dishes, **1** seafood, **2** vegetables, and **2** desserts. Our chefs will include two seasonal vegetable dishes. Our Chef's are only too happy to cater for specific dietary needs. Please discuss your requirements with the Function Staff.

(V) denotes vegetarian selections

### Cold Selection

- Mediterranean Antipasto
- Pumpkin & Fetta Frittata (V)
- Deli Meat Platter
- Glass Noodles w chicken & Asian greens

### Hot Selection

- Curry Chicken
- Fettuccini Carbonara
- Beef & Guinness Pie
- Honey Soy Stir-fry Chicken
- Rich Beef or Vegetarian Lasagna (V)

### Seafood Selection

- Saganaki Mussels w tomato & fetta
- Baked Trevally w Lemon Butter
- Italian Seafood Lasagna
- Beer Battered Whiting
- Thai Green Fish Curry

### Dessert Selection

- Warm Chocolate Mud Cake
- Sticky Date Pudding w caramel sauce
- Assorted Cheese Selection
- Fruit Salad
- Ice Cream available as an optional extra for \$2.00 per head

### Fresh Salads

- Garden Salad (V)
- Traditional Caesar
- Potato & Seeded Mustard (V)
- Greek Salad (V)

- Pumpkin Ravioli (V)
- Seasoned Roast Chicken
- Sweet & Sour Pork
- Chilli Beef
- Sliced Roast Beef

### Vegetables

- Market Fresh Medley
- Baby Peas & Sweet Corn
- Ratatouille
- Roasted Potatoes
- Special Fried Rice

- Lemon Tart
- Strawberry Cheesecake
- Homemade Trifle
- Banana & Pineapple Cake

Add an Extra Dish for \$3.00 per head



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# Functions & Events



## Additional Items

For a little extra you are able to tailor an individual package for your special occasion. If there are any specific requests that we have not listed, please discuss your requirements with the Function Staff.

### On Arrival

Chips and Nuts		\$ 7.50 per table
Antipasto platters on arrival		\$ 30.00 per table
Trio of Dips and Pita		\$ 25.00 per table
Hot selection of canapés		\$ 60.00 per platter

### Menu Alternatives

Add an extra course		\$ 6.00 per guest
Children's 2 course	Under 12	\$ 7.00 per child
Children's Buffet	Under 12	\$ 9.95 per child
Your cake individually served with cream		\$ 1.00 per head
Your cake individually served with ice-cream		\$ 2.00 per head

### With Coffee

Cheese and Green platters		\$ 25.00 per table
Platter of Cakes		\$ 25.00 per table
Gourmet Biscuits		\$ 1.50 per guest
Self serve Coffee & Tea (minimum 30)		\$ 1.00 per head

### Extend Your Function

Charged at \$200 per hour (not subject to any discount)

### REMEMBER

Membership is only \$23.00 per financial year

As a member you will save a minimum of \$125.00 on your function





## FUNCTION TERMS & CONDITIONS

**Client Name:** \_\_\_\_\_

**Phone Number:** \_\_\_\_\_

**Address:** \_\_\_\_\_  
\_\_\_\_\_

**Email:** \_\_\_\_\_

**Function Date:** \_\_\_\_\_

**Deposit:** \_\_\_\_\_

### 1. Bookings

Tentative bookings will be held for a period of seven days. After this time receipt of signed Terms & Conditions and a deposit are required to secure the booking. If these details are not fulfilled, the reservation will be automatically released. A minimum of 60 adult guests is required for any single room function and 140 adult guests for any double room event.

### 2. Deposit

A deposit of \$250.00 is required to be paid by the client to secure the booking. Non-members are subject to a \$25 liquor license fee. The deposit will be held to cover any damage and/or excessive cleaning, the balance will be posted by check within seven days.  
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### 3. Function Details

Requirements for menus, beverages, entertainment, room set up, start and finish times, and approximate guest numbers are required three weeks prior to the event date. Email correspondence is acceptable for these details.

**Date:** \_\_\_\_\_

### 4. Final Attendance

Final confirmation of attendance is required seven days prior to the booking date. Should there be a reduction in number of attendees after final confirmation, **no refunds or reduction in price** is available.

**Date:** \_\_\_\_\_

### 5. Cancellations

All cancellations must be notified to the Function Staff in writing. If the venue receives written confirmation the following terms apply-

- More than eight weeks notice prior to the booking date – full refund is given to the Client
- Less than eight weeks prior notice to the booking date- the full amount of the deposit is forfeited

The Club reserves the right to cancel any function with at least nine months prior notice. A full refund of all deposits will be given, however no monetary compensation will be issued.

### 6. Prices

Every endeavor will be made to maintain printed prices; however prices are subject to change at Management's discretion due to circumstances beyond the venue's control.

### 7. Payment

Following receipt of the deposit, the remaining balance is required to be paid on final confirmation, in conjunction with clause 4, seven days prior to the function. Personal cheques are not accepted.

### 8. Loss and Damage

The Client will assume responsibility for any and all damages caused prior to, during or after the event by way of the Client's guests or any other person attending the event, whether in the room/s reserved or any other part of the venue.

The Hoppers Club will not accept responsibility for the loss or damage to any equipment, merchandise or property left on the premises prior to, during or after the event.

### 9. Signage and Displays

No items are to be attached, pinned, glued or sticky taped to any wall surface within the Hoppers Club. The Function Staff must approve all signage prior the function.

### 10. Provision of food

Please note all catering must be provided for in-house in accordance with the Hoppers Club's Food Safety Program. The ONLY item allowed into the venue is a celebration cake, which (if required to be refrigerated) will be temperature checked on arrival and MUST be below 5°C.

### 11. Hoppers Club Regulations

The Client and all guests are bound by all regulations of the Hoppers Crossing Club Ltd.

We kindly remind all Clients & guests that the Hoppers Club is fully licensed. BYO is not available. All liquor brought into the venue for gifts and or prizes is required to be held by staff until the end of the function.

### 12. Client Responsibility

The Hoppers Club does not permit the use of confetti, rice, party poppers or flower petals. Any use of the said items will incur a cleaning fee.

The Client is required to read all the terms and conditions listed in this article and ensure compliance of all guests. Management reserves the right to intervene where appropriate and exclude or reject any or all objectionable persons from the venue without liability.

*I/we have read, understood and agree to abide by the afore mentioned terms and conditions.*

**Client Signature:** \_\_\_\_\_

**Function Staff Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**The Hoppers Club Ltd** ABN: 74 006 602 311

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# IMPORTANT THINGS TO REMEMBER

My Function is booked in the following area-

- The John Belani Room       Reggies Al Fresco Area       Both Areas

## JOHN BELANI ROOM

- Payments and enquiries for functions will only be handled by the Function Staff, an appointment is always required
- Access to the function room on the day is strictly after 4:00pm
- No food will be brought into the venue apart from a celebration cake which must comply with Food Safety Policy
- The latest possible finish time in the John Belani Room is 12:30am Fridays & Saturdays; and 11:00pm Sundays
- The latest possible finish time for all entertainment in the John Belani Room is 12:00am
- All entertainment must be set up by 5:30pm at the latest
- Minors must be accompanied by a parent or guardian at all times whilst in the venue
- A function package must be purchased, platters are only available as additional items
- All decorations must be removed by the end the night

## REGGIES AL FRESCO AREA

- Payments and enquiries for functions will only be handled by the Function Staff, an appointment is always required
- Access to the area on the day is strictly after 4:00pm
- No food will be brought into the venue apart from a celebration cake which must comply with Food Safety Policy
- The latest possible finish time in Reggies is 12:00am Fridays & Saturdays; and 11:00pm Sundays
- The latest possible finish time for all entertainment in Reggies is 11:30pm
- Live music is not permitted at all in Reggies
- All entertainment must be set up by 5:30pm at the latest
- Minors must be accompanied by a parent or guardian at all times whilst in the venue
- A function package must be purchased, platters are only available as additional items
- All decorations must be removed by the end the night

All persons over the age of 18 years are required to carry, and provide on request, photographic identification deemed appropriate by Liquor Licensing Victoria. Legal forms of identification are – Drivers license, Learners Permit, Proof of Age Card, Australian Passport and Commonwealth Key Pass.

**Any person not in the possession of legal identification may not be granted access to the venue.**

I have had explained, and fully understand the above conditions regarding my function. I understand that it is my responsibility to make and attend all function appointments.

Client Signature: \_\_\_\_\_

Staff Signature: \_\_\_\_\_