



Functions |

BIRTHDAYS
ENGAGEMENTS
WEDDINGS
CORPORATE EVENTS

Speak to our Functions Manager Joanne
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ROOM HIRE

The south lounge

This room is perfect any occasion.
This room holds up to 120 people sit down and 150 cocktail set up.
Includes private bar, foyer/meeting area, and dance floor.
The South Lounge can be divided which then fits 50-60 people sit down
and 70 people cocktail set up.

Room Hire - The South Lounge \$249
Room Hire - 1/2 The South Lounge \$199

Function Inclusions:
Microphone, screen, room setup, 1 x bar steward, linen.

Glass terrace

Modern Alfresco dining room with outdoor terrace situated on the ground floor.
Suitable for small dinner gatherings and cocktail menus.
50 people cocktail set up & 30 people sit down.
Includes 4 x iPads with games & internet access
Not available Friday & Saturday nights.

Room Hire \$99

Conference/Seminar Rates

Room Hire - The South Lounge \$249
Room Hire - 1/2 The South Lounge \$189
Room Hire - The North Lounge \$179

Seminar and meeting inclusions
Microphone, lectern, pin board display, data projector,
screen, whiteboard, flip chart, linen,
water and mints.

PARTY PACKAGE OPTIONS

Decorations \$349.00*

*Minimum 80ppl with an extra \$180.00 for 1 an extra bar steward

Function Inclusions:

Microphone, screen, room setup, 1 x Bar Steward, Members Discount on Bar Tab,
5 x 3 piece Helium Balloon Bouquets. ·
25 x helium free floating balloons.

Decorations Plus Package \$598*

*Minimum 80ppl with an extra \$180.00 for 1 more bar steward

Function Inclusions:

Microphone, screen, linen, room setup, 1 x Bar Steward, Members Discount Bar TAB,
5 x 3 piece Helium Balloon Bouquets.
25 x helium free floating balloons, a Juke box, data projector.



EXTRAS

The following options are in addition to room hire and catering

Disc jockey

\$419.00

(5 hours)

Juke Box/Karaoke machine

\$250.00

iPod Dock with CD and USB Capabilities

\$20

Additional bar staff

\$180

(minimum 5 hour charge required when there is 70 + guests)

Security Guard

\$300

(required for all 21st Birthdays)

Chair Covers

\$8.00 per chair

(White linen covers with satin or organza sash set up and delivery)

Balloons

3 piece bouquet from \$12 each

Big 21 Foil Balloon \$60.00

Helium free floating ceiling balloons

\$2 each

(minimum 50 balloons)

Delivery and set up Mon-Sat

\$20

Delivery Sundays

\$50

Table decorations

\$5 per table

(hire charge only)

Data projector hire

\$66 per day



Kids Parties At The Pinnacle

\$9.90 Per Child

Includes:

Glass of Soft Drink

Lolly Bag

Choice of:

- . Fish Cocktails & Chips**
- . Chicken Nuggets & Chips**
- . Calamari Rings & Chips**
- . Chicken Tenderloin & Chips**

Minimum of 20 children

Children must be supervised

Two hour room hire in the

Glass Terrace

CONFERENCE MENU - OPTION 1

\$25 per person

ALL DAY

Tea, Coffee

MORNING TEA

Fruit Platter

LUNCH

Assorted sandwiches or wraps & seasonal fruits

AFTERNOON TEA

Selection of fresh muffins

(Other packages can be tailored to your Company needs)

Other Options

Tea & Coffee

\$2.00pp

All day tea & Coffee

\$5.00pp

Tea & coffee with biscuits

\$6.00pp

All day tea & Coffee with biscuits

\$8.00pp

In Season Fruit Platter

\$65.00

CANAPE OPTION 1

Minimum 40 pl

Buffet Style

Includes all selections below

\$16.00 per head

Assorted sandwiches
Mini Vegetarian spring rolls
Mini assorted quiches
Mini pies
Mini sausage rolls
Spinach and cheese triangles
Tea and Coffee

\$18 per head

Fish Cocktails
Crumbed calamari rings
Mini spring rolls
Mini assorted quiches
Mini pies
Mini sausage rolls
Spinach and cheese triangles
Tea and Coffee

Platter menu

Accommodates 10-15 guests

Assorted cake platter \$45
Assorted wraps \$65
Seasonal fruit platters \$65
Continuous tea and coffee \$2 per head

CANAPÉS PACKAGES - OPTION 2

Minimum 40 pl

Package 2

Select canapes from Simple canapes list below

For a substantial canape menu, we suggest selecting a minimum of 10 items per guest

Choice of 6 canapé	\$20 per guest
Choice of 8 canapé	\$22.50 per guest
Choice of 10 canapé	\$24.50 per guest

Quantities served are based on 1 item per selection per guest

Simple canapés list

- Sausage rolls
- Assorted mini pies
- Assorted mini quiches
- Assorted mini pizzas
- Mini vegetarian spring rolls (V)
- Mini chicken spring rolls
- Chicken garlic kiev
- Vegetable samosas with raita (V)
- Vegetable dim slms with soy dipping sauce
- Scallops money bags
- Tempura prawns with lime yogurt mayonnaise
- Fish cocktails with tartare sauce
- Fried beef dim sims with a spicy dipping sauce
- Vegetarian pakora (V)

{v} - Indicates vegetarian selection

*Menus and prices are current as of 1st January 2015.
Prices are based on a minimum of 50 guests.*

CANAPÉS PACKAGES-OPTION 2

Package 3

Select canapés from *Elegant and Substantial* lists below

We suggest selecting a minimum of 8 canapés for a substantial menu

6 canapes	5 elegant & 1 substantial	\$24.50 per guest
7 canapes	6 elegant & 1 Substantial	\$28.50 per guest
8 canapes	6 elegant & 2 substantial	\$34.50 per guest

Quantities serves are based on 1 item per selection per guest

ELEGANT CANAPÉ LIST

Cold canapés

- Thai Beef salad served on seaweed and Thal dressing
- Roast beef on crostini with a horseradish cream cheese and cherry tomato
- Smoked Salmon, cream cheese and chives on tortilla chips
- Mini Tomato, basil, feta cheese and olive bruschetta (V)

Hot canapés

- Deep fried Thai fish cakes with lemongrass and coriander served with spicy sauce
- Salt and Pepper Squid with sweet chilli mayonnaise
- Prawn and lemon grass stick
- Lamb kofta with lemon olive oil glaze served with tzatziki
- Chicken skewers with satay sauce
- Arancini with mushroom and mozzarella balls with tomato relish (V)
- Tempura prawns with mirin dipping sauce
- Meat and pine nuts roll with tzakziki dipping sauce
- Mini Peking duck pancake rolls with hoisin dipping sauce
- Mini marinated herbed lemon Barramundi skewers
- Mini vegetarian Burrito with sour cream (V)
- Zucchini and corn fritters with sweet chilli (V)

(v) - indicates vegetarian selection

CANAPÉS PACKAGES-OPTION 2

Package 3 - Continued

SUBSTANTIAL DISHES

(served in baby white bowls with cocktail forks or in miniature noodle boxes.)

Fish goujons and chips with caper aioli

Chicken Schnitzel with slaw

Mini burger with cheese, tomato, lettuce onion and tomato relish

Chicken Caesar salad

Vegetarian stir-fry noodle box

Waitering service provided at \$140 for a minimum 2hours (2 wait persons)



HEALTHY CANAPÉS - OPTION 3

Choose 3 hot and 2 cold OR 3 cold and 2 hot canapes

Min 40 people

\$28 per head

Quantities served are based on 1 item per selection per guest

HOT CANAPÉS

Beef kofta with minted yogurt

Stuffed mushrooms with spinach, ricotta and fetta and caramelised onion

Lemon herb barramundi skewers

Beef and vegetable noodle box

Chicken tenderloins skewers with satay dipping sauce

Thai fish cakes with a sweet chilli dipping sauce

Falafel balls with hummus

COLD CANAPÉS

Mini tomato and basil bruschetta

Baked ricotta balls with fresh chives and chilli

Lentil couscous and chickpeas salad with lemon dressing

Moroccan couscous salad with chickpeas with garlic dressing

Cucumber slices topped with whipped fetta, sundried tomato and basil

Waitering service provided at \$140 for a minimum 2hours (2 wait persons)

The Grove

BRASSERIE & GRILL

BUFFET MENU 1

\$29 p/p

Minimum 50 Adults
Children under 12yrs old - half price

COLD DISHES

Creamy Potato salad with red onion, chives and a basil cream

Garden salad with tomato, cucumber and a lemon vinaigrette

HOT DISHES

Corn Beef with white sauce

Sliced Oven roast baked pork with honey glaze

Chicken Thigh Fillet with lemon and rosemary

Roast vegetables Roast potato, pumpkin, mixed vegetables and herb

Fresh bread rolls and butter included

DESSERT

(Additional cost)

Assorted cakes (4pp)

Tea & instant coffee (\$1.50pp)

THE GROVE BUFFET MENU 2

\$39 p/p

*Minimum 50 Adults
Children under 12yrs old - half price*

COLD DISHES

Creamy Potato salad with red onion, chives and a basil cream

Garden salad with tomato, cucumber and a lemon vinaigrette

Greek Salad with feta cheese, olives, tomato, cucumber, red onion with lemon vinaigrette

Thal Beef Salad with rice noodles and a chilli lime dressing

HOT DISHES

(Choice of three hot dishes)

Beef stroganoff with mushroom, paprika and cream

Chicken cacciatori with olives, tomato and fresh herbs

Butter chicken

Sliced Oven roast baked pork scotch fillet with honey glaze

Penne Boscoila with mushroom, bacon, cream and parsley

Roast vegetables Roast potato, pumpkin, mixed vegetables and herb

Steamed Jasmine Rice

Fresh bread rolls and butter included

DESSERT

Assorted cakes

Tea & instant coffee

THE GROVE BUFFET MENU 3

\$49.5 p/p

*Minimum 50 Adults
Children under 12yrs old - half price*

COLD SELECTION

Fresh cooked prawns

Smoked Salmon with red onion, capers, lemon and drizzle of olive oil

Creamy Potato salad with red onion, chives and a basil cream

Garden salad with roast capsicum, tomato, cucumber and lemon vinaigrette

Thai Beef Salad with rice noodles and chilli lime dressing

HOT SELECTION

(Choice of three hot dishes)

Grilled Barramundi fish with lemon butter sauce

Beef stroganoff with mushroom, paprika and cream

Butter chicken

Oven baked roast lamb with lemon & rosemary

Oven roast baked pork with honey glaze

Four cheeses ravioli with a herb cream Napoli sauce

Roast vegetables Roast potato, pumpkin, mixed vegetables and herb

Steam Rice

Fresh bread rolls and butter included

DESSERT

Assorted cakes

Tea & instant coffee

BANQUET MENUS

2 Courses - \$40.50 per person

Choose entree, mains or dessert

3 Courses - \$49.50 per person

Choose entree, mains and dessert

Minimum 50 Adults

Entree

(select 2 options for alternative service)

Caesar Salad

Cos lettuce, croutons, shaved parmesan, anchovy, egg, lemon and Caesar dressing

Prawn & Avocado Salad

Prawns and avocado tossed in rocket and spinach leaves with a tangy lemon dressing

Salt and Pepper Squid

Tossed in ginger, garlic and shallots on a bed of citrus rocket and aioli

Four Cheese Ravioli

Tossed in a brown sage butter sauce and topped with parmesan

Sesame Tenderloins

Sesame crusted chicken tenderloins on hummus topped with zesty rocket

Roast pumpkin soup

Drizzled with sour cream topped with spicy pumpkin seeds

Caramelised onion and potato tart

Served with a tomato and fetta coulis

BANQUET MENUS

Minimum 50 Adults

MAINS

(select 2 options for alternative service)

Chicken Supreme

Butter roasted chicken served on caramelised leeks, garlic mashed potato and boscaiola sauce

Chicken Farci

Baked chicken breast fillet, stuffed with ricotta, sage and pine nut topped with a veloute sauce

Lamb Shank

Slow cooked lamb shanks with creamy mash, caponata of vegetables served with braising juices and topped with a herb pesto

Herb Crusted Baby Lamb Rack

Succulent lamb with a herb and walnut crust served on kumara mash, buttered seasonal vegetables and a red wine reduction sauce

Newyork Sirloin Steak

served on a creamy garlic mash, red cabbage and a red wine demi-glace bordelaise sauce

Seared Atlantic Salmon Fillet

Pan seared salmon with dill pilaf, sauteed watercress and glazed with teriyaki sauce

Grilled Barramundi Fillet

Served with creamy cauliflower puree, sauteed beans and a beurre blanc, finished with capers

Veal Marsala

Veal escalopes served with creamy mash and seasonal vegetables and a mushroom Marsala sauce

Grilled Vegetable and Halloumi Stack

Served with pumpkin puree and a basil tapenade (V)

BANQUET MENUS

Minimum 50 Adults

DESSERTS

(select 2 options for alternative service)

Apple Pie

With a buttery crust served with vanilla custard and cream

Vanilla Bean Panacotta

Served with a berry coulis and topped with a candied orange zest

Sticky Date Pudding

With an almond praline, salted caramel and vanilla ice-cream

Baked Cheesecake

served with double cream and a sweet coulis drizzle of blueberries, strawberries and raspberries

Profiteroles Stack

Layered dessert of chocolate mousse, custard filled profiteroles and topped with a chocolate ganache

Ginger Poached Pear

Poached pear in a vanilla, ginger and lemon syrup served with a dollop of cream and chocolate ganache

Chocolate Waffle

with chocolate ganache and ice cream

Confirmation of your booking and acceptance of the function agreement will be made once your deposit has been paid. This must be accompanied with your signed agreement within seven (7) days.

Club Membership

It is a requirement that your function organiser is a financial member of the Club.

Signing In Regulations

Normal club sign in rules and regulations apply with any person attending a function. All guests must be signed in by a member of the club if they reside within the 5km radius.

Dress Regulations

Normal club dress regulations apply for any function held on the premises, no thongs, football or stubby shorts are permitted after 6pm. At no time are hats or men 's singlets permitted.

Confirmation of Booking

A function booking for any of our rooms can only be confirmed on receipt of a four hundred dollar (\$400.00) deposit payable by cheque, cash, eftpos or credit cards only. The deposit is required within seven (7) working days of making a tentative booking. "The Pinnacle" South Hurstville RSL Club reserves the right to cancel bookings if seven (7) days have passed without deposit being received. The deposit will be returned within (7) working days after the function by cheque payable to the function organiser after an inspection has been made and it is deemed that no damage has occurred.

Cancellation

We would be disappointed should the need to arise for a booking to be cancelled, however we do realise that circumstance occasionally make this necessary. Any deposit will be reimbursed in full if the cancellation notice is received within thirty one (31) days prior to the function date. 50% will be reimbursed if notice is received within thirty one (31) and fifteen (15) days "The Pinnacle:" South Hurstville RSL Club Ltd will hold 100% of the deposit if the function is cancelled within fourteen (14) days of the event.

Catering

No Outside Catering is permitted to be brought onto the premises at any time (Cakes and cupcakes are allowed) .

No takeaways are permitted at end of functions

Final Numbers and Payment

For organisational purposes, we require the approximate number of guests at the time of booking. To ensure maximum efficiency, final numbers must be confirmed seven (7) days prior to the function. Full payment including catering must also be received at this time. The beverage account is payable on the night of the function, by credit card, eftpos or cash only.

Please note that the final number of guests confirmed is the number you will be billed for. Numbers can reasonably be increased but not decreased.

Minimum Numbers

A surcharge of five dollars (\$5) per person is applicable for numbers less than the menu minimum

Public Holiday Surcharge

A surcharge of four dollars (\$4) per person is applicable to any function booked on a

public holiday.

All prices are subject to increase on public holidays

Beverage Policy

It is a policy that no liquor is to be brought onto the premises at any time.

Duration Of Function

Standard length of a function is usually five (5) hours, but may be extended with Function Managers approval. Please note that all functions must cease no later than 12.00am on a Friday and Saturday nights, and 10.00pm on all other nights.

GST

All prices include GST.

Loss or Damage

The function organiser is responsible for any loss or damage to "The Pinnacle" South Hurstville RSL Club including: Building, furniture, fixture and fittings sustained as a result of a function. Use of walls for display materials is not permitted.

Insurance

The Club and its employees endeavour to take every care with your belongings; however no responsibility will be taken for loss or damage sustained to any guests merchandise or property prior to, during or after the event.

Responsible Service of Alcohol

"The Pinnacle" South Hurstville RSL Club proudly supports and promotes the Responsible Service of Alcohol Law as determined by the State Government. It is a condition of the function agreement that the function organiser assist management in responsible service practices.

Linen

Linen tablecloths are included for all paying functions.

Price Variations

Every endeavour is made to maintain prices as printed, but these may be subject to change without notice to meet rising costs.

Membership Discount

Your membership discount is NOT available during private functions.

Smoking

Regulations under the Smoke Free Act, smoking is only allowed in the outdoor smoking terrace located adjacent with the room upstairs.

Additional Decorations

You are welcome to decorate your function; however all items are to be attached by blu-tac only. Nothing on the ceiling.

Special Requirements for 21st Birthday Parties

21st Birthday Parties will only be accepted if there is suitable representation of adults present at the function.

No smoke machines permitted

Strippers and stripper grams are strictly prohibited.

No Yard Glasses permitted

Other form of entertainment are to be authorised by Function Manager.

Ipod Dock with CD and USS Capabilities

If you are to hire our I pod Dock you must take full responsibility for any damages caused by misuse or mistreatment. You will be liable for a replacement unit at the cost of \$250.00. Be advised this will be taken out of your deposit refund.

By signing these Terms and Conditions you abide by all stated, And agree that we South Hurstville RSL Club LTD can withhold any deposits made if you or your guests cause any damages to the premises or equipment.



SIGNED

FUNCTION ORGANISER (you):

FUNCTION MANAGER:

DATE OF FUNCTION:

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