

Your Choice of Function Rooms

The Killalea Room

Situated on the first floor, the Killalea Room provides a very private venue for your event. Access is obtained via the main stairway, and a lift for disabled guests is also available. The Killalea Room is designated as a non-smoking venue, comfortably accommodating between fifty and seventy guests. Facilities available for your use include the PA and CD system, dance floor and private bar. Perfect for your special occasion.

Room Hire Booking Fee: \$190.00 (not including VIP area) - \$220.00 including VIP area

The Macquarie Room

Located on the ground floor, The Macquarie Room provides a medium sized reception facility and is ideal for corporate events. The Macquarie room is decorated in neutral tones & has the capacity to seat up to ninety guests.

Room Hire Booking Fee: \$190.00

The Tasman Room

Our beautiful Tasman Room is decorated in tasteful neutral tones, giving a sophisticated yet informal ambience and has a capacity of up to three hundred guests. The Tasman includes a private bar, dance floor, CD & PA system and adjoins the "State of the Art" balcony.

Room Hire Booking Fee: \$300.00

The Grand Tasman Room

The Grand Tasman is our ultimate function room accommodating for that special large event. The room has a capacity to hold 360 guests for weddings and over 400 guests for business events and presentations. The room includes a private bar, dance floor, CD & PA system and adjoins the "State of the Art" balcony.

Room Hire Booking Fee: \$500.00

The Flinders Room

The Flinders Room is the largest facility with a minimum booking requirement of two hundred guests, and a maximum capacity of seven hundred and fifty guests seated. There are two private bars available for your use, along with a sophisticated PA system, dance floor, stage and lighting.

Room Hire Booking Fee: Supplied on application.

The Brasserie Balcony

Providing an outdoor facility is our Brasserie Balcony. Enjoy the fantastic views of Shellharbour and surrounding areas whilst celebrating your event alfresco style. Private areas are available upon request.

Room Hire Booking Fee: \$150.00

Food & Beverage Menu Selections

Food Service

Attached you will find the wide range of menus we have available, and we are sure that you will find a choice to suit. However, should you have any special requests, or dietary requirements, we would be pleased to provide alternative suggestions.

Beverage Service

There is a choice of three options for beverage service:

A Dry Till

System operates whereby you set a limit on the bar. Once this cash limit has been reached, there will be no further items available on the dry till. Once the service has ceased guests are able to purchase their own drinks from the bar as required.

Drinks Package

A drinks package is available at a cost per head, including unlimited service of selected beverages for five hours. If the event exceeds this time limit, a surcharge of \$5.00 per head, per hour or part thereof, is charged. Beverages available within the package are tap beers, bottled house wines and soft drinks.

Cash Bar

Alternatively, your guests are welcome to purchase their own drinks as required from the bar.

Tray Service

Guests are invited to approach the bar as required for beverage service. Full table service can be arranged, and a charge for staffing will be incurred.

It's Our Pleasure

At Shelly's we know that it's the small things that make all the difference, and that's why we provide the following inclusions free of charge:

- Exclusive use of your chosen Function Room on the day of your event
- Serviettes in the colour of your choice
- Professional staff members

Timing

Functions are booked for a duration of 5 hours. If you wish to extend the time of your function an extra charge of \$150 will be charged per hour. This does not include the beverage package or DJ, guests will be required to purchase their own beverages from the bar.

All function times are restricted to a 12 midnight finish (including any additional time).

Finger Food Menu's

Room Hire is Applicable

Nibblies

\$4.00 Per Person

Chips, Homemade Dips,
Cheese, Crackers,
Peanuts & Cabanossi

Crudités and Dip Platter

\$5.00 Per Person

Carrot & Celery Sticks
Cheddar Cheese & Cabanossi
Homemade Salsa & French Onion Dip
Water Crackers & Toasted Pita Bread

Antipasto Platters

\$12 Per Person

A selection of Kalamata Olives,
Semi Sun-dried Tomatoes,
Roasted Capsicum, Char-grilled Eggplant,
Pickled Vegetables, Artichoke Hearts, Salami,
Mortadella & Crostini
Served with Garlic & Herb Bread

\$16 Per Person

A selection of Fresh King Prawns,
Fish Cocktails, Fried Calamari & Chips
Kalamata Olives, Semi Sun-dried Tomatoes,
Roasted Capsicum,
Char-grilled Eggplant, Pickled Vegetables,
Artichoke Hearts, Salami, Mortadella &
Crostini (Bread Sticks)
Served with Garlic & Herb Bread

Hot Finger Food

Vegetarian Selection Available

\$10.00 Per Person

Cocktail Party Pies & Sausage Rolls
Seasoned Potato Wedges
Mini Quiche
Golden Crumbed Chicken Nuggets
Battered Fish Cocktails
Mini Spring Rolls
Served with Assorted Dipping Sauces

\$15.00 Per Person

Chips, Homemade Dips, Cheese, Crackers,
Peanuts & Cabanossi on the Guest Tables
Indian Butter Chicken Wings
Crumbed Calamari & Battered Fish Pieces
Cocktail Mini Spring Rolls & Mini Quiches
Spinach & Ricotta Triangles
Seasoned Potato Wedges
Assorted Dipping Sauces

\$19.50 Per Person

Carrot & Celery Sticks, Cheddar Cheese, Cabanossi
Homemade Dips & Water Crackers on the Guest Tables
Crumbed Prawn Cutlets
Turkey & Cranberry Parcels
Curried Vegetable Samosa
Chicken & Tomato Turnovers
Ham, Corn & Cheddar Puffs
Quiche Lorraine
Battered Fish Pieces with Tartare Sauce
Satay Chicken Skewers
Served with Assorted Dipping Sauces
Freshly Brewed Coffee & Selection of Teas

Menu Selections

Two Course Meal – \$33.00 Per Person - Three Course Meal - \$39.00 Per Person

Both Include Freshly Brewed Tea, Coffee and Mints

Entrée Selection

Please Choose Two of the Following

Warm Chicken Strip Salad

Crumbed Chicken Tenderloin Strips Served with a Chefs Salad & Sweet Chilli Dipping Sauce

Calamari Fritti (6 Per Serve)

Tender Calamari Rings Seasoned with Cajun & Oregano Spices, accompanied by a Tartare Dipping Sauce

Chicken Satay Skewers (2 Per Serve)

Malay Chicken Satay Skewers on a bed of Pilaf Rice

Stuffed Potato Skins (2 Per Serve)

Filled with Crispy Bacon, Worcestershire Sauce, Gratinated with Cheese and a Tomato Salsa

Stuffed Mushroom Cups

Filled with Crab, Bacon, Chives with Hollandaise Sauce

Cajun Chicken Caesar Salad

Tender Strips of Cajun Chicken lightly tossed with Bacon, Parmesan Cheese, Croutons and Cos Lettuce

Thai Beef Salad

Strips of Tender Sirloin Marinated with Thai Spices and Served with Egg Noodles

Beef Lasagne

Traditional Beef Lasagne topped with Napoli Sauce

Main Meal Selection

Please Choose Two of the Following

Grilled Barramundi Fillets

With a Tomato, Basil Beurre Blanc Sauce

Chicken Mediterranean

Tender Chicken Breast Stuffed with a Filling of Cheese, Sundried Tomatoes, Olives and Fresh Herbs

Mixed Roast Plate

Combination of Roast Chicken, Pork & Ham Served with Traditional Gravy

Rack Of Lamb

Topped with a Herb Crust and Served with a Red Currant Jus

New York Sirloin

Cooked to Perfection and Served with a Bourbon & Mushroom Sauce

Veal Scallopini

Tender Strips of Veal Served with a White Wine and Cream Sauce

Atlantic Salmon

Boneless Fillet served with a creamy Hollandaise Sauce

Chicken Avocado Tartlet

Whole Chicken Breast Char Grilled and served on an Avocado & Roma Tomato Frittata topped with a Tasty Champagne Hollandaise

Dessert Selection

Please Choose Two of the Following

Tiramisu

Zabaglione Soft Cream, Sponge Soaked in Coffee Liqueur & lightly Dusted with Cocoa

Malt Teaser

Double Chocolate and Caramel Cheesecake topped with Malteasers

Individual Baked Cheesecake

Slow Baked Cheesecake Cooked to an Original Recipe Served with a Mixed Berry Coulis

Fresh Fruit Salad

Seasonal Fruits in Natural Juices Topped with Fresh Whipped Cream and a Strawberry

Chocolate Mud Cake Petti

Individual Chocolate Cake Finished with a Cream Chocolate Topping

Sticky Date Pudding

A Delicious Warm Self Saucing Date Cake

Note:

All main meals are served with a selection of Seasonal vegetables

Buffet Dinner - \$33 Per Person

Minimum of 40 People

Selections of Sliced Seasonal Fruit, Deli Meat
Platters, Marinated Roast Chicken Drumsticks, &
Fresh Baked Bread Rolls

Your Selection of Three of the Following Salads:

Potato Salad, Seafood Pasta Salad, Garden
Salad, Greek Salad, Tomato Pasta Salad,
Homemade Coleslaw, Rice Salad

Your Selection of the Following Three Hot Dishes:

Roast Beef with Gravy,
Roast Pork with Crackling & Apple Sauce,
Satay Chicken, Beef Lasagne, Bosciola Pasta Bake,
Chicken Mornay, Beef Stroganoff,
Sweet & Sour Pork, Curried Prawns
Vegetable Stir Fry

Accompanied by Two of the Following:

Fried Rice, Steamed Rice, Sautéed Potato
Creamed Potato, Roasted Vegetables

Your Selection of Three Assorted Sweets:

Seasonal Fruit Salad, Chocolate Mud Cake,
Pavlova with Cream & Fruit, Baked Cheesecake,
Black Forrest Cake, Apple Pie with Cream,
Chocolate Profiteroles

Freshly Brewed Coffee & Selection of Teas

Seafood Buffet - \$39 Per Person

Minimum of 60 People

Fresh King Prawns & Oysters
Fried Calamari & Fish Pieces
Selections of Sliced Seasonal Fruit, Deli Meat
Platters, Marinated Roast Chicken Drumsticks, &
Cobb Loaf with Whipped Butter

Your Selection of Four of the Following Salads:

Sour Cream & Chive Potato Salad, Seafood Pasta
Salad, Garden Salad, Greek Salad, Sun-dried
Tomato & Pesto Pasta Salad, Homemade Coleslaw,
Tomato & Bocconcini Salad, Rice Salad

Your Selection of the Following Three Hot Dishes:

Oven Baked Perch Fillets in Lemon Butter Sauce,
Roast Beef with Red Wine Jus, Honey Baked Ham,
Roast Pork with Crackling & Apple Sauce,
Satay Chicken, Beef Lasagne, Spinach & Riccotta
Cannelloni, Thai Green Fish Curry,
Beef Stroganoff, Chilli Plum Pork
Sweet & Sour Chicken, Curried Prawns
& Vegetable Stir Fry, Beef Burgundy

Accompanied by Two of the Following:

Fried Rice, Steamed Rice, Sautéed Potato
Creamed Potato, Roasted Vegetables

Your Selection of Four Assorted Desserts:

Seasonal Fruit Salad, Chocolate Mud Cake,
Pavlova with Cream & Fruit, Baked Cheesecake,
Black Forrest Cake, Apple Pie with Cream
Chocolate Profiteroles,
Pecan Pie, Australian Cheese & Dried Fruit Platter

Freshly Brewed Coffee & Selection of Teas

Balcony BBQ Selection

\$25 Per Person

BBQ Cooked by One of Our
Highly Trained Chefs on the Balcony

King Prawn Kebabs Basted with Garlic & Extra
Virgin Olive Oil

A Selection of Kebabs including Chicken & Beef
with Dipping Sauce

Selection of Red Meats Cooked to Perfection
with Onion & Mushrooms

Freshly Baked Bread Rolls & Butter

Fresh Salads:
Potato Salad, Garden Salad,
Homemade Coleslaw, Pasta Salad

Chefs Selection of Gateaux & Tortes

Freshly Brewed Coffee & Selection of Teas

Afternoon Tea Selections

\$5.50 Per Person

Fresh Scones, Jam & Cream
Assorted Biscuits
Freshly Brewed Coffee & a Selection of Teas

\$7.50 Per Person

Mixed Sandwiches
Fresh Fruit Platter
Freshly Brewed Coffee & Selection of Teas

\$10 Per Person

Platter of Assorted Cheeses & Fresh Fruit
Served with Water Crackers
Freshly Brewed Coffee & a Selection of Teas

Children's Menu

\$15 Per Child

2 – 12 Years

Main

Please Choose One of the Following

Chicken Nuggets, Chips & Salad
Spaghetti Bolognaise
Fish Cocktails, Chips & Salad
Chicken Schnitzel, Chips & Salad

Dessert

Please Choose One of the Following

Ice Cream with Chocolate Topping
Jelly & Ice cream
Fruit Salad & Custard

Drinks Package

\$20 Per Person

**Unlimited Consumption for a
Period of Five Hours
Includes:**

Wines

Rothbury Estate Chardonnay
Rothbury Estate Cabernet Merlot
McWilliams Inheritance Fruitwood
Bosca Verdi Spumante

Tap Beer

Victoria Bitter, Tooheys New, Tooheys Old,
Sterling Draught, Hahn Premium Light
& Carlton Draught

Soft Drinks

Coca-Cola, Sprite, Lift, Soda Water
Refresh Orange Juice
Raspberry & Lemonade

Terms & Conditions of Booking

Function Authority - In order for the Club to accept a function booking, the function must either fall within the scope of the Club's Function Authority, or the hirer must be a financial member of Shellharbour Workers' Club. As the hirer and organiser of the function, you must also attend the function and remain in the company of your guests.

For a function to fall within the scope of the Function Authority, it must be:

- a) associated with a minors celebration of Christmas (liquor cannot be sold or supplied at the function) or;
- b) of a cultural, educational, religious, patriotic, professional, charitable, political, literary, sporting, athletic, industrial or community nature.

Guests attending a function for which a function authority has been granted do not need to sign into the Club on an individual basis unless utilising other facilities of the club.

Functions booked by a financial member of the club, guests attending the function must be either full financial members of the club or they are to sign in at the clubs reception as temporary members (club legislation applies).

Tentative Reservations- will be held for a period of two weeks, unless by prior arrangement with the Functions Co-ordinator. The room hire fee applicable to the room selected is required to secure the booking within two weeks of your initial tentative reservation. If the room hire fee is not paid within this time, the tentative reservation will revert to a vacancy. It is the responsibility of the hirer to ensure club property is not damaged any damage that is reported shall be charged to the hirer.

Cancellation Policy - In the event of cancellation within six months of the function, the room hire fee is non refundable. The fee will be refunded if the booking is cancelled with six months or more written notice.

Confirmation of Details - Final details, including menu choice, confirmed numbers and seating plans, are required 14 days prior to the function date, unless by prior arrangement with the Functions Co-ordinator.

Pre-Payment of Charges - Full pre-payment of your function is required including the dry till if applicable, no later than one week prior to the function. You will be charged for the final number of guests as advised and no refunds will be given. In the event that the numbers increase, or additional charges are incurred after final notification has been given, payment should be made prior to the function. In the event that the full amount designated for the dry till is not consumed, a refund will be made to the client, by cheque. Please note that a 10% surcharge is applicable on food charges for functions held on Sundays or a Public Holiday.

Acceptable Forms of Payment - Cash, Bank Cheques, and Credit Card

Pricing - All prices quoted are subject to change up to two months prior to the function date. Children aged 2 – 12 years are charged at half the adult price per head for the same menu. Children 13 years and over are charged full price.

Food & Beverages - cannot be brought onto Club premises. The only exception to this condition is "celebration" cakes.

Please note that due to health regulations, surplus food may not be taken after the function has ceased.

Decorations & Entertainment - We would be delighted to assist you with decorations and entertainment for your function. You are also welcome to make your own arrangements if preferred. Please note that candles must be placed on a base to prevent damage to cloths.

Under Age Guests - are the responsibility of the Hirer. The Hirer will be asked to sign a letter stating this.

Breakage, Damage & Theft - of Club property will be the responsibility of the hirer. The Club accepts no responsibility in this matter. Accounts for any necessary repairs will be charged to the hirer.

Authority To Provide Alternate Venue - Shellharbour Workers' Club reserves the right to provide an alternative function facility to the hirer in the event that the original facility becomes unavailable for whatever reason.

Responsible Service of Alcohol - Shellharbour Workers' Club aims to promote and support a responsible, caring and professional approach by Management and Staff with regards to the service of liquor. In doing so, we aim to reduce abuse of alcohol that may lead to intoxication, drink driving, under-age drinking or any anti-social behaviour. The Club acknowledges that under the Liquor Act 1982, it is an offence to:

- Permit intoxication or indecent, violent or quarrelsome behaviour on Licensed or Registered Club premises.
- Sell or supply liquor to an intoxicated person on Licensed or Registered Club premises.
- Sell or supply liquor to a minor.
- Allow liquor to be sold or supplied to a minor on Licensed or Registered Club premises.