

# Breakfast Point Country Club



## FUNCTION AND EVENT PACKAGES

72 Village Drive, Breakfast Point NSW 2137  
T: 8765 6900



### Venues with a Difference

Imagine a world-class Function Centre coupled with a luxurious and relaxing gathering spot and you've arrived at the Breakfast Point Country Club. Situated on a hill with a commanding view of the harbour and the Sydney skyline, the 'Country Club' is an unrivalled facility with something to offer every type of occasion.

### Venue Capacities

Breakfast Point Country Club offers a range of venues for events during the day and evening.

Location	Cocktail/Stand Up	Banquet/Sit Down
Hunter's Room	200	100
Riverview Room	70	50
Boardroom	N/A	15
Garden Gazebo	200	N/A

### Venue Hire Rates

Venue hire is available for a period of five hours. Please note a minimum spend for beverages is applicable to the Riverview Room and Hunter's Room. Prices noted in Beverage packages.

Room	Room Hire Rates
Riverview Room	\$300.00
Hunter's Room	\$800.00
Board Room	\$300.00
Wedding Garden Ceremony	\$330.00

### Staff

Staff are required for all events for the setup, service and pack down of the event. Staff are included in per person priced menu options. Where not included staff are charged at \$50.00 per hour, per staff member for a minimum three hours. Please contact Event Coordinator for further information.



## FINE DINING

### On Arrival

Bread roll and butter

### Entrée

Confit salmon with nicoise salad and miso cream (gp)

Pan fry seared scallops and crisp prosciutto with green apples coleslaw salad and pea puree (gp)

Buttered potato gnocchi, seared prawns with roast cherry tomato and sage butter sauce (p)

Beef tartare, quail eggs with crispy toasted sour dough (d)

Lemon mushroom bruschetta with lemon ricotta cheese and aged balsamic dressing (v)

Caramelized beetroot, esallot, goat cheese and Brussels with honeyed walnut crumble (v)

Smoked petuna trout, celeriac and green apple remoulade (g)

Confit ocean trout with orange, toasted almond and baby herb salad with raspberry vinaigrette dressing and saffron aioli

### Main

Six-hour slow cook beef cheek with baby carrot, cherry tomato and broccolini and rosemary polenta

Teriyaki sauce marinated torched salmon with pomegranate, fennel, iceberg salad with wasabi lemon mayo (d)

Crispy skin pork belly with almond, parsley, pumpkin mash and apple sider cream sauce (g)

Parmesan cheese crusted lamb cutlet with Char grilled vegetable and mint sauce

Pan-fried ocean trout with roast pumpkin beetroot, feta cheese salad with beurre blanc sauce (dp)

Grilled corn fed chicken saltimbocca with caponata and white wine cream mustard sauce (g)

Pan fried pink snapper with ratatouille and creamily cauliflower puree (g)

Pistachio, lemon and herb crusted Lamb backstrap, creamy rosemary polenta with house pickle and mint sauce

Grain fed Beef fillet, asparagus, mushroom puree with potato and sweet potato gratin and red wine jus

### Dessert

Apple Tart Tartin

Tiramisu charlotte with raspberry coulis

Dark & white chocolate charlotte with red wine berry compote

Passionfruit panna cotta with mango puree

Crème brulee tart with balsamic strawberry and mint salad

**Vegetarian and gluten free options are available.  
Please discuss dietary requirements with the Events Coordinator.**



## Canape Menu

### Hot

Moroccan spiced lamb skewer with mint sauce (gdn)  
Teriyaki beef skewer (dn)  
Lamb kofta with mint yoghurt (gdn)  
Herb, garlic, lemon marinated chicken skewer (gdn)  
Prosciutto wrap with haloumi cheese with balsamic reduction (gn)  
King prawn skewer with lemon butter sauce (gnp)  
Pissaladiere with confit onion, pimentos and olives (dv)  
Wild mushroom arancini with truffle mayo (vn)  
Pumpkin risotto cake with gruyere cheese and gremolata (vn)  
Homemade chicken sausage rolls with saffron aioli (np)  
Smoked salmon, capers, cream cheese finger sandwich (np)

### Cold

Moroccan roast vegetable salad tart with preserved lemon yoghurt (g\*v)  
Tuna rolled with sesame seed on cucumber with wasabi mayo (gdpn)  
Crostini with oven roast button mushroom, thyme and lemon ricotta (vg\*)  
Confit cornfed chicken, beet root and potato roti crushed peas (dnp)  
Blue swimmer crab celeriac remoulade lemon crouton (pn)  
Lemon ricotta with roast pimentos on garlic crostini (vn)  
Pecorino, pesto zucchini mint salad bruschetta (vp)  
Chermoula pumpkin crostini roast lamb (dn)  
Smoked salmon tartlet with lemon mayo and crushed green pea (pn)  
Cherry tomato bocconcini, olive, basil skewer with pesto mayo dip (gvp)  
Jalapeno and tomato salsa spiced crushed avocado chorizo crostini (n)  
Confit of petuna trout with wakame salad (gdp)  
Poached pear, blue cheese and rocket salad tart (V)

### Substantial's

Mini brioche Beef Burger (n)  
Mini Chicken Burger (n)  
Mini vegetarian burger (n)  
Pulled lamb with green pea mash potato and honeyed baby carrot (gd)  
Saffron poached baby potato and saffron mayo with oven roast salmon (gdp)  
Roast butternut pumpkin and almond curry with basmati rice (gdv)  
Roast beetroot, goat cheese, poached spiced pear rocket salad with walnut & white balsamic dressing (v)  
Thai chicken hokkien noodle salad (np)

Selection 6

Selection 8

Selection 10

**Vegetarian and gluten free options are available.  
Please discuss dietary requirements with the Events Coordinator.**



## HIGH TEA MENU

### Mini

Sparkling Wine on Arrival

#### Finger Sandwiches

Smoked salmon, caper & lemon cream cheese  
Double smoked ham, cheese & honey  
seeded mustard mayo  
Cucumber, cheese & tomato chutney

#### Sweet

Mini fruit scone with jam & cream  
Mini Boutique assortment

#### Savoury

Mini vegetarian quiche  
Mini Lorraine quiche

Maximum 3 hour period

### Deluxe

Sparkling Wine on Arrival

#### Finger Sandwiches

Smoked salmon, caper & lemon cream cheese  
Double smoked ham, cheese & honey  
seeded mustard mayo  
Herb marinated chicken finger sandwich  
with Lemon mayo  
Cucumber, cheese & tomato chutney

#### Sweet

Mini fruit scone with jam & cream  
Mini assorted cupcakes  
Mini Boutique assortment

#### Savoury

Mini vegetarian quiche  
Mini Lorraine quiche  
Mushroom crostini with truffle lemon ricotta cheese

Maximum 3 hour period

**Minimum of 30 guests or surcharge will apply**

**Vegetarian and gluten free options are available.  
Please discuss dietary requirements with the Events Coordinator**



## PLATTER MENU

The platters are a perfect way to add a little more to your menu package and are suitable for 15 guests.

### **Party Platter**

Sausage Rolls and Party Pies

### **Asian Platter**

Spring Rolls and Samosas, bite size Dim Sims and Torpedo Prawns

### **Cheese Platter**

Three cheese, dried fruit and nuts with water crackers

### **Three Dips and Bread**

Chef selection of dips and breads

### **Antipasto Platter**

Pastrami, Prosciutto, Olives, Sundried tomatoes, fetta, hommos, guacamole, toasted Turkish bread and fresh baguette



## BEVERAGE MENU

### PACKAGE ONE

#### 2 hours

Select one white wine, one red wine and two beers.  
Package includes Sparkling wine

Angus Brut Cuvee  
Rosemount Little Berry Sauvignon Blanc  
Rothbury Estate Chardonnay  
Rothbury Estate Cab Merlot  
Mad Fish Pinot Noir

Tooheys New  
Victoria Bitter  
Coopers Pale Ale  
Cascade Light

Orange Juice/Coke/Diet Coke/Lemonade

### PACKAGE TWO

#### 2 hours

Select two white wine, two red wine and three beers.  
Package includes Sparkling wine

Dunes Chardonnay Pinot Noir Cuvee  
Little Vino Pinot Grigio  
Baby Doll Sauvignon Blanc  
Rothbury Estate Chardonnay  
Rothbury Estate Cabernet Merlot  
Maxwell Silver Hammer Shiraz  
Mad Fish Pinot Noir

Corona  
Pure Blonde  
Extra Dry  
Tooheys New  
Cascade Light

Orange Juice/Coke/Diet Coke/Lemonade

### PACKAGE THREE

#### 2 hours

Select 2 red wines, 2 white wines and two beers

Jansz Premium Non Vintage Cuvee  
Geoff Merrill Pimpala Road Chardonnay  
Little Vino Pinot Grigio  
Maxwell Silver Hammer Shiraz 2012  
Ring Bolt Cabernet Sauvignon  
Pepperjack Shiraz  
Mad Fish Pinot Noir

Corona  
Peroni  
Pure Blonde  
Crown Lager  
Cascade Light

Orange Juice/Coke/Diet Coke/Lemonade/Squash

**Please Note** - Minimum spend for beverage only is Hunter's Room \$1,500.00 Riverview Room \$500.00.



## NON-ALCOHOLIC PACKAGES

### PACKAGE ONE

2 hours

- |              |                 |
|--------------|-----------------|
| Coke         | Espresso Coffee |
| Diet Coke    | ▪ Cappuccino    |
| Sprite       | ▪ Flat White    |
| Lift         | ▪ Long Black    |
| Orange Juice | ▪ Short Black   |
|              | ▪ Macchiato     |

### PACKAGE TWO

2 hours

- |                 |                 |
|-----------------|-----------------|
| Coke            | Espresso Coffee |
| Diet Coke       | ▪ Cappuccino    |
| Sprite          | ▪ Flat White    |
| Lift            | ▪ Long Black    |
| Orange Juice    | ▪ Short Black   |
| Berry Refresher | ▪ Macchiato     |
| Mojito          |                 |

**Please Note** - Minimum spend for beverage only is Hunter's Room \$1500.00 Riverview Room \$500.00.





## BEVERAGES ON CONSUMPTION

Beverages supplied on consumption require a minimum spend of \$500.00 in the Riverview Room and \$1500.00 in the Hunter's Room.

Please choose one sparkling, two white wines, two red wines, two-three beers and non-alcoholics.

### Sparkling Wine

Angus Brut Cuvee  
Dunes Chardonnay Pinot Noir Cuvee  
Villa Sandi Prosecco  
Jansz Premium Cuvee

### White Wine

Rothbury Estate Chardonnay  
Geoff Merrill Pimpala Road Chardonnay  
Baby Doll Sauvignon Blanc  
Rosemount Little Berry Sauvignon Blanc  
Little Vino Pinot Grigio  
Moothi Estate Riesling

### Non Alcoholic Beverages

Coke/Sprite/Lift/Diet Coke  
Orange Juice  
Sparkling Water

### Red Wine

Rothbury Estate Cabernet Merlot  
Pepperjack Shiraz  
Maxwell Silver Hammer Shiraz  
Ring Bolt Cabernet Sauvignon  
Moothi Dreams Cabernet Sauvignon  
Mad Fish Pinot Noir

### Beer - Maximum three selection

Cascade Light  
Tooheys New  
Victoria Bitter  
Coopers Pale Ale  
Tooheys Extra Dry  
Pure Blonde  
Crown Lager  
Peroni  
Corona

### Tea and Coffee

Regular Espresso Coffee  
Tea  
Tea and Coffee station

**Please Note** - Minimum spend for beverage only is Hunter's Room \$1,500.00 Riverview Room \$500.00.



## Breakfast Point Country Club & Community Facilities

### Function Enquiry Form

#### Personal Details:

Date: \_\_\_\_\_ Name: \_\_\_\_\_

Phone: (H) \_\_\_\_\_ (M) \_\_\_\_\_ (B) \_\_\_\_\_

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

Email Address: \_\_\_\_\_ Fax: \_\_\_\_\_

#### Function Details:

Preferred Date: \_\_\_\_\_ Preferred Time: \_\_\_\_\_

Preferred Venue: \_\_\_\_\_ Function Room #: \_\_\_\_\_  
(Country Club, Community Hall, Silkstone Park):

Purpose (Wedding, Birthday, Meeting etc.): \_\_\_\_\_

Maximum Number of People: \_\_\_\_\_ Style: \_\_\_\_\_  
(Sit down, cocktail etc.)

Catering menu: \_\_\_\_\_  
(Refer to function kit and specify menu)

#### Possible Extras:

Dance Floor     Chairs     Tables     Chair covers     DJ

Flip chart     Projector     Projector screen

Other: \_\_\_\_\_

Special requests: \_\_\_\_\_  
(Include any dietary requirements)

Please note: it is regulation that all events held in the Country Club use our in house catering options and that all equipment (dance floor, chairs, tables, chair covers etc.) are booked through the Country Club.

#### Client Bank details

Bank BSB: \_\_\_\_\_ Bank Name: \_\_\_\_\_  
Account Number: \_\_\_\_\_ Account Name: \_\_\_\_\_

#### STAFF USE ONLY:

Received by (staff): \_\_\_\_\_ Submitted by (client): \_\_\_\_\_  
Quote Sent DD/MM: \_\_\_\_\_ Booked in DD/MM: \_\_\_\_\_



## **BREAKFAST POINT COUNTRY CLUB CONDITIONS OF USE**

### **Terms and conditions for the use of Breakfast Point Country Club.**

#### **1. Bookings**

- (a) A tentative booking may be made and held for the person making the booking ("booking party") for a maximum period of 14 days unless otherwise agreed in writing by the Functions Coordinator.
- (b) A deposit of the total venue hire, including bond where applicable, must be paid by credit card, cash or direct deposit\*, to secure the booking.
- (c) If a secured booking is cancelled for any reason, other than under clause 5, the full amount of the deposit is liable to forfeiture and, in addition, all costs incurred by Breakfast Point Country Club in relation to the booked function must be paid by the booking party within 14 days of a written account or Tax Invoice being given to the booking party.

#### **2. Security Payment**

Breakfast Point Country Club may require, in addition to the deposit, a payment to be held by it as security for performance of the booking party's obligations and used by it in or towards making good any such obligation.

#### **3. Final Function Details and Payment**

- (a) Not later than 14 days prior to the date booked for the function, the booking party must confirm in writing to the Functions Coordinator, the following requirements for a stated minimum number of expected attendees: catering (including beverage), entertainment, audio visual, venue set up, starting and finishing times. Breakfast Point Country Club must then provide a Function Confirmation, terms and conditions and a tax invoice to the booking party to be checked for accuracy, signed and returned, not later than 7 days, prior to the function, together with full payment as invoiced less the deposit, plus the amount of any security payment. If the Function Confirmation and terms and conditions are not signed and returned with such payment, Breakfast Point Country Club may treat that failure as a cancellation of the function.
- (b) If the minimum number of attendees notified differs from the number estimated at the time of making the booking by more than 15%, Breakfast Point Country Club may change the function venue to a more suitable room or space in the premises and charge the booking party an amended hiring charge applicable to the substituted function venue.

#### **4. Room Use**

Unless a function venue is booked for 24 hours or more, Breakfast Point Community Association may dismantle the set up, and otherwise use the space until it is required by the booking party, prior to which, Breakfast Point Country Club must set up the venue for the booking party.

#### **5. Change of Function Venue**

Breakfast Point Country Club, in addition to its right under 3(b) above, may propose to the booking party a change of function venue to another suitable venue within the premises at any time prior to 30 days before the date booked for the function. If the booking party does not agree with the changed venue the booking party may cancel the booking and receive a full refund of the deposit paid.

#### **6. Surcharges**

The booking party must use its best endeavours to conduct the function at, and within, the agreed times. If the function does run over time the booking party must pay additional charges determined by the Function Supervisor at the conclusion of the event. Public holiday events may attract a surcharge.

#### **7. Responsible Service of Alcohol**

Breakfast Point Country Club practices Responsible Service of Alcohol and complies with the Liquor Act 1982. We have the right to cease the sale, service and supply of alcohol to an attendee if the licensee or person in charge considers that person to be intoxicated or disorderly. Persons under the age of 18 years are not permitted to consume alcohol on the premises. These conditions cannot be altered in any way.



## 8. Compliance

The booking party is responsible to ensure the orderly behaviour of attendees, Club Management has the right to remove persons who are conducting themselves in a manner which is causing a disturbance or nuisance or who is considered to be intoxicated.

## 9. Security

For functions of 200 guests or more where alcohol is served it is a requirement of our liquor licence that uniformed security guards are required for the duration of the function. Security costs will be charged to the function organiser's account.

## 10. Smoking Policy

Breakfast Point Country Club promotes a smoke free environment for the comfort of our patrons. We can provide a designated smoking area for function guests.

## 11. Advertising

No advertising is permitted on or in the premises. Approved signage in approved locations is allowed for the duration of the function.

## 12. No liability

Breakfast Point Community Association does not accept any responsibility or liability for loss or damage to any property on the Community Association premises prior to, during or after the function. Property items found will be placed at the Club reception lost property.

## 13. Outside contractors

- (a) All food and beverage served within an event held at the Breakfast Point Country Club must be provided by Breakfast Point Country Club. Ceremonial cakes are permitted to be provided by external contractors.
- (b) Breakfast Point Country Club must be notified and approve of all contractors (including entertainers) proposed to be engaged by the booking party for any function. Hire equipment required for events at the Country Club must be supplied, where possible, by the Country Club preferred supplier.
- (c) Any display, exhibition or stage set must be submitted to and approved by Club Management at least 30 days prior to the function.
- (d) Any structures erected on Community grounds must use a weight system for structure stability. The use of pegs is not permitted and will result in total loss of bond.
- (e) The booking party and its contractors must obtain prior agreement to all services to be provided, work to be done and access to the premises in relation to the function

## 14. Liability for Damage

The booking party is liable for all damage to property caused, directly or indirectly, by the booking party, or any of its contractors or attendees. Nothing may be nailed, screwed, taped or fixed to any wall, door or surface which forms any part of the structure. Vehicle access is not permitted on any grassed or paved areas. The Community Hall must be cleaned at the completion of your event and within the booking times. Cleaning including the sweeping and mopping of floors, spot cleaning of walls, doors and fixtures, cleaning of all amenities and removal of waste. Furniture must be returned and stacked neatly in the storage unit.

## 15. Delivery and Collection of Goods

Breakfast Point Country Club only accepts delivery of goods the working day prior to the function and all goods must be collected within the working day following the conclusion of the function. Breakfast Point Country Club accepts no responsibility for any property of any kind delivered to or left for collection at Breakfast Point Country Club premises. The operating hours of Breakfast Point Country Club Delivery Dock are 8.30am – 5.00pm. Any delivery or collection outside these times must be prearranged with Breakfast Point Country Club 48 hours prior. Delivery of goods for the Community Hall will only be accepted during the booking times. The storing of equipment at the Community Hall outside of booked times is not permitted.



**16. Insurances**

The booking party must pay for any insurance reasonably required by Breakfast Point Country Club in relation to the function. When booking the Community Hall for a private function the client must ensure that all private contractors hired by them for the function are covered by their own Public Risk and Worker’s Compensation Insurance. To the extent permitted by the law the client releases the Community Association (including its employees, contractors and agents) from any loss or injury to property suffered by the client or their guests whilst in the Community Hall an using the facilities. In the event a guest attending a private function makes a claim against the Community Association’s Public Risk Insurance Policy as a result of an incident or accident occurring at the function or on the Breakfast Point site, the client may be required to pay any increased premium and/or excess fee attributable to any claim as determined by the Executive Committee.

**17. The booking party must accept these terms and conditions, thereby constituting a legally enforceable agreement, by signing below. There may be no amendment to the agreement except in writing signed by the booking party and Breakfast Point Country Club Management.**

Payment can be made by cash, cheque, credit card or electronic transfer. Prior arrangement for electronic transfer must be made with Breakfast Point Country Club Management.

Please advise Breakfast Point Country Club by email or fax on details of payments made.

**I/We accept the terms and conditions of this Agreement.**

**Name** (please print)

**Signed**

\_\_\_\_\_

**Company/Organisation** (if applicable)

**Position** (if company/organisation)

\_\_\_\_\_