
thepeninsulaclub

FUNCTIONS & EVENTS

FUNCTION ROOM

The Peninsula Club is perfectly positioned just one street from the beautiful Dromana beach. Offering a relaxed coastal setting for a wide range of functions and events. With flexible spaces including our deck The Peninsula Club is an ideal choice for birthdays and celebrations, community group gatherings or a meaningful farewell.

This is a private area, available 7 days and nights. It features a private bar, projector screen, TV, music, Microphone, with access to the deck.

Room hire \$300 (under 50 guests).

Capacity — 100 seated or 150 cocktail

OPTIONAL EXTRAS

- Cakeage \$2pp
- Tea & coffee station \$50
- Tablecloth \$10 each
- White mesh arbour hire \$50



COCKTAIL PACKAGES

CHOOSE 5 ITEMS	\$30 PER PERSON
CHOOSE 7 ITEMS	\$35 PER PERSON
CHOOSE 10 ITEMS	\$40 PER PERSON

- Premium party pies & sausage rolls
- Chicken mini dim sims, vegetable spring rolls
- Tomato mini bruschetta
- Pumpkin arancini
- Mini beef burgers
- Prawn and chive dumplings
- Tandoori chicken skewers
- Lemon pepper calamari & chips cones
- Beer battered fish and chips cones
- Panko crumbed prawns
- Trio of dips with Turkish bread
- Pizza (choice of 2)
 - BBQ Chicken
 - Vegetarian
 - Hawaiian
 - Margherita





ADD-ON PLATTERS

- **Grazing Platter (for 8 people) / \$95**
- **Assorted Cheese (for 8 people) / \$90**
- **Oysters Natural (x24) / \$100**
- **Oyster Kilpatrick (x24) / \$120**
- **Southern Fried Chicken Wings / \$60**
- **Seasonal Fruit / \$50**
- **Mixed Mini Tarts / \$20**
- **Assorted Cakes / \$70**

SIT DOWN MENU

**MINIMUM 50 PEOPLE
MAXIMUM 100 PEOPLE**

**2 COURSE \$50
3 COURSE \$65
50/50 DROP**

ENTRÉE

- Pumpkin arancini
- Lemon pepper calamari
- Prawn and chive dumplings
- Panko crumbed prawns
- Duck spring rolls
- Soup (*Choice of Pumpkin, Potato & leek, Chicken & corn*)

MAIN COURSE

- Lamb shank with mash & vegetables
- Barramundi fillet with lemon chat potatoes, seasonal vegetables and chimichurri
- 200gm porterhouse steak cooked medium, with chips, salad and gravy
- Vegetable lasagne with chips and salad
- Peri peri chicken with chips and salad
- Pumpkin risotto with roasted pumpkin, spinach feta pumpkin seeds
- Roast with potatoes, pumpkin, vegetables and gravy (*Choice of lamb, beef or pork*)

DESSERT

- Sticky date served with vanilla bean ice-cream
- Apple crumble served with vanilla bean ice-cream
- Lemon tart served with cream
- Chocolate & salted caramel tart served with cream
- Chocolate mousse with cream



FAREWELL PACKAGE

*MINIMUM 30 PEOPLE
\$20 PER PERSON*

- Assorted sandwiches (Chef's selection)
- Assorted biscuits
- Tea & Coffee Station

Please select platters from our platter options (page 4).
All charged per platter.



TERMS & CONDITIONS

The following terms and conditions apply in respect of the above-listed Function to the exclusion of any other terms and conditions:

STANDARD BOOKING CONDITIONS

- Room Hire \$300
- Under 50 patrons will incur room hire costs \$300
- Window covering is not permitted and any items that you wish to adhere to windows must be pre approved by the functions coordinator.
- To book 21st Birthday Functions, the hosts are to meet with the functions coordinator to discuss the hotel criteria for such occasions. \$300 will be charged per extra security guard required, this amount being non-refundable.
- Blu tac and/or 3M hooks are only to be used on walls.
- Glitter, confetti or table sprinkles are not permitted. A \$100 clean up fee will apply if used.
- Additional charges apply for Public Holidays.

CONFIRMATION OF BOOKINGS

Any tentative bookings are held for a maximum period of 7 days (or such lesser period of time at the sole discretion of the Venue) after which the booking will automatically be released if this confirmation form together with deposit payment has not been received by the Venue management.

To confirm the Client's booking, the Client is required to pay a deposit of \$10 per person and return to the Venue a copy of this Agreement signed by the Client. The Venue is bound by this Agreement upon its receipt of the Client's deposit, the Venue's receipt of a copy of this agreement signed by the Client, and the Venue's authorised officer signing this Agreement. Prior to confirming any booking, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's licence) upon its request.

FINAL GUEST NUMBERS

Should the Client wish to have additional guests attend the function in excess of the Approximate Guests ("Additional Guests"), it may request the Venue allow such Additional Guests for the function no later than 14 working days in advance of the day of the function. Client is required to obtain the approval of the Venue for Additional Guests for the function. The Venue will not unreasonably withhold its approval to a request for Additional Guests. Final guest numbers on which all charges will be based must be given 14 days prior to the day of the function. All catering must be paid in full prior to the day of function. If the Client fails to notify the Venue of its final number of guests attending the function within such time period, the final number of guests for the function shall be deemed to equal the Approximate Guests number previously advised by Client plus any Additional Guests approved by the Venue. Prices quoted are based on the Approximate Guests number attending the function. Should the final numbers for the Client's function fall by more than 10% of the Approximate Guests number, the costs quoted in this Agreement may need to be redesigned or a slippage fee may apply, as determined in the Venues' sole discretion. If the Client wishes to discuss the slippage conditions, please don't hesitate to speak to Venue management to go over available options.

CATERING

The Venue requires confirmation of menus 7 working days prior to the function, including any special dietary requirements of particular guests. Final guest numbers for the function must also be specified within the same time frame. Venue management will consider the final numbers given as the basis for the minimum amount to be invoiced to the client for the function. The Venue is licensed to cater for all food and beverage consumed by guests on the premises. No food or beverages can be brought onto the premises without the approval of Venue management. At the discretion of the Venue Manager, the Venue may permit cakes of a celebratory nature.

CANCELLATIONS

All deposits are non-refundable.

DAMAGE

The Client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement (in the sole discretion of the Venue) of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client, its accessories, agents and or guests in connection with the function and the Client accepts responsibility for such costs.

FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

LIQUOR LICENSING REQUIREMENT

The Venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behavior will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who are considered to be intoxicated will not be served any alcohol and will be required to leave the Venue. Staff will offer to call a taxi for any guests requesting this service. Should the function be closed down and/or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement.

COMMENCEMENT / VACATION OF FUNCTION AREA / ROOMS

The Client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time. Please make allowances when booking to include set-up and breakdown times of all function areas, as a surcharge may apply to extend the booking.

RISK IN PROPERTY

The Venue will not accept responsibility for damage or loss of the Client's, its accessories, agents and or guests property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk. The balance payment for the function (including for all food catering for the final number of guests) is required 14 days prior to the date of the function. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional

Charges") must be settled by the conclusion of the function by cash, EFTPOS, direct deposit, credit cards (AMEX, Visa and Mastercard). Upon the request of the Venue, Client shall provide the Venue with a credit card and the Client irrevocably gives authority for Venue to charge such credit card for any Additional Charges incurred.

SECURITY DEPOSIT / BOND

The Venue reserves the right to charge the Client a Security Deposit of up to \$500 as security against the Client's liabilities to the Venue under this Agreement. The Venue will inform the Client if a Security Deposit is required. If a Security Deposit is paid to the Venue, it will be refunded to the Client on the day after the function should the Client have no outstanding liabilities owing to the Venue under this Agreement.

ADDITIONAL OBLIGATIONS

Client agrees to conduct the function in an orderly manner and in full compliance with all applicable laws governing the State of Victoria. At the completion of the function, Client will remove all their belongings placed within the Venue.

SMOKING

Smoking is not permitted within the venue. Outdoor smoking facilities are available.

TERMS OF PAYMENT

Payment can be made by cash, direct deposit, EFTPOS, credit cards (AMEX, Visa and Mastercard).

ACCEPTANCE

I (Client) accept the terms and conditions as set out above:

Client Signature / Client Authorised Officer Signature:_____

Client name:_____

Date:_____

Accepted by the Venue:

Venue Authorised Officer Signature:_____

Venue Authorised Officer Name:_____

Date:_____

CONTACT US

Terms and Conditions Apply for all functions.

**Book an appointment with our
function manager today:**

P (03) 5987 2448

E peninsulaclubinfo@mrc.net.au

W peninsulaclub.com.au

-

Facebook [peninsula.club](https://www.facebook.com/peninsula.club)

Instagram [peninsula.club](https://www.instagram.com/peninsula.club)

