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## Everglades Country Club Functions Pack

Everglades Country Club  
Dunbar Road, Woy Woy NSW 2256  
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[www.everglades.net.au](http://www.everglades.net.au)

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## ABOUT THE VENUE

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Everglades Country Club is located on the Peninsula of the Central Coast and is within one hour's drive from Sydney & Newcastle. At Everglades we pride ourselves on providing outstanding function facilities, menus & service. We can assist with organisation & finalisation of your function or event including catering, beverages, entertainment, decorations & more.

The Club houses excellent facilities include Glades Grill & Bistro, cafe, bottle shop, TAB, Keno, bar facilities, three bowling greens, a challenging 18 hole golf course & a well-equipped Pro Shop. These facilities enable us to provide you with any other assistance in making your function a success.





# menu

## OPTION ONE

### Platters

#### Platter Options at \$85 per platter

Can cater up to 50 people  
Please select one food option from the list below for each platter.

#### Mini Party Pies

#### Mini Sausage Rolls

#### Cocktail spring roll

#### Cocktail Samosa

#### Dim Sims

#### Dino Nuggets + Chips

Can cater up to 20 children

#### Platter Options at \$100 per platter

Can cater up to 50 people  
Please select one food option from the list below for each platter.

#### Chicken Wings

Plain, Honey Soy, Chilli, Buffalo

#### Cocktail Bruschetta

#### Seasonal Fruit Platter

Can cater up to 30 people

#### Platter Options at \$130 per platter

Can cater up to 50 people  
Please select one food option from the list below for each platter.

#### Gourmet 3 flavours Pies

Pepper steak, curry chicken, lamb & rosemary

#### Salt and Pepper Squid

#### Fish Platter with tartare sauce

#### Quiches

Mix of Lorraine, Florentine and Chorizo

#### Spinach and Feta Triangles

#### Cake platter

Chocolate, Strawberry, Vanilla, Coffee  
other flavours on application  
Ranging from \$85 - \$130

#### Platter Options at \$150 per platter

Can cater up to 50 people  
Please select one food option from the list below for each platter.

#### Prawn Crostini with Aioli Mayonnaise

#### Japanese Crumbed Chicken Tenderloins with pickled ginger

#### Seared Beef Horseradish Cream with semi dried tomato crostini

#### Baby Beetroot & Goats Cheese Tartlets

#### Assorted Gourmet Sandwich Platter

#### Sweet Danish Platter

\*Cheese and cabanossi platters available – price on application

\*Mixed platters are not available

Subject to change. Updated March 2019

## OPTION TWO

Select two courses \$40 pp  
Select three courses \$45 pp  
minimum 20 guests

### Entrees

#### Thai Beef Salad

with peanuts, noodles, herbs & bean sprouts

#### Caesar Salad

with poached egg, grilled chicken & crispy bacon

#### King Prawns

with watermelon, herbs, pickled ginger salad with ginger pepper dressing

#### Grilled Mediterranean Vegetables Bruschetta

with goats cheese

#### Sate Chicken

with jasmine rice

#### Salt Pepper Squid

with house chilli sauce & rocket

#### Cured Ocean Trout

with beets, labna & crostini

### Mains

#### Roast Chicken

with caponata, mustard potato & greens

#### Grilled Atlantic Salmon

with broccolini, smoked almonds & chat potatoes

#### Marinated Lamb Rump

with greek salad & sweet potato crisps

#### Pork Cutlet

with waldorf salad & maple bacon vinaigrette

#### Eye Fillet Steak

with braised pumpkin risotto & cafe de paris butter

#### Seafood Risotto

with squid, fish, prawns, mussels with saffron, tomatoes, garlic & herbs

#### Spinach & Ricotta Ravioli

with burnt butter sage sauce, pine nuts & raisins

### Desserts

#### Sticky Date Pudding

with butterscotch sauce

#### Lemon Citrus Tart

#### Pecan Tart

#### Cheesecakes (please choose one)

strawberry, passionfruit, mango



# menu

## OPTION THREE

### Buffet

Select two courses \$35 pp  
Select three courses \$40 pp  
minimum 30 guests

Entrees - select two

Beef Stroganoff with Rice  
Lamb Tajine with Cous Cous  
Sweet & Sour Pork with Rice  
Steamed Fish with Ginger & Shallots with Rice  
Chicken Teriyaki with Rice

### Carving Station - select two

Roasted Beef with Mustard  
Glazed Leg of Ham  
Roasted Loin of Pork with Crackling & Apple Sauce  
Turkey & Cranberry Chutney

All served with Roasted Potato, Pumpkin & Gravy  
with steamed seasonal vegetables

### Cold Dishes - select two

Sliced Ham  
Sliced Beef  
Sliced Pork  
Chicken Pieces

### Salads - select three

Greek Salad  
Potato Salad  
Baby Spinach, Avocado & Balsamic Dressing  
Traditional Garden salad with Dressing  
Coleslaw  
Baby Beetroots

Mains - select from each category

Desserts - select two

Sticky Date Pudding  
with butterscotch sauce  
Lemon Citrus Tart  
Pecan Tart  
An Assortment of Cheesecakes

Subject to change. Updated March 2019

## OPTION FOUR

### Childrens menu

Main Meal & Ice Cream \$10.50 pp

### Cheesy Napoli Pasta

### Battered Fish with Chips & Salad

### Dino Nuggets with Chips & Salad

### Ice Cream

vanilla, strawberry or chocolate

## OPTION FIVE

### Morning & afternoon tea

Tea & Coffee \$2.50 pp

Tea, Coffee & Danish Pastries \$5.00 pp

Assorted Sandwich Platter \$4.50 pp

Fresh Season Fruit Platter \$5.00 pp

Cubed Cheese & Cracker Plate \$5.00 pp

Assorted Cake Platter \$7.00 pp

Delicious Morning or Afternoon Tea \$10.50 pp  
Includes Tea, Coffee, Fresh Fruit Platter & Danish Pastries

Gourmet Morning or Afternoon Tea \$12.50 pp  
Includes Tea, Coffee, Fresh Fruit, Cubed Cheese &  
Cracker Platter

Exquisite Morning or Afternoon Tea \$18.50 pp  
Includes Tea, Coffee, Assorted Cheese served with  
Crackers, Fresh Fruit Platter & Sweet Danishes





# *Celebrate*

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**BOOK YOUR FUNCTION  
AT EVERGLADES COUNTRY CLUB  
PHONE 4341 1866**



### Room Hire

Auditorium Capacity 250 \$450 + \$200 Bond  
Burgundy Room Capacity 80 \$270 + \$100 Bond  
Half Burgundy Room Capacity 45 \$150 + \$100 Bond  
Star Room Capacity 75 \$270 + \$100 Bond  
*All room hire costs include a bar person.*

Tentative bookings will be held for up to 14 days only. To confirm your wedding the room hire fee & deposit must be paid. Room hire is subject to availability.

### Confirmations

All menu selections, final attendance numbers, bar accounts, seating plans, function specifics & equipment requirements must be confirmed no later than 14 days prior to the function date.

### Cancellations

All cancellations must be notified in writing:

A cancellation more than 2 months prior to the function date will result in a full refund of any room hire & bond paid.

A cancellation less than 2 months prior to the function date will result in the loss of any room hire and bond paid.

Transferred or postponed functions are subject to availability. In the event of an approved postponement, all deposits will be transferred to the new agreed date & marked as paid.

Note: a function cannot be transferred or postponed more than once in any 12 month period.

### Payments

Full settlement of the catering account MUST be paid NO LATER than 7 days prior to the function date.

If a 'bar account' is required, the allocated amount must be paid no later than 7 days prior to the function date. Any funds not used from the bar account will be refunded by cheque (within 7 business days). In the event your bar account reaches the allocated amount, the function host will be notified & an extension can be made upon request with the Duty Manager. Any outstanding settlements or bar accounts must be paid prior to the completion of your function.

Any refunds will be completed by cheque (within 7 business days of the functions completion)

Accepted methods of payment include: cash, Eftpos, Mastercard & Visa.  
We do not accept personal cheques, bank cheques, Diners Card or American Express.

### Membership

To hold a function at Everglades Country Club, the function host (person making the booking) must be a social member of the Club. Membership is \$5 for one year or \$10 for three years.

Please inform our Function Coordinator at the time of a tentative booking if you are not a member of the Club, as you will required to join.

Due to government regulations, all guests who enter the Club (be it for a function or to utilise the Club's facilities) must fall into one of the following categories:

Current member (membership card must be shown upon entry), or

Temporary member (those who live outside the 5km radius of the club), or

A current reciprocal member of the Bowling or Golf Club, or Guest of member (those who reside within the 5km radius who are not members of the Club or a reciprocal member of a Bowling or Golf Club) must be signed in by a member of Everglades Country Club.





## Club Information

Everglades Country Club does not accept responsibility for any damage to or loss of any property that is left on the premises prior, during or after your function. Depending on the size and nature of the function, the Club may advise organisers and function personnel that a licensed security guard may be required and this fee will be incurred in the function costs.

The Club expects that the equipment and the room will be left in the same state in which it was provided. In the event of any damage to the function room or if any excessive cleaning is required, the deposit will be forfeited and an invoice will be issued to cover the costs of repair and cleaning. All fire exit doors must be free of blockage such as display stands, screens and any other items that may block these exits. Exit doors must not be locked and the exit sign must be clearly visible at all times. Highly flammable materials are not permitted. The use of open flames, heaters, lamps, smoke machines, dry ice or any other pyrotechnics are not permitted on the Club premises.

All guests and function personnel attending a function are asked to use the car park spaces adjacent to and behind the Club. Please do not block or use any disabled or clearly marked car parking spaces without the use of a valid permit or prior approval from management.

A courtesy bus is available 7 days from 4pm (available Sundays from 2pm) until close of trade. For details and courtesy bus bookings please see our friendly receptionist or phone the Club on (02) 4341 1866.

Any advertising concerning Everglades Country Club must be approved by the Marketing Manager and must comply with the Registered Clubs Act.

"BYO" alcoholic beverages, non-alcoholic beverages and food is not permitted under any circumstances (this excludes wedding cake, engagement cake and birthday cake). Any breach of this rule contravenes with Legislation and the Public Health Act and hosts can be subject to prosecution.

Please ensure that guests respect our neighbours when arriving and leaving the Club premises by being as quiet as possible. We have a responsibility to our neighbours and reserve the right to limit noise levels.

Decorations are permitted to be used for your function. However, glitter, tiny scatters, confetti and objects stuck to the walls are not permitted. Function signage can be displayed on the glass doors and panels (excluding the fire exit doors) with the use of blu-tack only.

## Club Service of Alcohol Policy

Everglades Country Club Responsible Service of Alcohol Policy is to serve our members and their guests in a responsible, friendly and professional manner. Everglades Country Club upholds the Responsible Service of Alcohol Laws at all times. It is an offence to supply liquor to person(s) under 18 years of age. Members and their guests are asked to ensure that under age person(s) amongst the function are not to be supplied liquor. Everglades Country Club staff will refuse to serve liquor in any case where the person is suspected to being under age and will request that the person produce suitable identification.

Service will be refused to any person who shows any signs of intoxication or offensive behaviour. A responsible person attending the function is to be nominated by the client and introduced to the Function Coordinator and Duty Manager to assist in the event of any problems arising from the Responsible Service of Alcohol. The function may be terminated if the offenders are not removed from the premises by the said nominated responsible person (a function termination will result in all catering and deposits being forfeited).





## Function Agreement

An attendance of 80 or more guests is required for a catered function to be held in the Auditorium.

An attendance of 20 or more guests is required for a catered function to be held in the Burgundy or Star Function rooms.

Organisers of functions will be held at all times, responsible for the conduct of their guests and must also be a Club member. All Club internal rules must be strictly adhered to (i.e. dress code, trading hours, standard of behaviour, sign-in requirements for entry into the Club, etc). Any specialised cleaning or repair due to damage cause to any of the function rooms will incur a cost to the individual responsible for the function as well as a forfeit of the security bond.

Organisers must also be responsible for person(s) under the age of 18 years. Illegal alcohol consumption will not be tolerated. The Responsible Service of Alcohol (intoxication) Legislation must be adhered to. Failing to control intoxicated person(s) or those person(s) under the age of 18 years could result in the termination of the function or offenders being removed from the premises. Managers have complete authority over this matter at all times.

The Club will take all necessary care and attention, but accepts no responsibility or liability for damage or loss of merchandise or equipment left at the Club prior, during and after any function or exhibitions on its premises. "BYO" food, alcoholic and non-alcoholic beverages are not permitted on the premises (excludes wedding cake, engagement cake and birthday cake).

All menu and beverage prices are inclusive of GST which follow the guidelines as set by the Australian Federal Government. The completion of the function will be half an hour prior to club closing hours.

I hereby state, that I have read the above information and agree with the terms and conditions as set by Everglades Country Club.

Name: \_\_\_\_\_ Membership Number: \_\_\_\_\_

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

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

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

Date of Function: \_\_\_\_\_ Type of Function: \_\_\_\_\_

Function room hired: \_\_\_\_\_

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

Staff Signature: \_\_\_\_\_ Booking Date: \_\_\_\_\_

