

AUDITORIUM

Recently refurbished this venue has wow factor. Featured lighting creates your individual ambience and will make your function a memorable occasion.

Capacity: Seated 350 Cabaret/500 Theatre

Private multi room space including a bar | Custom seating layout | Sound System | Capacity for DJ or Band Dance Floor | Elevated Stage | Big Screen | Artist Change Rooms | Teleconferencing

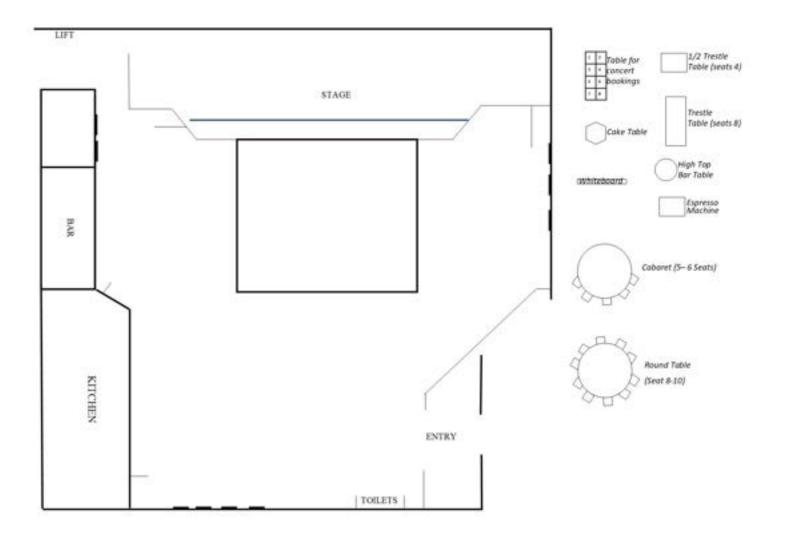
Complimentary use of equipment:

*Microphones *Whiteboard *Data Projector *Screen *DVD Player *Lectern *Flipchart *Surface Hub

PERFECT FOR:

Presentation Evenings/ Product Launches/ Live Music Events/ Plays / Productions/ Birthdays/ Formal Occasions/ Work Functions/ Engagement Parties/ Weddings/ Christmas Parties

Meeting	Basic Function	Wedding Function
\$200.00 (Tablecloths extra charge)		\$700.00 (includes basic set up fee, tablecloths, linen napkins and printed colour menus)



FUNCTION ROOM

A versatile room providing for various seating configurations. With an outlook over the bowling greens the room has immediate access outdoors.

FEATURES:

Capacity: Max 72 Seated/Theatre Style

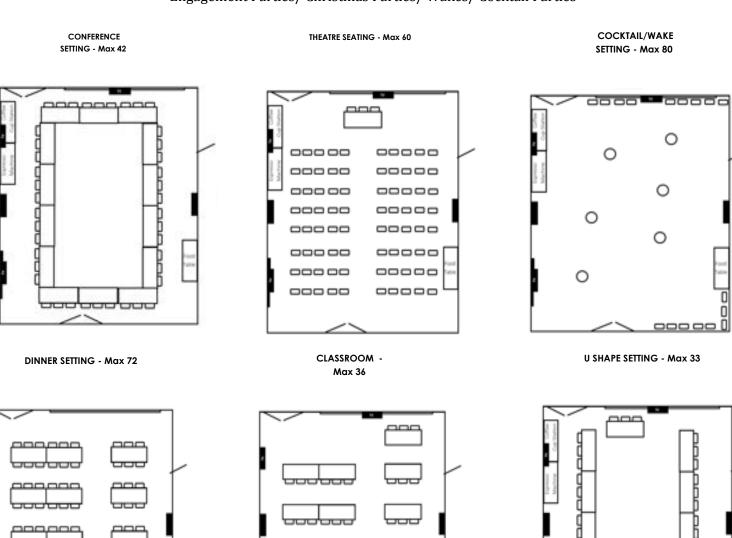
Private multi-room space including a bar | Custom seating layout | Sound System | 3 x Televisions with HDMI Port | Teleconferencing

Complimentary use of equipment:

*Microphones *Whiteboard *Data Projector *Screen *DVD Player *Lectern *Flipchart

PERFECT FOR:

Conferences/ Presentation Evenings/ Birthdays/ Formal Occasions/ Work Functions Engagement Parties/ Christmas Parties/ Wakes/ Cocktail Parties





CEREMONY OPTIONS



Say "I Do" with the naturally stunning backdrop of the Murray River or overlooking the Golf Course.

Ceremony Hire Fee for Coomealla Boat Ramp Lawns subject to Council set fees. Bus Service from the Ceremony to Reception: \$100 Bus Service from the Motel to the Ceremony and from the Ceremony to Reception: \$300

Add Ons:

1 hour Nibbles & Beverage Package after the Ceremony \$30.00 pp.
Includes: Hot Food, Cheese Platters,
Stubbies of Beer (1 x heavy, 1 x mid and 1 x light option), House Wine, and Soft Drink

Americana Chairs as pictured available for hire for your Ceremony held with us.

PLAY BOWLS



For just \$6.00 per person, why not make bowls part of your next event? It's a great ice breaker and full of laughs.

Why not combine your barbeque with a social game of Lawn Bowls, it is a great way to enjoy a night out with your workmates or friends.

Ask our Functions Coordinator, Karly Birch, about trayed food and drink service whilst you bowl, or providing a more casual self service bar selection of your choice.

BBQ OPTIONS | \$35.00 PP

2 x Sausages per person 1 x Scotch/ Chicken Fillet Salads, Bread, Sliced Onion and your Sauces.

Chef Supplied Additional \$80.00

Please Note: When participating in bowls we ask that care be taken to protect the greens and to avoid risk of personal injury (only flat soled shoes or barefeet are to be worn on the playing surface).

We encourage children's participation, however, adult supervision is required at all times.



BOWLS PLATTERS

PLATTERS- SERVING 10 PEOPLE PER PLATTER

ANTIPASTO PLATTER \$15.50 PER PERSON

Sliced Meats Sliced meats-prosciutto/salami/kabana,

Pickled gherkins and onions, Vegetable Crudites - cucumber/ carrot/ celery, mixed nuts, assorted cheese, breads and dips (GF) with chargrilled vegetables / zucchini /eggplant / red capsicum (GF)

DIPS, TURKISH BREAD & HOUSE MADE DUKKAH \$12.00 PER PERSON

Turkish bread GF option available

Choice of three (3) dips

Dips - Beetroot(GF/V) Tzatziki (GF), Roast Capsicum (GF), Pesto (GF/V) French onion or Cheese and Chive

ASIAN PLATTER \$14.50 PER PERSON

Flathead bao buns (1 piece pp)
Chicken satay skewers peanut sauce (GF)
Veggie spring rolls (Vegan)
Dim Sims
Vegetable Rice paper rolls (1 piece pp) (GF)

DESSERT PLATTER \$13.00 PER PERSON

Churros 1 piece pp) (GF)
Profiteroles (1 piece pp) (GF)
Chocolate coated pretzels
Marsh mallows
Mini Waffles (1 piece pp)
Fruit to garnish

PLOUGHMANS PLATTER \$15.00 PER PERSON

Stilton (1 piece pp)
English cheddar (1 piece pp)
House made pickle
Turkish bread (2 pieces pp)
Mini pork pie (1 piece pp)
Sliced ham (2 pieces pp)

SEASONAL FRUIT PLATTER \$8.00 PER PERSON



GOURMET MENU

ENTRÉE SELECTION \$15.50

(Choose two (2) for alternate service)

Leak and Fetta Tart with a pear rocket salad served with a balsamic reduction.

Tandoori Chicken Skewers with rocket finished with a mint yoghurt. (GF)

Classic Prawn Cocktail with served with gourmet salad leaves and a Cocktail Sauce (GF)

Roast Capsicum basil and mozzarella bruschetta. (GFOA)

Arancini filled with fetta, peas served with aioli and rocket (V, GF)

Duck Spring Rolls with Spicy Plum Dipping Sauce

Gnocchi with a pomodoro sauce a rich basil infused tomato sauce.

MAINS SELECTION \$35.00

(Choose two (2) for alternate service)

Braised Beef Brisket (GF)

served with a house made smoky BBQ sauce served on a bed of mash with roasted vegetables .

Chicken Saltimbocca (GF)

Breast fillet wrapped in prosciutto and sage, with a white wine cream and mushroom served on a bed of mash with roasted vegetables.

Baked Barramundi (GF)

Oven baked Barramundi fillet served on a bed of mash with roasted vegetables with a garlic and lemon white wine sauce.

Lamb Shank (GF)

Braised lamb shank in a red wine sauce with a medley of vegetables served on a sweet potato mash.

Oven baked Chicken Breast (GF)

Chicken supreme filled with smoked capsicum spinach and camembert served with a shard of prosciutto and a creamy white wine sauce. served on a bed of mash with roasted vegetables.

Slow roasted Pork Belly (GF)

Tender strips of pork belly slow cooked with fennel accompanied with an apple cider gravy.

served on a bed of mash with roasted vegetables.

Vegetable Lasagne

Layers of roasted vegetables topped with a bechamel sauce and grated cheese served with a rocket salad.

DESSERT SELECTION \$14.50

(Choose two (2) for alternate service)

Coffee Panna Cotta (GF)

Accompanied with an orange polenta soil and Kahlua Chocolate Sauce.

Sticky Date Pudding

With Butterscotch sauce.

Lemon Meringue Pie

With a mixed berry compote Chantilly cream.

Chocolate Mud Cake

House made chocolate Mud Cake with a rich silky chocolate sauce

Chocolate Mousse (GF)

Chefs house made rich chocolate mousse served with Chantilly cream.

Passion Fruit Cheesecake

Served with Chantilly cream.

Additional charges apply for choice service.



STANDARD MENU

MAINS SELECTION \$28.00 (Choose two (2) for alternate service)

Chicken Schnitzel
Roast Lamb, Beef or Pork
Battered Fish
Grilled Fish
Vegetarian Option - Vegetable Lasagne or Arancini

ADD ENTRÉE OR DESSERT SELECTION

Pair with Entrée \$15.50 per person or Dessert \$14.50 per person from the Gourmet Menu.

Additional charges apply for adding extra selections to the menu.

CANAPES MENU

CHEFS FAVOURITES | \$33.00 PP

Let the Chef select their favourite 3 x Cold, 4 x Hot plus a Small Platter of Bite Sized Desserts for each table. Dietary requirement will catered to separately.

COLD SELECTION | \$9.50 PER PERSON PER ITEM

Natural Oysters (GF) (3 pieces)

Smoked Salmon & Cream Cheese Blini (2 pieces)

Bruschetta (2 pieces)

Dips with Crudité Vegetables (GF)

Caprese Bites with Cherry Tomato, Bocconcini and Basil (2 pieces)

HOT SELECTION | \$10.50 PER PERSON PER ITEM

Slider Burger (Chicken or Beef) (1 Piece) (GFOA)

Prawn Twisters with sweet chilli dipping sauce (3 pieces)

Flathead Bao Buns (2 pieces)

Salt and Pepper Calamari (4 pieces)

Arancini Balls (2 pieces)

Lamb Kofta Skewers (GF) (2pieces)

Satay Marinated Chicken Skewers (2 pieces)

Kilpatrick Oysters (3 pieces)

Halloumi Dippers (2 pieces)

House made Margherita Pizza (1 piece)

Mini Chicken Kiev Bites (2 pieces)

DESSERT SELECTION | \$14.50

Selection of Bite Sized Desserts
Enquire for Options

GRAZING STATION | \$17.00 PP

Dessert / Savoury Grazing Table

Why not add a dessert or savoury table to your event for the perfect "WOW" factor!

ADDITIONAL SERVICE | \$50.00 PER HOUR

Tray Service of food can be provided for \$50 per hour.

CORPORATE MENU

PACKAGE | \$29.50pp

Morning Tea

Yoghurts, Scones, & Banana Bread. Served with jam & cream with Espresso Machine

Lunch

Sandwiches, or Wraps, Hot Food with Espresso Machine

Afternoon Tea

Selection of Cakes, Slices and Seasonal Fruit with Espresso Machine

SELECT YOUR OWN

Early Bird Platter | \$7.10 Yoghurts, Scones & Banana bread. Served with jam & cream

Seasonal Fruit Platter | \$3.40 (3 pieces per person) Fresh seasonal sliced fruit

Scone Platter | \$3.85 (1 per person) Traditional scones with jam and cream.

Basic Cheese & Fruit Platter | \$9.50 Selection of cheeses and fruit perfect for any occasion.

Sandwiches | \$6.90 (1 sandwich per person)
Assortment of sandwiches with white, multigrain and brown bread.

 $Wraps \mid \$6.90\\ (1/2 \text{ wrap per person})$ Assortment of wraps and with white, multigrain and brown bread.

Hot Food Platter | \$9.50
(Selection of 3 choices)
Party pies, sausage rolls, Vegetable pasties, mini dim sims, chicken Kiev bites, Vegetable spring rolls, and Pumpkin arancini (GF) or Vegetable dumplings.

Sweets Platter | \$6.40 Mixed muffins, biscuits, and slices.

ADDITIONAL SERVICE | \$50.00 PER HOUR

Tray Service of food can be provided for \$50 per hour.



BREAKFAST PACKAGE

MINIMUM 40 PEOPLE | \$28.00 PP

Continental Buffet

Cereal, Yoghurts, Toast, Spreads, Juice and Tea and Coffee

Hot Meals | Table Service

Poached or Fried Eggs, Bacon, Sausage, Hash brown, Tomato, and Mushroom.

Includes Private use of the Bistro until 10am.

Must be booked at least two (2) weeks in advance.

Bookings arrival from 7.30am.

BEVERAGE PACKAGE

MINIMUM OF 50 PEOPLE

Please contact our Functions Coordinator for prices and further information.

HIRE EQUIPMENT

Please speak with our Function Coordinator about your theme / vision to assist in creating your perfect event.

Items for Hire	Price per Item
White Fairy Light Background	\$280
Cylinder Vase	\$5.00
Chair Covers	\$5.00
Chair Sashes	\$3.00
Table Runners	\$3.00
Table Mirrors- square / round	\$5.00
Crystal Candelabras	\$5.00
Hanging Tealights	\$5.00 (per table)
Black & White Lanterns (Limited Stock)	\$3.00
Various Decorations	Price upon application.
Decorations can be sourced for you with price on application.	
Any damages are charged at replacement cost.	

EXTRA INFORMATION & CONTACT DETAILS

Dietary Requirements

We cater for dietary requirements, please discuss with our Functions Coordinator when organising your booking.

Coomealla Club Resort

Our Resort offers special Accommodation Packages, please call them direct on 03 5027 4737 to discuss your options.

Guests attending a wedding at the Coomealla Club receive 10% discount on accommodation.

As our special guests on their wedding day, we offer the Bridal couple our Deluxe Spa Suite "Free of Charge" if they have over 100 guests (subject to availability).

Audio/Visual Options

Coomealla Club has the latest in audio/visual systems as well a big screen. You may connect into our system with an MP3 player, iPod, iPhone or laptop at no cost. The engagement of a DJ or band is at the patrons cost.

If guests choose to utilise the Coomealla Club's audio/visual equipment, we require that they check the compatibility with the Coomealla Club's system 24 hours prior to the event.

Please note: Noise restrictions apply.

Decoration Options

Decorating / theming of your function is up to the individual group, however, prior to any decorations being installed/affixed we ask that you discuss with Coomealla Club staff.

Decorations which cause damage may result in charges being applied.

Location/Contact

Functions Coordinator - Karly Birch

Cnr Silver City Highway and Matong Street DARETON NSW 2717

PO Box 42, DARETON NSW 2717

T: 03 5027 4505 | F: 03 5027 4825

Email your function enquiry to: functions@coomeallaclub.com.au

EXTRA INFORMATION

LAIRA INI ORMAIION			
Hair & Beauty	Florists	Party Supplies	
Lizzy Jean Hair Design	Green Goddess	Shape Events	
Shop 6, 6-10 Hendy Road Buronga NSW 2739	156 Tenth St, Mildura VIC 3500	19/ 2132 Fifteenth Street Irymple VIC 3498	
PH: 03 5023 6026	PH: 03 5022 9000	PH: 0404 998 410	
		www.shapeevents.com.au	
Maree Brigante Make Up	Limousines		
PH: 0417 576 715	Mildura Limousines		
www.mareebrigantemua.com	PH: 0428 233 623	Stationary	
Cakes		Jessica Carbone	
	Music	Email:	
Eat Me Custom Cakes + Sweet Treats	Mildura Entertainment	jessicacarbone.designs@gmail.com	
Bec Higgins	Mildura VIC 3500	Considerable to Decree	
Contact via Facebook Page	www.milduraentertainment.com	Sunnyland Press 3 Scott Crescent,	
	Email: david@milduraentertainment.com		
Celebrants	PH: 0417 515 799		
Forever Yours Marriage Celebrant			
Bonnie Ward	Photographers		

Darren Seiler Photographer

Hawkeye Photography

Family Portraits/ Wedding/

Landscape/Special Requests

PH: 0419 966 340

Fashion

Cinderella's Bridal World

PH: 03 5027 6272 or 0418 144 321

66 Lime Avenue, Mildura VIC 3500

PH: 03 5022 0522

Eclectic Closet

24 Darling St,

Wentworth NSW 2648

PH: 03 5027 2223

Vision House Photography

163A Eighth St, Mildura VIC 3500 PH: 0419 507 097

PH: 0413 351 520

Mon Parfumerie

135a Eighth St,

Mildura VIC 3500

PH: 03 5023 6676

TERMS AND CONDITIONS

To ensure that you enjoy your special functions, we ask that you read the Terms and Conditions as set out below. Should you have any questions, please do not hesitate to contact the Club for assistance.

Non members may book a function at the club but must abide by the Club policies i.e. A person who resides within a 5 kilometre radius of the Club must be a current member to enter the property. Persons residing within the 5km radius may not be admitted as a Honorary Member. Persons residing outside the 5km radius may be admitted as a Temporary Member upon production of residential identification in accordance with the Act. To comply with the above, on arrival, visitors are required to sign the Temporary Members Register upon entering the club. The temporary membership is valid for seven (7) days

A minor is defined by law as any person under the age of 18 years of age. This definition extends to babies and infants. A minor must be in the company and supervised by a guardian at all times and must not enter the restricted areas of the club. A minor is not permitted to consume alcohol at any time.

Guests attending functions must do so in accordance with Club regulations.

PLEASE SEE OUR WEBSITE FOR CURRENT COVID REGULATIONS

FOOD AND BEVERAGE

No food or beverage is to be brought into the club without prior consultation with Coomealla Memorial Sporting Club staff. Guests may remove left over food items that have been paid for, however, all food removed from the Club premises is done so at guests own risk.

FOOD AND BEVERAGE SELECTIONS

Menus and wine lists must be finalised at least 14 (fourteen) days prior to functions.

MENU VARIATIONS

It may be necessary, due to fluctuations and unavailability of supplies, to make reasonable substitutes to the selected menu. If this situation arises, the Catering Department will contact you to discuss your options.

TIMES

All events are scheduled to conclude in accordance with standard Club trading hours.

Variations of these hours may be considered, however, such arrangements must be made prior and surcharges may be applied.

PUBLIC HOLIDAY SURCHARGE

Due to additional wage costs, functions conducted on NSW/National Public Holidays will incur a surcharge of 20%, applicable to the catering package selected.

CONFIRMATION OF NUMBERS

Written confirmation of numbers is required at least seven days prior to the function. Confirmation may be received by fax (03 50274825), email (functions@coomeallaclub.com.au), post (PO Box 42, Dareton NSW 2717) or hand delivered. The confirmed numbers are not subject to reduction, and charges will be made accordingly.

CANCELLATIONS

Should a cancellation of a confirmed booking occur, a cancellation fee may be imposed if the Coomealla Memorial Sporting Club has forfeited another booking for the same date or expenses have been incurred in the preparation of the function.

PAYMENT

Catering: An invoice will be issued for the catering and payment in full shall be required 48 hours prior to the function.

Bar: All bar purchases are to be paid at the conclusion of the function, unless prior arrangements are made, this may include providing a Credit Card for security.

MEMBERS BEVERAGE DISCOUNT

Members beverage discount (10%) applies only to beverage accounts paid at the immediate conclusion of the event and shall only apply to functions held in the name of the member.

Members card must be produced prior to the commencement of the function.

MEMBER REWARD POINTS

Member Reward Points are only awarded for accounts paid prior to the commencement, or at the immediate conclusion of the function and shall only apply to a function held in the name of a member.

A current membership card must be produced.

FUNCTION SET - UP

Access to the function areas are subject to normal times of Club trading hours and operational requirements.

Requests to access areas of the club outside these times may be considered with prior arrangements, however, charges may apply.

DECORATIONS

Under NO circumstances are displays or fixtures to be affixed to the walls of the premises. All decorative items must be authorised by management prior to the event.

DAMAGE OR LOSS

The organisers assume responsibility for any damage caused to the Club by the organisers, their staff, guests or agents prior to, during or after a function; this applies to all areas of the Club.

INSURANCE

The Club is always extremely careful with guests' property but, unfortunately, cannot take any responsibility for damage to or loss of merchandise left in the Club before, during or after a function.

BEHAVIOUR

All guests attending the function shall behave in an acceptable manner. Management shall reserve the right to request a guest leave the premises for unsatisfactory behaviour.

RESPONSIBLE SERVICE OF ALCOHOL

The Club promotes and operates in accordance with the Responsible Service of Alcohol guidelines. All guests attending functions must comply with these regulations.

- · No minors will be served alcohol.
- · No guests are permitted to serve alcohol to minors.
- Guests under the age of 18 years must be accompanied by a parent or legal guardian at all times whilst on the Club premises.
- No beverages shall be brought on to Club premises without prior arrangement.

SECURITY

Security is mandatory for all 18th and 21st birthday parties or any function as determined by the Club. One security guard is required for every 100 guests at a charge of \$75 per hour.

SMOKING

The Coomealla Memorial Sporting Club operates in accordance with the Smoke Free Environment Act; accordingly all function areas/rooms are "Smoking Free Areas".

Updated 12/01/24

