



FUNCTION PACKAGE

BIRTHDAYS | SOCIAL EVENTS | CELEBRATION OF LIFE
CORPORATE FUNCTIONS | ENGAGEMENTS | CHRISTMAS PARTIES

PHONE : (03) 9801 6466

EMAIL : FUNCTIONS@KNOXCLUB.COM.AU



Welcome!

At the Knox Club we pride ourselves on offering the best facilities and personalised services to provide you with the perfect function. As every event is unique, our experienced chefs and dedicated function manager can provide multiple package options to suit your individual needs and suggest those special touches that make every event truly memorable!

We offer four function spaces that can cater to different events and requirements, which our team can help you decide when planning your next function.

THE ELMS ROOM

The Elms room is our main space for larger functions. This room is a completely private space with its own bar, toilets and a private beer garden for you and your guests. It is a versatile space that is perfect for any type of event.

seated	140
seated with stage & dancefloor	100
cocktail	up to 180



PRIVATE BAR



PRIVATE BATHROOMS



PRIVATE BEER GARDEN



AUDIO VISUAL CAPABILITIES



ASLEY ROOM

A more intimate function space that can accommodate seated events up to 50 people or up to 80 people cocktail / standing. This space is suitable for corporate and social events.

seated 50

cocktail 80



PRIVATE BAR



PRIVATE BATHROOMS



SHARED BEER GARDEN



AUDIO VISUAL CAPABILITIES



MICROPHONE



JENSEN ROOM

This space is best suited to corporate occasions and is great for meetings, product launches, presentations, seminars, training sessions and exhibitions.

seated / theatre 50



OPTIONAL STAGE



SHARED BEER GARDEN



AUDIO VISUAL CAPABILITIES



MICROPHONE



THE DECK

The Deck is located off the bistro and is a great relaxed and casual space for your function. Please note with deck functions that times and days may vary due to availability.

seated 40

cocktail 60



PRIVATE BAR



HEATING & COOLING



AUDIO VISUAL CAPABILITIES



OPEN / OUTDOOR SPACE



ROOM PRICING & INCLUSIONS

Room Hire Fees

Please note minimum spend is required

Elms room

\$300 - guests

\$250 - full club members

The Deck

\$150 - For members & non-members

Asley & Jensen room

\$200 - For members & non-members

Room Inclusions

- 5 hour duration
- White or Black Tablecloths
- Table Settings
- Choice of coloured napkins
- Dance floor & stage available in Elms room
- Bluetooth connectivity to house speakers

Optional Extras we can Source for You

- DJ
- Balloons
- Lolly Jars
- Cake Cutting (\$1.50 per head)
- Photobooth
- Child Entertainer
- Extra hour



COCKTAIL MENU

Minimum 40 Guests

Option 1 | \$20.90 pp

3 hot items
3 cold items

Option 2 | \$23.90 pp

3 hot items
3 cold items
1 deluxe item

Option 3 | \$26.90 pp

4 hot items
3 cold items
2 deluxe items

Cold Selection

- Assorted California Rolls with Soy Sauce (gf)
- Mixed variety sandwiches / wraps
- Corn chip hogbacks with guacamole, salsa & sour cream
- Peking duck & vegetable rice paper rolls (gf)
- Mixed variety Lebanese bread wraps
- Ricotta & spinach spanakopita with yoghurt dip
- Assorted dips with charred pita bread, olives & char grilled vegetables

Hot Selection

- Gourmet mixed variety mini pies
- Sausage rolls with tomato relish
- Asian tasting selection
- Chickpea, onion & spinach sausage rolls (vg)
- Mixed mini egg frittatas (gf)
- Mixed arancini balls
- Sweet chilli crumbed chicken tenders
- Assorted middle eastern pastry parcels
- Assorted mini quiches
- Bowls of sweet potato fries
- Ricotta & spinach spanakopita with yoghurt dip

Deluxe Items

- Mexican Taco spring rolls with spicy salsa
- Prawn rice paper rolls with soy dipping sauce
- Truffle pate with water crackers & olive selection
- Mini beef wellington with seeded mustard aioli

Optional Extras

- Assorted petit fours | \$6.90pp
- Mixed cake slices | \$5.00pp
- Fresh baked fruit Danishes | \$6.00pp
- Dip platter | \$60.00
- Assorted Sandwiches or wraps | \$90.00
- Antipasto platter | \$9.90pp
- Scones with jam & cream | \$4.00pp

SIT DOWN MENU

Minimum 40 Guests

served on a 50/50 basis

Option 1 | \$39.90 pp

main

dessert

Option 2 | \$42.90 pp

entree

main

Option 3 | \$46.90 pp

entree

main

dessert

Entree Selection | choose 2

- Assorted Arancini Plate (4pcs)
- Satay Chicken Skewers with Mint Rice (2pcs)
- Vegetable Pasty with herb Napoli sauce & salad
- Mac & Cheese Croquettes with dipping sauce (2pcs)

Mains Selection | choose 2

- Herb crusted roasted chicken breast
- Oven baked barramundi fillet
- Lamb rack with potatoes, vegetable & mint gravy
Dijon mustard & black pepper
- Black pepper crusted porterhouse roast served with
roast vegetable and Yorkshire pudding
- Roast pork loin with vegetables, gravy & apple sauce
- Gourmet vegetable roll with herbed Napoli sauce
& mini Caesar salad

Dessert Selection | choose 2

- Salted Caramel & chocolate mousse cake
- Individual lemon meringue
- Mini pavlova with berries & double cream (gf)
- Bombe Alaska (gf)

Optional Extras

- Cheese, olive & biscuit platter per table | \$8.50 pp
- Antipasto grazing platter per table | \$9.90 pp

CARVERY BUFFET

Minimum 50 Guests

\$49.90 pp

2 sliced roast meats
1 hot dish
2 salads
2 desserts

Package includes
condiments, bread
rolls, hot seasonal
vegetables & gravy

Roast Meat Selection | choose 2

- Pork loin & salted crackling
- Lemon & herb roast chicken
- Dijon mustard & black pepper crusted porterhouse with Yorkshire pudding
- Rosemary & garlic studded lamb leg

Hot Dish Selection | choose 1

- Gourmet vegetable roll (vg, gf)
- Sweet & sour pork with rice
- Thai chicken curry with mint rice & cucumber riata
- Chicken, bacon, mushroom macaroni cheese
- Lamb & tomato hot pot with steamed rice
- Spicy chicken drumsticks

Salad Selection | choose 2

- Ham, egg & kipfler potato salad with truffle mayonnaise
- Red & green cabbage coleslaw
- Tossed green salad with herb & mustard dressing (gf)
- Spicy pasta & capsicum salad

Dessert Selection | choose 2

- Individual New York baked cheesecake
- Mini pavlova with berries & double cream (gf)
- Lemon tart with double cream
- Salted caramel & chocolate mousse cake
- Fresh fruit salad with double cream (gf, vg)

Optional Extras

- Soup of the day | \$5.00 pp
- Extra roast meat | \$7.90 pp
- Extra hot dish | \$5.90 pp

CORPORATE PACKAGE

Room Hire - \$300

Inclusions

- Data screen & projector
- Whiteboards & markers
- Flip charts
- Audio requirements
- Lectern
- Free wifi
- Iced water & mints

Catering Options

minimum of 10 required.

Option 1 | \$22.90 pp

- Assorted Sandwiches/wraps
- Fresh Fruit platter
- Tea & coffee

Option 2 | \$25.90 pp

- Assorted sandwiches/wraps
- Fresh fruit platter
- Fresh baked fruit Danishes
- Scones with jam & cream
- Tea & coffee station



CELEBRATION OF LIFE PACKAGES

ASLEY, JENSEN OR THE DECK

All packages offer a 3 hour duration, room hire as well as food and beverage staff.

Bronze | \$1000

- Catering for 40 guests
- 2 x sandwich platters
- 2 x hot food platters
- 1 x assorted cake platter
- Tea & coffee station

Silver | \$1200

- Catering for 50 guests
- 2 x sandwich platters
- 3 x hot food platters
- 2 x assorted cake platters
- 2 x fruit platters
- Tea & coffee station

Gold | \$1600

- Catering for 70 guests
 - 3 x sandwich platters
 - 4 x hot food platters
 - 2 x assorted cake platters
 - 2 x fruit platters
 - Tea & coffee station
-

ELMS ROOM

All packages offer a 3 hour duration, room hire as well as food and beverage staff.

Bronze | \$1800

- Catering for 80 guests
- 4 x sandwich platters
- 5 x hot food platters
- 2 x assorted cake platter
- 2 x fruit platters
- Tea & coffee station

Silver | \$2200

- Catering for 100 guests
- 5 x sandwich platters
- 6 x hot food platters
- 3 x assorted cake platters
- 2 x fruit platters
- Tea & coffee station

Gold | \$2800

- Catering for 140 guests
- 6 x sandwich platters
- 6 x hot food platters
- 3 x assorted cake platters
- 3 x fruit platters
- Tea & coffee station

OPTIONAL EXTRA PLATTERS

Platters cater for 8-10 guests

Hot food platter | \$80

Sandwiches/wraps | \$90

Assorted cakes & slices | \$60

Baked fruit danishes | \$50

Fruit platter | \$70

Anti-Pasto platter | \$100

Mixed mini muffins | \$55

Freshly baked scones with jam & cream | \$40

Assorted Dips | \$60

Vegan/Vegetarian/ Gluten friendly | \$80

Kids Boxes \$12.90

(aged 12 years & under)

Each box includes:

- Crumbed chicken tender
- 2 x Mac 'n' cheese croquettes
- x2 Party pies
- Hot chips & tomato sauce
- Kids activity pack





GALLERY

TERMS AND CONDITIONS

Dress Code

Function patrons who do not meet the Knox Club dress code will not be permitted entry into Knox Club. All patrons must observe the Club's dress regulations. Neat and clean attire at all times. NO revealing, untidy or ripped clothing. Work boots, bare feet, moccasins, ugg boots & slippers are not permitted. Overalls, singlets, stubbie shorts, swimwear, lumber jackets, caps and head gear are not permitted.

Confirmation of Booking

Tentative bookings are held for 7 days. To secure your booking, function clients are required to pay the associated room hire fee together with your completed booking form. The Knox Club reserves the right to cancel the reservation if the booking form and deposit has not been received within 7 days of the original reservation. If in the opinion of Management, a \$500.00 bond may be required to secure your booking. This bond will be held until the week following the function when it is fully refundable, unless damage has been caused by any person attending the function

Final Details & Payments

A final and chargeable number of guests attending the function are required **14 days prior** to your function. This number is not subject to reduction and no refunds will be given. Requests for increasing numbers will result in additional charges. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients are not permitted to bring any liquor into the venue. Sunday functions incur a 5% surcharge on food & room hire. Public holidays incur a 15% surcharge on food and room hire. Payment for function (excluding bar tab) is required **7 days prior** to your function, the form of payment is cash, credit cards or electronic funds transfer only.

Cancellations

Cancellations in excess of 60 days notice prior to the scheduled event will receive a full refund. Cancellations within 30-60 days will receive a 50% refund. Cancellations within 30 days of the event will incur a loss of deposit. The organiser shall pay on demand any costs incurred for the said function.

Menus

Please note menus, prices and ingredients are subject to change due to seasonality and availability and may differ after making your booking. Due to the nature of restaurant meal preparation and possible cross-contamination we are unable to guarantee the absence of allergens in menu items. Food catering is required for all functions serving alcohol.

Security

Please note security may be required depending on function at additional cost.

Dietary Information

Please advise staff of any special dietary requirements when ordering. Please also be aware that while all care is taken when catering for special requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products so there may be traces of these ingredients. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

GF - gluten friendly, GFO - gluten friendly option, VG - vegan,
VGO - vegan option V - vegetarian, VO - vegetarian option

RSA TERMS AND CONDITIONS

RESPONSIBLE SERVICE OF ALCOHOL

The Knox Club practices responsible serving of alcohol.

Our staff are trained in the responsible serving of alcohol and it is our duty to serve members and guests in a responsible manner and to provide a safe and friendly environment for our patrons and staff. We ask for the co-operation of our patrons to assist us in our aim to abide by our legal obligations under the Liquor Control Reform Act 1998.

Therefore we adopt the following practices for all functions:

- Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, we require you to nominate a responsible person to assist our staff with any issues regarding liquor service at your function.
- Minors will be required to be identified. Under no circumstances are underage guests permitted to consume alcohol.
- Water and non-alcoholic beverages will be available at all times
- Food catering is required for all functions consuming alcohol
- Guests will be asked before glasses are topped up with any alcoholic drinks
- The Knox Club reserves the right to limit the quantity of alcohol consumed by any particular guest/s if it becomes apparent at anytime that the guest/s have breached RSA policy.
- Guests who breach the RSA policy will not be served any alcohol and will be required to leave the premises.
- The Knox Club reserves the right to close down the function if the behaviour of the guests/s becomes unacceptable.
- All guests are encouraged to ensure they have safe transport from the function and our staff can arrange a taxi for any guest/s they consider should not be driving.

We respect our neighbours and encourage our patrons to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

Leigh Mountford
General Manager