



FUNCTION PACKAGE

~ SPECIAL OCCASIONS ~

FUNCTIONS@KNOXCLUB.COM.AU

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FUNCTION WITH US

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

COCKTAIL: 180 | SIT DOWN: 120

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.



Private Bar



Private Beer Garden



Private Bathrooms



Audio Visual Capabilities

(Projector & Screen, Microphone, Bluetooth Connectivity)



Wheelchair Accessibility



Optional Stage/Dancefloor





THE DECK

COCKTAIL: 60 | SIT DOWN: 40

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.



Private Bar



Wheelchair Accessibility



Heating & Cooling



Audio Visual Capabilities

(Wall mounted screen for visual display,
Bluetooth Speaker with microphone,





THE TERESA ROOM

COCKTAIL: 70 | SIT DOWN: 50

A more intimate function space that can accommodate seated events up to 50 people or up to 70 people cocktail / standing. This space is suitable for corporate and social events.



Private Bar



Semi-Private Beer Garden



Private Bathrooms



Audio Visual Capabilities

(Projector & Screen, Microphone, Bluetooth Connectivity)



Wheelchair Accessibility



Optional Dancefloor





THE WEST ROOM

THEATRE: 60 | SIT DOWN: 50

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



Optional Stage



Wheelchair Accessibility



Semi-Private Beer Garden



Projector / Screen



Bluetooth Connectivity



Microphone





ROOM PRICING & INCLUSIONS

MINIMUM SPEND ON CATERING IS REQUIRED

Elms Room

Hire Fee \$400

The Deck

Hire Fee \$150

Teresa / West Room

Hire Fee \$250

Full members receive tiering based discounts on room hire

Room Inclusions

- 5 hour duration (4 hours on deck)
- White or Black Tablecloths
- Table Settings
- Choice of coloured napkins
- Dance floor & stage available in Elms room
- Bluetooth connectivity
- Microphone

Optional extras we can source for you

- Balloons
- Lolly Jars
- Photobooth
- Extra time
- Chair covers / sashes
- And more! Just ask!

COCKTAIL MENU

MINIMUM 40 GUESTS REQUIRED

Option 1 | \$22.90 pp

choose 6 items from:

- bronze menu

Option 2 | \$24.90 pp

choose 7 items from:

- bronze menu or
- silver menu

Option 3 | \$29.90 pp

choose 8 items from:

- bronze menu,
- silver menu or
- gold menu

Bronze Menu

- Selection of gourmet pies (vo)
- Mixed Arancini
- Panko calamari rings
- Falafels (vg)
- Spinach & fetta pastizzi (v)

- Mini dim sims
- Mini spring rolls & dipping sauce
- Southern style chicken tenders
- Fish goujons

Silver Menu

- Mini bruschetta (v)
- Pork belly bites
- Salt & pepper calamari
- Pork & fennel rolls

- Southern fried cauliflower (v)
- Cornish pasties
- Chicken kiev bites
- Sweet potato croquettes (vg)

Gold Menu

- Pulled pork sliders
- Crumbed camembert (v)
- Smoked salmon blini
- Cheese kranksy bites

- Peking duck spring rolls
- Teriyaki chicken skewers
- Mini beef wellington
- Polenta chips

please inform our functions manager of any dietary requirements prior to finalising catering



SIT DOWN MENU

MINIMUM 40 GUESTS REQUIRED

Served on a 50 / 50 basis

Option 1 | \$48.90 pp

2 Courses:

Entree & Main or

Main & Dessert

Option 2 | \$58.90 pp

3 Courses:

Entree, Main & Dessert

Canape's on Arrival | \$12.00 pp

Chef's selection of hot finger food

Champagne on Arrival

\$6.00 per glass for Menu Option 1

\$5.00 per glass for Menu Option 2

Entree

Double Crunch Prawns

Served on a petite salad with chipotle mayo

Lamb Kofta

Spiced lamb kofta skewers with warm pita bread & tzatziki

Sweet Potato Croquettes (v)

Light & crispy sweet potato croquettes, infused with spices & served with a smoky paprika aioli

Cajun Chicken

Chicken tenderloins marinated in a smoky Cajun spice blend, grilled & served with a fresh herb salad

Beef & Prawn Skewers

Tender beef & prawns grilled on a skewer, served on a bed of fresh rocket & drizzled with zesty chimichurri sauce

Main Selection

Teriyaki Pork Cutlet

Rich teriyaki glazed pork cutlet served with steamed rice, sesame-miso slaw & pickled ginger

Pesto & Parmesan Chicken

Chicken breast coated in a golden parmesan crust with sweet potato mash & seasonal greens, finished with a creamy, basil pesto sauce

Braised Beef Cheeks

Tender beef cheeks slowly braised in a red wine & herb reduction, served atop creamy polenta & accompanied by sautéed bok choy

Haloumi & Vegetable Stack

Layered mediterranean grilled vegetables with haloumi cheese, finished with a light drizzle of balsamic glaze, accompanied with a side salad & a light vinaigrette

Barramundi with Red Curry Sauce

Oven baked barramundi fillet served with a rich & aromatic red curry sauce, accompanied by steamed rice & sautéed seasonal greens

Dessert Selection

Espresso Pannacotta

Lemon Meringue

Chocolate Mousse with Raspberries

Fruit Salad

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CARVERY BUFFET

MINIMUM 40 GUESTS REQUIRED

Option 1 | \$49.90 pp

choose 2 from each

Option 2 | \$59.90 pp

choose 3 from each

add soup +\$5 per person

Packages include condiments, bread rolls, roast potato & pumpkin, broccoli & cauliflower bake, buttered beans & pan gravy

Roast Meat

- Roast pork with salted crackling
- Pepper crusted porterhouse roast
- Rosemary & garlic studded lamb
- Herb roasted chicken

Salads

- Potato & bacon
- Traditional coleslaw
- Green salad
- Caesar salad with boiled eggs
- Creamy pasta salad

Hot Dishes

- Lamb korma & rice
- Creamy chicken, bacon & mushroom penne pasta
- Thai green chicken curry & rice
- Teriyaki pork stir fry with noodles
- Beef lasagne
- Vegetable lasagne (v)

Desserts

- Mini pavlova with fresh cream & choc mint crumble
- Variety of mini cakes
- Berry pannacotta
- Chocolate mousse
- Fresh fruit salad
- Apple & rhubarb crumble
- Sticky date pudding

please inform our functions manager of any dietary requirements prior to finalising catering





OPTIONAL EXTRA PLATTERS

ONLY AVAILABLE TO ORDER AS ADDITIONAL EXTRAS TO ONE OF OUR OTHER CATERING PACKAGES. NOT AVAILABLE FOR INDIVIDUAL PURCHASE.

Platters cater for 8-10 guests

Hot food platter | \$85

Sandwiches/wraps | \$95

Assorted cakes & slices | \$70

Assorted Dips | \$60

Baked fruit danishes | \$60

Fruit platter | \$80

Anti-Pasto platter | \$120

Scones with jam & cream | \$40

Kids Boxes \$15.00

(aged 12 years & under)

Each box includes :

- x4 Chicken nuggets
- x2 Mac & cheese croquettes
- x2 Calamari rings
- Hot chips & tomato sauce
- Dixie Cup
- Kids activity pack



TERMS & 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

Security

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

Cancellations

Cancellations or changes of date 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 or changes of date 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.

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 15% 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.

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.

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

VG - vegan, VGO - vegan option
V - vegetarian, VO - vegetarian option

RSA TERMS & 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