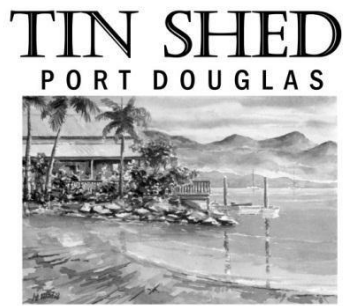




*Port Douglas District
Combined Club
Function Packages*



Our Staff at Port Douglas & District Combined Club (The Tin Shed) realise how important your function is and we have compiled a superb array of event information and menu options for your perusal.

When it comes to food our Executive Chef and his team are renowned for quality and freshness. Our menus offer everything from spectacular buffets to gourmet three course meals, all at extremely competitive prices.

Port Douglas & District Combined Club takes pride in being the hidden gem in Far North Queensland, with modern facilities overlooking the Coral Sea – the perfect backdrop for your special day.

Flexibility, attention to detail and intuitive friendly service makes Port Douglas & District Combined Club the perfect location for any function.

After reading our function prospectus our Event Coordinator would welcome the opportunity to answer any other questions you may have, to ensure that your function is truly an outstanding success. Please contact either the Manager, Kym Rowley or our Functions Coordinator, Katie Bender on (07) 40995553 or at info@thetinshed-portdouglas.com.au

Let us take the worry away

Function Information

Our modern deck or upstairs lounge caters for all functions of between 20 and 150 guests. Depending on the type of function, room hire is for a 5 hour period, with the Club closing no later than 12.00am. All guests must vacate the Club within 30 minutes of the function ending.

Venue Hire Charges (Exclusive Use)

Off Season (November – April) \$2500.00

Season (May – October) \$5000.00

Note: There may be a minimum spend subject to event

Non-exclusive Venue Hire Charges are dependent on size and type of function.

Depending on the type of function and time of year a minimum spend may be required.

Complimentary Inclusions:

- *Microphone & Lectern*
- *Round Tables clothed in white linen*
- *Cake and Present table in white linen*
- *Cutlery and Crockery*
- *Silver cake knife*

Additional Inclusions (at cost):

- *Chair covers*
- *Lighting*
- *DJ/Entertainment*
- *Transport*
- *Accommodation*
- *Flowers*
- *Cakes*
- *Themed functions*

For further ideas go to: www.wardbenedict.com.au

Our Facilities



With a choice of our beautiful large deck, which is perfect for weddings and extravagant parties overlooking Dickson Inlet and the Coral Sea or upstairs in our Lounge, which is more suited to that cocktail affair. Watching the sunset over the water with the evergreen mountains on the horizon makes the perfect back drop for any function.

Menu Packages



Port Douglas & District Combined Club offers a variety of menus including cocktail, buffets and two/three course meals. The style of menu suitable for your function will depend largely on your style of event. Formal events are made memorable with a three course dinner, while relaxed functions suit a cocktail menu which allows more mingling and moving around.

Our professional team are able to cater for your guests who may have special dietary requirements including vegetarians. In order to make sure that all of your guests can be catered for, please advise the events coordinator of any special dietary requirements two (2) weeks prior to the event.



Canapés & Finger food

(minimum 20 pax)

Pre-Dinner Canapés

A selection of five canapés served by our staff before your buffet or two/three course meals commences a fantastic idea if you are having a late dinner

Gourmet Cocktail Affair

If you are throwing an informal and relaxed event, our cocktail menu is a great option. Not only will it allow your guests to move freely around the deck, but the large variety of food will meet all of your guest's tastes.

Cold Selection

Sushi Nori - Tuna - Teriyaki Chicken or - Tofu (v)

Mini Prawn Cocktail

Seared Beef en croute w/ horseradish cream

Spanish Mackerel nemus w/ crispy shallots

Oysters - Natural - Thai - or Chilli Margarita

Yellowfin Tuna Tartare spoons w/ wasabi mayo

Rice Paper Rolls - Smoked Salmon - Peking Duck - Silken Tofu (v)

Hot Selection

Peri Peri Tiger Prawns w/ lime ranch dressing

Teriyaki Beef Skewers

Harvey Bay Scallops w/ tarragon vinaigrette

Salt & Pepper Calamari w/ nahm Jim dipper

Crispy Pork Belly w/ orange sesame glaze

Mushroom & Fetta Arancini w/ tomato relish

Vegetable Samosas w/ mint yoghurt

Spring Rolls - Barra - Prawn - Vegetable (v)

Texan Beef Sliders w/ chipotle mayo

Substantial Canapés

Salt & Pepper Calamari w/ Glass Noodles

Fish & Chip Cones w/ tartar sauce

Lamb Curry w/ jasmine rice & mint yoghurt

Chickpea Falafel w/ roast vegetable salad

Thai Beef Salad w/ crisp shallots

Chermoula Chicken tenders w/ quinoa tabouleh

Prices start from \$25 pp depending on your selection

Substantial items add \$8 per person

Buffet Menu

Carvery

Roast Lamb w/ mint Jelly
Medium Rare Slow Roast Sirloin w/ green peppercorn sauce
Honey Glazed Ham
Roast Pork w/ apple sauce

Cold Selection

Asian herb Salad w/ crispy vermicelli
Wild Rocket Salad w/ beetroot, candied walnuts and feta
Kipfler Potato Salad
Classic Caesar Salad
Selection of sliced meats
Marinated Chicken Wings
Thai Beef Salad
Oysters - Natural - Thai - or Chilli Margarita (add \$3 p/p)
Cooked Tiger Prawns (add \$3 p/p)

Hot Selection

Chicken Cacciatore w/ Sicilian queen olives
Tiger Prawn Skewers w/ coconut laksa sauce
Beef Stroganoff
Lamb Rogan Josh Curry
Braised Lamb Shanks
Rigatoni & Vegetable pasta bake (v)
Chickpea & Cauliflower curry (v)
Seafood Mornay w/ citrus herb crumbs
Grilled Barramundi fillets w lemon butter Sauce
Steamed Atlantic Salmon fillets

Sides

Rosemary Roast Potato's
Steamed Jasmine Rice
Steamed Seasonal Greens
Beer Battered Fries

Desserts

Seasonal Fruit Platter
Lemon Meringue Pie
Mango Macadamia Cheesecake
Chocolate Mud Cake
Sticky Date Pudding

Pricing

\$60 pp - 1 Carvery + 2 from each selection

\$70 pp - 2 Carvery + 2 from each selection

\$80 pp - 2 Carvery + 3 from each selection

*All Buffets come standard with Roast Seasonal Vegetables, Bread Rolls
and Garden Salad*

Set Menu

Entrees

Tuna Carpaccio w/ citrus soy dressing and crispy wontons
½ Dozen Oysters “3 ways” -natural-Thai-Kilpatrick
Grilled Tiger Prawns w/avocado salsa & lime aioli
Chickpea Falafels w/ grilled veg salad & honey yoghurt dressing
Salt & Pepper Calamari w/ green tea noodle salad & orange sesame
glaze
Caprese Salad - sliced vine tomatoes w/ buffalo mozzarella fresh basil
and balsamic dressing
Barramundi Spring Rolls w/ plum dipper
Thai beef Salad
Glazed Pork Belly w/ seared scallops & pumpkin puree
Chicken and Sweet corn Fritters w/ chipotle mayo

Mains

Semi Dried Tomato & Feta Filled Chicken Breast w/ rosemary gateau &
red wine jus
Grilled Barramundi w/ steamed rice & coconut laksa
Grilled Sirloin Steak w/ creamy mash potato peppercorn sauce & red
onion jam
Pork Cutlet w/ goats cheese galette & tomato relish
Corned Silverside w/ creamy mash potato, seeded mustard sauce &
beetroot relish
Braised Lamb Shanks w/ creamy mash potato & green beans
Steamed Atlantic Salmon w/ salad Nicoise & balsamic glaze
Indian Style Chickpea Curry w/ grilled naan bread & mint yoghurt
Grilled Kangaroo Fillet w/ crisp mushroom risotto roast garlic aioli &
red onion jam
Rigatoni w/ roast pumpkin, candied walnuts Danish feta and brown
butter sauce

Desserts

White Chocolate Panna Cotta w/ mixed berry compote and candied
pistachios
Mango Macadamia Cheesecake w/ lime sorbet
Sticky Date Pudding w/ butterscotch sauce & vanilla ice cream
Lemon Meringue Pie w/ dragon fruit sorbet
Gluten Free Mud cake w/ raspberry coulis & vanilla ice cream
Mini Pavlova w/ vanilla ice cream berries compote & passion fruit
coulis

*Please select two dishes from each course to create
your own 2 or 3 course menu, served as an alternate drop
or one for a set menu*

Pricing

\$50 pp 2-course menu

\$60 pp 3-course menu

BBQ Package

Mains (Choice of 4)

Grilled Harvey Bay Scallops w/ tarragon vinaigrette
Garlic King Prawn Skewers
Grilled Spanish Mackerel
Peri Peri Chicken
Slow Roast Eye Fillet
Chermoula Lamb Cutlets
Crayfish Tail w/ herb butter

Salads

Asian Herb Salad w/ crisp vermicelli
Garden Salad
Wild rocket Salad w/ beetroot, candied walnut and Danish feta

Sides

Roast seasonal Vegetables
Steamed Jasmine Rice
Steamed Seasonal Greens

Dessert

Mango Macadamia Cheesecake
Mixed Tropical Fruits
Assorted Cheese board

Price - \$95 pp

Kids Meals

Port Douglas & District Combined Club offers children under the age of 12 two options both at \$15 per child

Option 1

Children can have the same menu as their parents if the cocktail or buffet menu is chosen.

Option 2

If a two or three course meal is chosen by the guest. We offer a two-course meal regardless of the menu the adult guests have chosen.

Mains

Chicken Schnitzel and chips

Fish and Chips

Pasta Bolognaise

Dessert

Vanilla Ice cream & chocolate topping

Please confirm the menu and serving times of the children's meals for option 2.

All children attending the function will be given the same main meal.

We recommend that children be served with entrees to ensure that they do not have to wait long to be served

Beverage Packages



Dickson Inlet Package

Tap Beer

Victoria Bitter, Great Northern, Great Northern Super Crisp, Carlton Draught, Cascade Light

Wine

White Wine

Rothbury Estate Chardonnay or Semillon Sauvignon Blanc

Red Wine

Rothbury Estate Cabernet Merlot

Sparkling

Rothbury Estate Cuvee Brut

Soft Drink

Pepsi, Pepsi Max, Lemon Squash, Lemonade, Sunkist, Soda Water

Cost is:

4 hours - \$50 pp

5 hours – \$55 pp

Coral Sea Package

Tap and Bottled Beer

Victoria Bitter, Carlton Draught, Great Northern, Great Northern Super Crisp, Pure Blonde, Cascade Light, Bulmer's Cider

Wines

White Wine

Rothbury Estate Chardonnay or Semillon Sauvignon Blanc, Devils Lair Hidden Cave Sauvignon Semillon Blanc, Devils Lair Hidden Cave Chardonnay, T'Gallent Cape Shank Pinot Grigio, T'Gallent Juliet Moscato, Leo Buring CV Riesling

Red Wine

Rothbury Estate Cabernet Merlot, Squealing Pig Rose, Stag Shiraz, Fickle Mistress Pinot Noir

Sparkling

Rothbury Estate Sparkling Cuvee, T'Gallant Prosecco

Soft Drink and Juice

Pepsi, Pepsi Max, Lemon Squash, Lemonade, Soda Water, Juice - Orange, Apple, Pineapple, Tomato

Cost is:

4 hours - \$60 pp

5 hours - \$65 pp



Port Douglas & District Combined Clubs Inc.
PO Box 29, Port Douglas, Qld 4877
Telephone: 40995553 Fax:
40995556
Email: info@thetinshed-portdouglas.com.au
ABN: 35 996 717 905

Terms & Conditions

Guaranteed Numbers

Confirmation of final numbers for your catering must be paid in full seven (7) days prior to the event; this will be the minimum number charged for on the day/night. Any decreases (including no-shows) will not be refunded. Increases will be accepted (subject to availability)

Bookings & Confirmation of Reservations

Confirmation must be made in writing and bookings must be confirmed using the attached booking form and accompanied by a deposit within 14 days of a tentative booking. Where the deposit and signed agreement are not received by the due date, Port Douglas & District Combined Club reserves the right to release the booking. An estimated number of attendees is required at time of reservation. It should be noted that, when the number of attendees drops by 20% or more from the original number booked, additional charges may be applied.

A Deposit on \$1,000 is required to secure your booking. Deposit can be made via a credit card, cash, cheque or direct deposit.

The deposit will be taken off the final cost of the Function. If any additional charges are incurred on the day must be paid on the day.

Terms of Payment

Prearranged catering accounts and beverage packages must be paid in full on confirmation of final numbers, 1 month prior to the event. Additional charges and incidentals are required to be paid for at the completion of the event.

Payment may be made by cheque or cash. Credit card payments will attract a 1.8% surcharge (we do not accept American Express or Diners Club cards). A credit card or copy must be presented to the club on the day if you wish to run a bar account.

Cancellation Policy

Should you need to cancel your function for any particular reason, we require this request in writing. Your deposit will be returned up to 3 months prior to the event. Deposits are non-refundable where cancellations occur within 3 month period.

Booking Times

Room hire is for a 5 hour period. Beverage service will cease 15 minutes prior to the confirmed finishing time.

Scheduled times for the service of food are to be confirmed 2 weeks prior to the function. If the service of food is delayed due to late guests or changes to the schedule on the day, a surcharge may apply.

The clubhouse is to close no later than midnight with the bar to close no later than 11.30pm. All guests must vacate the Clubhouse within 30 minutes of the finishing time.

Surcharges

Should an event extend beyond the nominated times, a surcharge of \$5.00 per person per hour is applicable.

Entertainment

Disc Jockeys & Master of Ceremonies: We would be pleased to assist in organising a DJ. Prices are available upon request.

Bands & Live Entertainment: The Event Coordinator has many industry contracts in regards to live music acts and entertainment and will be willing to assist you. Should you wish to organise your own music, approval from the Manager must be granted.

Please note that if your entertainers require a meal, the Club can provide one for \$35.00 at the cost of the client. Any entertainer's meals must be arranged prior to the function.

Decorations & Table Décor

Our club can provide various round tables seating from 6-8 guests. Tablecloths are white linen and napkins are available in an assortment of colours (subject to availability).

Confetti, sprinkles, star/glitter or similar material are not permitted inside or outside the Clubhouse. A \$300 cleaning surcharge will apply if these items are used on the day. Decorations such as balloons, streamers etc. are permitted but must be fixed in such a manner as to not damage the walls.

Food & Beverages

To ensure your needs are met we require your selected menu no later than 1 month prior to your function. Any dietary requirements also need to be confirmed with the Club 2 weeks prior. If on the day we are made aware of any requirements that were not previously arranged, Port Douglas & District Combined Club will endeavour to provide all guests with a meal suitable, however this may not always be possible.

Food or beverages of any kind are not permitted to be brought onto Port Douglas & District Combined Club premises. Menu selection, beverage lists and wine lists are subject to change, both in content and price, without notice. Due to licensing laws the bar must close no later than 11.45pm with all guests to have departed the clubhouse by midnight.

Club Regulations & Policies

Smoking: the Combined Club is a non-smoking venue. Those wishing to smoke are to do so on the grassed areas outside the clubhouse.

Dress regulations: All patrons in attendance must abide by the Clubs dress regulations. Individuals who do not meet these requirements will be asked to vacate the premise.

Signing In: As the event is an approved functions guests do not have to sign in the Temporary Members Register.

Children: persons under the age of 18 years are restricted to the immediate function area. Bookings will not be accepted if there is not a fair adult representation of responsible adults.

21st Celebrations: Security guards are compulsory for all 21st bookings and this is an additional cost to the client. Any repairs required will be at the expense of the function organiser and will be deducted from the security bond.

Personal Liability: The organiser of the event is personally responsible for any damages incurred throughout the duration of the event. This encompasses both the interior and exterior property of Port Douglas & District Combined Club.

Price Increases: All prices are based on present day costs and while Port Douglas & District Combined Club reserves the right to increase the prices without notice, this may be done if absolutely necessary. No quotations are binding unless in writing and are no more than nine (9) months from date of function.

Responsible Service of Alcohol

In accordance with the provisions of liquor laws of Queensland, Port Douglas & District Combined Club adopts a policy of responsible service of alcohol. This policy requires that alcohol must not be served to guests who are intoxicated, disorderly or to underage guests. If, during the course of your function, the management of Port Douglas & District Combined Club is of the opinion that a guest or guests have become intoxicated, disorderly the Club reserves the right to suspend service of alcohol to any such guest/s, and/or to require such guest/s to leave the licensed area of the Club. If this occurs, you will be informed immediately and your assistance is requested to ensure the minimum of disruption to your function and to the enjoyment of other guests.

Booking Confirmation Form

This form is to be sent with your deposit. A booking will not be confirmed until this form is received by Port Douglas & District Combined Club. A Tax Invoice will be sent only on request.

Client details

Name: _____

Contact Phone number: _____

Email: _____

Address: _____

Function Package Details

Date of Function: _____

Starting Time: _____ *Finishing Time:* _____

Dinner to be served at: _____ *pm*

Number of Guests

Adults: _____ *Children under 12 years:* _____

Menu Details

I wish to take advantage of the following menu for my function:

_____ at \$ _____ per person

I will require _____ *meals for entertainers at a cost of \$35 per person*

I also wish to order _____ *children's meals at a cost of \$15.00 per child. The meal I would like the children to be served is*

Beverage Requirements

I wish to take advantage of the following beverage package for my function:

_____ at \$ _____ per person

OR I do not want a beverage package. Instead, (please circle)

Dry Till of \$ _____ *Guests Pay Their Own*

Acceptance of terms and Conditions

I have read, understood and agree to all terms and conditions outlined.

Function Date: _____

Name: _____

Signature: _____

Date: _____

Deposit Payment

Please accept my deposit as confirmation of my function. \$ deposit previously sent

Enclosed is our cheque deposit for \$ _____ made payable to:

Port Douglas & District Combined Club

Alternatively, I would like to pay the deposit via credit card.

Name of Cardholder: _____

Credit Card Number: _____

Expiry Date: _____

CCV Number: _____

(Please note that we do not accept Diners or Amex)

I authorise Port Douglas & District Combined Club to debit the above credit card \$ _____ as a deposit for my booking.

Signature of Cardholder: _____

Name: _____

Signature: _____

Date: _____

Please forward booking form and deposit to:

The Manager

Port Douglas & District Combined Clubs Inc.

PO Box 29

PORT DOUGLAS 4877