

Functions @ The Mosman Club

Introduction

At the Mosman Club, our highly skilled functions team can make your event one to remember. We offer a wide range of venues to suit any size or style of social or business function. From intimate cocktail parties on the Balmoral Balcony, to extravagant fundraisers and birthday parties in the Auditorium, the Mosman Club can cater for all events.

Our functions department will help you create the perfect function by breaking the function development stage into four steps;

Room - We have a selection of room options to cater for functions of all sizes.

Weather it be a 10 person lunch meeting or a 200 person sit down dinner we can offer the perfect surroundings to suit your needs.

Food – An integral part of any function is food. Our highly experienced catering staff will assist you through every stage of your menu development.

Beverage – We offer a range of beverage options such as dry and cash tills. We will work with your budget to give you the best value.

Extras – Right from balloons to DJ's, audio/video equipment and wait staff here we can help you design and create your functions unique atmosphere.

Functions @ The Mosman Club

Room Options

Here at the Mosman Club we can offer a number of different room options.

Sirius Function Room - Auditorium

The auditorium can cater for all events from corporate seminars and conferences to birthday parties, weddings and fundraisers. It is the Club's largest function room, catering up to 200. The room is versatile, with the ability to be divided for smaller functions such as training sessions and meetings. It is equipped with a large dance floor & stage, together with its own private bar. It also features a range of audio-visual equipment.

Horizon's Terrace

The Horizons Terrace boasts spectacular views over beautiful Balmoral Heads. The room can open out to a private balcony, and also leads into the Horizons Bar, making it a fantastic venue for cocktail parties. Horizons Terrace can cater for up to 60 people seated or 80 for a cocktail party.

HarbourView Room

Level 2 of the Mosman Club offers the HarbourView Room, an excellent setting for your next function. It has superb views overlooking the Sydney Harbour Foreshore, encompassing icons such as the Sydney Harbour Bridge, the Opera House and the famous Sydney City skyline. A Dance floor hire fee will be required if your function held in the HarbourView Room requires a dance floor.



Conference / Training Packages *(Prices per person)*

Coffee & Tea \$3.00
Coffee, Tea & Biscuits \$4.50

Selected Items to accompany coffee.

Piece of Cake (Served with cream) \$ 6.00
Selection of Sandwiches \$ 6.50
Mini Quiche (2pp) \$ 4.00
Mini Pie (2pp) \$ 4.00
Mini Sausage Roll (2pp) \$ 4.00
Mini Croissant (1pp) \$ 3.50
Danish Pastries (1pp) \$ 3.50
Muffins (1pp) \$ 3.00
Scones with Jam & Cream (2pp) \$ 4.00
Sliced Fruit \$ 4.00
Cheese & Biscuits \$ 6.00



Cocktail Menu

Please choose your items from the selection below.

Minimum spend **\$25** per person

Pizza Bites (2pp)	\$4.00
Spanish Tortilla (1pp)	\$4.00
Spanish Chorizo (2pp)	\$4.00
Chicken Drumsticks (1pp)	\$4.00
Gourmet Sausage Roll (2pp)	\$4.00
Selection of Mini Quiche Tartlet (2pp)	\$4.00
Mini Meat Pies with Tomato Sauce (2pp)	\$4.00
Spring Rolls with Sweet & Sour Sauce (2pp)	\$4.00
Crispy Fish Goujons with Tartare Sauce (2pp)	\$4.00
Crumbed Calamari with Lemon & Tartare Sauce (2pp)	\$4.00
Vegetable Crudités and Corn Chips with assorted Dips (<i>Guacamole, Chillli Beans, Spinach & Artichoke</i>)	\$4.00

Prawns Cutlets (2pp)	\$4.50
Assorted Sushi (2pp)	\$4.50
Thai Fish Cakes (2pp)	\$4.50
Selection of Canapés	\$4.50
Stuffed Mushroom Caps (2pp)	\$4.50
Spinach & Cheese Triangles (2pp)	\$4.50
Sushi Rolls with Wasabi Mayonnaise (2pp)	\$4.50
Chicken Fillets with Honey Mustard Sauce (2pp)	\$4.50
Smoked Salmon Canapé with Dill & Capers (2pp)	\$4.50
Chicken Skewers Marinated with Satay Sauce (1pp)	\$4.50
Salt & Pepper Squid with Thai Dipping Sauce (2pp)	\$4.50
Mini Bruschetta with Marinated Roma Tomatoes & Basil (2pp)	\$4.50



Fork Dishes

Choice of (5) five Dishes \$32 pp

Tortellini Carbonara
Chicken Thai Green Curry
Fettuccine with Marinara Sauce
Chicken and Almond Stir Fry
Curried Lamb in Coconut Sauce
Mexican Spicy Chili con Carne
Home made Lasagne (Beef or Vegetarian)
Seafood in a Creamy White Wine Cheese Sauce
Braised Lamb Shanks in a rich Shiraz and Onion Jus
Spinach and Ricotta Ravioli with Napolitana Sauce
Stir fried Calamari and Octopus with Ginger and Shallots
Beef Stroganoff with Button Mushrooms, Leeks and Cream

An Assortment of Garden Salads

DESSERTS

Tiramisu
Fresh Fruit Salad with Cream
New York Cheese Cake
Passionfruit Panna cotta

COFFEE, TEA & MINTS

All Fork Dishes are served on a bed of Rice or Pasta

Menu Includes Bread Rolls & Butter



Barbeque Menu 1 \$ 32.00

HOT SELECTIONS

- Pork Chops
- Beef Sausages
- New York Steak
- Moroccan Chicken
with
- Green Pepper Jus or Mushroom Sauce
- Idaho Potatoes with Sour Cream

SALADS

- Tossed Green Salad
- Mediterranean Salad with Feta Cheese
- Penne Pasta with Pesto & Sun dried Tomatoes
- Potato Salad with Chives, Red Onions & Mayonnaise
- Traditional Caesar Salad with Crispy Bacon, Eggs and Garlic Croutons

Menu Includes Bread Rolls & Butter



Barbeque Menu 2 \$ 36.00

HOT SELECTIONS

- Pork Chops
- Beef Sausages
- New York Steak
- Moroccan Chicken
with
- Green Pepper Jus or Mushroom Sauce
- Idaho Potatoes with Sour Cream

SALADS

- Tossed Green Salad
- Mediterranean Salad with Feta Cheese
- Potato Salad with Chives, Red Onions & Mayonnaise
- Traditional Caesar Salad with Crispy Bacon, Eggs and Garlic Croutons

DESSERTS

- Tiramisu
- Fruit Salad with Cream
- Baked Cheese Cake
- Passionfruit Panna cotta

COFFEE, TEA & MINTS

Menu Includes Bread Rolls & Butter



Hot Carvery \$ 35.00

HOT SELECTIONS

Baked Ham with Orange and Ginger Marmalade Glaze
Roast Prime of Beef with Herbed Crust and Dijon Mustard
Roast Loin of Pork with Spinach and Pancetta Stuffing
Roasted Leg of Lamb Crusted with Rosemary and Garlic

Selection of Seasonal Vegetables and Baked Potatoes
Assortment of Garden Salads

DESSERTS

Tiramisu
New York Cheese Cake
Fresh Fruit Salad with Cream
Passionfruit Panna cotta

COFFEE, TEA & MINTS

Menu Includes Bread Rolls & Butter



Buffet Menu No.1 \$ 50.00

COLD SELECTIONS

Continental Meat Platters including:

Smoked Turkey Breast, Salami & Mortadella

Smoked Champagne Ham

Marinated Seafood with Coriander, Lemon & Oil Dressing

SALADS

Tossed Green Salad

Mediterranean Salad with Feta Cheese

Penne Pasta with Pesto & Sun dried Tomatoes

Potato Salad with Chives, Red Onions & Mayonnaise

Traditional Caesar Salad with Crispy Bacon, Egg and Garlic Croutons

HOT SELECTIONS

Grilled Rib Fillet with Red Wine & Beef Jus

Baked Sea Perch with Lemon Butter Sauce

Oven-Baked Chicken Breast with Mushroom Sauce

Selection of Seasonal Vegetables & Potatoes

DESSERTS

Tiramisu

Cheese and Cheery Strudel

Fresh Fruit Salad with Cream

New York Cheese Cake

Passionfruit Panna cotta

COFFEE, TEA & MINTS

Menu Includes Bread Rolls & Butter



Buffet Menu No.2 \$ 65.00

Sydney Rock Oysters

Medium Ocean King Prawns with Cocktail Sauce
Spicy Chilli Prawns with Roasted garlic and Tomato
Marinated Seafood with Coriander, Lemon & Oil Dressing

SALADS

Tossed Green Salad
Mediterranean Salad with Feta Cheese
Penne Pasta with Pesto & Sun dried Tomatoes
Potato Salad with Chives, Red Onions & Mayonnaise
Traditional Caesar Salad with Crispy Bacon, Eggs and Garlic Croutons

HOT SELECTIONS

Baked whole Atlantic Salmon
Grilled Rib Fillet with Red Wine & Beef Jus
Oven-Baked Chicken Breast with Mushroom Sauce

Selection of Seasonal Vegetables & Potatoes

DESSERTS

Tiramisu
Fresh Fruit Salad with Cream
New York Cheese Cake
Passionfruit Panna cotta

COFFEE, TEA & MINTS

Menu Includes Bread Rolls & Butter



Function Menu No.1 \$ 50.00

ENTRÉE

Chicken Enchiladas
Spinach and Ricotta Cannelloni
Prawns & Scallops with Romesco Sauce
Prawns with Avocado Cream and Baby Cos Leaves
Smoked Salmon, Cream Cheese & Watercress rolls

MAIN COURSE

Veal Scallopini
Salmon with Capsicum and Olive Salsa
Grilled Lemon Sole with Lime Beurre Blanc
Chicken Wellington with Mushroom Sauce
Eye Fillet with Red Wine Jus and Béarnaise Sauce
Rack of Lamb with Rosemary and Red Wine Jus

DESSERTS

Tiramisu
Cheese & Cherry Strudel
Panna Cotta with Berry Coulis
Coconut Cake with Orange Syrup
New York Cheese Cake
Fresh Fruit Salad with Cream

COFFEE, TEA & MINTS

(All meals are served with Fresh Vegetables, Potatoes & Bread Rolls)



Function Menu No.2 \$ 45.00

ENTRÉE

- Stuffed Calamari
- Chicken Enchiladas
- Smoked Salmon & Rocket Salad
- Marinated Barbecued Calamari and Octopus
- Baked Avocado with Mushrooms and Camembert

MAIN COURSE

- Strip Loin of Beef Béarnaise
- Pan-fried Chermoula Chicken with Tzatziki
- Danish Loin of Pork with Prunes and Apples
- Grilled Lemon Sole with Lemon Butter Sauce

DESSERTS

- Tiramisu
- New York Cheese Cake
- Passionfruit Panna cotta
- Cheese & Cherry Strudel
- Coconut Cake with Orange Syrup
- Fresh Fruit Salad with Cream

COFFEE, TEA & MINTS

(All meals are served with Fresh Vegetables, Potatoes & Bread Rolls)



Function Menu No.3 \$ 40.00

ENTRÉE

Moroccan Chicken Pie
Spinach & Fetta Tartlets
Ravioli with Salmon Sauce
Marinated Barbecued Calamari and Octopus

MAIN COURSE

Honey-glazed Chicken Breast
Roast Sirloin & Mushroom Sauce
Baked Barramundi with Dill and Lemon Sauce
Slow Roast Beef with Braised Peas and Yorkshire Pudding
Lamb Shank and Vegetables Casserole with Mashed Potato

DESSERTS

Tiramisu
New York Cheese Cake
Panna cotta with Berry Coulis
Cheese & Cherry Strudel
Coconut Cake with Orange Syrup
Fresh Fruit Salad with Cream

COFFEE, TEA & MINTS

(All meals are served with Fresh Vegetables, Potatoes & Bread Rolls)



Function Menu No.4 \$ 40.00

ENTRÉE

Caesar Salad
Thai Red Fish Cake
Spicy Fried Calamari
Chicken in Filo Pastry
Lime & Chilli Marinated Octopus

MAIN COURSE

Grilled Perch Fillets
Roast Leg of Lamb with Garlic & Rosemary
Tandoori Chicken with Cucumber dipping Sauce
Slow Roast Beef with Braised Peas and Yorkshire Pudding

DESSERTS

Tiramisu
Apple Strudel
Chocolate Mud Cake
Chocolate Black Forest
Passionfruit Panna Cotta

COFFEE, TEA & MINTS

(All meals are served with Fresh Vegetables, Potatoes & Bread Rolls)

Functions @ The Mosman Club

Responsible Service of Alcohol

Mosman Returned Servicemen's Club management and staff have a responsibility to members and their guests to ensure that the club follows and complies with the Liquor Act. This deals with selling alcohol to persons under the age of 18 and to intoxicated persons. All employees are responsible for ensuring that this policy is followed at all times.

In the interest of our members and their guests and also the surrounding community, the Mosman Returned Servicemen's Club policy is:

- not to serve alcohol to persons under the age of 18
- not to serve intoxicated persons
- not to serve people that are behaving in a disorderly manner
- not to host promotions that encourage excessive drinking

Responsible service of alcohol is important for legal and health reasons. Intoxication can lead to things like being irresponsible, drink driving, violence and sexual abuse.

During a function, dry tills will only be increased with permission by management.

Functions @ The Mosman Club

Function Terms & Conditions

1. Enquiries & Tentative Bookings

Unconfirmed bookings will be noted in the functions calendar as a temporary booking and is held for a period of 14 days. If the 14 days have passed without a deposit being obtained, the room will be considered not booked. Should another client wish to make a booking for the same room(s) within this time, the Club will attempt to contact the original client to establish whether the room can be released. All tentative bookings will become confirmed once a deposit has been received.

2. Confirming a Booking

A completed confirmation sheet and a \$250 security deposit is required to confirm all function bookings. Mosman Returned Servicemen's Club reserves the right to cancel any tentative bookings not confirmed within 14 days.

3. Confirmed Details

Confirmed attendance numbers, menu type, beverage requirements, entertainment, audio-visual, room layouts, start and finish times, must be confirmed at least fourteen (14) days prior to the function.

4. Final Details

Menu and beverage details must be finalised and confirmed at least seven (7) days prior to the function for ordering purposes. If menu confirmation is not received, additional costs associated with menu variations may need to be charged to the final bill. Additional charges may also be incurred for any additions to numbers of guests provided within the final week (15% per increased person).

5. Commencements and Vacation of Rooms

The organiser agrees to begin the function and vacate the designated function space at the scheduled times agreed upon.

a) Function Hours – All functions are scheduled for five (5) hours duration. If the function exceeds five hours, a surcharge of \$110 per hour or part thereof will be incurred to cover our costs. Room hire may be less than five hours duration due to opening times for the lunch/dinner session, or any following function. Functions taking place during the day must vacate by 5.30pm, regardless of what time the function started. Any other variations to these times are at the discretion of the Function Manager.

b) Bar facilities will finish thirty (30) minutes before confirmed closing times.

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6. Food and Beverage

- a) Mosman Returned Servicemen's Club's menus are fully inclusive, however, upon request we will cater for your special preference.
- b) No charge applies for those children that are too small to require catering. Special children's menus are can be made available on request for children aged up to 12 years old. All children under twelve who require catering will be charged at half the adult rate, whilst all children 12 years and older will be charged at full adult prices.
- c) Mosman Returned Servicemen's Club is unable to permit clients to provide their own food or beverages to the Club (Food Safety Act). Any food not consumed remains the property of the Club, and cannot be taken out of the Club.

7. Music

Mosman Returned Servicemen's Club is able to supply a range of music requirements including disc-jockeys, stereos, juke-box machines or bands.

8. Room Hire

Room hire is applicable to all functions.

a) Sirius Room (Auditorium)

The auditorium is the largest function room in the Club. This versatile room can cater for all types of functions, from seminars and conferences to fundraisers and birthday parties. The room has a private bar in the room, a stage and dance floor and features an extensive range of audio-visual equipment. The auditorium can accommodate over 200 people for a function.

b) Horizons Terrace

Horizons Terrace is the perfect room for extravagant cocktail parties and relaxed reunions. It features magnificent views spanning over the Balmoral Heads, and has the ability to open up to a great balcony area. The room is great for cocktail parties of up to 80 people and can accommodate up to 60 for a seated meal.

c) Horizons Restaurant (Harbour View Room & Terrace)

Horizons Restaurant is also available for functions, but is subject to strict availability. The room has a hire fee of \$400, but is well worth it, with its brilliant viewpoint overlooking Sydney Harbour and encompassing icons such as the Sydney Opera House, Centrepoint Tower and the Sydney Harbour Bridge. The Restaurant is a wonderful area for a wedding or even an elegant cocktail party of up to 100 guests.

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9. Non Smoking

Please note that all function rooms are designated non-smoking areas. Level 1 has also been deemed as completely non-smoking. Guests may smoke in the outside areas located on the ground level, and level two of the Club.

10. Payment

All accounts must be finalised at the conclusion of the function. Payment can be made by cash, bank cheque, or credit card (Visa, Mastercard, American Express or Diners Card). All credit card payments attract a 3% surcharge.

11. Functions Cancellations

Confirmed bookings cancelled 21 days prior to the date of the function will result in loss of 50% of the security deposit. Cancellations seven (7) days prior to the date of the function will result in a loss of 100% of the security deposit. Functions cancelled within seven (7) working days of the function may result in forfeiture of the total account.

12. Additional Items

Property – The Club takes all necessary care, but accepts no responsibility for the loss or damage to the property of the guests or clients, before, during or after the event. This includes gifts, decorations or personal property brought onto the premises.

Security – Please advise our Functions Manager of additional requirements that you may have regarding security.

Outside Contractors – For events requiring use of contractors not employed by Mosman Returned Servicemen's Club, complete details must be submitted to the Mosman Returned Servicemen's Club Management a minimum of fourteen (14) days prior to the event. All outside contractors must liaise with

the Management in all matters of delivery, set-up and break down. Outside contractors are required to provide certificates of currency for Workers' Compensation and Public Liability before commencing work on the premises.

13. Damage

The function organiser is deemed to have assumed responsibility for any wilful conduct resulting in damages caused during the function by any of their guests or other persons attending the functions, whether in the designated function area(s) or in any other parts of the Club. Repair or replacement charges will be passed onto the client. Please note that confetti, sprinkles, rice and glitter are not permitted to be used in the Club.

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14. Club Entry

Guests will be bound by Club Entry Requirements. A person attending a function who resides within five (5) kilometres of the Club, and is not a member, must be signed in by another member. For this reason, the person booking the function must be a member of the Mosman Returned Servicemen's Club.

It is against the law for Mosman Returned Servicemen's Club and/or its staff, to supply alcohol to any person who is intoxicated (section 44, Registered Club's Act 1976), and any decision in this matter rests entirely with the management of Mosman Returned Servicemen's Club.

It is also against the law to allow liquor to be sold or supplied to a minor on Club premises.

15. Compliance

Functions organisers will be responsible to ensure the orderly behaviour of their guests and the Club reserves the right to intervene if necessary.

Thank you for choosing the Mosman Returned Servicemen's Club to host your function. Our friendly and professional staff will ensure your function is a success. Please do not hesitate to contact the Functions Manager on 9960 2888 if you have any questions.

I have read and I agree to the above terms and conditions.

Function / Event Name

Contact Name

Signature – Function Manager

Signature - Client

Date: ___/___/____

Date: ___/___/____

PLEASE RETURN THE SIGNED COPY TOGETHER WITH THE FUNCTION
CONFIRMATION SHEET AS SOON AS POSSIBLE AND ENSURE ALL GUESTS ARE
MADE AWARE OF THE MOSMAN RETURNED SERVICEMEN'S CLUB RULES
WHERE APPLICABLE.



MOSMAN RETURNED CLUB
SERVICEMENS LIMITED

DETAILS REQUIRED

Membership

Room Preference and Hire

Date

Time Start & Finish

Number of Guests

Menu Required

Children's Menu

Special Requirements e.g. vegetarian, gluten free

Beverages Required

Proposed Running Sheet

Set Up Requirements

Any Equipment Needed e.g. projector

Decorations

DJ/Band

Deposit

Total Balance Required at Conclusion of Function