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NORTHS

*Wedding
Packages*



Congratulations

Welcome to
NORTHS LEAGUES & SERVICES CLUB
Your Function & Events Venue

Congratulations on your Engagement & thank you for considering Norths Leagues & Services Club for your forthcoming Wedding. We are extremely excited to be a part of your special day and look forward to assisting you in making it the most memorable day of your lives.

Norths offers the leading facilities in the Moreton Bay Regional District for Wedding Celebrations from 30 to 350 guests. Our function rooms can fulfil any Style, Theme or wish you may have to make your Reception an event to remember for years to come.

Our friendly & professional team will assist in organising your celebration, from preferred photographers, florists, cake suppliers to complete entertainment requirements. Nothing is ever too much trouble, and if there are ever any concerns, queries or other ways we may be able to offer advice or assistance, our experienced Events Manager will ensure that your special day will be hassle free.

Norths Leagues & Services Club would love to assist you, ensuring your day is truly memorable, allowing you to relax & enjoy your experience

For further information
please contact our Events Manager on (07) 3285 2733
or functions@northsleagues.com



Function Rooms

POPPY FIELDS ROOM

Our premier function room offers the ideal location for either a Cocktail or Formal Wedding Reception. The space features a built in PA system, ceiling mounted data projectors, a large stage & dance floor & is fully air conditioned. The Poppy Fields Room is suitable for Wedding Receptions from 60 – 350 guests.

Room hire \$750

ROOM HIRE INCLUDES

- White or black linen table cloths & white or coloured linen napkins
- Traditional white skirted bridal table for all sit-down events
- Skirted cake table with silver cake knife
- Skirted gift & guest book table
- Easel & canvas for seating plan
- Lectern & microphone
- Cleaning of function rooms

IVY ROOM

A private & intimate room, suitable for Wedding Receptions & Cocktail Gatherings for 30 to 150 guests. This open plan space offers a wooden dance floor, fully equipped bar, ceiling mounted data projectors & is fully air conditioned.

Room hire \$350

ROOM HIRE INCLUDES

- White or black linen table cloths & white or coloured linen napkins
- Traditional white skirted bridal table for all sit-down events
- Skirted cake table with silver cake knife
- Skirted gift & guest book table
- Easel & canvas for seating plan
- Lectern & microphone
- Cleaning of function rooms

AUDITORIUM (Poppy Fields & Ivy room combined)

Norths Auditorium is a 400-seat purpose-built venue, which presents the best facilities for your Wedding Reception in the Moreton Bay Regional District. Located to the left of the main club the Auditorium offers you & your guests the assurance of privacy & exclusivity for your Reception. The room boasts a large wooden dance floor & stage.

Room hire \$1200

ROOM HIRE INCLUDES

- White or black linen table cloths & white or coloured linen napkins
- Traditional white skirted bridal table for all sit-down events
- Skirted cake table with silver cake knife
- Skirted gift & guest book table
- Easel & canvas for seating plan
- Lectern & microphone
- Cleaning of function rooms



Inclusions

WEDDING PACKAGE INCLUSIONS

All our Wedding reception packages include the following, unless otherwise stated.

- Experienced & professional Wedding Coordinator
 - 5-hour Venue Hire
- Floor plans & run sheet for guidance of Reception
- White or black linen table cloths & white or coloured linen napkins
- Traditional white skirted bridal table for all sit-down events
 - Skirted cake table with silver cake knife
 - Skirted gift & guest book table
 - Easel & canvas for seating plan
 - Lectern & microphone
 - Cleaning of function rooms
- Over 300 complimentary car parks at the venue



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NORTHS

Wedding Packages





Breakfast

WEDDING BUFFET BREAKFAST MENU

MINIMUM OF 30 GUESTS | \$35 pp

COLD TABLE PLATTERS

Gourmet Danish pastries
Freshly baked fruit muffins

COLD INDIVIDUALLY PLATED

Bircher muesli w Moroccan dates, fresh fruits & Cinnamon yoghurt 

HOT TABLE PLATTERS

Smoked ham frittata w potato & gruyere
Flaky French butter croissants w shaved turkey, brie & cranberry
Forest mushroom high top flan w spinach, tomato & basil crème fraiche

BUFFET

Iced water, chilled orange juice, freshly brewed coffee, individual selection of premium classic & herbal teas



Cocktail Style

WEDDING COCKTAIL MENU

MINIMUM OF 30 GUESTS served platter style

3 selections \$12 pp | 4.5 pp | 4 selections \$15 pp | 6 pp

5 selections \$22 pp | 7.5 pp | 6 selections \$27 pp | 9 pp

COLD

Ratatouille of roast vegetables w olive tapenade (V)

Mini asparagus, leek & truffle quiche

Tasmanian feta w bell pepper olive croutons

Avocado & mango rice paper roll (V)

Smoked salmon & dill cream roulade

Poach scallop tartlet w lime aioli

Prawn & salmon sushi (GF)

Asparagus wrapped rare roast beef w chilli salt (GF)

Steak tare tare on wood fired crisp bread w egg yolk dressing

Mini Yorkshire w beef & horseradish

Duck liver pate w quince paste

HOT

Caramelised onion, goats cheese & pumpkin tartlets

Tempura zucchini szechuan pepper (V)

Scallop & shitake sui mi

Steamed vegetable rice paper roll (V)

Blue swimmer crab cakes

Chilli salt squid

Filo of Barramundi in green olive tapenade

Chicken in southern spiced batter

Peking duck spring rolls w hoisin sauce

Mini teriyaki beef skewer teriyaki

Italian sausage w roast tomato compote



Canapes

SUBSTANTIAL CANAPES

ADDITION TO COCKTAIL MENU ONLY

3 selections \$9 pp | 4 selections \$12 pp | 5 selections \$15 pp | 6 selections \$22 pp

Spiced lamb brochette w chilli and tahini

Cardamom beef pandang w coriander potatoes

Harissa & cumin chicken brochettes w raita

Crispy baby cos w roast garlic croutons & pancetta

Vegetarian nicoise w Persian feta & thyme **GF**

Porcini mushroom risotto balls w warmed Napoli sauce

Stir fry hokkien noodles w ginger beef,
mushrooms & green capsicum

Crispy noodle & tamarind chicken salad w pickle ginger & tasto



Banquet

WEDDING BANQUET MENU

MINIMUM OF 30 GUESTS | alternate drop, add \$6.00 pp

ENTRÉE

Taste of Land & Sea (shared table entrée)

A selection of local seafood, meats & vegetables, cooked & presented in various unique ways \$18

1/2 Dozen Oysters Natural

w fresh juice lemon \$19

Butternut Pumpkin Gnocchi

w houn mushrooms, asparagus & walnut vinaigrette \$17

Tasmanian Smoked Salmon

w red onion, capers, whipped avocado & lemon mayonnaise \$18

Parma Ham

w marinated mushrooms, rocket & parmesan salad \$18

Confit Ocean Trout

w apple & fennel slaw, finished with a caper & parsley oil \$18

Warm Chicken & Caramelized Onion Tart

w rocket & capsicum coulis \$19

Tartare of Salmon, Crab & Dill

w dill infant herbs \$19

Wood Mushroom Risotto Cakes

w a lemon thyme sauce \$17



WEDDING BANQUET MENU

MINIMUM OF 30 GUESTS | alternate drop, add \$6 pp

MAIN COURSE

Roast Chicken Supreme

w caramelized onion dauphinoise, baby carrots & mustard cream \$32

Thyme Marinated Chicken Breast

w warm corn & quinoa salad, spiced tomato & herb sauce \$32

Pan Fried Market Fish

w wild rice pilaf, bok choy & soy lime butter \$34

Pan Roasted Tasmanian Salmon

w saffron & potato puree, wilted greens & champagne sauce \$32

Poached Salmon Fillet

w prawn & spring onion mash, asparagus & lemon butter sauce \$32

Eye Fillet

w potato colcannon, green beans & pepper sauce \$34

Roasted Sirloin of Beef

w sweet potato & leek smash, swiss brown mushroom, sauce Robert \$34

Slow Cooked Pork Belly

w pumpkin puree, braised leeks, roasted shallots & stone-ground mustard sauce \$32

Strip Loin of Pork

w soft polenta & caponata w a lemon thyme sauce \$32



Banquet

WEDDING BANQUET MENU

MINIMUM OF 30 GUESTS | alternate drop, add \$6 pp

DESSERTS

Platter of Mini Boutique Desserts

Pear & cinnamon dome, jasmine & apricot pyramid, blood orange & citrus tart, popcorn slice, raspberry white chocolate charlotte & nutella pebble \$7.50 pp

Cookies & Cream Pannacotta

w berry compote \$14

Coffee Stone Flourless

Soft caramel hazelnut & flourless chocolate cake wrapped in coffee mascarpone mousse & a crisp outer chocolate shell \$14

Warm Macadamia Nut & Date Pudding

w vanilla bean ice cream & butter scotch sauce \$14

Passion Fruit Caramels

w amaretti crumbs & strawberries \$14

Apple & Maple Pudding

w blue berry compote & sauce anglaise \$14

Raspberry Lychee White Chocolate

Raspberry mousse, raspberry lychee compote centre, white chocolate crunch & white chocolate mousse on top of a vanilla shortbread base, finished w a red glaze \$14

Chocolate Semifreddo

w poached rhubarb & coconut praline \$14

Pineapple & Pecan Charlotte

Pecan caramel centre hidden in a caramelised pineapple mousse on top of a sponge base \$14

CHEESE

Platter of premium Tasmanian cheese

Crisp bread & house made fruit paste [served for the table, not as individual] \$9.50 pp

BUFFET

Individual tea assortment & freshly brewed coffee



WEDDING BANQUET MENU

MINIMUM OF 30 GUESTS | alternate drop, add \$6 pp

VEGETARIAN OPTIONS

Green Pea Risotto

w asparagus & shaved parmesan \$30

Spiced Sweet Potato

w quinoa, corn & barberry salad finished w yoghurt sauce \$30

Caponata

tossed w rag pasta & fresh basil \$30

SHARED TABLE MAIN COURSES

One [1] choice \$30 pp | Choice of two [2] add \$4 pp

Roast Beef Fillet

w houn valley mushrooms, buttered green beans & sauce Robert

Pan Seared Southern Tasmanian Salmon

w steamed new potatoes, asparagus & lemon dill butter sauce

North African Spiced Roasted Chicken

w warm Mediterranean vegetable quinoa & riata

Grilled Hamilton Lamb Cutlets

w braised capsicum & kalamata olives

SIDE DISHES

\$4.50 pp - per choice

Mixed salad leaves w house dressing

Roquette, parmesan w balsamic dressing

Steamed seasonal vegetables

Garlic & rosemary roasted chat potatoes



Buffet

Gala Buffet

GALA BUFFET

\$57 pp without seafood | \$75 pp w seafood options

MINIMUM OF 30 GUESTS

CARVERY ITEMS

Choice of two [2] selections

Roasted strip loin of yearling beef

Roast suckling pork leg

Sugar mustard glazed leg of ham

Oven baked seasoned leg of lamb

Succulent roast breast of turkey

Served w assorted bread rolls

HOT SELECTION

Choice of three [3] selections

Butter chicken w cucumber raita & pappadums

Braised veal & artichokes

Twice cooked pork belly in hoisin sauce

Chicken w smoked tomato, capers & olives

Steamed pilaf rice

Fresh spinach & Italian ricotta tortellini in basil cream sauce

Steamed seasonal garden vegetables

Wok fried prawns & mussels in sweet chilli sauce

Green chicken curry w four Thai spices

Veal slithers in mushroom sauce

Stir fried chicken w Asian greens & ginger soya

Grilled Moroccan lamb w preserved lemons

Pan fried perch w lemon crust in a herb sauce

Penne noodles tossed w roast tomato

Rosemary roasted root vegetables

Northern Territory crocodile skewers

Chefs selection of home-made condiments & sauces



COLD SELECTION

Choice of three [3] selections

SALADS

Caesar salad w bacon, parmesan & lightly toasted croutons

Vine ripened tomatoes w bocconcini & fresh basil w a light olive oil dressing

Crispy Thai beef salad w glass noodles flavoured w chilli & coriander

Greek salad w Persian feta & kalamata olives

Lemon & garlic cous cous w eggplant

Crisp leaves w teardrop tomatoes & balsamic vinaigrette

Crushed chat potatoes w seeded mustard & pancetta

Mediterranean vegetables w basil pesto

Steamed green beans w ginger & toasted sesame seeds

Penne pasta w smoked salmon, basil pesto & cherry tomatoes

ANITPASTO & MEAT SELECTION

Cured Italian meats, marinated olives char grilled vegetables, Turkish bread w dips

European cold cuts including salami, mortadella & pastrami

SEAFOOD

Choice of three [3] selections

Whole snapper baked in ginger white wine & shallots

Oysters w lemon & dipping sauce

Fresh king prawns w lemon aioli

Sweet chilli & coriander marinated baby octopus

Wood smoked Tasmanian salmon

Chilled New Zealand green lip mussels

DESSERTS

Chef's selection of French homemade pastries

Exotic fresh cut seasonal fruit

Australian cheeses w quince paste muscatels, fresh fruit & lavosh

BUFFET

Individual tea assortment & freshly brewed coffee



CHILDREN'S MENU

\$14.90 pp

12 years and under

Kids' pizza w chips salad

Spaghetti tossed in tomato sauce topped w cheese

Kids battered fish w chips & salad

Chicken tenders w chips & salad

Kids cheese burger w chips & tomato sauce

DESSERT

Dixie cup ice cream

CHILDREN'S HOT PLATTER

\$55 each

Chicken tenders

Cheerios

Fish pieces

Hot chips

Beef sausage rolls

Terms and Conditions

Norths Leagues & Services Club Management decisions are to be adhered to at all times and are final.

Tentative Bookings

Tentative bookings are held for two (2) weeks from temporary booking date. In that time a deposit of \$500.00 and a signed copy of the venue hire agreement form is required to confirm and hold the booking. Deposits will be deducted from the final account. If both the deposit and the signed copy of the venue hire agreement are not received within the two (2) weeks, the booking will be automatically cancelled.

Refund / Cancellations

In the event that you should need to cancel, the refund is as follows:

Cancellation at least outside or 30 days of function date 50% of future deposits (excluding original deposit, this may be refunded should the room be re-booked with a deposit paid)

Cancellation within 29 days of function date, 25% of future deposits made

Cancellation within 14 days of function date no refund is available

Should you cancel within 7 days of the event 100% of all charges and room hire will be charged.

Payment

Final confirmation of numbers and full payment is due seven (7) days prior to the function date. Event charges will be based on final numbers given and changes after this date will be up to the discretion of the Events Manager.

Surcharges

Minimum numbers required for buffets is 30 adult guests. Public holidays and Sundays attract a 15% surcharge.

Catering

All catering is to be supplied by Norths Leagues & Services Club to remain within the boundaries of our Food Safety

Programs Accreditation. Celebration and specialty cakes are exempt from this condition. Charges apply if the club is to cut cake and platter or serve as dessert.

Food or beverages are not to be removed from the premises under our Food Safety Program Accreditation. Bottle shop sales are exempt from this condition. Quality of presented meals, Buffets and or Cocktail Packages cannot be guaranteed if agreed times are not adhered too.

Responsible Service of Alcohol

The club does not serve alcoholic beverages to minors. It is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages. Guardians and Parents must be present at the time of the function. If asked all persons must be able to provide a form of ID. If the guest does not have the appropriate identification required they will be considered a minor. If a minor is found consuming alcoholic beverages, the club reserves the right to terminate the function immediately at the hosts expense. As a licensed venue we are bound by and adhere to the Liquor Act of 1992 and do not permit liquor or food to be bought onto the licensed premises. The host agrees to be responsible for the consumption of alcoholic beverages by guests and understands that the club in its sole discretion, may refuse service to any guest for any reason. We reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

Bar Requirements

An \$800 minimum bar spend is required. Bar staff fees:

- \$35 per hour, minimum of 2 hours, Mon – Fri
- \$48 per hour, minimum of 2 hours Saturday, Sunday and public holidays

Children pricing and supervision

Children's Pricing: Children under three years are free, four to twelve years are half the menu price for buffets only and children over twelve years are full price.

Children must be supervised at all times by a parent or guardian. Children are not allowed to leave the function room unattended.

Prices

Every endeavour is made to maintain prices as originally quoted to you. However they are subject to change particularly for bookings made for the following year. These changes are made at the discretion of Management and we will notify you as soon as possible to let you know of the changes.

GST

All prices quoted are inclusive of the Goods and Services Tax.

Linen

A surcharge will be charged for table linen for all functions that are not fully catered for eg: finger food only functions. All linen must be supplied through Norths Leagues & Services Club. Please ask the Events Manager for more information.

Decorations/Entertainment

We can provide a range of decorations and entertainment upon request with the cost added to your bill. Clients are welcome to provide their own decorations and entertainment but we ask that you discuss the details with us in the first instance to avoid any problems on the evening. Under no circumstances are smoke machines to be used in the Club. If they are and smoke alarms are set off; the cost of the Fire Brigade call out fee will be charged to the organiser. Fire Exits are to be kept clear at all times and are not to be obstructed for any reason. Obstructions of Fire Exits can accrue fines; in this event these will be passed on to the function organisers. Workplace Health and Safety Standards and requirements must be adhered to at all times before, during and after the event.

Dress Regulations

Dress rules apply. Please contact Events Manager for further details.

Smoking

From 1 July 2006 new Government Smoking Legislation means Norths Leagues & Services Club is a fully non-smoking venue. Outdoor smoking areas have been allocated for the comfort of our Members and Guests.

Damages and Bond

For some functions a bond may be required at the discretion of the Events Manager. Any damage will be assessed and the cost of repair deducted from the bond. Other conditions may apply please ask the Events Manager for details. Organisers are financially responsible for any damage sustained to the Club by the organiser, organisers guests, invitees or other persons attending the function. Our Events Department will take all necessary care in organizing and storing of events property, but does not except responsibility for damage or loss of client's property, before, during and after event.

Restrictions

The use of pins, glue, double sided tape, staple guns, nails and screws on any wall or ceiling throughout the venue is not allowed. Should you wish to use confetti, rose/flower petals, table scatters or any other materials of that nature inside the venue an additional cleaning charge will apply.

Security

Under the Securities Act, the Club will reserve the right to obtain Security Guards for events at the host's expense. This is to ensure the safety of all parties involved.

Duration of Event

Should you wish to extend the time of your event a \$450.00 per hour surcharge applies. Events must conclude by 12 midnight. Should you wish to extend past this time, please speak to your Events Manager as additional charges may apply.

VENUE HIRE AGREEMENT

Date of Reception:

Approx number of guests: Deposit paid:

Room Selected: Ivy Room Poppy Fields Auditorium

Bride's Name:

Bride's Address:

Bride's Phone:

Email:

Groom's Name:

Groom's Address:

Groom's Phone:

Email:

Bride's Signature: Date:

Groom's Signature: Date:

This form must be filled out correctly and returned to Norths Leagues & Services Club with deposit to confirm your booking within 14 days of your enquiry.



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