

FUNCTION APPLICATION & MENU SELECTIONS



AYR ANZAC MEMORIAL CLUB

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FUNCTION APPLICATION

Function Co-ordinator ~Tamara Quinn

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FUNCTION DETAILS

Date of Function: _____

Postal Address: _____

Company/Party Name: _____

Host/Contact: _____

Phone: _____

Fax: _____

Mobile Number:: _____

Membership Number: _____

Email: _____

Venue

- ☐ Function Room (Gallipoli Room)
- ☐ Conference Room
- ☐ Members Lounge
- ☐ Front Bar (Long Tan Bar)
- ☐ Bistro (Anzac Cove)

Function Type

- ☐ Morning/Afternoon Tea
- ☐ Meeting
- ☐ Lunch
- ☐ Dinner
- ☐ Other

Timings: Access to Function Room: _____ (Access times may vary due to other functions / bookings)

Arrival of Guests: _____

Bar Opening: _____

Food Service: _____

Conclusion: _____

CONFIRMATION:

-This booking is confirmed upon receiving this application signed

- Payment of room hire is required on application

- Credit Card details will be kept on file to finalise any outstanding payments after the event.

- By signing the terms and conditions you agree that any outstanding charges will be deducted from your Credit Card.

- Cancellation of this function after receipt of the signed acknowledgement will attract a cancellation fee equivalent to the 50% room hire amount.

- *Non Profit organizations must be advised that in the event of dates coinciding with a paid booking, the paid booking will take precedence.*

FUNCTION ROOM HIRE: GALLIPOLI ROOM

ROOM HIRE FEE IS REQUIRED ON APPLICATION

Gallipoli Room holds 100 People.

Number of Guests: _____

RATES:

Monday – Wednesday (Lunch & Dinner) \$150 – this does not include private bar ☐
\$250 – with private bar ☐

Thursday – Sunday (Lunch & Dinner) \$200 – this does not include private bar ☐
\$250 - with private bar ☐

PLEASE NOTE - ***Friday & Saturday Nights*** – Minimum people required to book function room is 70 people.

PLEASE NOTE: On a Friday & Saturdays, Lunch Function Room bookings have a latest finish time of 4.30pm

PLEASE NOTE: If you have less than the required numbers for the Friday / Saturday night function, please see the function co-ordinator to discuss options.

CONFERENCE ROOM HIRE:

Room Hire Fee is Required On Application

Small room consisting of large oval table seating up to a maximum of 15

☐ ½ day - 4 hours \$50.00

☐ Full Day - 8 hours \$ 90.00

Number of Guests: _____

ROOM SET UP:

MENU SELECTION:

☐ Bistro Menu

☐ Smorgasbord

☐ Set Bistro Menu

☐ Platters

☐ Alternate Drop Menu

☐ Speciality Designed Menu

Special Requests: eg – special dietary requirements, vegetarian, soy milk, celiac etc.

DON'T FORGET!!

: We also have **Celebration Cakes** available .Made on premises to order.

- Decadent Chocolate with Rich Chocolate Frosting
- Various Flavours of Baked Cheesecakes
- Vanilla Sponge with Jam & cream Filling and Icing
- Carrot Cake with Traditional Cream Cheese Frosting

Minimum 4-5 Days Notice.

See your Function Co-ordinator for more information.

EQUIPMENT HIRE: The following are at no extra cost

- ☐ Data Projector & Screen
- ☐ Screen only
- ☐ Data Projector
- ☐ Whiteboard
- ☐ Lectern
- ☐ Iced Water

DÉCOR:

- | | |
|---|--|
| <input type="checkbox"/> Cake table/knife | <input type="checkbox"/> Table Cloths (provided at the expense of the applicant) |
| <input type="checkbox"/> Napkins (colour etc) | <input type="checkbox"/> Table Decorations (provided by the applicant) |
| <input type="checkbox"/> Other (state below) | -See Conditions Below |
| <input type="checkbox"/> Present table | |

***Please Note:** **No** stapling or adhering any displays or signage to the walls.

No use of table scatters, confetti or glitter may be used.

***Please Note:** If the above mentioned occurs a \$200 cleaning fee will occur.

***Please Note:** Sparklers are not permitted in the Club

KIDS ROOM –

Operating on Thursday, Friday and Saturday Night. Conditions apply.

Maximum number of children is 13.

Ages are 2 years to 15years.

Can be opened other times at the expense of the applicant – please see Function Co-ordinator

FULL Names of Children:

BAR TAB:

Please advise the function co-ordinator if you wish to have a Tab for your drinks &/or meals.

IMPORTANT NOTE:

Dress Standards: All Guests must comply with the AAMC Dress Regulations.

ENTRY REQUIREMENTS TO THE AYR ANZAC MEMORIAL CLUB

The Queensland Liquor Act governs entry requirements to the Ayr Anzac Memorial Club Inc.

All guests who enter the Club are required to sign in using a full residential address.

Guests must keep the sign in slip with them at all times and present it to Reception should you leave and re enter the Club.

Each sign in slip is valid for the day of signing in.

FUNCTION TERMS AND CONDITIONS – Please Read Carefully

CANCELLATION: In the event of a cancellation (required in writing) management will make a decision, less any costs incurred by the Ayr Anzac Memorial Club, on refunds depending on reason and amount of notice given.

MENUS: We are happy to assist you in all menu choices, but the following is necessary to ensure your needs are met.

All Platter Menus & Numbers must be finalised 72 hours (3days) prior to function.

All Smorgasbord Menus must be finalised 2 weeks prior to event.

All alternate drop menus must be finalised 2 weeks prior to event.

We are happy to assist you in a Special Designed Menu. This must be finalised 3 weeks prior to event.

SMORGASBOARD CONDITIONS & NUMBERS: Minimum guaranteed guest numbers are required one (1) week prior to an event and charges will be based on guaranteed numbers or final head count, whichever is greater. A minimum of 40 people is required for smorgasboard .Friday & Saturday nights a minimum of 70 people is required.

Please Note: This option is only available in the Gallipoli Room.

ALTERNATE DROP & SPECIAL DESIGNED MENUS NUMBERS: Minimum guaranteed guest numbers are required one (1) week prior to an event and charges are based on guaranteed numbers or final head count, whichever is greater.

BYO: The provision of BYO food is not permitted in the Ayr Anzac Memorial Club or in any function venue, with the exception of birthday/wedding cakes. The provision of BYO beverage is not permitted in the Ayr Anzac Memorial Club or in any function venue.

INSURANCE: The Ayr Anzac Memorial Club will NOT accept any responsibility for any damage or loss of materials left on the property prior to, during or after a function. The Client is financially responsible for any damage sustained to the Ayr Anzac Memorial Club fittings, property or equipment, or for any injury to guests or contractors, prior to, during or after any event. The Client is advised to seek independent advice in relation to providing their own insurance cover.

OTHER FUNCTIONS: The Ayr Anzac Memorial Club reserves the right to book other functions in the same function room up to one hour before the scheduled function commencement time and one hour after the scheduled function finishing time.

OUTSIDE CONTRACTORS: For all exhibitions and stage set ups produced by outside contractors, the General Manager/Function Coordinator must approve plans a minimum of 30 days prior to the event. The outside contractors must liaise with the General Manager/ Function Coordinator in all matters of delivering, set up and break down.

ROOM ACCESS: Access to your room for set up is 1 hour before hand, unless discussed with co-ordinator for earlier access.

CONFIRMATION OF FUNCTION INFORMATION

Name:

Company:

Signature:

Date:

Room Hire Paid (if applicable):

****☐ Payment of total amount owing must be made at close of function. Payment method is by Card, Cash or Cheque. Credit Card payment will incur 1% surcharge. Sorry no American Express.****



AYR ANZAC MEMORIAL CLUB INC

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Website : www.ayranzac.com.au
Email : ayr.anzac@bigpond.com

Function Date: _____

Function Booking Name: _____

	CREDIT CARD DETAIL FORM
Name	
Credit Card Number	
Expiry	
CCV Number	
Phone Number	
Address	
Signed	



Nibbles & Platters

HOT

Tea & Coffee - continuous
\$3 per person

COLD

Fruit Platter
Fresh Seasonal Fruit
\$4 per person

Sweet Tooth
Selection of Cakes, Muffins & Biscuits
\$4 per person

Fresh Sandwiches & Lavish Wraps
Assorted fillings & freshly made
\$4.50 per person

Summer Seafood
Fresh Prawns, Oysters with 2 Dressings,
Mussels & Smoked Fish
P.O.A

Gourmet Entertainment
Char Grilled Vegetables, Selection of Meat
Cuts, Selection of Cheeses, Olives,
Cocktail Onions, Selection Dips & Crackers
\$5 per person

Easy Entertainment
Selection of Meat Cuts, Cheeses,
Dips & Crackers
\$4 per person

Cool Canap'es
Selection of Canap'es made from
fresh seasonal produce
\$6 per person

Please Note

Orders need to be given to kitchen
three (3) days prior to your function.
All prices quoted are GST inclusive

Scones

Sweet or Savoury -
fresh mixture of your choice
\$4 per person

Breads & Bruschetta's
Fresh selection of fresh baked Breads
& Bruschettas
\$4.50 per person

Quiches & Muffins
Fresh cooked savoury Mini Quiches
& Muffins
\$5 per person

Pizza Platter
Assorted toppings freshly cooked
\$4.50 per person

Chicken Nibbles
Mixture of marinated Chicken Wings
with matching dipping sauces
\$5 per person

Asian Inspired
Spring Rolls, Samosas, Dim Sims & other Asian
style finger food with Asian Sauces
\$5 per person

Aussie Style
Mini Meat Pies, Mini Sausages Rolls,
Flame Grilled Meatballs, Pluto Pups, Beer Bat-
tered Onion Rings, Wedges & Dipping Sauces
\$6 per person

Hot Canap'es
Selection of Canap'es made from
fresh seasonal produce
\$6 per person

Hot Seafood
Prawn Cutlets, Salt 'n' Pepper Calamari,
Crumbed & Battered Fish Pieces with Lemon &
Dipping Sauces
\$6 per person



Buffet Menu



Under 10 Yrs—1/2 Price 4-2 Yrs - \$9 Children under 2 Yrs - Free

\$30 per person Buffet

+ \$5 per person if you wish to add Fresh Prawns & Oysters

- 2 Main Meals
- 1 Pasta / Noodle Dish
- 1 Starch (Potato / Rice)
- 3 Hot Vegetables / Salads
- Fresh Dinner Rolls & Garlic Breads
- Fresh Cooked Chips
- 2 Sweets
- Tea & Coffee Station

\$35 per person Buffet

+ \$5 per person if you wish to add Fresh Prawns & Oysters

- 3 Main Meals
- 1 Pasta / Noodle Dish
- 1 Starch (Potato / Rice)
- 3 Hot Vegetables / Salads
- Fresh Dinner Rolls & Garlic Breads
- Fresh Cooked Chips
- 2 Sweets
- Tea & Coffee Station

\$42 per person Buffet

+ \$5 per person if you wish to add Fresh Prawns & Oysters

- 4 Main Meals
- 2 Pasta / Noodle Dish
- 1 Starch (Potato / Rice)
- 4 Hot Vegetables / Salads
- Fresh Dinner Rolls & Garlic Bread
- Fresh Cooked Chips
- 3 Sweets
- Tea & Coffee Station

PLEASE NOTE - Final Menu Choices are required at Kitchen 2 Weeks prior to Function
Final Numbers are required at Kitchen 1 Week prior to Function



Buffet Choices



BEEF

Rosemary Roasted Beef with Fresh Field Mushroom Gravy
Classic Beef Curry
Beef Bourguignon (Beef in Red Wine, Bacon, Onion & Mushrooms)
Slow Beer Braised Osso Bucco with Gremolata
Slow Cooked Beef Short Ribs finished in our house blend Smokey BBQ Sauce
Minute Rump Steak in a Creamy Mustard Sauce OR Pink Peppercorn Gravy
Mini Beef Parmigiana

PORK

Sage Roasted Pork with Plum Sauce & Crackling
Sweet 'n' Sour Pork
BBQ Pork Ribs in Smokey BBQ Sauce
Char Sui Pork (Asian Style)
Sage Roasted Pork with Apple Sauce & Crackling
Pork Vindaloo served with Cucumber Raita
Thai Pork Roast with Garlic
Traditional Hungarian Pork & Potato Goulash

CHICKEN

Chicken Boscaiola (Bacon, Mushroom, Onion & Creamy Garlic Sauce)
Chicken Cacciatore (Slow Cooked in Tomato, Herbs & Olives)
Southern Fried Chicken - with a Rustic Garlic & Cheese Sauce
BBQ Chicken - finished with our house blend Smokey BBQ Sauce
Butter Chicken
Mini Chicken Parmigianas
Coconut & Creamy Chilli Chicken - Fried Chicken finished with our own
Coconut Chilli Cream Sauce

LAMB

Mint & Garlic Roasted Lamb with Gravy
Moroccan Lamb (leg of lamb rubbed with Moroccan Spices served with a yoghurt sauce)
Yellow Curry & Coconut Lamb Shanks
Classic Lamb Ragout
Lamb Rogan Josh
Slow cooked Red Wine Lamb Shanks

SEAFOOD

Beer Battered Fish with Dipping Sauce & Lemons
Crumbed Fish with Dipping Sauces & Lemons
Thai Green Seafood Curry
Lemongrass & Coconut Braised Thai Barramundi
Fresh Fried Calamari & Prawn Cutlets



PASTA / NOODLE

Lasagne - Beef, Chicken, Seafood OR Vegetable
Stir Fried Vegetables & Noodles - Chicken, Beef, Lamb OR Prawn
(Below—Choice of Spaghetti, Linguini or Tortellini)
Bolognese
Marinara
Basil Pesto
Puttanesca (Tomato, Onion, Garlic, capers & Olives)
Boscaiola (bacon, Mushroom, Onion & Garlic Cream Sauce)
Alfredo (Cheese & Ham)

STARCH

Roast Potatoes with Bacon & Chives
Sweet Potato Bake
Potato Bake
Steamed Garlic Rice
Vegetarian Rice Pilaf
Mash Potatoes
Chinese Fried Rice

VEGETABLES

Broccoli & Cauliflower Gratin
Buttered Corn Cobs
Roasted Maple Pumpkin Lasagne
Mixed Seasonal Vegetables
Ratatouille
Classic Peas, Corn & Carrots

SALADS

Potato Salad
Coleslaw
Pineapple & Cheese
Pasta Salad
Classic Tossed Salad
Chickpea Salad
Rice Salad
5 Bean Salad
Classic Caesar Salad

SWEETS

Freshly Baked on Premises Cheesecake - What's your favourite flavour? With Cream
Anzac Apple Crumble & Custard
Pavlova with Fresh Fruit Salad & Cream
Home Made Mud Cake with Chantilly Cream
Classic Trifle
Tropical Mango Pudding with Chantilly Cream
Tiramisu
Toffee & Pear Sticky Date Pudding with Butterscotch Sauce & Cream
Classic Bread & Butter Pudding with Chantilly Cream



Set Menus



\$20 per head Alternate Drop - Choice of 2 Mains & 2 Sweets

Please Note - Final Menu & Numbers required at Kitchen 1 Week prior to Function

MAINS

*Crumbed, Battered or Grilled Barramundi with a Mango, Lychee & Lime Sauce.
Served with Salad & Chips

*Crumbed, Battered or Grilled Snapper with a Warm Tomato Salsa.
Served with Salad & Chips

*Fresh Made Beef Lasagne finished with a Garlic Cream Sauce.
Served with Salad & Chips

*Chicken Schnitzel (your choice of gravy)
Served with Salad & Chips OR Seasonal Vegetables

*Chicken Parmigiana
Served with Salad & Chips OR Seasonal Vegetables

*Crumbed Steak (your choice of gravy)
Served with Salad & Chips OR Seasonal Vegetables

*Classic Quiche
Served with Salad & Chips

*Roast of the Day
Served with Roast Vegetables & Gravy

*Classic Beef Curry
Served with Basmati Rice & Pappadums

SWEETS

*Toffee & Pear Sticky Date Pudding with Butterscotch Sauce

*Pavlova with Fresh Fruit Salad

*Anzac Apple Crumble with Custard

*Tiramisu

*Classic Bread & Butter Pudding with Cream

*Home Made Mud Cake with Cream



Set Menus



2 Courses - \$35 per head

3 Courses - \$40 per head

Please Note: Final Menu is required at Kitchen 2 Weeks prior to Function
Final Numbers are required at Kitchen 1 Weeks prior to Function

ENTREES - Choice of 2 (Alternate Drop)

*Tomato Bruschetta with Basil, Parmesan, Spanish Onion & drizzled in a Black Olive Oil Reduction

*Entrée Creamy Garlic Prawns rested on Basmati Rice

*Deep Fried Brie Wedges served with a Blueberry & Star Anise Jam

*Wild Mushroom & Pumpkin Soup with Crispy Bread

*6 Oyster Natural, Kilpatrick OR Mornay

*Asian Chicken Paper Rolls with a Lime Dipping Sauce

*Lamb Kofta Skewers with a Yoghurt Raita

*Mini Cheese & Charcuterie Boards

MAINS - Choice of 2 (Alternate Drop)

*Spiced Crusted Local Barramundi topped with a Lemongrass & Coconut Sauce
Served with Roasted Sweet Potato & Wilted Spinach

*Banana Leaf Baked Snapper with a Mango Salsa
Served with Milk Rice & Buttered Vegetables

*Herb & Nut Crusted Tasmanian Salmon with Red Onion Marmalade
Served with Roasted Honey Potatoes & Medley of Seasonal Vegetables

*Slow Cooked Yellow Curry & Coconut Lamb Shank
Served with Basmati Rice, Seasonal Vegetables & Pappadum

*Slow Cooked Red Wine Lamb Shanks with a Thyme & Mushroom Sauce
Served on Wattleseed Mash & Seasonal Vegetables

*Chicken Breast pocketed with a Seafood Mousse with a Mango, Lychee & Lime Sauce
Served with Creamy Mash & Buttered Seasonal Vegetables

*Moroccan Lemon Chicken With a Tangy Tomato Sauce
Served with a Vegetable Couscous

*Pork King Rib Cutlet stuffed with a Cranberry & Ricotta Filling with a Spiced Cherry Relish
Served with a Creamy Mash & Seasonal Vegetables

*Crispy Pork Belly with a Pickled Apple Sauce
Served with Sweet Potato Mash, Roasted Capsicum & Wilted Spinach

*200g Roasted Rib Fillet (Medium) topped with Balsamic Onions & Red Wine Reduction
Served with Roasted Sweet Potato & Buttered Beans

*200g Roasted Rib Fillet topped with Mushroom & Red Wine Sauce
Served on Wattleseed Potato Mash, Roasted Cherry Tomatoes & Seasonal Vegetables



Set Menus

SWEETS - Choice of 2 (Alternate Drop)

*Berry Misu (Berry Version of Tiramisu)

*Tiramisu

*Decadent Chocolate Mud Cake with Chantilly Cream

*Warm Pear & Toffee Sticky Date Pudding with Butterscotch Sauce & Cream

*Pavlova with Mascarpone Cream & Fresh Fruit Salad

*Fresh Baked Cheesecake (Let us know what's your favourite flavour) with Cream

*Chocolate Brownie with Chantilly Cream & Warm Chocolate Sauce

*Individual Trifles

*Warm Apple Strudel with Crème Anglaise

