

FUNCTION

PACKAGE



☎ 07 3858 9036 ✉ eventcoord@broncosclub.com.au

BRONCOSCLUB.COM.AU



WELCOME TO EVENTS AT THE BRONCOS CLUB

Here at the Broncos, we pride ourselves on creating unique and seamless events. Our dedicated and experienced Events Team are here to help you every step of the way. We believe that our understanding and acknowledgement of your vision and ideas, whether it is for your business event or for a special day, is what sets us apart from the rest.

We offer multiple air-conditioned private event spaces and break-out areas to cater for groups as small as 20 or as large as 200. We offer a central location and complimentary car spaces for your guests from all corners of Brisbane with only a short drive to Brisbane airport.

Whether you are looking to host a large-scale seminar, or an intimate training meeting, anniversary, birthday or wedding, we can create the ideal day for you and your guests.

I look forward to hearing from you and hosting your event.

Warm Regards,
Tabitha and The Events Team



COVID-19 SAFETY PLAN INFORMATION REGARDING EVENTS AT THE BRONCOS

Our Club is committed to the safety of our workers and patrons during this COVID-19 pandemic. As such the club will ensure that additional, specific safety provisions are included in the daily operation of the workplace to ensure that the risk of the spread of COVID-19 is minimised, as far as practicable. All staff have a responsibility to ensure our members & other staff remain safe and healthy by following these guidelines, being fully aware of how to perform their jobs, and being able to answer any of the members/guests questions.

This updated events package complies with the COVID-19 WHS Plan Stage 3 guidelines and Clubs Queensland guidelines. Please understand that these regulations are non-negotiable and therefore will be strictly enforced by our team here at the club.



DISPLAYING SYMPTOMS?

We care for everyone's safety. Help keep COVID-19 out of our venue.

- If you or any of your guests are unwell, please do not attend your event.
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- If any of your guests or yourself appear to be unwell, our staff will ask them to leave.

We thank you for your understanding and help during these uncertain times.

EVENT SPACES

THE CAPTAINS ROOM \$350

- Located in our private lower level, this room is perfect for all your special events.
- Our Captain's Room boasts sound proof walls, in-room bar, projector & screen, audio and private outdoor terrace.
- The room is fully air-conditioned, with Wi-fi included.
- Banquet Style - 70pax
- Open Ended Style - 54pax
- Cocktail Style - 70pax

DARCEY MITCHELL ROOM \$300

- The Darcey Mitchell Room is most commonly used for smaller events and gatherings.
- The room boasts sound proof walls, in-room bar, projector & screen, audio and private outdoor terrace.
- The room is fully air-conditioned, with Wi-fi included.
- Banquet Style - 40pax
- Open Ended Style - 30 pax
- Cocktail Style - 40pax

CAPTAINS ROOM & DARCEY MITCHELL ROOM COMBINED \$600

- Banquet Style - 150pax
- Open Ended Style - 90 pax
- Cocktail Style - 150pax

THE BOARDROOM \$200

- Located on our lower level, The Boardroom is designed for intimate special events.
- With air-conditioning, Wi-fi and a built in plasma - The Boardroom is a great place to meet with a small group.
- Max Capacity - 15 Guests



TEA & COFFEE BREAKS

- Freshly brewed coffee and selection of teas on arrival **\$5.50 PP**
- Freshly brewed coffee and selection of teas with homestyle biscuits **\$14 PP**
- Freshly brewed coffee and selection of teas with chef's selection of packaged pastries and finger cakes **\$18 PP**
- Freshly brewed coffee and selection of teas served with your choice of TWO of the items listed below **\$22 PP**
- Mini Danish pastries
- Scones served with strawberry jam & cream
- Assorted finger cakes & slices (GF Option)
- Sweet & Savoury muffin selection (GF Option)
- Assorted quiches (GF Option)
- Fresh seasonal fruit platter (GF)

UPGRADES // ADD \$10 PP

IN CONJUNCTION WITH YOUR CHOICE OF TWO OF THE ABOVE ITEMS

- Assorted cocktail sandwiches (GF Option)



PLATED BREAKFAST

\$ 25.50 PP

MINIMUM 20
SINGLE MAIN CHOICE

TO START

Please select TWO OPTIONS
to be placed in containers and
put on your side plate at the table

- Seasonal sliced fruit platter (V GF DF)
- House made mini muffins (V)
- Freshly baked Danish pastries (V)
- Petit butter croissant with conserves and spreads (V)

MAIN

- Goats fetta, smashed avocado, beetroot chutney, rosemary potato focaccia (V)
- Free range scrambled eggs, hickory smoked bacon, confit tomato, champignons, sweet potato rosti (GF)
- Braised tomato & white bean casserole, kaiserfleisch, chorizo, flat parsley, fried egg paprika yoghurt (GF)
- Steamed salmon, blistered tomatoes, asparagus, rocket, spelt onion sour dough, béarnaise sauce.

**FRESHLY BREWED COFFEE AND A
SELECTION OF TEAS \$5.5 PP**

ORANGE JUICE \$3.5 PP



NETWORKING BREAKFAST CANAPES

\$28.50 PP

MINIMUM 30

**STAND UP SET
INCLUSIVE OF ALL BELOW**

COLD SELECTION

- Apple & berry bircher muesli, manuka honey, greek yoghurt (V)
- Seasonal fruit skewers – packaged (V GF DF)

HOT SELECTION (packaged)

- Bacon chips, aioli, rocket leaves (GF)
- Scotch duck egg, tomato onion relish
- Lamb chops chimichurri (GF)
- Rosemary potato focaccia (V)
- Savoury mince, short crust cup, jalapeno cheese, sour cream

INCLUSIONS

- Chilled juice & water
- Tea & Coffee
- Béarnaise sauce.



DAY CONFERENCE

LIGHT CATERING PACKAGE

\$80.00 PP

HALF DAY PACKAGE AVAILABLE AT \$70 PP
NO AFTERNOON TEA

MINIMUM 15

ON ARRIVAL

- Freshly brewed coffee and selection of teas

MORNING TEA

- Freshly brewed coffee and selection of teas
- Packaged scones with jam and cream OR selection of Danish pastries
- Fruit Boxes (GF)

PLATED LUNCH

- Selection of sandwiches with assorted fillings
- Assorted quiches and pastries (GF option) (V)
- Roasted pumpkin and pine nut salad, with rocket, feta & balsamic vinaigrette (GF) (V)
- Chilled fresh orange juice and water
- Freshly brewed coffee and selection of teas

AFTERNOON TEA

- Freshly brewed coffee and selection of teas with homestyle biscuits





DAY CONFERENCE

SUBSTANTIAL CATERING PACKAGE

\$95.00 PP

HALF DAY PACKAGE AVAILABLE AT \$85 PP
NO AFTERNOON TEA

MINIMUM 20

ON ARRIVAL

- Freshly brewed coffee and selection of teas

MORNING TEA

- Freshly brewed coffee and selection of teas
- Packaged scones with jam and cream OR selection of Danish pastries
- Fruit Boxes (GF)

SIT DOWN PLATED LUNCH

Your choice of (2) HOT DISHES, (1) HOT SIDE and (1) SALAD from below WORKING LUNCH MENU (Turn page over to see options)

- Freshly baked mini bread rolls with butter
- Chilled fresh orange juice and water
- Freshly brewed coffee and selection of teas

AFTERNOON TEA

- Freshly brewed coffee and selection of teas with homestyle biscuits



WORKING LUNCH MENU OPTIONS

Select TWO hot dishes to be served with
ONE hot side and ONE selected salad'

MINIMUM 30

HOT DISHES

- Chicken scaloppini with a parmesan and fresh herb crust, aioli
- Spinach and ricotta ravioli w blistered heirloom tomatoes, zucchini, spinach, olives, balsamic glaze (V)
- Moroccan lamb tagine with vegetable cous cous, spiced yoghurt (GF)
- Chicken braised in lemon and white wine, olives, semi-dried tomato, thyme, saffron pilaf (GF)
- Beef fillet with roasted root vegetables and thyme (GF)
- Seared Tasmanian salmon with white bean cassoulet, preserved lemon and capers (GF)
- Steak Teriyaki w soft Hokkien noodles and asian greens.

HOT SIDES

- Panache seasonal vegetables (V)
- Sautéed potatoes with sage and garlic (GF V)
- Steamed Gai Lan w oyster sauce (V)
- Fragrant steamed Jasmin rice (GF) (V)

SALADS

- Caesar salad- baby cos, double smoked bacon, boiled eggs, croutons, shaved parmesan
- Mixed traditional garden salad with house dressing
- Caprese salad- bocconcini, tomato, basil, balsamic reduction (GF) (V)
- North African chickpea salad, roasted capsicum, herbs, harissa dressing (GF V)
- Green bean salad, toasted almonds, confit scallions, citrus oil (GF V)
- Wom bok slaw w rice noodles, Asian herbs, chili, lime, peanuts (optional) & palm sugar/ lime dressing (V)



CORPORATE/ WEDDING/ SOCIAL DESIGNER MENU PACKAGE

\$70.00 PP

3 COURSE-SINGLE CHOICE - SET MENU
ALTERNATE PLACING ATTRACTS A SURCHARGE
MINIMUM 25

**DESIGN YOUR OWN LUNCH & DINNER MENU FROM
THE SELECTIONS PROVIDED IN:**

1ST FORTY - 2ND FORTY - POST GAME

1ST FORTY

\$22 PP

- Roaring forties blue arancini, green apple compote, spiced apple relish, minted yoghurt riata (V)
- Crispy salt pepper quail, straw potatoes crisps, XO sauce, ginger and shallots (GF)
- XL Mooloolaba tiger prawn (2) with crab pilaf and chilli preserved lemon emulsion
- Queensland prawns, avocado, tomato, watercress, salmon pearls, cocktail dressing, lemon polenta cake (GF)
- Confit duck breast, pear and apple salad, toasted walnuts (GF)
- Crispy pork belly, caramelised cauliflower, radish & watercress salad (GF)
- Free range pork, pancetta, chestnut, sweetbread terrine, bush tomato relish, artisan crusts
- Scallop ceviche, gazpacho mousse, jamón serrano crumble, fried tostadas (GF)
- Sous vide organic chicken, avocado, blood orange, endive, citrus vinaigrette (GF)
- Beetroot cured ocean trout, sushi rice, daikon-ginger pickle, nori crisps, mirin-soy glaze (GF)
- Sweet confit onion tart, wattle seed butter pastry, goats' cheese, candied figs (V)
- Crispy scented duck, green papaya som tam, rice galette, Vietnamese mint, chili, coriander, lime dressing (GF)
- Japanese crumb pork belly, sesame soy mizuna leaves, soft poached egg, sriracha mayo

2ND FORTY \$38 PP

- Crisp skinned barramundi, potato bourekas, blistered cherry tomato, sautéed zucchini, coriander/ parsley butter
- Herb crusted gold band snapper, kipfler smash, rocket, roast fennel, dutch carrots, lemon olive oil
- Atlantic salmon, salmon "crackle", crab risotto cake, wilted spinach, roast peppers, salsa verde (GF)
- Sous-vide chicken breast, cauliflower risotto, grilled asparagus, parma crisps, salsa verde (GF)
- Roasted Barramundi, kumara puree, sautéed snow peas, charred eggplant, pimento oil (GF)
- Charcoal seared Rib Fillet, buttery new potatoes, pea puree, heirloom tomato salad, jus (GF)
- 12 hr 65° sirloin, roasted root vegetables, token greens, Yorkshire pudding, merlot bone marrow jus
- Petite eye fillet, chargrill XL prawn, duck fat potato, confit roma tomato, broccolini, hollandaise (GF)
- Pork Belly, crisp skinned, cauliflower puree, confit tomato, seared scallop, prosciutto crisp, chervil butter (GF)
- Pork cutlet, compote apple, kumara mash, roast parsnip, kale chips, cider jus-gras (GF)
- Lamb rump, chimichurri marinated, polenta cake, peperonata, broccolini, black garlic aioli (GF)
- Chicken mignonettes, pancetta wrapped-cauliflower risotto, garlic kale, beetroot chips, jus gras (GF)
- Organic free-range chicken-pan fried, truffled potato anna, almond beans, truss cherry tomatoes, chervil bearnaise (GF)
- Forest mushroom risotto- wood ear, enoki, king oyster, portobella mushrooms, confit garlic, thyme, taleggio (GF V)
- Mediterranean eggplant & chickpea casserole, sweet chili, tomato, onion, garlic, eastern spices- on cous cous (VEGAN)

POST GAME \$18PP

- Lemon tart- torched meringue plumes, double cream, citrus toffee shards
- Triple Choc Torte- ganache covered dark, white and milk chocolate cake, salted caramel ice cream
- Eton Mess -seasonal berries, cream, meringue, vanilla bean ice cream
- Medjool Date Pudding- Bundy Rum Butterscotch, double cream
- Seasonal Fruit Plate- Individually plated fresh seasonal with zabablione dip
- Sauterne & star anise poached pear-coconut panna cotta, kafir lime crème fraiche
- King Island cheese- triple cream, roaring forties blue, smoked cheddar, quince paste, biscotti

COFFEE & TEA

- Freshly brewed coffee and tea w mint chocolates **\$6.50 PP**
- Freshly brewed coffee and tea w petit-fours **\$13 PP**





DESIGNER CANAPE MENU

MINIMUM 20 PER INDIVIDUAL ITEM

COLD CANAPÉS \$5.00 PER PIECE

- Almond biscotti w beetroot relish and fennel cream cheese (V)
- Buffalo mozzarella bruschetta, confit tomato, basil leaves, parmesan (V)
- Swiss brown mushroom tapenade palmier w goats cheese feta (V)
- King Prawn, wakame on sushi rice pillow, wasabi mayo (DF)
- Pacific oyster w chilled tomato consommé, tequila, lime, murray river salt (GF DF)
- Pork chutney, butternut pumpkin puree, trail mix biscuit (GF DF)
- Corn tostadas, guacamole, crispy chicken skin, sesame and dill
- Rare beef, red leister cheese, Branston pickle on potato sourdough croute (DF)
- Seared tuna rice galette, hot herbs, peanut, rice noodle and nuoc cham (GF DF)
- Picked crab, cucumber roulade, botarga mayo (GF DF)
- Thin omelette, cured scallop meat, cucumber kimchi, gochujang

HOT CANAPÉS \$5.50 PER PIECE

- Slow cooked sticky pork bao bun w zha cai pickle
- Smoked kransky mini dog w caramelised onion and jack cheese melt
- Jalapeno poppers w cream cheese and chimichurri (V)
- Roaring forties blue cheese and jarra pumpkin arancini, sugo, aioli (V)
- Chicken kaarage w lemon wedge, japanese mayo (GF DF)
- Petite beef wellingtons, truffled mushroom duxelle, butter puff, bearnaise
- Creole chicken boudin, corn bread, cajun remoulade (GF)
- Tempura miso cauliflower floret, sesame soy dressing (V GF)
- House-made hoisin duck spring roll w ginger, shallot and chilli dressing (DF)
- XO braised pulled brisket on fried wonton skin w asian slaw & chili jam (DF)
- Lamb sumac filo, harissa, spinach, fior di latte (GF DF)
- Butterfly prawn garlic chargrilled, avocado lime hollandaise (GF)

BIGGER BITES

\$7.50 PER PIECE

MAXIMUM OF 3 SELECTIONS

- House made Beef & Guinness pie
- Pumpkin, spinach and ricotta filo roll, spiced apple chutney, vegan mayo (V)
- Chicken fajita – grilled chicken, avocado, charred capsicum and onion w shredded jack cheese
- Duck bao bun, shallots, mint and cucumber (DF)
- Pork belly mini bahn mi – pork and asian slaw in a mini baguette (DF)
- Lamb gyros, tahini, tabouli, garlic yoghurt
- Pulled brisket beef brioche slider w red cabbage and celery slaw

EVEN BIGGER BITES

\$9.50 PER SERVE

MAXIMUM OF 3 SELECTIONS

- Zucchini spaghetti, chervil, semi dried tomato tapenade, crispy kale chips (V)
- Cauliflower risotto, forest mushrooms, goats' cheese and hazelnut crumble (GF V)
- Sugar cane prawn, sticky rice cake, honey ginger sake glaze, wakame (GF DF)
- Beef cheek, gnocchi, parmesan cream, pangritata and fine herbs
- Pork, veal & fennel meatballs, Penne, sugo peperonata, regianno
- Char siu pork cheek, wom bok, coriander, Rau Räm and rice noodle slaw, lime wedge (GF DF)

SWEET CANAPÉS

\$6.50 PER PIECE

- Mocha mousse tart, whiskey jelly
- White chocolate blondie
- Rhubarb and hazelnut cream pie
- Triple chocolate slice
- Lemon curd tartlet, torched meringue, almond dust



THEMED PLATTERS

ALL PLATTERS SERVE APPROX. 15

PASTRY FAVOURITES \$130

- House Baked petite Quiches assorted fillings
- Gourmet Sausage Rolls
- Gourmet Pies - assorted meats
- Feta & Spinach pastries (V)
- Served w tomato relish

AMERICAN PIT FAVOURITES \$130

- Pulled cider cooked pork slider w green apple slaw and cheddar.
- Slow cooked Brisket Rueben w jack cheese, American mustard and pickle.
- Pork riblet with bourbon honey mustard glaze
- Buffalo wings with special hot sauce
- Served w ranch and blue cheese dressing

SEAFOOD FAVOURITES \$150

- Panko crumbed calamari
- Tempura reef fish
- Beer battered king prawn
- Black Lip Mussel Fritters
- Served w aioli, cocktail sauce and lemon

VEGAN / VEGETARIAN (MEXICAN) \$130

- Spiced vegetable samosas
- Portabella mushroom arancini
- Miso roasted Cauliflower florets (GF)
- Chickpea fritters with chilli and coriander (GF)
- Served w Vegan Mayo & Chili sauce

TEX MEX PLATTER (MEXICAN) \$130

- Chicken Quesadillas (V)
- Pork & black bean burritos w mexican cheese
- Vegetable empanadas
- Jalapenos Poppers (V)
- Served w Guacamole, corn chips, sour cream & Pico de Gallo

YUM CHA PLATTER \$150

- Duck Spring Rolls
- Salt pepper squid (GF)
- Steamed ginger prawn dumplings
- Sticky char siu Pork Steamed Bun
- Served w Soy and chilli sauces



MR K'S BARBIE

\$55.00 PP

MINIMUM 25

PLEASE SELECT: TWO MAIN DISHES; TWO SIDE DISHES; TWO SALADS

SERVED WITH BAKED ARTISAN BREADS AND WRAPS TO SUIT CHOICES

BBQ/ MAIN

- King fish steaks, harissa basted with almond and coriander buttermilk (GF)
- Lamb koftas with cucumber and mint yoghurt (GF)
- Texan dry rubbed chicken thigh with blue cheese mayonnaise (GF)
- Grilled beef rump steaks with caramelised onion (GF) (DF)
- Chorizo, haloumi and capsicum skewers with chimichurri (GF) (DF)
- Ginger and caramel sticky pork belly with freshly chopped coriander (GF)
- Yellow bean miso tofu steaks with dark palm sugar glaze (GF) (DF) (V)
- Lamb cutlets marinated in oregano and honey served with wilted spinach and crushed pistachios (GF, DF)
- Crispy skinned barramundi with lemon cream, toasted pinenuts and parsley (GF)

BBQ/ SIDES

- Parisienne potato - truffled butter, and parsley (V)
- Oven roasted root vegetables (GF) (DF) (V)
- Garlic and lemon thyme roasted chat potatoes (GF) (DF) (V)
- Roasted pumpkin, sweet potato and flat parsley (GF) (DF) (V)
- Sea salt and rosemary kipfler potatoes (GF) (DF) (V)
- Pinenut, apricot and sultana cous cous (V)
- Roasted saffron cauliflower with walnut tarator, and gremolata (DF) (V)

- Idaho potato with chive sour cream (GF) (V)
- Jalapeno butter roasted corn on the cob with smoked salt (GF) (V)
- Steamed coconut rice (GF) (DF) (V)
- Panache seasonal steamed vegetables, toasted almonds, olive oil, and sea salt (GF) (DF) (V)

BBQ/ SALADS

- Chat potato, witlof and hazelnut with parsley salad cream (GF)
- Spinach, avocado and orange salad with coriander and lime dressing (GF)
- Sautéed mushroom and shallot with baby spinach and raspberry vinegar (GF)
- Baby gem caesar- romaine leaf, egg, pancetta crisps, garlic croutons, and shaved parmesan
- Mesclun garden salad (GF) (DF) (V)
- Pesto, sweet potato and tomato pasta salad with basil and lemon (GF) (DF) (V)
- Green bean, piquant leaf, jamón serrano and bocconcini salad (GF)
- Chickpea, coriander, balsamic onion, pumpkin and cherry tomato salad (GF) (DF) (V)
- Broccolini, beetroot, pepita and feta salad (GF) (V)

BUFFET PACKAGE

\$55.00 PP

MINIMUM 30

PLEASE SELECT: THREE MAIN DISHES; TWO SIDE DISHES; TWO SALADS

SERVED WITH FRESHLY BAKED ARTISAN BREAD AND BUTTER

BUFFET/ MAIN

- Steamed Atlantic salmon with braised fennel, and dill butter (GF)
- Garlic and rosemary roasted mushrooms with sherry vinegar, romesco and crumbled feta (GF) (V)
- Pappardelle marinara - monk fish, prawn, calamari, clams, lemon thyme sugo, and pecorino cheese (GF)
- Karaage Chicken- wok fried sesame oil noodles, corn kakiage fritters, Japanese mayo and lemon
- Chicken chasseur - chicken breast, champignons, bacon, tomato, parsley, chicken stock, and cream (GF)
- Cassoulet – pork, chorizo, white beans, tomatoes, herbs and finished with toasted herbed breadcrumbs (DF)
- Irish stew - lamb shoulder braised with potato, carrot, onion, celery, pearl barley, stout and farl bread (DF)
- Slow cooked rib fillet with caramelised onion, button mushrooms and parsnip puree (GF)
- Teriyaki bean curd with bok choy, choy sum, chilli and sesame (V)
- Bourguignonne beef - casseroled shin beef with baby onions, speck, champignons and shiraz (GF)
- Sea salt and rosemary kipfler potatoes (GF) (DF) (V)
- Pinenut, apricot and sultana cous cous (V)
- Roasted saffron cauliflower with walnut tarator, and gremolata (DF) (V)
- Idaho potato with chive sour cream (GF) (V)
- Jalapeno butter roasted corn on the cob with smoked salt (GF) (V)
- Steamed coconut rice (GF) (DF) (V)
- Panache seasonal steamed vegetables, toasted almonds, olive oil, and sea salt (GF) (DF) (V)

BUFFET/ SIDES

- Parisienne potato - truffled butter and parsley (V)
- Oven roasted root vegetables (GF) (DF) (V)
- Garlic and lemon thyme roasted chat potatoes (GF) (DF) (V)
- Roasted pumpkin, sweet potato and flat parsley (GF) (DF) (V)
- Chat potato, witlof and hazelnut with parsley salad cream (GF)
- Spinach, avocado and orange salad with coriander and lime dressing (GF)
- Sautéed mushroom and shallot with baby spinach and raspberry vinegar (GF)
- Baby gem Caesar - Romaine leaf, egg, pancetta crisps, garlic croutons, and shaved parmesan
- Mesclun garden salad (GF) (DF) (V)
- Pesto, sweet potato and tomato pasta salad with basil and lemon (GF) (DF) (V)
- Green bean, piquant leaf, jamón serrano and bocconcini salad (GF)
- Chickpea, coriander, balsamic onion, pumpkin and cherry tomato salad (GF) (DF) (V)
- Broccolini, beetroot, pepita and feta salad (GF) (V)

TERMS & CONDITIONS

Last Updated 28 July 2021

If you have any questions relating to this document, please direct them to our Functions manager on (07) 3858 9036 or via email at eventcoord@brongcosclub.com.au.

CONFIRMATION

In order to secure your function date, a deposit equal to 50% of the total function cost or minimum \$500 is required. In addition the booking document must be completed, signed and returned. Function dates will only be held for 7 days without a paid deposit and the return of this document. Functions will only be secured and confirmed upon the receipt of deposit, supply of valid credit card details and signed contract in adherence to Function Terms & Conditions.

CANCELLATION

All cancellations must be made in writing via email, or full charges will apply. In the event of a cancellation after written confirmation, the following shall apply: Upon paying the deposit and returning this document until 61 days prior to your function: full refund of deposit.

60 to 31 days prior to your function: 50% of deposit refunded. 30 days to 14 days prior to your function: No refund of deposit. 14 days prior to your function: You will be liable to pay 100% of the estimated costs.

Date alteration: If a function is confirmed and then changes dates or it is postponed, this will be treated as a cancellation as the above.

COVID

During the Current Pandemic, event bookings may be cancelled or impacted due to the Federal Government of Australia or Queensland Government directives. These announcements may require closures, quarantine, reduced capacity limits and further restrictions may also impact food and beverages presentation and requirements. Should the client's event be impacted so that it is permanently changed and cannot occur as anticipated by the client then the BBLC will allow 3 months to rebook the event. If after this time, the event still cannot be held as originally planned, the event will be refunded of room hire and beverage costs. Refund for catering will be determined at the point of cancellation and will be assessed accordingly. In the event that the Club is able to hold the event (albeit within government guidelines ie mask wearing), and the client chooses to cancel the event, no refund will be given. Our Club fully supports the initiatives implemented by the Queensland Government, and the health & safety of our Staff and members is our number one priority. Therefore BBLC will adhere to and enforce all directives that are put in place by the Federal Government of Australia or Queensland Government.

MINIMUM SPEND / GUARANTEED NUMBERS

All functions from Monday morning through to 5pm Friday have a minimum spend of \$800. Minimum spend on a Friday evening from 5pm and Saturday are dependent of

the function room booked, with the least amount being \$1,500 spent on catering. Sunday functions are a minimum of \$5000 with the least amount being \$3500 spent on catering. With all functions, to open the bar is a minimum \$500 spend. If cash bar, not utilizing bar tab, function cash bar is still required to meet \$500. If it does not meet minimum spend the credit card on this document will be charged the remaining amount. Guaranteed numbers along with any dietary requirements of patrons attending a function is required in writing by 10.00am ten (10) business days prior to the event, for catering and invoice purposes. Broncos Club reserve the right to charge a surcharge if any changes are made after 10.00am ten (10) business days prior to the event. The client will be invoiced for the guaranteed number even if numbers fall. If numbers increase they will be invoiced for the additional numbers. If a guaranteed number is not received, the attendance indicated at the time the booking was received will be taken as final.

RESPONSIBILITY

Organisers are financially responsible for any damage sustained to Brisbane Broncos Club's fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function. Brisbane Broncos Club does not accept responsibility for damage to or loss of any client's property left at Brisbane Broncos Club prior to, during or after a function.

ROOM HIRE

Room hire charges are applied to all function rooms unless otherwise negotiated and approved. Day time room hire charges are based on an eight (8) hour maximum period and functions over eight (8) hours will be charged additional room hire. Evening room hire charges are based on a six (6) hour maximum period and functions over six (6) hours will be charged additional room hire.

UNAVAILABILITY OF ROOMS

If because of an unforeseen and/or unavoidable circumstance the room or space reserved for the function becomes unavailable, Brisbane Broncos Club reserves the right to substitute a similar or comparable area. Brisbane Broncos Club will use its best endeavors to advise the client within a reasonable period of time prior to the date of the function. Brisbane Broncos Club reserves the right to book another function in the same room up to one hour before the scheduled function and one hour after the scheduled function. Brisbane Broncos Club reserves the right to book another function in adjoining rooms at any time.

SECURITY

Brisbane Broncos Club opens at 10am daily and as a result access is restricted to function rooms only prior to this time. If access to a function room is required prior to its pre-arranged starting time then this access needs to be confirmed with Brisbane Broncos Club at least 48 hours prior. If Brisbane Broncos Club has reason to believe that a function will affect the smooth operation of its business, security or reputation, it reserves the right, at the expense of the client, to allocate crowd controllers to the function

for a minimum of 4 hours. Brisbane Broncos Club only employs crowd controller licensed under the Security Providers Act 1993.

CONDUCT OF GUESTS

The organiser acknowledges that Brisbane Broncos Club reserves the right to remove or reject any function guest who displays in an unreasonable or inappropriate manner. Entry to Brisbane Broncos Club is governed by legislation under the Liquor Act 1992. Therefore, all function guests are required to satisfy our sign in requirements to gain entry. Access to Brisbane Broncos Club is via the main entry only. All function guests are required to meet the entrance dress code policies of the Brisbane Broncos Club.

RESPONSIBLE SERVICE OF ALCOHOL

Function guests are expected to comply with the behavioral codes of the club and licensing laws, such as Responsible Service of Alcohol under which the club operates. Function guests who are unduly intoxicated or disorderly will be refused service and will be asked to leave the premises.

MENU AND PRICE VARIATION

Every endeavor is made to maintain prices listed in our function packages and published elsewhere, however, prices are subject to change to cover any unforeseen variations in cost. A surcharge of 15% will be applied to functions held on public holidays. This will be applied to the total cost of the function. All prices are inclusive of GST. Menus must be finalised no later than ten (10) days prior to the function date. Due to seasonal availability of menu items, it may be necessary to make substitutions to the selected menu items. Organisers will be notified as soon as possible.

EXTERNAL CATERING/BEVERAGES

Organisers or clients are not permitted to bring food or beverages onto club premises with the exception of cakes under prior arrangements with Brisbane Broncos Club's Functions Manager. Instructions on storage, display and service of cakes are necessary and may incur a fee. No liability is taken for cakes/food brought onto club premises. All food not consumed with the exception of cakes remains the property of the club. Cakes brought into the club may incur a cakeage fee.

PAYMENT

Full function payments are required five (5) business days prior to the event. Final beverage and other outstanding costs are to be paid at the conclusion of the function, before leaving the premises. Preferred payment is by direct debit, cash or credit card – MasterCard and Visa only. Brisbane Broncos Club does not accept AMEX.

Brisbane Broncos Club reserves the right to cancel a function at any time without reason. Brisbane Broncos Club reserves the right to charge interest of 5% per month, compounding on payments that are overdue and also reserves the right to charge an administration fee of \$250 payments that are overdue. The client agrees to pay any costs incurred by Brisbane Broncos Club to collect outstanding amounts, including without limitation the fees or any agents or solicitors appointed by us for

this purpose. The clients also understands that Section 18E(c) of the Privacy Act 1988 allows us to give a credit reporting agency certain personal information about them when payments are more than 60 days overdue.

SAFETY & FIRE REGULATIONS

All functions held at Brisbane Broncos Club are subject to compliance to current Workplace Health & Safety legislation and to the requirements of any other Government or local Government authority. The lighting of candles, naked flames or flammable items is not permitted. Brisbane Broncos Club does not encourage the use of smoke producing machines; however, these are permitted with prior approval.

INSURANCE

Brisbane Broncos Club may require evidence from the organiser or client of adequate insurance to cover property damage and public liability.

SIGNAGE

All advertising and signage is subject to the approval of the management of the club. Prior permission is required to use the club's name and/or logo in print and/or audio visual display. All proposed artwork must be approved by the club's management prior to publication. All signage to be installed in function rooms must have prior approval of Brisbane Broncos Club. Organisers will be responsible for any damage caused by the incorrect installation of signage.

DELIVERIES

All deliveries to Brisbane Broncos Club must be advised prior to delivery and must be delivered to Brisbane Broncos Club marked with the name of function, date of the function, contact name and attention to your Brisbane Broncos Club coordinator. All items belonging to the organiser or used by the function not belonging to Brisbane Broncos Club must be collected and removed within 24 hours.

EQUIPMENT

Use of Brisbane Broncos Club equipment, particularly audio visual equipment, must have prior approval of Brisbane Club.

Smoking is prohibited indoors at Brisbane Broncos Club in accordance with Government legislation. Brisbane Broncos Club has Designated Outdoor Smoking Areas (DOSAs) for use of clients and a map of their locations is available at reception along with copies of our smoking management plan. No drinks are permitted to be consumed in our DOSA after 10pm and Brisbane Broncos Club reserves the right to ask large groups congregating on the DOSAs to return to their function room. It is an offence to ignore a directive given by our staff in relation to smoking at Brisbane Broncos Club.

