

WEDDING

PACKAGE



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BRONGOSCLUB.COM.AU



WELCOME TO WEDDING EVENTS AT THE BRONCOS

Congratulations on your engagement!

Here at the Broncos, we pride ourselves on creating unique and seamless events for your special day. Our dedicated and experienced events team are here to help you every step of the way. We believe that by truly getting to know you and understanding what you're envisioning for your big day is what really sets us apart from others. Our team is passionate about attention to detail to make your special day memorable.

We have 3 spacious function rooms to cater for all types of weddings, whether it is a small intimate wedding of 30 guests or a larger reception of 150 guests, we have a room for you. We pride ourselves on making sure our rooms are beautifully decorated for an elegant event.

With the brand new dining options in our new function packages, the catering selection is incredible and vast. From delicious 3-course meals to flavoursome canapés, we have something to suit everyone.

I look forward to working with you to ensure your wedding is everything you want and more!

Warm Regards,
Tabitha and The Events Team



FUNCTION ROOMS

All our rooms can be styled to your request. We can do round tables up to 8-10 guests, Cabaret style for those wanting an open ended table and we can also do long tables down the room.

UP TO 40 GUESTS

BOARD ROOM - Our Board Room is fantastic for the smaller reception and full of great Broncos memorabilia. So if your theme is the Broncos, the Board Room is the perfect room for you.

DARCEY MITCHELL ROOM - is perfect for an informal or formal wedding reception of up to 60 guests. Features include: bar, microphone, data projector and screen.

UP TO 60 GUESTS

CAPTAIN'S ROOM - This room offers great day lighting with multiple glass windows which offer views of the NRL women's team training grounds. Features include: bar, microphone, data projector and screen.

UP TO 150 GUESTS

The best part of our function rooms is that we can make the Darcey Mitchell Room and the Captains Room into one larger room that can cater up to 150 guests. This space can then include a dance floor so you and your new partner can share that memorable first dance together. Features include: bar, microphone, data projector and screen.



ALL OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

- Dedicated wedding coordinator for the duration of your event
- 5 hours room hire complimentary
- Round tables for up to 10 guests
- White table cloths
- Your choice of white or coloured napkins
- Black or white chair covers with coloured sash or band
- Centrepiece
- Table runner
- Bridal table and cake table skirting
- PA System, Lectern & Wireless Microphone

Optional Extras (not included in the package prices):

- Standard bridal table backdrop with curtaining and fairy lights
- **\$250.00**
- Elegant bridal table backdrop with curtaining fairy lights
- **\$400.00**
- Tiffany chair covers (white or gold) with cushions (white, ivory or black)
- **\$12 PER CHAIR**



2-COURSE WEDDING PACKAGE

\$120.00 PP

MINIMUM 25

3-COURSE WEDDING PACKAGE

\$140.00 PP

MINIMUM 25

ON ARRIVAL

Selection of 1 COLD & 2 HOT from the CANAPÉS/COLD & CANAPÉS/HOT section (selection on page 9)

ENTRÉE

Select 2 of the following to be served as an alternate drop:

- 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

MAIN

Select 2 of the following to be served as an alternate drop:

- 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)

DESSERT 2-COURSE OPTION

Your wedding cake brought in – cut and served with cream.

DESSERT 3-COURSE OPTION

Your wedding cake brought in – cut and served with cream and your CHOICE OF 2 of the below options for dessert:

- 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
- Apple & Apple Pie - High baked with cinnamon & almonds, anglais, vanilla bean ice cream
- Medjool Date Pudding - Bundy Rum Butterscotch, double cream
- Seasonal Fruit Plate - Individually plated fresh seasonal with zabaglione 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

BUFFET WEDDING PACKAGE

\$105.00PP

ON ARRIVAL

Selection of 1 COLD & 2 HOT from the CANAPÉS/COLD & CANAPÉS/HOT section

Served with freshly baked artisan bread with butter

BUFFET/MAIN

Please choose 3 options:

- Steamed Atlantic salmon w braised fennel, dill butter (GF)
- Garlic and rosemary roasted mushrooms w sherry vinegar, romesco and crumbled feta (GF, V)
- Pappardelle marinara- monk fish, prawn, calamari, clams, lemon thyme sugo, pecorino cheese (GF)
- Karaage Chicken-wok fried sesame oil noodles, corn kakiage fritters, Japanese mayo & lemon
- Chicken chasseur- chicken breast, champignons, bacon, tomato, parsley, chicken stock, cream, parsley (GF)
- Cassoulet – pork, chorizo, white beans, tomatoes, herbs and finished w toasted herbed breadcrumbs (DF)
- Irish stew- lamb shoulder braised w potato, carrot, onion, celery, pearl barley, stout- sided w farl bread (DF)
- Slow cooked rib fillet w caramelised onion, button mushrooms and parsnip puree (GF)
- Teriyaki bean curd w bok choy, choy sum, chilli and sesame (V)
- Bourguignonne beef- casseroled shin beef with baby onions, speck, champignons & shiraz (GF)

BUFFET/ SIDES

Please choose 2 options:

- Parisienne potato- truffled butter, 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 w walnut tarator, gremolata (DF, V)
- Idaho potato w chive sour cream (GF, V)
- Japapeno butter roasted corn on the cob-smoked salt (GF, V)
- Steamed coconut rice (DF, GF, V)
- Panache seasonal steamed vegetables, toasted almonds, olive oil, sea salt (GF, DF, V)

BUFFET/ SALADS

Please choose 2 options:

- Chat Potato, witlof and hazelnut w parsley salad cream (GF)
- Spinach, avocado and orange salad w coriander and lime dressing (GF)
- Sautéed mushroom and shallot w baby spinach and raspberry vinegar (GF)
- Baby gem Caesar- Romaine leaf, egg, pancetta crisps, garlic croutons, shave parmesan
- Mesclun garden salad (GF, DF, V)
- Pesto, sweet potato and tomato pasta salad w 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)

DESSERT

Your Wedding Cake brought in – cut and served with cream

ADD ON EXTRA DESSERT - \$10PER PERSON

Your choice of two of the following options:

- Mocha mousse tart, whiskey jelly
- Raspberry white chocolate blondie
- Rhubarb and hazelnut cream pie
- Petite sachertorte, marzipan & gold leaf
- Black forest cheese cake flautas
- Chocolate dipped macadamia and salted caramel marshmallow (GF)
- Lemon curd tartlet, torched meringue, almond dust (GF)

CANAPÉ SELECTION HOT/COLD

COLD

- Almond biscotti with beetroot relish and fennel cream cheese (V)
- Buffalo mozzarella bruschetta, confit tomato, basil leaves, parmesan (V)
- Swiss brown mushroom tapenade palmier with goats cheese feta (V)
- King prawn, wakame on sushi rice pillow, wasabi mayo (DF)
- Pacific oyster with chilled tomato consommé, tequila, lime, murray river salt (GF, DF)
- Pork chutney, butternut pumpkin purée, 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

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



BEVERAGE PACKAGES

ESSENTIAL PACKAGE

Local draught beers, house sparkling, house red wine, house white wine, soft drinks, orange juice.

3 hours	\$40.00
4 hours	\$48.00
5 hours	\$55.00

PREMIUM PACKAGE

All beers on tap, house sparkling, house red wine, house white wine, house spirits, soft drink, orange juice.

3 hours	\$50.00
4 hours	\$58.00
5 hours	\$65.00

Alternatively, we are happy to arrange for beverages to be charged on consumption or a cash bar for your guests. minimum spend applies.

TEA & COFFEE

Tea & coffee station also available to add on to any of the above packages for **\$5.50 PER PERSON.**

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 cancelation 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.

