



CANBERRA DEAKIN FOOTBALL CLUB



# EVENTS & FUNCTIONS

3 Grose St Deakin ACT 2600

# Start Your Celebration

## /INTRODUCTION

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Whatever you're celebrating, we can't wait to start planning all the fun.

Weddings, christenings, birthdays, anniversaries or work functions, there's room for all of you at Canberra Deakin Football Club. We can also host your next conference, meeting or planning day.

With two beautiful function spaces on offer, we can accommodate a little gathering right up to grand events. Each one can be styled and decorated to match your theme or, in the case of meetings, set up to suit your needs.

Our Executive Chef can work with you to organise a catering package - be it a party, morning tea or whole day corporate event.

So, give us a call and book a time to meet. We are looking forward to working with you.

The Team at Canberra Deakin Football Club.



# /VENUE ROOMS & INCLUSIONS

## ZAGREB ROOM - MAX 300\*\*



Our main room can accommodate events of up to 300 people while still offering an ample dance floor and an elegant bridal table at the front. All of our furniture and carpeting is neutrally coloured which allows you to create any look you desire.

## CANBERRA ROOM - MAX 150\*\*



Upstairs we provide a more intimate space. Boasting floor to ceiling windows that let in plenty of natural light, this room can host up to 150 guests with its own private bar and bathroom.

### ADDITIONAL SERVICES:

+ Premium Catering  
+ Drinks Packages

+ Custom Décor  
+ Security Available

# PARTY PACKAGES

## / Personalised Selections

### BUILD YOUR BUFFET PACKAGE

FROM \$40 PP

- Reception venue
- Design a generous, flavour-packed buffet your guests will love. Choose from slow roasted meats, comforting classics, and fresh seafood, all prepared with quality ingredients and authentic recipes to suit every occasion
- White tablecloths
- Audio visual equipment, including lectern and microphone

### BRONZE PACKAGE

\$57 PP

- Reception venue
- Two course plated menu, selecting either entree and main or main and dessert from our Classic menu
- White tablecloths
- Audio visual equipment, including lectern and microphone

### SILVER PACKAGE

\$72 PP

- Reception venue
- Three course plated menu, selecting from our silver menu
- White tablecloths
- Audio visual equipment, including lectern and microphone

### GOLD PACKAGE

\$103 PP

- Reception venue
- Four course plated menu, including individually plated antipasto and selecting from our gold menu
- White tablecloths
- Audio visual equipment, including lectern and microphone

Zagreb Room seats max 300 people / Canberra Room seats max 150 people

# BUILD YOUR BUFFET

/ Buffet Menu - from \$40.00 pp

## MAINS - PICK 5

- Golden chicken schnitzel
- Tender roast pork belly
- Traditional pork belly with cabbage and apple
- Authentic chevapi sausages
- Juicy raznjici pork or chicken or mixed
- Succulent pig or lamb on the spit \*
- Fragrant lemon and garlic chicken
- Classic herb seasoned roast lamb
- Traditional bangers and mash
- Tender beef meatballs in tomato sauce
- Slow-cooked beef goulash
- Homestyle lamb casserole
- Oven-baked lasagne (vegetarian or beef)
- Southern fried chicken wings
- Creamy chicken pasta bake
- Premium fresh tiger prawns \*
- Lightly fried calamari rings \*
- Crunchy prawn cutlets \*
- Grilled octopus and potato (Croatian style)\*
- Mediterranean style garlic prawns \*
- Creamy lemon and garlic prawns \*
- Adriatic style baked barramundi with tomato capers and olives

## SIDES - PICK 4

- Crispy chips
- Roast pumpkin and potato
- Fluffy steamed rice
- Creamy mashed potato
- Rich, cheesy potato bake
- Classic potato salad
- Fresh pasta salad
- Green garden salad
- Traditional kupus salad
- Seasonal steamed vegetables
- Classic caesar salad
- Fetta, roasted pumpkin and beetroot salad
- Fresh Greek salad
- Mediterranean grilled vegetables

## ANTIPASTO - ADD \$17 PP

Selection of cured meats, pickled veg, olives and cheeses served with crusty Italian bread

## ASSORTED SWEETS - ADD \$16 PP

# FINGER FOOD

## / Personalised Selections

|  |      |
|--|------|
| • Tandoori Chicken Skewers [G/F] (25 pieces)           | \$65 |
| • Vietnamese Chicken Skewers [GF] (25 pieces)          | \$65 |
| • Cheeseburger Spring Rolls (20 pieces)                | \$55 |
| • Cocktail Spring Rolls [Vegetarian/Vegan] (96 pieces) | \$55 |
| • Italian Tomato Arancini [Vegan/GF] (28 pieces)       | \$50 |
| • Asian Style Chicken Wingettes [G/F] (30 pieces)      | \$70 |
| • Southern Fried Chicken Wings                         | \$70 |
| • Sweet Potato Croquettes (28 pieces)                  | \$50 |
| • Salt and Pepper Squid (50 pieces)                    | \$75 |
| • Assorted Mini Quiches (36 pieces)                    | \$75 |
| • Cevapi with Ajvar Vegetable Relish [G/F] (75 pieces) | \$80 |
| • Mini Chicken Kievs (25 pieces)                       | \$75 |
| • Mini Pies (36 pieces)                                | \$68 |
| • Mini Sausage Roll (36 pieces)                        | \$68 |
| • Chilli Con Carne Empanadas (25 pieces)               | \$40 |
| • Spinach and Cheese Triangles (60 pieces)             | \$65 |
| • Mac and Cheese Croquettes [Vegetarian] (28 pieces)   | \$40 |

GRAZING TABLE (MIN 40 PAX)

FROM \$30 PP

Grazing Table a tablescape filled with artfully arranged meats, cheese, savoury items and seasonal fruits.



# BRONZE MENU

## Entree +

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- Southern fried chicken Caesar salad with shaved parmesan
- Roasted pumpkin, fetta and baby spinach salad with balsamic glaze
- Mini steak and ale pie with tomato relish
- Tomato and bocconcini salad with basil oil

## Main +

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- Pan-seared chicken breast with creamy herb sauce, potato gratin and seasonal greens
- Slow cooked lamb shank in a red wine sauce on a bed of mash with Dutch carrots
- Grilled salmon fillet with lemon butter, roasted potatoes and green beans
- Roast pork loin with apple sauce and seasonal vegetables
- Chicken thigh cutlet with cherry glaze roasted baby beets and potato gratin

## Dessert +

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- New York baked cheesecake with berry coulis
- Pavlova with fresh fruit and cream
- Sticky date pudding with ice cream
- Chocolate mousse with strawberries

UPGRADE?

Bronze and silver packages may add antipasto for \$17 pp





# SILVER MENU

## Entree +

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- Spinach and ricotta stack with roasted tomato sugo
- Crispy pork belly with apple slaw and cider glaze
- Salt and pepper calamari with rocket salad and aioli
- Prosciutto-wrapped melon with balsamic reduction

## Main +

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- Grilled sirloin steak with red wine jus, potato gratin and seasonal greens
- Chicken supreme with mushroom and red wine sauce, mash potatoes and grilled vegetables
- Pork cutlet with apple and balsamic reduction, potato gratin and greens
- Grilled barramundi fillet with lemon and caper butter, smashed potatoes and served with seasonal salad
- Slow-braised beef cheek with red wine jus and sweet potato mash

## Dessert +

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- Chocolate fondant with raspberry sauce
- Pavlova with fresh fruit and cream
- Lemon tart with creme fraiche
- Baked vanilla cheesecake

UPGRADE?

Bronze and silver packages may add antipasto for \$17 pp

# GOLD MENU

Four course menu - Includes antipasto platter on arrival

## Antipasto on arrival +

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A beautifully presented selection of cured meats, artisan cheeses, marinated vegetables and rustic bread

## Entree +

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- Seared scallops with cauliflower puree and herb oil
- Ceviche of kingfish with citrus, coriander and pomegranate
- Crispy pork belly with caramelised apple and jus
- Burrata with heirloom tomatoes, basil and olive oil

## Main +

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- Bacon wrapped fillet steak with mushroom and red wine jus, creamy mash and broccolini
- Herb-crusteD lamb rack with mint pea puree and fondant potato
- Pan-seared snapper fillet with lemon beurre blanc and seasonal vegetables
- Lamp Rump with mint pea puree, carrots and Rosmary jus
- Chicken breast filled with spinach and mascarpone, wrapped in bacon, with creamy mash and seasonal vegetables

## Dessert +

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- Chocolate fondant with vanilla bean ice cream
- White chocolate and raspberry cheesecakes
- Passionfruit panna cotta

Or any selection from the bronze or silver dessert menu



# CHILDREN

## KIDS MENU

\$20 PER CHILD

- Chicken Schnitzel with chips and salad
- Chevapi with chips and salad
- Pizza
- Battered fish and chips
- Chicken nuggets and chips
- Spaghetti Bolognese

# DRINKS PACKAGES

## BEER, WINE, SOFT DRINKS AND SPIRITS

- Three hours - \$45 pp
- Four hours - \$55 pp
- Five hours- \$60 pp
- Six hours - \$65 pp
- Seven hours \$70 pp



# TERMS

## / and Conditions

**Price:** A deposit of \$800 must be received within 14 days of the original reservation. If this is not received, the room will once again be made available to other functions. For bookings made in the Canberra Room there is a minimum spend of \$3000 required. Cakeage fees apply, \$2.00 per person for platters or \$4.00 per person served individually. Table cloth hire - \$15 per table (with no catering package). Invoices must be paid in full five days prior to the event.

**A 10% surcharge applies on Sundays and public holidays.**

**Cancellation:** In the event of a cancellation, we require written notice which, if received within three months will result in a full refund of the deposit or, if received within two months, will result in a 50% refund. Notice of cancellation received less than two months out from the function will receive no refund.

**Loss or damage:** The function organisers are responsible for any loss, damage or breakage that occurs as a result of the event, be it caused by themselves or their guests. The cost of any such damage will be charged on the invoice. The Club takes no responsibility for the security of items brought into the premises.

**Cleaning:** Zagreb Room - Cleaning fee \$250. Canberra Room - Cleaning fee \$150. This includes general cleaning, however use of confetti or rice is not allowed in the functions room and, if found, will incur an additional cleaning fee.

**Security:** Where the Club deems that additional security personnel are required, this cost will be passed on to the client with prior agreement.

**Outside food & drink:** No food or liquor may be brought into the club, except for celebration cakes. Please discuss the logistics of any cakes at the time of booking.

**Service standards:** Management reserves the right to refuse service of alcohol to intoxicated patrons under our commitment to responsible service of alcohol. No abuse or disrespect to staff will be tolerated and if this occurs guests will be asked to leave the premises.

**Entertainment:** Any form of entertainment must have prior approval of the Club Manager.

**Decorations:** Decorations for the room are provided by the event organisers. We offer Packages via the Decorating Man at an additional cost. The Club offers white or black chair covers for hire at a cost of \$4.00 per chair. The Club can also offer a raised platform for the bridal table with a hire cost of \$700.

CANBERRA DEAKIN FOOTBALL CLUB

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