



WEDDING PACKAGE

Sharon Osborn
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02 6553 7224
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WEDDING

PACKAGE OPTIONS

30 persons minimum

COURSE options

per head

One Course

Main Only \$45.00

Two Course

Main and Dessert \$55.00

Two Course

Entrée and Main \$55.00

Three Course

Entrée, Main and Dessert \$70.00

Tea & Coffee

\$2.00

Cakeage

\$5.00

Your wedding cake, served individually with cream

inclusions

Includes white table linen, skirting for bridal table and white linen serviettes.

room hire

FUNCTION ROOM ONE

\$300.00 / \$250 members

Our largest function space, overlooking the lawn bowls greens with high ceilings and plenty of natural light.

ROOM CAPACITY - 250 persons

FUNCTION ROOM TWO INCLUDING OUTDOOR TERRACE

\$250.00 / \$200 members

The perfect space for a more intimate event, with wooden floors and doors that access our outdoor terrace area.

ROOM CAPACITY - 50 persons

All Room Hire Payments will confirm Function Room Bookings.

This amount is non-refundable



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WEDDING MENU SELECTIONS

FIRST entrée

Your choice of two of the following, served alternate

Chicken Skewers (3 pc)

Served with a satay sauce

Baked Scallops (2 pc)

with mornay sauce

Grilled Australian King Prawns (2 pc)

with garlic butter sauce

SECOND mains

Your choice of two of the following, served alternate

250g Scotch Fillet

with seasonal vegetables and
your choice of steak sauce
(mushroom, dianne, pepper or
gravy)

Oven Baked Salmon

Served with seasonal vegetables
and hollandaise sauce

Prosciutto Wrapped Grilled Chicken Breast

Served with seasonal vegetables
& Bernaise sauce

Grilled Lamb Cutlets (3 pc)

served with vegetables, mint
sauce and gravy

THIRD dessert

Your choice of two of the following, served alternate

Caramel Pecan Cheese Cake

with chantilly cream

Passionfruit Cheesecake

with chantilly cream

Black Forest Cake

with chantilly cream

Citrus Tart

with chantilly cream



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FUNCTIONS

VEGETARIAN OPTIONS

Available on special request

FIRST entree

Bruschetta (2 pc)

with balsamic vinegar

Mushroom Soup

served with garlic bread

Pumpkin Soup

served with garlic bread

SECOND mains

Medley Roast Vegetable Salad

with a pesto & balsamic glaze

Tofu & Veggie Stir Fry

with Asian vegetables and hokkien
noodles

THIRD dessert

Caramel Pecan Cheese Cake

with chantilly cream

Black Forest Cake

with chantilly cream

Passionfruit Cheesecake

with chantilly cream

Citrus Tart

with chantilly cream

Vegan options are available on request (surcharge will apply)

Want something a little extra?

Our Platter Menus have vegetarian and vegan options.



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PLATTER OPTIONS

Suitable for up to 10 people

SHARE platters

CHEESE PLATTER	\$90.00
A selection of cheeses, seasonal fresh fruit, dips & assorted crackers	
HOT FINGER FOOD PLATTER	\$80.00
Party pies, sausage rolls, vegetarian spring rolls, salt and pepper squid and garlic prawn twisters with a variety of dipping sauces	
GOURMET FINGER FOOD PLATTER	\$130.00
Your choice of (6) of the following: prawn twisters, crumbed fish, calamari rings, vegetable spring rolls, spinach & ricotta pastries, mini quiches, panko prawns or fried dim sims with a variety of dipping sauces	
SANDWICH PLATTER	\$75.00
A variety of mixed fresh sandwiches	
ANTIPASTO PLATTER	\$120.00
An assortment of fresh, grilled and marinated vegetables with a selection of cold meats, marinated feta and olives	
KIDS PLATTER	\$80.00
An assortment of hot foods kids love including pizza, chicken nuggets, party pies and sausage rolls	
FRUIT PLATTER	\$70.00
A mix of seasonal fresh fruits, chopped up and ready to be enjoyed	
CAKE PLATTER	\$85.00
A selection of sweet treats	

**Platters may differ due to seasonality
Please note platters are not designed to be a staple meal*



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FUNCTIONS

EVENT PREPARATION

Use this handy timeline to help you (and us!) plan for your event

ONE
month
PRIOR TO EVENT

Menu

Menu details, including any special dietary needs, must be finalised at least one (1) month prior to the event to enable the Catering Team sufficient time to ensure the quality and availability of food.

THREE
weeks
PRIOR TO EVENT

Beverages

All details of beverage requirements, including all wines required, must be finalised at least three weeks prior to your function to enable sufficient time to ensure availability.

ONE
week
PRIOR TO EVENT

Final Numbers

Confirmation of catering numbers and seating plans must be finalised one (1) week prior to the event.
(A decrease of numbers will still incur the original price quoted)

payment

Payment for catering services, pre-arranged beverage requirements and any additional items is required no later than one (1) week prior to your event.

AT YOUR
event

Bar Tab

Any bar account accrued during a Function must be finalised on the day. EFTPOS and Credit Card facilities are also available excluding American Express and Diners Card.



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FUNCTIONS TERMS & CONDITIONS

The following two pages must be read thoroughly. It must be signed and returned to the Functions Manager when confirming a Function and with payment of the Room Hire.

1. **BOOKINGS** - A Room Hire fee will be charged for all functions at Club Old Bar. To secure your booking the Club requires a signed terms and conditions agreement and payment of a non- refundable Room Hire fee. If cancellation occurs this amount is NOT refunded. In the event that your Room Hire fee is not received and this Agreement is not signed and returned within one month of making your tentative booking, your booking will be cancelled.
2. **PRICE** - All Menu and Beverage Prices are inclusive of GST. Prices are subject to change up until confirmation of menu choices (at least one month prior). A Public Holiday or Sunday Function will attract a surcharge.
3. **COMMENCEMENT OF BOOKING AND VACATING OF VENUE** - The organiser agrees to begin the function at the scheduled times as agreed upon. If the function extends into the evening the completion of the function will coincide with the closing of the Club, at a time to be determined on the night by the Duty Manager.
4. **RESPONSIBLE SERVICE** - The Club practises Responsible Service of Alcohol in accordance with the 1997 Liquor Licence Act. All extended time and alcohol service is at the discretion of the Functions Manager and Bar Staff on duty. The Staff have the right to refuse service of alcohol to any guest it considers to be under age, intoxicated or behaving in an offensive manner and they will be asked to leave the premises immediately. The Functions Manager and Duty Manager also have the right to conclude the function if deemed necessary. In the event of early closure, no costs will be refunded.
5. **COMPLIANCE** - It is understood that the organiser will conduct the function in an orderly manner in full compliance with the Club's regulations and with all laws. The Management reserves the right to exclude or eject any and all objectionable persons from the Venue without liability. The Club also reserves the right to control the sound levels of your event.
6. **ENTERTAINMENT** - all entertainment that is organised for private parties and celebrations must adhere to all conditions as set out in the Clubs Entertainment Agreement. A signed copy of this agreement must be completed by the Entertainer and returned to the Clubs Functions Manager prior to the event.
7. **DRESS CODE** - Organisers and their guests must at all times adhere to the Club dress code. Footwear is to be worn AT ALL TIMES.
8. **RESPONSIBILITY** - Organisers are financially responsible for any damages and/or breakages sustained to the Club or Club's property as a result of negligence or a malicious act by the organiser, organiser's guests, invitees or other persons attending the function.





FUNCTIONS TERMS & CONDITIONS CONTINUED

9. CANCELLATION - In the unfortunate event that a confirmed booking is cancelled, the deposit is non-refundable. If Function is cancelled within 7 days of the event, payment in full for all catering will be required.

10. CLEANING - Function rooms are to be left in a tidy condition. General cleaning is included in the cost of Room Hire, however, if cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred. Confetti, rice grains, scatters, glitter (fairy dust), party poppers, water crystal balls and silly string are not permitted to be used at functions. Sticky tape, blue tac or adhesive tape is not to be used to hang or stick decorations etc. to the walls or ceiling.

11. SMOKING - All function rooms are strictly non-smoking. Smoking is permitted in the Beer garden adjoining the Club, however due to changes in the Smoke-Free Environment ACT 2000 Legislation, smoking is banned while food is being consumed. Alternatively smoking is permitted in the Alfresco Gaming Room. If on the day of your function you are unsure of what this section of the Terms and Conditions means please ask the Supervisor on duty.

12. MINORS - Under the NSW Registered Clubs Act children must be in the immediate company of a parent or guardian and are to be supervised at all times. Illegal alcohol consumption will not be tolerated. All Children under the age of 18, must exit the Club premises by 10.00pm

13. FOOD SAFETY - In complying with the Food and Safety Standards clients are unable to provide their own Food and Beverage to the club. This also includes nibblies eg. chips, peanuts, crackers, lollies etc. All requests to provide your own birthday or wedding cake must be received in writing prior to the function outlining the following details: Where the cake was purchased, how it is to be transported and a list of the cake ingredients. A minimum surcharge of \$20.00 will apply to have staff slice and serve your cake on a platter with serviettes.

14. BYO - No BYO alcohol or food is permitted on the premises, guests found with BYO alcohol or food will have the offending items confiscated for the duration of the event.

15. PERSONAL PROPERTY - The Club will take all necessary care but will not accept responsibility for damage or loss of any client's property in the club before or during a function. No equipment is to be left in the club overnight.

16. SECURITY - Club Old Bar reserves the right to enforce the provision of security if necessary at particular functions as an extra expense to the client.

17. CLUB RULES - It is required by section 23 of the Registered Clubs Act 1976 and Club Policy that the organisers of the function be current members of the Club. Membership forms are available from reception and the membership fee is \$10.00 for 1 year or \$30.00 for 5 years. All guests attending a function will need to provide the necessary requirements of the licensing laws on entry to the Club being either proof of residency outside the 5 km radius of the club, membership card or be signed into the Club as a guest by a current member of the Club (and at all times remain in the company of that member).





FUNCTIONS AGREEMENT

PLEASE READ THE ABOVE TERMS & CONDITIONS CAREFULLY

Sign below and return it to Club Old Bar.

Email sharon@cluboldbar.com.au or post to PO BOX 45 OLD BAR NSW 2430.

I have read and accept the conditions stated in this Agreement.

Date of the Function: _____

Full Name: _____

Signature _____ Date: _____



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