

Your Function Venue

Southern Cross Club Jamison

Corner Catchpole & Bowman Streets
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www.csccl.com.au



Thank you for considering the Canberra Southern Cross Club Jamison for your function. It is an ideal venue for a wide range of functions with facilities to suit all occasions:

Birthday Celebrations
Engagement Parties
Wedding Receptions
Anniversaries
Christenings
Farewell Parties
Christmas Parties

We can help you plan your function to the last detail. Our Chefs have created an extensive range of menus and we are happy to cater for special dietary needs by prior arrangement. We can assist in organising music from a jukebox to a DJ, to a band, or arrange live entertainment.

Our facilities have something for everyone.

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Web www.csccl.com.au

Weddings

Congratulations on your wedding! Our facilities have something for everyone and our aim is to ensure your wedding is very special and individual.

With an extensive menu range there is sure to be one to meet your tastes and budget. If not, we are very happy to tailor a package to suit your needs. We can assist in organising music from a jukebox to a band. We can also help organise beautiful decorations to complete your day.

Dietary Choices

On your invitation include a simple request that your invitees inform you of their particular dietary needs when they RSVP. Once we have this information we will endeavour to provide a suitable cuisine.

Gluten Free: Many of our meals featured in this package are gluten free or can easily be adapted. Please ensure you discuss this requirement with the function manager.

Diabetic: The requirements of diabetics vary depending on the type and severity of the individual's case. The most vital aspect of a diabetic diet is timing. A diabetic must carefully consider how much food is entering their system at what time. For this reason timing of the overall function can be critical for a diabetic. Additionally meals must feature a low level of sugar. Consider ordering a fruit platter for a diabetic dessert.

Nuts and Nut Oils: The Southern Cross Club Jamison does not use peanut oil as an ingredient in any of our meals. Some products we use may contain nut oils and it is vital that any guest allergic to nuts and nut products bring this to our attention as early as possible.

Religious and Lifestyle Choices: Our chefs have many years experience at catering to a large number of varied dietary styles. We are confident that we can provide special meals given sufficient notice.

Room Seating Capacities

Function Room	Dinner	Reception with Dancing	Cocktail	Theatre Style
Function Room 1	220	180	250	220
Catchpoles Room	50	50	90	50

Room Features & Hire Rates

Function Room	Room Hire Charge	Venue Features
Function Room 1	\$150 Day	Large modern function room with stage and dance floor facilities
Catchpoles Room	\$100	Small intimate room, split level with bar and outside facilities

Rates are quoted based on a minimum food & beverage spend

All menu and hire rates are quoted based on a minimum of 30 people (a surcharge will apply for groups with less than 30 persons attending).

All two and three course meals are served 50/50 alternately.

Cocktail menu

Menu 1

\$16.50

Trio of Mediterranean dips & Crudities
Bruschetta topped with tomato, fetta & basil
Spring rolls
Tempura fish cocktails
Spicy meatballs
Spinach & Fetta triangles

Menu 2

\$19.50

Trio of Mediterranean dips and crudities
Smoked Salmon rosette on pumpernickel
Bruschetta topped with tomato, fetta & basil
Satay chicken skewers
Spinach and fetta triangles
Thai fish cakes
Mini assorted quiche
Curry vegetable Samousas

Menu 3

\$22.50

Trio of Mediterranean dips and crudities
Bruschetta topped with tomato, fetta & basil
Smoked oysters on melba
Bocconcini, tomato and basil skewers
Crumbed prawn cutlets
Mini beef kebabs
Spinach and fetta triangles
Spicy meatballs
Mini assorted quiche

Two course set menu main and dessert

Menu 4

\$29.50

Main

Roast veal topped with a mushroom and bacon jus

Chicken filo pastry filled with Chicken, cheese and avocado topped with garlic cream sauce.

Dessert

Choc hazelnut fudge cake served with whipped cream

Individual Pavlova topped with seasonal fruit and cream

Menu 5

\$31.50

Main

Oven baked chicken breast topped with a creamy seeded mustard sauce

Roast sirloin of beef with a mustard crust finished with a red wine jus

Dessert

Baked New York Cheese cake with a fruit coulis and whipped cream

Sticky date pudding with caramel sauce and whipped cream.

Two course menu entree and main

Menu 6

\$29.50

Entree

Thai style pumpkin soup

Caesar salad/ traditional with bacon, egg, shaved parmesan cheese and creamy Caesar dressing

Main

Roast veal topped with a mushroom and bacon jus

Chicken filo pastry filled with Chicken, cheese and avocado topped with garlic cream sauce

Menu 7

\$31.50

Entree

Creamy potato and leek soup

Penne pasta with bacon mushrooms, shallots in a creamy garlic sauce

Main

Oven baked chicken breast topped with a creamy seeded mustard sauce

Roast sirloin of beef with a mustard crust finished with a red wine jus

Three course menus

Menu 8

\$35.50

Entree

Penne arabiatta with bacon and mild chill

Garlic prawn skewers

Main

Pan seared Atlantic salmon served on a creamy pesto mash topped with a garlic cream sauce

Oven baked chicken breast stuffed with ricotta and spinach topped with a creamy sundried tomato sauce served on herb chats

Dessert

Individual Pavlova topped with fresh cream and seasonal fruit and berries

Cherry ripe tart served with whipped cream and finished with a chocolate ganache.

Menu 9

\$40.50

Entree

Chicken and mango salad in a honey balsamic dressing

Seafood chowder

Main

Chargrilled eye fillet served on a potato gratin finished with a red wine and peppercorn jus.

Pan seared Barramundi fillets with a macadamia nut & lime crust served on smashed chats and baby spinach.

Dessert

Individual lemon meringue served with vanilla bean ice cream

Strawberry and custard tart served with double cream and chocolate ganache.

Buffets

Menu 10

\$28.50

Choice of 2 of the following roasts

Leg of Lamb with mint jelly
Leg of pork with crackling and apple sauce
Roast paprika chicken
Roast veal blade

Served with

Crusty bread rolls
Roast potato and pumpkin
Steamed seasonal vegetables with herb butter
Fresh Garden salad
Traditional gravy

Menu 11

\$34.50

Hot wet dishes

Beef stroganoff
Chicken vindaloo

Served with the following

Assorted sliced cold meats
Roast potato and pumpkin
Steamed seasonal vegetable with herb butter
Fresh garden salad
Crusty bread rolls

Dessert

Chef's selection of Gateaux, pastries and desserts

Menu 12

\$52.50

Cold selection

Crusty bread rolls
Cold meat platters including, roast chicken, double smoked ham, rare roast beef with a mustard glaze, hot pepperoni and mild Danish salami
Fresh medium sized tiger prawns
Bistro style oysters
Chargrilled baby octopus
Seafood pasta salad
Rocket and parmesan salad
German style potato salad
Greek salad

Buffets...continued

Hot selection

Seafood Mornay

Spinach and ricotta ravioli

Baked and stuffed atlantic salmon

Fresh steamed jasmine rice

Dessert

Chef's selection of Gateaux, pastries and desserts

Children's function menu

Main meal

\$9 per child

Battered fish and chips with tartare sauce and salad

Chicken schnitzel with chips and steamed vegetables

Main meal and dessert

\$12.50

Ice cream sundae

Jelly and ice cream

Christmas menus

Menu 13

\$32.50

Entree

Prawn and Salmon cocktail
Pumpkin soup with sour cream and chives

Main

Plated roast turkey breast, honey ham in a sage and onion jus
Served with seasonal steamed and roast vegetables

Menu 14

\$32.50

Main

Plated roast turkey breast, honey ham in a sage and onion jus
Served with seasonal steamed and roast vegetables

Dessert

Traditional Christmas pudding with warm brandy custard
Individual Pavlovas topped with cream and seasonal fruit and berries

Menu 15

\$35.50

Entree

Prawn and Salmon cocktail
Pumpkin soup with sour cream and chives

Main

Plated roast turkey breast, honey ham in a sage and onion jus
Served with seasonal steamed and roast vegetables

Dessert

Traditional Christmas pudding with warm brandy custard
Individual Pavlovas topped with cream and seasonal fruit and berries

Christmas buffet

Menu 16

\$37.50

Hot selection

Roast turkey breast
Honey glazed champagne ham
Roast loin of suckling pork with an apricot and sage farce
Traditional roast potato and pumpkin
Steamed season vegetables with fresh herb butter

Cold selection

Fresh tossed garden salad
Seafood salad
Side condiments including cranberry sauce and gravy

Dessert

Seasonal fruit platter
Plum pudding with brandy custard

All set menus and buffets include bread rolls and tea and coffee.

Cook your own bbq

Menu 17

\$18.50

Rump minute steak
Beef sausages
Chicken kebabs
Sliced onions

Sides

Potato salad
Fresh tossed garden salad
Sliced white bread
Condiments

Conference packages

Menu 18

\$18.50

All day package

Morning tea

All day tea and coffee

Assorted muffins

Lunch

Mixed selection of gourmet sandwiches and wraps, chefs selection of hot finger food, Fresh fruit platters

Afternoon tea

Assorted Danish pastries

Menu 19

\$8.50

Morning tea or Afternoon tea

Assorted cakes and slices

Tea and coffee

Beverage Packages

All prices are quoted based on a minimum of 30 people (a surcharge will apply for groups with less than 30 people attending).

Package 1	Package 2	Package 3
Basic Draught Beer: Full Strength & Light	Basic Draught Beer: Full Strength & Light	Basic Draught Beer: Full Strength & Light Premium Beer: Crown Larger, Corona, Cascade, Coopers & Hahn
House Wine: White & Red Lindemans Brut Cuvee	Bottled Wine: Lindemans Premier Selection Riesling & Shiraz Cabernet Lindemans Brut	Bottled Wine: Peter Lehmann Semillon & Shiraz Grenache Yellowglen Yellow
Orange Juice & Soft Drink	Orange Juice & Soft Drink	Orange Juice & Soft Drink

3 hours \$19.00 per person	3 hours \$22.00 per person	3 hours \$25.00 per person
4 hours \$22.00 per person	4 hours \$25.00 per person	4 hours \$28.00 per person
5 hours \$24.00 per person	5 hours \$27.00 per person	5 hours \$31.00 per person

Due to the Canberra Southern Cross Club's responsible service of alcohol guidelines these packages are only available with appropriate catering selections.

On Consumption Dry Till

A budget can be advised and the function supervisor will consult with you when the service is nearing the allocated amount.

Responsible service of alcohol policies are adhered to at all times.

Management of the Club reserves the right to refuse service of liquor.

Beverage List

SPARKLING WINE

	GLASS	BOTTLE
Lindemans Prem Select Brut	\$5.50	\$16.60
Yellowglen Yellow	\$7.00	\$23.00

WHITE WINE

Lindemans Prem Select Riesling	\$4.20	\$16.60
Saltram Table Makers Sauvignon Blanc	\$6.00	\$19.00
Peter Lehmann Semillon	\$6.50	\$21.50
Grant Burge Semillon Sauvignon Blanc	\$6.50	\$21.50
Wolf Blass Bilyara Chardonnay	\$6.00	\$19.40
Devils Lair 5th Leg White	\$7.50	\$26.50
Lindemans Semillon Chardonnay	\$5.50	\$16.70

RED WINE

Peter Lehmann Shiraz Grenache	\$6.00	\$20.25
Matua Valley Merlot	\$7.00	\$24.70
Wolf Blass Bilyara Shiraz	\$6.00	\$19.30
Saltram Table Makers Cabernet Sauvignon	\$6.00	\$18.00
Rothbury Estate Cabernet Merlot	\$6.50	\$21.50
Devils Lair Fifth Leg Red	\$7.00	\$26.50

HOUSE WINE

	GLASS	750ML	1LT
Dry White	\$3.00	\$11.00	\$13.00
Chardonnay	\$3.00	\$11.00	\$13.00
Shiraz Cabernet	\$3.00	\$11.00	\$13.00

BOTTLED BEER

Tooheys Extra Dry	\$6.70	Crown Lager	\$6.90	Victoria Bitter	\$5.40
Tooheys New	\$5.40	Melbourne Bitter	\$5.40	Hahn Premium Light	\$4.70

DRAUGHT BEER

	MIDDY	SCH
Carlton Draught	\$3.90	\$4.60
Cascade Premium Light	\$3.70	\$4.00

CIDERS AND COOLERS

from \$5.50

SPIRITS

from \$4.00

Orange Juice	Glass	\$3.00	Jug	\$8.40
Soft Drink	Glass	\$3.10	Jug	\$7.90

Terms & Conditions

Tentative Bookings

The Club will hold your tentative booking for 14 days. If you cannot confirm your booking within that time the room may be re-booked. To secure your booking a deposit of \$200.00 is required and \$500.00 for the MV Southern Cross. If your booking is within the 14 days an immediate deposit payment is required. We require the signed Terms and Conditions to be returned at time of deposit or it will be assumed that the terms and conditions have been accepted and that you will abide by the terms and conditions.

Cancellation of Reservation

If the function is cancelled 60 days or more prior to the function, a full refund of the deposit will be given. If the function is cancelled 59-31 days prior to the function, we regret that your deposit will not be refunded. If the function is cancelled 30-8 days prior to function being held, your deposit will not be refunded and a 50% of estimated total revenue will apply. If the function is cancelled 7 days or less prior to the function, your deposit will not be refunded and a 100% of estimated total revenue will apply.

Guaranteed Numbers

We require a realistic indication on numbers 2 weeks prior to the function; we will not accept any decline in numbers within this time frame. We ask for final numbers and function details to be confirmed three working days prior to the function taking place. Charges will be based upon this number. If you fail to advise the Club of any decline in numbers within three working days of the function, you will be charged according to the original numbers indicated at the time of the booking or the number in attendance which ever is the greater. We ask that you abide to the maximum number capacity applicable to the room you have booked; we cannot accept numbers greater than the room capacity. If you do not reach the required minimum number of 30 for a function you will be charged up to the minimum.

Surcharges

A labour charge of \$150.00 per hour will be incurred for any function exceeding the booked time. If the minimum number of 30 is not reached, you will still be required to pay for the minimum. Access prior to 9am will incur a \$50 per hour surcharge.

Settlement of Account

Full settlement of the account, excluding beverage dry tills, is required three working days prior to the event with confirmation of the final numbers. Other charges must be settled at the completion of the function.

Catering Details

To achieve the highest possible standards of service we ask for confirmation in writing of all relevant details of the function at least 14 days prior to the function. To make your event a success, we need information such as function room set-up, menu selection, beverage and entertainment requirements, estimated number of guests, duration of function, and any special requests or equipment required. We cater for special dietary requirements, so please let us have the necessary information by that time. Catering must be included when a private function room is booked.

Food

No food is to be brought in to the Club with the exception of celebration cakes. A minimum charge per person will apply.

Functions without Catering

The Club will not provide alcohol for any function unless there is catering. The Club will provide catering for no less than the number attending.

Conduct

Responsible Service of Alcohol policies are adhered to at all times. The management of the Club reserves the right to refuse service of liquor to any person as they see fit and terminate a function due to inappropriate behaviour. Due to adjoining function facilities and for the comfort of other patrons, the Club management may ask function organisers to reduce/lower any amplified music or sound to an acceptable level.

Damages

The client and guests will be financially responsible for any damages or loss sustained. The Canberra Southern Cross Club Limited does not accept any responsibility for damages or loss of property and equipment during or after the event. The Canberra Southern Cross Club Limited does not permit items or decorations to be attached to walls, ceilings, glass, furniture or any club furniture without prior approval.

Price Variation

We guarantee a function quotation for a period off three months. Whilst we endeavour to maintain all prices printed, to meet rising costs we may have to make changes at our discretion. The Club will advise you beforehand.

ACCEPTANCE

I have read the above terms & conditions and agree to comply.

Date of function _____

Name of your function _____

Please print name _____

Address _____

Phone _____

Signature _____ Member # _____

For all function bookings, the organiser must be a member of the Canberra Southern Cross Club as they will be signing guests into the Club.