



Functions at

BROTHERS LEAGUES CLUB

99-107 Anderson St, Manunda QLD 4870

Ph: (07) 4053 1053

www.brotherscairns.com.au



PLATTER MENU

SHOW STOPPERS

Antipasto \$160

Assortment of cheese, cured meats, marinated vegetables, olives, dip and crackers | 20 pieces

Assorted Tartlets Platter \$150

Pumpkin, caramelized onion & goat cheese / chorizo, grilled capsicum & feta | 24 pieces

Mini Thai Beef & Prawn Salads \$150

Combination of mini Thai beef & Thai prawn salads served in Chinese spoons | 24 pieces

Slider Platter \$165

Pulled pork burger with smoky BBQ sauce and coleslaw & cheeseburger with house burger sauce served on mini brioche buns | 24 pieces

Mixed BBQ Kebab Platter \$250

Selection of BBQ Kebabs including: Thai prawn, cajun beef, lemon myrtle chicken, halloumi and vegetable | 60 pieces

Hot Seafood Platter \$250

1kg calamari, 1kg fish bites, 300g crumbed prawns
Battered fish and crumbed calamari and coconut prawns, served with fresh lemon and tartare sauce

Natural Oysters \$60

Served on ice with fresh lemon and condiments | Dozen
Minimum 2 dozen oysters

Barrel of Prawns \$80

Freshly cooked local prawns, served on ice with fresh lemon and condiments | Barrel

Each platter caters for approximately 15 people and is of a generous nature



PLATTER MENU

THE ALL-TIME CLUB FAVOURITES

Sandwiches Platter \$130

A selection of freshly made sandwiches | 60 pieces

Party Platter \$140

Combination of party pies, sausage rolls, spinach and ricotta, vegetable spring rolls and samosa served with sweet chilli and tomato sauce | 60 pieces

Pizza Lovers \$130

Freshly made pizza including pepperoni, hawaiian and vegetarian | 24 pieces

Trio of Breads Platter \$100

A selection of garlic bread, cheesy garlic bread and tomato bruschetta | 36 pieces

SWEET AND FRUITY

Cakes Platter \$95

Assorted selection of cakes | 40 pieces

Fresh Fruit Platter \$125

Selection of seasonal fruits | 1kg

Assorted Danish \$85

Assortment of mini Danish and sweet pastries | 24 pieces

Scones \$110

Freshly baked buttermilk scones topped with raspberry jam and whipped chantilly cream | 15 pieces

Assorted Cookies & Biscuits \$50

Assortment of Tim Tams, choc chip cookies and short bread | 45 pieces

Each platter caters for approximately 15 people and is of a generous nature



PLATTER MENU

VEGETARIAN/DIETARY PLATTERS

Gluten Free Antipasto \$160

Assortment of cheese, cured meats, marinated vegetables, olives, dip and crackers | 20 pieces

Vegetarian Mezze Platter (Vegan option available) \$165

Veggie sticks, bocconcini and tomato, falafel, hummus, toasted pita, feta, olives | 20 pieces of everything

Vegetarian Slider Platter \$165

Falafel, rocket with herb mayo & grilled mushroom, spinach with halloumi burgers served on mini brioche buns | 24 pieces

Gluten Free Party Platter \$165

Combination of beef party pies, chicken nuggets, sausage rolls, chicken tenders served with sweet chili and tomato sauce | 60 pieces

Gluten Free Pizza Lovers \$150

Freshly made gluten free pizza including pepperoni, hawaiian and vegetarian | 24 pieces

Gluten Free Sandwiches Platter \$150

A selection of freshly made gluten free sandwiches | 60 pieces

Vegan Sandwiches Platter (DF) \$130

A selection of freshly made vegan friendly sandwiches | 60 pieces

Vegetarian Sandwiches Platter \$130

A selection of freshly made sandwiches | 60 pieces

Gluten Free Cakes Platter \$105

Assorted selection of cakes | 40 pieces

Vegan Cakes Platter \$115

Assorted selection of cakes | 40 pieces

Each platter caters for approximately 15 people and is of a generous nature



FUNCTION LUNCHESES

WORKING LUNCH

\$25 PER PERSON

Selection of tea and coffee on arrival, chilled juice or bottled water, assorted wraps and paninis, chef's salad and slice

PRE-SELECTED LUNCH MENU

\$30 PER PERSON

Includes tea, coffee, water, soft drink, or juice.

CHOICE OF MAINS:

Battered Fish Burger

Beer battered fish, lettuce, tomato topped with tartare sauce on a toasted brioche bun served with chips

Beef & Bacon Burger

100% pure beef patty, bacon, cheese, fresh tomato, lettuce & beetroot topped with Brothers burger sauce on a toasted brioche bun served with chips

Crispy Chicken Wrap

Crispy chicken strips, tomato, lettuce, sweet chili aioli wrapped in grilled flour tortilla, served with chips

Quinoa & Roast Sweet Potato Bowl

Roasted sweet potato, beetroot, quinoa, rocket, avocado, pumpkin seeds, red onion and spiced orange vinaigrette

Pumpkin & Feta Salad (V) (GF)

Honey roast pumpkin tossed with Danish feta, rocket, Spanish onion & walnut finished with balsamic dressing



ALTERNATE DROP LUNCH

\$35 PER PERSON

CHOOSE 2 OPTIONS PER DAY FOR YOUR GUESTS

Includes tea, coffee, fruit salad cup, water, soft drink or juice and a brownie or slice.

Grilled Moroccan Chicken

Served with harissa yogurt, garlic roast potatoes and house salad

Sweet Potato and Lentil Curry (V)

Served with basmati rice and Naan bread

Beef Lasagna

Served with garden salad

Beef Massaman

Served with basmati rice and Naan bread

Pan Fried Barramundi

Served with potato rosti, charred broccolini and bearnaise sauce

Chicken Boscaiola

Baked chicken breast wrapped in prosciutto with tomato, white wine cream sauce, parmesan mash and seasonal greens

Vegetable Lasagne

Served with garden salad

Linguine Carbonara

Served with garlic bread



AUDITORIUM SNACK BAR

Hot Chips \$7.90

Served with gravy

Potato Wedges \$8.90

Served with sweet chilli sauce and sour cream

Popcorn Chicken \$9.90

Bite size chicken pieces with southern style seasoning

Mini Pepperoni Pizza \$12.90

9" Pizza, sliced pepperoni, tomato sugo and mozzarella

Beef Burger \$12.90

Beef patty, cheese, lettuce tomato, beetroot, BBQ sauce, burger bun

Kranksy Hot Dog \$12.90

Kranksy sausage, grilled onions, mustard, cheese, soft roll



GRAZING TABLES

& FOOD STATIONS MENU

Grazing Table \$45 PER PERSON

Selection of cured meats including prosciutto, artisan salamis, mortadella, ham, local and imported cheeses, quince paste, seasonal fruit, marinated vegetables, cherry tomatoes, vegetable sticks, marinated olives, dips, assorted crackers and bread sticks

BBQ Station \$45 PER PERSON

Beef and pulled pork sliders, chargrilled chicken and beef skewers, smoked kranisky pulled beef brisket with smoky BBQ sauce, tortilla, coleslaw and potato salad

Each platter caters for approximately 15 people and is of a generous nature



BUFFET

\$40 PER PERSON

Includes tea, coffee, freshly baked bread rolls and garden salad

MAINS (Choose 3 Options)

Slow Cooked Roast Beef with gravy (GF)

Slow Cooked Beef Cheeks with red wine sauce (GF)

Slow Cooked Italian Pork Shoulder with jus (GF)

Roast Pork with apple sauce and gravy (GF)

Pan Fried Chicken Breast with creamy mushroom sauce (GF)

Butter Chicken (GF, DF)

Creamy Pesto & Sundried Tomato Pasta

Beef Lasagne

Vegetarian Lasagne (V)

Falafel Sliders (V)

Pulled Pork Sliders

SIDES (Choose 3 Options)

Oven Roasted Chat Potatoes (GF, DF, VE, V)

Steamed Rice (GF, DF, VE, V)

Oven Roasted Pumpkin Drizzled with honey (GF, DF, V)

Seasoned Wedges

Steamed Seasonal Greens (GF, DF, VE, V)

Cauliflower Cheese

Creamy Mashed Potato

BUFFET ADD'S ON

Natural Oysters - \$3.90 each per person

Kilpatrick Oysters - \$4.90 each per person

Chilled Cooked Local Prawns with cocktail sauce - \$5.90

Battered Honey Sesame Prawns - \$6.90

Gulf Spanish Mackerel Grilled, Battered or Crumbed - \$6.90

Salt & Pepper Calamari - \$5.90

**Specialised buffets available: American, Indian, Family Friendly, Asian, Italian, Aussie Style*



ALTERNATE DROP DINNER

1 COURSE \$50 | 2 COURSE \$70 | 3 COURSE \$80

ENTREE

Garlic Bread

Tomato Bruschetta

Tomato, Spanish onion, fresh basil extra virgin olive oil on grilled baked at red hill ciabatta

Grilled Chicken Skewer

Served with bread and tzatziki

Antipasto

Selection of cured meats, mixed olives, local cheese, marinated vegetables, grilled ciabatta, chilli jam, balsamic and olive oil

Prawn and Avocado Salad

Chilled Tiger prawns, fresh spiced avocado served with roast capsicum coulis

MAINS

Crispy Pork Belly

Roast pork belly with crispy crackling, served with fondant potatoes, pea puree and apple and wholegrain mustard jus

Wild Caught Barramundi with Macadamia and Herb Crust

Wild barramundi fillets, baked to perfection served with orange and fennel salad, garlic roast potato and bearnaise sauce

Chicken Confit

Twice cooked chicken maryland, served with garlic roast potato, seasonal greens and gravy

Slow Braised Beef Cheek

Beef cheeks slowly braised in red wine and fresh herbs, served with creamy mash potato and seasonal greens

Vegetable Lasagne *(V)*

Layers of rich vegetable ragu, pasta and cheesy bechamel sauce, baked to perfection, served on a bed of Napoli sauce

DESSERTS

Vanilla Bean Panna Cotta

With raspberry coulis, fresh mint and strawberry's

Tropical Fruit Plate

Seasonal fruit served with berry sorbet

Tiramisu

Layers of brandy Kahlua and coffee-soaked sponge fingers, mascarpone cream and shaved chocolate

Sticky Date Pudding

Served warm with butterscotch sauce and ice cream

OTHER CHARGES

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

Function organisers are not permitted to supply their own food or beverages, wedding and birthday cakes are permitted. Cakeage fees apply when it requires plating and serving guests.

ROOM ALLOCATION

Brothers Leagues Club reserves the right to reassign the function to another room if the room originally booked is not considered suitable in the opinion of the Club.

DELIVERY AND PICKUP OF EQUIPMENT

Brothers Leagues Club must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Please have all deliveries marked 'ATTENTION: FUNCTIONS/' as well as the function name.

RESPONSIBILITY

The patron assumes the responsibility for all damages caused by them or any of their guests, invitees or other people attending the function.

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning above and beyond normal cleaning.

Brothers Leagues Club will take all necessary care but will not accept responsibility for damage or loss of any client's property before, during or after a function.

The patron is responsible to conduct the function in an orderly manner and in full compliance with the Rules and House Policy of Brothers Leagues Club management and all applicable laws. We reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

Brothers Leagues Club reserve the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner and may be directed to leave the premises.

PRICES

Prices listed in this publication are subject to change and can be modified at the venue's discretion. We will make every effort to inform you of any changes in a reasonable timeframe.

FUNCTION TERMS & CONDITIONS

CONFIRMATION

To confirm your booking we require a signed copy of this Terms and Conditions Agreement to be returned to us with the requested deposit.

CONFIRMATION OF BOOKINGS

Your booking is not confirmed until a deposit is received. We hold tentative bookings for 48 hours only, and if we do not receive confirmation and a deposit booking will be forfeited.

DEPOSIT

A deposit to cover the cost of room hire is essential to secure the date.

PAYMENT

All function accounts must be paid with Credit Card, EFT, EFPTOS, Cash or Bank Cheque at least 7 days before the date of the function. Personal Cheques are not accepted.

FINAL NUMBERS

The final numbers are to be confirmed seven (7) working days before the event. This will be the Guaranteed Number. It is your responsibility to notify us of final numbers. Charges will be based on the Guaranteed Number or the number attending whichever is greater.

CANCELLATIONS

In the event of cancellation the following terms will apply:

1. All cancellations must be made in writing either by email or post.
2. Cancellations with six weeks notice receive a refund on Deposit. After six weeks deposit will be forfeited.

EQUIPMENT HIRE CHARGES

Charges apply for all special equipment or facilities provided for each function - please discuss costs and needs with staff at Brothers Leagues Club.

STAFFING

Function wait staff are included in the cost of the room hire. Should you require additional staff for your function this can be arranged at a cost of \$45.00 per staff member per hour. Security staff are priced at \$75.00 per hour.