



FUNCTION PACKAGE

Everything you need to know when looking at booking your
event/function
with club bargara.

Room Hire Options
we offer three fixed rates

Full Room Front Of House - \$500

Half Room Front Of House - \$250

Full Balcony hire - \$350

Catering Options

We have a set menu and platters menu
You will find both of these menu options in this pack
and they are subject to change.

*Birthdays *Christmas Parties *Weddings *Anniversaries
And many more

FOR ALL YOUR FUNCTION NEEDS
CONTACT US ON

email: functions@bargaragolfclub.com.au

PHONE: 41592221

And ask for Logan Hoar



Terms And Conditions

Tentative Bookings - tentative bookings will be held for 7 days only. if another enquiry is made for the same date we will endeavor to contact you & give you first option.

Condition of Hire - Day time functions available from 8:30 am till 5:30 pm. Night time functions are available from 4pm. A finishing time needs to be negotiated at time of booking.

Confirmation & Deposit - Club Bargara require the Room/Balcony deposit/hire fee to be paid promptly to secure your booking.

Cancellations Of Functions - is required in writing 2 months prior to the date of your function for your deposit/hire fee to be refunded.

Final Numbers - Meal selections and final numbers are required 14 days prior to the date of your function.

Loss Or Damage - Any loss or damage to the club caused by the clients, guests, agent or contractors will be the responsibility of the organizer, and an appropriate charge will apply.

Insurance - Club Bargara will take reasonable care to protect the property of its guests but accepts no responsibility for the loss, damage or theft of merchandise or other property on the premises before, during or after the function.

Menu / Price Variations - Whilst every possible effort is taken to maintain menus & prices these are subject to change at Club Bargara's discretion up to 3 months prior to the function.

Alcohol/Food - No food or alcohol is permitted to be brought into Club Bargara unless otherwise agreed to by Management. It is illegal to serve alcohol to intoxicated persons, disorderly persons or persons under the age of 18.

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Decorations - Standard table settings are included in room hire, table cloths are available at the price we pay for dry cleaning per table cloth (approx \$12 per table cloth) and all other decorations or arrangements are the responsibility of the client.

Guest Conduct/attire - Club Bargara management reserve the right to remove any guests from the premises should we believe they are acting in an unreasonable or unbecoming manner. All club dress codes must be adhered to at all times. Any fancy dress must be pre arranged with management.

Accounts- our policy requires full payment of room hire and meals prior to or on the day of your function. Any bar tabs or accounts pre-arranged with management must be settled before the conclusion of the function.

Cleaning - Whilst normal cleaning is included, should any additional cleaning be required an appropriate fee will apply.

Functions Agreement - Club Management will take all reasonable steps to ensure the conditions of this Agreement are observed, however the complex will not be responsible if it is unable to carry out the terms of this agreement due to circumstances beyond our control, eg. industrial action, Government intervention etc. A signed copy of this agreement is required on confirmation of booking on behalf of all parties. The undersigned agrees to all terms and conditions contained within this document.

Availability- Sadly, due to being a members owned venue, we do not take bookings for functions on a FRIDAY, with no exceptions.

Date of Function: _____

Name _____

Signature _____

Date _____

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Platters Menu

Each platter will cater up to 15 people as an entree.

Tapas Platter

Choose five of the following tapas:

Teriyaki meatballs, Gourmet mini pies, Crumbed Camembert, Battered prawns, Lemon pepper calamari, Chilli prawns, Salmon cakes, Stuffed mushrooms, Spring rolls

\$120

Baked Platter

Gourmet mini quiches, Gourmet mini pies, Gourmet mini sausage rolls, Spinach & feta triangles

\$120

Hot Platter

'Cocktail samosas, Spring rolls, Mini dim sims, Beef balls, Crumbed chicken, Crispy Kabana pieces

\$100

Seafood Platter

Crumbed fish, Lemon pepper calamari, Crumbed scallops, Battered prawns, Crab claws

\$120

Gluten Free Platter

Honey soy chicken skewers, Thai fish cakes, Teriyaki beef skewers, Gourmet mini quiches

\$120

Charcuterie Platter

Pepperoni slices, Kabana, Olives, Cocktail Onions, Cocktail pickles, Cheese pieces, Carrot sticks, Water crackers & Dips

\$80

Dessert Platter

Assorted bite size cakes and slices

\$70

Sandwich Platter

Assorted sandwiches in quarters

\$85

Fruit Platter

Seasonal fruit and berries

\$85

Kids Platter

Chicken nuggets, Battered fish pieces, Mini pies, Hot chips

\$80



Set Menu

Entree Course

choose two of the following:

Garlic Prawns-

Pan seared school prawns in a creamy garlic sauce served atop a bed of rice

Tandoori Chicken Skewers-

Chicken tenderloins served with a bed of scented rice

Caesar Salad-

'Baby cos lettuce, egg, crispy bacon, croutons and shaved Parmesan cheese

Penne Tuscan-

Penne pasta in a tomato sauce with roasted vegetables and Kalamata olives

Main Course

choose two of the following:

All mains served with Seasonal Vegetables

Pork Strip Loin Fillet -

with honey mustard sauce

-

Beef A La Shiraz-

Tender slices of roast beef, worth a rich demi glaze

Chicken, Camembert & Leek-

Succulent chicken breast filled with Camembert and leek, baked and served with a peppercorn sauce

Parrot Fillet-

Fillet of parrot topped with coriander tomato butter



Set Menu

Dessert Course

choose two of the following:

Pavlova-

An Australian favourite served with passionfruit coulis and fresh fruit

Baked Cheesecake-

Topped with strawberry compote

Tiramisu-

Served with double cream

Caramel Panna Cotta-

Rich caramel sauce with a creamy, light panna cotta

\$35 per head for TWO COURSES

\$45 per head for THREE COURSES

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