



# Events

AT CAMPBELLTOWN CATHOLIC CLUB

# Simply You

Campbelltown Catholic Club is Macarthur's leading function venue offering superb 5 star facilities and unmatched service to ensure your function is simply perfect.

Located in Macarthur's premium entertainment and leisure precinct amongst Campbelltown Art Gallery, gorgeous Japanese Gardens, the historic Quondong building and the luxurious 4.5 star Rydges Campbelltown, Campbelltown Catholic Club offers a unique location for your next event.

Our rooms are all fully self contained with private bathroom facilities, individual bars, state of the art lighting, DJ and parquet dance floors. With over 40 years experience our professional team will ensure every facet of your event runs smoothly and our creative team of Chefs can deliver a culinary experience perfectly suited to your event.

From intimate affairs of 50, to gala events for 800 people or more Campbelltown Catholic Club will give you and your guests an event to remember.

To discuss your individual requirements contact Carmen Nardi on 4622 3711 or email [functions@cathclub.com.au](mailto:functions@cathclub.com.au), and let us make your event simply perfect at Campbelltown Catholic Club.



# Facility Details

## VENUE CAPACITY

Each room has its own private bar, bathroom facilities and dance floor.

ROOM	BANQUET	DINNER/ DANCE	CABARET	CLASS- ROOM	THEATRE	U-SHAPE
THE CUBE	720	650	500	400	800	-
FITZROY	240	180	170	170	280	-
PHILLIP	180	150	100	80	200	40
LACHLAN MACQUARIE	160	140	90	70	160	40
MACQUARIE	80	70	50	50	80	35



(with Dance Floor)

## ROOM HIRE FEES

Room Hire Fees are complimentary for events with a two/ three-course meal or full buffet, providing that minimum numbers are met.

The below Room Hire Fees are applicable for all Finger food and Mini buffet functions, or events without catering.

ROOM	FEE
THE CUBE	Price on Application
FITZROY ROOM	\$450 per day or night
PHILLIP ROOM	\$350 per day or night
LACHLAN MACQUARIE	\$350 per day or night
MACQUARIE ROOM	\$300 per day or night

## OTHER FACILITIES

Campbelltown Catholic Club has a wide variety of first class facilities for your guests to enjoy prior to or after your event:

- Café Samba - open from 10am to 10pm ranging from a la carte dining to light meals, coffee and cakes. Café Samba has a seated capacity of 200 people
- Open style Kings Food Court with separate areas offering a deli, daily specials, seafood, carvery and grill sections. The food court has seating for 400 people.
- Infusion Restaurant and Micro-Brewery located adjacent to the Club at Rydges Campbelltown for a sophisticated dining and social setting
- Club Lounge with seating capacity of 600 people
- TAB facility, Club Keno and gaming lounge
- Kidzone – a world of fun for children 10 years and under
- Luxury accommodation at the 4.5 star Rydges Campbelltown located adjacent to the Club
- Aquafit Fitness & Leisure
- Oceana Day Spa

For your convenience Campbelltown Catholic Club also features:

- Car parking on site with 700 car spaces including 2 levels of underground parking with direct lift access to the Club
- Designated bus bays



# Complimentary Inclusions

Provided free of charge with all events held at Campbelltown Catholic Club are:

- Your own personal hostess and wait staff for the duration of the event
- Tables clothed in white linen
- Skirted cake and present tables
- Silver cake knife
- Cake bags
- White linen napkins with option of coloured insert
- Large dance floor



# Entertainment & Decorations

Music and entertainment for your event can be organised by our Functions department at competitive rates. Our resident DJ cost is \$350 for four and a half hours. A Juke Box can be booked for \$220. Outside entertainers are permitted subject to prior approval from the Club.



# Function Menus

## VEGETARIAN MEALS AND SPECIAL DIETS

It is our intention to provide a selection which will appeal to all tastes and cultures. However, if there is any special item you wish to include for your event, please do not hesitate to discuss this with your function coordinator.

Our professional team of chefs are able to cater for your guests with vegetarian or special diet requirements. Please advise us prior to your event of the number of vegetarian meals required or the individual dietary needs of those guests with special diets.

## OVERVIEW

Please be advised that prices quoted for our 2 or 3 course menu and full buffets are inclusive of room hire.

MENU	COST PER HEAD	TYPE	ROOM INCLUDED	HIRE
LUNCH/ DINNER MENU	\$39.00	2 Course	✓	
	\$44.50	3 Course	✓	
TWO COURSE ROAST	\$34.50	2 Course	✓	
CHILDREN'S MENU	\$20.00	2 Course	✓	
BUFFET MENU ONE	\$39.00	Buffet Style	✓	
BUFFET MENU TWO	\$44.50	Buffet Style	✓	
AUSSIE BUFFET	\$39.00	Buffet Style	✓	
HOT ROAST BUFFET	\$39.00	Buffet Style	✓	
FINGER FOOD MENU ONE	\$25.00	Finger Food	✗	
FINGER FOOD MENU TWO	\$29.00	Finger Food	✗	
MINI BUFFET	\$30.00	Buffet Style	✗	

Optional items such as seafood, cheese and fruit platters may be added to some menus at an additional cost.

# Lunch / Dinner Menu

**2 course menu**      **\$39.00 per person**  
**3 course menu**      **\$44.50 per person**

A selection of two choices from each course served alternately

## ENTRÉE

### **Tortellini Boscaiola**

Aldente pasta rings filled with beef, tossed in bacon, onions and mushrooms with a cream sauce.

### **Prawn Cocktail**

Baby tiger prawns served on coral lettuce and seafood sauce with a lemon wedge.

### **Smoked Chicken Caesar Salad**

Traditional Caesar salad, topped with sliced Smoked Chicken breast.

### **Pastry Cases Filled with Seafood**

A melody of Prawns, crab, fish and scallops in a béchamel sauce served in a pastry case.

### **Lasagne**

Tender buttered pasta sheets topped with savoury meat and tomato puree, covered in cheese sauce and baked to perfection.

### **Pumpkin Soup**

Homemade pumpkin soup served with a dollop of sour cream.

### **Chicken Vol au Vent**

Chicken breast fillet and field mushrooms in a cream sauce, presented in a case of puff pastry.

### **Prosciutto and Rockmelon**

Thinly sliced prosciutto ham served on rockmelon with a cumberland dressing of red currant and orange.

### **Pumpkin Ravioli**

Fresh pumpkin in pasta with fresh basil and pine nuts, served in a tomato cream sauce with parmesan.

### **Satay Chicken Skewers**

Satay marinated chicken kebabs served on pilaf rice with satay sauce.

### **Pasta Napolitana**

Pasta spirals tossed in a rich tomato and vegetable sauce, topped with grated parmesan.

## MAIN COURSE

### **Beef Bordelaise**

Eye fillet cooked to a medium texture with mushrooms, bacon, shallots and a red wine sauce.

### **Soy Marinated Sirloin**

Sweet soy marinated grain fed sirloin of beef with shallots in a beef sauce.

### **Steak Dianne**

Lightly flattened beef fillet medallion in a creamy sauce of garlic, worcestershire and brandy.

### **Peppered Pork Cutlet**

Moisture infused pork cutlet with a red currant sauce.

### **Turkey Breast Champagne**

Roast turkey breast topped with a cranberry cream sauce and garnished with mango.

### **Chicken Breast Tarragon**

Grilled chicken breast fillet topped with a white wine, tarragon and cream sauce.

### **Chicken Prosciutto**

Breast of chicken wrapped in sage and prosciutto, served with tomato glaze.

### **Chicken Mango**

Chicken breast fillet with stuffing of mango and brie, topped with a fresh cranberry demi.

### **Chicken Kiev with Bacon and Brie**

Traditional crumbed Chicken Kiev with a filling of bacon and brie, napped with pesto cream sauce.

### **Rosemary and Honey Rack of Lamb**

Four rib rack of lamb roasted, served with a rosemary and honey demi-glaze.

### **Fillet of Perch**

Grilled perch fillet and a lemon butter sauce with fresh parsley.

### **Atlantic Salmon**

Salmon fillet served with a dill and lemon cream sauce.

### **Spinach and Ricotta Triangle**

Spinach and ricotta baked in filo pastry, served with tomato herb sauce.

***All meals are served with fresh seasonal vegetables, bread rolls and butter***

## DESSERT

### **Lemon Meringue Pie**

Shortcrust pastry filled with a lemon curd and topped with creamy meringue.

### **Citrus Tart**

Lemon and lime curd in a light sweet biscuit case.

### **Apple and Blueberry Crumble**

A pastry case filled with apple and blueberries, topped with crumble, served with custard.

### **Apple Pie**

Fresh apple and cinnamon baked in sweet pastry, served with custard.

### **New York Baked Cheesecake**

Your choice of Baked cheesecake on a sweet pastry base, served on a strawberry coulis. Your preferred flavour of passionfruit, blueberry or raspberry.

### **Petite Mortal**

Layers of chocolate mousse, cheesecake and caramel cream on a chocolate biscuit base.

### **Profiteroles Grand Marnier**

Chocolate profiteroles filled with Grand Marnier custard cream.

### **Individual Pavlova**

Pavlova served with fresh seasonal fruit and whipped cream.

### **Sticky Banana and Caramel Gateaux**

Sticky banana cake with caramel and finished with a white chocolate sauce.

### **Mini Chocolate Mud**

Traditional chocolate mud cake finished with a cream and chocolate topping.

### **Strawberries Romanoff**

Strawberries served with Cointreau and fresh cream.

### **Coffee, tea and after dinner mints**

# Roast Menu

## **2 Course**

**\$34.50 per person**

A selection of two choices from each course served alternately. Your menu may consist of either two entrees and two mains OR two mains and two desserts.

## **ENTRÉE**

### **Lasagne**

Tender buttered pasta sheets topped with savoury meat and tomato puree covered in cheese sauce and baked to perfection.

### **Caesar Salad**

Cos lettuce topped with Traditional Caesar dressing and croutons.

### **Penne Napolitana**

Penne pasta tossed in a rich tomato and vegetable sauce, topped with grated parmesan.

### **Pumpkin Soup**

Homemade pumpkin soup served with a dollop of sour cream.

## **MAIN COURSE**

A selection of two Traditional Roasts from the selection below, served with baked potatoes, pumpkin, peas, carrots and gravy.

- Chicken Breast
- Lamb
- Beef
- Pork

**Fresh Bread rolls and butter**

## DESSERT

### **Passionfruit Cheesecake with Strawberry Coulis**

Baked cheesecake on a sweet pastry base topped with passionfruit, served on a strawberry coulis.

### **Mini Chocolate Mud**

Traditional chocolate mud cake finished with a cream and chocolate topping.

### **Individual Pavlova**

Pavlova served with fresh seasonal fruit and whipped cream.

### **Apple Pie**

Fresh apple and cinnamon baked in sweet pastry, served with custard.

### ***Coffee, Tea and after dinner mints***



# Children's Menu

**Under 12 years      \$20.00 per child**

## **MAIN**

Your preferred children's meal, served with Chips.

- Chicken Schnitzel
- Lasagne
- Fish Cocktails
- Chicken Nuggets

## **DESSERT**

- Ice Cream with Flavouring and Freddo Frog



# Additional Menu Items

Campbelltown Catholic Club offers a variety of additional menu items which you may like to consider for your event. Please be advised the following menu options may not be served on their own. They may only be served in addition to a two/three course menu or buffet.

## **Nibblies**

A selection of chips, pretzels, dips and crackers

**\$4.00 per person**

## **Canapés**

Chef's selection of hot and cold canapés served on arrival

**\$4.50 per person**

## **Fruit Platters**

Seasonal sliced fresh fruit platter

**\$5.00 per person**

## **Antipasto Platters**

A variety of continental meats, sun dried tomatoes, cheese, char grilled eggplant and olives

**\$6.00 per person**

## **Cheese Platters**

Australian cheese selection including brie, blue and cheddar cheeses served with crackers

**\$7.00 per person**

# Buffet Menu One

**\$39.00 per person**

## HOT DISHES

A selection of two choices

### **Penne Napolitana**

Penne pasta served with a traditional Italian tomato sauce.

### **Cajun Chicken with Rice**

Cajun spiced chicken pieces served with steamed rice.

### **Beef Stroganoff**

Beef strips cooked with onions, mushrooms, gherkin and tangy cream sauce.

### **Pork with Sweet Chilli Sauce and Fried Rice**

Leg cuts of pork battered and fried coated in a delicious sweet chilli sauce.

## COLD MEAT SELECTION

- Double Smoked Leg Ham
- Continental Meat Selection
- Sirloin of Beef
- Glazed Leg of Lamb

## SALAD VARIETY

- Freshly Tossed Garden Salad
- Creamy Pasta Salad
- Potato Salad
- Coleslaw Supreme

**Fresh Bread rolls and butter**

## DESSERT

A selection of 2 choices served alternately

- Baby Passionfruit Cheesecake
- Sticky Banana and Caramel Gateaux
- Petite Mortal
- Fresh Fruit Pavlova

***Coffee, Tea and after dinner mints***

## SEAFOOD OPTION

Fresh Medium King Prawns and Oysters with accompaniments.  
***Additional \$15.00 per person***



# Buffet Menu Two

**\$44.50 per person**

## HOT DISHES

A selection of two choices

### **Pork Spare Ribs**

Marinated in plum sauce, soy and honey, barbecued to perfection with rice

### **Beef Chasseur**

Braised beef in a mushroom and tomato sauce served with rice

### **Honey Lemon Chicken**

Battered chicken pieces in a honey and lemon glaze served with rice

### **Tortellini Boscaiola**

Al dente pasta rings filled with beef, tossed in bacon, onions and mushrooms with a cream sauce

## COLD MEAT SELECTION

- Honey Glazed Leg of Ham
- Fresh Chicken Platter
- Oven Roasted Breast of Turkey
- Smoked Pork Loin
- Roast Beef with a Seeded Mustard Sauce

## SALAD VARIETY

- Greek Salad
- German Potato
- Tomato and Basil Salad
- Caesar Salad

***Fresh Bread rolls and butter***

## DESSERT

A selection of 2 choices served alternately

- Profiteroles
- Mini Chocolate Mud Cake
- Baby Blueberry Cheesecake
- Macadamia Tart

***Coffee, Tea and after dinner mints***

## SEAFOOD OPTION

Fresh Medium King Prawns and Oysters with accompaniments.  
***Additional \$15.00 per person***



# Aussie Buffet

**\$39.00 per person**

## **HOT DISHES**

- Lamb Chops
- Grilled Sausages
- Chicken Kebabs
- Beef Steaks
- Corn on the Cobb with Rosemary
- Baked Jacket Potato with Sour Cream

## **SALADS**

- Coleslaw
- Potato Salad
- Mixed Tossed Salad

***Damper rolls and butter***

## **DESSERT**

Served alternately

- Pavlova
- Lemon Meringue Pie

***Coffee, tea and after dinner mints***

# Hot Roast Buffet

**\$39.00 per person**

## **HOT SELECTIONS**

A selection of 2 choices from the below

- Roast Beef with Rosemary Jus
- Roast Pork with Apple Sauce
- Roast Leg of Lamb with Gravy
- Baked Ham with a Seeded Mustard Sauce

Served with:

- Roast Pumpkin
- Vegetable Gratin
- Glazed Potatoes
- Fresh Corn on the Cobb

**Bread Rolls and butter**

## **DESSERT**

Served alternately

- Profiteroles Grand Marnier
- Passionfruit Cheesecake

**Coffee, tea and after dinner mints**

# Cocktail Menu

All of our cocktail menus are served buffet style. Please be advised that with the following menus a room hire fee does apply.

## FINGER FOOD MENU ONE

**\$25.00 per person**

- Assorted Mini Quiche
- Flame Grilled Meat Balls
- Spicy Chicken Pieces
- Mini Sausage Rolls
- Mini Seafood Spring Rolls
- Fish Cocktails
- Party Pies
- Calamari Rings (with dipping sauces)
- Cubed Cheese and Crackers
- Fresh Fruit Platter
- Tea and Coffee

## FINGER FOOD MENU TWO

**\$29.00 per person**

- Deluxe Mini Pies
- Mini Sate Beef Kebabs
- Tempura Prawns
- Salt and Pepper Squid
- Asian Seafood Spring Rolls
- Hot Crusted Chicken Pieces
- Assorted Mini Quiches
- Curry Puffs (with dipping sauces)
- Cubed Cheese and Crackers
- Fresh Fruit Platter
- Tea and Coffee

## OPTIONS

- Assorted sandwiches available with the above cocktail menus only for an additional \$3.50 per head.
- Finger Food Menus 1 and 2 may be served cocktail style for an additional \$5.00 per head.

# Mini Buffet

**\$30.00 per person**

- Beef Stroganoff
- Honey and Soy Marinated Chicken Pieces served with Saffron Rice
- German Potato Salad
- Tossed Garden Salad
- Coleslaw Supreme
- Cheese and Fresh Fruit Platter

***Includes fresh bread rolls and butter, tea, coffee and after dinner mints***



# Beverage Options

## **OPTION ONE - DRY TILL**

Beverages are charged according to consumption. You nominate how much you would like to spend and the beverage selection you wish to be served to your guests.

Please note – spirits and ready mixed drinks are not be included in the dry till.

## **OPTION TWO - CASH BAR**

All guests pay for their own drinks.



# Terms & Conditions

## **Club Membership**

The Registered Clubs Act requires that any person holding an event within Campbelltown Catholic Club must be a member. The member is then responsible for all non-members of the Club and any one who is under the age of 18 years. Please contact the Club for membership information.

## **Minimum Numbers**

A minimum number of 60 adults are required on a Saturday night. A minimum of 50 adults are required on Friday or Sunday. Smaller numbers will be catered for, however additional charges may apply.

## **Room Hire**

Prices quoted for our 2 or 3 course menu and full buffets are inclusive of room hire. However if you choose one of our Cocktail Menus or Mini Buffets then the room hire fee will apply.

## **Confirmation of Bookings**

Tentative bookings will be held for fourteen (14) days. The confirmation of bookings must be made in writing together with the signed Terms and Conditions form accompanied by the requested deposit within the fourteen days of the initial booking. Campbelltown Catholic Club reserves the right to cancel any booking not confirmed within fourteen days without further correspondence.

## **Payment Details**

A deposit of \$500 is required to confirm the booking with full payment being made two days prior to the event. Payments must be made by cash, credit card, EFTPOS, bank cheque or direct deposit into the following Westpac bank account:

Account Name: Campbelltown Catholic Club  
BSB: 032-718  
Account Number: 263-658

## **GST**

Prices are inclusive of GST.

## **Quoted Prices**

Every effort will be made to maintain the prices originally quoted however these are subject to market conditions. All prices are confirmed 3 months prior to the event.

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## **Cancellations**

For Cancellations of confirmed bookings the following conditions apply:

- All cancellations must be made in writing.
- Provided more than three months notice is given the deposit will be refunded less \$100 cancellation fee.
- If the booking is cancelled within three months of the event the deposit (less \$100 cancellation fee) will be refunded only if the room has been re-booked.
- If the event is transferred from one date to another a second deposit is required. The original deposit will be refunded in full if the original date is re-booked.

## **Hire Period**

Rooms are allocated for a maximum period a four and half hours. Clients are reminded that the room must be vacated within thirty minutes of the finishing time.

## **Bar Service/ Drink Packages**

Bar service will be provided for a period of four (4) hours only. No extension of time is permitted due to the responsible service of alcohol legislation. Alcoholic beverages will not be served to persons under the age of 18 years, or to any person considered to be intoxicated.

## **Final Numbers**

Final numbers are required 7 days prior to the event. This will then be regarded as the minimum number for catering and invoicing purposes.

## **Floor Plans**

Completed floor plans for all functions must be returned 7 days prior to the event.

## **Cleaning**

Confetti, rice or similar materials are not to be used on Club premises or grounds. The use of such materials on or around premises will incur a \$300 cleaning fee.

## **Damages**

We ask that organisers liaise with staff over display arrangements to prevent any damage to the premises. Clients will be financially liable for any damage sustained to the Club or its property. No staples, sticky or masking tape, blu tac, nails, glue or velcro may be used on any walls, door or other surface or part of the Club.

## **No Smoking**

All rooms and all internal areas of the Club are non smoking. Outdoor smoking areas are easily accessible from all rooms within the Club.

## **Food and Beverage**

No food or beverage is permitted to be brought onto the Club's premises at any time (with the exception of celebration cakes such as birthday, engagement). Prior arrangements for celebration cakes must be made with the Club's Functions Manager.

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### Venue Responsibility

Campbelltown Catholic Club does not take responsibility for the damage or loss of personal items before, during or after a function. No responsibility will be taken for gifts or decorations brought onto the premises.

### Client Responsibility

The client is responsible for the conduct of all guests and invitees and indemnifies the Club for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. It is expected that the member will conduct the function in an orderly manner and in compliance with the rules of the Club and the Law (Responsible Service of Alcohol).

### Guest Sign In

Everyone entering the Club must sign in at reception. Your guests must either be a member of the Campbelltown Catholic Club, live outside the 16km radius or be signed in by a member.

### Function Approval

All events booked with Campbelltown Catholic Club are subject to approval by the Club's Board of Directors. The Club reserves the right to vary or cancel any booking if:

- The event is deemed to oppose the objectives of Campbelltown Catholic Club or may prejudice the reputation of Campbelltown Catholic Club
- The event is deemed to be providing goods, services or information which may be seen as inappropriate or in contradiction of the Catholic faith
- Should the Club exercise its right to cancel a booking, any deposit paid to the Club will be reimbursed in full to the client. The Club will not accept any liability for any other costs incurred by the client in relation to the booking.

All events shall be conducted in an orderly manner and comply with the rules of Campbelltown Catholic Club and all applicable laws.

### Acceptance of Terms and Conditions

I have read and accept the above conditions:

Function Date \_\_\_\_\_ Time \_\_\_\_\_  
Function Room \_\_\_\_\_ Guest Numbers \_\_\_\_\_  
Name \_\_\_\_\_ Member Number \_\_\_\_\_  
Address \_\_\_\_\_  
Phone \_\_\_\_\_ Email \_\_\_\_\_  
Signature \_\_\_\_\_ Date \_\_\_\_\_