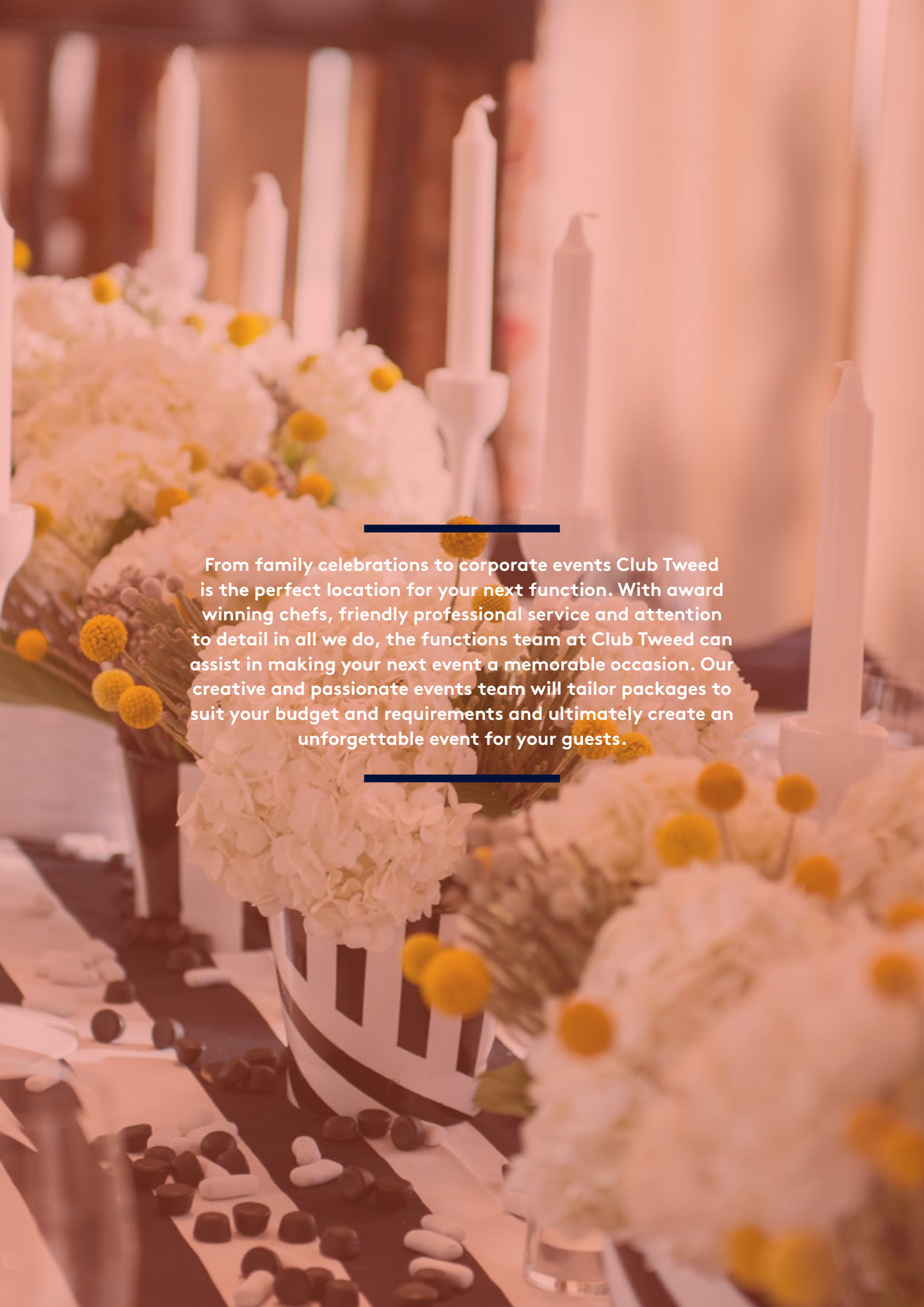
Your Tailored Events & Functions

ESTABLISHED 1921

Club Tweed



From family celebrations to corporate events Club Tweed is the perfect location for your next function. With award winning chefs, friendly professional service and attention to detail in all we do, the functions team at Club Tweed can assist in making your next event a memorable occasion. Our creative and passionate events team will tailor packages to suit your budget and requirements and ultimately create an unforgettable event for your guests.

Sit Down Package

MINIMUM 30 PEOPLE

ENTRÉE SELECTION **$15.00pp**

Choice of two - served 50/50

- Thai Beef Salad (GF)
- Fresh King Prawn and Avocado Stack (GF)
- Asian Chicken Tenderloin Salad with mixed leaves, julienne vegetables and a Japanese dressing (GF)
- Coconut Coated King Prawns with Wasabi Dipping Sauce
- Smoked Salmon with apple, celery and potato salad, horseradish cream (GF)
- Roasted Pumpkin, Red Onion, Spinach, Cherry Tomato Salad with feta cheese & raspberry dressing (GF), (V)
- Smoked Chicken Salad with mixed greens and Moroccan yogurt dressing (GF)

MAIN SELECTION **$40.00PP**

Choice of two - served 50/50

- Oven Roasted Rib Fillet of Beef with grilled prawns, béarnaise sauce, au gratin potato, Dutch carrots, fresh asparagus
- Chicken Breast filled with an Apricot and Macadamia filling, Duchess potato, cauliflower and broccoli and served with a mustard Jus
- Herb Crusted Barramundi with sweet potato mash, sugar snap peas and asparagus tips
- Leek and Roasted Field Mushroom Risotto with shaved parmesan
- Roasted Pork Cutlet with panko and chorizo crust served on potato gratin

Served with seasonal vegetable

PREMIUM SELECTION **$45.00PP**

- Roast Lamb Rack with smoky mash potato, roasted cherry tomatoes and green beans and a rosemary jus
- Grilled Atlantic Salmon with Dukkha crust served on a roasted pumpkin risotto and pea purée
- Grilled Eye Fillet (200grams) served with parsnip mash, mushroom ragout tartlet, green beans wrapped in prosciutto and red wine jus
- Duck Confit Al 'Orange with mixed leaves, orange segments, cherry tomato, red onion, pecans, beetroot, blood orange dressing
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DESSERT SELECTION **$10.00PP**

Choice of two - served 50/50

- Passionfruit Cheesecake
- Crème Caramels
- Sticky Date Pudding
- Lemon Meringue Tart
- Apple Pie
- Pavlova and Fresh Fruit Salad

Cocktail Package

MINIMUM 20 PEOPLE

Four choices	$19.50pp
Six choices	$22.50pp
Eight choices	$25.50pp

SELECT FROM THE LIST BELOW

- Chicken Satay Skewers (1)
- Prawn Gyoza (2)
- Sticky Chicken Wings (2)
- Bbq Meat Balls In Bourbon Sauce (2)
- Puller Pork Slider (1)
- Curry Puff V (2)
- Mushroom, Goats Cheese Tart (V) (1)
- Arancini With Semi Dried Tomato (V) (1)
- Homemade Sausage Rolls (1)
- Pork Belly Steam Buns (1)
- Bbq Jack Fruit Steam Buns (V) 1
- Spinach And Feta Roll (V) (1)
- Beef Slider (1)
- Barramundi Goujon (1)
- Crumbed Prawn Cutlet (1)
- Vegetable Spring Roll (V) (1)
- Crispy Pork Belly, Sweet Chilli Sauce (1)
- Smoked Salmon Blinis (1)
- Mini Quiche Lorraine (1)
- Pork And Chive Dumpling (1)
- Beef Empanada (1)

Selection includes appropriate condiments and served on platters or in hot chaffing dishes and price quoted is per person

V denotes vegetarian
(1) denotes number of pieces per selection

All served with suitable condiments in chafing dishes buffet style

(Please note that there is an allowance of two pieces of each item per person) All Prices quoted are per person.

Gourmet Breakfast Package

BUFFET STYLE

MINIMUM 20 PEOPLE $24.50PP

- Fresh Fruit
- Cereal
- Lean Bacon,
- Chipolata Sausages,
- Grilled Tomato,
- Hash Brown,
- Sautéed Mushrooms,
- Poached Eggs
- Orange Juice
- Tea and Coffee

Light Lunch Packages

MINIMUM 10 PEOPLE

GOURMET SANDWICHES PACKAGE	**$12.00PP**
with Fresh Orange Juice	$14.50pp
with Fresh Orange Juice and Fresh Fruit Platter	$18.50pp
GOURMET WRAPS AND ROLLS PACKAGE	**$15.00PP**
with Fresh Orange Juice	$17.50pp
with Fresh Orange Juice and Fresh Fruit Platter	$21.50pp

Vegetarian options available

Gluten free breads *add $1.50pp*

Served with a Tea and Coffee buffet

Morning & Afternoon Tea Package

MINIMUM 10 PEOPLE

Select one option $10.50pp
Select two options $13.50pp
Select three options $15.50pp

SWEET SELECTION

- Homemade Scone, Jam and Cream
- Freshly Baked Sweet Mini Muffins
- Mini Donuts
- Fresh Fruit Platter

SAVOURY SELECTION

- Spinach and Feta Rolls (V)
- Mini Beef Pies
- Vegetarian Spring Rolls (V)
- Mini Quiche Lorraine

Served with fresh brewed coffee and Madura tea

Lunch Package

MINIMUM 20 PEOPLE $25.50PP

Select two options

- Quiche Lorraine*
- Roast Vegetable Frittata*
- Beef Lasagna*
- Butter Chicken and Jasmine Rice*
- Stir-fry Asian Vegetable (v)*
- Niçoise Salad
- Chicken Caesar Salad
- Warm Pumpkin and Beetroot Salad
- Beer Battered Flat Head and salad

Served with chat potato and tossed salad

High Tea

BUFFET STYLE
MINIMUM 20 PEOPLE $28.50PP

- Gourmet Sandwiches,
- Freshly Baked Scones, Jam & Cream
- Mini Donuts
- French Pastries
- Ham and Cheese Croissants
- Mini Quiche Lorraine
- Brewed Tea & Coffee

Conference Day Delegate Packages

MINIMUM 30 PEOPLE

FULL DAY DELEGATE PACKAGE $55.00PP

- Venue hire
- Morning tea (select one item)
- Working lunch: sandwiches, wraps, fruit platter, orange juice
- Afternoon tea (select one item)
- Water and mints
- Pads and mints
- Data projector and screen
- Lectern and hand held microphone

HALF DAY DELEGATE PACKAGE $40.00PP

- Venue hire
- Morning tea or afternoon tea (select one item)
- Working lunch: sandwiches, wraps, fruit platter, orange juice
- Water and mints
- Pads and mints
- Data projector and screen
- Lectern and hand held microphone

Morning Half Day until 12pm
Afternoon Half Day starts at 1pm
The Club operates on daylight saving time

SELECTION

Morning & Afternoon Tea Package

SWEET SELECTION

- Homemade Scone, Jam and Cream
- Freshly Baked Sweet Mini Muffins
- Mini Donuts
- Fresh Fruit Platter

SAVOURY SELECTION

- Spinach and Feta Rolls (V)
- Mini Beef Pies
- Vegetarian Spring Rolls (V)
- Mini Quiche Lorraine

Served with fresh brewed coffee and Madura tea

Light Option

- Quiche Lorraine*
- Roast Vegetable Frittata*
- Beef Lasagna*
- Butter Chicken and Jasmine Rice*
- Stir-fry Asian Vegetable (v)*
- Niçoise Salad
- Chicken Caesar Salad
- Warm Pumpkin and Beetroot Salad
- Beer Battered Flat Head and salad

Served with chat potato and tossed salad

Buffet Packages

ENTRÉE SELECTION **$15.00PP**

Choice of two - served 50/50

- Thai Beef Salad (GF)
- Fresh King Prawn and Avocado Stack (GF)
- Asian Chicken Tenderloin Salad with mixed leaves, julienne vegetables and a Japanese dressing (GF)
- Coconut Coated King Prawns with wasabi dipping sauce
- Smoked Salmon with apple, celery and potato salad, horseradish cream (GF)
- Roasted Pumpkin, Red Onion, Spinach, Cherry Tomato
- Salad with feta cheese & raspberry dressing (GF), (V)
- Smoked Chicken Salad with mixed greens and Morocan yogurt dressing (GF)

CHEESE SELECTION **$10.00PP**

A selection of 4 of the following cheeses served with dried fruit and crackers:

- Havarti
- Gouda
- Vintage
- Camembert
- Brie
- Edam
- Blue Costello

COLD BUFFET **$35.00PP**

MINIMUM 30 PEOPLE

Choice of two - served 50/50

PLATTERS OF:

- Carved Leg Ham
- Roast Beef
- Seasoned Chicken
- Charcuterie Selection
- Fruit Platter

Served with tossed garden salad, potato salad, Greek salad and Asian Slaw

DESSERT SELECTION **$10.00PP**

Choice of two - served 50/50

- Baked New York Cheesecake with macerated berries
- Pear and hazelnut tart with mascarpone
- Bitter Chocolate Mousse Dome with raspberry coulis
- Sticky Date Pudding with vanilla bean ice cream
- Apple Crumble tart with Chantilly cream
- Pavlova and Fresh Fruit Salad

HOT CARVERY BUFFET **$40.00PP**

MINIMUM 30 PEOPLE

Choice of two - served 50/50

PLATTERS OF:

- Baked Glazed Leg Ham
- Roast Beef Mustard Crust
- Seasoned Chicken
- Roast Loin of Pork

Served with roast potato, pumpkin, sweet potato and honey carrot and green beans.

DESSERT SELECTION **$10.00PP**

Choice of two - served 50/50

- Baked New York Cheesecake with macerated berries
- Pear and hazelnut tart with mascarpone
- Bitter Chocolate Mousse Dome with raspberry coulis
- Sticky Date Pudding with vanilla bean ice cream
- Apple Crumble tart with Chantilly cream
- Pavlova and Fresh Fruit Salad

Bar Options

OPTION 1 - DRY TILL

Beverages are charged according to consumption. You nominate how much you would like to spend and what you wish to be served.

OPTION 2 - CASH BAR

All guests pay for their own drinks.

SPARKLING

- Selection of Bottled Sparkling — from $23.50
- Selection of Glass of Sparkling — from $10.50

WINE

- Selection of Bottled Wines — from $23.50
- Selection of Glass Wines — from $6.00

BEER ON TAP

- Heavy 250ml — from $6.00
- Light 425ml — from $4.50

Bottle	from $5.50
Ciders	from $7.00
Spirits (30ml)	from $7.30
Spirits (Rtd)	from $7.70
Cocktails	$12.00
Liqueurs	from $7.50
Non-Alcoholic (Bottle)	from $4.40
Soft Drinks (425ml)	from $4.30

Club Tweed Practices Responsible Service of Alcohol.
All meals, prices and times are subject to change

Our Spaces

BISTRO 16 TERRACE (1)

While enjoying the delights of the menu, you can relax in the Bistro 16 Terrace with views over the bowling greens and with lush green foliaged hanging white baskets, white cane chairs and charming Herringbone tiles giving the feeling of being outdoor but enjoying the comfort of an indoor air-conditioned area. The lighting is soft contributing to a soothing and relaxing dining atmosphere perfect up to 60 guests. Subject to availability

- Stand up Function/cocktail 60
- Sit down dinner 40

THE GLASS (2)

The Glass is a contemporary, sophisticated room that conveys a sense of stylishness, elegance and celebration. A simple confident name that is inspired by the full-length gallery of light infused windows that add to the elegance of the room design. The Glass is sure to enhance any style of event. The Glass is suitable for a private gathering with an open bar and use of audio-visual equipment for a video or slide presentation.

- Stand up function/cocktail 100
- Sit down dinner with dance floor 60
- Sit down dinner without dance floor 80

OPALS ROOM (3)

The room is completely adaptable event space ideal for a variety of special occasion. The room is suitable for large group, cocktail party wedding and conference with an open bar.

- Stand up function/cocktail 130
- Sit down dinner with dance floor 80
- Sit down dinner without dance floor 120

THE BOARD ROOM (4)

Perfect for small meetings, seminars and training, The Boardroom can comfortably seat up to 12 people and is located in the ground floor. The Boardroom is equipped with luxurious leather chairs, sufficient lighting and audio requirements.

nineteen21 RESTAURANT & BAR (5)

nineteen21 Restaurant and Bar offers members and guests a beautiful exterior décor and a relaxed yet vibrant atmosphere perfect for up to 80 guests.

Additional Charges

Room Hire	$200.00
Dance Floor	price on application
Data Projector & Screen	$75.00
Television/Video	$30.00
White board	$30.00
Lectern	$30.00
Microphone	$30.00
Lapel Microphone	$30.00
Chair covers and coloured sashes per person	$5.50
Additional Cleaning Charge (if applicable)	$200.00

General Terms And Conditions

- Confirmation of booking and a deposit of $200 is required within two (2) weeks of the tentative booking being made.
- Tentative numbers must be provided 21 days from the event for rostering purposes.
- Charges will be based on confirmed numbers 7 days prior to the event or the actual attendance, whichever is the greater.
- Cancellations less than four (4) weeks before the function forfeits any deposit paid.
- A surcharge of 15% is applicable to the food and beverage account on a Sunday and/or Public Holiday.
- Children between 4 and 12 years of age are charged at one-half of the adult charge, and under four years are free.
- We regret that clients are not permitted to provide their own food and beverages (wedding cake is the exception) and, of course, any food not consumed remains the property of the Club.
- Club Tweed may request a security guard be present, at the clients costs, if it be deemed necessary.
- Club Tweed promotes 'The Responsible Service of Alcohol' and the Club requires all guests to comply with the Club's policy on the service of alcohol.
- The client is responsible for payment of excessive cleaning and damage to Club property.
- Please note these prices are current as of June 2020 and may change at management discretion.
- Event bookings not available Christmas Day.

ESTABLISHED 1921

Club Tweed

GET IN TOUCH

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