

The Club

HOTEL GLADSTONE

FUNCTION PACK

CELEBRATE WITH US!

Eat, drink and celebrate at The Club Hotel, Gladstone. Our newly renovated venue is the perfect location for your next event.

Our spaces are designed to accommodate a wide variety of functions up to 120 guests, offering a range of different package options to suit any requirements.

Let our team create a unique function package to suit your needs.



FUNCTION SPACES



FUNCTION ROOM

Our private function room can cater for up to 60 guests seated and 100 guests for a cocktail style event. The room is available for parties, receptions, corporate events, training and meetings. Celebrations to corporate lunches and events.

SPACE TYPE						
Indoor	60	120	Y	Y	House Music	Y

BEER GARDEN

The new beer Garden is an open air, semi-private space suitable for social celebrations. Enjoy a sectioned area that still allows you to soak up the atmosphere of the venue, conveniently located with a view of the kids’ playground, this option is fantastic for casual get-togethers and kids’ birthday parties.

SPACE TYPE						
Covered	30	50	N	N	House Music	N
Outdoor	-	80	N	N	House Music	N

CAPTAIN’S TABLE

The Captain’s Table is perfect for intimate dinners, luncheons and special family gatherings. It offers a cosy experience for you and your guests. throughout.

SPACE TYPE						
Semi Private	24	-	N	N	House Music	N



CANAPÉS

4 PIECES - \$24

6 PIECES - \$36

8 PIECES - \$48

Min 20 pax.

COLD

VEGETABLE RICE PAPER ROLL (*VG, gf*)

SMOKED SALMON horseradish cream, dill, blini

GOATS CHEESE & CARAMELISED ONION TACO (*V, gf*)

DUCK RICE PAPER ROLL (*gf*) peaking dipping sauce

MOJO PORK MINI TACO tomato salsa

RARE ROAST BEEF aioli, piccalilli, encroute

SHRIMP COCKTAIL CROSTINI spiced avocado

HOT

MINI DAGWOOD DOG tomato ketchup

CHAR GRILLED CHICKEN SKEWER satay sauce

PEA & MINT ARANCINI (*v, gf*) crumbled fetta

BOLOGNAISE ARANCINI nacho cheese, parmesan

CHEESEBURGER SPRING ROLL burger dipping sauce

MAC & CHEESE CROQUETTE (*V*) tomato chilli relish

BEEF SAUSAGE ROLL pickle relish

CHICKEN, PRAWN & GINGER WONTON wasabi mayo

CHEESE & BACON MINI PIZZA

MOROCCAN SPICED CAULIFLOWER (*vg, gf*) plant-based aioli

SUBSTANTIAL ITEMS \$11ea.

PORK BAO BUN crispy pork belly, cucumber, soy dressing

RARE ROAST BEEF mustard horseradish cream, Yorkshire pudding

BEEF SLIDER beef pattie, American cheddar, dill pickle, ketchup, brioche bun

MUSHROOM SLIDER (*v*) braised shitake mushroom, scamorza,

tomato chilli relish, buttercrunch lettuce

MINI DOG frankfurt, American mustard, ketchup, crispy onions, cheddar

FISH & CHIPS battered fish, fries, lemon, tartare

FRIED CHICKEN TENDERS pickles, honey, hot sauce

LOADED NACHOS (*v, gf*) tortilla chips, nacho cheddar, chilli beans,

tomato salsa, sour cream, Guacamole

SALT & PEPPER SQUID schezwan seasoning, fries, aioli

PERI PERI CHICKEN SKEWERS (2) pico de gallo, flat bread

PLATTERS

FEEDS 8 – 10 PEOPLE

BREAD & DIPS \$65

3 house made dips, pickles, crudités, rustic bread

ANTIPASTO PLATTER \$80

Prosciutto, smoked ham, salami, Australian cheese, dried fruit, crackers, basil pesto, toasted sourdough

STONE BAKED PIZZA PLATTER \$80

2x Margherita & 2x Pepperoni with chips GFO

SEAFOOD PLATTER \$140

Fresh local prawns, salt & pepper calamari, battered fish, sweet chilli & lime mussels, potato cakes, condiments

AUSSIE PLATTER \$100

Mini meat pies, sausage rolls, dagwood dogs, mini pizza, chips

YUM CHA PLATTER (25 PIECES) \$70

Pork shiu my, vegetable spring rolls, chicken dim sums, prawn crackers, selection of sauces

VEGETARIAN PLATTER (25 PIECES) \$100

Assorted Quiche, fried arancini, halloumi sticks, garlic bread, selection of sauces

CHICKEN WINGS (25 PIECES) \$90

Southern fried chicken wings, smokey bbq & hot sauces

SKEWERS (25 PIECES) \$90

Spiced chicken skewers, Lamb skewers, Halloumi & vegetable skewers

CHEESE PLATTER \$90

Selection of three artisanal cheeses including soft, blue and hard. Accompanied with lavosh breads, peppered fig paste, quince, assorted fresh and dried fruits

FRUIT PLATTER \$60

Seasonal melons, pineapple, berries, grapes, vanilla yoghurt



SET MENUS

2 COURSE \$70 / 3 COURSE \$80

Please select two options from each course to be served alternately

ENTRÉE

SALT & SZECHUAN PEPPER CALAMARI papaya salad, aioli, lime

KARAAGE CHICKEN pickled ginger, wakame, edamame, roasted sesame dressing, sriracha, kewpie

MUSHROOM ARANCINI (V) Napoli, rocket and shaved parmesan

BRUSCHETTA (V) turkish bread, cherry tomato, olives, persian fetta, olive oil, balsamic glaze, basil

DUCK AND PLUM SPRING ROLLS hoi sin, watercress salad

MAIN MEALS

OVEN ROASTED ROSEMARY INFUSED LAMB RUMP

roasted root vegetables, lemon potatoes, mint salsa

SLOW COOKED PORK BELLY crackling, truffled cauliflower puree, roasted kipfler potatoes, sauteed baby broccoli

250GM RUMP STEAK rustic chips, sauteed carrots, brocolini, red wine jus

CRISPY SKINNED HUMPTY DOO BARRAMUNDI FILLET

salad of mango, avocado and macadamia nuts, citrus dressing, charred lemon cheek

QLD PUMPKIN CURRY (VG, GFO)

Thai coconut pumpkin curry, chickpeas, green bean, roasted capsicum, pita bread

DESSERTS

WARM CHOCOLATE BROWNIE honeycomb, cherry, fudge sauce

STICKY DATE PUDDING salted caramel, vanilla ice cream, salted pretzel

STRAWBERRY MOUSSE (GF)

Caramelised white chocolate, chargrilled rum pineapple



BEVERAGE PACKAGES

STANDARD

2 HOURS – \$47PP
3 HOURS – \$59PP
4 HOURS – \$71PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Heavy Beer Tank Street Lager
Byron Bay Premium Lager
Light Beer XXXX Gold

Selection of soft drinks and juice

ADD ONS

SPIRIT UPGRADE

Available to add to all beverage packages (minimum of 50 guests). **\$25PP**

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional **\$15PP** (minimum of 20 guests).

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

COCKTAILS

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

PREMIUM

2 HOURS – \$57PP
3 HOURS – \$69PP
4 HOURS – \$81PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Mandoletto Pinot Grigio
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Pirathon Blue Label Shiraz
Marques de Tezona Tempranillo

Heavy Beer Tank Street Lager
Byron Bay Premium Lager
Stone & Wood Green Coast Lager
Light Beer XXXX Gold

Selection of soft drinks and juice



CONTACT US

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