

Function Pack





WELCOME TO *Club Hotel Gladstone*

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 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	IN-HOUSE	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	IN-HOUSE	N
OUTDOOR	–	80	N	N	IN-HOUSE	N



CAPTAINS 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	IN-HOUSE	N

PLATTERS

FEED 8 - 10 PEOPLE

BREAD & DIPS | 90

3 assorted Dips, Toasted Sourdough, Lavosh, Vegetable Crudites

CHARCUTERIE PLATTER | 130

Selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, celery, cherry tomato, dip and crackers

AUSSIE PLATTER | 115

10 Party Pies, 10 Sausage Rolls, 10 Mini Quiche. Tomato Sauce, BBQ Sauce, Aioli. Parsley.

YUM CHA PLATTER | 100

10 Prawn & Chive Dumplings, 10 Vegetable Spring Rolls, 10 Satay Chicken Skewers. Prawn Crackers, Soy Sauce, Sweet Chilli, Pickled Cucumber.

VEGETARIAN PLATTER | 100

10 Croquettes, 10 Arancini, 10 Spinach & Ricotta Rolls, Aioli, Tomato Relish, Parsley

WINGS | 75

3kg Buffalo Wings, Carrot & Celery Sticks, Ranch Dressing

CHEESE PLATTER | 105

Selection of cheeses, dried apricots, dried figs, fruit

BEEF PIES | 60

30 Gourmet Angus Beef Pies, Tomato Sauce, Parsley

GLUTEN FREE | 110

10x Arancini, 10x Vegan Leak and mushroom pies, 10x pieces of pizza, carrot & celery

MIXED SANDWICHES | 75

Chefs selection of Gourmet Sandwiches

SWEET PLATTER | 95

Variety of delicious sweet treats

PLATTERS

4 PIECES - \$28 | 6 PIECES - \$38 | 8 PIECES - \$46 | MIN 20 PAX.

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

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

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 Szechuan seasoning, fries, aioli
PERI PERI CHICKEN SKEWERS (2) pico de gallo, flat bread

SET MENUS

2 COURSE \$90 / 3 COURSE \$80

PLEASE SELECT TWO OPTIONS FROM EACH COURSE TO BE SERVED ALTERNATELY

Entrees SELECT (2) OPTIONS

SALT & SZECHUAN PEPPER CALAMARI

papaya salad, aioli, lime

KARAAGE CHICKEN

pickled ginger, wakame, edamame, roast ed 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

Mains SELECT (2) OPTIONS

OVEN ROASTED ROSEMARY INFUSED LAMB RUMP

roasted root vegetables, lemon potatoes, mint salsa

SLOW COOKED PORK BELLY

crackling, truffled cauliflower puree, roast ed 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, roast ed capsicum, pita bread

Dessert SELECT (2) OPTIONS

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 PACKS

* PLEASE NOTE, ALL PACKAGES SUBJECT TO PRODUCT AVAILABILITY

Standard

**2 HOURS \$48PP | 3 HOURS \$61PP
4 HOURS \$75PP**

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Heart s 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

Premium

**2 HOURS \$59PP | 3 HOURS \$73PP
4 HOURS \$87PP**

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

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

Selection of soft drinks and juice

Add Ons

SPIRIT UPGRADE

available to add to all beverage packages (minimum 50 guests) \$29pp

COCKTAILS UPGRADE

Treat your guests to a bespoke cocktail on arrival for an additional \$18PP (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.

GET IN TOUCH



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