

CATERING MENUS



The
waves
sports club

CORPORATE | FUNCTIONS | WEDDINGS | PRIVATE PARTIES



ABOUT US

WELCOME TO THE WAVES SPORTS CLUB CATERING

The Waves Sports Club prides itself on being a market leader in Bundaberg for both onsite and offsite catering. From smaller, more intimate parties and corporate gatherings of up to 50 guests, to very large weddings and more formal events of up to 500, The Waves has an impressive portfolio of repeat clientele. Both private and corporate are complemented by an abundance of accolades and praise for its catering service.

SAILS FUNCTION ROOM

The Sails Function Room is a private, large open space with modern decor, perfect for all event types including, standing/cocktail, sit down dinner and theatre style. It boasts an exclusive bar, multi entry/exit access, a private designated smoking area and a green room.

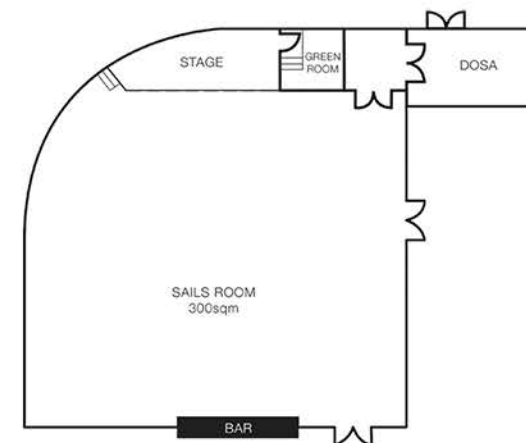
ADDITIONAL SERVICES AND EQUIPMENT:

- Full table, chair and high bar dressing options
- Adjustable sound and lighting
- Two cordless microphones
- Headset microphone
- Free wifi
- Twin projectors with laptop connectivity for audio and visual
- Adjustable air conditioning
- A full and complete range of catering options
- Large mobile white board
- 1.8m trestle tables and/or 1.83m oval tables
- Mobile lectern
- Flip chart, markers and paper

DANCE FLOOR HIRE COST: \$200

ROOM HIRE COST: \$450

*Please note room is hired in conjunction with catering only.



Theatre - 150 PAX

Sit down - 200 PAX

Standing/cocktail - 250 PAX

PIER ONE FUNCTION ROOM

Newly renovated, the Pier One Function Room is the newest addition to The Waves private function portfolio and Bundaberg function needs. The brand new room is slightly smaller, catering for the more intimate of events with its low ceiling and modern decor. It boasts an exclusive bar, private toilets, a smoking area and multiple entry/exit access.

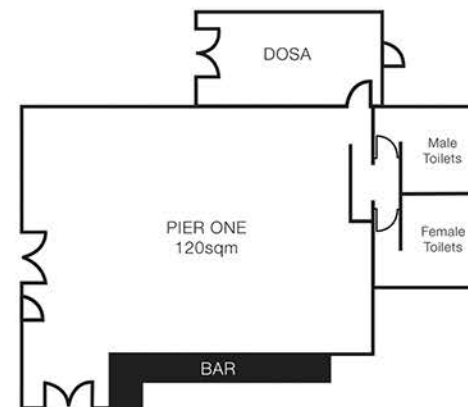
ADDITIONAL SERVICES AND EQUIPMENT:

- Full table, chair and high bar dressing options
- Adjustable sound and LED lighting
- Two cordless microphones
- Headset microphone
- Free wifi
- Large projector with laptop connectivity
- Air conditioning
- A full and complete range of catering options
- Large mobile white board
- 1.8m trestle tables and/or 1.83m oval tables
- Mobile lectern
- Flip chart, markers and paper
- USB charging ports

DANCE FLOOR HIRE COST: \$200

ROOM HIRE COST: \$350

*Please note room is hired in conjunction with catering only.



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|-----------------------------|
| Theatre - 50 PAX |
| Sit down - 60 PAX |
| Standing/cocktail - 100 PAX |

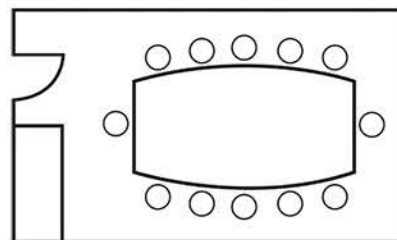
THE WAVES BOARD ROOM

Our private and exclusive Board Room is on offer for any function that requires a little professionalism, intimacy or exclusivity. Seating a maximum of 12 persons, this room is ideal for training, business meetings or private parties.

ADDITIONAL SERVICES AND EQUIPMENT:

- Adjustable sound and lighting
- Two cordless microphones
- Headset microphone
- Free wifi and ethernet cable internet
- Projector with laptop connectivity for audio and visual
- Air conditioning
- Kitchenette
- A full and complete range of catering options
- Large mobile white board
- Mobile lectern
- Flip chart, markers and paper
- Telephone conference connectivity

ROOM HIRE COST: \$150



Sit down - 12 PAX

CONFERENCE OPTIONS



ARRIVAL / CONTINUOUS TEA AND COFFEE

\$5.50 per guest (GST inclusive)

Minimum 30 guests

Brewed coffee and tea

MORNING / AFTERNOON TEA

\$12.50 per guest (GST inclusive)

Minimum 30 guests

Includes:

Brewed coffee and tea

Water station

Fresh cut fruit platter

Choose 1 of the following:

Assorted danishes and pastries

Mini sweet or savoury muffins

Assorted slices

Assorted cakes

Mini savoury quiches

WORKING LUNCH

\$22.50 per guest (GST inclusive)

Minimum 30 guests

Includes:

brewed coffee and tea

Water station

Orange juice

Fresh cut fruit platter

Choose 1 of the following:

Assorted cold meat and salad wraps

Assorted cold meat and salad sliders

Assorted cold meat and salad sandwiches

Herb roasted chicken breast with garden salad

Add on the option of a hot fork dish

Choose 2 - \$8.00 p/p

Bread roll and butter

Beef stroganoff

Thai green chicken curry

Butter chicken

Mongolian beef

Vegetarian penne pasta

*Please note tablecloths are not included in conference options. They are available at \$12.00 per table.

ALL DAY CONFERENCE PACKAGE



ALL DAY CONFERENCE PACKAGE

\$48.00 per guest (GST inclusive)

Minimum 50 guests

Includes room hire

ARRIVAL / CONTINUOUS TEA AND COFFEE

Brewed coffee and tea

MORNING TEA

Includes:

Brewed coffee and tea

Water station

Fresh cut fruit platter

Choose 1 of the following:

Assorted danishes and pastries

Mini sweet or savoury muffins

Assorted slices

Assorted cakes

Mini savoury quiches

WORKING LUNCH

Includes:

Brewed coffee and tea

Water station

Orange juice

Fresh cut fruit platter

Choose 1 of the following:

Assorted cold meat and salad wraps

Assorted cold meat and salad sliders

Assorted cold meat and salad sandwiches

Herb roasted chicken breast with garden salad

AFTERNOON TEA

Includes:

Brewed coffee and tea

Water station

Fresh cut fruit platter

Choose 1 of the following:

Assorted danishes and pastries

Mini sweet or savoury muffins

Assorted slices

Assorted cakes

Mini savoury quiches

*Please note tablecloths are not included in conference options. They are available at \$12.00 per table.

BREAKFAST MENU



HOT BREAKFAST BUFFET

\$24.50 per guest (GST inclusive)

Minimum 40 guests

Includes:

Fresh cut fruit platter
Orange juice
Brewed coffee and tea
Water station
Buttered english muffins
Bacon
Breakfast sausages
Scrambled eggs
Herb grilled tomato
Mushrooms
Hash browns

HOT PLATED BREAKFAST

\$28.50 per guest (GST inclusive)

Minimum 40 guests

Includes:

Orange juice
Brewed coffee and tea
Water station

Choose 1 or 2 of the following:

The Big Brekkie

English muffin, bacon, scrambled egg, breakfast
sausage, grilled tomato, grilled mushroom and served
with a hash brown

Eggs Benedict

English muffin, leg ham, poached egg, wilted baby
spinach and hollandaise sauce

Breakfast Bruschetta

Toasted sourdough, diced tomatoes, spanish onion, feta,
grilled mushrooms, poached egg and bacon with a
balsamic drizzle

BUFFET MENU



STANDARD BUFFET

\$44.50 per guest (GST inclusive)

Minimum 50 guests

Includes:

Bread roll and butter

Brewed coffee and tea

Water station

Salad Selection - Choice of 3

Mixed garden salad

Caesar salad

Creamy pasta

Classic potato

Homestyle coleslaw

Roast Meats - Choice of 2

Roast pork leg and apple sauce

Rosemary and garlic roast lamb

Roasted rump of beef with mustard seeds

Sticky honey soy baked chicken pieces

*Served with steamed vegetables, roasted vegetables
and gravy*

Hot Dishes - Choice of 3

Thai green curried chicken

Braised chicken cacciatore

Sweet and sour chicken

Sweet and sour pork

BBQ braised pork with mustard sauce

Homemade beef lasagne

Beef stroganoff

Herb and garlic steamed fish

Mixed roasted vegetable bake with parmesan cheese

Served with steamed rice

High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits. Mixed profiteroles, eclairs, flans, tarts and slices.

BUFFET MENU



PREMIUM BUFFET

\$49.50 per guest (GST inclusive)

Minimum 50 guests

Includes:

Bread roll and butter

Brewed coffee and tea

Water station

Salad Selection - Choice of 3

Mixed garden salad

Caesar salad

German potato salad

Homestyle coleslaw

Mediterranean pasta salad

Traditional greek salad

Cold Selection - Choice of 1

Antipasto selection platter

Platter of cold honey glazed smoked ham

Tasmanian smoked salmon platter

Roast Meats - Choice of 2

Roast pork leg and apple sauce

Rosemary and garlic roast lamb

Roasted rump of beef with mustard seeds

Sticky honey soy baked chicken pieces

*Served with steamed vegetables, roasted vegetables
and gravy*

Hot Dishes - Choice of 3

Thai green curried prawns

Grilled vegetable penne with chicken

Creamy chicken and mushrooms

Crispy pork medallions

Homemade beef lasagne

Mongolian lamb

Beef burgundy

Herb and garlic steamed fish

Served with steamed rice

High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits. Mixed profiteroles, eclairs, flans, tarts and slices.

BUFFET MENU



CHRISTMAS BUFFET

\$54.50 per guest (GST inclusive)

Minimum 50 guests

Includes:

Bread roll and butter
Brewed coffee and tea
Water station

Salad Selection - Choice of 3

Mixed garden salad
Caesar salad
German potato salad
Homestyle coleslaw
Mediterranean pasta salad
Traditional greek salad

Cold Selection - Choice of 1

Antipasto selection platter
Platter of cold honey glazed smoked ham
Tasmanian smoked salmon platter
Fresh prawns on ice

Roast Meats - Choice of 2

Honey baked ham
Roasted turkey breast with cranberry sauce
Slow roasted mustard seeded rump of beef
Herbed roasted chicken pieces

*Served with steamed vegetables, roasted vegetables
and gravy*

Hot Dishes - Choice of 3

Thai green curried prawns
Grilled vegetable penne with chicken
Creamy chicken and mushrooms
Crispy pork medallions
Homemade beef lasagne
Mongolian lamb
Beef burgundy
Pesto grilled atlantic salmon

Served with steamed rice

High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruits. Christmas themed mini items such as fruit mince pie, christmas puddings, gingerbread cookies, meringues, rocky road and white christmas.

ALTERNATIVE PLATED MENU



STANDARD PLATED

\$44.50 (GST inclusive) | 2 courses

\$55.50 (GST inclusive) | 3 courses

Minimum 40 guests

Includes:

Bread roll and butter

Brewed coffee and tea

Water station

Entree | Choose 2 of the following

Pumpkin and potato swirl soup with garlic croutons
(V, Gf by request)

Homemade minestrone soup (Gf by request)

Roasted pumpkin, spinach and feta salad

Salt and pepper squid with a sweet curry sauce

Chicken caesar salad with smoked bacon

Pumpkin and spinach risotto

Mains | Choose 2 of the following

Char grilled rib fillet steak with beef jus

Slow cooked pork with bourbon BBQ sauce

Pan fried chicken breast with fresh herb sauce

Lamb rump with balsamic infused demi-glace

Macadamia crusted garlic chicken breast
and garlic cream sauce

Panko crumbed mackerel with citrus aioli

Served with seasonal vegetables

High Tea Sweet Platters

Served on a high tea stand to each table with a selection of sweet treats and fresh fruit. Mixed profiteroles, eclairs, flans, tarts and slices.

OR

Dessert | Choose 2 of the following

Sticky date pudding with butterscotch sauce

Chocolate mud cake

Vanilla baked cheesecake

Apple crumble

Strawberry cheesecake

French vanilla cake

Australian style pavlova

Served with seasonal fruits and cream

ALTERNATIVE PLATED MENU



PREMIUM PLATED

\$49.50 (GST inclusive) | 2 courses

\$59.50 (GST inclusive) | 3 courses

Minimum 40 guests

Includes:

Bread roll and butter

Brewed coffee and tea

Water station

Entree | Choose 2 of the following

Smoked salmon dill and goat cheese tartlet

Lemon and garlic marinated quail with
tomato feta caprese salad

Garlic prawn risotto

Roasted beef asian salad

Battered prawns and chilli plum sauce

Prosciutto wrapped scallops with
smoked macadamia's and a butter sauce

Mains | Choose 2 of the following

Char grilled rib fillet steak with

olive tapenade and beef jus

Eye fillet sliced with asparagus and
carrot compote with a beef and bacon jus

Wrapped pork fillet with three pepper sauce

Grilled atlantic salmon with asparagus and hollandaise

Slow cooked lamb rack with sticky port wine jus

Macadamia nut crusted barramundi

with mango coriander salsa

Basil pesto cheese stuffed chicken breast

with sundried tomato jus

Herb and lemon pepper grilled chicken

with acorn aioli sauce

Slow braised lamb shank with a mint glaze

Served with seasonal vegetables

High Tea Sweet Platters

Served on a high tea stand to each table with a
selection of sweet treats and fresh fruit. Mixed
profiteroles, eclairs, flans, tarts and slices.

OR

Dessert | Choose 2 of the following

Sticky date pudding with butterscotch sauce

Chocolate mud cake with chocolate sauce

Macadamia white chocolate ganache tartlet

Banana and macadamia steamed pudding

with caramel rum sauce

Baked NY cheese cake

Red velvet gateau

Mango citrus tart and mango coulis

Fresh lemon curd meringue tarts

Served with seasonal fruits and cream

PLATTER MENU



PLATTER MENU

All platters are served mini buffet style

SANDWICH PLATTER

\$60.00 (GST inclusive)

Serves approx 10 guests

Assortment of cold meats and salad

BASIC HOT PLATTER

\$150.00 (GST inclusive)

Serves approx 15-20 guests

Mini gourmet pies, sausage rolls, dim sims, vegetarian spring rolls, meatballs, prawn cutlets and assorted quiches.

DESSERT HIGH TEA STAND

\$80.00 (GST inclusive)

Serves approx 10 guests

Served on a high tea stand with a selection of sweet treats and fresh fruit. Mixed profiteroles, eclairs, flans, tarts and slices.

PREMIUM HOT PLATTER

\$200.00 (GST inclusive)

Serves approx 15-20 guests

Choose 6 of the options below:

Chicken satay sticks
Vegetarian samosa's
Tempura prawns
Steamed gyozas
Crumbed scallops
Pork wontons
Arancini balls
Crumbed calamari
Parmesan meatballs
Assorted quiches
Mixed sushi
Crumbed camembert

CANAPE MENU



CANAPE MENU

Continual canapes served for 2 hours with full waiter service. Every additional hour charged at \$5.00 per person.

\$35.00p/p (GST inclusive) | Minimum 40 guests
Choose 5 of the following options

\$40.00p/p (GST inclusive) | Minimum 60 guests
Choose 7 of the following options

\$45.00p/p (GST inclusive) | Minimum 100 guests
Choose 9 of the following options

Chicken and prawn ginger wontons
Peking duck spring rolls
Panko crumbed prawns
Tuscan meatballs with tomato salsa
Spice rubbed buffalo wings
Mushroom arancini balls
Satay chicken skewers
Lamb koftas
Fish goujons
Assorted vol au vents
Smoked salmon tartlets
Spinach and feta triangles
Nori roll
Mini beef sliders

BEVERAGE PACKAGES

BEVERAGE PACKAGES

Minimum 40 guests
3 hour service

BRONZE PACKAGE

\$27.00 per guest (GST inclusive)
\$9.00 per guest for each additional hour

Pot and schooner of tap beer
Post mix soft drink

Rothbury Estate Wines

Sparkling
Sauvignon blanc
Chardonnay
Shiraz
Caberet merlot

SILVER PACKAGE

\$35.00 per guest (GST inclusive)
\$12.00 per guest for each additional hour

Inclusive of bronze package

Basic Spirits
Jim beam
Johnnie walker red label
Bundaberg rum
Bacardi
Smirnoff vodka

*PLEASE NOTE all spirits are served with a mixer.

GOLD PACKAGE

\$40.00 per guest (GST inclusive)
\$14.00 per guest for each additional hour

Inclusive of silver package

All local and imported stubbies of beer



BEVERAGE OPTIONS

BAR TABS

Minimum \$500.00 spend

Tap beer, house wine and post mix soft drink unless specified prior.

A credit card is required to be held and payment made directly after the event.

CASH BAR

Minimum \$500.00 spend

All guests are welcome to buy any item from the bar via cash or eftpos if available.

WINE LIST

All prices are per bottle
Prices are subject to change
GST inclusive

SPARKLING WINE

Rothbury sauvignon blanc \$17.00
Fleur de lys sparkling \$28.00

WHITE WINE

Rothbury estate sauvignon blanc \$17.00
Rothbury estate chardonnay \$17.00

PREMIUM WHITE WINE

821 sauvignon blanc \$28.00
Wolf blass chardonnay \$23.00
Hartog's plate moscato \$20.00

RED WINE

Rothbury estate shiraz cabernet \$17.00
Rothbury estate cabernet sauvignon \$17.00

PREMIUM RED WINE

Rawson's retreat merlot \$24.00
Wolf blass bilyara shiraz \$24.00
Wolf blass private release shiraz \$30.00



TERMS AND CONDITIONS

DEFINITIONS

Hirer – means the person hiring the venue who signs the event quote.

Event – means function, conference, party, wedding or another event specified in the event quote.

Management – Any person hired at The Waves Sports Club in a management capacity acting on behalf of the venue.

QUOTATIONS

All quotes are based upon approximate numbers provided and requirements on initial contact. The final pricing may vary depending on market process and availability. Quotations are valid for 60 days from quotation date.

BOOKING AND DEPOSIT

A deposit of the full amount of the respective room hire amount and a signed copy of the quotation is required to secure your booking for both rooms hire and or catering.

A twenty-one (21) day tentative booking may be placed without any obligation from the client. Once the tentative period lapses The Waves Sports Club has the right to release the reservation and allocate the room to another booking without notice.

If the function room receives enquiries inside the initial twenty-one (21) day period, a deposit may be requested.

COSTS AND PAYMENTS

The hirer must pay the hire fees set out in the event contract. Payment must be made in full prior to the event.

The Waves Sports Club may charge an additional fee or surcharge, and the Hirer agrees to pay that additional fee or surcharge if:

1. The event is held on a Sunday or Public Holiday a 20% surcharge will be charged on the final invoice.

2. The hirer makes changes to the event requirements within 48hrs of the event.

3. Changes are made by the organiser or speakers on the day of the event.

4. The event continues after 12 midnight or the agreed scheduled finish time.

5. The Waves Sports Club may charge the hirer and the hirer agrees to pay, additional charges for any requirements the hirer requests during the event that is not included in the event contract.

CONFIRMATION OF EVENT DETAILS

Confirmation of the final number of guests attending the event is required a minimum of seven (7) days prior to the event. This is the minimum number of guests that you will be charged for, even if fewer guests attend. Should a guaranteed number not be received, the number specified in the event contract will be taken as being the final minimum number.

Menu and beverage arrangements must be confirmed fourteen (14) days prior with any changes or adjustments until seven (7) days prior to the event.

Audio visual requirements, room set up, order of events including commencement, catering breaks and competition of the event must be confirmed seven (7) days prior to the event.

CANCELLATIONS

Deposits will be refunded in full if written cancellation is received twenty-one (21) days prior to event. Fifty (50) percent of the full deposit will be refunded if cancellation is received fourteen (14) days prior to the event. If the venue is rebooked, full deposit will be refunded. Deposits are non-refundable if cancellations occur within seven (7) days of the function.

BOND, DAMAGE, LIABILITY

The club reserves the right to request a bond which is fully refundable on the successful completion of the event. The hirer will be held financially responsible for any damage sustained to club property. The Waves Sports Club will clean all event space before the commencement of the event and this service is included in the event contract. However, should the event have substantial cleaning requirements such as the removal of glitter products, shredded paper and/or flower petals etc an additional cleaning charge may be charged. The hirer is responsible for all loss, damage or injury caused to the venue, property (including the hirer's property, property of third parties, any audio-visual equipment or other equipment) or any person (whether occurring before, during or after the event) that is caused or contributed to by the hirer or its employees, contractors, agents, guests or persons attending the event.

The Waves Sports Club is not liable for the loss or damage of any items stored before or after the event.

CATERING AND DIETARY REQUIREMENTS

No food is to be brought onto or taken off the premises due to Government Health Regulations (celebration cake is exempt).

Please note the Chef reserves the right to substitute ingredients and dishes where quality and availability demand.

Menu and dietary requirements must be confirmed fourteen (14) days prior. Any dietary requests can be accommodated for, provided seven (7) days' notice is given. Any guests with special dietary requirements are required to identify themselves to the supervisor on duty at the arrival of the event. We will take all reasonable care to prepare food for these guests in light of known allergies, the guests should appreciate however that our kitchens produce a wide variety of foods, and we unfortunately cannot guarantee that foods prepared for the guest will be completely free from offending ingredients. To the

TERMS AND CONDITIONS

To the extend of the law, we disclaim all responsibility for any loss or damage of any nature whatsoever (including personal injury) which may be suffered by any person as a result of any of the above ingredients being found in food at The Waves Sports Club.

BAR TABS AND BEVERAGES PACKAGES

Bar tabs and beverage packages are available for your event. A minimum bar spend applies to all bar tabs and packages of five hundred dollars (\$500). Any bar requirements must be confirmed fourteen (14) days prior to the event.

Credit card details must be provided prior to the event and all bar tabs are to be paid in full at the conclusion of the event otherwise your card will be debited immediately, unless prior arrangements have been made.

Please note The Waves Sports Club promotes Responsible Service of Alcohol (RSA) and full RSA rules apply. No exceptions.

Management reserves the right to intervene if event activities are considered illegal, noisy or offensive. All guests under the age of 18 must always have their legal guardian remain on the premises and in the designated event space except in the case of school formals where teachers are responsible for students. Management reserves the right to refuse the service of alcohol to any guest it considers less than 18 years of age, intoxicated or behaving in an offensive manner.

CELEBRATION CAKE

Arrival of the cake should be arranged with management. The cake is the hirer's responsibility to be cut and served. We can provide a cake knife, platters and napkins if requested. Alternatively, we can serve the cake as a plated dessert with seasonal berries and whipped cream for \$4.00p/p.

Please note any leftover cake is your responsibility. If there is any leftover cake at the conclusion of the event unless otherwise arranged it will be disposed of in accordance with health regulations.

TABLE INCLUSIONS, ARRANGEMENTS AND DECORATIONS

The Waves Sports Club provides all set up of tables with white table clothes, white napkins, water glasses, cutlery and crockery.

Room arrangements are to be made a minimum of fourteen (14) days prior to the event. The Waves Sports Club supply oval tables which can accommodate 8-10 guests maximum.

Any decorations or centre pieces are at the hirer's cost and prior arrangement. Please note The Waves Sports Club has the right to refuse any decoration if they are deemed offensive or a risk to the venue or personal safety. Candles must be in a heat proof liner. Any decorations must be removed prior to 10:00am the next morning unless otherwise arranged.

No nails, screws, staples or the like are permitted to be fixed to The Waves Sports Club property without prior approval from management.

The hirer will have access to the event room the day of the event for set up purposes, the exact time will be subject to other bookings and business demand with the discretion of management. If early access is required the day prior to the event, permission must be granted by management subject to other bookings and business demand. This may incur an additional charge.

ENTERTAINMENT

Management reserves the right to monitor and control the quality, style and volume of all entertainment booked. The hirer is to arrange their own entertainment, however all details must be approved by management prior to booking to avoid any problems on the night. The Waves Sports Club has a great list of entertainments and contact details. Noise levels will be monitored throughout the event and must be immediately and significantly turned down if requested by management.

Smoke machines are permitted at any function with prior arrangement.

SECURITY

The Waves Sports Club reserves the right to request the use of our approved security provider for the duration of the event if need.

PHOTOGRAPHY

The Waves Sports Club may take photography of events held both at The Waves Sports Club venues or offsite catering events at the knowledge of the hirer for marketing, website and social media use. Please contact management if you have issues regarding this.