

THE CLUB

FUNCTIONS & EVENTS

Spaces that set the scene. Service that sets us apart.



Welcome to The Club in Caroline Springs, a newly renovated venue where modern elegance meets Palm Springs inspired charm. Whether you're planning an intimate gathering or a large celebration, our stylish and versatile function spaces are designed to impress. With three private rooms available for hire, each featuring its own exclusive bar, we cater to all types of events, from milestone birthdays and weddings to corporate functions and community celebrations.

Let us help bring your vision to life with tailored catering packages, seamless service, and a relaxed yet sophisticated atmosphere. At The Club, every detail is thoughtfully curated to ensure your event is not just memorable, but truly unforgettable.

THE PALMS

Grand, versatile & effortlessly stylish

As our largest single function room, The Palms is perfect for a wide range of events, including dining experiences, engagement parties, milestone birthdays, and corporate functions.

Designed with flexibility and comfort in mind, this spacious room features its own private bar and a relaxed, stylish ambiance that suits any occasion.

Included with your booking are thoughtful touches such as a complimentary door sign, personalised menus, access to a projector and microphone, and a self-serve tea and coffee station, everything you need to host a seamless and memorable event.

ROOM HIRE

Friday & Saturday - 5 hrs complimentary

Sunday - 4 hrs complimentary

SIT DOWN

100 max | tables of 8-10

COCKTAIL

120 max

MINIMUM SPEND

Friday & Sunday - \$2,500

(food & bev)

Saturday - \$3,000

The Palms & The Valley are able to be hired together increasing capacity & minimum spends. Chat to our Function's Team for more information.





THE VALLEY

Intimate, professional & fully equipped

Ideal for more intimate gatherings, The Valley is our slightly smaller function room that delivers big on style and functionality. Whether you're hosting a corporate meeting, training session, or a private celebration, this versatile space offers a comfortable setting with all the essentials.

Complete with its own private bar, The Valley also includes a complimentary door sign, personalised menus, access to a projector and microphone, and a self-serve tea and coffee station, making it the perfect choice for a seamless and sophisticated event on a smaller scale.

ROOM HIRE

Friday & Saturday - 5 hrs complimentary

Sunday - 4 hrs complimentary

SIT DOWN

60 max | tables of 8-10

COCKTAIL

60 max

MINIMUM SPEND

Friday & Sunday - \$2,000

(food & bev)

Saturday - \$2,500

The Palms & The Valley are able to be hired together increasing capacity & minimum spends. Chat to our Function's Team for more information.

THE DUNES

Relaxed, stylish & alfresco ready

Tucked away for added privacy and charm, The Dunes is a beautifully intimate function space that's perfect for relaxed gatherings and special celebrations. Featuring its own private bar, dedicated restrooms, and an exclusive outdoor alfresco area, it offers the ideal blend of indoor comfort and open-air ambience.

Guests can enjoy thoughtful inclusions such as a complimentary door sign, access to a TV screen and microphone, and the unique bonus of an outdoor setting, perfect for warm evenings and casual mingling.

Please note: the alfresco area is available until 10:30pm, in line with venue guidelines.

ROOM HIRE

Friday & Saturday - 5 hrs complimentary

Sunday - 4 hrs complimentary

SIT DOWN

unavailable

COCKTAIL

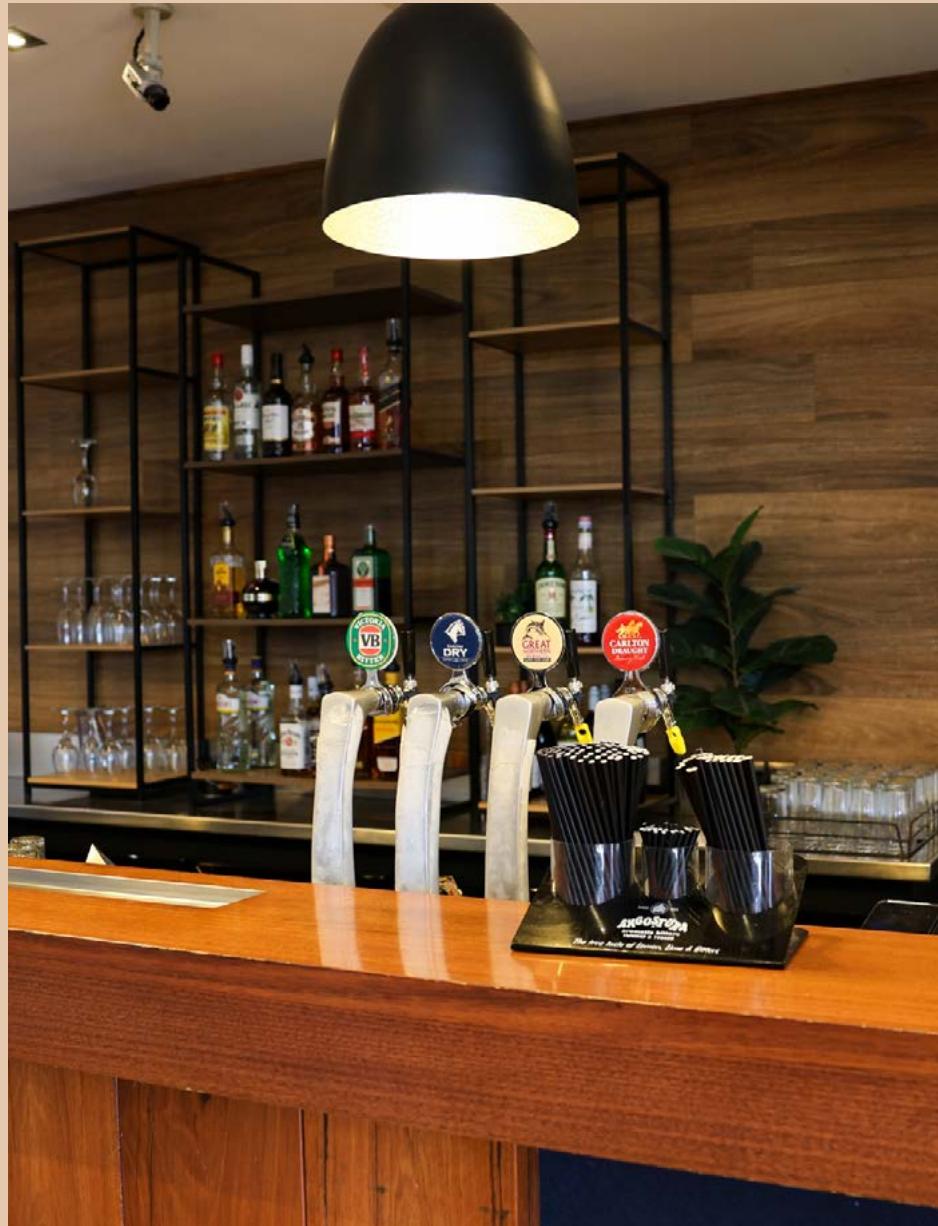
70 max

MINIMUM SPEND

Friday & Sunday - \$2,500

(food & bev)

Saturday - \$3,000



SIT DOWN OASIS PACKAGE

Designed for laid-back celebrations and intimate events, The Oasis Package features a selection of classic, crowd-pleasing dishes. It's the perfect choice for those after a relaxed yet refined food offering that keeps things simple, fresh, and satisfying.

OASIS MENU 2 course \$65.0 / 3 Course \$70.0

Please choose two options for each course, served as alternate 50/50 drop

ENTRÉE

Chicken & mushroom risotto

Pan fried chicken with arborio rice topped with parmesan & crisp bread

Lemon pepper squid

served on a wild rocket salad

Feta & spinach mushroom

served on a roasted capsicum & rocket salad

Moroccan spiced chicken

on a wild lettuce, pumpkin, red onion & roasted capsicum salad

Butternut pumpkin risotto

with a cream basil sauce, topped with parmesan & crisp bread

DESSERT

Sticky date pudding

served with cream & strawberries

Apple crumble

served with cream & strawberries

Add to your table (serves 10 pax)

Garden salad / 45.0

Pasta salad / 45.0

Greek salad / 50.0

Caesar salad / 50.0

Antipasto / 60.0

Dips & bread / 45.0

MAIN

Garlic prawn chicken

served with house potato & vegetables

Lamb rump

served with house potato & vegetables

Butternut pumpkin chicken

served with house potato & vegetables

Prime porterhouse steak

cooked medium served with house potato, vegetables & red wine jus

Grilled market fish

on a lemon & green onion risotto

Sirloin of pork

with our own applesauce & red wine jus



SIT DOWN MIRAGE PACKAGE

For those looking to elevate their event, The Mirage Package offers a premium food experience with a selection of elevated dishes. Ideal for stylish occasions, it's all about bold flavours, beautiful presentation, and an unforgettable culinary touch.

MIRAGE MENU 2 course 85.0 / 3 Course 90.0

Please choose two options for each course, served as alternate 50/50 drop

ENTRÉE

Arancini

served w a romesco sauce & parmesan

Osso buco

w napoli & a vegetable medley

Char grilled vegetable antipasto

w cured meats & cheese

Prawn & scallop salad

mixed lettuce leaf, mango, medley
cherry tomatoes & pear

King prawns

basted in garlic butter w
mango salad & lemon aioli

DESSERT

Lemon meringue

in a french butter pastry

Toblerone

flavoured cheesecake in a choc brownie

Gluten free, nut free, vegetarian & vegan menu options are also available. Chat to our function's team to discuss options

Add to your table (serves 10 pax)

Garden salad / 45.0

Caesar salad / 50.0

Pasta salad / 45.0

Antipasto / 60.0

Greek salad / 50.0

Dips & bread / 45.0

MAIN

Smoked salmon risotto

cherry tomatoes, snow peas & baby spinach
in a creamy white wine sauce

Vegetable Stack

assorted chargrilled vegetables served on sautéed
gnocchi w baby spinach with wild rocket

Herb crusted rack of Lamb

w mash potato, dutch carrots, asparagus & red wine jus

Eye fillet beef wellington

mushroom duxelles, wrapped in puff pastry w desiree
potatoes, dutch carrots, asparagus & red wine sauce

Barramundi

salad leaf w cherry tomatoes, baby beetroot, avocado,
pear, Parisienne potatoes & lobster infused aioli.



COCKTAIL PACKAGES

Pasta salad (cream or red sauce) (serves 20) / **50.0**

Falafel bites w tzatziki (v) (40 pcs) / **60.0**

Pizza (assorted toppings) (24 pcs) / **75.0**

Mini vegetarian spring rolls (v) (96 pcs) / **65.0**

Oriental cocktail selection (75 pcs) / **75.0**

Mac & cheese croquettes (20 pcs) / **75.0**

Prawn & mango salad (serves 20) / **80.0**

Chicken drumettes (40 pcs) / **75.0**

Arancini (20 pcs) / **80.0**
(butternut pumpkin or chicken & mushroom)

Calamari & chips (30 pcs) / **85.0**

Chicken skewers (30 pcs) / **90.0**
(Moroccan, tandoori, satay, herb & garlic (gf))

Mini beef burgers (20 pcs) / **100.0**

Spinach & feta pastizzi
w mini quiche (30 pcs) / **100.0**

Mini beetroot burgers (v) (20 pcs) / **100.0**

Barramundi & Chips (25 pcs) / **100.0**

Chicken caesar salad (30 boats) / **100.0**

Assorted sandwiches & wraps (gfo) / **100.0**
(40 wrap pieces / 64 sandwich points)

Chicken mignon
w mushroom sauce (gf) (25 pcs) **\$100**

Gourmet party pies
& **sausage rolls** (30 pcs) / **110.0**

Risotto servings (30 boats) / **110.0**
(Pumpkin or chicken & mushroom)

Mini salmon bagels (20 pcs) / **120.0**

Tempura prawns (30 pcs) / **120.0**

Minimum Requirement

This is a minimum requirement to allow for light refreshments

NUMBER OF GUESTS	PLATTER QUANTITY
30-40	7-10
40-50	10-13
50-60	13-16
60-70	14-17
70-80	17-20
80-90	20-22
90-100	22-25
100-110	25-27
110-120	27-30

Add a little extra

Why not have some platters on arrival for your guests to enjoy...

Antipasto / 95.0

Savoury / 70.0

Dips & bread / 60.0

Dessert platters available upon request. Please note, due to food safety regulations outside food is prohibited to be bought onto the premises with the exception of celebratory cakes.

All items are subject to change according to seasonality & availability

KIDS PACKAGES

KIDS PARTY PICNIC TABLE

Want to add that something special for the kids? Why not hire our custom made picnic tables, decorate yourself or allow our function specialists to style it for you! Perfect setting for up to 15 kids.

Hire tables (without styling) / 150.0

Hire tables (with styling-plates, napkins, cups, cutlery etc) / 300.0

KIDS CATERING PACKAGE

2 COURSE \$20 per child

3 COURSE available upon request

MAINS

Pizza & chips

Chicken nuggets & chips

Fish & chips

Cheeseburger & chips

Bolognese

DESSERTS

Ice cream

Strawberry topping

Chocolate topping

Sprinkles

KIDS FINGER FOOD

Chicken nuggets & chips (40 pcs) / 75.0

Mini pizzas (24 pcs) / 50.0

Mini party selection (30 pcs) / 70.0

(mixed baker's selection)

Mini hot dogs (25 pcs) / 65.0

Mini cheeseburgers (20 pcs) / 85.0

Chip bowls / 40.0

Wedges bowl / 50.0

Fruit platter / 120.0





SOMETHING SWEET

Looking for some extra desserts to serve alongside your celebration cake?

DESSERT PLATTERS

all platters come at set price & quantity.

Chocolate Mousse cups / 75.0

30 Delicious Chocolate Mousse cups with a dollop of cream and fresh strawberry

Mini Apple Pie bites / 70.0

25 short crust pastry filled with delicious apple pie mix

Cannoli / 80.0

16 delicious Cannoli, choose from one flavour. per platter, Chocolate, Vanilla or half/half

Fruit Platter / 120.0

Fresh seasonal fruit selection

Please note, due to food safety regulations outside food is prohibited to be bought onto the premises with the exception of celebratory cakes.

GET THE PARTY STARTED...

Amp up the fun. We'll handle the details.

From DJs and photobooths to speakers and mics, we've got the extras that turn a good time into a great one, all sorted for you.

DJ, AUDIO & PHOTOBOTH

We'll take the stress out of any event, leave the organising to us!

5 hour DJ hire from / 750.0
hire our resident DJ, with a full setup and lights, you will have access to the portal to select music and make any special requests.

5 hour photobooth from / 600.0
choose from a closed classic booth or open air style. You can choose a customised strip design, includes props, 2 hard copies and digital copy link.

Portable Speaker Hire / 150.0
want to make a playlist to play at your function? You can hire our Bluetooth P/A speaker which also comes with a microphone for speeches.



CLUB PARTY HIRE

Let us do the decorating for you



GREEN WALL / 150.0



LET'S PARTY LED SIGN / 50.0



GOLD MESH WALL / 100.0



HAPPY BDAY LED SIGN / 50.0



WHITE MESH WALL / 100.0

ACRYLIC SIGNAGE / 60.0

hire only



CLEAR WISHING WELL / 40.0



WHITE DECORATIVE HIGH CHAIR / 40.0

DONUT WALL / 50.0



CANDY CART / 150.0

TERMS & CONDITIONS

TENTATIVE

Tentative bookings are held for a maximum period of 7 days after which the booking will automatically be released. To confirm the Client's booking, the Client is required to pay a deposit of \$300.00 and return to the Venue a copy of this Agreement signed by the Client. Deposits are non refundable. At any time, the Venue reserves the right to obtain a copy of the Client's identification (ie. passport, driver's licence) upon its request.

FINAL NUMBERS

Final guest numbers on which all charges will be based must be given 7- 10 days prior to the day of the function. All catering must be paid in full 7 days prior to the day of function. The Client agrees to commence the function at the scheduled time and to have guests, invitees and other persons vacate the designated area at the contracted time.

CANCELLATION

In the event of cancellation of function or a breach of these terms by the Client, all deposits are non-refundable.

DAMAGE / INJURY

The Client will be responsible for any and all damage or injury to any person or property caused by its accessories, agents and or guests. The Client will be liable for the costs of repairs or replacement of any furniture, equipment or landscaping the Venue reasonably deems was damaged by the Client, its accessories, agents and or guests in connection with the function and the Client accepts responsibility for such costs.

FIRE SAFETY

For the safety of all, fire exits, aisles, doorways including entrances are to be kept clear at all times.

DECORATIONS

Decorations must be approved by the function coordinator at the final meeting. No blu tac, or sticky tape on the walls. If you are planning on using confetti, it must be approved by the functions team.

PERSONAL BELONGINGS

The Venue will not accept responsibility for damage or loss of the Client's, its accessories', agents' and or guests' property left prior to, during or after a function. Goods left after a function without prior agreed arrangements with Venue management will be at Clients' own risk and if unclaimed, the Venue may elect to donate or discard such goods.

PAYMENT

Payment can be made by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard). The balance payment for the function (including for all food catering for the final number of guests) is required 7 days prior to the date of the function. Any beverage accounts, the cost of additional food ordered or any other additional charges in connection with the function ("Additional Charges") must be settled by the conclusion of the function by cash, EFTPOS, credit cards (AMEX, Visa and Mastercard).

LICENCE

The Venue and function area is fully licensed so no alcohol is permitted to be brought onto the premises. Venue management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Victoria. Venue management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria. Offensive behaviour will not be tolerated at any time during a function at the Venue. The Venue is committed to the responsible serving of alcohol to provide a safe and friendly environment for our guests and staff and abide by our legal obligations under the Liquor Control Reform Act 1998. The Venue management reserves the right to close down the function if the behaviour of guests becomes unacceptable. Guests who

are considered to be intoxicated will not be served any alcohol and will be required to leave the Venue. Should the function be closed down and/or guests be required to leave the Venue, the Client shall not be entitled to any refund of monies paid, nor shall the Client be released from nor entitled to any reduction to, the fees and charges payable by Client to the Venue under the terms of this Agreement. In line with Australian standards, the Club practices the Responsible Serving of Alcohol (RSA).

FOOD SAFETY

Clients are not permitted to bring any outside catering besides a celebration cake onto the premises unless otherwise approved by the function coordinator and outline in the event order.

SECURITY

The Venue reserves the right to charge the Client a Security fee of up to \$300.00 (depending on duration) as security against the Client's liabilities to the Venue under this Agreement.

ACCEPTANCE

I (Client) accept the terms and conditions as set out above:

Name: _____

Date: _____

Function Date: _____

Client Signature: _____