

# CORPORATE EVENTS

FUNCTION PACKAGES



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*The*  
**Broncos**

\*Images for illustration purposes only

# WELCOME TO CORPORATE EVENTS AT THE BRONCOS

Here at The Broncos, we pride ourselves on creating unique and seamless events. Our dedicated and experienced Events Team is here to help you every step of the way. We believe that understanding your business and its needs leading up to and on the day sets us apart.

We offer multiple air-conditioned private event spaces and break-out areas to cater for groups as small as 20 or as large as 200. We offer a central location and complimentary car spaces for your guests from all corners of Brisbane with only a short drive to Brisbane Airport.

Whether you are looking to host a large-scale seminar, or an intimate training meeting we can create an easy, ideal day for you & your business.

Warm Regards,

**The Events Team**

# EVENT SPACES

## ***The Captains Room***

Located on our private lower level, this room is perfect for a breakfast workshop or all day conference. Our Captains room boasts sound proof walls, in-room bar, projector & screen, audio and a private outdoor terrace. The room is fully air-conditioned, with wi-fi included.

## ***Darcey Mitchell Room***

The Darcey Mitchell Room is most commonly used for conferences, training sessions and all day workshops. The room boasts sound proof walls, in-room bar, projector & screen, audio and a private outdoor terrace. The room is fully air-conditioned, with wi-fi included.

## ***The Boardroom***

Located on our lower level, the Boardroom is designed for intimate workshops or team days. With air-conditioning, wi-fi and a built in plasma – the boardroom is a great place to meet with a small team.

## Capacities

Room	Cocktail	Banquet	Cabaret	Theatre Style	Hire
Combined Room (Captains & Darcey Mitchell)	200	150	130	N/A	\$600
Captains Room	100	100	70	100	\$350
Darcey Mitchell Room	80	50	40	80	\$300
Board Room	30	30	24	40	\$200
Broncos Board Room		Board style up to 14			\$200

**\*Other areas priced per enquiry**

# PLATED BREAKFAST

**\$22 PER PERSON // MINIMUM 20 GUESTS**

Second Option Available at Extra Cost

## ***TO START***

Please select **TWO OPTIONS**

Platters to be set for the whole table

- Seasonal sliced fruit platter (V) (GF) (DF)
- House made mini muffins (V)
- Freshly baked danish pastries (V)
- Petite butter croissant with conserves and spreads (V)

## ***MAIN***

Please select **ONE OPTION**

Additional options available at extra cost.

- Goats fetta, smashed avocado, beetroot chutney, and rosemary potato focaccia (V)
- Japanese shoyu eggs, soba noodle, arabiki sausage pork broth, tofu, and asian greens
- Free range scrambled eggs, hickory smoked bacon, confit tomato, champignons, and sweet potato rosti (GF)
- Croque madame-leg ham, gruyere, and cheddar béchamel topped with a fried egg
- Matcha green tea chia pudding, berries and candied hazelnuts (V) (GF) (DF)
- Braised tomato & white bean casserole, kaiserfleisch, chorizo, flat parsley, and fried egg paprika yoghurt (GF)
- Steamed salmon, blistered tomatoes, asparagus, rocket, spelt onion sour dough, and béarnaise sauce.

# **COLD BUFFET BREAKFAST**

**\$16 PER PERSON // MINIMUM 15 GUESTS**

## ***SELECTION OF***

- Petite butter croissant with conserves and spreads (V)
- Danish pastries (V)
- Seasonal sliced fruit (V) (GF) (DF)
- Bircher muesli with seasonal berries, and Manuka honey yoghurt
- Cold meats and cheeses
- Cereals with full cream, lite and lactose free milk
- Dried and preserved fruits

## ***INCLUSIONS***

- Basket of sliced artisan breads with butter
- Chilled juice and water
- Tea and coffee station





# **HOT AND COLD BUFFET BREAKFAST**

**\$24 PER PERSON // MINIMUM 20 GUESTS**

## ***COLD SELECTION***

- Petite butter croissant with preserves and spreads (V)
- Seasonal sliced fruit (V) (GF) (DF)

## ***HOT SELECTION***

- Hickory smoked bacon (GF) (DF)
- Scrambled eggs with chives (V) (GF)
- Pork and parsley chipolatas
- Thyme buttered button mushrooms (V) (GF) (DF)
- Slow roasted confit tomato (V) (GF) (DF)
- Potato and rosemary focaccia (V) (DF)

## ***INCLUSIONS***

- Basket of sliced artisan breads with butter
- Chilled juice and water
- Tea and coffee station

## ***UPGRADE COLD SELECTION***

***\$ 6.50 PER PERSON***

- Bircher muesli with seasonal berries, Manuka honey yoghurt
- Cereals with full cream, lite and lactose free milk
- Dried and preserved fruits

# NETWORKING BREAKFAST CANAPES

\$26 PER PERSON // MINIMUM 20 GUESTS // 2 HR SERVICE

## STAND UP SET - WAITSTAFF SERVED

*All inclusive of the following*

### **COLD SELECTION**

- Matcha green tea chia pudding, berries and candied hazelnuts (V) (GF) (DF)
- Apple and berry bircher muesli, Manuka honey, and greek yoghurt (V)
- Beetroot cured ocean trout, horseradish cream, rye crusts, and pickled fennel
- Seasonal fruit skewers (V) (GF) (DF)

### **HOT SELECTION**

- Bacon chips, aioli, and rocket leaves (GF)
- Scotch duck egg, and tomato onion relish
- Lamb cutlets chimichurri (GF)
- Rosemary potato focaccia (V)
- Savoury mince, short crust cup, jalapeno cheese, and sour cream
- Mushroom risotto cake, oyster mushroom crisps, and thyme crème fraiche (V)

### **INCLUSIONS**

- Chilled juice and water
- Tea and coffee station

## **BREAKFAST OPEN SANDWICH STATION**

### **\$15 PER PERSON // MINIMUM 20 GUESTS**

*Gluten free bread substitute available  
MUST apply to all open sandwiches*

- Toasted onion spelt sourdough, goat's cheese, slow baked vine tomato, and onion jam
- King Island triple cream brie with rocket, lemon oil and Josephine pear
- Sliced jamón serrano, chargrilled asparagus and aged parmesan
- Forest mushrooms pate with truffle oil and rocket salad (V)
- Slow roasted roma tomato, basil leaves, and confit garlic (DF)

## **HOT BEVERAGE OPTIONS**

Drip coffee and a selection of teas

**\$3.50 PER PERSON**

Continuous tea and coffee

**\$8.90 PER PERSON**



# TEA AND COFFEE BREAKS

Freshly brewed coffee and a selection of teas on arrival

**\$3.50 PER PERSON**

Freshly brewed coffee and a selection of teas with freshly baked biscuits

**\$8 PER PERSON**

Freshly brewed coffee and a selection of teas served with your choice of

**TWO** of the items listed below **\$18 PER PERSON**

- Macarons
- Lamingtons (GF)
- Mini danish pastries
- Scones served with strawberry jam and cream
- Chocolate brownies and blondies
- Savoury muffins
- Assorted quiches (GF)
- Fresh seasonal fruit skewers (GF)

## **UPGRADES // ADD \$10 PER PERSON**

*In conjunction with your choice of **TWO** of the above items*

- Assorted ribbon sandwiches
- Fine Australian cheese plate served with toasted bread, quince paste and muscatels



# HIGH TEA

**\$49 PER PERSON // MINIMUM 6 GUESTS**

All food served on traditional high tea stands

- Ribbon sandwiches including chicken and dill; curried egg and mayonnaise; smoked salmon with horseradish cream and capers
- Scones served with strawberry jam and cream
- Handcrafted petite desserts and macarons
- Chilled fresh orange juice
- Freshly brewed coffee and english breakfast tea





## **DAY CONFERENCE – PACKAGE 1**

**\$60 PER PERSON // MINIMUM 15 GUESTS**

Available in a half day package for \$50 per person

### ***ON ARRIVAL***

- Freshly brewed coffee and a selection of teas

### ***UPGRADE***

- Selection of mini danish pastries and savoury muffins  
**ADD \$5 PER PERSON**

### ***MORNING TEA***

- Freshly brewed coffee and a selection of teas
- Scones with jam and cream OR a selection of danish pastries
- Mini fruit skewers (GF)

### ***STAND UP SANDWICH BUFFET LUNCH***

- Selection of rolls and wraps with assorted fillings
- Assorted quiches (GF) (V)
- Roasted pumpkin and pine nut salad
- Spinach, ricotta, and caper vinaigrette (V)
- Chilled fresh orange juice and water
- Freshly brewed coffee and a selection of teas

### ***AFTERNOON TEA***

- Freshly brewed coffee and a selection of teas with freshly baked biscuits

### ***OPTIONAL POST CONFERENCE***

#### ***REFRESHMENT PACKAGE \$25 PER PERSON (1 hour)***

**NOTE:** *This package is only available in conjunction with the daily conference packages*

- Chef's selection of canapés
- House wine and local beers
- Juice, soft drinks and water

### ***ALL FULL DAY PACKAGES INCLUDE:***

- White Table Linen (black available at extra cost)
- Data Projector and Screen
- Handheld Microphone
- Pens and Notepads for Delegates
- Chilled Water and Mints on the Table
- Whiteboard and Markers

## **DAY CONFERENCE – PACKAGE 2**

### **\$70 PER PERSON // MINIMUM 15 GUESTS**

Available in a half day package for \$60 per person  
**ON ARRIVAL**

- Freshly brewed coffee and a selection of teas

#### **UPGRADE**

- Selection of mini danish pastries and savoury muffins **ADD \$5 PER PERSON**

#### **MORNING TEA**

- Freshly brewed coffee and a selection of teas
- Scones with jam and cream OR a selection of danish pastries
- Mini fruit skewers (GF)

#### **STAND UP HOT BUFFET LUNCH**

Your choice of **TWO** WARM DISHES and **TWO** SALADS from either MENU 2, 3, 4 or 5 from the WORKING LUNCHES

- Freshly baked mini bread rolls with butter
- Chilled fresh orange juice and water
- Freshly brewed coffee and a selection of teas

#### **AFTERNOON TEA**

- Freshly brewed coffee and a selection of teas with freshly baked biscuits

#### **OPTIONAL POST CONFERENCE REFRESHMENT PACKAGE \$25 PP (1 hour)**

**NOTE:** This package is only available in conjunction with the daily conference packages

- Chef's selection of canapés
- House wine and local beers
- Juice, soft drinks and water

#### **ALL FULL DAY PACKAGES INCLUDE:**

- White Table Linen (black available at extra cost)
- Data Projector and Screen
- Handheld Microphone
- Pens and Notepads for Delegates
- Chilled Water and Mints on the Table
- Whiteboard and Markers

## WORKING LUNCHES

### MENU 1 - SANDWICH LUNCHEON \$43 PER PERSON // MINIMUM 15 GUESTS

Your choice of **FOUR** rolls and wraps from the following selections:

#### **WRAPS**

- Peking duck with hoisin mayo and mizuna leaves
- Chicken Caesar, bacon, egg, and parmesan
- BBQ pork with sweet chilli mayo and watercress
- Grilled Mediterranean vegetables, goat's cheese, and fresh basil (V)

#### **MINI ROLLS**

- Roasted eye fillet, horseradish crème, and watercress
- BLT: simply grilled bacon, lettuce, tomato, and aioli
- Honey ham, Swiss cheese and dijon butter
- Poached chicken and dill mayo with lettuce leaves
- Mozzarella, smoked semi dried tomato, torn basil and pesto (V)
- Curried egg, baby rocket and mayo (V)
- Smoked salmon with horseradish cream, onions and capers
- Smoked turkey, cranberry sauce and lettuce
- Slow cooked ocean trout, caper rémoulade, and cos lettuce

#### **INCLUSIONS**

- Fresh seasonal fruit platter (GF)
- Chilled water and fresh orange juice
- Freshly brewed coffee and a selection of teas

#### **UPGRADE**

- Fine Australian cheese plate served with toasted bread, quince paste and muscatels **ADD \$5 PER PERSON**



## WORKING LUNCHES

### **MENU 2 - TUSCAN BUFFET LUNCHEON** **\$53 PER PERSON // MINIMUM 20 GUESTS**

#### ***WARM DISHES***

- Chicken scaloppini with a parmesan and fresh herb crust, and aioli
- Spinach and ricotta ravioli, heirloom tomatoes, zucchini, spinach, olive tapenade, and balsamic glaze
- Parmesan & basil potatoes, and black olive tapenade (V)

#### ***SALADS***

- Caesar salad, including, baby cos, double smoked bacon, poached eggs, croutons, and shaved pecorino
- Caprese salad, including, bocconcini, tomato, basil, and balsamic reduction (GF) (V)

#### ***INCLUSIONS***

- Freshly baked mini bread rolls with butter
- Fresh seasonal fruit platter (GF)
- Chilled water and fresh orange juice
- Freshly brewed coffee and a selection of teas

#### ***UPGRADE***

- French and Australian cheese platter served with toasted walnut bread, lavosh, fig and nut log  
**ADD \$5 PER PERSON**



## WORKING LUNCHES

### **MENU 3 - MIDDLE EASTERN BUFFET LUNCHEON \$53 PER PERSON // MINIMUM 20 GUESTS**

#### ***WARM DISHES***

- Moroccan lamb tagine with vegetable cous cous, and spiced yoghurt (GF)
- Chicken braised in lemon and white wine, olives, semi dried tomato, thyme, and saffron pilaf (GF)
- Soft polenta with grilled Mediterranean vegetables, and fresh herbs (GF) (V)

#### ***SALADS***

- Orange and pistachio salad, roasted chorizo, green beans, and dates (GF)
- North African chickpea salad, roasted capsicum, herbs, and harissa dressing (GF) (V)

#### ***INCLUSIONS***

- Freshly baked mini bread rolls with butter
- Fresh seasonal fruit platter (GF)
- Chilled water and fresh orange juice
- Freshly brewed coffee and a selection of teas

#### ***UPGRADE***

- Fine Australian cheese selection plate served with toasted bread, quince paste and muscatels

**ADD \$5 PER PERSON**



## WORKING LUNCHES

### **MENU 4 - WESTERN BUFFET LUNCHEON \$53 PER PERSON // MINIMUM 20 GUESTS**

#### ***WARM DISHES***

- Eye fillet with roasted root vegetables and thyme (GF)
- Seared Tasmanian salmon with white bean cassoulet, preserved lemon and capers (GF)
- Sautéed potatoes with sage and garlic (GF, V)

#### ***SALADS***

- Green bean salad, toasted almonds, confit shallots, and citrus oil (GF) (V)
- Lentil salad, seasonal vegetables, and black truffle vinaigrette (GF) (V)

#### ***INCLUSIONS***

- Freshly baked mini bread rolls with butter
- Fresh seasonal fruit platter (GF)
- Chilled water and fresh orange juice
- Freshly brewed coffee and selection of teas

#### ***UPGRADE***

- Fine Australian cheese selection plate served with toasted bread, quince paste and muscatels

**ADD \$5 PER PERSON**



# WORKING LUNCHES

## MENU 5 - EASTERN BUFFET LUNCHEON \$53 PER PERSON // MINIMUM 20 GUESTS

### **WARM DISHES**

- Beef teriyaki with soft wok fried noodles
- Honey glazes chicken with sesame seeds
- Steamed gai lan with oyster sauce (V)
- Fragrant steamed jasmin rice (GF) (V)

### **SALADS**

- Wom bok slaw with rice noodles, asian herbs, chili, lime, peanuts (optional) and palm sugar and lime dressing (V)
- Pickled vegetables (GF) (V)

### **INCLUSIONS**

- Freshly baked mini bread rolls with butter
- Fresh seasonal fruit skewers (GF)
- Chilled water and fresh orange juice
- Freshly brewed coffee and a selection of teas

### **UPGRADE**

- Fine Australian cheese selection plate served with toasted bread, quince paste and muscatels  
**ADD \$5 PER PERSON**



## **SPECIALITY BOARD ROOM LUNCHESES**

### **MINIMUM 15 – MAXIMUM 25 GUESTS**

#### **STEAK LUNCH // \$65 PER PERSON**

Choose **ONE** of the following bespoke cuts of meat from our butchery

- **HALF KILO DRY AGED OP RIB** on the bone with parisienne mash potato and bone marrow merlot jus
- **CHATEUBRIAND FOR TWO** 800g centre cut of eye fillet, oven roasted served with button mushroom, chateau potatoes, steamed asparagus, assorted baby vegetables, red wine jus and hollandaise. Silver served to you and your guests by one of our trained staff

#### ***ON THE TABLE***

- Artisan bread selection with real butter
- Thrice fried house cut potato chips
- Caesar salad
- Rocket and parmesan salad
- Fresh grated horseradish cream
- Assorted mustards and relishes

#### ***UPGRADE ADD ON \$12 PER PERSON***

Served as share plates on table

- Chilli and garlic Moreton Bay Bugs with main or as an entree



## SPECIALITY BOARD ROOM LUNCHEES

### MINIMUM 15 – MAXIMUM 25 GUESTS

### FISH LUNCH // \$65 PER PERSON

*Market availability may apply*

Choose **ONE** of the following fish species which will be cooked whole and individually served to each guest

- Murray Cod
- Baby Barramundi
- Coral Trout
- Red Squire Snapper
- Rainbow Trout

**CHOOSE** a cooking style that **ALL** fish will be prepared in.  
Accompaniments served in centre of table.

- **Australian** - char-grilled, lemon butter, fried kipfler chips, cos leaves, egg, tomato, and mayo
- **Asian** - flash fried, fragrant rice, asian greens, ginger, shallots, soy, and scalding sesame oil
- **Mediterranean** - in paper with fennel, lemon, tomato, and garlic, and served with rosemary chats, endive and rocket salad

#### **ON THE TABLE**

- Artisan bread selection with real butter

#### **UPGRADE ADD ON \$12 PER PERSON**

Served as share plates on table with main or as an entree

- **Fritto Misto** - crisp fried selection of calamari, bay prawns, octopus and mussels with aioli and lemon



## SPECIALITY BOARD ROOM LUNCHEES

### MINIMUM 15 – MAXIMUM 25 GUESTS

#### CRAB LUNCH // \$75 PER PERSON

*Seasonal restriction may apply*

Choose **ONE** to be served on table platters broken up for ease of service. Bibs and hot towels included.

- **NT Mud Crab** - cooked and presented 3 ways - cold, hot and Singaporean chili
- **Blue Swimmer Crab** - cooked and presented 3 ways - cold, hot and Singaporean chili

#### ***ON THE TABLE***

- Artisan bread selection with real butter
- Thrice fried house cut potato chips
- Avocado, orange and radicchio salad
- Rocket and parmesan salad
- Fragrant jasmin rice
- Brown butter mayo, seafood sauce, aioli, tartare, ginger and shallot soy, lemon and lime wedges

#### ***UPGRADE ADD ON \$12 PER PERSON***

Served as share plates on table with main or as an entree

- **Cooked Ocean King Prawns** - in shell on ice with cocktail sauce, aioli, vinegar, lemon and lime wedges



## **BUSINESS LUNCH PACKAGE**

**2 COURSE MENU - \$48 PER PERSON**

**3 COURSE MENU - \$58 PER PERSON**

AVAILABLE MONDAY TO SATURDAY ONLY // MINIMUM 25 GUESTS

### ***INCLUSIONS***

- 2 hour non-alcoholic beverage package
- 3 hour room hire (12:00-15:00)
- Freshly baked mini baguettes with butter

Please choose a **SET MENU** from the following selections  
Alternate placing attracts a surcharge of **\$5 PER PERSON**

### ***ENTRÉES***

- Queensland prawns, avocado, tomato, watercress, salmon pearls, cocktail dressing, and lemon & polenta cake (GF)
- Confit duck breast, pear & apple salad, and toasted walnuts (GF)
- Crispy pork belly, caramelised cauliflower, and radish & watercress salad (GF)

### ***MAIN COURSES***

- Sous-vide chicken breast, cauliflower risotto, grilled asparagus, parma crisps, and salsa verde (GF)
- Roasted barramundi, kumara puree, sautéed snow peas, charred eggplant, and pimento oil (GF)
- Chargrilled lamb rump, buttery new potatoes, minted pea puree, heirloom tomato salad, and jus (GF)

### ***DESSERTS***

- Eton Mess - berries, cream, meringue, and vanilla bean ice cream
- Choix pastry coated in dark chocolate, vanilla bean anglaise, fresh seasonal berries and double cream
- Fine Australian cheese selection plate served with toasted bread, quince paste and muscatels

### ***TEA & COFFEE***

- Freshly brewed coffee and tea with biscuits



## **CORPORATE DINNER PACKAGE**

**3 COURSE-SINGLE CHOICE - SET MENU - \$70 PER PERSON**

AVAILABLE FOR MINIMUM 25 GUESTS

### ***DINNER PACKAGE INCLUSIONS***

- **Pre-meal:** freshly baked mini bread rolls with butter
- **Post meal:** brewed coffee and tea station with chocolate mints

**~ DESIGN YOUR OWN MENU FROM THE SELECTIONS PROVIDED IN:**

***1st FORTY - 2nd FORTY - POST GAME***

Alternate placing attracts a surcharge of **\$5 PER PERSON**

### ***UPGRADE***

- **Pre-dinner:** selection of ONE COLD and TWO HOT from the CANAPÉS/COLD & CANAPÉS/HOT section **\$8 PER PERSON**

*(on pages 26, 27, 28, and 29)*

## CORPORATE LUNCH & DINNER DINING MENU

Alternate placing attracts a surcharge of **\$5 PER PERSON**

*(Available for a minimum of 25 guests)*

### **PRE-GAME // \$8 PER PERSON (1 HR SERVICE)**

Selection of ONE COLD and TWO HOT from the  
CANAPÉS/COLD & CANAPÉS/HOT section

### **1ST FORTY // \$18 PER PERSON**

- Oyster sampler - 5 XL oysters 5 different ways - rockefeller, kilpatrick, bloody mary shot, mornay, and natural
- Blue swimmer crab, bay prawn, cured monk fish, torched scallop with sea urchin mayonnaise (GF)
- Roaring forties blue arancini, green apple compote, spiced apple relish, and minted yoghurt riata
- Crispy salt & pepper quail, straw potatoes crisps, XO sauce, ginger and shallots (GF)
- Free range pork, pancetta, chestnut, sweetbread terrine, bush tomato relish, and artisan crusts
- Scallop ceviche, gazpacho mousse, jamón serrano crumble, and fried tostadas (GF)
- Red quinoa, shitake mushroom, silken tofu, mibuna leaves, miso - sake dressing (V) (GF)
- Sous vide organic chicken, avocado, blood orange, endive, citrus vinaigrette (GF)
- Beetroot cured ocean trout, sushi rice, daikon-ginger pickle, nori crisps, and mirin-soy glaze (GF)
- Sweet confit onion tart, wattle seed butter pastry, goat's cheese, and fig conserve (V)
- Avocado & smoked salmon terrine, petite pane, zucchini and citrus salad
- Bouillabaisse – Monk fish, prawn, mussels, crayfish, saffron tomato broth, rouille, and bread
- Crispy scented duck, green papaya som tam, rice galette, Vietnamese mint, chili, coriander, and lime dressing (GF)
- Air dried beef carpaccio, olive oil, celeriac remoulade, confit tomato, and crisp potato waffles (GF)
- Japanese crumb pork belly, sesame soy mizuna leaves, soft poached egg, and sriracha mayo
- Nicola potato gnocchi, 12hr oxtail ragout, grana padano, rocket, and olive oil

## CORPORATE LUNCH & DINNER DINING MENU

### **2ND FORTY // \$28 PER PERSON**

- Crisp skinned barramundi, potato bourekas, blistered cherry tomato, sautéed zucchini, and coriander and parsley butter
- Herb crusted gold band snapper, kipfler smash, rocket, roast fennel, purple carrots, and lemon olive oil
- Atlantic salmon, salmon "crackle", crab risotto cake, wilted spinach, roast peppers, and salsa verde (GF)
- 12hr 65° sirloin, roasted root vegetables, token greens, Yorkshire pudding, and merlot bone marrow jus
- Eye fillet with chargrilled XL prawn, thrice fried potato, broad bean, red onion, pancetta panache, horseradish hollandaise (GF)
- Pork Belly, crisp skinned, cauliflower puree, confit tomato, seared scallop, prosciutto crisp, and chervil butter (GF)
- Pork cutlet, compote apple, kumara mash, roast parsnip, kale chips, and cider jus-gras (GF)
- Veal cutlet, prosciutto and sage butter pocketed, sour dough breaded, new potatoes, and rocket-endive parmesan salad
- Lamb rump, chimichurri marinated, polenta cake, peperonata, broccolini, and black garlic aioli (GF)
- Lamb shank pie - flaky butter puff, parisienne mash, minted pea puree, and baby carrots
- Chicken mignonettes, pancetta wrapped cauliflower risotto, garlic kale, beetroot chips, and jus gras (GF)
- Corn fed chicken - pan fried, truffled potato anna, almond beans, truss cherry tomatoes, and chervil bearnaise (GF)
- Forest mushroom risotto- wood ear, enoki, king oyster, chanterelle, confit garlic, thyme, porcini dust, and taleggio (GF) (V)
- Gemüsestrudel - seasonal vegetables, curd cheese, aromatic herbs, buttery puff, creamed spinach, and choron sauce (V)
- Mediterranean eggplant & chickpea casserole, sweet chilli tomato, onion, garlic, and eastern spices on cous cous (VEGAN)



# CORPORATE LUNCH & DINNER DINING MENU

## ***POST GAME // \$14 PER PERSON***

- Lemon tart - torched meringue plumes, double cream, and citrus toffee shards
- Triple choc torte- ganache covered dark, white and milk chocolate cake, salted caramel ice cream
- Eton Mess - seasonal berries, cream, meringue, and vanilla bean ice cream
- Apple & Apple Pie- high baked with cinnamon and almonds, with anglais, and vanilla bean ice cream
- Medjool date pudding - Bundy Rum butterscotch and double cream
- Seasonal fruit plate - individually plated fresh seasonal fruits with zabablione dip
- Sauterne and star anise poached pear - coconut panna cotta, and kafir lime crème fraiche
- King Island cheese - triple cream, roaring forties blue, smoked cheddar, quince paste, biscotti

## ***COFFEE AND TEA***

Freshly brewed coffee and tea, with a selection of **ONE** of the following options

- with mint chocolates **\$5 PER PERSON**
- with bespoke petite fours **\$8 PER PERSON**
- with sweet canapés **\$13 PER PERSON**

## CANAPÉS // COLD

### \$ 3.50 PER PIECE

#### **MINIMUM 20 PER SELECTION**

- Almond biscotti with beetroot relish and fennel cream cheese (V)
- Buffalo mozzarella bruschetta, confit tomato, basil leaves and parmesan (V)
- Swiss brown mushroom tapenade palmier with goat's cheese feta (V)
- King prawn, wakame on sushi rice pillow and wasabi mayo (DF)
- Pacific oyster with chilled tomato consommé, tequila, lime and Murray River salt (GF) (DF)
- Pork chutney, butternut pumpkin puree and trail mix biscuit (GF) (DF)
- Corn tostadas, guacamole, crispy chicken skin, sesame and dill
- Rare beef, red leister cheese and Branston pickle on potato sourdough croute (DF)
- Seared tuna rice galette, hot herbs, peanut, rice noodle and nuoc cham (GF) (DF)
- Picked crab, cucumber roulade and botarga mayo (GF) (DF)
- Thin omelette, cured scallop meat, cucumber kimchi and gochujang



## CANAPÉS // HOT

### \$ 3.80 PER PIECE

#### **MINIMUM 20 PER SELECTION**

- Slow cooked sticky pork bao bun with zha cai pickle
- Smoked kranisky mini dog with caramelised onion and jack cheese melt
- Jalapeno poppers with cream cheese and chimichurri (V)
- Roaring forties blue cheese and jarra pumpkin arancini, sugo, and aioli (V)
- Chicken kaarage with lemon wedge, and japanese mayo (GF) (DF)
- Petite beef wellingtons, truffled mushroom duxelle, butter puff, and bearnaise
- Creole chicken boudin, corn bread, and cajun remoulade (GF)
- Tempura miso cauliflower floret, and sesame soy dressing (V) (GF)
- House-made hoisin duck spring roll with ginger, shallot and chilli dressing (DF)
- XO braised pulled brisket on fried wonton skin with asian slaw and chili jam (DF)
- Lamb sumac filo, harissa, spinach, fior di latte (GF)(DF)
- Butterfly garlic prawn chargrilled, avocado and lime hollandaise (GF)



## CANAPÉS // BIGGER BITES

### \$ 5.50 PER PIECE

**MAXIMUM OF 3 SELECTIONS**  
**MINIMUM OF 20 PER SELECTION**

- Beef & Guinness pie
- Pumpkin, spinach and ricotta filo roll, spiced apple chutney, and vegan mayo (V)
- Chicken fajita – grilled chicken, avocado, charred capsicum and onion with shredded jack cheese
- Duck bao bun, shallots, mint and cucumber (DF)
- Pork belly mini bahn mi – pork and asian slaw in a mini baguette (DF)
- Lamb gyros, tahini, tabouli, and garlic yoghurt
- Pig wings- southern fried, bourbon glaze, and chipotle mayo (GF)
- Pulled brisket beef brioche slider w red cabbage and celery slaw



## CANAPÉS // EVEN BIGGER BITES

### \$ 8.50 PER PIECE

**MAXIMUM OF 3 SELECTIONS**

**MINIMUM OF 20 PER SELECTION**

- Zucchini spaghetti, chervil, semi dried tomato tapenade, and crispy kale chips (V)
- Cauliflower risotto, forest mushrooms, goat's cheese and hazelnut crumble (GF) (V)
- Sugar cane prawn, sticky rice cake, honey ginger sake glaze, wakame (GF) (DF)
- Beef cheek with gnocchi, parmesan cream, pangritata and fine herbs
- Pork, veal & fennel meatballs, penne, sugo peperonata, and regianno
- Char siu pork cheek, wom bok, coriander, Rau Răm and rice noodle slaw, with lime wedge (GF)(DF)

## CANAPÉS // SWEET

### \$ 4.50 PER PIECE

**MINIMUM 20 PER SELECTION**

- Mocha mousse tart, and whiskey jelly
- Raspberry white chocolate blondie
- Rhubarb and hazelnut cream pie
- Petite sachertorte, marzipan with gold leaf
- Black forest cheese cake flautas
- Chocolate dipped macadamia and salted caramel marshmallow (GF)
- Lemon curd tartlet, torched meringue, and almond dust (GF)

## **BRISBANE BRONCOS LEAGUES CLUB LTD – Function Terms and Conditions**

If you have any questions relating to this document, please direct them to our Functions Coordinator on (07) 3858 9036 or via email at [eventcoord@broncosleagues.com.au](mailto:eventcoord@broncosleagues.com.au)

### **CONFIRMATION**

1. In order to secure your function date a deposit equal to 50% of the total function cost or minimum \$500 is required.
2. In addition the booking form, document must be signed and returned including valid credit card details.
3. Function dates will only be held for 7 days without a paid deposit and the return of this document.
4. All functions will be secured by finalising a deposit payment and supplying valid credit card details.
5. Should a deposit be received without the return of this document, it is deemed that the client has accepted and agreed to Brisbane Broncos Leagues Club Ltd's (BBCL) Function Terms and Conditions.

### **CANCELLATION**

6. All cancellations must be made in writing via fax or email, or full charges will apply.
7. In the event of a cancellation after written confirmation, the following shall apply:  
*Upon paying the deposit and returning this document until 61 days prior to your function: full refund of deposit.*
  - 60 to 31 days prior to your function: 50% of deposit refunded.
  - 30 days to 14 days prior to your function: No refund of deposit.
  - 14 days prior to your function: You will be liable to pay 100% of the estimated costs.
8. Date alteration: If a function is confirmed and then changes dates or it is postponed, this will be treated as a cancellation as the above.

### **MINIMUM SPEND / GUARANTEED NUMBERS**

9. A minimum spend of \$800, including catering, is required for all functions. This excludes events held on Saturdays and Sundays.
10. Minimum spend on a Friday evening, Saturday and Sunday are dependent of the function room booked, with the least amount being \$1,500 on catering.
11. Guaranteed numbers along with any dietary requirements of patrons attending a function is required in writing by 10am five (5) business days prior to the event, for catering and invoice purposes. Broncos Leagues Club reserves the right to charge a surcharge if any changes are made after 10am five business days prior to the event.
12. The client will be invoiced for the guaranteed number even if numbers fall. If numbers increase they will be invoiced for the additional numbers.
13. If a guaranteed number is not received, the attendance indicated at the time the booking was received will be taken as final.

### **RESPONSIBILITY**

14. Organisers are financially responsible for any damage sustained to BBLC's fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.
15. BBLC does not accept responsibility for damage to or loss of any client's property left at BBLC prior to, during or after a function.

### **ROOM HIRE**

16. Room hire charges are applied to all function rooms unless otherwise negotiated and approved.
17. Day time room hire charges are based on an eight (8) hour maximum period and functions over eight (8) hours will be charged additional room hire.
18. Evening room hire charges are based on a six (6) hour maximum period and functions over six (6) hours will be charged additional room hire.
19. All functions are required to order catering.

### **UNAVAILABILITY OF ROOMS**

20. If because of an unforeseen and/or unavoidable circumstance the room or space reserved for the function becomes unavailable, BBLC reserves the right to substitute a similar or comparable area. BBLC will use its best endeavours to advise the client within a reasonable period of time prior to the date of the function.
21. BBLC reserves the right to book another function in the same room up to one hour before the scheduled function and one hour after the scheduled function.
22. BBLC reserves the right to book another function in adjoining rooms at any time.

### **SECURITY**

23. BBLC opens at 10am daily and as a result access is restricted to function rooms only prior to this time. If access to a function room is required prior to its pre-arranged starting time then this access needs to be confirmed with BBLC at least 48 hours prior.
24. If BBLC has reason to believe that a function will affect the smooth operation of its business, security or reputation, it reserves the right, at the expense of the client, to allocate crowd controllers to the function for a minimum of four (4) hours.
25. BBLC only employs crowd controller licensed under the Security Providers Act 1993.

### **CONDUCT OF GUESTS**

26. The organiser acknowledges that BBLC reserves the right to remove or reject any function guest who displays an unreasonable or inappropriate manner.
27. Entry to BBLC is governed by legislation under the Liquor Act 1992. Therefore, all function guests are required to satisfy our sign in.

### **REQUIREMENTS TO GAIN ENTRY**

28. Access to BBLC is via the main entry only.
29. BBLC has a dress code and function guests wearing any of the following will not be admitted:

Scuffs/thongs/non leather sandals\*; untidy, faded or frayed clothing; singlets; torn or untidy joggers; men's headwear; swimwear; torn or untidy tracksuits; overalls or soiled workclothes; workboots or leotards.

\*Prior to 6pm from Monday to Saturday and 7pm on Sundays.

# **BRISBANE BRONCOS LEAGUES CLUB LTD – Function Terms & Conditions**

## **RESPONSIBLE SERVICE OF ALCOHOL**

30. Function guests are expected to comply with the behavioral codes of the club and licensing laws, such as Responsible Service of Alcohol under which the club operates.
31. Function guests who are unduly intoxicated or disorderly will be refused service and will be asked to leave the premises.

## **MENU AND PRICE VARIATION**

32. Every endeavor is made to maintain prices listed in our function packages and published elsewhere, however, prices are subject to change to cover any unforeseen variations in cost.
33. A surcharge of 15% will be applied to functions held on Sundays and public holidays. This will be applied to the total cost of the function.
34. All prices are inclusive of GST.
35. Menus must be finalized fourteen (14) days prior to the function date. Final numbers and payment are due five (5) days before the event.
36. Due to seasonal availability of menu items, it may be necessary to make substitutions to the selected menu items. Organisers will be notified as soon as possible.
37. Members discounts do not apply to events.

## **EXTERNAL CATERING/BEVERAGES**

38. Organisers or clients are not permitted to bring food or beverages onto club premises with the exception of festive cakes under prior arrangements with BBLC's Functions Co-ordinator. Instructions on storage, display and service of cakes are necessary and may incur a fee. No liability is taken for cakes/food brought onto club premises. All food not consumed with the exception of festive cakes remains the property of the club.

## **PAYMENT**

39. Full function payments are required five (5) business days prior to the event. Credit card must be held on the night.
40. Final beverage and other outstanding costs are to be paid at the conclusion of the function.
41. Preferred payment is by direct debit, cash or credit card – MasterCard and Visa only.
42. BBLC reserves the right to cancel a function at any time without reason.
43. BBLC reserves the right to charge interest of 5% per month, compounding on payments that are overdue and also reserves the right to charge an administration fee of \$250 for payments that are overdue.
44. The client agrees to pay any costs incurred by BBLC to collect outstanding amounts, including without limitation the fees or any agents or solicitors appointed by us for this purpose.
45. The clients also understand that Section 18E(c) of the Privacy Act 1988 allows us to give a credit reporting agency certain personal information about them when payments are more than sixty (60) days overdue.

## **SAFETY & FIRE REGULATIONS**

46. All functions held at BBLC are subject to compliance to current Workplace Health & Safety legislation and to the requirements of any other Government or local Government authority.
47. The lighting of candles, naked flames or flammable items is not permitted.
48. BBLC does not encourage the use of smoke producing machines, however, these are permitted with prior approval.

## **INSURANCE**

49. BBLC may require evidence from the organiser or client of adequate insurance to cover property damage and public liability.

## **SIGNAGE**

50. All advertising and signage is subject to the approval of the management of the club. Prior permission is required to use the club's name and/or logo in print and/or audio visual display. All proposed artwork must be approved by the club's management prior to publication.
51. All signage to be installed in function rooms must have prior approval of BBLC. Organisers will be responsible for any damage caused by the incorrect installation of signage.

## **DELIVERIES**

52. All deliveries to BBLC must be advised prior to delivery and must be delivered to BBLC marked with the name of function, date of the function, contact name and attention to your BBLC coordinator.
53. All items belonging to the organizer or used by the function not belonging to BBLC must be collected and removed within twenty-four (24) hours.

## **EQUIPMENT:**

54. Use of BBLC equipment, particularly audio visual equipment, must have prior approval of BBLC.
55. BBLC may request that the client have an audio visual staff member in attendance during their function at the nominated hourly rate (minimum of two (2) hours).
56. Smoking is prohibited indoors at BBLC in accordance with Government legislation.
57. BBLC has Designated Outdoor Smoking Areas (DOSAs) for use of clients and a map of their locations is available at reception along with copies of our smoking management plan.
58. No drinks are permitted to be consumed in our DOSA after 10pm and BBLC reserves the right to ask large groups congregating on the DOSAs to return to their function room.
59. It is an offence to ignore a directive given by our staff in relation to smoking at Brisbane Broncos Leagues Club.