

SPECIAL EVENTS

FUNCTION PACKAGES



☎ 07 3858 9036

✉ eventcoord@broncosleagues.com.au

🌐 www.broncosleagues.com.au

The
Broncos

*Images for illustration purposes only

WELCOME TO SPECIAL 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 and your business.

Warm regards,

The Events Team

EVENT SPACES

The Captains Room

Located on our private lower level, this room is perfect for all your special events.

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 smaller events and gatherings.

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 special events.

With air-conditioning, wi-fi and a built in plasma – the boardroom is a great place to meet with a small group.

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**

LUNCH & DINNER DINING MENU

Alternate placing attracts a surcharge of **\$5 PER PERSON**
(Available for a minimum of 25 people)

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

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 chili, tomato, onion, garlic, and eastern spices on cous cous (VEGAN)

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 kransky 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 Ram 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)



MR K'S BARBIE

\$45 PER PERSON | MINIMUM 25 GUESTS

PLEASE SELECT:

TWO MAIN DISHES; TWO SIDE DISHES; TWO SALADS

Served with baked artisan breads and wraps to suit choices.

MAINS

- King fish steaks, harissa basted with almond and coriander buttermilk (GF)
- Lamb koftas with cucumber and mint yoghurt (GF)
- Texan dry rubbed chicken thigh with blue cheese mayonnaise (GF)
- Grilled beef rump steaks with caramelised onion (GF) (DF)
- Chorizo, haloumi and capsicum skewers with chimichurri (GF) (DF)
- Ginger and caramel sticky pork belly with freshly chopped coriander (GF)
- Yellow bean miso tofu steaks with dark palm sugar glaze (GF) (DF) (V)
- Lamb cutlets marinated in oregano and honey served with wilted spinach and crushed pistachios (GF, DF)
- Crispy skinned barramundi with lemon cream, toasted pinenuts and parsley (GF)



MR K'S BARBIE

\$45 PER PERSON | MINIMUM 25 GUESTS

PLEASE SELECT:

TWO MAIN DISHES; TWO SIDE DISHES; TWO SALADS

Served with baked artisan breads and wraps to suit choices.

SIDES

- Parisienne potato - truffled butter, and parsley (V)
- Oven roasted root vegetables (GF) (DF) (V)
- Garlic and lemon thyme roasted chat potatoes (GF) (DF) (V)
- Roasted pumpkin, sweet potato and flat parsley (GF) (DF) (V)
- Sea salt and rosemary kipfler potatoes (GF) (DF) (V)
- Pinenut, apricot and sultana cous cous (V)
- Roasted saffron cauliflower with walnut tarator, and gremolata (DF) (V)
- Idaho potato with chive sour cream (GF) (V)
- Jalapeno butter roasted corn on the cob with smoked salt (GF) (V)
- Steamed coconut rice (GF) (DF) (V)
- Panache seasonal steamed vegetables, toasted almonds, olive oil, and sea salt (GF) (DF) (V)

SALADS

- Chat potato, witlof and hazelnut with parsley salad cream (GF)
- Spinach, avocado and orange salad with coriander and lime dressing (GF)
- Sautéed mushroom and shallot with baby spinach and raspberry vinegar (GF)
- Baby gem caesar- romaine leaf, egg, pancetta crisps, garlic croutons, and shaved parmesan
- Mesclun garden salad (GF) (DF) (V)
- Pesto, sweet potato and tomato pasta salad with basil and lemon (GF) (DF) (V)
- Green bean, piquant leaf, jamón serrano and bocconcini salad (GF)
- Chickpea, coriander, balsamic onion, pumpkin and cherry tomato salad (GF) (DF) (V)
- Broccolini, beetroot, pepita and feta salad (GF) (V)

SHARE PLATTERS

Designed to be placed on tables for guests to help themselves.
ALL platters serve approx. 10

NB. Waiter service by arrangement- conditional spend applies

PIEMAN PLATTER - \$95

Served with tomato relish and an assortment of

- House baked petite quiches
- Real sausage rolls
- Gourmet pies
- Feta & spinach strudels (V)

LOW n SLOW PLATTER - \$95

*Gluten free option available on request **ADD \$15***

- Pulled cider cooked pork slider with cheddar and green apple slaw
- Slow cooked dry rubbed brisket in brioche with jack cheese, pickle and smokey bourbon sauce
- Chipotle chicken mini dog with shredded lettuce, peppers and sour cream
- Smoked eggplant pate with roasted portabella mushroom and candied onion on charred sour dough (V)

GONE FISH'N - \$100

Served with aioli, cocktail & ginger, shallot, chili soy, with an assortment of

- Panko crumbed sand whiting
- Salt & pepper squid (GF)
- Tempura prawns (GF)
- Black lip mussel fritters

SHARE PLATTERS

NO BULL PLATTER

\$95.00 (Vegetarian/ Vegan)

Served with vegan mayo and chili sauce with an assortment of

- Spiced lentil and eggplant samosas
- Truffled field mushroom arancini with silken tofu centre
- Miso roasted cauliflower florets (GF)
- Chickpea fritters with chilli and coriander (GF)

“NO HAY BRONCA”¹ PLATTER

\$95.00 (Mexican)

Served with guacamole, sour cream and Pico de Gallo with an assortment of

- Black Bean and goats cheese Quesadillas (V)
- Pulled Pork Taquitos w Mexican cheese (GF)
- Braised Beef Empanadas
- Jalapenos Poppers (V) (GF)

¹ *Translates as “No worries”*

YUM CHA PLATTER - \$95.00

Served with soy, chili & Nuoc Cham dipping sauces with an assortment of

- Spiced duck rice paper spring roll (GF)
- Tempura King Oyster Mushroom (GF) (V)
- Prawn & sesame toasts
- Sticky char siu pork steamed bun

TRIO of DIPS - \$45

- Selection of three chef's dips served with lightly toasted artisan breads (V)

SHARE PLATTERS

ANTIPASTI PLATTER - \$95

- Deli selection of cured, roasted and air dried meats, salami and sausages with marinated artichokes, olives, semi dried tomato, grilled red peppers, feta, beetroot relish served with crisps and breads

CHEESE PLATTER - \$95

- Selection of Australian cheeses, fruit paste, grapes, dried fruit and walnuts with gluten free crackers, lavosh and grissini

CHEFS WHIM PLATTER - \$130

75 individual pieces x 5 varieties with gluten free and vegetarian options included

- Leave it to us, selection of bespoke and classics to graze on leisurely



EXPERIENCE / EVENT SHARE BOARDS

Large substantial "grazing" boards and platters designed to be centred on the table- suited to tables 10 +

Conditions apply - minimum 14 days notice and pre-payment 7 days prior to supply
***ALL share boards require minimum 10 people**

FAMILY PACK - \$15 PER PERSON

- Crumbed summer whiting
- Battered flat head
- Breaded calamari rings
- Panko crumb bay prawn cutlets
- Salt 'n' vinegar potato scallops (V)
- Chunky chips (V)
- Fresh sliced bread
- Greek salad cups (V)
- Seafood, tartare, and tomato sauces
- Lemon and malt vinegar

RACE DAY HAMPER - \$18 PER PERSON

- Sliced leg ham off the bone
- Cold roast chicken pieces
- Huon smoked salmon
- Cooked peeled king prawns
- Potato salad (V)
- Sliced tomato, cucumber and red onion (V)
- Mixed salad leaves (V)
- Sliced Colby cheddar (V)
- Artisan bread rolls (V)
- Pickles, relishes, mustards and chutneys



EXPERIENCE / EVENT SHARE BOARDS

RED HILL DELI- \$18 PER PERSON

- Sliced prosciutto, mortadella, and pastrami
- Sopressatta, cacciatore and chorizo
- Provolone, swiss and goat's cheese (V)
- Marinated olives and mushrooms (V)
- Artichoke hearts, and grilled asparagus (V)
- Oven dried roma tomato in thyme oil (V)
- Sicilian peperonata riceta (V)
- Anchovies, brined tuna and sardines
- Pana di casa and focaccia (V)
- Aioli, balsamic glaze, and extra virgin olive oil

FOOD TRUCK- \$20 PER PERSON

- Wagyu beef slider - cheese, mustard, and pickles
- Cubanos - ham and cheese
- American hot dog with works
- Pork and black bean burrito - sour cream, and guacamole
- Falafel kebab - yoghurt, tabouli, chili, and mint (V)
- Fried calamari- salt & szechuan pepper
- Red cabbage & apple slaw (V)
- Bad boy fries with liquid cheese

TROPIC OF CAPRICORN¹- \$35 PER PERSON

- Blue swimmer crabs and bay bugs - chilled
- Barramundi - grilled with salt bush crust
- Cooked black tiger king prawns - chilled
- Marinated king fish ceviche
- Avocado and rocket salad with cane sugar dressing (V)
- Mango, red onion, coriander and lime salsa (V)
- Grilled chili pineapple, and coriander chutney (V)
- Tableland cheese damper, and pumpkin bread (V)
- Seafood sauce, aioli and lemon/lime wedges

UPGRADE - Mud Crab - chilled ADD \$60 per crab²

¹ Seasonal & market availability may apply

² Mud Crabs approx. 800g-900g each



EXPERIENCE / EVENT SHARE BOARDS

NEW YORKER- \$20 PER PERSON

- Pepperoni pizza slab
- Pastrami Ryebein - sauerkraut, Swiss cheese in rye
- Smoked salmon bagel, cream cheese, capers, and dill
- Fried chicken waffle, whipped butter and syrup
- Newburg slipper tail lobster on toast
- Knishes, seasoned mashed potato, and fried onion (V)
- Eggs benedict on sour dough
- Waldorf salad lettuce cups (V)

MY YUM CHA- \$20 PER PERSON

- Crispy duck pancake - Peking style
- Char siu pork bun - steamed
- Classic spring roll - fried (V)
- Prawn dim sim - steamed
- Crab won ton - fried
- Sticky chicken bao bun
- Oyster mushroom egg roll (V)
- Calamari - pepper salt
- Deep fried quail
- Steamed rice bucket, and dipping sauces

BRONKTOBERFEST- \$25 PER PERSON

- Roasted pork knuckle - beer jus (2)
- Wurst's - bratwurst, bockwurst, and knackwurst
- Kaiserflisch fries - cured bacon
- Weiner schnitzel - breaded veal
- Zwiebelkuchen- onion pie (V)
- Frikadellen - fried meat patties, radish, and chive bread
- Sauerkraut and rottkraut - red cabbage (V)
- Kartoffelsalat - potato salad (V)
- Pretzels, and crusty bread (V)
- Mustards, pickles and sauces



EXPERIENCE / EVENT SHARE BOARDS

GAME OF THRONES- \$25 PER PERSON

- Roasted spatchcocks
- Rib of beef – on bone
- Roasted leg of spring lamb
- Shank of pork
- Grilled Salmon - dill cream
- Chunks of cheese - cheddar, blue, soft (V)
- Fruits, nuts and berries (V)
- Roasted roots and greens (V)
- Assorted rustic bread with beef dripping, and sea salt
- Gravies, chutneys and preserves

ROOTS & LEAVES- Vegan- \$20 PER PERSON

- Arancini - spiced pumpkin & silken tofu, and polenta crumb
- Swiss brown torta with sage tomato jam, and spelt soda bread
- Tempura edamame beans - wasabi, and tamari soy dipping
- Roasted saffron cauliflower florets, walnut tarator, and pomegranate syrup
- Chickpea & spiced lentil kofta, salsa verde, and vegan mayo
- Avocado tofu sushi nori roll
- Leavened flat bread with baba ganouj, dukka, and olive oil
- Spiced potato and enoki mushroom rosti
- Sumac roasted vegetable salad, and ajo blanco sauce
- Freekeh tabbouleh



BUFFET PACKAGE

\$45 PER PERSON // MINIMUM 30 GUESTS

PLEASE SELECT:

THREE MAIN DISHES; TWO SIDE DISHES; TWO SALADS

Served with freshly baked artisan bread and butter

MAINS

- Steamed Atlantic salmon with braised fennel, and dill butter (GF)
- Garlic and rosemary roasted mushrooms with sherry vinegar, romesco and crumbled feta (GF) (V)
- Pappardelle marinara - monk fish, prawn, calamari, clams, lemon thyme sugo, and pecorino cheese (GF)
- Karaage Chicken- wok fried sesame oil noodles, corn kakiage fritters, Japanese mayo and lemon
- Chicken chasseur - chicken breast, champignons, bacon, tomato, parsley, chicken stock, and cream (GF)
- Cassoulet – pork, chorizo, white beans, tomatoes, herbs and finished with toasted herbed breadcrumbs (DF)
- Irish stew - lamb shoulder braised with potato, carrot, onion, celery, pearl barley, stout and farl bread (DF)
- Slow cooked rib fillet with caramelised onion, button mushrooms and parsnip puree (GF)
- Teriyaki bean curd with bok choy, choy sum, chilli and sesame (V)
- Bourguignonne beef - casseroled shin beef with baby onions, speck, champignons and shiraz (GF)

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SIDES

- Parisienne potato - truffled butter and parsley (V)
- Oven roasted root vegetables (GF) (DF) (V)
- Garlic and lemon thyme roasted chat potatoes (GF) (DF) (V)
- Roasted pumpkin, sweet potato and flat parsley (GF) (DF) (V)
- Sea salt and rosemary kipfler potatoes (GF) (DF) (V)
- Pinenut, apricot and sultana cous cous (V)
- Roasted saffron cauliflower with walnut tarator, and gremolata (DF) (V)
- Idaho potato with chive sour cream (GF) (V)
- Jalapeno butter roasted corn on the cob with smoked salt (GF) (V)
- Steamed coconut rice (GF) (DF) (V)
- Panache seasonal steamed vegetables, toasted almonds, olive oil, and sea salt (GF) (DF) (V)

SALADS

- Chat potato, witlof and hazelnut with parsley salad cream (GF)
- Spinach, avocado and orange salad with coriander and lime dressing (GF)
- Sautéed mushroom and shallot with baby spinach and raspberry vinegar (GF)
- Baby gem Caesar - Romaine leaf, egg, pancetta crisps, garlic croutons, and shaved parmesan
- Mesclun garden salad (GF) (DF) (V)
- Pesto, sweet potato and tomato pasta salad with basil and lemon (GF) (DF) (V)
- Green bean, piquant leaf, jamón serrano and bocconcini salad (GF)
- Chickpea, coriander, balsamic onion, pumpkin and cherry tomato salad (GF) (DF) (V)
- Broccolini, beetroot, pepita and feta salad (GF) (V)



BUFFET EXPERIENCE STATIONS

Charcuterie Station // \$11 PER PERSON

Minimum 30 guests

- A selection of prosciutto, pastrami, salami, ham and continental sausage
- Marinated artichokes, semi dried tomato, grilled red peppers, feta, and olives
- Beetroot & onion relishes
- Toasted artisan breads

Oyster Station // \$11 PER PERSON

Minimum 30 guests

Your choice of any 4 oyster from the species below- arranged opened on ice

- Hawkesbury - Sydney (rock)
- Tasmanian - Coffin Bay (pacific)
- North Stradbroke - Native Rock (subject to availability)
- Buttered light rye
- Mary Rose sauce, red wine vinegar mignonette, ginger, shallot soy
- Lemon and lime wedges

Ben May's Oyster Station¹ // \$12 PER PERSONS

Minimum 100 guests

- Opened by the legendary QLD oyster shucking champion - Ben May
- 100 dozen (1200) Tasmanian Pacific Plate Oysters (Minimum)
- Buttered light rye
- Mary Rose sauce, red wine vinegar mignonette, ginger, shallot soy
- Lemon and lime wedges

¹Subject to Mr May's availability

Seafood Station // \$25 PER PERSON

Minimum 30 guests

- Cooked and peeled large king prawns (3 per person)
- Freshly shucked Pacific oysters in half shell (2 per person)
- Moreton bay bugs (1/2 per person)
- Tasmanian smoked salmon (80g per person)
- Served with cocktail sauce, red wine mignonette, soy chilli ginger and fresh lemon/lime wedges

Carvery Station // \$14 PER PERSON

Minimum 30 guests

Please choose **TWO OPTIONS** which will be carved by a chef at the station.

- Cider slow cooked pork belly with crackling shards and apple compote (100g per person)
- Rum, pineapple and palm sugar glazed leg ham with a trio of mustards (100g per person)
- Seeded mustard rubbed beef striploin with Yorkshire puddings and horseradish cream (100g per person)
- Prosciutto basted turkey breast with sage & onion stuffing and cranberry conserve (100g per person)
- Rosemary salted highlands leg of lamb with jellied mint sauce (100g per person)
- Moroccan spiced dry rubbed whole roasted chicken with pomegranate molasses (Quarter per person)

Cheese Station // \$11 PER PERSON

Minimum 30 guests

- Selection of Australian and European cheeses
- Served with fruit paste, grapes, dried fruit and nuts
- Gluten free crackers, poppy seeded lavosh and grissini

Petite Four Station // \$16 PER PERSON

Minimum 30 guests

Choose FOUR options

- 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)

Cupcake Station // \$ 12 PER PERSON (3 pieces)

Minimum 30 guests

Themed to suit any event

- Birthdays
- Anniversaries
- Corporate
- Wedding
- Engagement
- Kids parties
- Seasonal celebrations
- Gluten free available

Lolly Station // \$ 6 PER PERSON

Minimum 50 guests

- Hard lollies
- Soft lollies
- Chocolate favourites
- All served in themed glass jars

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

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.

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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.