

WEDDING EVENTS

FUNCTION PACKAGES



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*Images for illustration purposes only

WELCOME TO WEDDING EVENTS AT THE BRONCOS

Congratulations on your engagement!

Here at the Broncos, we pride ourselves on creating unique and seamless events for your special day. Our dedicated and experienced events team are here to help you every step of the way. We believe that by truly getting to know you and understanding what you're envisioning for your big day is what really sets us apart from others. Our team is passionate about attention to detail to make your special day memorable.

We have 3 spacious function rooms to cater for all types of weddings, whether it is a small intimate wedding of 30 guests or a larger reception of 150 guests, we have a room for you. We pride ourselves on making sure our rooms are beautifully decorated for an elegant event.

With the brand new dining options in our new function packages, the catering selection is incredible and vast. From delicious 3-course meals to mouth watering buffets to flavoursome canapés, we have something to suit everyone.

I look forward to working with you to ensure your wedding is everything you want and more!



Tabitha Gordon

Functions Co-ordinator

FUNCTION ROOMS

All our rooms can be styled to your request. We can do round tables up to 8-10 guests, Cabaret style for those wanting an open ended table and we can also do long tables down the room.

UP TO 60 GUESTS

Board Room - Our Board Room is fantastic for the smaller reception and full of great Broncos memorabilia. So if your theme is the Broncos, the Board Room is the perfect room for you.

Darcey Mitchell Room - is perfect for an informal or formal wedding reception of up to 60 guests. Features include: bar, microphone, data projector and screen.

UP TO 90 GUESTS

Captain's Room - This room offers great day lighting with multiple glass windows which offer views of the NRL women's team training grounds. Features include: bar, microphone, data projector and screen.

UP TO 150 GUESTS

The best part of our function rooms is that we can make the Darcey Mitchell Room and the Captains Room into one larger room that can cater up to 140 guests. This space can then include a dance floor so you and your new partner can share that memorable first dance together. Features include: bar, microphone, data projector and screen.

PACKAGE INCLUSIONS

All our wedding packages include the following:

- Dedicated wedding coordinator for the duration of your event
- 5 hours room hire complimentary
- Round tables for up to 10 guests
- White tables cloths
- Your choice of white or coloured napkins
- Black or white chair covers with coloured sash or band
- Centrepiece
- Table runner
- Bridal table and cake table skirting
- PA System, Lectern & Wireless Microphone

Optional Extras (not included in the package prices):

- Standard bridal table backdrop with curtaining and fairy lights
- **\$250.00**
- Elegant bridal table backdrop with curtaining fairy lights
- **\$400.00**
- Tiffany chair covers (white or gold) with cushions (white, ivory or black)
- **\$12 per chair**



2-COURSE WEDDING PACKAGE

\$100 PER PERSON // MINIMUM 25 GUESTS

3-COURSE WEDDING PACKAGE

\$115 PER PERSON // MINIMUM 25 GUESTS

CANAPÉS // ON ARRIVAL

- Selection of **1 COLD & 2 HOT** from the **CANAPÉS/COLD & CANAPÉS/HOT** section (selection on page 9)

ENTRÉE

Select **2** of the following to be served as an alternate drop:

- Oyster sampler - 5 XL oysters all done different - rockefeller, kilpatrick, bloody mary shot, mornay, 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, 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, artisan crusts
- Scallop ceviche, gazpacho mousse, jamón serrano crumble, 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, mirin-soy glaze (GF)
- Sweet confit onion tart, wattle seed butter pastry, goat's cheese, fig conserve (V)
- Avocado & smoked salmon terrine, petite pane, zucchini citrus salad
- Bouillabaisse - Monk fish, prawn, mussels, crayfish, saffron tomato broth, rouille, bread
- Crispy scented duck, green papaya som tam, rice galette, Vietnamese mint, chili, coriander, lime dressing (GF)
- Air-dried beef carpaccio, olive oil, celeriac remoulade, confit tomato, crisp potato waffles (GF)
- Japanese crumb pork belly, sesame soy mizuna leaves, soft poached egg, sriracha mayo
- Nicola potato gnocchi, 12hr oxtail ragout, grana padano, rocket, olive oil

MAIN

Select **2** of the following to be served as an alternate drop:

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

DESSERT 2-COURSE OPTION

Your wedding cake brought in – cut and served with cream.

DESSERT 3-COURSE OPTION

Your wedding cake brought in – cut and served with cream and your **CHOICE OF 2** of the below options for dessert:

- Lemon tart - torched meringue plumes, double cream, citrus toffee shards
- Triple Choc Torte - ganache covered dark, white and milk chocolate cake, salted caramel ice cream
- Eton Mess - seasonal berries, cream, meringue, vanilla bean ice cream
- Apple & Apple Pie - High baked with cinnamon & almonds, anglais, vanilla bean ice cream
- Medjool Date Pudding - Bundy Rum Butterscotch, double cream
- Seasonal Fruit Plate - Individually plated fresh seasonal with zabaglione dip
- Sauterne & Star Anise Poached Pear - coconut panna cotta, kafir lime crème fraiche
- King Island Cheese - triple cream, roaring forties blue, smoked cheddar, quince paste, biscotti

BUFFET WEDDING PACKAGE

\$90 PER PERSON // MINIMUM 30 GUESTS

CANAPÉS // ON ARRIVAL

- Selection of **1 COLD & 2 HOT** from the **CANAPÉS/COLD & CANAPÉS/HOT** section

Served with freshly baked artisan bread with butter

BUFFET / MAIN


Please choose **3** options:

- Steamed Atlantic salmon with braised fennel, 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, pecorino cheese (GF)
- Karaage chicken-wok fried sesame oil noodles, corn kakiage fritters, Japanese mayo & lemon
- Chicken chasseur-chicken breast, champignons, bacon, tomato, parsley, chicken stock, cream, parsley (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-sided w 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)
- Bourguignon beef-casseroled shin beef with baby onions, speck, champignons & shiraz (GF)

BUFFET / SIDES

Please choose **2** options:

- Parisienne potato-truffled butter, 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 couscous (V)
- Roasted saffron cauliflower with walnut tarator, gremolata (DF, V)
- Idaho potato with chive sour cream (GF, V)
- Jalapeño butter roasted corn on the cob-smoked salt (GF, V)
- Steamed coconut rice (DF, GF, V)
- Panache seasonal steamed vegetables, toasted almonds, olive oil, sea salt (GF, DF, V)



BUFFET / SALADS

Please choose **2** options:

- 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, shave 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)

DESSERT

Your wedding cake brought in - cut and served with cream

ADD ON EXTRA DESSERT // \$10 PER PERSON

Your **CHOICE OF 2** of the following options:

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

CANAPÉ SELECTION HOT/COLD

COLD

- Almond biscotti with beetroot relish and fennel cream cheese (V)
- Buffalo mozzarella bruschetta, confit tomato, basil leaves, parmesan (V)
- Swiss brown mushroom tapenade palmier with goats cheese feta (V)
- King prawn, wakame on sushi rice pillow, wasabi mayo (DF)
- Pacific oyster with chilled tomato consommé, tequila, lime, murray river salt (GF, DF)
- Pork chutney, butternut pumpkin purée, trail mix biscuit (GF, DF)
- Corn tostadas, guacamole, crispy chicken skin, sesame and dill
- Rare beef, red leister cheese, 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, botarga mayo (GF, DF)
- Thin omelette, cured scallop meat, cucumber kimchi, gochujang

HOT

- Slow-cooked sticky pork bao bun with zha cai pickle
- Smoked kranisky mini dog with caramelised onion and jack cheese melt
- Jalapeño poppers with cream cheese and chimichurri (V)
- Roaring forties blue cheese and jarra pumpkin arancini, sugo, aioli (V)
- Chicken kaarage with lemon wedge, japanese mayo (GF, DF)
- Petite beef wellingtons, truffled mushroom duxelle, butter puff, béarnaise
- Creole chicken boudin, corn bread, Cajun remoulade (GF)
- Tempura miso cauliflower floret, 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 & chili jam (DF)
- Lamb sumac filo, harissa, spinach, fior di latte (GF, DF)
- Butterfly prawn garlic chargrilled, avocado lime hollandaise (GF)

TEA & COFFEE

Tea & coffee station also available to add on to any of the above packages for **\$3.50 PER PERSON.**

BEVERAGE PACKAGES

ESSENTIAL PACKAGE

Local draught beers, house sparkling, house red wine, house white wine, soft drinks, orange juice.

3 hours **\$40.00**

4 hours **\$48.00**

5 hours **\$55.00**

PREMIUM PACKAGE

All beers on tap, house sparkling, house red wine, house white wine, house spirits, soft drink, orange juice.

3 hours **\$50.00**

4 hours **\$58.00**

5 hours **\$65.00**

Alternatively, we are happy to arrange for beverages to be charged on consumption or a cash bar for your guests - minimum spend applies.



BRISBANE BRONCOS LEAGUES CLUB LTD – Function Terms & 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@broncosclub.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 & 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, except those held in the Auditorium whereby the minimum spend, including catering, is \$1,100 for 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 10.00am five (5) business days prior to the event, for catering and invoice purposes. Broncos Leagues Club reserve the right to charge a surcharge if any changes are made after 10.00am 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 BBCL's fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.
15. BBCL does not accept responsibility for damage to or loss of any client's property left at BBCL 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 a 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, BBCL reserves the right to substitute a similar or comparable area. BBCL will use its best endeavours to advise the client within a reasonable period of time prior to the date of the function.
21. BBCL 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. BBCL reserves the right to book another function in adjoining rooms at any time.

SECURITY

23. BBCL 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 BBCL at least 48 hours prior.
24. If BBCL 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 4 hours.
25. BBCL only employs crowd controller licensed under the Security Providers Act 1993.

CONDUCT OF GUESTS

26. The organiser acknowledges that BBCL reserves the right to remove or reject any function guest who displays an unreasonable or inappropriate manner.
27. Entry to BBCL 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 BBCL is via the main entry only.
29. BBCL 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 work clothes; work boots 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 behavioural 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 endeavour 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 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 understands 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 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 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.