



THE GREEK CLUB
FESTIVE EVENTS • CHRISTMAS



Event Space

Size (M²)

Theatre

Banquet

Cocktail

Classroom

U Shape

GROUND FLOOR

Boardroom	45	30	20	25	15	12
Acropolis	88	90	60	100	40	30
Olympus	115	100	70	130	40	24
Acropolis/Olympus	200	130	120	250	80	36
Private Dining	-	-	12	-	-	-

FIRST FLOOR

Grand Ballroom	1000	1100	800	1400	500	60+
Grand Balcony	115	-	100	250	-	-
Aegean	560	600	260	500	150	40+
Corinthian	80	50	40	80	30	20
Ionian 1	190	130	100	180	80	40
Ionian 2	160	120	80	150	70	30
Ionian 1 & 2	340	250	200	360	100	60

A truly unique venue, The Greek Club offers 11 versatile event space under one roof as well as a brand new restaurant and bar for your dining pleasure. With capacities ranging from 12 up to 1,000+ guests, The Greek Club caters perfectly to all events large and small.

GALA EVENTS • MEETINGS • CONFERENCES • EXHIBITIONS
LAUNCH PARTIES • COCKTAIL SOIRÉES • SEMINARS
TEAM BUILDING • TRADE SHOWS • CHRISTMAS FUNCTIONS





Lunch // Dinner Package

Delight your guests with exquisite modern Australian entrée, main and dessert options and all the essentials taken care of.

Min. 40 Guests

Monday-Thursday 2 Course // \$65.00PP

Monday-Thursday 3 Course // \$77.50PP

Friday-Sunday 2 Course Alternate Drop // \$72.50PP

Friday-Sunday 3 Course Alternate Drop // \$89.50PP

————— Add On

Alternate Drop // \$3.50 PP

Cheese Platter // \$25.50 PP

Tasmanian and imported gourmet cheeses (light blue, double brie & Italian montasio), fig paste, crackers & sourdough, caramelised onions and walnuts

Entrée

- Select 1 dish from the below options, or 2 dishes for alternate drop:
 - Oven-baked beef brisket with roast Desiree potatoes garnished with fresh herbs and sweet shallots, served with a red wine jus (GF, DF)
 - Grain-fed Victorian mini lamb rack with fava puree mousseline, balsamic glaze drizzled with double virgin olive oil and panko dust (DF)
 - Pork belly slow-cooked over 12 hours with panko crumb, pearl barley and vegetable risotto and chimichurri mayo (DF)
 - Handmade ravioli with chanterelle and porcini mushrooms in a sauvignon light crème sauce with truffle pearls
 - Poached ocean trout with saute spinach, salmon caviar, baby greens and scallop veloute (GF)
 - Slow-cooked mustard incrustated Victorian lam loin with a rosemary creamy mash and Port jus (GF)
 - Tender roasted deboned quail served with pearl barley risotto, grilled asparagus spears and a Blueberry Bombay Gin jus (GF, DF)

Add \$3.50 PP for alternate drop

Main

- Select 1 dish from the below options, or 2 dishes for alternate drop:
 - Char-grilled beef filet mignon with truffle mash, prosciutto croquand and buttered green beans, served with a crème sauce (GF)
 - Oven-baked corn-fed chicken breast served with truffle white polenta, Dutch carrots and a cognac jus (GF)
 - Oven-baked grain-fed rack of lamb with Persian feta and Kalamata olive crusted potatoes, French green beans, served with a lemon thyme jus (GF)
 - Poached ocean trout served with pearl barley vegetable risotto, asparagus spears and a yogurt crème chimichurri dressing (GF)
 - Slow-cooked pork cheek with roasted kipfler potatoes and velvet baby spinach served with a honey crème sauce (GF)
 - Slow-cooked duck breast with a cauliflower and sweet onion mousseline, green asparagus spears and served with fresh a Bombay gin blueberry jus (DF)
 - Pan-roasted swordfish with buttered potato, wilted spinach and drizzled with Pacific Salsa lemongrass dressing (GF)
 - Corn-fed breast of chicken with sweet potato and balsamic onion confit, market fresh vegetables and served with a rosemary jus

Add \$3.50 PP for alternate drop

Dessert

- Select 1 dessert from the below options, or 2 desserts for alternate drop:
 - Lámour - modern profiterole tart
 - Ruby Red - chocolate mousse tart covered with glamour raspberry glaze and decorated with desiccated coconut
 - Black Beauty - Bavarian, Belgian chocolate mousse tart, covered with a rich dark mirror glaze
 - Caramel Elegance - smooth vanille mousse infused with Oreo cookies covered with caramel pearl glaze
 - Pink Supreme - strawberry and chocolate biscuit mousse tart covered with ganache
 - Banoffee - creamy caramel filling with fresh banana, topped with whipped vanilla cream and chocolate shavings
 - Lemon Meringue - smooth, tangy lemon cream tart covered in soft Italian meringue

Add \$3.50 PP for alternate drop





Trapezi Banquet

Take a trip to Greece with our authentic Greek buffet including starters, mains and desserts. Surprise your team with the variety and fresh flavours our traditional options provide.

\$60 Per Person

To Start:

- Mixed dips & pita bread
- Horiatiki salad
- Saganaki with caramelised figs and candied walnuts
- Pork Belly Baklava
- Fried calamari with ouzo mayonnaise

To Follow:

- Lamb Skaras - lamb forequarter pieces cooked on charcoal grill, wilted spinach, herb yoghurt
- Patates Sto Forno - oven baked lemon oregano potatoes

To Finish:

- Caramel Baklava Ice Cream - layered with vanilla bean ice cream, caramel fudge and baklava nuts

Taste of Greece Cocktail Packages

Looking for something a little different? Select a range of Greek canapés, designed by our internationally acclaimed Chef In Residence, David Tsirekas.

Min. 40 Guests

Greek Mezethes Platters // \$11.00PP

Chef's Selection Canapés // \$25.00PP

5 Piece Canapés // \$36.00PP

8 Piece Canapés // \$48.00PP

Add On

Greek Street Dishes // \$13.00 per dish

Dessert Station/Platters // Price on Request



Mezethes

- Tarama and tzatziki dips, kalamata olives, Greek feta and ciabata bread rolls

Taste of Greece Canapés Selection

- Oyster Natural
- Spinach Pie
- Avgolemono Soup Shot
- Mini Loukaniko Dogs
- Vegetarian Vine Dolmathes
- Fluffy Pita, Tarama, Candied Olive
- Fluffy Pita, Tzatziki, Pickles
- Fluffy Pita, Melitzana, Walnuts
- Crispy Mastic Chicken Lollipops
- Haloumi Fries
- Fried Calamari
- 3 Cheese Pita Melts
- Eggplant Feta Fritters
- Souzoukakia
- Chicken Kalamaki
- Greek San Choy Bau
- Fried Tomato, Feta, Orzo Balls
- Kataifi Prawns
- Lamb Manti
- Pork Belly Baklava
- Smoked Trout Croquettes
- Kasseri Pepper Poppers
- Lamb Kefte
- Sesame Crusted Kasseri Toasts
- Pork Kalamaki
- Lamb Kalamaki
- Oysters Ouzo Lemon Granita
- Zucchini Fritters





Taste of Greece Street Dishes

- Kasserri, mushroom, truffle filo
- Mini Duck Yeeros
- Smoked Lamb Cutlets
- Tuna Pastourma
- Honey Glazed Cod
- Beef Cheek Stifatho
- Salmon, Lemon, Ouzo Jelly
- Mini Lamb Yeeros
- Mini Pork Belly Yeeros
- Gemista
- Pastitsio

Dessert Station/Platters

- Kataifi Nut Rolls
- Bougatsa
- Rice Pudding Shots
- Baklava
- Melamakarona
- Kourambiethes

Modern Australian Cocktail Packages

Expertly catering to everything from car launches to networking functions to intimate cocktail events, The Greek Club is eager to bring your event vision to life.

Min. 40 Guests

Chef's Selection Canapés // \$20.00PP

5 Piece Canapés // \$30.00PP

8 Piece Canapés // \$40.00PP

Add On

Fork Dishes // \$14.00 per dish

Cheese Station/Platters // Price on Request

Dessert Station/Platters // Price on Request



Modern Australian Canapés Selection

- Caramelised onion and goat's cheese tartlet
- Beef cheek and sweet potato tartlet
- Chicken and macadamia balls
- Moroccan lamb balls
- Smoked salmon and lemon myrtle profiteroles
- Duck liver mousse pâté profiteroles
- Vegetable samosas
- Chicken tikka samosas
- Lamb rogan josh samosas
- Tempura prawns (GF)
- Panko king prawns tempura
- Peking duck wontons
- Barbecue pork and cashew wontons
- Chicken, prawn and ginger wontons
- Vegetable wontons
- Peking duck spring rolls
- Barramundi spring rolls
- Shitaki mushroom spring rolls

Fork Dish Selection

- Sea salt and cracked pepper calamari with Japanese dusting flour and chimichurri mayo (DF)
- Soft pork belly with panko crumb served with honey bourbon mayo and baby watercress (DF)
- Mini Chicago hot dogs with fresh tomato salsa, pickled vegetables, green peppers and sweet red onions (DF)
- Mini brioche Wagyu beef burgers with pickled vegetables, spicy bush chutney, cheddar cheese and baby cos
- Slow-cooked lamb marinated with seeded grain mustard and rosemary, served with oven-baked kipfler potatoes with feta crumb
- Mini chicken bamboo skewers with coconut peanut sauce served with butter penne pasta (GF, DF)
- Spinach and ricotta ravioli with white wine crème sauce and feta crumble
- Mini pizzas in your choice of Supreme, Meat Lovers or Italian (vegetarian)





Cheese Station/Platters

- Tasmanian and imported gourmet cheeses (light blue, double brie & Italian montasio), fig paste, crackers & sourdough, caramelised onions and walnuts

Dessert Station/Platters

- Chef's selection of gourmet small pastries & sweets

Zorba Team Building Package

When your conference is complete and you are ready to unwind and have some fun with your team, our Zorba Team Building Package gives you a taste of something different in an environment filled with music, laughter and fun.

Min. 30 Guests // Available Monday - Thursday

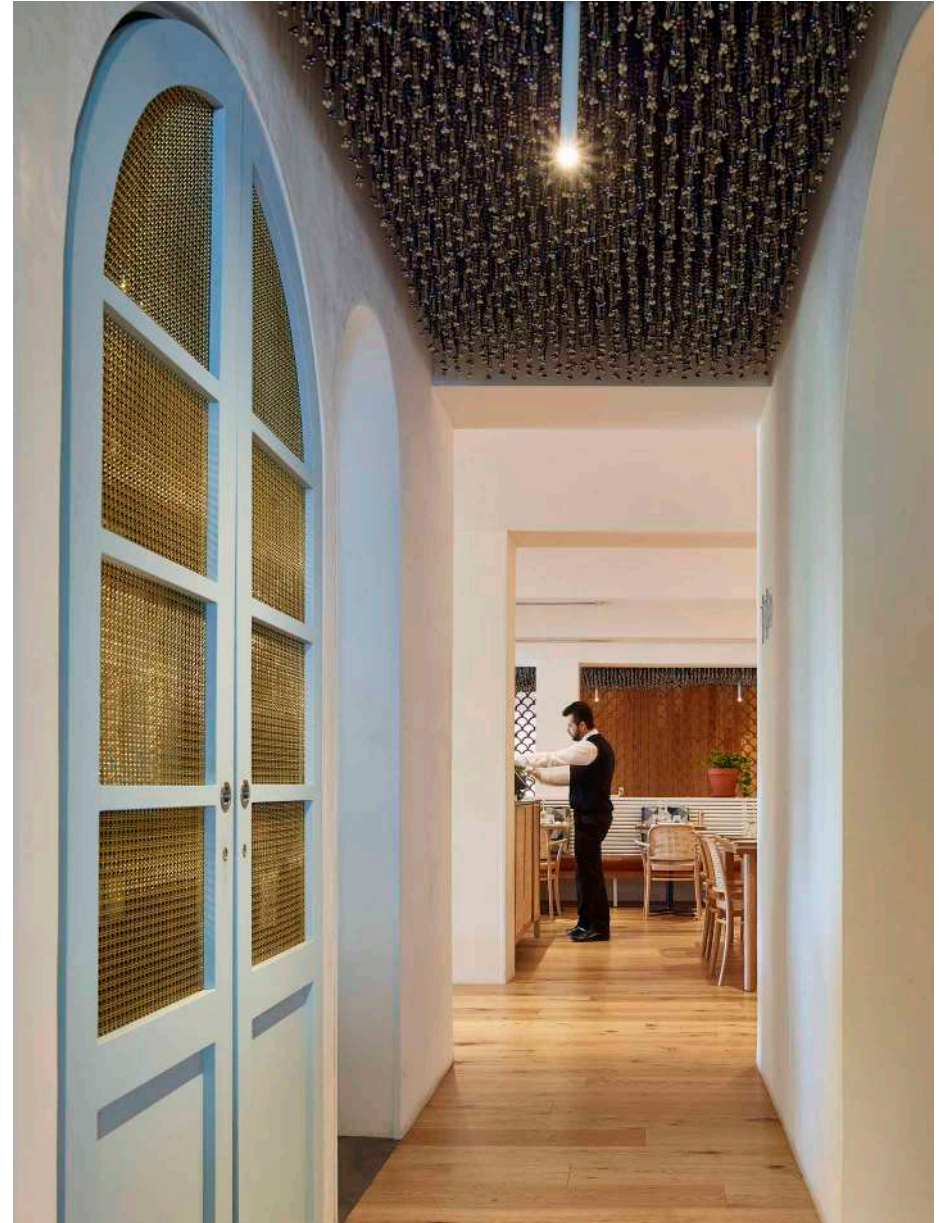
\$80.00 PP

Inclusions:

- Arrive at 6:15PM for your traditional Greek cooking lesson
- While you enjoy the cooking demonstration, you will be served authentic Greek mezethes and ouzo cocktails
- After the demonstration, indulge in traditional Greek fare for your main course
- Work off your dinner with the Greek dancers who will teach you how to shake your tail feather, Greek style
- Enjoy luscious Greek desserts

Zorba the Greek

- Ouzo cocktails on arrival
- Traditional cold mezethes served stand up style during cooking demonstration
- Authentic hot meze platters served as mains:
 - Calamari, haloumi, chicken souvlakia, lamb cutlets, spanakopita, moussaka, Greek salad, lemon potatoes and bread
- Platters of authentic Greek sweets
- Freshly brewed coffee and selection of deluxe teas



Cooking Class Package

They say magic happens in the kitchen, and at The Greek Club this is certainly true. But we don't just mean our delicious cuisine. Throw your team's unique personalities into the heat and energy of The Greek Club kitchen and watch as their individual skills magically come together to work as one cohesive unit.

Max 10 Guests // Subject to availability

\$110.00 Per Person

Inclusions:

- 4 hour hands on Greek cooking master class with our energetic Greek chef, sure to have your team learning and laughing throughout the evening
- After the cooking class, enjoy the fruits of your labour with a 3 course Greek banquet (menu details change seasonally)
- Selection of premium Greek wines to enjoy with your banquet
- Complimentary event space hire in one of our newly refurbished function spaces
- Guidance from our expert Events Manager including floorplan and event sheet assistance
- Dedicated function supervisor on the day
- Complimentary WIFI for all guests



Beverage Packages

Classic Australian Package

Under 3 Hours: Consumption Bar

3 Hours: \$36.00 Per Person

4 Hours: \$38.50 Per Person

5 Hours: \$43.50 Per Person

Inclusions:

- Pimms Cocktail on arrival
- Chain of Fire Sauvignon Blanc Semillon & Chardonnay
- Chain of Fire Shiraz Cabernet, Merlot & Pinot Noir
- House Beers (Coopers Light, Coopers Mid & Tooheys New)
- Soft drinks, soda water and selection of juices

Siyia Greek Package

Under 3 Hours: Consumption Bar

3 Hours: \$39.00 Per Person

4 Hours: \$42.00 Per Person

5 Hours: \$48.00 Per Person

Inclusions:

- Ouzo Quencher Cocktail on arrival
- Artis White, Alexakis
- Kotsifali Artis, Alexakis
- Mythos Lager, Volkan Blonde Pilsner & Local beers
- Soft drinks, soda water and selection of juices

Spirits

Classic Spirits Package

1 Hour: \$15.00 Per Person

2 Hours: \$25.00 Per Person

Inclusions:

- Smirnoff Vodka
- Johnny Walker Red
- Bundaberg Rum
- Gordon's Gin
- George Dickle Bourbon
- Bacardi Rum

Upgrade to alternate brands available upon request

Non-Alcoholic

1 Hour: \$18.50 Per Person

2 Hours: \$22.00 Per Person

3 Hours: \$24.50 Per Person

4 Hours: \$26.00 Per Person

5 Hours: \$28.00 Per Person

Inclusions:

- Soft drinks, soda water and selection of juices

ENQUIRE

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WWW.THEGREEKCLUB.COM.AU

NOTE: Minimum spends apply. Prices and menus accurate to December 2019. Subject to availability.
Detailed terms and conditions available upon booking.

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