



The Buff's Club
FUNCTIONS
PACKAGE

(07) 4743 2365

FUNCTIONS@BUFFS.COM.AU

CNR OF GRACE & SIMPSON ST, MT ISA, QLD, 4825

ROOM HIRE

FROG & TOAD DECK

seats 30 people
standing 45 people

relaxed outdoor vibe, perfect for
small gatherings, birthdays & baby
showers

PRIVATE FUNCTION \$125

closed to the public

TABLE BOOKING FREE

MAX 15 people
bookings over 15 people will be
charged as a private function

LODGE ROOM

seats 40 people inside, 40 people outside
standing 100+ people

theatre style seated 40 ppl
U shape seated 24 ppl
cabaret seated 30 ppl
classroom style seated 18 ppl

our clients favourite private room, with
an outdoor balcony including private
toilets and optional bar

STANDARD ROOM HIRE \$350

inclusive of staff + bar

ROOM HIRE 5 HOURS AND OVER \$300

without bar

ROOM HIRE UNDER 5 HOURS \$170

without bar

SPORTS HQ GAMING PACKAGE

HIRE OF SPORTS HQ GAMES

Any client can book the Sports HQ games section via link provided by functions manager. This can also be done in person at the Sports HQ bar.

This does not provide an exclusive area but will confirm what time you have the games available for. When arriving to the Sports HQ client that has booked the area will need to speak to the bar staff to get game accessories and access to the game.

If you wish to order platters this will need to be done through the functions manager who will send through an invoice for catering and all orders need to be sent in 7 business days prior to function minimum.

EXCLUSIVE HIRE

For the sports HQ games section

Mondays, Tuesdays OR Thursdays \$500.00 per hour

Area is exclusive to client booking for the time slot chosen.

You have access to 3 x Darts, 2 x Shuffl Boards, 2 x Multi Sport Simulators, 1 x pool table.

Our Functions manager will take care of booking and will check on availability prior to invoicing – On the day the area will be set up and ready for you to play.

Platters can be organised for this through the functions manager - all orders need to be sent in 7 business days prior to the booking.

DECORATIONS & EQUIPMENT

EQUIPMENT

white board - No charge

projector - \$60 per day

lectern - \$50 per day

microphone & speaker - \$70

large bluetooth speaker - \$100

DECORATION

HELIUM BALLOON TREE \$18EACH

3 balloons, balloon weight & string -
your choice of two colours

BLACK TABLE LINEN \$13EACH

ROOF DRAPING IN LODGE \$200

must be ordered 3 weeks in advance

CEILING FAIRY LIGHTS LODGE \$100

PHOTO BACKDROP -

frame only \$50

add balloon garland basic - \$200

add balloon garland custom - \$300-\$550 TBC

KIDS ACTIVITY TABLE \$30

per 5 children

PERSONALISED MENUS

per person \$6EACH

per table (3) \$20

EXTRA BALLOON - HELIUM \$3.50EACH

TABLE CENTREPIECES \$TBC

we have a range of centrepieces available or
please show us your inspiration and we will make
it happen

PLATTERS MENU

Platters are suitable for 10 people per platter

Platters can be done as canapes. Please ask our Functions Manager for additional costs.

Platter service finishes at 830pm

All catering menus are subject to change without notice

All in-house functions ordering platters will be charged \$20 table linen per 6 platters.

\$55 - \$75 PLATTERS

BEER BATTERED CHIPS & GRAVY \$55

PIZZA SLAB \$65

choose one flavour, vegie supreme, hawaiian or tandoori chicken

POTATO WEDGES PLATTER \$65

served with sweet chilli sauce & sour cream

BOCCONCINI & PESTO BRUCHETTA \$65

MUFFIN PLATTER (10) \$70

MIXED SANDWICH PLATTER \$70

SMALL FRUIT PLATTER \$75

BUFFS SURPREME SLAB \$75

ham, pepperoni, salami, chorizo, beef & pineapple

SWEET POTATO WEDGES PLATTER \$75

served with aoli

HAM & CHEESE CROISSANTS PLATTER \$75

MIXED WRAP PLATTER \$75

Gluten free wraps \$85

PLATTERS MENU

\$80 - \$100 PLATTERS

CRISPY & CRUNCHY GARLIC BALLS \$80

served with aoili

MINI QUICHE PLATTER \$80

vegetarian option available

BATTERED ONION RING PLATTER \$80

served with aoili

HAM, AVOCADO & APPLE BRUCHETTA \$80

toasted sliced baguette bread topped with avo pulp sliced ham and apple

SATAY BEEF COCKTAIL SKEWERS \$85

with peanut butter sauce

BOURBON PULLED PORK SLIDERS \$90

toasted slider bun topped with cheese, coleslaw & marinated pulled pork with bourbon sauce

SATAY CHICKEN SKEWERS PLATTER \$95

with sweet chilli sauce

BBQ BEEF MINI SLIDERS \$95

toasted slider bun topped with cheese, lettuce, tomato & mini beef patty drizzled with bbq sauce

HOT BITES CLASSIC PLATTER \$95

curry samosas, spring rolls, party pies & sausage rolls

LARGE FRUIT PLATTER \$100

HALOUMI CHIPS + DIPPING SAUCE \$100

PLATTERS MENU

\$105- \$200 PLATTERS

BEEF NACHOS \$105

crunchy nacho topped with beef and red kidney bean ragu served with guacamole and sour cream

CLUB CHICKEN WINGS \$110

smokey honey bourbon, peri peri or tandoori

ARANCHINI BALLS PLATTER \$110

JALAPENO POPPERS PLATTER \$115

served with lime and cilantro yoghurt dip

TRIO OF MINI DIMSIM \$120

chicken, beef & vegetarian cocktail dim sims served with sweet chilli sauce

STEAMED BOA BUNS \$120

filled with asian style pork topped with crunchy veg

THE END GAME PLATTER \$150

handmade dessert board made inhouse by our very own pastry chef

ULTIMATE MEAT & CHEESE BOARD \$160

5 x cheeses, fruit, pepperoni, salami, dip, crackers, kabana, artichoke, sundried tomato & gherkin

BUFFS CLASSIC HOT MIX MASHUP \$180

crispy fried halloumi, garlic chicken balls, prawn twisters, beef mini pies, sausage rolls, spring rolls & crumbed fish, onion rings

BUFFS COLD SEAFOOD PLATTER \$185

mussels, prawns, oysters, smoked salmon, scallops lemon & tartare sauce

MIXED HOT SEAFOOD PLATTER \$200

calamari, prawns, crumbed fish, prawn twisters, scallops, salt & pepper squid, lemon & tartare sauce

BUFFET MENU

HOT BUFFET BREAKFAST - \$35PP

charged minimum 25ppl

crispy bacon

scrambled eggs

grilled tomatoes

hash browns

buttered mushrooms

pork chipolata sausages

harissa flavoured baked beans

fresh baked sour dough multigrain bread

haloumi cheese

tea & coffee station

ADD

orange juice + \$4.50pp

assorted muffins \$3pp

BUFFET MENU

any desserts on this menu will be hand crafted by our very own pastry chef

CLASSIC ROAST WITH DESSERT \$52.50PP WITHOUT DESSERT \$48.50PP

charged minimum 30ppl

CHOOSE TWO MAINS

- roast & carved beef bolar blade
- roast & carved pork with apple sauce
- seasoned & roasted chicken piece

COMPLIMENTRY SIDES

- roasted vegetable medley
- buttered and steamed seasonal vegetables
- rich brown gravy
- dinner rolls and butter

DESSERT

Please speak to our functions manager to liase with our pastry chef for a dessert menu selection

BUFFET MENU

any desserts on this menu will be hand crafted by our very own pastry chef

CHOOSE TWO FROM EACH COURSE \$62.50PP

CHOOSE 3 FROM EACH COURSE \$68.50PP

Includes fresh bread rolls and condiments

Mains

- beef and red kidney bean ragu with steamed rice
- garlic & thyme rubbed, slow roasted angus blade
- butter chicken with fragrant rice
- sticky honey chicken served with coconut rice

Sides

- herb roasted jap pumpkin moons
- moroccan spiced desiree potatoes
- steamed vegetable medley
- wombok and crunchy noodle salad
- creamy cajon pasta salad with spinach & bell peppers
- greek salad

Desserts

Please speak to our functions manager to liase with our pastry chef for a dessert menu selection

TERMS & CONDITIONS

DEPOSIT

The Functions Booking sheet is required to be completely filled in, including card details. Deposit to hold the room for your function must be paid in full by due date or the area requested will be open to the public to book. This is mandatory and is a requirement to have your function.

The Buffs Club reserves the right to hold card information as a security bond and after the event may be used to cover damaged property, stolen items, cleaning fees, cancellation fees, or any unpaid invoice or bar tabs if applicable. FINAL PAYMENT - Final payment is to be settled prior to the function please check your invoice for due date. Payment can be made via Bank deposit, credit card payment over the phone at reception or in person, payment at reception.

CATERING

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premise we handle nuts, seafood, sesame seeds, shellfish, wheat, flour, eggs, fungi, and dairy products. Customers requests will be catered for to the best of our ability but the decision to consume a meal is the responsibility of the dining customer. NO outside food or beverages are to be brought onto premise. We allow cake or cupcakes to be brought into the club. If you require something that is not on our menu please speak to our functions manager to arrange custom menu.

TAKE AWAY CATERING

Orders placed for take away catering are required 7 days prior to event date. Payment for this must be made prior and paid by due date on invoice. No catering will be made unless payment is made in full. The serving dishes used for take away catering are to be returned by the client who booked them, to the reception 4 days after the event - to avoid additional charges to the client of \$20 per platter dish.

CANCELLATIONS

Your deposit will be retained as a cancellation fee if you fail to cancel 7 days prior to the function date. if you cancel outside of the 7 days you will be given a full refund. The card details which are stated on the booking sheet will be charged if a deposit has not been made.

FINAL DETAILS

final details for your function need to be placed 10 business days prior to the date of function, this includes completed booking sheet, final numbers, catering choices, bar tab, room set up & extras. After this time no downward adjustment in the total catering costs is possible. OTHER - every function will be charged for linen provided for the food. Platter orders will be charged \$20.00 per 6 Platters. Seated meals will be required to pay \$13.00 per table used in set up for the room..

OTHER FUNCTIONS

The Buffs Club reserves the right to book other functions in the same room up to an hour before scheduled function commencement and an hour after scheduled function finishing time.

HIRING YOUR OWN EVENT STYLIST

At the Buffs Club we enjoy working along side other small business's - we allow you to hire event planners and stylist for your function at the Buffs. Please ask our Functions Manager for allocated times that the stylist/planner can come in and set up. It is their responsibility to pack down their set up by 9am the following day. The Buffs hold no responsibility for loss or damage to the other business property and this will fall back on you.

CONDUCT OF EVENT

The client shall conduct the event in an orderly manner with the rules of the venue and in accordance to the applicable laws. BYO is not permitted and smoking is only permitted in designated smoking areas. The Client booking the function is liable for the actions of guests and any damages or losses incurred. The Buffs Club has the right to intervene if function activities are considered illegal, noisy or offensive. Any costs will be invoiced directly to the client who booked the function. General and normal cleaning is included in the room hire, but additional charges may apply if the function has created cleaning needs above the normal cleaning.

LIQUOR

The Buffs Club does not permit alcohol to be brought in from the outside of the club. Set fines are in place for minors who obtain alcohol on a licenced premise. Fines are applicable to the person buying the alcohol or supplying the minor, the venue and the minor. Government issued photo ID must be provide evidence of age. All guests under the age of 18 must be accompanied by their legal guardian who is required to remain on premise at all times during their visit to the club. The guardian responsible for the minor must be 16years their senior.

18TH BIRTHDAY PARTIES

18th Birthday parties will only be held on the Frog & Toad Deck - No exemptions will be made to this rule. 18year olds must have current government issued photo ID to buy alcohol. all minors must have a gardien with them 16 years their senior.

BOOKING SHEET

THE FOLLOWING INFORMATION MUST BE COMPLETED FOR YOUR BOOKING.

START TIME: FINISH TIME:

NUMBER OF GUESTS ATTENDING:

POINT OF CONTACT ON THE DAY OR NIGHT:

PLEASE SELECT ROOM REQUIRED

LODGE

- \$350.00 - STANDARD FULL ROOM HIRE (WITH BAR)
- \$300.00 - 5 HOURS AND OVER (WITHOUT BAR)
- \$170.00 - UNDER 5 HOURS (WITHOUT BAR)
- FROG & TOAD DECK-
- \$125.00 (CLOSED DECK)

DO YOU REQUIRE A BAR TAB? YES NO

IF YES, WHAT LIMIT WOULD YOU LIKE ON THE TAB \$

WHAT ALCOHOL SELECTION DO YOU WANT AVAILABLE FOR THE BAR TAB?

BEER WINE SOFTDRINK ONLY

OPEN BAR - GUESTS CAN ORDER WHAT THEY WISH

BEER WINE SOFTDRINK & BASIC SPIRITS

PLEASE EMAIL OR SUPPLY LIST OF PLATTERS REQUIRED WITH THIS BOOKING SHEET

WHAT TIME DO YOU REQUIRE CATERING TO BE BROUGHT TO YOUR FUNCTION?
IS THERE ANY DIETRY REQUIREMENTS?

EQUIPMENT HIRE - PLEASE SPECIFY WHAT EQUIPMENT YOU NEED TO HIRE

DECORATIONS - DO YOU REQUIRE ANY
DECORATIONS FROM US? PLEASE SPECIFY

PERSON/COMPANY RESPONSIBLE FOR PAYMENT

NAME:

COMPANY:

PHONE:

EMAIL:

PLEASE PROVIDE YOUR CREDIT CARD DETAILS FOR SECURITY
NO MONEY WILL BE TAKEN WITHOUT AUTHORISATION

CARD TYPE:

CARDHOLDERS NAME:

CARD NUMBER:

EXPIRY DATE:

CVV:

SIGNED:

PLEASE NOTE YOU WILL BE
CHARGED \$13 PER BLACK TABLE
CLOTH USED ON ALL TABLES TO SET
UP YOUR FUNCTION - UNLESS YOU
ARE PROVIDING THESE YOURSELF

PLEASE READ AND SIGN
IN ACCEPTANCE OF THE TERMS AND CONDITIONS.
THE BUFFS CLUB REQUIRES
A MINIMUM OF \$100.00 DEPOSIT TO CONFIRM YOUR
BOOKING. PLEASE ADVISE OUR FUNCTIONS MANAGER HOW
YOU WOULD LIKE THE DEPOSIT TO BE PAID.
YOUR BOOKING IS NOT CONFIRMED UNTIL PAYMENT HAS
BEEN RECEIVED.