

EVENT PACKAGE

St. George Masonic Club



AUDITORIUM

With a spacious Auditorium available for your special occasion all aspects of your event will be carefully prepared by our on site functions co-ordinator.

The room is available for small private events to large corporate launches. We can cater for any number from 50 – 270.



CANAPÉS

Perfect for informal standing room events for guests to eat, drink and mingle.

CLASSIC – Selection of five hot or cold canapés

DELUXE – Selection of five hot or cold canapés + one substantial

PREMIUM – Selection of five hot or cold canapés + two substantial

COLD

Tomato, olive and buffalo fetta tostada **VG**

Goat's cheese and caramelised onion tart **VG**

Sydney rock oysters, green onion, flying fish roe **GF, DF**

Brie, cranberry and prosciutto crostini

Smoked salmon, crème fraîche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoi sin sauce **DF**

HOT

Sea scallops, cauliflower crème, pine nut salsa **GF**

Prawn toast, black vinegar chilli dipping sauce

Barbecue lamb kofta, cucumber and mint salsa, yogurt dressing **GF**

Cauliflower popcorn, sesame, sticky gochujang sauce, kewpie mayo **GF, DF, VG**

Pork and fennel mini sausage rolls, smoked tomato relish **DF**

Persian fetta and spinach puffs **VG**

Spiced red lentil fritters, green yoghurt **VG**

Wild mushroom and truffle arancini, parmesan dust, aioli **VG**



SUBSTANTIAL

Prawn bun, spicy maire rose, pickled cucumber **DF**

Wagyu beef cheeseburgers, pickles, American cheese, Coney Island sauce

Mini fish tacos, jalapeno, slaw, mayonnaise **DF**

Pork belly bites, green onion, salted chilli caramel **DF**

Barbecue Balinese style chicken skewer, lemongrass, turmeric, and ginger **GF, DF**

SWEET TREATS

Mini cupcakes **VG**

Bambino cones **VG**

Lemon meringue tartlets **VG**

GRAZING PLATTERS

Perfect for a casual dining experience, these platters are served as a live food station for guests to help themselves. Serves approximately ten guests.

AMERICAN DINER PLATTER

Hot BBQ buffalo chicken wings, wagyu cheeseburger sliders, mini hot dogs with ketchup and mustard



ORIENTAL PLATTER

Peking duck spring rolls, steamed seafood dumplings, Thai chicken satay skewers and condiments DF



CHEF'S SELECTION PLATTER

An assortment of party favourites, such as sausage rolls, party pies and more.

ARTISAN CHEESE PLATTER

Farmhouse cheese, quince paste, grapes, dried fruits, crackers, lavosh VG

ANTIPASTO PLATTERS

Selection of cured meats, olives, marinated vegetables, artisan breads GF, DF

MIDDLE EASTERN DIP PLATTER

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread VG

GOURMET SANDWICHES AND WRAPS

A selection of gourmet filled sandwiches and tortilla wraps

Gluten free options on request +\$4 per person

MEDITERRANEAN PLATTER

Marinated lamb and chicken skewers, pita bread, Tzatziki, olives and feta

DESSERT PLATTER

Array of mini pavlovas, bambino ice cream cones, chocolate mousse and sour cherry shots VG

FRUIT PLATTER

Selection of seasonal fruit GF, DF, VG

ALTERNATE SERVE MENU

For formal sit-down dinners and luncheons. Select two items from each course to be served as an alternative drop.

ENTRÉE

Salt and togarashi calamari, green onions, lime aioli **GF**

Wild mushroom and truffle arancini, smoked tomato relish, parmesan dust **VG**

Beetroot cured salmon crudo, avocado crema, crispy capers, dill and citrus dressing **GF**

Gnocchi formaggio, parmesan, pecorino, gorgonzola sauce **VG**

Chicken karaage, slaw, toasted sesame, kewpie mayo

Accompanied by warmed dinner roll, salted butter

MAIN

Braised lamb shoulder, colcannon mash, semi dried tomato tapenade, rosemary jus **GF**

Chicken Scaloppini, white wine and cream sauce, sautéed mushrooms, creamy mash, broccolini florets **GF**

Oven baked market fish fillet, romesco sauce, roasted potatoes, rocket and salsa verde **GF, DF**

Crispy skin pork belly, creamed and roasted cauliflower, crispy kale **GF**

Braised beef cheek, creamy Paris mash potato, charred onions and red wine jus **GF**

Roasted cauliflower, hummus, olives, crispy kale **VG**

DESSERT

Lemon curd and meringue tartlet **VG**

Sticky date pudding, brandy caramel sauce, double cream **VG**

Pavlova, fresh strawberries, passionfruit compote **GF, VG**

Belgium chocolate panna cotta, raspberries, fairy floss **GF, VG**

Pavlova, fresh strawberries, passionfruit compote **V, DF**

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



TERMS & CONDITIONS

Eligibility & Responsibilities

The person making the booking ("the organiser") is responsible for ensuring all guests, including minors under 18 years of age, comply with all St George Venues policies and relevant legislation. Guests must adhere to Club rules at all times. The organiser will be held accountable for all breaches, damages, or misconduct caused by their party.

St George Venues reserves the right to verify the ages of minors at any time.

Responsible Service of Alcohol (RSA)

Alcohol will not be served to minors or intoxicated persons. Management reserves the right to refuse service and/or remove any guest from the premises to ensure compliance with RSA obligations. Failure to comply may result in the event being suspended or terminated without refund.

Access and Identification

All non-members must sign in upon entry and present a valid form of identification (Driver's Licence, Photo Card, or Passport). Non-members residing within 5 km of the Club may sign themselves in but must still provide valid identification.

Any falsification of information or identification will result in immediate denial of entry. The organiser may be held liable for any issues arising from such actions.

Booking & Payment

Tentative bookings must be confirmed within 14 days. A \$500 deposit is required to secure the booking and will be deducted from the final bill.

Payments may be made via cash, credit card, or direct deposit. Proof of payment must be provided upon request.

Payment Deadlines

- Deposit: Within 14 days of confirmation
- Menu Selection & Minimum Numbers: 21 days prior
- Second Payment: 14 days prior
- Final Numbers: 7 days prior
- Final Payment: 5 days prior
- Bar Tab Payment: Day of event

Late changes or increases in guest numbers may incur additional fees. Failure to meet payment deadlines may result in cancellation of the event at the venue's discretion.

Cancellation Policy

- 30+ days prior: Full deposit refunded
- 14–29 days prior: 50% deposit refunded
- Within 13 days: Deposit non-refundable

Event Management

St George Venues reserves the right to move or cancel functions due to unforeseen operational circumstances, including maintenance, safety issues, or emergencies. Where possible, clients will be offered an alternative room, revised date, or refund.

Food & Beverage

Outside food or beverages are strictly prohibited except for celebratory cakes (single or multi-tier). All cakes must be commercially prepared. Cakes requiring refrigeration or heating must be approved in advance.

Dietary Requirements & Allergies

Dietary requirements and allergies must be provided in writing at least 7 days prior to the event. While the venue will make every reasonable effort to accommodate notified dietary needs, our kitchens handle common allergens and we cannot guarantee an allergen-free environment. Guests with severe allergies are requested to notify the Event Host on arrival. The venue cannot accept liability for adverse reactions where dietary information is not supplied by the due date, is incomplete/incorrect, or where cross-contact cannot be fully eliminated.

Damages

The organiser is financially responsible for any damage caused by guests or external suppliers. An itemised damage report and invoice will be provided within 14 days of the event.

Function Times

Events may not begin before 10:00 am unless prior approval is granted at least 30 days before the event. Half-day bookings (five hours or less including setup) and full-day bookings (five hours or more including setup) must adhere to agreed timeframes. Additional time may incur extra charges.

16th, 18th & 21st Birthday Events

Security personnel may be required for 16th, 18th, and 21st birthday events at the discretion of the venue. Security must be arranged through the Club at a cost of \$300 per event.

All minors must be escorted to and from the Function Room by a parent or guardian. Once inside the room, minors remain the responsibility of the organiser for the duration of the event. Minors must not enter bar areas or restricted spaces at any time.

Failure to comply with supervision or RSA requirements may lead to immediate event shutdown.

Venue Policies & Safety

Price increases exceeding 5% due to food, beverage, or labour costs will be communicated in writing at least 30 days before the payment deadline. Clients may cancel within 7 days of receiving notice without penalty.

Dragons Home Games

Events may be affected by Dragons home games (March–September). St George Venues will notify clients upon release of the NRL draw in November and assist with alternative arrangements if required.

No Smoking or Vaping

Smoking and vaping are strictly prohibited inside the venue. Guests who fail to comply will be asked to leave.

Fire Brigade Call-Out Fee

If the fire brigade is called due to an incident arising from the event or attendees, the organiser is responsible for the call-out fee, payable on the night.

Public Holiday Trading Conditions

Functions held on Public Holidays incur a 15% surcharge,. This surcharge applies to all Food & Beverage packages, bar tabs,). Minimum spend requirements and staffing levels may be adjusted to reflect trading conditions and award rates. All applicable surcharges and requirements will be confirmed in the event order/ confirmation.

Decorations, Equipment & Cleaning

All decorations, styling, and equipment must be approved by the venue. Confetti, glitter, smoke machines, open flames (other than cake candles), or adhesives that damage surfaces are not permitted unless authorised in writing.

Additional cleaning or repair fees may apply for unapproved items or excessive mess.

Liability & Personal Property

St George Venues accepts no responsibility for loss, theft, or damage to personal items before, during, or after the event. To the extent permitted by law, the venue's liability is limited to the amounts paid by the client for the event.

Amendments to Terms and Conditions

St George Venues reserves the right to amend these Terms and Conditions at any time without prior notice.

Agreement

By paying your deposit or otherwise confirming your booking, you acknowledge and agree to abide by these Terms and Conditions.