

Hellenic Club Woden



Function

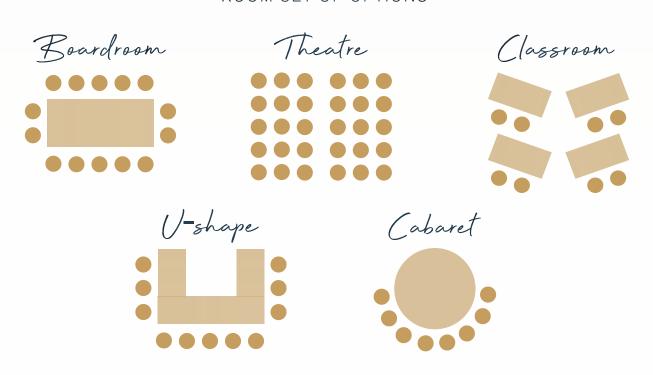
SPACES & HIRING FEES

ROOM CAPACITIES & FEES

FUNCTION ROOM & HIRE COST	THEATRE	CABARET	CLASSROOM	U-SHAPE	BOARDROOM
Olympus Room - \$850 Non-Catered - \$1,500	700	280	175	60	80
Olympus/Apollo Rooms - \$1,250 Non-Catered - \$1,950	900	400	N/A	N/A	N/A
Apollo Room - \$400 Non-Catered - \$800	200	96	80	45	32
Delphi Room - \$150	N/A	N/A	N/A	N/A	10

PLEASE NOTE - capacity of rooms may vary due to specific catering and set-up requirements etc. Non-catered room hire fees will apply if not all participants are catered for.

ROOM SET-UP OPTIONS







EQUIPMENT HIRE

EQUIPMENT	HIRE FEE
Cordless Microphones	\$75
Data Projector & Screen	\$165
Easels (maximum 7)	\$20 each
Flip Chart & Markers	\$90
Lapel Microphones	\$250
Laptop	\$160
Power to Table	\$50 per table
Projector Screen	\$100
Stage Olympus - Extended - Small	\$150 each
Stage Olympus - Extended - Large	\$250 each
Whiteboard & Markers	\$50

WIFI

Complimentary WIFI is available at all conferences at the Hellenic Club. Log in details are available on request.



Conference

PACKAGE ONE | \$45PP

on arrival Continuous Tea & Coffee

morning tea YOUR CHOICE OF ONE OF THE

FOLLOWING OPTIONS

House Baked Biscuit Selection Fresh Baked Scones with Cream and Jam Assorted Mini Muffins (2 pcs) Assorted Danish Pastries

Conference

PACKAGE TWO | \$50PP

on arrival

Continuous Tea & Coffee

morning tea

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS

Greek-Style Yoghurt, Fruit Compote, and Granola Pot (GF, Healthy) Chocolate Brownie (GF) Mini Profiterole Mini Savoury Quiches Fresh Fruit Salad in Jar (GF, Healthy)

Junch

Seasonal Fresh Fruit Platter Assorted Pointed Sandwiches (2pcs)

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS

Marinated Chicken Skewers (2pcs) with Flat Bread Marinated Beef Skewers (2pcs) with Flat Bread Caramelised Onion with Goat's Cheese Tarts Japanese Fried Rice with Bacon, Corn and Parsley Keftedes (Pork and Beef Meatballs - 2pcs) with Flat Bread

afternoon tea

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS Assorted Donuts Assorted Cupcakes Friands (GF) Carrot Cake

Junch

Seasonal Fresh Fruit Platter Assorted Tortilla Wraps (1 pc) Chef's selection of one salad (Healthy)

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS

Beef Sliders (2 pcs) Savoury Frittata with Tomato Relish (GF) Thai Beef & Noodle Salad (Healthy) Steamed Pulled Pork Bao Buns with Asian Salad (2pcs) Beef Bao Buns with Asian Salad (2pcs) Penne Ragout with Braised Eggplant

afternoon tea

YOUR CHOICE OF ONE OF THE FOLLOWING OPTIONS

Apple Crumble Assorted Lamingtons Vegetable Crudités with Chef's Choice of Dips (Healthy) Pumpkin and Chia Muffins (Healthy)



Conference

PACKAGE THREE | \$65PP BUFFET - MINIMUM 20 PEOPLE

on arrival

Continuous Tea & Coffee House Baked Cookies

morning and afternoon tea your choice of one of the following options

Greek-Style Yoghurt, Fruit Compote, and Granola Pot (GF) Chocolate Brownie (GF) Mini Profiterole Mini Savoury Quiches Fresh Fruit Salad in Jar (GF, healthy) Homemade Scones with Cream and Jam (2 pcs) Assorted Mini Muffins (2 pcs) Assorted Danish Pastries

Junch

Fresh Fruit Platter Selection of Fresh Baked Breads, Butter and Dips

WITH YOUR CHOICE OF THREE OF THE FOLLOWING SALADS

Roasted Chat Potatoes, Leek, and Grain Mustard Mayo (GF, V) Smokey Betroot, Kale, and Roasted Seeds (V) Pumpkin, Feta, Quinoa, and Roasted Pepper Salad (V, GF) Broccoli, Hokkien Noodles, Teriyaki, and Toasted Sesame Seeds (V, GF) Penne Pasta, Basil Pesto, Cherry Tomato, and Rocket (V, GF) Traditional Greek Salad (V, GF) Chickpea, Couscous, Spinach Leaves, and Goat's Cheese (V)

Vermicelli Noodles, Bean Sprouts, Vietnamese Herbs, Wombok, Nam Jingh and Crispy Onion

AND YOUR CHOICE OF TWO OF THE FOLLOWING HOT SELCTIONS

Spinach Cheese Ravioli, Sundried Tomato, and Olives in Pumpkin Cream Sauce (V) Slow-Cooked Beef Rump, Roasted Chat Potatoes, with Thyme Gravy Crisp Pork Belly with Asian Greens, Ginger and Soy Fried Rice with Shrimps, Shallots and Wombok Roast Leg of Lamb with Rosemary Potatoes, Mint and Gravy Chicken, Chickpea, and Prune Tagine with Cumin Rice Thai Red Curry with Chicken Maryland, Peas, Bean Sprouts, Shallots and Jasmine Rice Chef's Vegetable, Chicken, or Beef Curry with Steamed Rice with Crispy Shallots Battered Fish, Creamy Green Pea and Potato Mash, with Homemade Tartare Sauce



Build your own SELECTION beverages

Continuous Tea & Coffee - full day Continuous Tea & Coffee - half day Tea & Coffee - per session Orange Juice Softdrink

morning and afternoon tea options Apple Crumble

Assorted Cupcakes Assorted Donuts Assorted Mini Muffins (2 per person) Carrot Cake Chocolate Brownie (GF) Friands (GF) Fresh baked Banana Bread with Whipped Cinnamon Butter Fresh baked Scones with Jam and Cream House baked Biscuit Selection House baked Chocolate Éclairs Lamingtons Mini Croissants with Butter and Jams Mini Danish Pastry Selection Mini Meringues filled with Cream and Seasonal Fruit (GF) Mixed Savoury Mini Croissants

healthy options

Almond, Oat and Fruit Bars Assorted Cheese Platter with Crackers Pumpkin and Chia Muffins Seasonal Fresh Fruit Platter (GF) Vegetable Crudités with Chef's Choice of Dips (GF, V)

sandwich options

Assorted Open Sandwiches (2 pcs) Assorted Pointed Sandwiches (4 points) Gourmet Wraps (2 pcs) Panini Roll (1 roll)

hot options (MINIMUM 20 PEOPLE)

Chef's Chicken or Beef Curry with Steamed Rice Chicken Skewers with Flat Bread and Tabouleh Salad Spinach and Cheese Ravioli



\$10.0 per person \$8.0 per person \$4.5 per person \$3.5 per person \$3.5 per person

\$4.5	per	person
\$5.0	per	person
\$5.0	per	person
\$4.5	per	person
\$5.5	per	person
\$4.5	per	person
\$3.5	per	person
\$5.5	per	person
\$6.5		person

\$5.5 per person \$9.5 per person \$5.5 per person \$8.5 per person \$5.0 per person

\$8.0 per person \$8.0 per person \$9.5 per person \$9.5 per person

\$14.5 per person \$14.5 per person \$12.5 per person

Terms and

CONDITIONS

1. TENTATIVE BOOKING: A deposit of the relevant room hire costs, plus a signed copy of the terms and conditions is required within seven (7) days of placing the initial booking in order to secure the respective event date. No deposit is required for Government Departments. The Hellenic Club reserves the right to cancel a booking if confirmation is not received.

2. PRICES: Once a booking arrangement has been reached, the price will be honoured for a fixed three (3) month period, after which time the Hellenic Club reserves the right to alter the prices in line with the Club's normal annual price increases.

3. CANCELLATION: If a booking is cancelled within 14 days prior to the event, the respective room hire charge still applies: within seven (7) days room hire plus 50% of the overall associated costs still apply; within two (2) days 100% of the charges will apply. Written confirmation of the cancellation is required.

4. DATE CHANGES: Any event date changes will be treated as a cancellation.

5. FINAL DETAILS: Menus must be finalised three (3) weeks prior to event.

6. FINAL NUMBERS: The client is required to confirm final numbers at least five (5) working days prior to the event by 10am. No reduction in cost will apply if the actual attendance is lower than advised; however the client will be charged for any additional attendees.

7. DAMAGES: The client is liable for any damage and extra cleaning costs which may be required. The Hellenic Club is not responsible for any damage caused to personal property brought onto the premises by clients or patrons.

8. PRIOR AND POST EVENT ACCESS: The client is required to commence and conclude the event in accordance with the agreed scheduled times noted on the function confirmation sheet. If an event exceeds the booking time frame, additional charges will apply. Access time at the Woden Club is 8am, an earlier time than this will incur a fee of \$200 per hour.

9. ROOM ALLOCATION: The Hellenic Club reserves the right to assign an alternative room if the originally assigned room becomes unavailable or inappropriate.

10. SETUP, BREAKDOWN AND DELIVERIES: Clients are responsible for all costs associated with the setup and breakdown of display equipment. The Hellenic Club must be advised of all deliveries and pickups prior to their arrival and collection. All items must be delivered with the client's name and date of the event.

11. CONSUMPTION: No food or beverages of any description may be brought onto the premises without the prior permission of the Events Manager.

12. DISPLAY AND SIGNAGE: Signage is only to be displayed in the designated areas of the function rooms.

13. PARKING: On site complimentary parking for all participates attending the event is available at the Woden Club (subject to availability), attendees must validate ticket at Reception when leaving. City parking is within easy walking distance of the City Club at City West & London Circuit.

14. PAYMENT: Full settlement of the account is required within seven (7) days of receipt of invoice.

Deposit or final payments may be made by the following methods:

CASH: Hellenic Club Reception CREDIT CARD: (02) 6162 6624 during business hours ELECTRONIC FUNDS TRANSFER:

WODEN CLUB Olympus, Apollo & Delphi Rooms	CITY CLUB Poseidon & Atlas Rooms		
Bank: ANZ BSB: 012 997 A/C: 8416 77606	Bank: ANZ BSB: 012 997 A/C: 8416 78086		
Reference: Invoice or Booking Number			

I have read and agree to comply with the above terms and conditions:

Clients name: ____

WODEN	
	WODEN

Thank you for choosing the Hellenic Club for your event.

