



HELLENIC CLUB
Where Canberra Meets

SPECIAL OCCASIONS
Package



Special Occasions

AT THE HELLENIC CLUB

FUNCTION ROOM & HIRE COST

Let's make

YOUR OCCASION SPECIAL

CABARET

CLASSROOM

LOBBY

BOARDROOM

Thank you for your enquiry with the Hellenic Club of Canberra for your upcoming event.

You will find a fantastic range of dining options to follow, ranking amongst the best events and catering Canberra has to offer, and at exceptional value.

We take great pride in servicing our client's needs. Our experienced staff are always on hand to assist with every detail required, from the preliminary site inspection and quotation, right through to your event day, ensuring your special occasion is a complete success.

We hope you find this information useful and if you have any queries or would like to discuss options for your event, please do not hesitate to contact us.

We look forward to bringing your special occasion to life.

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Function

ROOM CAPACITIES

WODEN ROOM CAPACITIES

FUNCTION ROOM & HIRE COST	ROUND TABLES		RECTANGLE TABLES		COCKTAIL STANDUP
	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	
Olympus Room Weekday \$850 Weekend/Public Holiday - \$970	350	430	450	570	800
Combined Olympus/Apollo Rooms Weekday - \$1,050 Weekend/Public Holiday - \$1,200	530	610	620	760	1,060
Apollo Room Weekday \$400 Weekend/Public Holiday - \$450	110	160	130	170	260

CITY ROOM CAPACITIES

FUNCTION ROOMS	ROUND TABLES		RECTANGLE TABLES		COCKTAIL STANDUP
	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	WITH DANCE FLOOR	WITHOUT DANCE FLOOR	
Atlas Room Weekday \$400 Weekend/Public Holiday - \$460	50	70	60	100	112
Poseidon Room Weekday \$500 Weekend/Public Holiday - \$575	100	110	120	150	164

PLEASE NOTE - all capacities of rooms may vary due to individual requirements.

Canapé

SELECTIONS

PACKAGES	SELECTION	PER GUEST	SUN/PUBLIC HOLIDAY
1/2 HOUR	4 items	\$20	\$23
1 HOUR	4 items	\$22	\$25
1 1/2 HOURS	6 items	\$27	\$30
2 HOURS	8 items	\$32	\$35
2 1/2 HOURS	10 items	\$37	\$40

cold selections

Greek Dips, Crudités (V, GF)
 Assorted Breads, Dips (V)
 Goat's Cheese, Caramelised Onion Tart (V)
 Rare Beef, Grana Padano Snow, Horseradish (GF*)
 Pork Rillettes, Sweet Gherkin, Chilli Jam (GF*)
 Ratatouille, Smoked Eggplant, Burnt Fetta, Thyme Tart (V)
 Salmon Tartare, Toasted Baguette, Raspberry Sour Cream, Chives
 Sweet Potato and Chorizo Frittata
 Quail Egg, Olive Tapenade, Chipotle Mayo

hot selections

Shredded Beef, Mushroom Duxelle in Tart
 Spinach and Fetta Triangles (V)
 Cauliflower Fritters with Curry Mayo (V)
 Beef and Potato Empanadas
 Keftedes (Homemade Greek Meatballs) (DF, GF*)
 Coconut Chicken Bites, Soy, Lime Mayo (GF)
 Savoury Mini Croquettes
 Tempura Fish Cocktail
 Tahini and Chilli Palmiers (V)

GF - Gluten Free ▪ GF* - Gluten Free on Request ▪ V - Vegetarian ▪ DF - Dairy Free

2 & 3

COURSE MEALS

COURSES		PER GUEST	SUN/PUBLIC HOLIDAY
2 COURSES	50/50 alternate service, select one of the following options: Entrée/Main (note tea/coffee is not included in this option) Main & Dessert (dessert served with freshly brewed tea & coffee)	\$40	\$45
3 COURSES	50/50 alternate service	\$50	\$57

entrée

Fire Roasted Cauliflower, Lentil Soup, Coriander, Sour Cream, Ciabatta (V, GF*)

Chicken and Corn Chowder, Lemon Zucchini Fritters

Fresh Tomato Soup, Kale, Lemon, Garlic (V, GF*)

Spinach and Ricotta Ravioli, Creamy Mushroom, Burnt Butter, Grana Padano Shavings (V)

Smoked Salmon, Caramelised Onion and Beetroot Tart, Sour Cream, Savoury Sesame Brick Flakes

Harissa Chicken, Quinoa, Fetta, Pumpkin, Preserved Lemon Dressing

Homemade Beef Lasagne, Basil, Tomato Sauce, Parmesan Cheese

Thai Chicken, Rice Noodle, Greens, Cherry Tomatoes, Thai Dressing (GF)

Twice Baked Cheese Soufflé, Rhubarb and Plum Compote, Shaved Fennel and Grapes, Mixed Field Greens

Lamb Croquette, Labne, Cumin Salt, Pomegranate, Beetroot and Balsamic Relish

Marinated Prawns, Pineapple Chutney, Roasted Coconut, Lemongrass Rice (GF)

main

Barramundi, Chive, Brown Butter, Prawn Tempura, Mustard and Cauliflower Puree, Seasonal Vegetables, Sauce Antiboise

Pan-Fried Salmon, Tarragon and Chive Pesto, Potato Mousse, Chardonnay Dill Caper Veloute (GF)

Crispy Chicken Breast, Cauliflower Skordalia, Seasonal Vegetables, Lemon and Thyme Jus (GF)

Grilled Sirloin, Fine Herb Butter, Fennel, Green Apple Slaw, Crumbed Potato, Red Wine Jus (GF)

Oven Baked Mediterranean Chicken Breast, Roast Vegetables, Olive, Tomato, Raisins, Cous Cous

Coconut Lemon Grass Braised Pork Neck Fillet, Fragrant Rice, Asian Green Vegetables, Master Stock

Chicken Maryland Confit, Garlic Cream Potato, Baked Vegetables, Jus

Braised Lamb Rump, Vegetable Tagine, Melted Onion, Carrot Puree, Jus (GF)

dessert

Lemon Meringue Tart, Chocolate Chard, Vanilla Ice Cream

Coconut Panna Cotta, Roasted Coconut Malibu Cake, Passionfruit Coulis

Warm Chocolate Fondant, Vanilla Ice Cream

Mango Cheesecake, Roasted Cashew, Coconut Crumble, Exotic Fruit Petit Salad

Raspberry, Crushed Pineapple, Bread and Butter Pudding, Anglaise, Vanilla Ice Cream

Seasonal Fruit Cocktail, Fruit Sorbet (GF, DF)

Blueberry and Cinnamon Apple Crumble, Vanilla Ice Cream

Sticky Date Pudding, Butterscotch Sauce, Vanilla Ice Cream

GF - Gluten Free ▪ GF* - Gluten Free on Request ▪ V - Vegetarian ▪ DF - Dairy Free

Starter

PLATTERS

SELECTIONS	PER PLATTER	SUN/PUBLIC HOLIDAY
GREEK ANTIPASTO Taramasalata, Tzatziki, Dolmades, Smoked Ham, Kasseri, Salami, Kalamata Olives, Greek Salad, Lemon Olive Vinaigrette, Bread Basket	\$150	\$170
CLASSIC ANTIPASTO Prosciutto, Sopresso Salami, Smoked Salmon, Grilled Marinated Vegetables, Olives, Bocconcini, Rocket, Parmesan, Balsamic Vinaigrette, Bread Basket	\$150	\$170
HELLENIC MEZETHES Oregano Crumbed Calamari, Marinated Chicken Wings, Melitzanosalata, Keftedes, Greek Salad, Lemon Olive Vinaigrette, Bread Basket	\$170	\$193
SEAFOOD MEZZE Natural Oysters, Whole Prawns, Marinated Mussels, Smoked Salmon Capers, Spanish Onion, Guacamole, Greek Salad, Lemon Olive Vinaigrette, Bread Basket	\$250	\$279

Children's

MENU

Available for children up to 12 years of age
Children's meals are served to coincide with the adult's entrée

	PER CHILD	SUN/PUBLIC HOLIDAY
2 COURSE MEAL	\$22	\$25

mains

Crumbed Fillet of Fish with Chips
Grilled Chicken Salad with Chips
Lightly Crumbed Chicken Schnitzel with Chips
Beef Lasagne with Chips
Pasta Bolognese
Crumbed Mac 'n' Cheese with Chips

desserts

Fruit Salad
Jelly Bowl with Fresh Fruit and Ice Cream
Vanilla Ice Cream with Chocolate Topping
Chocolate Mousse
Chocolate Mud Cake

Terms and

CONDITIONS

TENTATIVE BOOKING: A deposit of \$1,000 (Olympus Room \$2,500) plus a signed copy of the terms and conditions is required within 14 days of placing a tentative booking in order to confirm and secure the respective event date. The Hellenic Club reserves the right to cancel the booking if confirmation is not received.

CANCELLATION: A minimum of 16 week's notice is required for the cancellation of an event. Failure to notify within the stated period will result in the loss of the deposit. If the function is cancelled within 30 days of the event, the respective room charge and 50% of the overall food and beverage costs initially booked will apply. Written confirmation of cancellations is required.

DATE CHANGE: A date change will be treated as a cancellation. After one date change, subsequent date changes will incur an additional administrative fee of \$500.

PRICES: Once a booking arrangement has been reached, the price will be honoured for a 12 month period, after which time the Hellenic Club reserves the right to alter the price in line with the Club's normal annual price increases.

MINIMUM NUMBERS: The minimum numbers for functions with plated meals and cocktail style functions is 40 adults, for buffet menus is 50 adults, events held in the Olympus Room is 120 adults, Olympus/Apollo Rooms is 220 adults.

FRIDAY AND SATURDAY EVENTS: Must be a catered event, events held in the Olympus Room must be for minimum 2 course meal or equivalent.

SURCHARGES: An additional \$300 will be charged for each hour or part thereof that a function continues after midnight or the agreed time. \$150 fee for a dance floor applies to cocktail events. \$3.50 per person cake-age fee applies.

FINAL DETAILS: Menus must be finalised three weeks prior to the event, table floor plan and seatings must be finalised and cannot be changed five (5) days prior to the event date.

FINAL NUMBERS: The guaranteed number of guests must be finalised at least five (5) working days before the event, if less than the guaranteed number of guests attend the event, the guaranteed number will be charged. If the number of guests increases the client will then be charged the extra.

DAMAGES AND LOSS: Clients are liable for any damages/loss and above normal cleaning costs which may occur as a result of the event. The cost of any damages/loss will be charged on the invoice. The Hellenic Club holds no responsibility for items brought to the event by clients or other patrons.

PAYMENT: Full pre-payment is required five (5) working days prior to the commencement of the event. Any additional event charges are required to be paid on the day of the event before departing. If payment is not received before departing on the date of your event, the Hellenic Club will charge the amount owing to the credit card on file.

CREDIT CARD INFORMATION: A credit card number is required for all bookings as security. This is kept on file in case of damages or failure to provide payment at the conclusion of your event. Bookings will not be confirmed without a credit card on file.

SERVICE STANDARDS: The Hellenic Club practices the responsible service of alcohol. Management reserves the right to refuse service of alcohol to patrons.

ENTERTAINMENT: Any form of entertainment being used on the Club's premises must have prior approval of the Events Manager.

COMMENCEMENT AND VACATING ROOMS: The client agrees to commence and conclude the function at the scheduled times. If the event exceeds the booking times, additional charges will apply.

ROOM ALLOCATION: The Hellenic Club reserves the right to assign an alternative function room in the event that the room originally assigned is unavailable or inappropriate.

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 pick-ups prior to their arrival and collection. All items must be delivered marked with a name and date of the event. Collection times must be within the Club operating hours or by prior arrangement.

SECURITY: The Hellenic Club reserves the right to hire security staff at the client's expense if deemed necessary, subject to providing written notice to the client. All 21st Birthdays held at the City Club require security.

CONSUMPTION: No food or liquor of any description may be brought onto the premises of the Hellenic Club without prior arrangement of the Events Manager.

DISPLAY AND SIGNAGE: There is to be no signage placed in any area of the Club except in the designated area of the functions rooms.

PAYMENT METHODS: 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: _____

Signed: _____

Date: _____

Function name: _____

Function date: _____

Please Circle: WODEN CITY

Booking number: _____