



Functions and Events Packages



CONTACT US

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Welcome to the Blue Fin

Located 18km South-West of Brisbane, The Blue Fin Fishing Club offers a comfortable and relaxing environment for your next event.

Corporate and private functions are our specialty. Perfect if you are hosting a:

- Business conference
- Seminar
- Wedding reception
- Birthday party
- Work Christmas party
- Special celebration
- Milestone event

No matter what your function or event, our multiple rooms are sure to suit your taste and budget. Our friendly and professional team understand that every event is unique and will work with you to ensure yours is seamless and unforgettable!

Our function packages feature:

- Professional event advice
- Full function menu with fresh produce
- Flexible seating capacity from 20 to 250 guests
- Free wifi
- Projector screen, lectern, whiteboard, AV music connection & microphones
- Free undercover onsite parking

We believe our friendly and caring functions team is our true point of difference to create a personalised event experience like no other.

Get in touch with us today to start planning!

Function Spaces

Room Capacities

Room Types	Theatre	U Shape	Classroom	Cocktail	Banquet
Boardroom	55	25	24	n/a	40
Black Marlin	120	40	80	150	88
Manta Ray	180	60	100	250	130
Blue Fin Suite	n/a	n/a	n/a	300	150
Blue Fin Extended Suite	n/a	n/a	n/a	n/a	250

Room Hire Rates	
Board Room	\$250
Black Marlin	\$350
Manta Ray	\$400
Blue Fin Suite	\$500
Blue Fin Extended Suite	\$750

Catering Options

Seated Menu

One, two or three course choice of two alternate drop sit down menu options

Minimum 30 guests

Package Options

1 course - Main	\$35pp
2 course - Entrée & Main	\$59pp
2 course - Main & Dessert	\$55pp
3 course - Entrée, Main & Dessert	\$69pp

All options include freshly baked dinner roll & butter





Entrees


Peking duck spring rolls, asian slaw, sweet chilli jam
Porcini & truffle arancini, tomato chutney, shaved parmesan
Satay Chicken kebabs, curry mayonnaise, pickled vegetables
Prawn cocktail, marie rose sauce, petite salad

Mains

200g rump steak, potato gratin, herb & garlic mushroom, red wine jus
Chicken supreme, pearl couscous, roast pumpkin, red currant jus
Miso salmon, steam rice, pak choy, bonito furikake, unagi sauce
Pork cutlet, truffled mash, baby broccoli, smokey BBQ sauce

Desserts

Chocolate brownie, honeycomb, fudge sauce
Apple and rhubarb tartlet, creme anglaise
Lemon meringue tart, mixed berry compote
Sticky date pudding, butterscotch sauce



Canapes

Canape Menu Options

Perfect for informal events and smaller functions
Gluten free and vegetarian options available

Minimum 20 guests

Package Options

4 Canapes

\$20pp

6 Canapes

\$30pp

8 Canapes

\$36pp

12 Canapes

\$44pp






Cold Canapes

Chicken roulade, poppy seed lavosh, burnt peach butter
Peking duck pancakes, cucumber & hoisin sauce
Prosciutto & confit tomato tart
Smoked salmon, pickled cucumber, blini, smoked crème & caviar
Whipped smoked cod, watermelon radish, brioche crumb & caviar
Pea & mint tart, parmesan custard
Vegetarian maki roll, ponzu mayo (GF)
Melon wrapped in prosciutto, duck fat dressing & dukkah (GF)
Poached prawn, crystal wafer, Asian slaw, chilli jam (GF)
Devilled eggs, smokey paprika & kewpie mayo (GF)

Hot Canapes

Wagyu beef brioche slider, dead guy sauce, Swiss cheese
Barramundi goujons, pistachio aioli
Prawn & crab rice net spring roll, wakame salad
Salt & bush pepper squid, roast cumin aioli & lemon
Fried haloumi, whipped blue cheese, truffled pecorino & basil
Porcini & truffle arancini, crispy basil
Char sui chicken kebab, burnt lime (GF)
Chermoula rubbed lamb skewer, burnt lemon (GF)
Satay chicken skewers (GF)
Prawn & scallop dumpling, kombu butter (GF)



Platters

Serves 8 - 10 people

Fruit Platter - \$85

A selection of hand sliced seasonal fruits

Hot Cocktail Platter - \$95

Assorted mini pies, cocktail sausage rolls, tempura prawns, chicken and vegetable spring rolls, mac and cheese bites. Served with sweet chilli sauce and tomato ketchup

Fin's House Platter - \$95

Sliced Tasmanian smoked salmon, sliced roast beef, prosciutto, peppered sopressa, authentic blend of vegetables, fetta, marinated olives, dolmades. Served with chef's selection of two dipping sauces, wafer biscuits, toasted turkish fingers

Trio of Chips - \$65

Spiced potato wedges, sweet potato wedges, beer battered fries. Served with roasted garlic aioli, sour cream and sweet chilli, tomato ketchup

Asian Platter - \$95

Peking duck spring rolls, mini BBQ pork buns, fried squid tentacles, chicken and mushroom gyozas, coconut prawns, Thai fish cakes. Served with Nam Jim dressing, sweet chilli sauce

Sliders - \$95

Choice of two slider options:

Meat option:

Beef pattie, lettuce, tomato, cheese, pickles, special sauce

Karaage chicken, lettuce, asian slaw, cheese, roasted sesame aioli

Vegetarian option:

Garlic and herb roasted mushroom, lettuce, cheese, beetroot relish, special sauce

Smokey BBQ jackfruit tenders, lettuce, tomato, guacamole, special sauce



Platters

Seafood Platter - \$115

Prawn and crab rice net spring rolls, crumbed surimi claws, sweet chilli mussels, tempura fish cocktails, salt and pepper squid, tempura scallops. Served with tartare sauce and sweet chilli sauce.

Vegetarian Platter - \$85

Marinated artichokes, vegetable taquitos, mushroom and green pea arancini, vegetable spring rolls, vegetable curry puffs, vegetable gyozas. Served with Tzatziki and hummus.

Pizza Platter - \$95

Meatlovers, supreme and italian vegetable pizzas

Junior Platter - \$70

Hawaiian pizza, chicken nuggets, fish cocktail, chips. Served with BBQ and Tomato sauce

Baked Goods - \$80

Assortment of danishes, mini muffins, assorted cream biscuits, mini jam donuts, homestyle scones. Served with chantilly cream and jam

Turkish Sandwich Platter - \$80

Chef's selection of gourmet fillings in finger turkish pide, including vegetarian option

Cheese Picnic - \$95

Chef's selection of Australian cheese, including brie, camembert, blue and aged cheddar. Served with lavosh, dried fruits, vine-ripened grapes and quince paste

* Our specialist Chefs can prepare Gluten Free or vegan platters if required at an additional cost. Please notify staff at the time of booking.



Terms and Conditions

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of three (3) days. Once this time has lapsed, the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and 50% deposit payment of full event amount. We accept cash, Visa, MasterCard or Direct Debit to below account details:

Account Name: The Blue Fin Fishing Club

Bank: Westpac

BSB Number: 034043

Account Number: 140252

Please forward a copy of the Bank remittance upon transferring fund for reconciliation to the email address: accounts@bluefinfishingclub.com.au

FINAL DETAILS AND PAYMENT

The venue requests all food and beverage selections to be provided 14 days prior to the event, along with final guest numbers, minimum spend and other specifics relating to your event. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Functions Manager. Any cancellation made within a period of two (2) weeks of the date of the function, client will forfeit the deposit. Any cancellations made within seven (7) days of the function, client will forfeit the full value of the function plus any costs associated with third party hire. If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc. are removed from the venue at the completion of the function.

MINORS, ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or legal guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions e.g. 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.



DAMAGE

General and normal cleaning is included in the room hire cost, should additional cleaning be required as a result of your function additional charges will be the responsibility of the client. As a condition of booking, it is expected that the client (and its guests) conduct the event in an orderly manner.

Blue Fin reserves the right to intervene if activities are considered illegal, noisy or offensive. No items are to be affixed to any part of the property without prior permission. Blue Fin reserves the right to bill the client for any damages caused within the room or the wider club as a result of its event. Where management deem it necessary, certain events may require additional security with all costs to be borne by the client.

INDEMNITY

Blue Fin will take all reasonable care with client/guests and third party property, however will not accept any responsibility for damages to, or loss of items whilst within the venue. Where matters beyond the control of Blue Fin impair or prevent them from performing its obligations to the client, Blue Fin (its management and staff) will be released from all liabilities.

RESPONSIBILITY OF ALCOHOL

Management reserves the right to refuse service of alcohol to guests it considers to be under age, intoxicated or behaving in an offensive manner. Management reserves the right to intervene if functions Activities are considered illegal, noisy or offensive. All guests under the age of 18 years must be accompanied by a legal guardian at all times.

MISCELLANEOUS

Only cakes from reputable sellers are permitted to be brought into the venue. No other outside food is allowed. Authorisation for a celebration cake must be discussed with the Function Coordinator prior to Event. Cutting and bagging of cakes (if bags supplied) will be free of charge, however if there is requirement for the cake to be cut, plated and served a \$2.00 per personsurcharge will apply. Management reserves the right to control the quality, style and volume of any entertainment booked.

Prices quoted are current however subject to change without notice. A surcharge applies to function held on Sundays and Public holidays. Should guest numbers decrease significantly from the minimum numbers advised, Blue Fin reserves the right to re-allocate the function to a more appropriate area. The client agrees to commence and conclude the function at the scheduled times agreed upon.

Any Linen Table clothes or Linen Napkins will be at the cost to the Client. Please see Function Manager for the Price. We regret that, other than Guide Dogs, hearing dogs and other assistant dogs, no pets are allowed in the venue.


FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I, _____
HAVE READ AND UNDERSTOOD THE ABOVE TERMS & CONDITIONS AND AGREE TO COMPLY

SIGNED: _____

DATE: _____



Booking Confirmation Form

CONTACT NAME:

COMPANY NAME:

ADDRESS:

CONTACT PHONE:

CONTACT EMAIL:

DAY / DATE OF FUNCTION:

START / FINISH TIME:

AGREED FUNCTION SPACE:

EXPECTED GUEST NUMBERS:

OCCASION:

BEVERAGE REQUIREMENTS:

CATERING REQUIREMENTS:

ADDITIONAL INFORMATION:

THE ROOM HIRE FEE IS REQUIRED AS A DEPOSIT TO SECURE YOUR FUNCTION, TO ACCOMPANY THIS FORM AND A SIGNED COPY OF THE TERMS AND CONDITIONS. WE ACCEPT PAYMENT VIA CASH AND ALL MAJOR CREDIT CARDS.

OFFICE USE ONLY:

DEPOSIT DETAILS: _____

DATE OF PAYMENT: _____

