FUNCTIONS

BLUE FIN FISHING CLUB

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Welcome to
THE BLUE FIN FISHING CLUB

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:

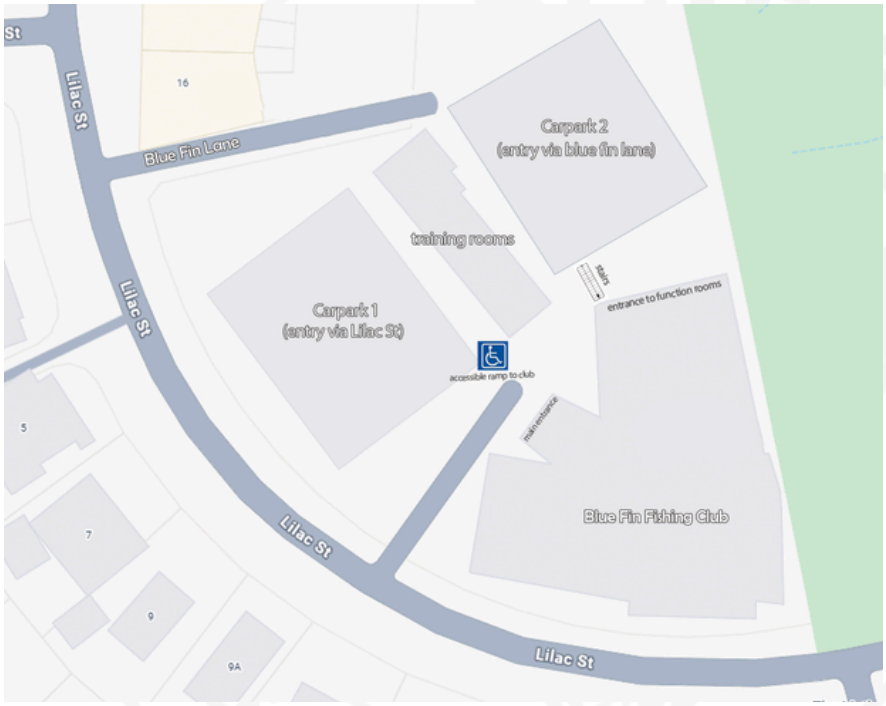
- Professional event advice
- Full function menu with fresh produce
- Flexible seating capacity from 20 to 250 guests
- Free Wi-Fi
- Projector screen, lectern, whiteboard, AV music connection, dance floor & microphones
- Free undercover onsite parking

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!

Parking information

For best parking for our Functions customers, please use the rear carpark accessible via Blue Fin Lane. This provides direct accesto our fucntion rooms.

Please note that this carpark requires the use of stairs to enter the club. For anyone requiring ramp access, the best parking is the front carpark accesible via Lilac Street.



ROOM HIRE

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
Training Room 1	30				
Training Room 2 & 3	90				
Meeting Room	8				

Inclusions:

- Room set up and cleanup
- Serving staff
- Tables, chairs, crockery and cutlery
- Background Music
- Projector
- Microphone
- Dance floor
- Stage
- Lectern

Extras:

- Oval Table Linen $9 per table
- Trestle Table Linen $7 per table
- Napkins 65 cents each
- Tea and coffee station $3 per head
- Security is required for 18th and 21st birthday parties
- Cakeage $3 per head
- Chair covers $3.40 per chair
- Chair ribbons $1 per chair

Room Hire Rates	
Board Room	**$315**
Black Marlin	**$420**
Manta Ray	$475
Blue Fin Suite	$580
Blue Fin Extended Suite	$900
Training Room 2&3 Full Day	$135
Training Room 2&3 Half Day	$75
Meeting Room	$75

OUR FUNCTION SPACES

Blue Fin Extended Suite

Large room that includes a private bar. Perfect for banquet style events of up to 250 people, such as formals or weddings

Blue Fin Suite

Our most versatile function space, suited for large events such as seated dinners or cocktail style events up to 300 people. Includes our private bar.

Manta Ray Room

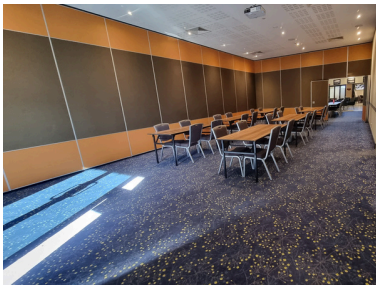
With a capacity of up to 250 people, the Manta Ray room caters to all types of functions. The bar is close by and can be included if needed.

Black Marlin Room

Perfect for parties, dinners and cocktail events. This room caters up to 150 people

Board Room

Perfect for small events of up to 55 and meetings.



Meeting Room

Useful for meetings of up to 8 people, video conferences and training

Training Room 2 & 3

Located downstairs outside the club, this large room is separated by a divider and is an inexpensive and convenient option for training courses, conferences and meetings. It can only be hired as one room that is able to be divided

SET MENU

Minimum 30 guests

Choose from one, two or three courses
Available as single choice or alternate drop. Pick two items from each course.

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

PUMPKIN SOUP - Served with herb croutons
SALT AND PEPPER CALAMARI - Crispy fried Salt & Pepper dusted calamari strips with a noodle salad, lemon wedge and aioli
THAI BEEF SALAD - Marinated beef served with Asian noodle salad
TANDOORI CHICKEN KEBAB - Over steamed rice with Tandoori sauce

Mains

ROASTED LAMB RUMP - Roasted lamb rump served with a medley of roasted root vegetables, steamed greens and pan jus
STUFFED CHICKEN BREAST - Chicken Breast wrapped in bacon filled with camembert cheese served with roasted trio of potatoes, steamed broccolini and creamy garlic sauce
CRUSTED BARRAMUNDI - Macadamia and herb crusted Baked Barramundi served with garden salad, chips and lemon
LASAGNE - Vegetable lasagne served with garden salad and chips

Desserts

PAVLOVA - Individual Pavlova served with seasonal fruits whipped cream and passion fruit coulis
STICKY DATE PUDDING - All time classic served with butterscotch sauce and vanilla icecream
APPLE BLUE BERRY CREPE - 2 Crepes filled with an apple & blueberry compote served with cream
PROFITEROLES - Custard filled profiteroles served with cream and warm chocolate sauce

CANAPES

Minimum 20 guests

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

6 items - 3 Hot & 3 Cold	$30pp
8 items - 4 Hot & 4 Cold	$40pp
10 items - 5 Hot & 5 Cold	$50pp
12 items - 6 Hot & 6 Cold	$60pp

Cold Canapes

Natural oyster with finger lime

Peking duck pancake

Antipasto skewer- cherry tomato, bocconcini, kalamata olives and basil pesto

Mooloolaba prawn and avocado tartlet

Smoked salmon crostini w/ dill cream and fired capers

Seared tuna with wakame salad

Pumpkin, spinach and hummus tartlet

Cucumber wheel w/ crème fraiche and crab meat

Prosciutto and camembert cheese rice cracker

Hot Canapes

Creamy Smoked chicken and bacon vol au vent

Spinach and pumpkin arancini w/ garlic aioli

Sticky Pork Belly bite w/ sweet chilli sauce

Mini Chicken and camembert cheese pie

Tiger Prawn Spring roll w/ grilled lemon

Mini Pork and fennel sausage roll w/ tomato relish

Moroccan Vegetable roll

Seared sea scallop w chorizo butter

Prawn Gow w/ ponzu dipping sauce

PLATTER MENU

each platter serves 10 to 12 guests

COLD PLATTERS

Dips Platter - $55.00
Corn chips served with Guacamole, basil pesto and caramelised onion dips

Fresh Fruit Platter - $120.00
Selection of melons and seasonal fruits

Scones Platter - $70.00
Plain and date scones served with strawberry jam and fresh cream

Sweets Platter -$ 95.00
Assortment of sweets served with fresh cream

Sandwich Platter - $80.00
Chef's selection of freshly prepared sandwiches (48 points)

Blue Fin Antipasto Platter - $100.00
Sliced Prosciutto, Mild Hungarian salami, Smoked salmon, Mixed olives, feta cheese, Camembert cheese, Marinated vegetables, Toasted Turkish bread fingers, water crackers and dips

Cheese Platter - $95.00
Selection of Australian cheeses served with grapes, mixed nuts, crackers and dried fruits

HOT PLATTERS

Bread Platter - $45.00
Turkish bread and garlic pizza breads served with a selection of dips

Snack Platter - $85.00
Chips, potato wedges, chicken nuggets, battered onion rings served with tomato and BBQ sauce

Children's Platter - $85.00
Chicken nuggets, tempura fish bites, potato gems, cheerio's and fairy bread served with tomato and BBQ sauce

Hot Yum Cha Platter - $100.00
Vegetable Spring rolls, Curry samosa, prawn shao mai, chicken and mushroom dumpling, salt and pepper calamari with dipping sauces

Aussie Party Platter -$125.00
Mini meat pies, sausage rolls, mac & cheese bites, bacon wrapped chipolata, battered onion rings served with BBQ and tomato sauce

Pizza Platter - $90.00
Selection of our chefs' best pizzas (48 pieces)

Seafood Platter - $110.00
Crumbed whiting, tempura prawns, salt & pepper calamari, prawn gyoza, Tempura sea scallops served with lemon wedges, tartare and sweet chili sauce

Vegetarian Platter - $110.00
Spinach and ricotta filo's, vegetable spring rolls, sweet potato croquettes, panko crumbed shiitake mushrooms and vegetable curry puffs served with sweet soy and sweet chili sauce

Gluten Friendly Platter - $180.00
Prawn Dumpling, Mini Quiche, Italian Tomato Arancini, Satay Chicken Skewers, Vegetable Spring rolls with tomato and sweet chili sauce

Vegan Friendly Platter - $260.00
Sausage Roll, Thai curry pie, mushroom and leek pie, vegetable empanada, vegetable spring rolls with sweet chili and tomato sauce

All menu items and prices are subject to changes due to availability

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 a $250 deposit payment. 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. All menu items and prices are subject to changes due to availability. 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
Authorisation for a celebration cake must also 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 $3.00 per person surcharge 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 may apply to functions 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. By making a booking you are agreeing to abide by these Terms & Conditions.