



FUNCTIONS

Our function rooms offer the flexibility to be created into a space that's right for you. Our friendly staff will work with you to decide on the best configuration to meet your needs. Our function room hire includes the exclusive set up of the room and linen associated with your function.

Please ask restaurant or bar staff for a copy of the function menu package. Or feel free to download it from the menu section of our website.

**A minimum of 20 guest applies to all functions.
Excluding Wake packages.**



ROOM 1

Our function rooms offer the flexibility to be created into a space that's right for you.

This room caters for approximately 70 seated guests or 80 standing guests for a cocktail theme function.

Exclusive use of the alfresco area (weather permitting) on request, this is the perfect room for a memorable event.

Inclusions:

Room hire for 5 hours, unless otherwise arranged
Table linen and/or exclusive function settings.
Visual and audio included.

Room hire cost:

\$150.00

ROOM 2

This spacious room offers a customisable space.

As a standing cocktail function, this room will cater for approximately 70 guests. For a seated function this room can hold up to 60 guests, dependent upon table configuration.

Inclusions:

Room for 5 hours, table linen, exclusive function set up.

Room hire cost:

\$130.00



ROOM 3

This spacious room offers a customisable space.

As a standing cocktail function, this room will cater for approximately 150 guests. For a seated function this room can hold up to 140 guests, dependent upon table configuration.

Inclusions:

Room for 5 hours, table linen, exclusive function set up.

Room hire cost:

\$300.00





WHOLE RESTAURANT HIRE

Unavailable on Fridays until after 7:30pm

This package offers the use of the entire restaurant space. Use of the stage lighting, audio and projector equipment included.

Projector size 3x2m

As a standing cocktail function, this room will cater for approximately 300 guests. For a seated function this room can hold up to 250 guests, dependent upon table configuration.

Inclusions:

Room for 5 hours, table linen, exclusive function set up.

Room hire cost:

\$500.00



COCKTAIL FOOD MENU

Platter Options available

View following page for platter selections

THE VINTAGE SELECTION

5 selections | \$30pp

Party Pies & sausage rolls

Mini bruschetta select 1
option

- Roasted pumpkin fetta w
balsamic dressing (v)
Diced tomato, spinach,
onion & basil w balsamic
dressing (v)

Arancini balls | select 1 option.

- Mushroom & zucchini (v)
Pumpkin & fetta (v)

Beer battered fish fillets in
boats (gfo)

Gourmet sandwiches (vo, gfo)

Vegetable spring rolls &
Samosas

Sliders select 1 option

- Beef
Pulled pork

THE STREET HARVEST

6 selections | \$34pp.

Party pies & sausage rolls

Tandoori chicken kebabs

Lemon chicken in a mini boat

Arancini balls | select 1 option.

- Mushroom & zucchini (v)
• Pumpkin & fetta (v)

Salt & Pepper Calamari boat
(gfo)

Beer battered fish fillets in
boats (gfo)

Thin crust pizzas | select 2
Hawaiian

- BBQ Chicken
• Meat Lovers
• Vegetarian

Sliders select 1 option

- Beef
Pulled pork

THE URBAN DELUXE

8 selections | \$42pp.

Party pies & sausage rolls

Thin crust pizzas | select 2
Hawaiian

- BBQ Chicken
Meat Lovers
• Vegetarian

Lentil balls (v, gfo).

Sliders | select 1 option

- Beef
Pulled pork

Chilli salted chicken ribs w
aioli

Spinach & ricotta pastizzi

Mac & Cheese croquettes

Steamed dumplings | select
2

- Prawn & Ginger
Pork & Chive
Vegetarian

Prawn Twisters

Rosemary & Lamb kebabs



PLATTER OPTIONS

\$120 PER PLATTER

Seasoned fruit

Selection of cheese, crackers, dry fruits & quince paste

Selection of mini cakes

Seafood platter

w calamari, beer battered fish fillets, panko prawns & prawn twisters

Antipasto platter

w ham, salami, prosciutto, beef, olives & pate

Dessert platters also available on request

PLATTER OPTIONS

\$95 Platters

Selection of 4 hot platters

Party pies & sausage rolls

Chicken tandoori kebab

Lemon chicken

Mini bruschetta

Roasted pumpkin fetta or tomato basil

Arancini

Mushroom zucchini or pumpkin fetta

Beef sliders

Pulled pork sliders

Salt & Pepper Calamari
W aioli

Beer battered fish fillets.

Thin base pizza (2)

- Hawaiian
- BBQ chicken
- Meat lovers
- Vegetarian

Gourmet sandwiches

Steamed dumplings (2)

- Prawn & Ginger
- Scallop
- Vegetarian

Lentil balls

Chilli chicken ribs

Spinach & ricotta pastizzi

Asian Platter

W spring rolls, samosas, mini dim sims & prawn twisters

\$120 Platters

Seasonal fruit

Selection of cheese, crackers,
dry fruits & quince paste

Selection of mini cakes

Seafood platter

W calamari, beer battered fish fillets, panko prawns & prawn twisters

Antipasto platter

W ham, salami, prosciutto, beef, olives & pate

Dessert platters also available
on request





DELUXE CANAPE MENU

\$120 per platter with each platter catering for between 25 & 30 persons.

VEGAN (Ve) & VEGETARIAN (V) - all items marked below are both Vegan or Vegetarian

Savoury Items

Steamed Dumplings

Traditional Bruschetta

Diced Tomato, finely diced Spanish onion, fresh basil drizzled w balsamic
V, GF, Ve(Can be Gluten Free) - (Vegan with no cheese)

Vegetable Mini Spring Rolls (Ve)

Lightly seasoned vegetable Samosas (Ve)

Assorted Vegetable Pizza Bites

Lentil Balls

Sweet Potato Croquettes (GF, Ve)

Pumpkin Arancini (Ve)

Vegetarian Empanada

Sweet Potato Wedges (V, Ve)

Black Bean & Sweet Corn Empanada

Sweet Potato Empanada

Steamed Dumplings (V, Ve)

BREAKFAST PACKAGES

CONTINENTAL PACKAGE \$25pp

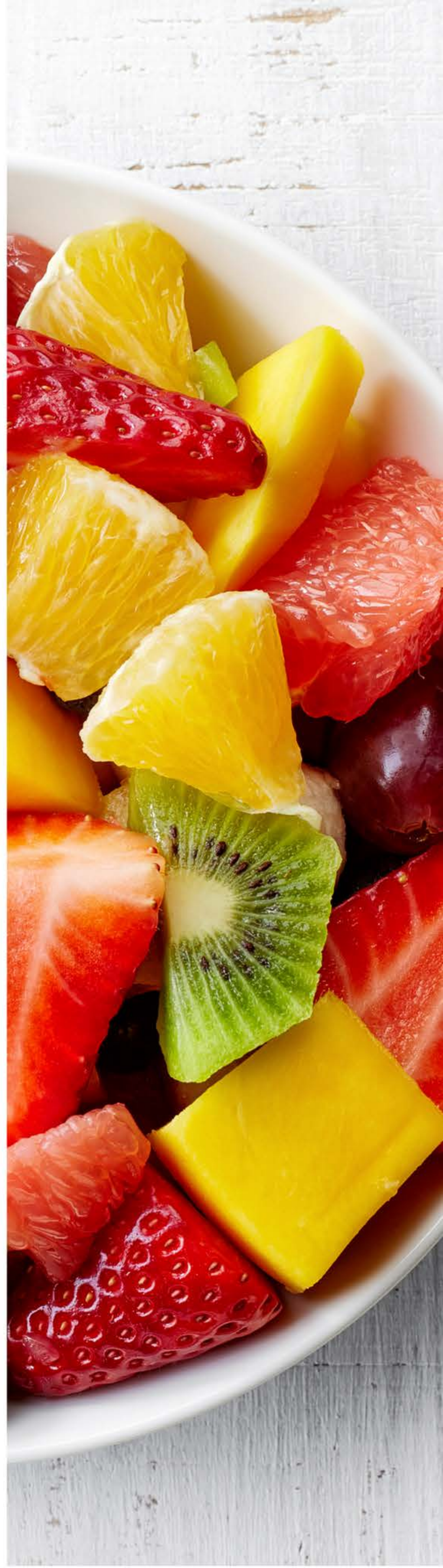
- Croissants
- Fresh fruit
- Yoghurt
- Cereals & Muesli
- Breads & Preserves
- Juices
- Tea & Coffee

HOT BREAKFAST PACKAGE \$30pp

- Continental package PLUS
- Eggs - Scrambled & Poached
- Grilled bacon & Hash browns

GOURMET BREAKFAST PACKAGE \$35pp

- Continental Package AND
Hot Breakfast Package PLUS
- Chipolata sausages
- Oven roast tomatoes
- Sauteed mushrooms & spinach





MORNING / AFTERNOON TEA PACKAGES

STARTING OFF PACKAGE \$12pp

- Warm scones
w Jam & Cream
- Tea & Coffee

CHEFS PACKAGE \$17pp

- Chef's choice of finger sandwiches
- Assorted cookies & biscuits
- Tea & Coffee

DELUXE TEA PACKAGE \$25pp

- Ham & cheese croissants
- Sweets & Pastries - choose from
 - Lemon tarts
 - Muffins (Sweet or Savoury)
 - Chocolate slice
 - Mini cheesecakes
 - Profiteroles
 - Fresh fruit kebabs
 - Mini sponge cakes
- Mini quiches
 - Lorraine
 - Spinach & Feta
 - Chicken & Chive
 - Potato & Bacon
 - Vegetable
- Tea & Coffee



LIGHT LUNCH PACKAGES

SILVER OPTION \$25pp

- Assorted finger sandwiches
Choose 5 fillings
- Gourmet party pies & sausage rolls

GOLD OPTION \$30pp

- Assorted finger sandwiches
Choose 3 fillings
- Turkish Rolls & Tortilla Wraps
Choose 3 fillings
- Mini Quiches
Lorraine
Spinach & Feta
Chicken & Chive
Potato & Bacon
Vegetable

PLATINUM OPTION \$35pp

- Assorted finger sandwiches
Choose 4 fillings
- Turkish Rolls & Tortilla Wraps
Choose 4 fillings
- Italian Thin Base Pizzas
Pancetta & Pineapple, Sausage & Salami, Vegetarian
- King Prawn Cutlets
Panko crumbed & served with aioli



LIGHT LUNCH - SANDWICH, TURKISH ROLLS & TORTILLA FILLINGS

Chicken, lettuce, avocado & salsa

B.L.T - Bacon, lettuce, tomato

Charred vegetable, rocket (V) Roast beef, seeded mustard mayo

Chicken Caesar salad

Roast pumpkin, feta, spinach, pine nuts (V)

Shaved ham, cheddar, tomato

Smoked salmon, brie, cucumber

Lettuce, tomato, cucumber, cheddar (V)

Egg, chive mayo, lettuce (V)

Mild salami, rocket, charred vegetables

Tuna, tartare mayo, lettuce

Roast chicken, roast vegetables, lettuce

Turkey, pickled vegetables

BBQ BUFFET PACKAGES

SILVER BBQ PACKAGES \$35pp

- Beef Bourguignon, Pork & Fennel, Lamb w Rosemary Sausages
- 200g Tender Rump Steak w gravy
- Soy marinated Chicken Wings
- Select and 3 salads

GOLD BBQ PACKAGE \$45pp

- 150g Beef tenderloin fillet mignon
- Tandoori chicken thigh fillet, cucumber yoghurt
- Beef Bourguignon, Pork & Fennel, Lamb w Rosemary sausages
- Atlantic Salmon Fillet w lemon herb butter
- Chat Potatoes / Corn on the cob
- Pick any 3 salads
- Individual Pavlova topped with fresh fruit & cream

PLATINUM BBQ PACKAGE \$55pp

- Atlantic salmon fillet, lemon & herb butter
- 150g Beef Tenderloin Fillet Mignon
- Texan style fried Chicken w smoky BBQ
- Lamb w Rosemary Sausages tomato relish
- Penne pasta with sliced Kransky sausages, zucchini, semi-dried tomatoes and creamy Napoli
- Chat Potatoes/Corn On the cob
- Select any 3 Salads
- Choose two from the following desserts:
 - Belgian Chocolate Mousse
 - Seasonal fruit platter
 - Individual Pavlova topped w fresh fruit & cream



BBO BUFFET SELECTIONS

SALAD SELECTIONS

Classic coleslaw

Caesar salad

Gnocchi Salad w summer vegetables

Traditional Greek Salad

French style leafy green salad

Tomato & cucumber salad w onion & herb vinaigrette

Beetroot & rocket

Pumpkin, feta & spinach

Waldorf Salad

Char-grilled vegetable salad, bocconcini & basil

Roast tomato, green bean & almonds

Rice Salad w grapes & cashews

Pear & orange segments tossed in arugula leaves



BUFFET PACKAGES

PLENTIFUL BUFFET & CARVERY PACKAGES

BUFFET & CARVERY PACKAGE \$75pp

Please select from the following menus:

- 2** Carvery & Roast items
- 2** Braises, curries & slow cooked items
- 2** Vegetable items
- 2** Dessert items

Served with fresh baked breads & condiments / Tea & Coffee included





BUFFET SELECTIONS

PLENTIFUL BUFFET & CARVERY PACKAGE

CARVERY & ROAST SELECTIONS

- Peppered beef porterhouse steak w red wine sauce
- Leg of pork, baked apples & sage infused gravy
- Turkey breast, roast onions, cranberry & port sauce
- Leg of lamb, confit garlic & rosemary gravy
- Young chicken, herb bread stuffing & roasting jus
- Corned beef & seeded mustard sauce
- Honey baked ham & piquant sauce

BRAISES, CURRIES & SLOW COOKED SELECTIONS

- Coq au vin - chicken cooked in red wine, mushrooms & baby onions
- Chicken korma, mildly spiced, coconut, tomato & rice
- Thai green chicken curry, lime, coriander & rice
- Irish lamb stew - lamb shoulder braised w potatoes & root vegetables
- Moroccan lamb shanks & almond cous cous
- Lamb biriyani - curried lamb w fried rice of Pakistan (Vegetable also available)
- Authentic Sri Lankan Fish Curry w coconut
- Lahore beef curry, mild or spicy, tomato, raita, pappadums & rice
- Mie goreng - Indonesian fried noodles (chicken, vegetarian or seafood)
- Seafood laksa - Malaysian fragrant coconut broth & rice noodles (add \$3 per head)
- Seafood paella - Spanish baked rice, saffron & smoked paprika (additional \$3 per head)

BUFFET SELECTIONS

PLENTIFUL BUFFET & CARVERY PACKAGE

VEGETABLE SELECTIONS

Traditional roast vegetables

Gratin of potato gnocchi, Napoli & basil

Steamed seasonal greens

Sauteed zucchini, silverbeet & mint

Baby peas, bacon & lettuce

Steamed baby potatoes w chive sour cream

Potato gratin dauphinoise

Char-grilled vegetables

Buttered corn on the cob

Rainbow of roast tomatoes & peppers

Sauteed mushrooms, potatoes & peas

Steamed broccolini & pine nuts

Cauliflower mornay gratin

Sweet curry vegetables

Stir fry of Asian vegetables

Dahl - Indian style braised vegetables

Chick pea & potato curry

Indian style, cauliflower, carrots & peas

Saffron basmati rice

Asian fried rice



BUFFET SELECTIONS

PLENTIFUL BUFFET & CARVERY PACKAGE

SALAD SELECTIONS

Classic coleslaw

Caesar salad

Russian potato salad

French style leafy green salad

Tomato & cucumber salad w onion & herb
vinaigrette

Beetroot & rocket

Pumpkin, feta & spinach

Cherry tomato, spinach & cous cous

Char-grilled vegetable salad, bocconcini & basil

Roast tomato, green bean
& almonds

Maharaja tomato salad

Tomato & onion sambal

Roast eggplant & cumin salad

Indian style "cucumber" salad

Garam masala egg & pea salad

Watermelon, feta & orange segments

DESSERT SELECTIONS

Grand Marnier profiteroles

Tropical fruit trifle

Sticky Date Pudding w butterscotch sauce

Baked Cheesecake

Mini lemon & lime tarts

Mini pavlovas

Chocolate Mousse



BANQUET PACKAGES

TWO COURSE BANQUET \$50pp

Entree

Selection of two items alternating

The main affair

Selection of two items alternating

The Finale

Tea & Coffee

OR

The main affair

Selection of two items alternating

Dessert

Selection of two items alternating

The Finale

Tea & Coffee

THREE COURSE BANQUET \$60pp

Entree

Selection of two items alternating

The main affair

Selection of two items alternating

Dessert

Selection of two items alternating

The Finale

Tea & Coffee



BANQUET SELECTIONS

ENTREE - PLEASE SELECT TWO (2) ITEMS TO BE SERVED ALTERNATIVELY:

Cream of pumpkin soup (V)

Classic Caesar salad w your choice of chicken or smoked salmon

Salt & Pepper calamari w coriander , crisp lettuce & garlic mayonnaise

Smoked chicken and asparagus & hollandaise sauce

Chicken, mushroom & herb risotto

MAIN - PLEASE SELECT TWO (2) ITEMS TO BE SERVED ALTERNATIVELY:

Roast pork belly, broccolini, new potatoes & char Siu glaze

Crispy skin baked & barramundi fillet, zucchini & herb risotto w rocket & balsamic reduction

Braised lamb shanks, vegetable ragout & roast garlic mash

Vegetable Korma, steamed basmati rice, naan bread, raita & cucumber (V)

300g porterhouse (medium) roast new potato, steamed greens & mushroom sauce

DESSERT - PLEASE SELECT TWO (2) ITEMS TO BE SERVED ALTERNATIVELY:

Pavlova, Chantilly cream, passionfruit sauce & fresh fruit

Lemon meringue tartlet & raspberry coulis

Warm apple strudel, custard & vanilla ice cream

Duo of bite size cakes, chocolate , raspberry, passionfruit w matching sauces

Chocolate Grand Marnier profiteroles





BEVERAGE PACKAGES

Package 1 \$4pp

Instant Coffee & Tea's

Package 2 \$15pp

Barista Coffee, Tea's & Chai's

Package 3 \$30pp

Barista Coffee, Tea's, Chai's
All postmix, Bottles, Can's & Juice's

Package 4 \$65pp

Barista Coffee, Tea's, Chai's
All postmix, Bottle's, Can's, Juice's
All Beers on tap
Hardy's House Wines
Packaged beer

Package 5 \$90pp

Barista Coffee, Tea's, Chai's
All postmix, Bottle's, Can's, Juice's
All Beers on tap
Hardy's House Wines
Packaged beer
Basic spirits

WAKE PACKAGE

\$15 pp



Inclusions

Our chefs selection of
assorted finger sandwiches

Assorted cookies & biscuits

Tea & Coffee station

Platters also available upon request .

HOW TO BOOK

Email

info@workers.net.au

or

complete the registration form at the back of this book

Pay the applicable room hire

fee (this is your deposit), to confirm and secure your booking.

Select your catering options. (no later than 7 days prior to your function)

Please ensure you notify staff if there is any individual, special dietary requirements

Confirm final numbers and pay for the catering - no later than 7 days prior to your function

Please be aware we may have bands playing on your function booking day - feel free to talk to the staff with any concerns





TERMS & CONDITIONS

All bookings and agreements are made upon the following terms and conditions:-

Confirmation of Bookings

Tentative bookings are held for a period of three (3) days after which the date will be automatically released if confirmation is not received. Once you have selected a date and chosen all details that you require for your function, you are required to pay a deposit of the total bill to confirm your booking within a week.

Upon receiving the deposit and signed confirmation, you accept these terms and conditions.

Final numbers on which all charges will be made must be given 7 days prior to the function.

Commencement/Vacation of Rooms

The Client agrees to commence the function at the scheduled time and to have guests; invitees and other persons vacate the designated area at the contracted time. Please make allowances when booking to include set-up and breakdown times of all function areas, as a surcharge may apply to extend your booking.

Catering

Confirmation of menus is required 7 working days prior to the function. Final numbers must also be specified within 7 days of the function. Management will consider the final numbers given as the minimum amount to be invoiced to the client for the function.

The Dandenong Workers Social Club is licensed to cater for all food and beverage consumed by guests on the premises. No food or beverages can be brought onto the premises without the written approval of Management. The Dandenong Workers Social Club will permit cakes of a celebratory nature. Functions held on a public holiday may incur an additional charge of 10%

Cancellations

All deposits are non-refundable. This may be subject to change due to substantial circumstances.

Damage

The client will be responsible for any damage by his accessories, agents and/or guests. Management will charge the client for repairs, labour and replacement as deemed. The Client accepts responsibility for replacement costs for any furniture, equipment or landscaping damage by guests whilst they are on the premises.

Management shall not be held liable for any loss where failure to perform by the venue has been caused by circumstances beyond reasonable and proper control, such as natural disasters, strikes, failure of agents to supply goods and services, breakdown of equipment, civil or political disruptions and any such causes.

Display Materials

No nails, staples, screws or other attachments are to be attached to walls, doors or other parts of the building without prior approval from Management.

Any decorations put up by the organiser are to be removed at the completion of the function.

Security

If in the opinion of the management at The Dandenong Workers Social Club it is necessary to employ extra staff for the purpose of maintaining security at any function, the cost of employing such staff shall be added to the function charge payable by the client. Or a security bond will be applicable.

CONTINUED TERMS & CONDITIONS

Fire Safety

For the safety of all; fire exits, aisles, doorways including entrances are to be kept clear at all times.

Liquor Licensing Requirement Victoria.

Management reserves the right to exclude or remove any objectionable person/persons from a function in accordance with the Liquor Control Act of Insurance

Management reserves the right to refuse admission to any or all other areas of the venue in accordance with Liquor Control Act of Victoria.

Offensive behaviour will not be tolerated at any time during a function on the hotel premises.

Management will not accept responsibility for damage or loss of the client's property left prior to, during or after a function. Goods left after a function without prior arrangements with Management will be at client's own risk.

Smoking

Smoking is not permitted within the venue. Outdoor smoking facilities are available

Terms of Payment

Payment in full for food and drink accounts must be received in full before the commencement of the function by cash, bank cheque, eftpos or credit card (Amex, Visa, and MasterCard). Extra charges incurred for extra catering or increased drink accounts must be paid in full at the conclusion of the function by one of the above mentioned methods. No credit shall be extended to any client.

Additional Obligations

Dangerous Materials

No ignitable gases or liquids shall be brought onto the premises for any purposes unless agreed in writing by Management.

i. The client agrees to conduct any function in an orderly manner and in full compliance with all applicable laws governing the State of Victoria. At the completion of the function, the client will remove all their belongings placed within the venue during occupancy. The function area will be left in a clean and tidy condition or a surcharge may be incurred.

ii The client agrees not to use confetti, rice and/or glitter during their function on the premises.

I agree to abide by the terms and conditions as set out above.

Signed: _____

Print name: _____

Date: _____

Witnessed by: _____

Signed: _____

Print name: _____

Date: _____

