
FUNCTIONS AND EVENTS

Top Deck



GREENBANK
SERVICES CLUB



Welcome

Whether you're organising a small get-together or a momentous occasion, Greenbank Services Club is the perfect function venue for your next special event.

Have peace of mind knowing your special occasion is taken care of while you enjoy the company of friends and loved ones. We can tailor any package to suit your desire.

Feel confident you have chosen the perfect venue for your celebration, as our fantastic functions team will strive to exceed expectations to ensure you and your guests have a pleasant and enjoyable event.



Our delightful catering options include a collection of delicious packages including Assorted Platters, Buffet Style Menus, Beverage Packages & more.

Our experienced team will work with you to design your function to fit your style and budget. Relax while we provide an array of options. There is a lot to be said about having a team that talk you through the whole planning process and offer you tips and suggestions. Whatever your party or event, Greenbank Services Club will provide the perfect venue and the expertise you require to make it happen. Contact our team today for more details and let us start creating your remarkable day.

Email: functions@greenbanksc.com.au | **Phone:** 3800 7746

GREENBANK SERVICES CLUB

Top Deck

50 to 150 guests

Located on our rooftop, the Top Deck function space gives your event an elegant, yet relaxed feel while overlooking our grounds. The warm lit space is decorated with plenty of greenery that is set to provide a welcoming atmosphere for any occasion.

The following terms apply to all bookings:

- \$700 room hire
- \$2,000 minimum spend on food and beverage Monday - Saturday
- \$3,000 minimum spend on food and beverage on Sundays and public holidays
- All attendees 18 years old and over must present Government approved photo ID
- \$200 deposit secures date*
- Security compulsory for all 18th and 21st Birthdays
- Final numbers and food and beverage inclusions finalised with full payment received no later than 3 weeks prior to event

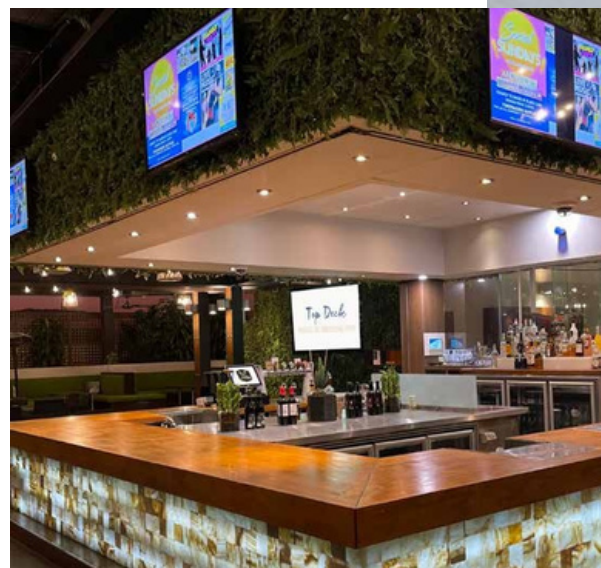
Top Deck viewings are by appointment only.

Please e-mail your interest to
functions@greenbanksc.com.au

Please note: Greenbank Services Club is undergoing significant renovations, with the Top Deck area remaining unaffected while other areas will be impacted.

*By placing a deposit you agree to the terms and conditions. T&Cs available on page 9.

Thank you for supporting your local and we hope to hear from you soon!



Inclusions

- 6 hour room hire
- Standard room set-up and pack down
- Black or white linen tablecloths
- Clothed cake and gift table
- TVs & projector use for photos on USB
- Microphone
- Staffed bar
- In-house music system

Optional Extras

- Coloured linen napkins from \$1.50 each*
- Extended room hire \$100 per hour (pre-paid only)
- Cakeage fee \$150 - cut & served on platters
- Shimmer Wall - price upon availability

Balloons Package - \$210

5 x bunches of 10 helium filled balloons in your choice of up to three colours.

**Subject to availability
Pricing subject to change*

Security

Where identified by the Greenbank Services Club, the hirer of the Function Room may be required to pay for one or more security guards as we are bound by the Qld Liquor Act to provide a safe environment for the whole venue.

Please note all 18th and 21st Birthday Parties require at least one security guard for the duration of your event.

Cost to be advised.





Celebration Platters

Seasonal Fruit Platter \$85.00

- Selection of fresh seasonal fruits

Cheese Platter \$110.00

- Selection of gourmet cheeses, crackers & dried fruits

Antipasto Platter \$99.00

- Selection of grilled vegetables, cured meats, dips & crackers **N**

Sushi Platter \$85.00

- Assortment of freshly made sushi **E**

Asian Platter \$85.00

- Cocktail samosas **V**
- Cocktail spring rolls **V**
- Money bags **V**
- Sambal arancini balls **V** 🌿

Seafood Basket Platter \$105

- Crumbed prawn cutlets
- Panko squid rings
- Crumbed seafood claws
- Tempura lemon whiting

Tex Mex Platter \$95.00

- Taquitos **V DF**
- Jalapeno Poppers **V** 🌿
- Mex mozzarella sticks **V**
- Corn chip chicken bites

Hot Platter \$95.00

- Party pies
- Mini quiches
- Sausage rolls
- Spinach & feta scrolls **V**

Mini Slider Platter \$95.00

- Pulled pork
- Beef & cheese
- Pulled chicken **N**

Skewer Platter \$98.00

- Lamb koftas
- Satay chicken **N**
- Marinated beef

Oyster Platter \$120.00

- Fresh Australian oysters topped with Chef's lime, chilli & coriander dressing **DF GF** 🌿

Chilled NZ mussels platter \$100.00

- NZ mussels on the half shell topped with sweet Thai dressing **GF DF** 🌿

Gluten Friendly & Vegan Platter \$95.00

- Pumpkin arancini **Vg GF**
- Sweet potato croquette **Vg GF**
- Falafels **Vg GF**
- Pastry rolls **Vg GF**

Gluten Friendly & Vegan Sweets Platter \$95.00

- Chef's selection of petite gluten friendly & vegan sweets **Vg GF**
- *May contain nuts*

Mini Sweets Platter \$90.00

- Chef's selection of petite sweets
- *May contain nuts*

Gluten Friendly **GF** Dairy Free **DF**
Vegetarian **V** Contains Nuts **N**
Vegan **Vg** Spicy 🌿 Contains Egg **E**
Menu & pricing subject to seasonal changes

BUFFET STYLE MENU

Minimum 40 adults

Guests aged 13 years and over:

Price per person shown below

Children aged 4-12 years:

Half the price shown below

Children aged 3 years and under:

Free

Silver

\$48.00 per person

- Artisan bread rolls with butter **V**
- Fresh garden salad **V GF DF**
- Potato, carrot, peas & bacon salad **GF DF E**
- Choice of one dish from roast section **GF DF**
- Portuguese Chicken **GF DF** 🍗
- Roast vegetables **V GF**
- Steamed jasmine rice **GF DF V**
- Gravy **GF**

Gold

\$60.00 per person

- Artisan bread rolls with butter **V**
- Assorted sushi platter **E**
- Antipasto platter with grilled vegetables, cured meats, dips & crackers **N**
- Choice of two salads from salad section **VO**
- Choice of two dishes from roast section **GF DF**
- Choice of one dish from vegetable section **V GF**
- Steamed jasmine rice **GF DF V**
- Gravy **GF**
- Desserts*

**May contain nuts*

Platinum

\$80.00 per person

- Artisan bread rolls with butter **V**
- Assorted sushi platter **E**
- Antipasto platter with grilled vegetables, cured meats, dips & crackers **N**
- Chilled & marinated oysters & mussels **GF DF**
- Choice of three salads **VO**
- Choice of two roast options **GF DF**
- Choice of two vegetable options **V GF**
- Choice of one international dish
- Steamed jasmine rice **GF DF V**
- Gravy **GF**
- Desserts*

**May contain nuts*



BUFFET STYLE MENU



Please select your choice from the list below.

Salads - extra option \$4pp

Garden salad with tomato, cucumber, capsicum & red onion **V GF DF**

Caesar salad **E**

Greek salad **GF V**

Potato, carrots, peas & bacon salad **GF DF E**

Mediterranean pasta salad **V N**

Shiitake mushroom & Asian vegetable Singapore noodle salad **V DF**

Green beans, pumpkin, spinach & chickpea salad **GF DF V**

Roast Selections - extra option \$8pp

Tuscan Roast beef **GF DF**

Rosemary & garlic roast lamb **GF DF**

BBQ chicken **GF DF**

Marmalade ham with maple glaze **GF DF**

Roast pork with spiced apple sauce **GF DF**

Vegetable Dishes - extra option \$6pp

Steamed vegetables with herb butter **V GF**

Spanish Potato gratin (tortilla) **V E GF**

Cauliflower mornay **V GF**

Cheesy broccoli & almonds **GF N V**

Roasted mixed root vegetables **V GF DF**

International Dishes - extra option \$8pp

Pork & Sultana Casserole

Baked barramundi with ginger & shallot **GF DF**

Malay Chicken Curry **DF** 🌶️

Lemon, garlic & herb lamb casserole **GF**

Saffron chicken & prawn baked rice **GF**

Desserts - extra platter \$90

Assortment of petite sweets & cakes

**May contain nuts*

GF & Vegan Desserts - extra platter \$95

Available with prior request

**May contain nuts*

Gluten Friendly **GF** Dairy Free **DF**

Vegetarian **V** Vegetarian Option **VO** Vegan **Vg**

Spicy 🌶️ Contains Egg **E** Contains Nuts **N**

Menu & pricing subject to seasonal changes

Beverage Package Options

Bar Tab

A bar tab is set by dollar limit and is not limited by a time frame. The function holder may decide what they would like available on this type of bar tab.

Our Functions Team can offer suggestions if needed.

Silver Package

\$35 per person - 2 hours Duration

A simple solution to offer a range of drinks to provide a carefree experience for those enjoying the event.

Silver Package includes house tap beer, house wines & post mix soft drinks.

Extended Time

Add \$10 per person for each additional hour

Gold Package

\$40 per person - 2 hours duration

Upgrade to the Gold Package to provide a wider range of drink offerings that include, packaged beer & ciders.

To include first pour spirits add \$10 per person to package price. First pour spirits are Bundaberg Rum, George Dickel Bourbon, Gordons Gin, Johnny Walker Red Label Scotch and Smirnoff Vodka.

Extended Time

Add \$15 per person for each additional hour



Platinum Package

\$60 per person - 2 hours duration

The premium option for the most special events.

Platinum package includes all tap beer, packaged beer, all ciders, all wines, first pour spirits, RTDs & post mix soft drink.

Extended Time

Add \$20 per person for each additional hour



Soft Drink Package

\$10 per person - 2 hours duration

Extended Time

Add \$5 per person for each additional hour

*Conditions apply

Please Note:

- Single serve vessels only
- All guests must take up the package
- Beverage packages are for a continuous number of hours and cannot be split over two or more timeframes
- If there is evidence of inappropriate behaviour, the package will revert to the amount remaining in bar tab value
- *All products subject to availability

Terms and Conditions

By placing a deposit you agree to the following terms and conditions.

TENTATIVE BOOKINGS A tentative booking will be held for seven (7) days from the request to hold the date and/or until the viewing. If the viewing cannot be organised within a reasonable time frame and deposit not made, management reserves the right to cancel the booking and allocate the space to another client.

CONFIRMATION A booking confirmation upon receiving the \$200 deposit is in the above time period. An extra three (3) days is given after a viewing if client chooses to direct deposit. If a deposit is not made in that period, management reserves the right to cancel the booking and allocate the space to another client.

CATERING / BEVERAGE REQUIREMENTS Clients are requested to contact Greenbank Services Club a minimum of four (4) weeks prior to their function to coordinate menus, beverage packages and final arrangements. All menus are guides and subject to availability. Minimum spends on food and beverage apply for all functions and are non-refundable. To ensure the health and safety of our guests, no food will be left out for more than 2 hours and no food is to be removed from the premises during or after an event.

CANCELLATION Notification of cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

- Notice of cancellation more than three (3) months prior - full refund will be issued.
- Notice of cancellation less than three (3) months prior, a refund will be issued less an Administration Fee of \$150.
- Notice of cancellation less than three (3) weeks prior - No refund will be given.

CONFETTI Please note that confetti is not allowed in the Club surrounding grounds. This includes both loose confetti and confetti filled balloons.

CHILDREN Children 3 years and under are free of charge (buffet only).

Children 4 to 12 years are half the buffet package meal price. Children 13 and over will be charged at the adult price. For minimum numbers, two paying children will be counted as one adult. Children's meals available on request. Children must remain in the function room at all times, under the supervision of their parent or guardian and may remain on premise until conclusion of the function.

CONFIRMATION OF NUMBERS Confirmation of final numbers is required twenty-one (21) days prior to your function. This number will constitute the minimum number of guests to be charged for. A surcharge may apply if minimum guest numbers are not met.

PAYMENT Full payment of your account by cash, credit card or direct deposit is required when final numbers are confirmed 21 days prior to your function.

PRICING & PACKAGE Whilst we endeavour to maintain all prices as printed, they may be subject to change at Management's discretion. Menu subject to seasonal changes.

CAKEAGE If an organiser requires a cake to be cut and served on platters for dessert, extra cost of \$150 will apply.

BALLOONS All balloons and balloon garlands must be popped before departing the function. All companies that spray their balloons must provide at least two metres of sheeting around the entire base of the balloons to prevent any health and safety issues. Any third party equipment must be taken by the organised time the following day.

DAMAGES AND INDEMNITY Where a function has created cleaning over and above the normal cleaning of a function, a fee may apply. Please note that the organiser is financially responsible for any damage to Greenbank Services Club's property, equipment or any third-party items hired on your behalf. The use of walls for display material and nails, staples or tape attachments to floors or ceiling is not permitted.

Greenbank Services Club 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 Greenbank Services Club Management, impairs or prevents Greenbank Services Club from performing its obligations under the event order, Greenbank Services Club and Management will be released from all liabilities.

FORCE MAJEURE (means any cause or circumstance beyond Greenbank Services Club's reasonable control, including but not limited to any; floods, fires, torrential rain, any nature of extreme weather and labour disputes) GSC will not be liable for any loss incurred by you as a result of any required alterations or cancellation of any or all of the Event Services or to observe any of these terms due to an event of Force Majeure. During the continuance of an event of Force Majeure, GSC's obligations under these conditions will be suspended.

WEATHER CONDITIONS The Top Deck is an outdoor venue and is not responsible for any adverse weather conditions, or finding an alternative location; Outsourced structures and edifices are not permitted. No refund will be provided in the event of unfavourable weather.

RESPONSIBLE SERVICE OF ALCOHOL Greenbank Services Club is a licensed venue, all function guests must meet the Club's requirements to enter or remain on the Club's premises under its House Policy and in accordance with Responsible Service of Alcohol and the Liquor Act 1992. Any person who does not meet these requirements, may be refused entry or be required to leave the premises. Management reserves the right to remove any guest from the premises if they are considered to be underage, intoxicated or behaving disorderly. If function activities are considered illegal, noisy or offensive, Management reserves the right to intervene or terminate the function early without compensation to the organiser.

IDENTIFICATION Greenbank Services Club are trained in the acceptable evidence of age. Only the following types of Government approved ID will be accepted for all patrons under 30:

- A physical or digital current Driver's Licence or Learner's Permit (valid with photo)
- A current Passport (from any country, valid with photo, writing must be in English)
- An Australian Government issued Proof of Age Card (18+ Card)
- Foreign Driver's licence with a photo and date of birth of license holder.

Where a foreign Driver's Licence is not written in English, an international Drivers Permit issued in the country of origin and including a photo of the licence holder (and translation) must be presented with the foreign Driver's licence. Anyone obtaining alcoholic beverages for consumption by minors will be removed from the premises. Management will support staff that enforce Responsible Service of Alcohol.

FOOD SAFETY Please be advised that due to food safety practices (HACCP), no food or beverages are permitted to be brought onto Greenbank Services Club premises. Similarly, no food or beverages may be removed from the premises. Celebration cakes are exempt from this rule.

ENTERTAINMENT Management reserves the right to control the quality, style and volume of any entertainment booked. DJ's and other entertainment can be organised by Greenbank Services Club if required and is at the cost of the host. No smoke machines will be allowed due to fire regulations. It is the responsibility of the client to pay for any smoke alarms set off by the entertainer or clients.

ANNULMENT OF AGREEMENT Should Greenbank Services Club be prevented from implementing its services due to circumstances beyond its control (such as power failures, fire, flooding, natural disasters, strikes or Acts of God) the said agreement or service will be made null and void at the discretion of Greenbank Services Club.





GREENBANK
SERVICES CLUB

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