



GREENBANK  
SERVICES CLUB

# TOP *Deck*

FUNCTIONS AND EVENTS

Capacity: 150 (standing)  
Bond: \$200  
Room Hire: \$700  
Prepaid Food &  
Beverage Minimum: \$2000



# Elevate your next event at The Top Deck

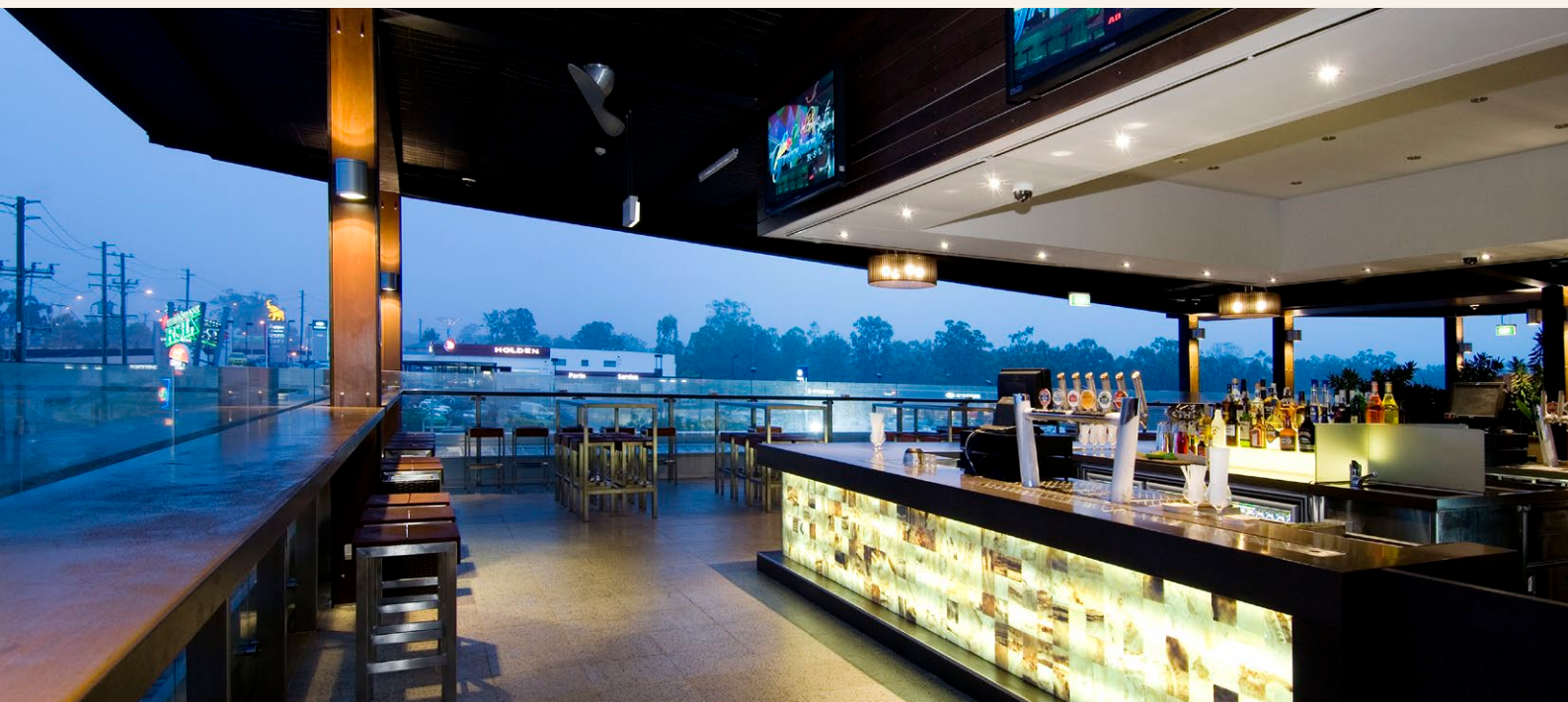
a stunning semi-outdoor function space designed for unforgettable moments. Nestled under festoon lights and surrounded by lush greenery, this open-air function space offers a perfect blend of charm and atmosphere. Whether you're dancing under the stars or mingling in the warm evening breeze, *The Top Deck* sets the scene for celebrations, and special occasions with style.

Viewings of our Top Deck function space are by appointment only.  
Please e-mail your interest to [functions@greenbanksc.com.au](mailto:functions@greenbanksc.com.au).



“  
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”





# Inclusions

- 6 hour room hire  
(latest 12am conclusion)
- Standard room set-up  
and pack down
- Black or white linen tablecloths
- Clothed cake, DJ and gift table
- TVs & projector use for  
photos on USB
- Microphone
- Staffed bar
- In-house music system

## Prepaid Optional Extras:

- Balloons Package \$220\*\*  
5 x bunches of 10 helium filled balloons  
in your choice of up to three colours
- Extra hour of room hire \$100 per hour\*
- Coloured Linen Napkins \$1.50 each\*\*
- Cakeage \$80\*  
Celebration cake to be cut and served on platters

\* T&Cs apply \*\* Subject to availability

## Booking terms:

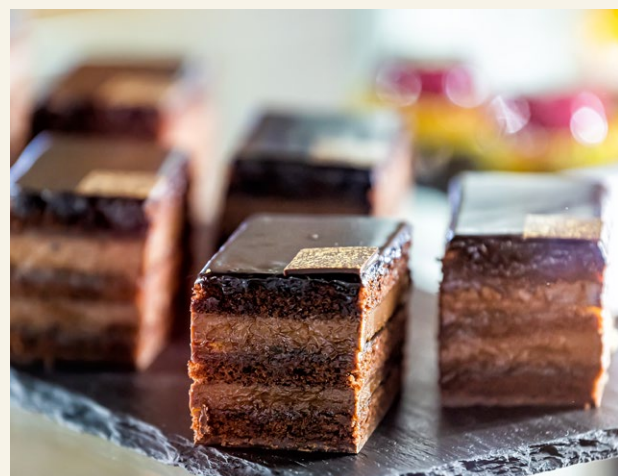
- \$200 Bond Deposit required\*
- Current Greenbank Services Club Membership
- Non-refundable \$2000 minimum food &  
beverage spend
- Non-refundable \$3000 minimum food &  
beverage spend on Sundays and Public Holidays
- Final function, food and beverage inclusions  
finalised with full payment received no later  
than 3 weeks prior to event
- All guests must have their identification  
scanned on arrival to attend functions
- Please note all 21st Birthday Parties require at  
least one security guard for the duration of your  
event. Cost to be advised.

Please read full Terms & Conditions before payment.



# Top Deck FUNCTION PLATTERS

Our signature function platters are the perfect way to keep your guests grazing and mingling throughout your event on *The Top Deck*. Beautifully presented and laid out on tables for easy access, each platter is designed to be shared, featuring a generous selection of crowd-pleasing favourites — from gourmet bites and seasonal produce to hearty classics. It's a relaxed, social way to dine that complements the open-air atmosphere and festive vibe of the space.



### ASIAN v \$98

Cocktail Samosas  
Cocktail Spring Rolls  
Money Bags  
Panko Shitake Mushroom

### SKEWER GF, N \$120

Lamb Koftas  
Satay Chicken  
Marinated Beef

### SAVOURY \$120

Party Chunky Angus Beef Pies  
Party Gourmet Chicken Pies  
Mini Sausage Rolls

### SEAFOOD BASKET SF \$110

Crumbed Prawn Cutlets  
Crumbed Seafood Claws  
Tempura Lemon Whiting

### SLIDER N \$98

Pulled BBQ Pork  
Beef & Cheese  
Pesto Chicken

### OYSTER GF, SF \$120

Australian Oysters served with chef's lime, chilli & coriander dressing

### MEZZE & CHARCUTERIE N, SF \$180

Chef's selection of cured meats, marinated vegetables, cheeses, dips, pita bread, dried fruits, olives

### CHILLED NZ MUSSELS GF, SF \$100

NZ mussels on the half shell topped with sweet Thai dressing

### GLUTEN FRIENDLY VEGAN GF, VG \$98

Pumpkin Arancini  
Sweet Potato Croquette  
Falafels  
Pastry Rolls

### TEX MEX \$95

Taquitos  
Jalapeno Poppers  
Taco Chicken Bites

### SUSHI SF \$85

Assortment of freshly made Sushi

### KIDS \$70

Popcorn Chicken  
Fish Bites  
Hot Chips

### SEASONAL FRUIT PLATTER GF, VG \$85

Chef's selection of fresh seasonal fruit

### MINI SWEETS N \$95

Chef's selection of petite cakes and sweets

### GLUTEN FRIENDLY VEGAN

### MINI SWEETS GF, VG, N \$100

Chef's selection of petite gluten friendly/ vegan sweets

# Top Deck

## BUFFET STYLE MENU

Our buffet-style menu is a relaxed and social dining option, perfectly suited to the vibrant atmosphere of *The Top Deck*. Guests can enjoy a delicious spread of carefully prepared dishes, designed for variety and flavour. While generous in offering, please note the buffet is **not all-you-can-eat**. In line with food safety regulations, buffet items will be available for 90 minutes, and takeaway is not permitted. This ensures the quality, safety, and enjoyment of food for all guests throughout your event.







### SILVER \$48.00 per person

- Artisan Bread rolls with butter
- Fresh Garden Salad – GF, DF
- Potato, carrot, peas & bacon Salad – GF, DF
- choice of one dish from Roast Section
- Bourbon BBQ Chicken – GF, DF
- Steamed Jasmine Rice - GF
- Roast Vegetables – GF
- Gravy

### GOLD \$60.00 per person

- Artisan Bread rolls with butter
- Assorted Sushi Platter
- Antipasto Platter w/ grilled vegetables, cured meats, dips and crackers
- Choice of 2 salads from salad section
- Choice of 2 dishes from roast section
- Steamed Jasmine Rice – GF, DF
- Choice of 1 vegetables from vegetable section
- Gravy
- Desserts

### Platinum \$80.00 per person

- Artisan Bread rolls with butter
- Assorted Sushi Platter
- Cooked chilled Local Prawns - ^ SF
- Chilled & marinated Oysters & mussels ^ SF
- Choice of 2 salads from the Salad section
- Choice of 2 dishes from the Roast section
- Choice of 2 dishes from the Vegetable section
- Choice of 1 dish from the International Dishes section
- Steamed Jasmine Rice – GF, DF
- Gravy
- Desserts

Guests aged 13 years and over:  
Price per person shown

Children aged 4-12 years:  
Half the price shown

Children aged 3 years and under:  
Free

\*DF – DAIRY FREE \*N-CONTAINS NUTS \*V - VEGETARIAN\*GF – GLUTEN FRIENDLY \*!! – MILD-MEDIUM SPICY \*E – EGG  
\*VG – VEGAN - \*SF-SHELLFISH - ^2 PIECES EACH PER ADULT

MENU & PRICING SUBJECT TO SEASONAL CHANGES

Please select your choice  
from the list below.

### SALADS

(extra option \$4pp)

- Garden salad w/ tomato, cucumber, capsicum & salad onion – V, GF, DF
- Greek salad – V, GF
- Potato, carrot, peas & Bacon salad – GF, DF
- Pesto and marinated vegetables Pasta salad - V, N
- Shiitake & Asian greens Hokkien noodle salad – V, DF
- Green beans, pumpkin, spinach & chickpea salad – V, GF, DF

### ROAST SECTION

(extra option \$8pp)

- Black rub Angus Roast Beef – GF, DF
- Moroccan Roast Lamb – GF, DF
- Bourbon BBQ Chicken – GF, DF
- Marmalade Ham w/ Maple glaze – GF, DF
- Roast Pork with spiced apple sauce – GF, DF

### VEGETABLE

(extra option \$6pp)

- Steam Vegetables w/ herb butter – GF
- Spanish Potato gratin(tortilla) – GF, E
- Mornay Broccoli & almonds – GF, N
- Roasted mixed root vegetables – GF, DF

### INTERNATIONAL DISHES

(extra option \$8pp)

- Indian style Pork and chickpea Curry – GF
- Puttanesca Baked Barramundi – GF, DF
- Malay Chicken curry - DF !!
- Guinness lamb casserole
- Lentils, Chickpea and vegetables casserole – VG, GF, DF

### DESSERTS

(extra platter \$95)

- Assortment of petit sweets & cakes

### GLUTEN FRIENDLY/VEGAN SWEET PLATTER \$98

- Available with prior request





# Top Deck

## 2 HOUR BEVERAGE PACKAGES

Keep the good times flowing with our curated beverage packages, available for all functions on *The Top Deck*. Whether you're toasting a special occasion or enjoying a laid-back celebration, our packages offer great value and variety — featuring a selection of wines, beers, and non-alcoholic options to suit all tastes. Served by our friendly staff throughout your event, it's the perfect way to keep your guests refreshed and the atmosphere lively from start to finish.

### SILVER PACKAGE \$35pp

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 \$40pp

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

*To include first pour spirits add \$10 per person to package price*

*Extended Time - Add \$15 per person for each additional hour*

### PLATINUM PACKAGE \$60pp

The premium option for the most special events. Platinum package includes all tap beer, packaged beer, all ciders, all wines, first pour spirits, a selection of RTDs & post mix soft drink.

*Extended Time - Add \$10 per person for each additional hour*

### SOFT DRINK PACKAGE \$10pp

Jugs of post mix soft drink varieties placed on the drink bench for you and your guests to enjoy.

*Extended Time - Add \$10 per person for each additional hour*

#### 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*

# Bar Tap Option

Looking for flexibility?

Our bar tab option allows you to customise the drink selection for your event on The Top Deck, with no time limits—just a dollar limit set by you. You decide what beverages you'd like to make available to your guests, whether it's house drinks, premium selections, or a tailored mix. Not sure where to start? Our experienced Functions Team is here to offer suggestions and help create the perfect drinks list for your celebration.



# Top Deck

## TERMS & CONDITIONS

**TENTATIVE BOOKINGS** A tentative booking will be held for four (4) 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 payment not made, management reserves the right to cancel the booking and allocate the space to another client. Please note we do not accept bookings celebrating birthdays under the age of 21.

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

**BOND** The host is responsible for any loss or damage to the premises caused by you or any of your guests during the event. The \$200 bond deposit will be forfeited if there is any unlawful damage, missing property, or if excessive cleaning is required beyond the norm. This bond will also be forfeit if extra people arrive for buffet style functions not mentioned/ paid for beforehand. The bond will be refunded upon return of the venue without damage and compliance with all terms and conditions.

**FOOD SELECTIONS/ CATERING** Clients are requested to contact Greenbank Services Club a minimum of three (3) weeks prior to their function to coordinate menus, beverage packages and final arrangements. All menus are guides and subject to availability. To ensure the health and safety of our guests, no food will be left out for more than 90 minutes and no food is to be removed from the premises during or after an event. The restaurant menu is not available for functions. All bulk food orders must be pre-ordered from the Functions menu only. Any food orders which are not finalised by their provided cut-off date cannot be guaranteed by the kitchen. If necessary, the chef will choose default platter options on behalf of the organiser to meet minimum requirements. No outside catering is permitted.

**ALLERGENS** Although every possible precaution has been taken to ensure that those menu items labelled as such as allergen free, certain items may still contain traces of allergens as they are prepared in facilities that also process products containing gluten, milk, egg, fish, crustacean, soybean, lupin, sesame seeds and nut products.

**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.

**DECORATIONS** Decorations and theming of functions are at the Function Coordinators discretion. When decorating, no hooks, screws or tape are permitted in any function space. We do not allow glitter, tinsel like or confetti. Please note any decorations left at the end of function will be disposed of unless stated in writing prior to event. No smoke devices are permitted.

**CHILDREN** Children 3 years and under are free of charge (buffet style only). Children 4 to 12 years are half the adult 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.

**PAYMENT** Full payment of your account by cash, credit card or direct deposit is required when final numbers are confirmed twenty-one (21) days prior to your function. Any prepaid amounts not spent will not be refunded.

**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** The function host is welcome to provide their own cake. We will store it and take every care; however, we can accept no responsibility to any damage that may occur. We will provide all private functions with a cake knife, napkins, plates and cutlery. If the host wishes to have the cake cut and served on platters, a prepaid a prepaid fee of \$80 will apply. Latest time for cake cutting is 9pm.

**DRESS REGULATIONS** Host and guests must comply with Greenbank Services Club dress regulations. Minimum requirements are smart casual wear. Any fancy dress or other requirements need to be agreed upon in writing prior to the event.

**BALLOONS** All balloons 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 end of the event.

**BEHAVIOUR EXPECTATIONS** Guests must behave in a respectful manner while on site. Illicit activities, rapid consumption, drug use, abuse or violent behaviour, congregating in amenities will not be tolerated and guests will be asked to leave.

**STAFFING** If you wish to hire an extra staff member to serve your platters around the room, an additional cost of an additional staff will be \$40p/h (minimum 3 hours) each.

**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.

**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.

**All guests must have their identification scanned on arrival to attend functions.**

**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.

**SMOKING AND VAPING** Smoking and vaping are strictly prohibited within the function space. Designated smoking areas are provided and may only be accessed by individuals aged 18 years of age and over, with valid identification. Guests caught smoking or vaping outside of the DOSA will be asked to leave.

**CLAUSE** When booking a function at the Greenbank Services Club, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on false pretences, Greenbank Services Club reserves the right to cancel that function without notice and at the expense of the host.

**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.

# Top Deck

## BOOKING FORM

### Contact Details

Full Name \_\_\_\_\_

Email Address \_\_\_\_\_

Mobile Number \_\_\_\_\_

### Function Details

Enquiry Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Function Type (e.g., birthday, corporate, etc.): \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Area of Interest (e.g., Marketplace Private Dining Room): \_\_\_\_\_

### Additional Questions

Have you viewed the space? ☐ Yes ☐ No

Do you have any guests requiring wheelchair access? ☐ Yes ☐ No

Have you read and agree to our full terms and conditions? ☐ Yes ☐ No

### Declaration

I, \_\_\_\_\_ (full name), have read and understood the Terms and Conditions for my function and acknowledge that this booking form represents a legally binding contract between myself and the venue.

I understand that:

- The venue reserves the right to refuse entry without exception.
- I share responsibility with the venue for ensuring the Responsible Service of Alcohol is enforced.
- I will not be compensated for any financial loss resulting from the actions or behaviour of my guests.
- This booking form does not secure my booking – a deposit is also required in addition to this signed declaration form in order to confirm the booking.

Signature: \_\_\_\_\_

Date: \_\_\_\_ / \_\_\_\_ / \_\_\_\_

**OFFICE USE ONLY** Has a deposit been paid? ☐ Yes ☐ No

Date of deposit received and form of deposit \_\_\_\_ / \_\_\_\_ / \_\_\_\_  
(payment at reception, online, etc):