



MARYBOROUGH HIGHLAND SOCIETY

YOUR TOTAL ENTERTAINMENT VENUE



CONFERENCES & EVENTS

Your total entertainment venue





The perfect venue for your next event!

Thank-you for considering
Maryborough Highland Society
for your upcoming event, we look forward to welcoming you and your guests.



With a wealth of experience and a highly passionate team, you can relax and enjoy a stress free event. Our dedicated function staff are on hand to assist you in every way.

Your Maryborough Highland Society event includes;

- 4 different conference rooms catering from 10 to 350 guests
- Flexible menu options tailored to suit your event
- On-site audio and visual equipment
- Professional and experienced staff
- FREE Wireless internet
- A range of beverage packages and options
- Set-up of your event
- Table linen and coloured paper napkins
- Easel for your table allocations or guest welcome
- Standard centrepiece of your choice if required
- Clean up after your event

We look forward to working with you in creating the perfect event.

Please note that pricing and information is subject to change at any time.

Conferences

A range of options are available to suit your desires. Please contact our Events Team to discuss your specific requirements.

Tea and coffee only **\$3.00pp**

Hot English Breakfast **\$22.50pp**

Buffet consisting of:

- Mushrooms
- Scrambled eggs
- Bacon
- Hash browns
- Tomato
- Toast
- Chipolatas
- Tea and coffee
- Orange juice

Continental Breakfast **\$17.50pp**

Buffet consisting of:

- Mini muffins
- Mixed pasties
- Ham and cheese croissants
- Fresh fruit
- Cereal
- Tea and coffee
- Orange juice

**Morning tea / Afternoon tea \$7.00pp
or \$80.00 per platter**

2 selections from the list below:

- Selection of sliced carrots, celery and cucumber with dips, biscuits and gluten free crackers
- Fresh baked mixed pastries
- Scones with raspberry jam and cream
- Carrot cake, banana cake and raspberry and white chocolate cake
- Mini muffins
- Fruit platter

Lunch Options **\$17.50pp**

All lunch options come with juice, tea, coffee and jugs of water.

- **Grab and go:**
Selection of sandwiches, gourmet buns and wraps and soup of the day.
- **Hot and cold:**
Selection of sandwiches and gourmet buns with hot finger food.
- **Make your own:**
Selection of fresh rolls, salads, cold meats and cheese with condiments.
- **Healthy Lunch selection:**
Chefs soup and dinner rolls, hot selection of quiches, healthy salad selection and seasonal fruit platter.

Pipes Bistro is open 7 days per week and a booking can be made in this area for you.

Venue Hire

- Room hire begins at \$150.00 per room per day.

Deposit

- A deposit of \$250.00 is required along with your signed confirmation form to secure all bookings.

***BBQ and sit down menu
options available on request***

Finger food and canapés

A range of finger food and canapé options are ideal for presentations, birthdays and standing functions. Contact our Events Team to discuss your specific requirements.

Options can be served with half hot finger food and half gourmet sandwiches upon request.
All options served with a range of condiments.

Finger Food Options: \$80 per platter

Chefs selection of mixed platters with condiments, minimum of 3 items per platter.

- Party pies with tomato sauce
- Beef and chicken dim sims with sweet soy dipping sauce
- Prawn cones with sweet chilli
- Salt and pepper squid with aioli
- Mac 'n' cheese bites with BBQ sauce
- Spring rolls and Samosas with sweet chilli (V)
- Selection of sandwiches
- Selection of cakes
- Fruit platter

Cheese and Charcuterie board with a selection of cold meats, soft, hard and blue cheese, dip, crackers, dried fruit and fresh strawberries. \$120

Canape Options:

Option 1 \$9.00pp

Select 3 items 1 small, 1 medium, 1 large

Option 2 \$14.00pp

Select 5 items 2 small, 2 medium, 1 large

Option 3 \$20.00pp

Select 7 items 3 small, 2 medium, 2 large

Small:

- Tempura scallop with hollandaise and herbs
- Steamed prawn and ginger dumpling with coriander and ginger dipping sauce, sesame seeds and sweet soy
- Fried mushroom and vegetarian dumpling with plum and sesame dipping sauce (V, Vegan, DF)
- Oven baked falafel with char grilled corn and coriander salsa (GF, DF, V, Vegan)
- Gourmet mini pies with smoked tomato relish

Medium:

- Panko crumbed prawn with lime hollandaise sauce
- Salt and pepper crumbed calamari twists with fried curry leaves, mild chilli, coriander, sweet soy and sesame seeds
- Beef, smoked tomato, cheese and bacon sausage roll in puff pastry with smoked tomato relish
- Southern fried cauliflower with tahini, parsley and lemon dipping sauce (V, DF, Vegan)
- Satay chicken skewer with satay sauce and herbs (GF, DF)
- Mac 'n' cheese bites with bacon pieces, smoked garlic aioli
- Smoked salmon, chargrilled corn and avocado salsa with crème fraiche tart

Large:

- Mini beef burger with American mustard, ketchup, house pickle and cheese on a brioche bun
- Parmesan crumbed eggplant burger with truffle aioli, cheese and house pickle on a brioche bun (V)
- House made Peking duck spring roll with herbs, vermicelli noodles, water chestnuts and bamboo shoots, served with plum and sesame dipping sauce (DF)
- Roast pumpkin, feta tomato and cheese quiches with smoked tomato relish (V)
- Crispy fish soft tacos on naan bread with coleslaw and chipotle sauce (DF)

Add Dessert \$3.50pp/per platter

- Fresh fruit platter (GF, DF)
- House made desserts
- Mini pavlovas with cream, passion fruit and strawberry (GF)
- Spanish fried churros with chocolate sauce and strawberry

**Our BBQ options are ideal for a fun and less formal event or birthdays.
Contact our Events Team to discuss your specific requirements.**

Minimum numbers of 30 people required. All options come with a selection of bread rolls and condiments.

Option 1: Aussie BBQ **\$26.00pp**

- Marinated rump steak
- English pork sausage
- Grilled thigh fillet
- Selection of two salads (from the list)
- Roasted, crushed spring onion and cheese baby potatoes with sour cream
- Fresh selection of bread rolls
- Grilled onions
- Condiments

Option 2: Gourmet BBQ **\$34.00pp**

- BBQ-d prawn and chorizo skewers in chimmi churri sauce
- Marinated rump steak
- Selection of lamb and pork gourmet sausages
- Marinated chicken fillet
- House made burger patties
- Selection of three salads (from the list)
- Roasted then crushed baby potatoes with sour cream, cheese and spring onions
- Grilled corn cobs
- Fresh selection of bread rolls
- Grilled onions
- Condiments

Add Dessert **\$3.50pp/per platter**

- Fresh fruit platter (GF, DF)
- House made desserts
- Mini pavlovas with cream, passion fruit and strawberry (GF)
- Spanish fried churros with chocolate sauce and strawberry

Salad selection list:

- Superfood - quinoa, French lentils, roasted cauliflower and broccoli, edamame beans, herbs and avocado vinaigrette. (GF, DF, Vegan)
- Greek Salad - kalamata olives, tomatoes, red onion, cucumber, fetta, basil, mixed leaves and balsamic dressing. (GF)
- Classic Caesar - cos lettuce, bacon, egg, dressing, croutons, anchovies and parmesan cheese.
- Potato Salad - chat potatoes, bacon, egg, yoghurt, spring onion and parsley. (GF)
- Roasted Vegetable Salad - Roasted beetroot, pumpkin, potato and asparagus with baby spinach, fetta and walnuts. (GF)

*Add a game of bowls for \$6.00pp
and make it an event to remember*



Carvery / Buffet

Our Carvery and Buffet options make an easy choice for a cost effective event or larger functions. Contact our Events Team to discuss your specific requirements.

Minimum numbers of 30 people required. All options to come with a selection of condiments.

Cold Buffet

\$23.00pp

Roasted chicken cuts, charcuterie consisting of roasted beef, sliced ham, salami and chorizo, two salads of your choice from the list, dinner rolls, fresh fruit platter, juice, tea and coffee.

Hot Buffet

\$23.00pp

Two hot dishes from the list with accompanying dish of rice, noodles, creamy mashed potato or pasta, two salads of your choice from the list above, dinner rolls, fresh fruit platter, juice, tea and coffee.

Hot selection list:

- Chicken, mushroom and bacon in a creamy white wine and parmesan sauce with penne pasta.
- Butter chicken with fragrant rice, yoghurt and grilled naan bread.
- Singapore beef, noodles and vegetables stir fried with mild spiced sauce.
- Lamb and vegetable casserole slowly braised in red wine with creamy mashed potato.
- Nasi goreng fried rice, vegetables and egg with mild spices.

Salad selection list:

- Superfood - quinoa, French lentils, roasted cauliflower and broccoli, edamame beans, herbs and avocado vinaigrette. (GF, DF, Vegan)
- Greek Salad - kalamata olives, tomatoes, red onion, cucumber, fetta, basil, mixed leaves and balsamic dressing. (GF)
- Classic Caesar - cos lettuce, bacon, egg, dressing, croutons, anchovies and parmesan cheese.
- Potato Salad - chat potatoes, bacon, egg, yoghurt, spring onion and parsley. (GF)
- Roasted Vegetable Salad - Roasted beetroot, pumpkin, potato and asparagus with baby spinach, fetta and walnuts. (GF)

1 Course Carvery

\$25.00pp

- Two roasted meats, roasted pumpkin, chat potatoes, mixed vegetables, gravy, two salads from the list, dinner rolls.

2 Course Carvery

\$30.00pp

- Two roasted meats, roasted pumpkin, chat potatoes, mixed vegetables, gravy, two salads from the list, dinner rolls.
- With soup of the day or fresh fruit salad and pavlova

3 Course Carvery

\$35.00pp

- Two roasted meats, roasted pumpkin, chat potatoes, mixed vegetables, gravy, two salads from the list, dinner rolls.
- With soup of the day and fresh fruit salad and pavlova.



Sit down dinner options

A range of options are available to suit your desires.

Contact our Events Team to discuss your specific requirements.

All dinner events are served as an alternate drop (apart from cocktail receptions), select two menu items from the Function dinner options menu for each course. There is no room hire fee for groups over 50.

Dinner Options

All served with dinner rolls
Minimum numbers of 30 people

- **Half hour pre dinner canapés**
(3 pieces per person) **\$9.00pp**
- **Soup and main** **\$33.00pp**
- **Entrée and main** **\$36.00pp**
- **Main and dessert** **\$38.00pp**
- **Soup, main and dessert** **\$42.00pp**
- **Entrée, main and dessert** **\$44.00pp**
- **Under 12yo**
(Kids main & dessert) **\$13.50pp**
- **Chef to plate customer's dessert** **\$4.00pp**

Cheese & fruit platter **\$70.00**

- Selection of with hard, soft and blue cheeses, dried fruits, crackers and strawberries. (serves 15-20 people).

Cheese & Charcuterie board **\$120.00**

- Selection of cold meats, soft, hard and blue cheese, dip, crackers, dried fruit and fresh strawberries (serves 15-20 people)

Beverages

We can tailor package options to suit your needs, contact our Events Team to discuss your specific requirements.

- Half hour pre-dinner beverages **\$8.00pp**
- Initial Table Drinks **\$8.00pp**

Extras Décor Options

- Chair cover & sash in your choice of colour per chair (subject to availability). **\$7.00**
- White linen napkins per place setting. **\$1.00**
- Security Staff **\$300**
(mandatory for select events).
Price is per security member, if more than one is required then price will be higher.
- Full venue decoration **POA**

Please note that pricing and information is subject to change at any time.



Function dinner options menu

Choose two from each section applicable.

Contact our Events Team to discuss your specific dietary requirements.

There is no room hire fee for groups over 50.

Soup:

- **Roasted pumpkin** (GF, DF, Vegan)
- **Chicken veloute, with cream and shredded chicken**
- **Mild spiced sweet potato and coconut** (GF, DF, Vegan)
- **Beef, vegetable and lentil** (GF)
- **Creamy cauliflower** (GF, V)

Entrée:

- **Salt and pepper calamari** with fried curry leaves, coriander, chilli, sweet soy, lime aioli and petite salad
- **Smoked crispy beef in Asian plum sauce,** steamed rice, sesame seeds and micro herbs. (DF)
- **Southern fried cauliflower** with avocado, chargrilled corn salsa and micro herbs (DF, Vegan)
- **Red curry chicken skewers** with steamed rice, Asian herbs and pickled ginger (GF, DF)
- **Prawns in creamy confit garlic, white wine and parmesan sauce** with steamed rice, petite salad (GF)
- **Parmesan crumbed eggplant** with mild sambal, herbs and petite salad (V)

Main:

- **Braised pork belly with crispy crackle,** miso and sesame jus, spring onion, herb, edamame beans, coconut and lemon rice, steamed bok choy (GF, DF)
- **Medium roasted pork striploin** with apple puree, boulangere potatoes, steamed broccolini and beurre rouge sauce (GF)
- **Poached chicken breast** with carrot puree, colcannon mashed potatoes, French buttered peas, pancetta and mint with rose beurre blanc (GF)
- **Slow roasted chicken maryland** with sweet potato rosti, smoked eggplant, cannellini bean and tahini puree, caponata and steamed asparagus (GF, DF)

- **Lightly smoked then braised lamb shoulder** with pomegranate jus, crisp fried polenta and rosemary chips, chargrilled capsicum puree and French lentils and green beans (DF)
- **Rosemary and parmesan crumbed lamb cutlets** with creamy Paris mashed potatoes, crushed minty peas, red wine jus and micro herbs
- **Crispy skinned barramundi fillet** with scallop, basil and citrus risotto, hazelnut hollandaise sauce (GF)
- **Crispy skinned salmon fillet** with lemon and herb Israeli couscous, pistachio crumb, lemon sauce (DF)
- **House smoked then braised beef brisket** with soft polenta, roasted baby carrots, pan juices and chargrilled corn salsa (GF)
- **Slow cooked pressed beef cheek** with wild mushroom and truffle risotto, edamame beans, chargrilled broccolini and hazelnut crumb (GF)
- **250gm porterhouse steak** with crisp fried polenta and rosemary chips, spinach, herb and pea puree, red wine and black garlic jus (DF) +\$2.50pp

Desserts:

- **Luxury lychee, white chocolate and strawberry cake** with cream and strawberry
- **Death by chocolate brownie,** with chocolate sauce, chocolate mousse and chocolate crumb (GF)
- **Lemon meringue** with almond base, Chantilly cream and strawberry (GF)
- **Mango knot** with dacquoise and mango mousse (GF)
- **Caramel slice** with chocolate and caramel layers served with Chantilly cream
- **Berry cheesecake** with raspberry macaron, berry compote and cream

Terms and Conditions

Tentative Bookings

- Tentative bookings will be held for a maximum of 14 days. If your booking is not confirmed within this time it will be removed from the booking systems.

Confirmation

- To confirm, your confirmation form must be completed and returned along with applicable deposits in order to confirm every booking.

Final numbers and arrangements

- Final numbers are required 5 days prior to your event, this is the minimum number that you will be charged for.
- Any equipment, room configurations and decorating options must be confirmed 10 days prior to your event.
- Menu's and catering requirements are due 10 - 14 days prior to your event.

Cancellations

- All deposits paid are non-refundable.
- Cancellation must be received in writing.
- If cancellation is received less than 30 days prior to your event and the space is not rebooked, 30% of the total estimated amount will be payable.

Price changes

- All prices are inclusive of GST.
- Every effort is made to maintain prices per your original quote, but please do note that prices are subject to change.

External Suppliers

- All external suppliers must be approved by Maryborough Highland Society prior to their arrival at the premises, this may include but is not limited to; musicians, decorators, audio-visual etc.

Disclaimer

- No responsibility will be taken for any property left on the premises at the conclusion of your event. As a courtesy, we will store property for 7 days after your event for you to organise collection, after which time it will be disposed of.

Excessive Cleaning and Damages

- Any excessive cleaning or damage to Maryborough Highland Society premises or property will be charged to you, appropriate to the costs incurred by Maryborough Highland Society.

Confirmation Form

Event Details

Event Name

Event Date Event Type/Occasion

Anticipated number of guests

Preferred Catering Option

Preferred Beverage Option

Contact Details

Contact Name/s.....

Phone Email.....

Postal Address

Member Number

A 7 day account will be issued at the conclusion of your event

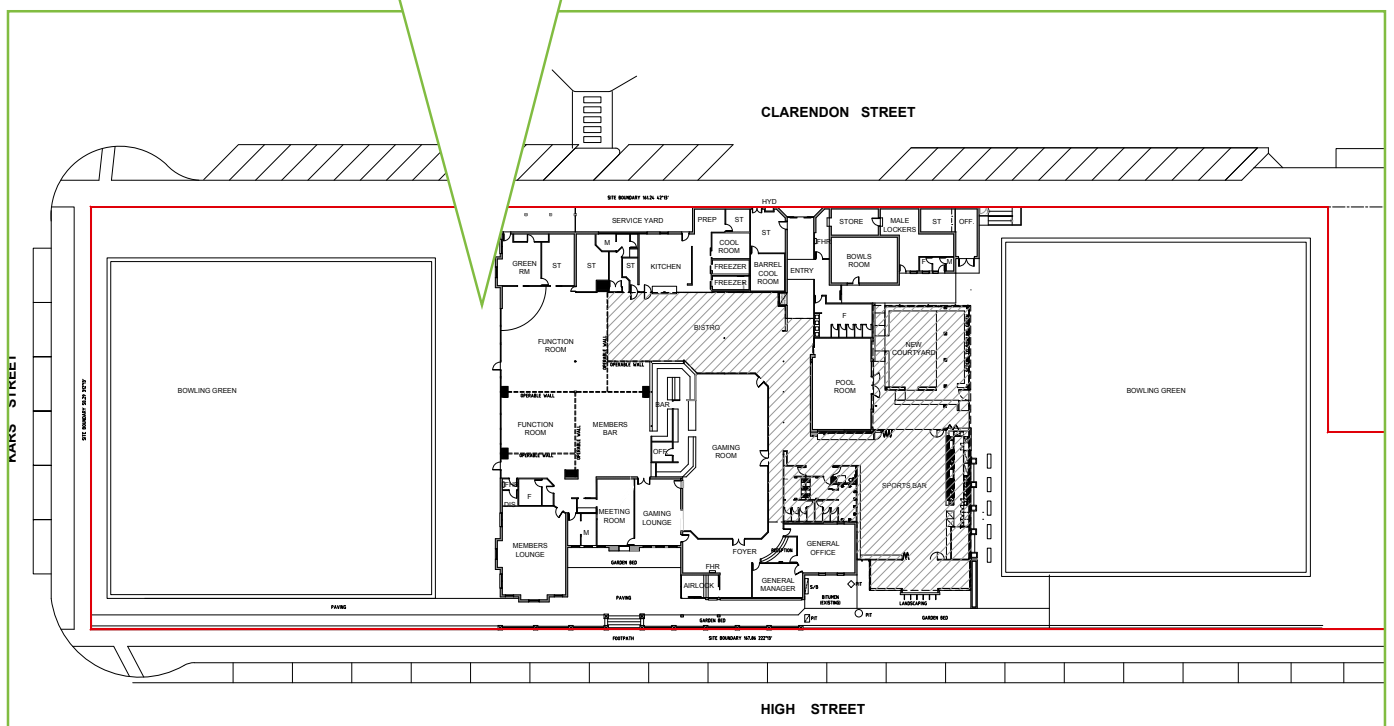
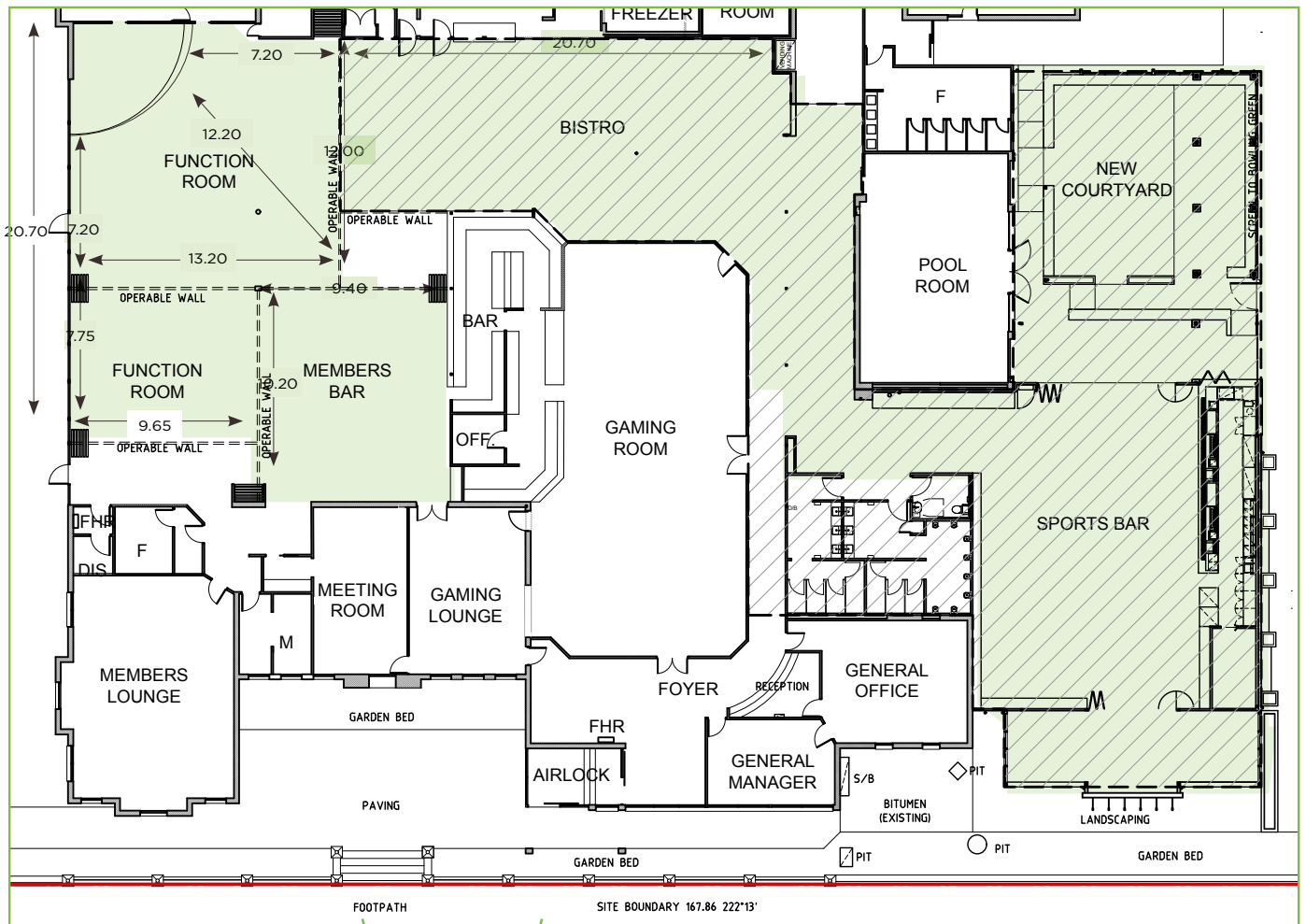
Signature

By signing this document you agree to the general Terms and Conditions outlined.

Signature Date:.....

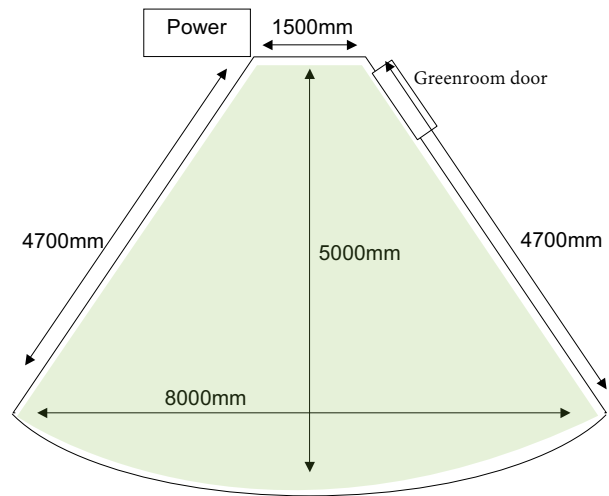
Thank-you for booking **Maryborough Highland Society** for your upcoming event, we look forward to welcoming you and your guests.

Venue Layout



Stage Dimensions

- Greenroom door, power and rear of stage are covered by charcoal track curtains with skirting at bottom of stage.
- Black track curtains are available for front of stage cover.
- Front stage stairs are non-fixed and able to be moved/removed as desired.
- Basic in house PA system available for presentations (up to 3 microphones and overhead speakers only).
- 8 Par can lighting and 2 fixed spotlights are available around the perimeter of the stage.
- Greenroom is used for bump-in/out and has a full length mirror and bathroom available for performers, this room does not have counters or mirrors as standard.
- Phase 3 power available.
- Stage to ceiling height is 2100mm.
- Floor to ceiling height is 2800mm.



Room Capacities

These are maximum capacities and are subject to other room requirements.

Room Name	Theatre Style	Classroom Style	Cabaret Style	Cocktail style	Banquet Style	U Shape	Board Room Style
Function Room	130	48	72	150	90	36	40
Conference Room	80	32	40	120	50	20	30
Function and Conference Room	240	96	120	200	150	-	-
Members Room	80	36	48	120	60	36	48
Conference and Members Room	140	80	112	200	140	-	-
Function, Conference and Members Room	380	120	184	400	230	-	-
Function, Conference, Members and Bistro Rooms	-	-	-	-	360	-	-



MARYBOROUGH HIGHLAND SOCIETY

2018 FINALIST - ENTERTAINMENT CLUB OF THE YEAR



Thank you!

We look forward to welcoming
you and your guests.

