



MARYBOROUGH HIGHLAND SOCIETY

2024 - 2025 COMMUNITY CLUB OF THE YEAR



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 360 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 catering 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 \$4.00 pp

Hot English Breakfast \$25.00 pp

Buffet consisting of:

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

Continental Breakfast \$17.50 pp

Buffet consisting of:

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

Morning tea / Afternoon tea \$12.50 pp

All options come with tea and coffee
And a selection from the options below
(2 selections for groups over 30)

- 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
- Juice available +\$3.00 pp

Lunch Options \$22.50 pp

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 \$200.00 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 also available***

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.

Hot Food Food Options: \$150 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
- 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)

Cold Finger Food Options: \$130 per platter

- Selection of sandwiches
- Selection of cakes and slices
- Fruit platter
- Scones with jam and cream
- Cheese platter with a selection of cheeses dips, crackers and fresh strawberries

Canape Options:

Option 1 **\$15.00pp**

Select 5 items 1 small, 1 medium, 1 large

Option 2 **\$22.00pp**

Select 7 items 2 small, 2 medium, 1 large

Option 3 **\$28.00pp**

Select 7 items 3 small, 2 medium, 2 large

Small:

- Homemade Smoked tomato relish, cheese and beef sausage rolls served with tomato sauce.
- Small mixed pies (chicken and beef) served with tomato relish.
- Crumbed prawns' cutlets, served with tartare sauce, smoked garlic aioli and lemon wedge.
- Cheese and bacon arancini served with garlic aioli and parmesan cheese.
- Cocktail vegetarian spring rolls, served with sweet chilli sauce.
- Salt and pepper calamari, crispy curry leaves, chilli, aioli and coriander.
- Ricotta and spinach quiche, served with tomato relish.

Medium:

- Honey and soy glaze chicken skewers, Thai Nam Jim sauce, coriander and sesame seeds. (GF)
- Chicken and mango rice pepper rolls, filled with poached chicken, mango, mint, coriander and cabbage served with side of sesame plum sauce. (GF) (DF)
- Baked falafel, chickpeas and lentils falafel, served with beetroot humus, creamy garlic tum sauce. (GF) (DF) (vegetarian) (Vegan)
- Prawns roll in toasted brioche buns, cocktail sauce, lettuce and chives.
- Rockmelon and prosciutto skewers, blue cheese, melons, shaves prosciutto, basil and balsamic glaze.
- Smoked salmon tarts, smoked salmon, creme fresh, dill and pickles filled in short crust tarts and micro greens.

Large:

- Smoked beef brisket, mild spiced chilli and mango salsa, avocado and micro greens served in bamboo boats. (GF) (DF)
- Large, steamed chicken dumplings, sweet chilli sauce, micro greens and sesame seeds.
- Tomato burrata and basil bruschetta, topped with balsamic glaze and baby basil leaves.
- Seafood cocktail, prawn's cutlets, avocado, lettuce, Marie rose sauce and micro greens served in bamboo boats.
- Beef sliders, American cheese, pickles, tomato sauce, mustard and beef patty in little brioche buns.
- Buttermilk chicken sliders, crispy chicken, burger sauce, carrots, cucumber, pickles ginger and cheese in brioche buns.
- BBQ pork belly bites, pineapple and corn salsa, avocado, coriander, chilli and micro greens served in bamboo boats. (GF) (DF)
- Fish taco, mini nan bread, crunchy whiting, coleslaw, Pico de Galo, coriander and lime.

*Dessert available at \$6.00pp
see BBQ options page*

BBQ

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 \$32.00 pp

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

Option 2: Gourmet BBQ \$38.00 pp

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

Add Dessert \$6.00pp

Choose from:

- Fresh fruit platter
- Mini pavlovas with passionfruit cream and strawberry
- Mixed cake platter (chocolate, carrot, orange and caramel)

Salad selection list:

- **Greek Salad** - kalamata olives, tomatoes, red onion, cucumber, fetta, basil, mixed leaves and balsamic dressing (GF) (V)
- **Classic Caesar** - cos lettuce, bacon, egg, croutons, Caesar dressing, parmesan and anchovies (optional)
- **Potato salad** - chat potatoes, bacon, egg, yoghurt, spring onion and parsley (GF)
- **Creamy Coleslaw** - shredded cabbage and carrot with mayonnaise
- **Spiral pasta and vegetables salad**, wood fired roasted capsicum, sundried tomatoes, grilled zucchini, roasted cauliflower florets, mixed leaves, feta cheese and green goddess dressing. (V)
- **Pearl couscous salad**, mixed leaves, cucumber, cherry tomato, olives, garlic, fresh herbs, red onion and lemon olive oil. (V)

Add a game of bowls for \$8.00pp 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

\$28.00pp

- Roasted chicken cuts
- Charcuterie consisting of roasted beef, sliced ham, salami and chorizo
- Two salads of your choice
- Dinner rolls
- Fresh fruit platter
- Juice
- Tea and coffee

1 Course Carvery

\$27.50 pp

- Two roasted meats - beef, lamb, pork, turkey or chicken
- Roasted vegetables - chat potatoes, pumpkin and carrot
- Peas
- Two salads of your choice (see BBQ options)
- Dinner rolls
- Gravy

Hot Buffet

\$30.00 pp

- Two hot dishes of your choice
 - Butter chicken with fragrant rice, yoghurt and grilled naan bread.
 - Slow cooked meatballs (beef and pork), spaghetti pasta, tomato sugo and grated cheese
 - Paella with mixed seafood, pork chorizo, beef, sofrito rice, saffron broth and shallots
 - Casserole (Beef or lamb) with mashed potato and steamed vegetables
 - Vegetarian curry (Thai style) with rice (GF) (DF)
 - Stir fried Hokkien noodles, seasonal vegetables with your choice with
 - chicken, beef or roast pork and
 - lemon or plum sauce
- Accompanied by your choice of
 - rice
 - noodles
 - creamy mashed potato
 - pasta
- Two salads of your choice (see BBQ options)
- Dinner rolls
- Fresh fruit platter
- Tea and Coffee
- Juice

2 Course Carvery

\$35.00 pp

- Two roasted meats - beef, lamb, pork, turkey or chicken
- Roasted vegetables - chat potatoes, pumpkin and carrot
- Peas
- Two salads of your choice (see BBQ options)
- Dinner rolls
- Gravy
- With your choice of
 - soup of the day
 - or fresh fruit and pavlova

3 Course Carvery

\$42.00 pp

- Two roasted meats - beef, lamb, pork, turkey or chicken
- Roasted vegetables - chat potatoes, pumpkin and carrot
- Peas
- Two salads of your choice (see BBQ options)
- Dinner rolls
- Gravy
- Soup of the day
- Fresh fruit 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

- **Soup and Main** **\$39.00**
- **Entrée and Main** **\$42.00**
- **Main and dessert** **\$44.00**
- **Soup Main and Dessert** **\$48.00**
- **Entrée Main and dessert** **\$50.00**
- **Under 12's** **\$16.00**

Cheese & fruit platter **\$120.00**

- Selection of with hard, soft and blue cheeses, dried fruits, crackers and strawberries. (serves 10 - 15 people).

Cheese & Charcuterie board **\$160.00**

- 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:

- **Thai red curry chicken soup** creamy coconut broth, vegetables, roast chicken, mild spiced chilli, Thai basil and coriander. (GF,DF)
- **Creamy broccoli and parmesan cheese soup** (GF)
- **Italian minestrone soup**, onion, celery, carrots, macaroni pasta, parmesan cheese and mixed beans.
- **Pumpkin soup**, roasted pumpkin blended with rich cream and butter (GF)
- **Chicken and corn soup**, roasted chicken, sweet corn, baby spinach and seasonal farm vegetables (GF)

Entrée:

- **Mild spiced chilli prawns** and salsa, grilled prawns' cutlet, lightly spiced tangy mango, coriander, honey and garlic salsa (GF,DF)
- **Slow cooked pork belly**, pork belly glazed with apricot jam and hot honey, minty peas puree, currants and cinnamon apple chutney (GF,DF)
- **Salt and pepper calamari** with smoked garlic and lime aioli, crispy curry leaves, fresh chilli, petite salad and lime wedge.
- **Classic tomato bruschetta**, toasted sourdough baguette, confit tomato, fresh onion, basil, buffalo cheese and balsamic glaze.
- **Roasted cauliflower florets**, chickpeas and tahini humus, roasted capsicum and almonds romesco sauce, pickles baby cucumber, feta cheese, pomegranate molasses and mint. (GF) (DF) (V) (VEGAN on request)
- **Smoked and braised beef bites**, smoked beef brisket, plum sauce, steamed rice, sesame seeds and petite micro herbs. (GF) (DF)
- **Grilled lamb skewers**, mint and cucumber tzatziki, sumac spiced dukkha, and mini naan bread.
- **Hot honey and soy glazed chicken skewers**, steamed jasmine rice, honey soy sauce, coriander, spring onion, and sesame seeds. (GF) (DF)
- **BBQ pulled pork tacos**, soft tortilla bread, slow cooked stout braised pork, pineapple and corn salsa, avocado, coriander and chillies.

Main:

Chefs Selections

- **Twice cooked pork belly**, fire roasted peppers puree, glazed Dutch carrots, tenders' green beans, creamy mashed potato, apple chutney and gravy (GF)
- **Lamb shoulder**, bacon and peas risotto, broccolini, fresh watercress leaves, mint sauce, red currant reduction and pan jus (GF)
- **Chicken ballotine**, boneless chicken Maryland filled with mushroom, pistachio, onion and served with pancetta and peas salsa, creamy mashed potato, broccoli and chicken gravy (GF)
- **Slow cooked beef cheek**, smooth parmesan and rosemary polenta, asparagus, salsa Verde, macadamia crumbs decanted red wine jus.(GF)
- **Herbs crusted crumbed lamb cutlet**, smoked eggplant puree, creamy mashed potato, Italian seasonal vegetables caponata, asparagus and lamb jus.
- **Crumbed pork cutlet**, twice cooked rosemary Dutch potatoes, apple and cinnamon caramel, rainbow silver beets, celeriac puree and gravy.
- **Grilled crispy skin salmon** fillet, roasted baby potatoes, broccolini, vined cherry tomatoes, French style olives, tomato, shallots and herbs salsa, hollandaise sauce and lemon.
- **Chicken cordon bleu**, crispy crumbed chicken stuffed with Swiss cheese and smoked ham, served with creamy mashed potato, Dutch carrots, green beans, crispy candid bacon bites and cheesy garlic and white wine sauce
- **Slow cooked beef brisket**, smoked and braised beef brisket, herbs and parmesan cheese crispy polenta chips, creamy cauliflower puree, chargrilled corn and pineapple, asparagus and stout glazed BBQ sauce

.....or create your own mains from the "Club Classics" on the next page

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.

Main:

Club Classics

Step 1 - Choose your protein(s)

Proteins

- **Scotch fillet** 220gm
- **Roast pork**
- **Porterhouse steak** 250gm
- **Roast chicken**
- **Lamb shoulder**
- **Grilled Fish** (trout, barramundi or salmon)
- **Beef Brisket**
- **Roast Lamb**

Step 2 - Choose 2 sides for each main

Sides

- **Creamy mashed potato**
- **Steamed seasonal vegetables**
- **Roasted potato, pumpkin and carrots with peas** (stand alone side)
- **Seasonal salad**
- **Chips**
- **Crispy or creamy polenta**

Step 3 - Top it off

Sauce

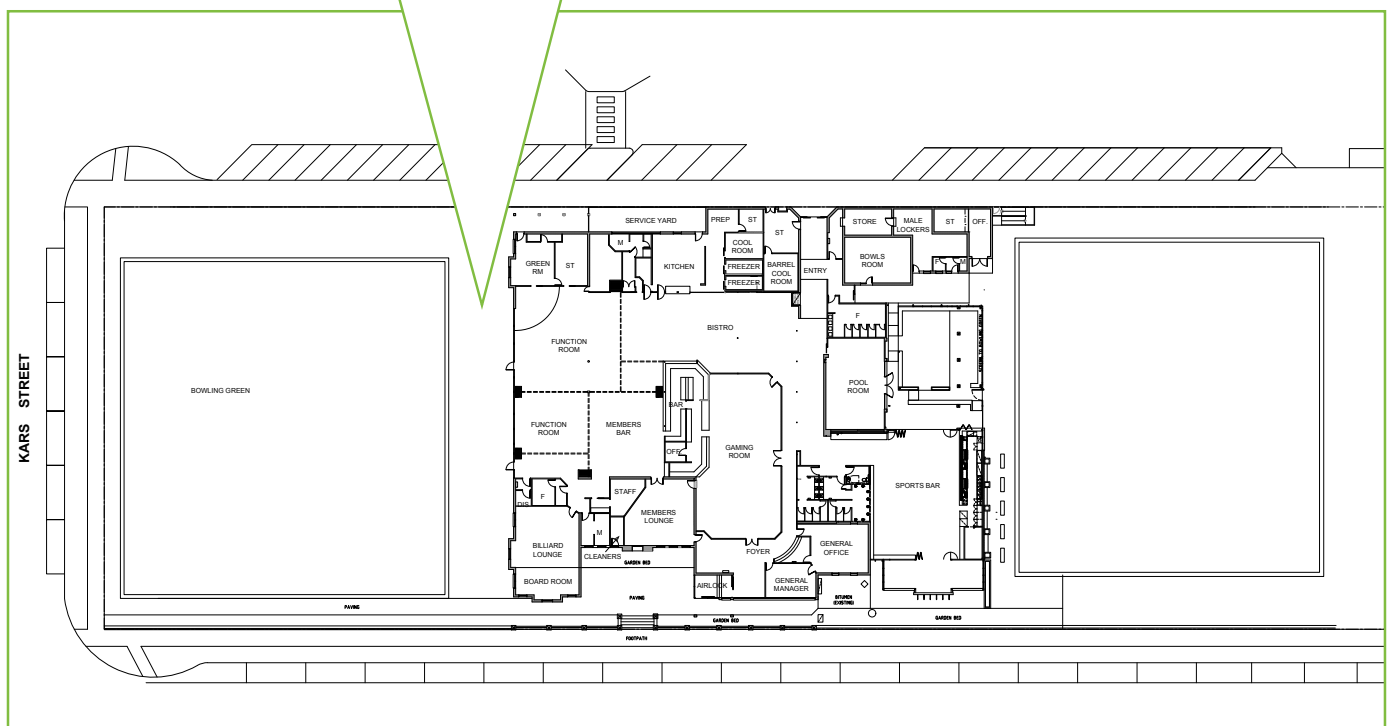
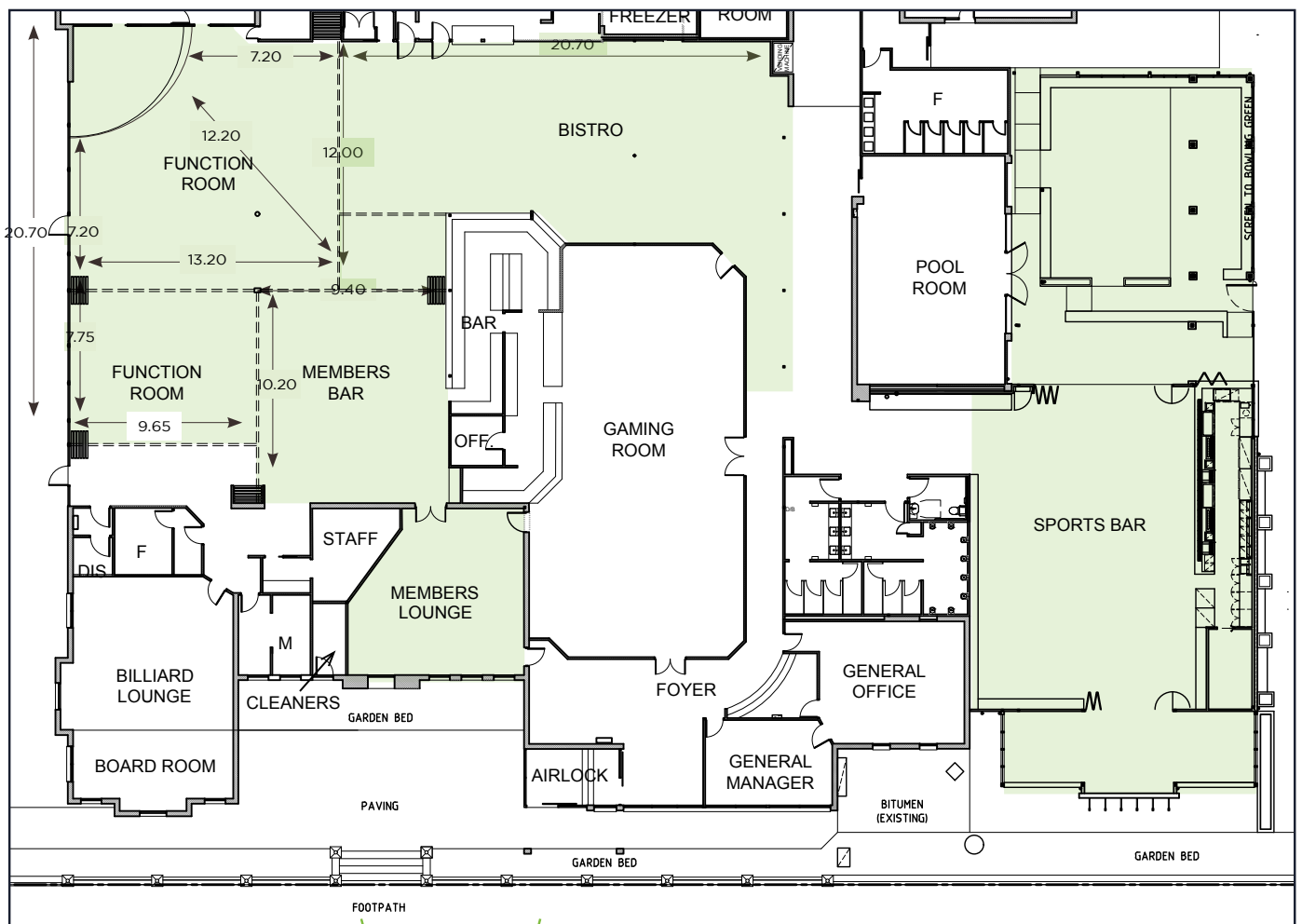
- **Gravy**
- **Mushroom sauce**
- **Pepper sauce**
- **Dianne**
- **Demi glaze**
- **Jus**

Desserts

- **Chocolate brownie**, hazelnuts and white chocolate mousse, Chantilly cream, strawberry and honey comb (GF)
- **Biscoff cheesecake**, Biscoff crumbs, biscuits, strawberry and cream.
- **Nutella and Oreo cheesecake**, candied pistachio, Oreo crumbs, raspberries and cream.
- **Pavlova**, whipped cream, strawberry, passionfruit and strawberry coulis. (GF)
- **Lemon meringue cake**, whipped cream, macarons and strawberry
- **Burnt Basque cheesecake**, mixed berries compote, whipped cream and strawberry (GF)
- **Dark chocolate mud cake**, chocolate and macadamia soil macarons, chocolate liquid, strawberry and mousse

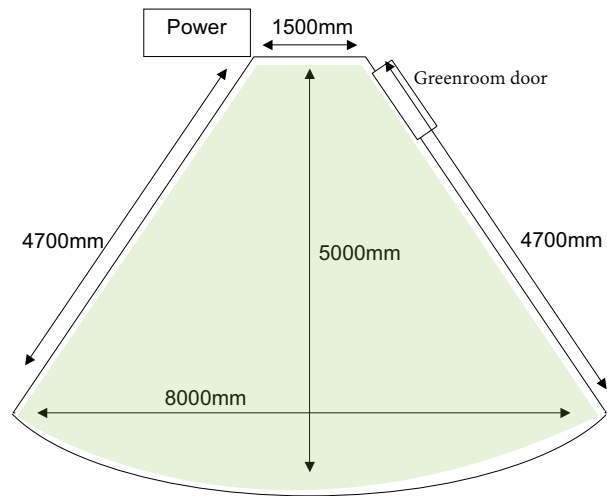


Venue Layout



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	-	-

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 our booking system

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 Member No.....

Postal Address

Email:.....

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

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.



MARYBOROUGH HIGHLAND SOCIETY

2024 - 2025 COMMUNITY CLUB OF THE YEAR



Thank you!

We look forward to welcoming
you and your guests.

