



To Whom It May Concern:

Thank you for your recent inquiry regarding holding a function at the St George Rowing Club. I have enclosed a copy of our function guide, which includes our menus, terms and conditions and some general information that may assist you with the organisation of your function. If you would like to view some photographs of the rooms, may I suggest that you visit our web site: [www.stgeorgerowing.com.au](http://www.stgeorgerowing.com.au).

The club has been successfully organising a variety of functions including wedding, receptions, christenings, conferences, birthdays, Christmas parties and social gatherings for many years. We pride ourselves on offering outstanding service and value for money. We can tailor a package to suit your specific needs and endeavour to give professional advice to assist in making your special function an occasion to remember.

The club premises are situated close to the International and Domestic Airports overlooking the Cooks River and surrounding parklands. Our spacious car park can accommodate up to 100 cars and for those wishing not to drive, we have a direct telephone line with the RSL Taxi Company as well as a courtesy bus service which runs every Friday Night. The club is also just a short walk from Wolli Creek Train station.

If I can be of any further assistance or should you wish to inspect our facilities, I can be contacted on 9599 1932 or by email at [joanneh@stgeorgerowing.com.au](mailto:joanneh@stgeorgerowing.com.au) to make an appointment.

Yours sincerely,

Joanne Howell  
Duty Manager  
Rowers on Cooks River



## **Cocktail Packages** (Minimum of 50 Guests)

### **\$20pp Cocktail Menu**

Chicken Teriyaki Skewers  
Assorted Mini Pies with Tomato Relish  
Cocktail Spring Rolls with Sweet Chili Sauce  
Fish Cocktails with Homemade Tar Tare Sauce  
Mini Sausage Rolls with BBQ Sauce  
Mini Roast Beef and Chicken Crouton

### **\$25pp Cocktail Menu**

Chicken Teriyaki Skewers  
Assorted Mini Beef Pies with Tomato Relish  
Crumbed Fish Goujons Homemade Tar Tare Sauce  
Vegetarian Vietnamese Rice Paper Wraps with A Sweet  
Chilli Dipping Sauce  
Malaysian Beef Satay Skewers with Peanut Dipping Sauce  
Assorted Hand Crafted Nori Rolls with Wasabi, Soy Dipping Sauce



## **Cocktail Packages cont...**

(Minimum of 50 Guests)

### **\$30pp Cocktail Menu**

Includes Mixed Nuts and Crisps

Smoked Salmon on Crisp Potato With Crème Fraich Baby Capers and Dill

Tandori Lamb Skewers with Cucumber Raita

Assorted Hand Crafted Nori Rolls With Wasabi, Soy Dipping Sauce

Grilled Eggplant Involtini with Zucchini and Red Capsicum Rouli

Salt and Pepper Squid Strips with Lime Aioli

Assorted Mini Gourmet Pies with Tomato Relish

Steamed Dim Sims with Sweet Soy Sauce

### **\$35pp Cocktail Menu**

Includes Mixed Nuts and Crisps

Bloody Mary Oyster Shots (Alcoholic)

Chicken Teriyaki Skewers

Tandori Lamb Skewers with Cucumber Raita

Assorted Hand Crafted Nori Rolls with Wasabi and Soy Dipping Sauces

Crumbed Crab Claws with Traditional Seafood Sauce

Salt and Pepper Squid Strips with Lime Aioli

Trio of Dips with Assorted Grilled and Fresh Breads

Malaysian Beef Satay Skewers with Peanut Dipping Sauce



**\$45.00 Per Person**

Platters on Tables

Grilled Haloumi and Feta Cheese

Marinated Grilled and Fresh Mediterranean Vegetables

Selection of Breads and Toasted Pita

Tzatziki and Taramasalata Dips

Sliced Salami, Ham and Mortadella

### **Hot Dishes**

Sliced Slow Roasted Shoulder of Lamb Marinated In Olive Oil, Garlic, Lemon

Juice and Herbs Served with Tzatziki

Savory Tomato, Rice Pilaf

Grilled Chicken and Beef Souvlakia Skewers

Roasted Chat Potatoes Seasoned With Garlic and Oregano

Freshly Crumbed Calamari Rings

Baked Cheese and Spinach Triangles

Lamb Moussaka

### **Salads**

Traditional Greek Salad with Cherry Tomatoes and Crumbled Australian Feta Cheese

Creamy Fuseli Pasta Salad with Sun-Dried Tomato Pesto and Basil

Marinated Baby Beetroot Salad with Thyme, Rosemary and Balsamic

Fresh Garden Salad with Roma Tomato, Cucumber, Red Pepper and Olives,

Tossed in a Red Wine Vinaigrette

Bread Rolls and Butter

### **Desserts**

A Variety of Continental Cakes and Biscuits

Coffee, Tea and After Dinner Mints



**Silver Buffet Menu**  
**\$45.00 Per Person**

**Salads**

(Selection Of Four Salads)

Crisp Coleslaw Dressed With Whole Egg Spring Onion Mayonnaise

Chickpea, Tomato And Rocket Salad With Fresh Lemon And Olive Oil

Creamy Baby Chat Potato Salad With Fine Herbs And Seeded Mustard  
Mayonnaise

Fuseli Pasta Salad With Sun Dried Tomato Pesto And Fresh Basil

Fresh Garden Salad With Roma Tomato, Cucumber, Red Pepper

And Olives Tossed In A French Vinaigrette

Traditional Greek Salad With Cherry Tomatoes And Crumbled Australian Feta Cheese

**Cold Platters**

Decorated Platters Of Sliced Leg Ham And Seasoned Chicken

Marinated Olive And Mushroom



**Silver Buffet Menu cont.....**

**Hot Dishes**

(Selection Of Two Hot Dishes)

North Indian Butter Chicken with Fragrant Basmati Rice

Homemade Beef Lasagna with A Rich Tomato And Basil Sauce  
topped with Tasty Cheese

Slice Slow Roasted Beef with Thyme And Garlic Potatoes And Shiraz Jus  
Spinach and Ricotta Ravioli In A Sun-Dried Tomato Cream With Fresh Oregano  
Baked Chicken Breast Fillet with Mushroom Sauce And Sautéed Greens

**Desserts**

(Selection of Two Desserts)

Seasonal Fruit Platter with Honey Yoghurt Dip

Wild Berry Pavlova Topped With Fresh Cream and Mint

A Selection of Tortes and Gateaux

Also Includes Tea and Coffee Station, Fresh Bread Rolls, Butter and After  
Dinner Mints



**Gold Buffet Menu**  
**\$50 Per Person**

**Salads**

(Selection Of Five Salads)

Classic Caesar Salad with Baby Cos Lettuce, Crisp Bacon Pieces, Garlic

Croutons Shaven Parmesan Cheese and Our Homemade Dressing

Marinated Baby Beetroot with Crumbled Goats Cheese Caramelized

Eshallots and Red Wine Vinaigrette

Creamy Baby Chat Potato Salad with Fine Herbs And Seeded Mustard

Mayonnaise

Roast Root Vegetable and Pine Nut Salad with Roast Garlic Aioli

Cous Cous and Sweet Potato Salad with Spring Beans, Cumin And Honey

Mint Yoghurt

Fresh Garden Salad with Roma Tomato, Cucumber, Red Pepper and

Olives, Tossed in a French Vinaigrette

**Cold Platters**

Decorated Platters Of

Sliced Leg Ham, Seasoned Chicken and Salami

Marinated Olive and Mushroom



## **Gold Buffet Continued...**

### **Hot Dishes**

(Selection of Two Dishes)

Baked Chicken Breast Fillet with Wild Mushroom Sauce And Sautéed Bok Choy

Sliced Pepper Crusted Sirloin of Beef, Red Wine Jus

Soy and Ginger Braised Pork Neck, Sliced and Served With Steamed Rice And Stir Fried  
Greens

Sliced Slow Roasted Shoulder of Lamb Marinated In Olive Oil, Garlic, Lemon  
Juice & Herbs Served with Tzatziki

Thai Green Chicken Curry with Lemongrass Scented Jasmine Rice and Fresh Coriander  
Beef, Mushroom and Red Wine Ragout with Creamy Potato And Parsnip Puree  
Parmesan Crusted Mahi Mahi Fillets with A Lemon Burre Blanc and Fragrant Rice

### **Desserts**

(Selection of Two Desserts)

Seasonal Fruit Platter with Honey Yoghurt Dip

Selection of Local And Imported Cheeses Serves with Water Crackers and  
Dried Fruit

Selection of Tortes and Gateaux

Assorted Cheesecakes

Also Includes Tea and Coffee Station, Fresh Bread Rolls, Butter and  
After Dinner Mints



## **Seafood Buffet**

### **\$68 Per Person**

A Selection of Cold Seafood Including Medium King Prawns, Bistro Oysters, Green Lipped Mussels, Blue Swimmer Crab, Smoked Salmon, Whole Ocean Trout, Marinated Bbq Octopus Served With Traditional Condiments

### **Antipasto Platter**

Including Cold Meats, Grilled Mediterranean Vegetables, Olives, Feta Cheese And Dips

### **Salads**

(Selection of Five Salads)

Crisp Coleslaw Dressed With Whole Egg Spring Onion Mayonnaise  
Traditional Greek Salad with Cherry Tomatoes and Crumbled Australian Feta Cheese

Moist Hot Smoked Salmon, Baby Rocket and New Potato Salad with a Lemon and Dijon Mustard Dressing

Fresh Asparagus Spears Wrapped In Prosciutto Dressed with Aged Balsamic, Virgin Oil and Fresh Parmesan

Creamy Baby Chat Potato Salad with Fine Herbs and Seeded Mustard Mayo  
Chickpea, Tomato and Rocket Salad with Fresh Lemon and Olive Oil  
Marinated Baby Beetroot with Crumbled Goats Cheese Caramelized Eshallots and Red Wine Vinaigrette



## **Seafood Buffet Continued...**

### **Hot Dishes**

Freshly Crumbed Calamari, Marinated In Garlic and Herbs Lightly Deep Fried  
Until Golden Brown

Whitebait Crusted Mahi Mahi Fillets with a Lemon Burre Blanc

Spinach and Ricotta Ravioli In a Sun-Dried Tomato Cream with Fresh Basil

Crumbed Crab Claws

### **Desserts**

Seasonal Fruit Platter with Honey Yoghurt Dip

Selection of Local And Imported Cheeses Serves with Water Crackers and  
Dried Fruit

Selection of Tortes and Gateaux

Also Includes Tea and Coffee Station, Fresh Bread Rolls, Butter and  
After Dinner Mints



## **Children's Menu**

***\$15.00 Per Child***

*(Under 12yrs Only)*

### **Mains**

Chicken Nuggets and Chips

Or

Fish Cocktails Served With Fries and Tar Tare Sauce

Or

Kid's Steak and Vegetables

### **Desserts**

Ice Cream with Your Favourite Flavouring



## **BEVERAGE PRICE LIST**

Unlimited bar consisting of draught beer, wine and soft drink is available for \$25.00 per person for (5) five hours. For more than five hours drinks add \$4.50 per person, per hour. Alternatively beverages may be charged upon consumption. Our staff shall inform you on an hourly basis of the amount progressively charged.

### **Full Strength Beer**

Jug \$13.00

Schooner \$ 4.20

Middy \$ 3.40

### **Pure Blonde**

Jug \$14.00

Schooner \$ 4.40

Middy \$ 3.60

### **Low Alcohol Beer**

Jug \$ 12.00

Schooner \$ 3.90

Middy \$ 3.20

### **Premium Bottled Beer**

Crown Lager \$ 5.60

Corona \$ 6.30

Extra Dry \$ 4.70

Pure Blonde \$ 4.70

Heineken \$ 6.60

Stella Artois \$ 6.60



## **Beverages cont...**

### **Spirits (includes additive)**

Johnny Walker Red Scotch \$ 6.10

Black Douglas Scotch \$ 5.90

Jim Beam Bourbon \$ 6.00

Cougar Bourbon \$ 5.70

Jack Daniels \$ 6.20

Jameson Whisky \$ 5.80

Wild Turkey \$ 6.20

Southern Comfort \$ 5.90

Vodka \$ 5.70

Ouzo \$ 5.40

Gin \$ 5.90

Brandy \$ 5.40

Pimms No.1 \$ 5.30

Tequila \$ 5.30



## **Beverages cont...**

### **Liqueurs (includes additive)**

Bacardi \$ 5.40

Baileys \$ 6.00

Cointreau \$ 6.50

Kahlua \$ 5.50

Midori \$ 6.00

Malibu \$ 6.00

Tia Maria \$ 5.60

### **House Wine**

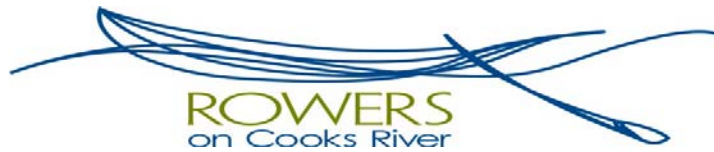
Glass \$ 3.50

Bottled wine \$ 16.50

### **Soft Drinks**

Jug \$ 10.00

Large glass \$ 3.30



### **Terms and Conditions**

Thank you for considering the St George Rowing Club as the venue for your function. The following information is provided to assist you in organising your special occasion.

### **Club Membership**

It is a requirement that the function organiser is a financial member of the club. Membership is available for \$11.00. Please contact a member of the Management Team for further information on the benefits available to members.

### **Tentative Bookings**

Will be held for a period of 7 days only after which time the booking will be released.

### **Confirmations**

All bookings must be confirmed in writing with a deposit of \$200.00 within 7 days of the tentative booking. Please note that the terms and conditions are signed by the client and returned to St George Rowing Club Wolli Creek Sydney.

### **Cancellation**

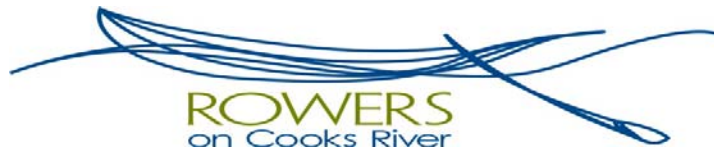
In the event of cancellation or change of date, the deposit will be reimbursed in full if the cancellation notice is received up to thirty-five (35) days prior to the function date.

### **Surcharges**

Should the function extend past 5 hours, \$100.00 per hour or part thereof will apply. For non-catered functions and cocktail menus, a steward fee of twenty dollars (\$20.00) per hour per steward will apply. As a guide: One (1) per fifty (50) guests.

### **Final Numbers**

For organizational purposes, we require the approximate number at the time of booking. To ensure maximum efficiency, final numbers must be confirmed fourteen (14) days prior to the function.



## **Terms and conditions cont.....**

### **Minimum Numbers**

A surcharge of Five dollars and fifty cents (\$5.50) per person is applicable for numbers less than the menu minimum.

### **Payment**

Payment of accounts can be made by cash cheque or credit card. All function accounts are to be paid in full fourteen (14) days prior to the event. The beverage account is payable on the night of the function.

### **Public Holiday Surcharge**

A surcharge of Three dollars and thirty cents (\$3.30) per person is applicable to any function booked on a public holiday.

### **Special Dietary Requirements**

We are happy to cater for any special dietary requirements. Please inform the Function Coordinator of your needs.

### **Security**

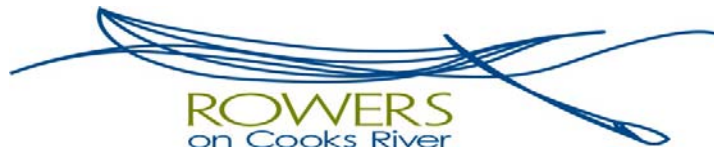
The club will not accept responsibility for the loss or damage to any equipment or merchandise left on the premises prior to, during, or after the function. There is a \$500 security bond that is payable for the function, this will be refunded if there is no damage to the club. The organizer of the function must hire a security guard for the duration of the function, this is \$35 per hour.

### **Compliance**

Clients will be responsible to ensure the orderly behaviour of their guests and the club reserves the right to intervene where it sees fit. As part of the Responsible Service of Alcohol Law, the club reserves the right to refuse service to anyone suspected of being intoxicated.

### **Damages**

The client assumes responsibility for any and all damages caused during the function by any of their guests or any other person attending the function in any part of the club.



## **Terms and Conditions cont...**

### **Insurance**

It is the Clients responsibility to take out their own insurance for all items belonging to them for the period those items are in the club.

### **Food and Beverage Policy**

Due to Liquor License we are unable to permit patrons, guests or invitees to bring liquor onto the premises. Due to club policy we are unable to permit patrons, guests or invitees to bring food onto the premises.

### **Advertising**

The function organiser agrees that it is a term and condition of this booking that the function organiser will not permit any advertising of the function which has not been approved by the club (and which approval may be refused by the club at its absolute discretion) and the function organiser warrants to the club that by advertising of the function room will contain the statement 'for the information of the members and their guests' and will be at least as visible as the remainder of the advertising matter. Any breach of this condition will entitle the club to immediately terminate the booking and retain any deposit paid by the function organiser.

### **Room Hire**

To hire the captains room a charge of \$250 will apply. In order to hire the whole captain's room the number of people attending needs to exceed 65 otherwise an extra charge of \$200 will be charged. To hire half the captains room a charge of \$200 will apply and the number of people attending cannot exceed 65.

### **General Information**

Closest Accommodation  
Sydney Airport Mecure Hotel  
Sydney International Airport Motor Inn

### **Location**

Five Minutes from the Sydney International Airport, right on the Cooks River, with fantastic skyline views.

### **St George Rowing Club**

1 LEVEY STREET, WOLLI CREEK 2205  
PH: 9567 1489 FAX: 9567 4857



## Function Agreement

I, (Full Name) \_\_\_\_\_

of \_\_\_\_\_

Have thoroughly read and understand the Terms and Conditions as set out in the St George Rowing Club Function Guide and agree to abide by them in full.

I wish to confirm my booking of (Please Tick)

Captains Room  ½ Captains Room

on the \_\_\_\_\_ day of \_\_\_\_\_ 20\_\_\_\_\_

for approximately \_\_\_\_\_ (number of guests).

Enclosed is a cheque for \$ \_\_\_\_\_ as a holding deposit for the above date.

Type of Function (E.g.: 21<sup>st</sup>, Wedding) \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Please return completed agreement to: -

Joanne Howell

Duty Manager

St George Rowing Club

1 Levey Street

Wolli Creek NSW 2205