



COOGEE LEGION CLUB

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F U N C T I O N S & E V E N T S

200 ARDEN STREET COOGEE NSW 2034

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WE'LL HELP YOU PLAN A MEMORABLE EVENT

Need a space for your next get together?

Let us help you create a unique and engaging event to remember.

Enjoy amazing views over Coogee, private function facilities, natural light and stunning outdoor terraces.

Our function spaces & packages are suitable for all events, with individual areas best suited to certain occasions.

.Our dedicated team will work with you in planning your event to ensure you and your guests have the best experience.

There is no better place to book your next event with our selection of delicious food and beverage, including wines, ales and cocktails!

E V E N T S P A C E S

The Pier

The Pier offers beautiful private indoor areas and its own outdoor terrace with views over Coogee Beach, perfect for all occasions!

It combines two of our amazing spaces, the Wedding Cake Bar and Giles Bar.

This spacious area is suitable for all functions including:

- Birthdays
- Engagement parties
- School Reunions
- Conferences
- Live Music Events
- Christmas Parties
- Product Launches
- Club Presentation Evenings
- Wakes



*Room Hire for up to five (5) hours only:
\$500*

*Capacity: Up to 170 people
Available 7 days*

Giles Bar

*Room Hire for up to five (5)
hours only: \$500*

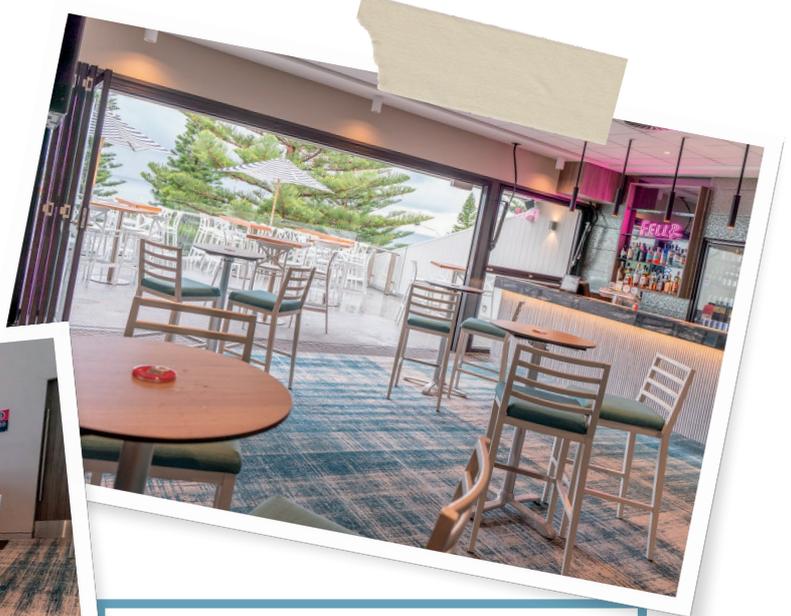
*Capacity: Up to 60
people*

Available 7 days



EVENT SPACES

Wedding Cake Bar



Room Hire for up to five (5)
hours only: \$500
Capacity: Up to 110
people
Available 7 days



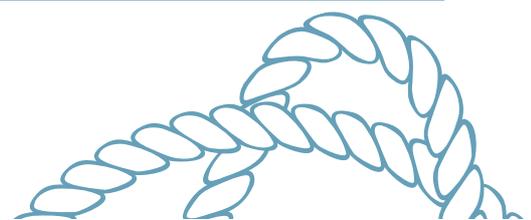
Club Balcony

This space is suitable for:

- Intimate Birthdays
- Lunch and Dinner Gatherings
- Work Functions



Room Hire for up to five (5)
hours only: \$200
Capacity: Up to 40 people
cocktail style/20 people sit
down
Available 7 days



FOOD & BEVERAGE



Our expert in-house catering team offer a range of dining packages. We can help you customise a food & beverage package that best suits your event, ranging from cocktail to sit down service.

You can pre-purchase your beverages for your event by organising your selections with the Event Coordinator at the time of booking.

OR

Your guests can purchase their own drinks during the event.

OR

We will tailor a beverage menu for you to suit your budget. Just let us know your spend limit and the drinks you want included!

1 COURSE \$33 P/P *MAINS ONLY*

2 COURSES \$45 P/P

3 COURSES \$58 P/P

SELECTION OF 2 FOR EACH COURSE, SERVED ALTERNATELY
MINIMUM 30 PERSONS

Entrees

- King Prawn & Avocado Cocktail Salad with Marie Rose Sauce
- 3 Large Local Pacific Oysters, 1 Natural, 1 Kilpatrick & 1 Mornay
- Chinese Roast Duck Breast Pancakes with Cucumber, Shallot & Hoisin
- Haloumi, Tomato Tart with Balsamic Roquette Salad
- Roasted Pumpkin & Ginger Soup, Sour Cream & Croutons

Mains

- Grilled Lamb Cutlets, Kipfler Potatoes, Ratatouille Vegetables with Minted Jus
- Northern Territory Grilled Barramundi with Garlic Butter, Mash & Green Vegetables
- 300g Sirloin Cooked Medium with Gratin Potatoes, Garlic Field Mushrooms, Broccolini & Pepper Sauce
- Grilled Atlantic Salmon, Olive mash, Fried Zucchini Flower, Pernod Cream
- Vegetarian Ravioli of Caramelised Pumpkin & Pistachio with Napoli sauce & Parmesan Cheese

Desserts

- Apple & Crumble Tart with Custard & Ice-Cream
- Hazelnut Chocolate Ferrero Rocher Slice with Cream
- Black Forest Gateau with Cream
- Tiramisu with Cream

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Seafood

- King Prawn, Lychee & Coriander Fresh Rice Paper Roll *GF* **\$5.00**
- ½ Shell Seared Scallops *GF* **\$5.00**
with prosciutto, limoncello dressing
- Confit Ocean Trout *GF* **\$4.00**
with horseradish mayo & chives
- Large Tasmanian Pacific Oyster (2 ways) *GF* **\$4.00**
Natural with red wine vinegar or Kilpatrick
- Salt & Pepper Style Hawkesbury Calamari **\$4.00**
with chipotle mayo
- Alaskan King Crab Meat **\$5.00**
with ricotta corn cakes & guacamole
- Smoked Salmon, Sour Cream, Salmon Caviar Blini **\$4.00**
- Thai Crispy King Prawn Spring Roll *GF* **\$4.00**
with tomato chilli jam

Meat

- Wagyu Sirloin, Yorkshire Pudding & Horseradish Mayo **\$4.50**
- Teriyaki Grilled Pork Belly w Ginger Pumpkin Puree **\$4.00**
- Southern Fried Chicken Lollipop **\$4.00**
with chipotle sauce
- Chinese Duck Breast Pancakes **\$4.50**
with hoisin, cucumber & shallot
- Chicken Liver Pate, Melba Toast, Onion Jam **\$4.50**
- Crumbed Lamb Cutlets *GF* **\$8.00**
with caramelised lemon

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Vegetarian

- Smoked Eggplant Tart w Marinated Olive, Grape Tomato & Lemon Oil **\$3.50**
- Mozzarella & Tomato Arancini **\$3.50**
with truffle mayonnaise
- Silken Tofu, Chilli Eggplant, Shallot Rice Paper Roll *GF* **\$3.50**
- Asparagus, Victorian Goat's Cheese, Balsamic Baby Tomato Flan **\$4.00**
- Corn Cakes **\$3.50**
with guacamole & grilled halloumi

Petit Desserts

- Assorted Macarons *GF* **\$3.50**
- Petit Lemon Curd Tart **\$5.00**
- Cocktail Portuguese Tart **\$5.00**
- Nutella Chocolate Brownie **\$4.00**
with hazelnut crackling
- Caramel Slice **\$4.00**
- Profiteroles **\$5.00**
with patisserie cream
- Swiss Milk Chocolate Truffles **\$5.00**

FOOD PACKAGES

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Mezze *\$80 EACH*

- Platter of 12 rounds of Assorted Finger Sandwiches
- Assorted Seasonal Fruit Platter
- Cheese Platter
French brie, king island cheddar & blue stilton w crackers, lavosh, muscatel grapes, onion jam
- Meat & Dips
Honey baked ham, prosciutto wrapped grissini, salami, feta cheese, olives, baba ghanoush & hummus dips w Turkish bread
- Vegetarian Trio of Dips & Breads
Baba ghanoush, hummus & balsamic beetroot dips, olives, bocconcini, Turkish bread & grissini
- Platter of 25 Large Peeled Prawns
with cocktail sauce & lemons
- 2 Dozen Large Tasmanian Pacific Oysters
with red wine vinegar

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Party Favourites *\$80 EACH*

- Medium Size Vegetarian Spring Rolls with Tomato Chilli Jam (36 pieces)
- Selection of Beef, Lamb & Chicken Cocktail Pies with Ketchup (40 pieces)
- Salt & Pepper Calamari with Garlic Mayonnaise (50 pieces)
- Homemade Cocktail Sausage Rolls with Ketchup (50 pieces)
- Chicken Satay Skewers with Caramelised Lemon (40 pieces)
- Smoked Salmon Crouton with Chive Sour Cream (35 pieces)
- Thai Fishcakes with Sweet Chilli Sauce (50 pieces)
- Platter of Fish Cocktails with Tartare Sauce (50 pieces)

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Woodfire Base // Pizzas ***\$28 EACH***

- **Margarita**
Mozzarella & cherry tomato, pizza sauce & baby basil
- **Hawaiian**
Smoked ham, bacon & pineapple
- **Chorizo & Pepperoni**
Pepperoni, chorizo, mozzarella & chilli oil
- **Chilli Prawn**
Spinach, Cherry tomato, mozzarella & chilli oil
- **Supreme**
Smoked ham, pepperoni, mushrooms, red onions, pineapple & olives
- **Vegetarian Capriccioso**
Mushrooms, artichoke, olives, mozzarella & baby basil

Milk Bun Sliders ***\$6 EACH*** ***MINIMUM 10 OF EACH ITEM***

- **Wagyu Cheeseburger**
Burger cheese, sautéed onions, tomato & burger sauce
- **Southern Fried Chicken Burger**
Lettuce, avocado, tomato & chipotle mayonnaise
- **Grilled Halloumi Burger**
Tomato, smashed avocado, lettuce, truffle mayo

Substantial Fork Food ***MINIMUM 20 OF EACH ITEM***

- **Slow Cooked Shoulder of Lamb Risoni** **\$10.00**
Olives, parmesan, lemon gremolata
- **Vietnamese Salad of Sirloin Beef GF** **\$10.00**
Peanuts, cucumber, shallot, lime, tomato, & chilli palm sugar dressing
- **Battered South Coast Flathead** **\$10.00**
with crispy fries & tartar sauce
- **Grilled salmon or barramundi** **\$12.00**
with crispy fries & tartar sauce
- **Indian Butter Chicken GF** **\$10.00**
with yoghurt & jasmine rice
- **Thai Prawn Coconut Curry GF** **\$12.00**
with peanuts crispy sweet potato & jasmine rice

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Package 1 \$42 P/P

- All Day Tea & Coffee Station
- Morning Tea
- Working Lunch
- Afternoon Tea

Package 2 \$35 P/P

- All Day Tea & Coffee Station
- Morning Tea
- Working Lunch

Morning & Afternoon Tea

PLEASE CHOOSE A SELECTION OF 2

- Banana Bread
- Selection of Iced Donuts
- Portuguese Tarts
- Ham & Cheese Croissants / Cheese & Tomato Croissants
- Selection of Petit Cakes & Macaroons

- Homemade Scones, Preserved Jam & Cream
- Platter of Assorted Mini Danish & Baby Muffins
- Seasonal Fruit Platter
- Selection of Cheeses with Crackers, Muscatel Grapes & Onion Jam

Working Lunch

INCLUDES SELECTION OF ASSORTED SANDWICHES AND WRAPS, 1 SOUP AND 2 SALADS

SELECT 1 SOUP

- Thai coconut pumpkin soup
- Leek, bacon and potato

- Chicken mushroom and truffle soup
- Cream of cauliflower

SELECT 2 SALADS

- Garden Salad
Garden leaf salad, cucumber, tomato, spanish onion, capsicum, tarragon vinaigrette
- Greek Salad
Cucumber, tomato, capsicum, olives, soft feta, oregano, lemon, olive oil
- Nicoise Salad
Green beans, new potatoes, vine tomatoes, egg, dill, lemon dressing
- Caesar Salad
Cos lettuce, bacon, egg, croutons, parmesan
- Pumpkin and Chickpea Salad
Honey roasted butternut pumpkin, curried chickpea, baby cos lettuce
- Roquette and Pear Salad
Roasted corella pear, grana padano, pine nuts, roquette leaf
- Potato Salad
Potatoes, chorizo sausage, egg, gherkins, mayonnaise
- Caprese Salad
Heirloom tomatoes, mozzarella, basil, olive oil, fig balsamic
- Balsamic Mushroom Salad
Balsamic field mushrooms, slow roasted tomatoes, spanish onion, baby spinach, feta



Music & Entertainment

We have contacts and the expertise to help you find the best entertainment to match for your event. While entertainment is at your own cost, we are happy to assist & do not charge for this service.

Additional Charges

Additional function attendants may be required dependant on the number of guests attending, at a cost charged to the client.

MONDAY - FRIDAY \$150 each

SATURDAY \$200 each

SUNDAY \$250 each

A security guard at a cost to the client may be required should management warrant. The guard required for functions must be a guard employed by Coogee Legion Club.

Additional Requests

Additional offerings may be available on request. If there is anything you require, please do not hesitate to ask and our staff will try our best to accommodate.

Booking Agreements

All bookings are considered enquiries until the terms and conditions are signed by both parties & the required room hire has been paid.

For Conference Bookings:

Included with Room Hire

- Iced water and glassware
- Microphone & Lectern
- Whiteboard

Available at a nominal fee

- Pens & Notepad
- Photocopying
- Tablecloths (when catering is provided, this charge may be waived)



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**CONTACT US NOW TO START
PLANNING YOUR EVENT!**

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BOOKING TERMS AND CONDITIONS

- 1. Confirmation of bookings:** Tentative booking will be held for a maximum of two weeks. If bookings are not confirmed or further contact is not made, after fourteen (14) days, bookings will be cancelled at the discretion of the CEO and/or event management.
- A respective **room hire** payment is required to secure the room. In certain cases, this is refundable at the discretion of the CEO and/or event management. All room hires are inclusive of two bar attendants for the duration of the event.
- 3. Cancellations:** In the case of an event being cancelled the following terms are applicable. Refunds are at the discretion of the CEO and/or event management. A cessation of contact in the lead up to the event will be considered a cancellation.
 - Over 30 days written notice - the deposit will be refunded in full.
 - Less than 30 days written notice - the deposit will be forfeited.
- 4. Full payment and guaranteed maximum** numbers of guests attending the event are required no later than seven (7) days prior to the event.
- 5. Final numbers** may be increased but not decreased prior to the event.
- Event areas may be used for a period of **up to five (5) hours**. Any extension of times must be arranged and approved prior to the event with the CEO. Additional charges may apply for time extensions.
- Sit down menus are inclusive of **waiting staff**. Platter food will be placed on tables for your guests to help themselves.
- Bar** and any **entertainment** must finish 15 minutes prior to the confirmed finishing time.
- Catering and beverages** requirements are required fourteen (14) days prior to the event. Catering is required to be paid for at this time.
- All **food and beverage** requirements must be catered for by the club as the Liquor Licensing Laws and Registered Clubs Act prohibit any individual from bringing any food or beverage onto the premises. This excludes wedding and birthday cakes.
- 11. Security:** It is club policy that a security guard be rostered for events that the management deems necessary or upon request at the cost of the organiser. Our event spaces in The Pier can only cater for those over the age of 18, unless approval is sought from the CEO. 21st birthday parties require security at the organiser's expense.
- Unfortunately, we do not cater for 18th birthday parties.
- 13. Responsible service of alcohol:** Under the Liquor Licensing Laws, our staff are under an obligation to ensure your patrons do not become intoxicated. It is your responsibility to ensure all attendees behave in an orderly manner during the event and do not breach our obligations.
- 14. Loss or Damage** to any part of the club or its equipment will be the responsibility of the organiser. ***This also applies to any decorations and presents left at the Club after your event.*** It is not the Club's responsibility to store your belongings. Nothing is to be nailed, screwed, stapled or adhered to banners or other forms of decoration without approval by the CEO prior to the event.
- Organisers are responsible for any **damage** sustained to their property or that of the Coogee Legion Club (including the Pier) during the event. They are also held **responsible** for the conduct of their guests at all times and are expected to adhere to internal Club rules concerning dress, trading hours and standard of behaviour.

15. **Deliveries:** The CEO must be notified in advance of any deliveries to the club. All items should be marked with the event name, date and number of items being delivered. The club will not accept responsibility for items left in the club 48 hours prior to, or on conclusion, of the event without prior arrangement.
16. **Special Effects:** Smoke machines, special balloon effects and/or pyrotechnics cannot be operated without the prior authority from the CEO due to the effect on the club's smoke detectors. Three (3) working days' notice in writing is required. Should the fire brigade respond to an alarm set off by the unauthorised use of special effects, the organiser will be liable for any charges incurred by the Club.
17. **Insurance:** The Club will take all reasonable care to protect the property of guests. But will accept no responsibility or liability for the loss or damage of items left in the club prior to, during, or after, the event. We suggest that organisers arrange their own insurance and/or security for valuable items.
18. **Cleaning:** General and normal cleaning is included in the cost of the room hire. You may incur additional charges in instances where an event has created cleaning requirements that are considered to be over and above the normal cleaning (e.g glitter on the carpet, blue tac on the walls).

Credit Card Details

Card # _____ Expiry _____
CCV _____

To acknowledge you understand the terms and conditions of your booking,
please sign below.

FULL NAME: _____ DATE: _____

SIGNATURE: _____

These must be emailed back to events@coogeelegionclub.com.au.

