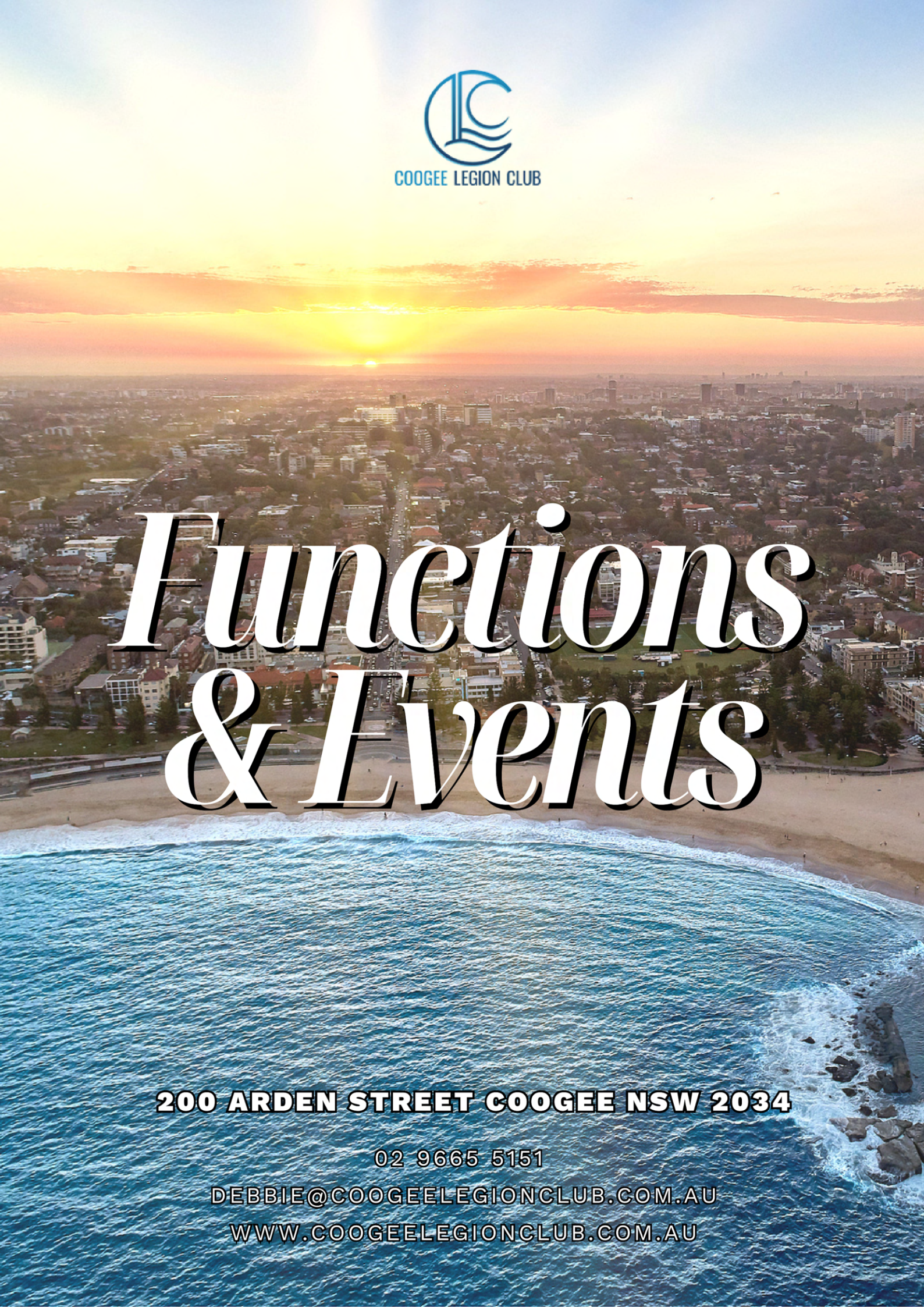

COOGEE LEGION CLUB
Functions
& Events
200 ARDEN STREET COOGEE NSW 2034
02 9665 5151
DEBBIE@COOGEELEGIONCLUB.COM.AU
WWW.COOGEELEGIONCLUB.COM.AU



WE'LL HELP YOU PLAN A *memorable event*

Need a space for your next get together?
Let us help you plan your special event.

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

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

Our team will work with you in planning your event to ensure you and your guests have a great experience.

There is no better place to book your next event with our selection of delicious food and beverages!


IMPRESS YOUR GUESTS WITH OUR BEAUTIFUL
Event Spaces

Giles

THIS SPACIOUS AREA IS SUITABLE FOR ALL FUNCTIONS INCLUDING:

BIRTHDAYS • ENGAGEMENTS • SCHOOL REUNIONS • CHRISTMAS PARTIES • PRESENTATION EVENINGS • WAKES

ROOM HIRE FOR UP TO FIVE (5) HOURS: $750

ROOM HIRE PRICE INCLUSIVE OF ONE (1) BAR ATTENDANT ONLY

CAPACITY: UP TO 60 PEOPLE • AVAILABLE 7 DAYS

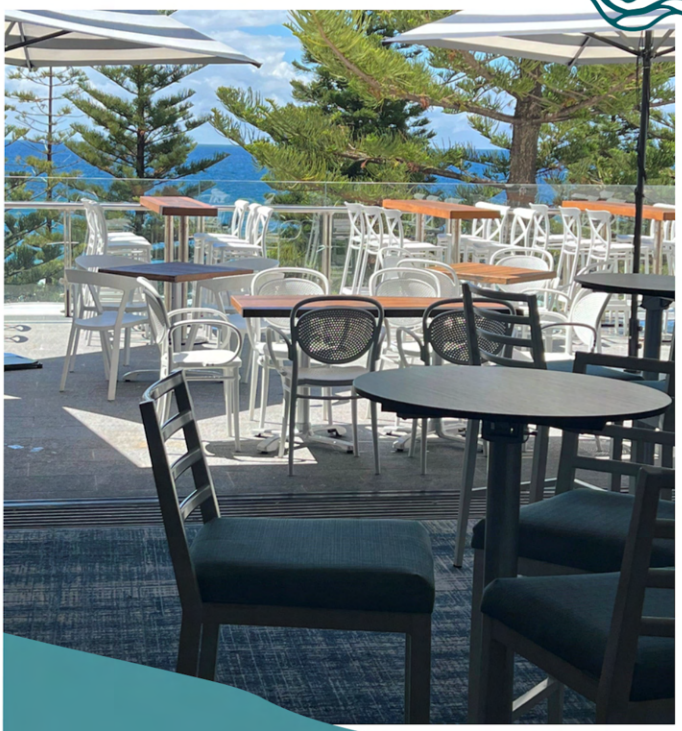












Wedding Cake

THIS SPACIOUS AREA IS SUITABLE FOR ALL FUNCTIONS INCLUDING:

BIRTHDAYS • ENGAGEMENTS • SCHOOL REUNIONS • CHRISTMAS PARTIES • PRESENTATION EVENINGS • WAKES

ROOM HIRE FOR UP TO FIVE (5) HOURS: $750

ROOM HIRE PRICE INCLUSIVE OF ONE (1) BAR ATTENDANT ONLY

CAPACITY: UP TO 110 PEOPLE • AVAILABLE 7 DAYS

The Pier

THIS SPACIOUS AREA COMBINES GILES & WEDDING CAKE AND IS SUITABLE FOR ALL OCCASIONS

THE PIER BOASTS BEAUTIFUL PRIVATE AREAS, IT'S OWN OUTDOOR TERRACE WITH VIEWS OVER COOGEE BEACH

ROOM HIRE FOR UP TO FIVE (5) HOURS: $750 +
$4000 MINIMUM SPEND ON FOOD & BEVERAGE

ROOM HIRE PRICE INCLUSIVE OF TWO (2) BAR ATTENDANT ONLY

CAPACITY: UP TO 170 PEOPLE • AVAILABLE 7 DAYS

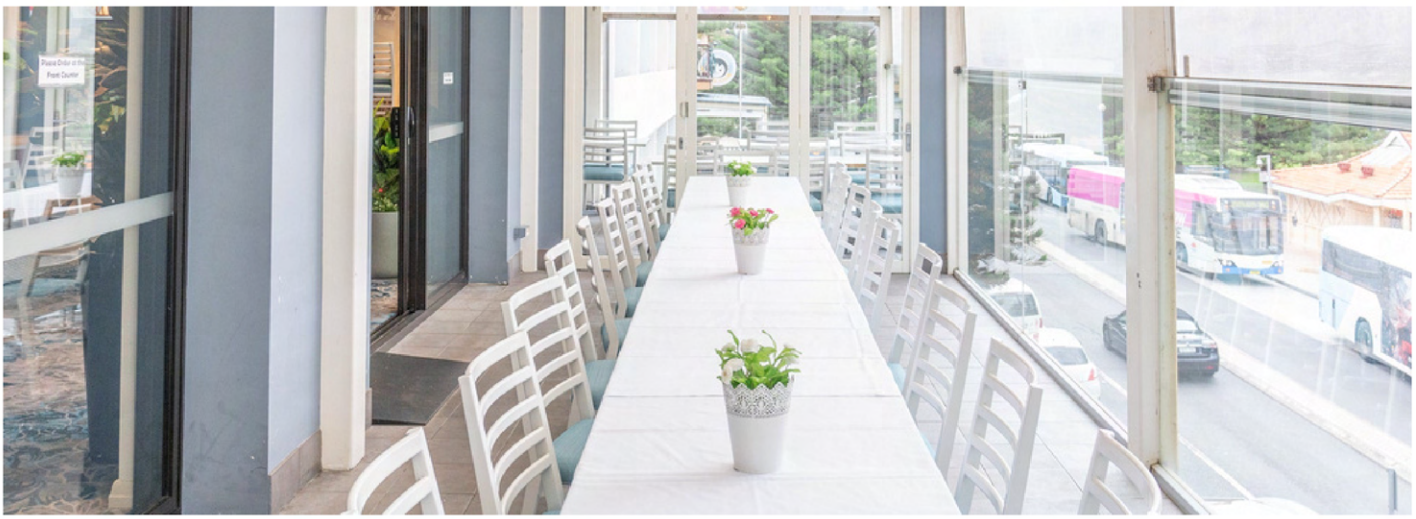






Club Balcony





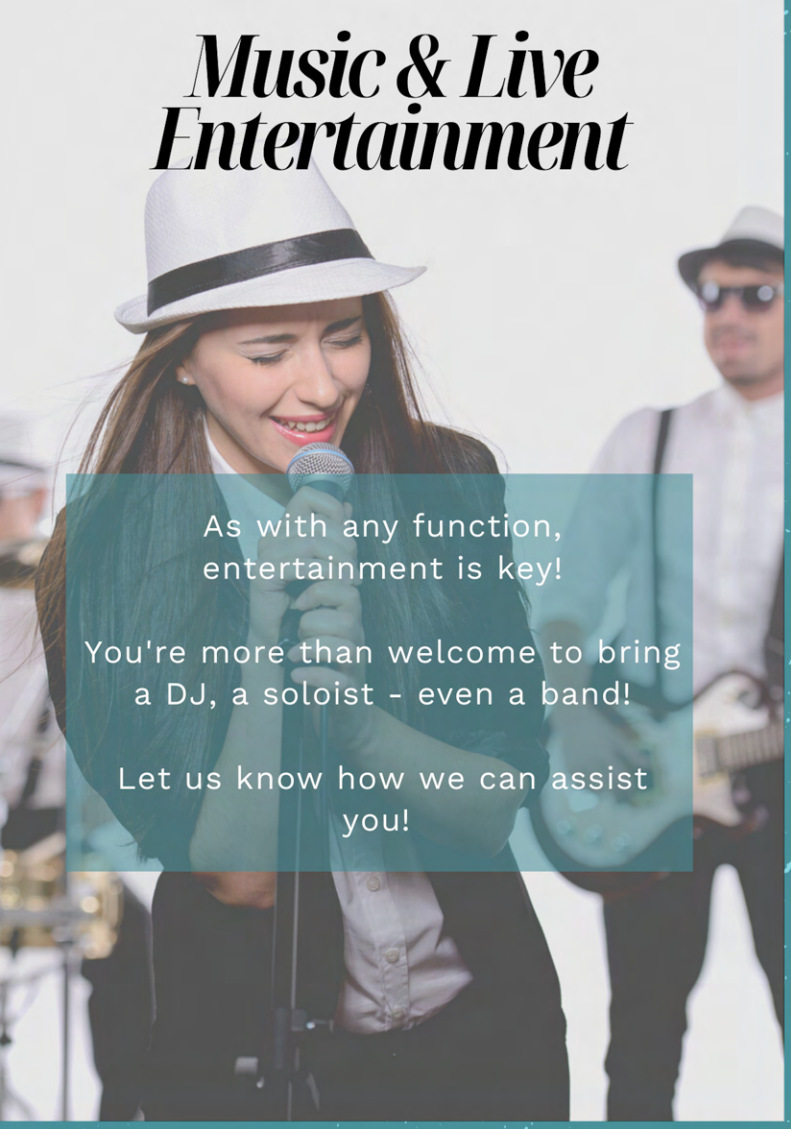
INTIMATE SPACE ON OUR CLUB BALCONY, NEXT TO THE LEGION BAR & LOUNGE, SUITABLE FOR:

BIRTHDAYS • BABY SHOWERS • CHRISTMAS PARTIES • INTIMATE CELEBRATIONS • WAKES

ROOM HIRE FOR UP TO FIVE (5) HOURS: $200

CAPACITY: 40 PEOPLE COCKTAIL / 20 PEOPLE SITDOWN • AVAILABLE 7 DAYS

Music & Live Entertainment



As with any function, entertainment is key!

You're more than welcome to bring a DJ, a soloist - even a band!

Let us know how we can assist you!

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 and returned to the Events Manager & the respective room hire has been paid.

Additional Charges



Additional function attendants may be required dependent 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. This includes 21st birthdays.

The guard required for functions must be a guard employed by Coogee Legion Club.


Catering



EAT, DRINK & *be merry*

Our catering team offer a range of dining packages.

We can help you customise your food & beverage package that best suits your event, ranging from cocktail to sit down service.

We help you tailor a beverage menu to suit your budget

OR

Your guests can purchase their own drinks during the event.

Just let us know your spend limit and the drinks you want included!



Plated

CATERING PACKAGES FOR SIT-DOWN DINING



Plated

SELECTION OF 2 CHOICES PER COURSE SERVED ALTERNATELY

MINIMUM 20 PEOPLE
ONE COURSE $35 PER PERSON *MAINS ONLY*
TWO COURSES $45 PER PERSON
THREE COURSES $58 PER PERSON

Entrée

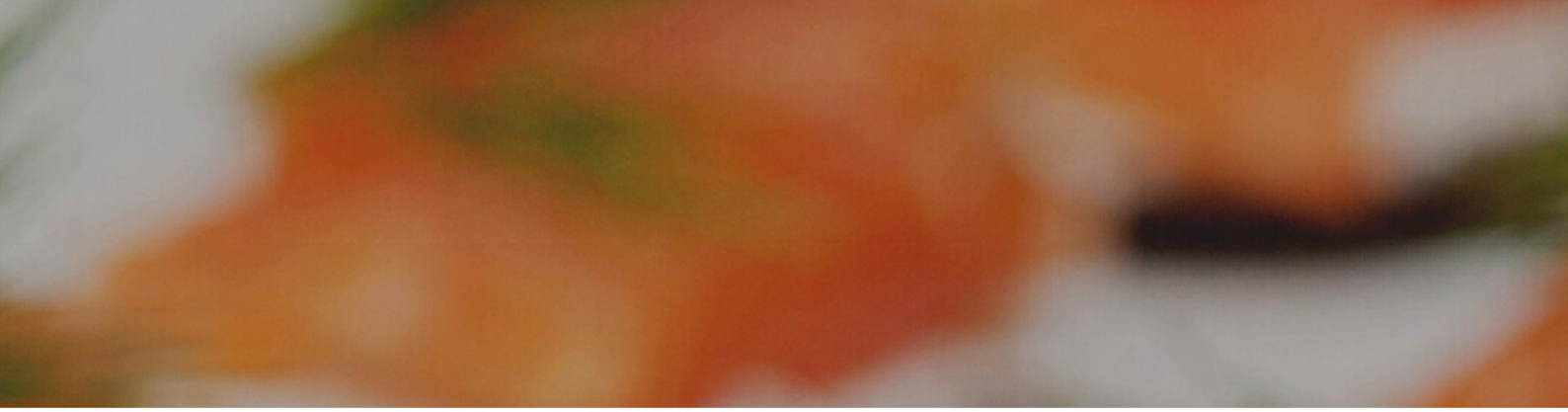
- SKING PRAWN & AVOCADO COCKTAIL SALAD WITH MARIE ROSE SAUCE
- 3 LARGE LOCAL PACIFIC OYSTERS, 1 NATURAL, 1 KILPATRICK & 1 MORNAY
- CHINESE ROAST DUCK BREAST PANCAKES WITH CUCUMBER, SHALLOT & HOISIN
- HALOUMI AND TOMATO TART WITH BALSAMIC ROQUETTE SALAD
- ROASTED PUMPKIN & GINGER SOUP, SOUR CREAM & CROUTONS

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
- 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
- STICKY DATE PUDDLING WITH VANILLA ICE CREAM
- TIRAMISU WITH CREAM



Canapés

CATERING PACKAGES FOR COCKTAIL STYLE DINING



Canapés

ALL CANAPES REQUIRE A MINIMUM ORDER OF 20 PER ITEM

Seafood

- **KING PRAWN, LYCHEE & CORIANDER RICE PAPER ROLL (GF)** $5.00
- **½ SHELL SEARED SCALLOPS (GF)** $5.00
  WITH PROSCIUTTO, LIMONCELLO DRESSING
- **LARGE TASMANIAN PACIFIC OYSTER (2 WAYS) (GF)** $4.00
  NATURAL WITH RED WINE VINEGAR OR KILPATRICK
- **SALT & PEPPER STYLE HAWKESBURY CALAMARI** $4.00
- **ALASKAN KING CRAB MEAT** $5.00
  WITH CHIPOTLE MAYO, RICOTTA, CORN CAKE & GUACAMOLE
- **SMOKED SALMON, SOUR CREAM & SALMON CAVIAR BLINI** $4.00
- **CRISPY THAI KING PRAWN SPRING ROLL (GF)** $4.00
  WITH CHIPOTLE MAYO

Meat

- **WAGYU SIRLOIN, PEA PUREE & HORSERADISH MAYO** $5.00
- **TERIYAKI GRILLED PORK BELLY** $4.00
  WITH GINGER PUMPKIN PUREE
- **SOUTHERN FRIED CHICKEN LOLLIPOP** $4.00
  WITH CHIPOTLE SAUCE
- **CHINESE DUCK BREAST PANCAKES** $5.50
  WITH HOISIN, CUCUMBER & SHALLOT
- **CHICKEN LIVER PATE, MELBA TOAST, ONION JAM** $4.50
- **CRUMBED LAMB CUTLETS (GF)** $8.00
  WITH CARAMELISED LEMON

Canapés

ALL CANAPES REQUIRE A MINIMUM ORDER OF 20 PER ITEM

Vegetarian

- **SMOKED EGGPLANT TART** $3.50
  WITH MARINATED OLIVE, GRAPE TOMATO & LEMON OIL
- **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
- **COCKTAIL RASPBERRY & RICOTTA TART** $5.00
- **SWISS MILK CHOCOLATE TRUFFLES** $5.00



Platters

CATERING PACKAGES FOR FOOD STATIONS



Platters

Mezze

$80 EACH

- **PLATTER OF 12 ROUNDS OF ASSORTED SANDWICHES**
- **ASSORTED SEASONAL FRUIT PLATTER**
- **CHEESE PLATTER**
  FRENCH BRIE, KING ISLAND CHEDDAR & BLUE STILTON WITH CRACKERS, LAVOSH, MUSCATEL GRAPES & ONION JAM
- **MEAT & DIPS**
  HONEY BAKED HAM, PROSCIUTTO WARPPED GRISSINI, SALAMI, FETA CHEESE, OLIVES, BABA GANOUSH & HUMMUS DIPS
- **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 & LEMON
- **2 DOZEN LARGE TASMANIAN PACIFIC OYSTERS**
  WITH RED WINE VINEGAR

Party Favourites

$80 EACH

- **MEDIUM SIZE VEGETARIAN SPRING ROLLS (36 PIECES)**
  WITH TOMATO CHILLI JAM
- **SELECTION OF BEEF, LAMB & CHICKEN COCKTAIL PIES (40 PIECES)**
  WITH KETCHUP
- **SALT & PEPPER CALAMARI (50 PIECES)**
  WITH GARLIC MAYONNAISE
- **HOMEMADE COCKTAIL SAUSAGE ROLLS (50 PIECES)**
  WITH KETCHUP
- **CHICKEN SATAY SKEWERS (35 PIECES)**
  WITH CARAMELISED LEMON
- **SMOKED SALMON CROUTON (35 PIECES)**
  WITH CHIVE SOUR CREAM
- **THAI FISHCAKES (50 PIECES)**
  WITH SWEET CHILLI SAUCE
- **FISH COCKTAILS (50 PIECES)**
  WITH TARTARE SAUCE

Platters

Woodfire 11" 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

GLUTEN FREE BASES AVAILABLE $3

Milk Bun Sliders

$6 EACH
MINIMUM ORDER OF 10 FOR EACH ITEM

- **WAGYU CHEESEBURGER**
  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 ORDER OF 20 FOR 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

Platters

Gluten Free Cocktail Party Plate

$22
PER PLATE
FOR 1 PAX

ALL FOOD ITEMS LISTED BELOW WILL BE SERVED ALTOGETHER ON ONE PLATE AND DELIVERED TO THE NAMED GUEST AS DISCUSSED WITH THE EVENTS COORDINATOR.

- **2 X BEEF SAUSAGE ROLLS**
  WITH GLUTEN FREE TOMATO SAUCE
- **1 X LEEK & MUSHROOM PIE**
  WITH GLUTEN FREE TOMATO SAUCE
- **2 X PRAWN STEAM DUMPLING**
  WITH TAMARI GLUTEN FREE SOY
- **3 X PUMPKIN ARANCINI**
  WITH GLUTEN FREE TRUFFLE MAYO

Conferences

CATERING PACKAGES FOR CONFERENCE EVENTS



COMPLIMENTARY ADDITIONS AVAILABLE BY REQUEST WITH THE EVENTS MANAGER

ICED WATER & GLASSWARE , MICROPHONE & LECTERN, WHITEBOARD

AVAILABLE AT A NOMINAL FEE BY ENQUIRY WITH THE EVENTS MANAGER

PENS & NOTEPAD, PHOTOCOPYING, TABLECLOTHS (FEE MAY BE WAIVED WITH CATERING)

Conferences

Half Day Package

$35 PER PERSON

ALL DAY TEA & COFFEE STATION
MORNING TEA
WORKING LUNCH

Full Day Package

$42 PER PERSON

ALL DAY TEA & COFFEE STATION
MORNING TEA
WORKING LUNCH
AFTERNOON TEA

Morning & Afternoon Tea

SELECT TWO (2) ITEMS FOR MORNING TEA
(& TWO (2) ITEMS FOR AFTERNOON TEA FOR THE FULL DAY PACKAGE)

- BANANA BREAD
- SELECTION OF ICED DONUTS
- PORTUGESE 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

Conferences

Working Lunch

INCLUDES ASSORTED SANDWICHES & WRAPS, ONE (1) SELECTION OF SOUP & TWO (2) SALADS

SELECT ONE (1) SOUP

- THAI PUMPKIN COCONUT
- LEEK, BACON & POTATO
- CHICKEN, MUSHROOM & TRUFFLE
- CREAM OF CAULIFLOWER

SELECT TWO (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, 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



Contact us now!

TO START PLANNING YOUR EVENT

02 9665 5151

DEBBIE@COOGEELEGIONCLUB.COM.AU

WWW.COOGEELEGIONCLUB.COM.AU

Terms & Conditions

1.Function bookings are not available on public holidays, New Year's Eve or Melbourne Cup.

2.Tentative bookings 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.

3.Confirmation of bookings requires the host to sign and return the terms and conditions. Once this has been received by the Functions & Events Manager, a respective room hire payment is required to secure the room. All room hires are inclusive of one bar attendant for the duration of the event.

4.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.

5.Less than 30 days written notice - the deposit will be forfeited.

6.Full payment and guaranteed maximum numbers of guests attending the event are required no later than seven (7) days prior to the event.

7.Final numbers may be increased but not decreased prior to the event.

8.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.

9.Platter food will be placed on tables for your guests to help themselves.

10.Dietary Requirements: Any special dietary requirements must be communicated seven days before the function. This allows us time to source any alternative foods. It we are not informed of these requirements in this time, special dietary requirements may not be guaranteed.

11.Bar and any entertainment must finish 15 minutes prior to the confirmed finishing time. Catering and beverage choices are required fourteen (14) days prior to the event. Catering is required to be paid for at this time. Suggested food timings are provisional and, where possible, will be best adhered to. Tap beer choices are standardised.

12.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 celebratory cakes.

13.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 and/or Functions & Events Manager. 21st birthday parties require security at the organiser's expense.

14.Unfortunately, we do not cater for children's or 18th birthday parties.

15.Responsible service of alcohol: Under the Liquor Licensing Laws, our staff are under an obligation to ensure your guests 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. The Club has the right to exclude or remove any guest from the venue in the event of misconduct or unreasonable behaviour.

16.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 fittings; banners or other forms of decoration must be approved by the CEO and/or Functions & Events Manager prior to the event.

17.Deliveries: The Functions & Events Manager 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.

18.Special Effects: Smoke machines, special balloon effects and/or pyrotechnics cannot be operated, due to the effect on the club's smoke detectors. Candles, sparklers or similar must be approved by the Functions & Events Manager. 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.

19.The Club will take all reasonable care but will not accept responsibility for damage to, or loss of personal possessions. It is the Organiser's responsibility to obtain their own insurance for themselves, their guests, and any contractors, for the period that these persons or their possessions are in any and all parts of the venue. The Organiser shall be held responsible for any and all damage and loss incurred to the premises, and equipment used during the function.

20.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/confetti on the carpet, blue tac on the walls).

21.All details kept on file until event conclusion, then destroyed.

22.Any breach of Club policy may result in the cancellation or termination of the event, at management's discretion.

CREDIT CARD DETAILS

CARD NO: _____

CCV NUMBER: _____ EXPIRY: _____

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

FULL NAME: _____

DATE: _____ SIGNATURE: _____

These must be emailed back to

debbie@coogeelegionclub.com.au

COOGEE LEGION CLUB