



Special Occassion

Events

The Loft

We have the perfect venue for any special occasion event!
Our stunning event space is flooded with natural light to provide a warm and inviting atmosphere for your guests.

From Cocktail receptions to Sit-down dinners,
the Loft's open plan design is perfect for mingling and the dance floor will be sure to make your event a night to remember.

Come check out what the Loft has to offer and make your special occasion event one to remember.

Capacity -

Cocktail style - 250

Seated style - 120 with dancefloor

- 140 without dancefloor

All event packages have Minimum of 50 guests.
If you have 50 or more guests there is NO Room Hire fee.
If you have UNDER 50 guests there is a Room Hire fee of \$500.

*Surcharge applies for Sundays and Public Holidays.



Cocktail Menu

\$25 per person - 5 pieces per person*

*Please Note - this is a not all you can eat canape menu

Minimum 50 guests

Please select 5 items

Spicy Chicken wings with citrus mayo

Butter Chicken skewers with yoghurt

Saffron infused Arancini balls (V)

Pulled Beef Sliders with caramelised onion, baby spinach & cheese

Pork Sliders with house made slaw & apple chutney

Savoury Mexican pastry pots with guac & salsa

Spinach & Ricotta Triangles (V)

A selection of mini pies (Lamb/Beef/Curry Chicken)

Sausage Rolls with sauces

Vegetable Skewers with dipping sauce (V)

Vegetarian Spring Rolls (V)

Glazed Meat Balls with tomato basil sauce

Smoked Salmon Blini with cream cheese

We recommend

Add an extra item - \$6 per person

Tray service - \$6 per person



*15% Surcharge applies for
Sundays and Public Holidays.



Platters

MIXED SANDWICH PLATTER

\$85 each - 10 people

Chefs Selection of mixed sandwiches.

SEASONAL FRUIT PLATTER

\$95 each* - 10 people

Chefs Selection Of Seasonal Fruits.

CHEESE SELECTION

\$140 each* - 10 people

Chefs Selection of Cheeses Dried Fruits and Assorted Crackers.

BREADS AND DIPS

\$55 each* - 10 people

Grilled Flat Breads With Chefs Selection of 3 Seasonal Dips.

ANTIPASTO

\$140 each* - 10 people

A Selection Of Gourmet Meats, Mixed Olives, Marinated Vegetables, Dips & Assorted Grilled Breads .

PETITE CAKES & SLICES

\$85 each* - 10 people

Chefs Selection Of Cakes And Slices Baked Fresh Daily.

PIZZA PLATTERS

\$80 each* -serves 10 people

3 delicious wood fire pizza's (chefs selection)



*15% Surcharge
applies for
Sundays and
Public Holidays

Sit Down

Minimum 50 guests

All sit down packages include -

Tablecloth colour of your choice either black or white, napkins black or white linen, or coloured paper if you have a specific colour in mind.

2 course - \$55 per person*

Please select two options from Mains & Dessert menu below.
Served alternatively, with fresh bread rolls and butter & a selection of Tea & Coffee with a caramelised biscuit.

3 course - \$65 person*

Please select two options from Entree, Mains & Dessert menu below.
Served alternatively, with fresh bread rolls and butter & a selection of Tea & Coffee with a caramelised biscuit.



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Entree

Cajun Chicken Caesar Salad (C)

A traditional Caesar salad with a spicy twist!

Prawn Stack (C)

Tiger Prawns and Avocado with a lime cocktail sauce

Chicken Dumplings (H)

Homemade chicken dumplings, fried & serve with a tomato, coriander & Szechuan pepper infused sauce, finished with a hint of chilli

Italian Meatballs (H)

Homemade Italian Meatballs on a bed of truffle polenta and Nap sauce

Arancini (H)

Saffron infused arborio rice ball with a heart of melted mozzarella cheese on a base of Roma tomato salsa

Home made fresh Ravioli (H)

Hand made ravioli filled with Smoked Feta & Spinach served with a butter and Sage sauce finished with roasted almonds

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Sundays and Public Holidays

C - Cold | H - Hot
Please select 1 cold and 1 hot dish



Mains

Braised Lamb Shank

Slowly cooked lamb shank finished with a red wine jus

Chargrilled Eye Fillet

Chargrilled Eye Fillet served with a rich mushroom & mustard cream

Honey Glazed BBQ Pork Cutlet

Honey glazed juicy Pork cutlet with sweet potato mash and slaw

Tender Grilled Duck

Tender grill duck with a berry & orange sauce

Fresh Grilled Salmon

Fresh Grilled Salmon with a caper and dill citrus sauce

Oven Baked Chicken Breast

Oven Baked Chicken Breast in a creamy basil pesto

Grilled Vegetable Stack (V)

Stack of grilled vegetable on potato rosti

All Mains are served with seasonal vegetables*

*Honey glazed BBQ Pork is served with sweet potato mash and slaw



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Sundays and Public Holidays

Dessert

Profiteroles

filled with orange pastry cream, and finished with warm chocolate ganache

Vanilla Cheesecake

with mixed berry coulis

Homemade Sticky Date Pudding

Served with butterscotch sauce

Chocolate Fudge Brownie

with fresh cream and berries

Baby Pavlova

With cream and fresh seasonal fruits finished with passionfruit

Fresh Fruit

Seasonal fresh fruit served in a glass



*15% Surcharge applies for
Sundays and Public Holidays



Grazing Table \$35p/p*

A delicious selection of gourmet cheeses,
cured meats ,marinated vegetables,
house made dips,
seasonal fruits ,artisan crackers,
toasted breads ,vegetable sticks ,
dried fruits and nuts .



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Sundays and Public Holidays



Kids Menu

\$22 pp*

FOR 12YRS AND UNDER

Battered Fish with salad & chips

Chicken Schnitzel with salad & chips

Spaghetti Bolognese

Ham & Cheese Pizza

All meals include an ice cream with topping

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Buffet

Buffet 1

Select 2 Mains, 1 Vegetables,
1 Cold & 1 Dessert
\$40 pp*

Buffet 2

Select 3 Mains, 1 Vegetables,
2 Cold & 2 Dessert
\$45 pp*

Buffet 3

Select 3 Mains, 2 Vegetables,
3 Cold & 2 Dessert
\$55 pp*

Minimum 50 guests

MAINS SELECTIONS

Tikka Chicken (GF)
Butter Chicken (GF)
BBQ Chicken wings (GF)
Beef Stroganoff
Penne Vegetarian (V)(VG)
Penne Chicken Pesto
Slow cooked Beef Cheeks
Red Wine Beef Stew
Spinach & Ricotta Cannelloni
Italian Meatballs
Rice - Your choice of either:
Steamed OR Pilaf
(GF) can be (V) and (VG)

MAINS - VEGETABLES

Potato Gratin
Rosemary & garlic roast potato
Roast Pumpkin (GF),(V),(VG)
Caponata (GF),(V),(VG)
Baked Cauliflower in white sauce
Tarragon & honey glazed carrots (GF),(V)
Steamed Broccoli (GF),(V),(VG)

COLD SELECTIONS

Potato Salad (GF)(V)(VG)
Chickpea Salad (GF)(V)(VG)
Pasta Salad
Greek Salad (GF)(V)
Caesar Salad
Garden Salad (GF)(V)(VG)

DESSERT

Selections of Mixed Cheesecakes
Pavlova
Sticky Date pudding with Butterscotch sauce
Chocolate fudge Brownie
Seasonal Fruit platter

ALL BUFFETS INCLUDE -

A bread roll per person and a tea and coffee station.

Please Note - this is not an all you can eat buffet.



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Beverage Packages

\$62 pp 4 hours

Sparkling:

Morgans Bay Cuvee Sparkling

White Wine:

Hartogs Plate Moscato

Hartogs Sauvignon Blanc

Morgans Bay Chardonnay

Rose:

Upside Down Rose

Red Wine:

Hartogs Plate Cabernet Merlot

Morgans Bay Cabernet Sauvignon

Tap Beer:

Hahn Super Dry

Tooheys New

Stone & Wood Pacific Ale

Victoria Bitter

Great Northern Super Crisp

Balter XPA

Soft Drink & Juice:

Orange Juice,

Apple Juice

Coke,

No sugar coke

Lift

Sprite



- If you choose to add the Beverage Package, all adults attending the event MUST purchase the Beverage package.
- Complimentary soft drinks for people under 18 when the Beverage package is purchased.
- For an extra \$10 per person, a selection of spirits can be added to the beverage package. These include Jack Daniels, Jim Beam, Vodka, Johnnie Walker Red Label and Larios Gin.

Bar Tab

If you do not wish to purchase a Beverage Package, you can Alternatively create a beverage account and specify a dollar limit for your guests to enjoy beverages of your choice.,all bar tabs must be finalised at the end of the event .



Extras

Secrets to make a serious impression

Need that something extra for your event?

We can happily organise cakes or decorations for your event at an additional cost. Any extras must be pre organised, at least two weeks prior to function with our Function Manager. (subject to availability)

- Hurricane vase filled with white rocks/ sand and fairy lights | \$15 per setting

If you are looking for Balloons, we work closely with Party Central, also known as Balloon Expressions. Please let us know if you would like a price for these, alternatively you can contact them directly

Party Central Air Filled Balloon packages

- Mesh wall package
- Lights (120cms), garland package, plinth
- Small lights (90cms lights), garland package
- Plinth garland (Can add decal for additional cost)

Targarp (freestanding garland) - standard size and large size

Helium Filled Balloons

- Table bouquet - 3 balloons and a weight of your colour choice
- Floor bouquet - 5 balloons and a weight of your colour choice
- Megaloons - large numbers



Mesh Wall package

All balloon packages supplied by Party Central Wollongong.



Targarp
(freestanding
garland)



Lights (120cms),
garland & plinth
package



Plinth & Garland

Hints & Tips

PARKING

The Builders Club has it's own free onsite parking with undercover options available. The car park is locked at night, and doesn't re-open until 9.30am the following day.

ACCOMODATION NEAR BY

The Builders Club are partnered with Argo Service Apartments, which are located right next door to The Builders Club on Church Street Wollongong.

Function T&C

DEPOSIT

Prices quoted are valid for 14 days. A non-refundable deposit of \$500 is required to secure your booking and prices quoted.

EVENT AGREEMENT FORM

Once you have confirmed your event, you will be sent an Event Agreement form to fill in. Please fill the form in ASAP and return to the Function Manager - kelly@thebuilders.com.au

FINAL PAYMENTS

Final Payment is due 7 days prior to the event. Final numbers for the event MUST also be provided at this time. If final payments are not made 7 days prior to the event, The Builders Club reserves the right to cease event co-ordination and your event may not run.

SPECIAL DIETARY NEEDS

Vegetarian ,vegan , gluten free and all other allergies can be catered for by prior arrangement with the Function Manager .



Function T & C

FINAL PAYMENTS

Final Payment is due 7 days prior to the event. Final numbers for the event **MUST** also be provided at this time. If final payments are not made 7 days prior to the event, The Builders Club reserves the right to cease event co-ordination and your event may not run.

FUNCTION DURATION

The function room /bar will remain open no later than 11.30pm and the music must cease at 11.30pm sharp. The function room closes at 11.45pm sharp. Starting times will be mutually agreed and room access will be made available to the host on the day of the function /or by prior arrangement at an agreed time.

LIQUOR LAWS

All liquor licensing laws apply to functions including intoxication and proof of age alcoholic beverages must not be consumed by any person under the age of 18 years at any function on these premises. Failure to comply with the laws will result in the function being shut down and all fees forfeited

SECURITY

Management reserves the right to order additional security to ensure the safety of staff and patrons. If an event requires additional security the host will be notified and charged accordingly. **All 21st birthday celebrations will require a security guard to be present for the duration of your event at a cost of \$200 for the duration of the event.**

BEHAVIOUR

Offensive behaviour will not be tolerated at any given time during a function on the club premises. Offensive behaviour may result in the guest being removed. Failure to comply, will result in the function being shut down and all fees forfeited .

Function T & C

CATERING

No food or drinks are to be brought onto the premises with the exception of a celebration cake all catering and drinks are to be supplied by the club .

CONFETTI

The use of confetti, scatters and any like products are not permitted inside the club.

sticky tape must not be used when decorating the function room. Decorations must not be attached to light fittings drapes curtains or hung from ceiling tiles

A charge of \$250 for any breach of this clause.

DAMAGE AND LOSS

Management will not accept any responsibility for any loss or damage of property left on the premises prior during or after a function .

SCHOOL FORMALS & 18TH BIRTHDAY PARTIES

These functions are NOT available at The Builders Club.

PUBLIC HOLIDAYS & SUNDAYS

Functions booked on any Public Holiday and Sundays will incur a 15% surcharge to cover the cost of kitchen staff, bar staff and security for the duration. If extra security is needed the \$150 fee will be raised to \$300. Extra security on a Sunday will incur a \$200 fee

EXTERNAL SUPPLIERS

Any additional equipment /entertainment / decorations or props required other than those supplied /recommended by the venue must be confirmed two weeks prior to the date of the function the venue must approve any all equipment and decorations and reserves the right to dis allow any material not under code all external decorations /equipment must be removed from the venue at the completion of the function or as previously discussed with the Function Manager.

