



CHRISTMAS

events

THE LOFT

We have the perfect venue for your Christmas celebration .

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 Christmas event one to remember.

All Christmas packages include Christmas table decorations and Christmas themed napkins.

Cocktail style - 150

Seated style - 120

All event packages have Minimum of 50 guests, less than 50 guests* will incur a Room Hire fee.

*Surcharge applies for Sundays and Public Holidays.



COCKTAIL MENU

\$20 per person

Minimum 50 guests

Please select 5 items

Mixed quiches with chutney

Baby pies with tomato and BBQ sauce

Saffron infused Arancini balls (V)

Crumbed Prawns cutlets

Beetroot Fritter with Hommus

Szechuan Pepper calamari rings

Spring Rolls with sweet chilli

Spinach & Cheese Triangles (V)

Satay Chicken Skewers

Mini Chicken & Mushroom Vol-au-vents

Smoked Salmon Tart

Bruschetta on woodfired flat bread

Pulled Beef En Croûte

Vegetarian Frittata

Falafel Fritter with Tzatziki



Add an extra item - \$6 per person

Tray service - \$6 per person



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 it is your preference

2 course - \$50 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 - \$60 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.



ENTREE

Salmon Salad (C)

Smoked Salmon on a base of rocket leaves and green Apple tossed in a balsamic dressing

Prawn Stack (C)

Tiger Prawns and Avocado with a lime cocktail sauce

Chicken Verde (C)

Thinly sliced Chicken breast with marinated vegetables, served with salsa verde

Pork belly (H)

Crispy pork belly with caramelized onions and chunky apple sauce

Arancini (H)

Saffron infuse 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.



MAINS



Ham & Turkey

Traditional roasted turkey and tender ham with mash potato cranberry sauce and gravy

Lamb Shank

Slow cooked lamb shank finished with a red wine jus with a mash potato , root vegetables and served with garlic broccolini

Beef Cheek

Braised beef cheek served with a Sicilian caponata

Black Angus Strip Loin

Grilled N.Y. steak with your choice of green pepper corn sauce, served with truffle mash potato and honey glazed carrots.

Mediterranean Rack of lamb extra \$6

Rack of Tasmanian lamb crusted with a mix of Mediterranean fresh herbs served with three roots mash

Curry Chicken

Chicken slowly infused with inhouse made curry spices served with rice biryani and papadum bread

Chicken Florentine

Chicken Breast stuffed with spinach & ricotta, served with baked pumpkin, finished with a creamy seeded mustard sauce

Barramundi Gratin

Barramundi fillet with a top of gratinated Japanese lemon and garlic crust served with butter broccolini

Vegetables, Haloumi & Smoked Feta (V)

Stack of marinated grilled vegetable with smoked feta and honey glazed grilled haloumi.

DESSERT

Christmas Pudding

with warm vanilla custard and cream

Rocky Road Chocolate Cheesecake

Chocolate cheesecake, topped with a classic Rocky Road mix

Classic Vanilla Pannacotta

with Mixed Berry Coulis

Sticky Date Pudding

with rum butter scotch

Lemon Curd Meringue

Biscuit base, in house made lemon curd, topped with meringue, layered in a glass

Hazelnut Tartufo

Smooth and decadent Vanilla & Hazelnut gelato dusted with dutch cocoa.

Pavlova

Topped with fresh whipped cream

Fresh Fruit

Seasonal Fresh fruit served in a glass

KIDS MENU - \$22PP

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



BUFFET

Minimum 50 guests

Buffet 1

Select 2 Mains, 1 Vegetables,
1 Cold & 1 Dessert

\$34 pp

Buffet 2

Select 3 Mains, 1 Vegetables,
2 Cold & 2 Dessert

\$40 pp

Buffet 3

Select 3 Mains, 2 Vegetables,
3 Cold & 2 Dessert

\$50 pp

MAINS SELECTIONS

Ham & Turkey with cranberry
sauce and gravy

Tikka Chicken (GF)

Butter Chicken (GF)

Penne Boscaiola

Jumbo BBQ Chicken wings (GF)

Beef Stroganoff

Penne Vegetarian (V)(VG)

Sweet and Sour Chicken

Crispy Pork Belly

Tuscan Beef Stew

Lasagna

Braised Beef Cheeks

Shepherd's Pie

Creamy Garlic Prawns (extra \$8)

MAINS SELECTIONS continued

Rice - Your choice of either:

Steamed OR Pilaf OR Biryani OR Fried
(GF) can be (V) and (VG)

Soup - your choice of either:

Creamy pumpkin OR Potato & Leek OR
Turmeric Cauliflower (GF)(V)(VG) available

MAINS - VEGETABLES

Lyonnais Potato (GF),(V),(VG)

Potato Gratin

Roast Pumpkin (GF),(V),(VG)

Ratatouille (GF),(V),(VG)

Roasted Mediterranean Potato (GF),(V),(VG)

Honey Glazed Carrots (GF),(V)

Steamed Broccoli (GF),(V),(VG)

DESSERT

Selections of Mixed Cakes

Pavlova

Sticky Date pudding with
Butterscotch sauce

Tiramisu

Seasonal Fruit platter

Christmas pudding with warm
vanilla custard

COLD SELECTIONS

Potato Salad (GF)(V)(VG)

Chickpea Salad (GF)(V)(VG)

Rice Salad (GF)

Pasta Salad

Seafood Salad (GF)

Greek Salad (GF)(V)

Caesar Salad

Antipasto

Tiger Prawns (extra \$8) (GF)

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.



BEVERAGE PACKAGE

\$59 PP | 4 HOURS

Sparkling:

Seppelt Great Entertainer Prosecco

White Wine:

Hartogs Plate Moscato
Juliet Pinot Grigio
821 South Sauvignon Blanc
Seppelt The Drives Chardonnay

Rose:

Upside Down Rose

Red Wine:

Hartogs Plate Cabernet Merlot
Wynns The Gables Cabernet Sauvignon
Seppelt The Drives Shiraz

Tap Beer:

Hahn Super Dry
Tooheys New
Stone & Wood Pacific Ale
Victoria Bitter
Great Northern Super Crisp

Cider:

Somersby

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, you can create a beverage account and specify a dollar limit for your guests to enjoy beverages of your choice.



EXTRAS

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)

- Chair Covers Black or White with your choice of colour sash | \$8 per chair
- Hurricane vase filled with white rocks/ sand and fairy lights | \$10 per setting

Party Central Air Filled Balloon packages

- Mesh wall package - \$630
- Lights (120cms), garland package, plinth - \$630
- Small lights (90cms lights), garland package - \$440
- Plinth garland - \$180 (Can add decal for additional \$20)
- Targarp (freestanding garland) - \$250 for standard size, \$310 for larger one

Helium Filled Balloons

- Table bouquet - 3 balloons and a weight of your colour choice - \$12
- Floor bouquet - 5 balloons and a weight of your colour choice - \$17
- Megaloons - large numbers - \$30 each



Targarp
(freestanding
garland)



Lights (120cms),
garland & plinth
package



Plinth & Garland



Mesh Wall package

All balloon packages supplied by Party Central Wollongong.

HINTS & TIPS

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

DEPOSIT

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

PARKING

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.

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.

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.

SPECIAL DIETARY NEEDS

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

FUNCTION TERMS & CONDITIONS

DEPOSIT

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

CANCELLATION POLICY

The deposit shall only be refunded with 28 days prior notice to the date of the function or upon re booking of the cancelled date with a similar /same function

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FUNCTION DURATION

The function room /bar will remain open no later than 11.30pm and the music must cease at 12am sharp. The function room closes at 12 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.

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 from the function. Failure to comply with the laws will result in the function being shut down and all fees forfeited.



FUNCTION TERMS & CONDITIONS

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 .

PUBLIC HOLIDAYS & SUNDAYS

All prices for public holidays and sunday functions will incur a surcharge that is priced by the Function Manager.

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.

