



CORPORATE *events*

ROOM HIRE

Our stunning venue is the perfect place for your next Corporate Event.

Natural light floods the room, providing a warm and inviting atmosphere for your guests. Its open plan design is perfect for mingling, classroom and cabaret layouts.

Also boasting it's own break out area for smaller group sessions and all your catering requirements, The Loft is the perfect place for your next Corporate event.

THE LOFT

\$500*

includes Microphone & lectern,
Projector & screen.

*Room Hire includes access to The Loft for 5 hours, any extra time will incur a charge of \$50 per hour.



MORNING & AFTERNOON TEA

\$16 per person

SELECT TWO FROM THE FOLLOWING OPTIONS

Mixed friands

Chef's selection of cakes (g/f options + \$2)

Banana bread with jam and butter

Mixed quiches with chutney

Baby pies with tomato and BBQ sauce

Saffron infused Arancini balls

Crumbed Prawns cutlets

Szechuan pepper calamari rings

Fresh Fruit bowls

Greek Yoghurt with different toppings

Byron Bay Cookies - assorted selection

come individually wrapped - \$35 per 10 people

Tea & Coffee on Arrival
\$4 per person

Package -
includes morning or afternoon tea + continuous
coffee & tea
\$30 per person



DAY DELEGATE PACKAGES

HALF DAY PACKAGE - \$58 per person*

includes Room hire of The Loft for 4 hours.

- Tea & Coffee on arrival
with complimentary biscuits
- Morning Tea
- Lunch
- Note Pad & Pens
- Bottled water
- Room Hire

HALF DAY PACKAGE - \$68 per person*

includes Room hire of The Loft for 7 hours.

- Continuous Tea & Coffee
with complimentary biscuits
- Morning Tea
- Lunch
- Afternoon Tea
- Note Pad & Pens
- Bottled water
- Room Hire

*Minimum 20 guests per package.
Please inquire for groups less than this.



LUNCH

\$25 per person

WORKING LUNCH

Selection of Sandwiches, gourmet wraps and rolls.

Add freshly baked assorted wood fire pizza extra \$4 (g/f options extra \$2)

BUFFET LUNCH

Please select from our buffet lunch options.

STONEGRILL STEAKHOUSE

Looking for something different for lunch?

Enjoy a 2 or 3 course set menu in our Stonegrill Steakhouse restaurant located downstairs.

Cook your meal to your preferred taste on ancient volcanic stones and enjoy the Australiana Outback themed restaurant, complete with roll back roof to soak up that sunshine.

Minimum 50 guests (Monday to Friday only)



BUFFET

Minimum 40 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

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)

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.

DESSERT

Selections of Mixed Cakes

Pavlova

Sticky Date pudding with
Butterscotch sauce

Tiramisu

Seasonal Fruit platter



EXTRAS

SEASONAL FRUIT PLATTER

\$85 each - 10 people
Chefs Selection Of Seasonal Fruits.

CHEESE SELECTION

\$120 each - 10 people
Chefs Selection of Cheeses Dried Fruits and Assorted Crackers.

BREADS AND DIPS

\$55each - 10 people
Grilled Flat Breads With Chefs Selection of 3 Seasonal Dips .

ANTIPASTO

\$120 each - 10 people
A Selection Of Gourmet Meats, Mixed Olives, Marinated Vegetables, Dips & Assorted Grilled Breads .

PETITE CAKES & SLICES

\$75each- 10 people
Chefs Selection Of Cakes And Slices Baked Fresh Daily.

JUICES & SOFTDRINKS -

\$60 each- 10 people
A Selection Of Juices & Non Alcoholic Beverages.



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

The Builders Club has it's own free onsite parking with undercover options available. If you have an event starting before 9.30am, please check with the Function Manager to organise early access, a \$70 early access fee applies.

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 and Gluten free and all other allergies can be catered for by prior arrangement with the Function Manager.

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 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

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.

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.



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 .

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.

