



WAITARA EVENTS CENTRE

**WE SPECIALISE IN LARGE EVENTS...
WE TAKE PLEASURE IN SMALL EVENTS!**

SOCIAL OR CORPORATE, MAGPIES WAITARA OFFERS A FULL RANGE OF MEETINGS,
EVENTS AND CONVENTION ROOMS OF VARIOUS SIZES - PERFECT FOR ALL OCCASIONS



CONTACT OUR EVENTS CO-ORDINATOR

 02 9487 1066 |  EVENTS@MAGPIESWAITARA.COM.AU

MAGPIE ROOM

The Magpie Room suits small private parties, small business meetings and training sessions

SEATING CAPACITY

60 Theatre Style
50 Banquet
36 Classroom
50 Cocktail
24 Boardroom/U Shape

PRICE FROM \$200.00



HALF OF THE PAVILLION

Suits small lunches or dinner parties, kids parties and cocktail parties

SEATING CAPACITY

30 Banquet
50 Cocktail

PRICE FROM \$250.00

(bar staff not included)



GRUBBERS DEN

The Grubbers Den is a players gathering area. It has a pool table, dart boards and sporting memorabilia along the walls to make it a great area for a gathering or reunion

SEATING CAPACITY

50 Cocktail

PRICE FROM \$300.00

(includes one bar staff)



BLACK AND WHITE ROOM

The Black and White Room suits medium size parties, business meetings and training sessions, presentation dinners and annual general meetings

SEATING CAPACITY

100 Theatre Style
80 Banquet
36 Classroom
110 Cocktail
42 Boardroom

PRICE FROM \$350.00

(includes one bar staff)



SHAMROCK INN

Very popular for milestone birthday parties and reunions complemented by the Irish theme bar that offers an amazing atmosphere to any occasion

SEATING CAPACITY

30 Banquet
60 Cocktail

PRICE FROM \$350.00

(includes one bar staff)



COMBINED MAGPIE & BLACK AND WHITE ROOM

Looking for just a bit more room than what the Black and White room provides, combine the Magpie room as well

SEATING CAPACITY

150 Theatre Style
120 Banquet
150 Cocktail
60 Classroom

PRICE FROM \$450.00

(includes one bar staff)



ENTERTAINMENT LOUNGE

Most suitable for seminars, conventions, annual general meetings, concerts, exhibitions, theatrical productions and dinner dances. It has a lift at the back of the stage for the delivery of equipment, 2 artists rooms with bathroom & shower. Sound and lighting equipment also available upon request.

SEATING CAPACITY

200 Theatre Style

150 Banquet

200 Cocktail

60 Classroom

PRICE FROM \$500.00



SHOW ROOM

The Show room is a combination of the Entertainment Lounge, Magpie and Black & White rooms. It would suit seminars, conventions, annual general meetings, sporting presentation functions, concerts, exhibitions and theatrical productions.

SEATING CAPACITY

400 Theatre Style

320 Banquet

400 Cocktail

150 Classroom

PRICE - POA

(BAR STAFF NOT INCLUDED)



EQUIPMENT & DECORATIONS



EQUIPMENT

Let us know if you need any audio and visual equipment for your event

Data Projector and Screen	\$60.00
Laptop	\$75.00
Handheld Wireless Microphone	NO CHARGE
Madonna Microphone	\$75.00
Lectern	NO CHARGE
Notepads and Magpies Waitara Pen	\$2.50 EACH
Whiteboard and Markers	\$35.00
Flipchart and Markers	\$35.00
Ipod/MP3 connection to play own music	NO CHARGE
Jukebox Hire	POA
DJ/MC services	POA

DECORATIONS

FULL ROOM DECORATION with colour theme of your choice \$450.00
(Includes event signs, linen table cloths, 50 loose balloons, table scatters, 4 large balloon floor features)

TABLE CENTRE PIECES FROM OUR SELECTION \$25.00
(Example: Glass bowl with candle, balloons, twiggy sticks with fairy lights, flowers and many more)

BUNDLES OF 8 BALLOONS \$30.00 PER BUNDLE
(choice of 2 colours)

CHAIR COVERS AND SASH of your colour choice \$7.00 EACH

LARGE PORTABLE DANCE FLOOR \$100.00

SPECIAL EFFECTS LIGHTING AND SOUND POA

FLORAL ARRANGEMENTS POA



MENUS



CORPORATE PACKAGES

MAGPIES ON THE GO MENU

\$18.00 pp

Minimum 10 guests

Assorted Sandwiches and Wraps
Assorted Mini Muffins and Danishes
Fresh Seasonal Fruit platter
Individual bottles of Orange Juice, Apple Juice or Water

PREMIER'S LUNCH CONFERENCE MENU

\$29.00 pp

Minimum 15 Guests

ON ARRIVAL

Freshly baked Assorted Danishes

LUNCH

Cold meat platter

Sliced honey baked leg ham, Roast beef, Danish salami

Warm bite size Spinach and Fetta quiche

Lightly dressed garden salad

Herb coleslaw

Roasted pumpkin, Beetroot & Fetta salad with macadamia nuts

Freshly baked bread rolls with butter

Individual bottles of Orange Juice, Apple Juice or Water

Afternoon Tea

Assorted Mini Muffins

Seasonal Fruit platter

All day Coffee and Assorted Teas

ADD SOMETHING EXTRA FROM LUCKY MAGPIE ASIAN CUISINE

\$22.00 per selection

Each selection serves 6 people and is served with fried or steamed rice

Mongolian Lamb

Satay Chicken

Combination Chow Mein (dried noodles)

Chilli Prawns with Snow peas

Roast Duck with plum dipping sauce

Singapore Noodles (rice noodles)

Stir-fried Mixed Vegetables & Tofu with ginger shallot sauce

COFFEE BREAK

Coffee and Assorted Teas

\$3.00 per person

All Day Coffee and Assorted Teas

\$7.00 per person

Hunter Valley Gourmet Cookies—assorted selection

\$3.50 each

Mini Lamingtons and Strawberries with cream

\$2.50 each

Petite Assorted Muffins

\$2.50 each

Petite Assorted Danishes

\$2.50 each

Scones, Jam and cream

\$3.50 each

NON-ALCOHOLIC BEVERAGES

250ml Individual Juices

\$3.50 each

Orange, Apple, Pineapple & Tomato

500ml Bottled Mt Franklin Water

\$3.50 each

PLATTERS MENU

Platters may be purchased in addition to any menu or for any event with less than 30 guests

COLD SELECTIONS

Cubed Cheese & Cabanossi <i>served with jatz biscuits</i>	\$35.00
Home Made Dips with Croutes & Tortilla Chips <i>guacamole, corn relish, and hummus</i>	\$45.00
Assorted Gourmet Sandwiches <i>2 fillings—7 sandwiches and includes vegetarian options</i>	\$60.00
Seasonal Fresh Fruit Platter <i>(small platter available on request for \$40)</i>	\$65.00
Antipasto Platter <i>includes roasted capsicum, sundried tomato, olives, roasted eggplant, salami, bread sticks, ham, camembert cheese, mercy valley tasty cheese and mini toasts</i>	\$65.00
Dried Fruit & Cheese Platter <i>includes 3 varieties of cheeses and bread sticks</i>	\$65.00



HOME MADE DIPS PLATTER



SEASONAL FRESH FRUIT PLATTER



ANTIPASTO PLATTER



DRIED FRUIT & CHEESE PLATTER

HOT SELECTIONS

Potato Wedges <i>with sour cream and sweet chilli sauce</i>	\$30.00
Mixed Nibble Platter <i>includes meatballs, spring rolls, and hand cut salt and pepper squid</i>	\$55.00
Lucky Magpie Asian Nibble Platter <i>dim Sims, prawn toast & spring rolls</i>	\$60.00
Magpie Platter <i>includes mozzarella sticks, tempura prawns, teriyaki chicken pieces</i>	\$70.00
Beef Party Pies & Sausage Rolls Platter <i>served with tomato sauce</i>	\$70.00
Steamed Dumpling Platter <i>mini BBQ pork buns, mixed vegetable dumplings & king prawn dumpling</i>	\$75.00



LUCKY MAGPIE ASIAN NIBBLE PLATTER



SELECTION OF LUCKY MAGPIE DUMPLINGS

KIDS PLATTERS

Finger Sandwiches & Fairy Bread <i>Mixed selection of finger sandwiches with vegemite, ham, cheese or jam and fairy bread</i>	\$30.00
Healthy Platter <i>carrot & celery sticks with hummus, apple, banana, grapes and strawberries</i>	\$40.00
Chicken Nuggets <i>served with hot chips and tomato sauce</i>	\$60.00
Mini Cheeseburgers <i>served with hot chips and tomato sauce</i>	\$75.00



MINI CHEESEBURGERS



HEALTHY PLATTER



COCKTAIL PARTY

Minimum 25 guests for all packages

KICK STARTER PARTY

\$16.00 PER PERSON

All items included

Mini Vegetable Samosas with Rita (V) (4)
Pork Dumplings (Sui Mai) (2)
Cocktail Vegetable Money bags (2) (V)
Hand cut Salt and Pepper Squid (2) (GF)
Fresh Roma Tomato Bruschetta topped with persian fetta and balsamic glaze (1) (V)

GOURMET PARTY

\$25.00 PER PERSON

All items Included

Cocktail Vegetarian Spring Rolls with Sweet and Sour sauce (3) (V)
Assorted Petite Pies (chicken, pepper, lamb and beef) (2)
Spinach and Fetta Triangles with Aioli dipping sauce (2) (V)
Satay Chicken Skewers (2) (GF)
Assorted Sushi (2) (GF)
Crumbed Mozzarella Sticks with Napolitano sauce (2) (V)
Chinese Sesame Prawn Toast with Sweet and Sour sauce (2)

LUCKY MAGPIE COCKTAIL PARTY

\$25.00 PER PERSON

Spring rolls (3)
Prawn Toast (2)
San Choy Bow (1)
Steamed Pork Dumpling (2)
Peking Duck Pancake (2)
Singapore Noodle box (1)

DELUXE PARTY

\$32.00 PER PERSON

All Items Included

Herb and Garlic Lamb Cutlets (1) (GF)
Tempura Prawns with ginger plum sauce (2)
Mushroom and Tomato Arancini (2) (V) (GF)
Tandoori Chicken winglets with mint yogurt (2)
Mini Beef Burger with lettuce, tomato, cheese and tomato relish (1)
Petite Crumbed Whiting fillets with aioli (2)

Plus select one item from either our Kick Starter or Gourmet Party Packages

CHEF'S SELECTION OF GOURMET CANAPÉS

\$70.00 PER PLATTER

3 selections—30 per platter

Smoked Salmon rosette on a fresh crouton
Sweet Potato scone with herb cream cheese (V)
Rare roast Beef on avocado mousse topped with tomato relish
Cajun Chicken with mango chutney on pumpernickel
Guacamole with cherry tomato on mini toast (V)

BANQUET

Two Course Menu – Alternate Serves \$44.00 pp
Three Course Menu – Alternate Serves \$50.00 pp



ENTRÉE

(choice of two items served alternately)

ROASTED PUMPKIN RAVIOLI
 tossed in a traditional Italian tomato
 sauce finished with shaved parmesan
 and olive oil (V)

**HAND CUT SALT
 AND PEPPER SQUID**
 on a bed of glass noodle salad with
 sweet chilli and coriander sauce

GRILLED TIGER PRAWNS
 on a bed of avocado mousse topped
 with spicy homemade tomato relish and
 crispy leek

**CRISPY BABY COS CAESAR
 SALAD**
 with crispy bacon, garlic toasted
 croutons, crispy cos lettuce and egg
 finished with a creamy Caesar dressing
 and shaved parmesan

**CHAR-GRILLED CIABATTA
 BRUSCHETTA**
 with garlic olive oil topped with
 bruschetta, Persian fetta and balsamic
 reduction finished with basil (V)

SMOKED CHICKEN SALAD
 with sundried tomato and roasted
 peppers salad dressed with a lime truffle
 mayonnaise

MAINS

(choice of two items served alternately)

**MACADAMIA NUT CRUSTED
 ATLANTIC SALMON FILLET**
 on a bed of herb roasted baby potatoes
 broccolini and seasoned baton carrots

KING HENNERY PORK CUTLET
 served with a potato gratin, green beans
 served with a caramelised apple jus

**PARMESAN CRUSTED
 LAMB RACK**
 on a bed of Pea Mash with a rosemary
 jus

GRAIN FED O/P RIB EYE
 on a bed of creamy mash potato and
 broccolini served with roasted garlic jus

**ROASTED VEGETABLE AND
 HALOUMI STACK**
 on a bed of cherry tomato and mesclun
 salad drizzled with balsamic glaze (V)

PAN FRIED CHICKEN BREAST
 filled with sun-dried tomato and
 spinach served on creamy mash with
 carrots and beans topped with a
 roasted capsicum sauce

6HRS BRAISED BEEF CHEEKS
 on a bed of creamy mash and asparagus
 topped with red wine jus

DESSERT

(Choice of two items served alternately)

PETITE MERINGUE
 topped with summer fruits and
 passionfruit coulis

LEMON LIME TART
 with chantilly cream, strawberries and
 slivered toasted almonds

STICKY DATE PUDDING
 with butterscotch sauce, strawberry and
 king island cream

MANGO MOUSSE
 served with a side of
 strawberries and cream

WARM CHOCOLATE BROWNIE
 served with nutella chocolate sauce,
 strawberry and cream

**DOUBLE BAKED STRAWBERRY
 CHEESECAKE**
 with fresh cream and fanned strawberry

TREAT YOURSELF TO A LITTLE MORE

**ASSORTED CHEESE AND
 CHOCOLATE PLATTERS \$60.00**
 per table (2 per table of 10)

Alternately you may bring your own cake
 for a special event and have this served
 to your guests individually. Chef will plate
 special cake and serve with strawberry
 and cream \$ 2 per person Coffee and
 assorted teas included in both 2 & 3
 course banquet options and will be set-
 up on a separate table for guests should
 they wish to use.

MAGGIES BUFFET

\$45.00 per person
Minimum 30 guests

HOT CARVERY SELECTIONS

Choice of one item

SEEDED MUSTARD ROAST BEEF
BBQ STYLE ROAST CHICKEN
BAKED LEG HAM WITH HONEY GLAZE
ROAST PORK WITH CRACKLING

Served with roast vegetables

CASSEROLE SELECTIONS

Choice of one item

SATAY CHICKEN
SPINACH AND RICOTTA CANNELLONI WITH
NAPOLITANO SAUCE (V)
PUMPKIN RAVIOLI WITH ROASTED TOMATO AND
BASIL SAUCE (V)
GARLIC BEEF AND VEGETABLES
TRADITIONAL BEEF AND GUINNESS STEW
CURRY PRAWNS
MONGOLIAN LAMB
SINGAPORE NOODLES

Served with steamed jasmine rice

COLD MEAT SELECTIONS

Choice of one item

LEG OF HAM OFF THE BONE
HONEY MUSTARD ROAST BEEF
SEASONED MARINATED SLICED
CHICKEN BREAST
DANISH SALAMI

SALAD BUFFET SELECTIONS

Choice of two items below

SEASONAL GARDEN SALAD
with tangy herb vinaigrette

TOMATO, BOCCONCINI AND FRESH BASIL
with balsamic glaze

ROASTED BEETROOT, PUMPKIN, FETTA AND
BABY ROCKET SALAD
CREAMY POTATO SALAD
with bacon and shallots

TRADITIONAL CAESAR SALAD
with garlic roasted croutons

PENNE PASTA SALAD
with tomato, pesto sauce

GREEK SALAD
with roma tomatoes, fetta and olives Pasta salad
with roasted vegetables

Includes complimentary bread roll

DESSERT BUFFET SELECTIONS

Choice of two items below

FRESH FRUIT SALAD
TROPICAL PAVLOVA WITH FRESH FRUIT & CREAM
LEMON LIME BAKED TART
BAKED STRAWBERRY CHEESECAKE
CUSTARD FILLED PROFITEROLES
BLACK FOREST CAKE WITH CHERRY PUREE
ITALIAN TIRAMISU

Includes coffee and assorted teas

*Seafood also available - priced at seasonal value upon request
Any additional dish may be added for an additional \$3.50 per
person per dish*





TERMS AND CONDITIONS

CONFIRMATION AND DEPOSIT

Tentative dates will be held for one (1) week only.

Your booking is considered confirmed on receipt of an event booking sheet along with a deposit (Room Hire Fee). A copy of these Terms and Conditions properly signed. The deposit is required within 14 days of the original reservation. If these are not received on time we reserve the right to cancel the booking to make the venue available to other clients.

CANCELLATIONS

Cancellations will be accepted without loss of deposit up to two (2) months prior to the event.

Cancellations within two (2) months of the event date will forfeit the room hire deposit unless the event is re-booked to another date.

MEMBERSHIP

Membership of Magpies Waitara is necessary for you to hold an event. The organiser of the event is required to become a member of the club - one year costs \$5.50, 3 and 10 year memberships also available. This member will sign a guest's register which will allow your guests to enter once they complete with their name and address.

The Events Coordinator will provide you with more information and a membership form can be found on page 19 of this booklet.

Whilst in Magpies Waitara, all persons attending the event must observe all club rules and dress regulations. Persons under the age of 18 years are restricted to the event area only.

DAMAGE TO CLUB PROPERTY

The member organising the event is responsible for any damage caused to club property.

21ST BIRTHDAYS

21st birthday parties will not be accepted unless there is suitable representation of responsible adult persons to control any unseemly behaviour. Strippers and Stripper grams are strictly prohibited. Any other forms of entertainment must be authorised by the General Manager.

For all 21st Birthday Celebrations a compulsory Liaison Officer will be assigned to your event at a cost of \$150 per 100 guests (and under).

Additional costs will incur if numbers are over 100.

PLEASE NOTE - Magpies Waitara does not allow any events for birthdays for the ages of 15 to 20 years old.

LIABILITY

Magpies Waitara will not accept responsibility for any belongings - damaged, lost or stolen from your event.



GUARANTEED NUMBERS AND FINAL PAYMENT

An estimated number of guests are required at the time of booking. Reconfirmation of the number of guests and all final details are required by the Events Department 10 days prior to your event. Final numbers and Payment of the final account is required 7 days prior to the date of your event including any Bar Tabs. Other arrangements may be considered provided prior notice is given to the Events department.

These final numbers will be regarded as the minimum number charged for catering purposes. Final numbers may be increased within 7 days of your event however cannot be decreased.

PLEASE NOTE - Should numbers exceed the confirmed guests attending, an additional fee may be charged to accommodate extra staffing requirements.

We accept all major credit cards, cash or cheque as payment.

GENERAL

Minors are permitted to attend events; however, they must be supervised by a responsible adult member over the age of 22 years old and are not permitted to consume alcohol. Underage attending an event are not permitted to approach any bar areas. The responsible adult supervising any underage guests must arrange all non-alcoholic beverages for the underage person.

All prices are based on present day costs and while Asquith Rugby League Club reserves the right to increase prices without notice, this will only be done if absolutely necessary.

Normal club entry rules apply to all persons attending an event. An acceptable form of identification must be produced to enter Magpies Waitara.

GST is inclusive on all prices stated.

On all Public Holidays, a 20% surcharge will apply on room hire and all food sales.

Unacceptable behaviour will not be tolerated and may result in the event being closed down by Management and asked to leave the premises.

VENUE RESERVATIONS & PRICES

Magpies Waitara, under extreme circumstances may find the need to alter the venue originally booked for the event. Every effort will be made to ensure the organiser is informed in advance, and suitable arrangements made.

For conference, meetings, seminars please check with the Doorperson upon entering Magpies Waitara regarding any changes to your booked room.

All prices are based on present day costs and while Magpies Waitara reserves the right to increase prices without notice, this will only be done if absolutely necessary.

FOOD & BEVERAGE

The Club's policy does not allow for food or beverages to be brought onto the premises for consumption. We have a wide range of menus to choose from or we will tailor a menu to suit your requirements.

Any guests who may have special or traditional requirements must notify the events department upon confirming final details.

RESPONSIBLE SERVICE OF ALCOHOL

Magpies Waitara, like all liquor outlets are subject to quite severe penalties for serving liquor to intoxicated persons. The host of a function may also put themselves in a position of potential liability. In accordance with our Responsible Service of Alcohol policy, we reserve the right to refuse supply of alcohol if we feel a patron or guest appears to have over consumed.

DID YOU KNOW?

- Magpies Waitara may refuse to admit or remove any person who is intoxicated, violent, quarrelsome or disorderly;
- If a patron of the club has been refused service due to intoxication, it is an offence for any other person to continue to provide drink service to the patron.
- If a person refuses to leave Magpies Waitara as requested by Management, the club may call for police assistance, who then have the right to enter the licensed premises, remove such persons and also charge them. A \$550 on the spot fine applies.
- The member organising the function is responsible for the behaviour of the guests that he or she has signed into Magpies Waitara. As such the member may be asked to report to the Board of Directors concerning the behaviour of their guests.

If a patron at a function is refused service because of their level of intoxication, the host of the event will be advised.

The host should be aware that it is an offence to serve or supply liquor to an intoxicated person and they could put themselves in a position of potential liability and fined.

Event organisers who may be alerted to any potential problems with the Responsible Service of Alcohol or with persons under the age of 18 should advise the Management of Magpies Waitara without delay.

Your co-operation in ensuring that we comply with the relevant legislation is appreciated.

Should you have any queries on this aspect, please do not hesitate to discuss it with the Events Coordinator, Events Supervisor or Duty Manager.

NOTES

Membership No.



MAGPIES WAITARA MEMBERSHIP APPLICATION FORM

I, ☐ Mr ☐ Mrs ☐ Ms ☐ Miss

First Name Surname Date of Birth

hereby apply for membership of Magpies Waitara. I agree to be bound by the Clubs constitution and any rules or by-laws of the Club. Should any of the particulars stated below change, I agree to notify the Club within seven (7) days in writing. If my membership card is lost or stolen, I will notify the Club immediately and agree to reimburse the Club for the cost of a replacement card. I declare that I am over the age of 18 years. I apply to join the Club for (please tick one): ☐ 1 YEAR: \$5.50 ☐ 3 YEARS: \$11 ☐ 10 YEARS: \$33

Address (Residential):

Suburb: State: Post Code:

Postal Address:

Suburb: State: Post Code:

Telephone (Home): (Mobile):

Occupation:

E-mail Address:

Reasons for joining Magpies Waitara (please tick one):

- ☐ Live within the 5km area of the club ☐ To attend a function or entertainment show
☐ Introduced by friends ☐ Renewing lapsed membership
☐ Member of a community organisation supported by the Club Other (please specify):

Where did you hear about Magpies Waitara?

From time to time the Club posts information to all of its members advising them of special offers, entertainment, events and general club news. Any personal information provided here will be used solely to advise Magpies Waitara members of these upcoming events and/or special offers. Any information provided will never be accessed by any persons or entities other than Magpies Waitara for the purposes stated.

Please indicate on the reverse side to advise the Club of how you wish to be contacted in the future.

The Magpies Waitara Annual Report is available at www.magpieswaitara.com.au or by request at Club Reception: (02) 9487 1066

APPLICANT'S SIGNATURE: Date:

I understand that membership is not transferable and the fee or any part thereof, is not refundable.

PRIVACY POLICY

Magpies Waitara is subject to the provisions of the Privacy Act 1988. The Act contains 10 National Privacy Principles that set standards for the handling of personal information. The Club has a commitment to privacy and the safeguarding of member, visitor and staff personal information.

We will deal with your personal information in accordance with our privacy policy which is available upon request on our website www.magpieswaitara.com.au. In particular, we may use your personal information to advise you of Club services, benefits and offers.

OFFICE USE ONLY

- ☐ Passport ☐ Drivers Licence ID sighted / Application processed by:
☐ Pension Card ☐ Photo ID (RTA) ☐ Credit Card/s ☐ Other

MAGPIES WAITARA

11-37 Alexandria Parade, Waitara NSW 2077

Phone: (02) 9487 1066 Email: info@magpieswaitara.com.au Visit: www.magpieswaitara.com.au

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W A I T A R A

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