



MAGPIES
WAITARA

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 COORDINATOR

📞 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 \$250.00



HALF OF THE PAVILLION

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

SEATING CAPACITY

- 30 Banquet
- 50 Cocktail

PRICE FROM \$300.00

(bar staff not included)



GRUBBERS DEN

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

SEATING CAPACITY

- 50 Cocktail

PRICE FROM \$400.00

(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 \$500.00

(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 \$600.00

(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 \$650.00



SHOW ROOM

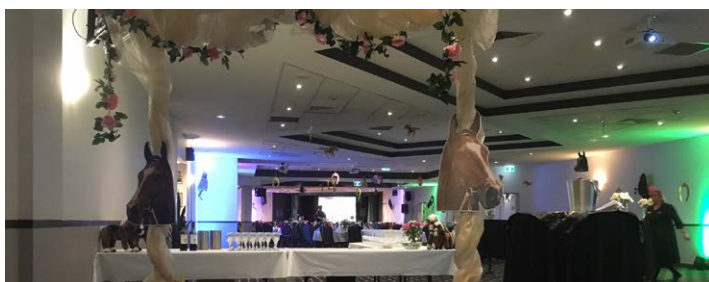
The Show room is a combination of the Entertainment Lounge, Magpie and Black & White rooms. It would suit seminars, conventions, annual general meetings, sporting presentation functions, concerts, exhibitions and theatrical productions.

SEATING CAPACITY

400 Theatre Style
320 Banquet
400 Cocktail
150 Classroom

PRICE FROM \$1250.00

(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 (Includes event signs, linen table cloths, 50 loose balloons, table scatters, 4 large balloon floor features)	\$500.00
TABLE CENTRE PIECES FROM OUR SELECTION (Example: Glass bowl with candle, balloons, twiggy sticks with fairy lights, flowers and many more)	\$25.00
BUNDLES OF 8 BALLOONS (choice of 2 colours)	\$35.00 PER BUNDLE
CHAIR COVERS AND SASH of your colour choice	\$9.00 EACH
LARGE PORTABLE DANCE FLOOR	\$150.00
SPECIAL EFFECTS LIGHTING AND SOUND	POA
FLORAL ARRANGEMENTS	POA



MENUS



CORPORATE PACKAGES

MAGPIES ON THE GO MENU

\$23.00 per person

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

\$34.00 per person

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

\$25.00 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

\$3.50 per person

All Day Coffee and Assorted Teas

\$8.50 per person

Petite Assorted Muffins

\$2.50 each

Petite Assorted Danishes

\$2.50 each

Mini Lamingtons and Strawberries with cream

\$3.00 each

Hunter Valley Gourmet Cookies—assorted selection

\$3.50 each

Scones, Jam and cream

\$4.00 each

NON-ALCOHOLIC BEVERAGES

250ml Individual Juices

\$4.50 each

Orange, Apple, Pineapple & Tomato

500ml Bottled Mt Franklin Water

\$4.50 each

Carafes of Soft Drink

\$11.00 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 **\$40.00**
served with jatz biscuits

Home Made Dips with Croutes & Tortilla Chips **\$50.00**
guacamole, corn relish, and hummus

Assorted Gourmet Sandwiches **\$65.00**
2 fillings—7 sandwiches and includes vegetarian options

Seasonal Fresh Fruit Platter **\$80.00**
(small platter available on request for \$40)

Antipasto Platter **\$75.00**
includes roasted capsicum, sundried tomato, olives, roasted eggplant, salami, bread sticks, ham, camembert cheese, mercy valley tasty cheese and mini toasts

Dried Fruit & Cheese Platter **\$65.00**
includes 3 varieties of cheeses and bread sticks



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>	\$35.00
Mixed Nibble Platter <i>includes meatballs, spring rolls, and hand cut salt and pepper squid</i>	\$60.00
Lucky Magpie Asian Nibble Platter <i>dim Sims, prawn toast & spring rolls</i>	\$70.00
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>	\$65.00
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

\$20.00 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

\$27.00 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

\$27.00 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

\$35.00 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

\$80.00 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 \$50.00 per person
Three Course Menu – Alternate Serves \$60.00 per person



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

\$60.00 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

HOT 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 Chief Executive Officer.

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 Magpies Waitara 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.

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):.....

E-mail Address:.....

Occupation:.....

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 below to advise the Club of how you wish to be contacted in the future (please tick your choices):

1. I nominate to receive notices via
 ELECTRONIC MEANS POST as per Rule 97 & 98 of the Club's Constitution
2. I prefer to receive correspondence (Member Specials, Birthday Rewards & Events) via
 ELECTRONIC MEANS DO NOT SEND

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)

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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MAGPIES
W A I T A R A

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