



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

EVENT SPACES



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 \$300.00



Half of The Pavilion

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)



EVENT SPACES



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 \$600.00

(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 \$700.00

(includes one bar staff)

EVENT SPACES



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 \$750.00



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 \$1500.00

(BAR STAFF NOT INCLUDED)





EQUIPMENT & DECORATIONS

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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	\$3.00 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, tablecloths, 50 loose balloons, table scatters, 4 large balloon floor features)	\$600.00
TABLE CENTRE PIECES FROM OUR SELECTION (Example: Glass bowl with candle, balloons, twiggly sticks with fairy lights, flowers and many more)	\$30.00
BUNDLES OF 8 BALLOONS (choice of 2 colours)	\$35.00 per bundle
CHAIR COVERS AND SASH of your colour choice	\$10.00 each
LARGE PORTABLE DANCE FLOOR	\$200.00
SPECIAL EFFECTS LIGHTING AND SOUND	POA
FLORAL ARRANGEMENTS	POA





MENUS

MENUS

Corporate Packages

MAGPIES ON THE GO MENU

\$24.50 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

\$37.00 per person

Minimum 15 Guests

ON ARRIVAL

Freshly baked Mini Ham & Cheese Croissants

LUNCH

Cold meat platter
Sliced honey baked leg ham, Roast beef, Danish salami
Wedges with sweet chilli sauce & sour cream
Lightly dressed garden salad
Ceasar Salad
Roasted pumpkin, beetroot & fetta salad with macadamia nuts
Freshly baked bread rolls with butter
Individual bottles of orange juice, apple juice

AFTERNOON TEA

Assorted Mini Muffins
Seasonal Fruit Platter
All Day Coffee & Tea

COFFEE BREAK

Coffee & Tea	\$4.00 per person
All Day Coffee & Tea	\$8.50 per person
Petite Assorted Muffins	\$3.00 each
Danishes	\$3.00 each
Scones with Fresh Jam & Cream	\$5.50 each

NON-ALCOHOLIC BEVERAGES

250ml Individual Juices	\$4.50 each
<i>Orange, Apple, Pineapple & Tomato</i>	
500ml Bottled Mt Franklin Water	\$4.50 each
Carafes of Soft Drink	\$11.00 each

ADD SOMETHING EXTRA FROM LUCKY MAGPIE ASIAN CUISINE

\$28.00 per selection

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

Honey Black Pepper Beef
Garlic Lamb
Sweet & Sour Pork
Honey Prawns (I)
Mongolian Lamb
Satay Chicken
Stir-fried Mixed Vegetables & Tofu with ginger shallot sauce

MENUS



DELICIOUS DIPS PLATTER



GRAZING PLATTER



SEASONAL FRESH FRUIT PLATTER



DRIED FRUIT & CHEESE PLATTER

Platters Menu

Platters may be purchased in addition to any menu or for any event with less than 30 guests. Each platter serves 10 guests.

COLD PLATTERS

Assorted Sandwich Platter **\$70.00**

Grazing Platter **\$95.00**

ham, salami, pepperoni, camembert cheese, vintage cheddar cheese, olives, sun-dried tomatoes, roasted capsicum, pickled onions, guacamole, marinated artichoke served with French bread stick, assorted crackers

Seasonal Fresh Fruit Platter **\$90.00**

(small platter available on request for \$45)

Dried Fruit & Cheese Platter **\$80.00**

includes 3 cheeses and bread sticks & dried fruits

Delicious Dips **\$60.00**

guacamole, garlic, corn relish, roasted beetroot with flash fried corn chips

MENUS

Platters Menu

HOT PLATTERS

The Kitchen Platter **\$75.00**

salt & pepper chicken wings, honey soy chicken wings, spicy uncle franks chicken wings with ranch dipping sauce

Lucky Magpie Platter (I) **\$75.00**

dim sims, prawn toast, spring rolls, prawn dumplings

Hot Potato Chips **\$40.00**

The Events Platter (A) **\$70.00**

spring rolls, lightly fried salt & pepper calamari, flathead fish bites

Beef Party Pies & Sausage Rolls **\$80.00**

Steamed Dumpling Platter (I) **\$75.00**

Vegetarian Platter **\$80.00**

spring rolls, mushroom & tomato arancini, steamed vegetable dumplings

Gluten Free Platter (I) **\$80.00**

lemon pepper calamari, honey soy chicken wings, pumpkin, feta & baby spinach arancini

Potato Wedges **\$40.00**

with sour cream & sweet chili sauce

KIDS PLATTERS

Finger Sandwiches & Fairy Bread **\$35.00**

mixed selection of finger sandwiches with vegemite, ham or jam & fairy bread

Healthy Platter **\$40.00**

carrot & celery sticks with hummus, apple, banana, grapes & strawberries

Chicken Nuggets **\$70.00**

served with hot chips & tomato sauce

Mini Cheeseburgers **\$75.00**

served with hot chips & tomato sauce

Margherita Pizza Slabs **\$18.00 each**



LUCKY MAGPIE PLATTER



SELECTION OF LUCKY MAGPIE DUMPLINGS



MINI CHEESEBURGERS



HEALTHY PLATTER



MENUS

Cocktail Party

Minimum 25 guests for all packages

THE STARTER PARTY

\$23.00 PER PERSON

All items included

Bruschetta (V)

Salt & Pepper Squid (GF, M)

Mac & Cheese Croquettes (V)

Chicken Steamed Dim Sim

Crab Claws with Sweet Chili Dipping Sauce (I)

THE GARDEN PARTY

\$30.00 PER PERSON

All items Included

Spring Rolls (V)

Assortment of Sushi (GF, V, A)

Prawn Twister (I)

Teriyaki Chicken Pieces

Tempura Calamari Rings (M)

Assorted Pies (peppered beef, lamb & rosemary, curry chicken & veg)

Spinach & Feta Triangles (V)

THE DYNAMIC PARTY

\$38.00 PER PERSON

Mini Beef Wellingtons with Bearnaise Dipping Sauce

Tempura Prawns (M)

Tomato & Mushroom Arancini (V)

Flathead Fillet Pieces with Aioli Dipping Sauce & Lemon (I)

Sweet Chili Chicken Tenders with Sweet BBQ Dipping Sauce

Mini Cheeseburgers with Tomato Relish & Pickle

Plus select one item form either our Starter Party or Garden Party packages

MENUS

Banquet

TWO COURSE MENU \$60.00 Alternative Serves
THREE COURSE MENU \$75.00 Alternative Serves



ENTRÉE

(choice of two items served alternately)

LEMON PEPPER CALAMARI (GF, I)

SOURDOUGH BRUSCHETTA

grilled garlic sourdough with roma tomato, basil, red onion topped with goats cheese & balsamic glaze

THAI CHICKEN SALAD WITH CASHEW NUTS

mixed green salad with ribbon cucumber tossed with baby cherry tomato & homemade thai dressing

ROASTED PUMPKIN & CARAMELISED ONION TART (V)

served on a dressed mixed leaf salad

MUSHROOM & TOMATO ARANCINI (V)

served on a bed of basil & vine ripen sugo sauce topped with shredded parmesan cheese

VEAL TORTELLINI

in sweet basil tomato sauce

MAINS

(choice of two items served alternately)

ATLANTIC SALMON (A)

with a cashew nut crust served with lemon hollandaise sauce

CHICKEN BREAST

filled with sundried tomato & baby spinach served with a creamy Tuscan sauce

BRAISED LAMB SHANK

with red wine & rosemary sauce

PAN ROASTED BARRAMUNDI (A)

with grilled asparagus & lemon butter sauce

300G RIBEYE STEAK

with a smokey bacon, mushroom coq au vin sauce

MOISTURE INFUSED PORK CUTLET

served with potato gratin & a caramelised apple jus

VEGETABLE & HALOUMI STACK

topped with napolitana sauce, parmesan cheese & balsamic glaze (V)

(all dishes served with creamy mash, broccolini, baton carrots & roasted capsicum)

DESSERT

(choice of two items served alternately)

FRAGRANT LEMON LIME TART

with Chantilly cream, strawberries & toasted almonds

CHOC TREASURE

chocolate mousse with dipped choc profiteroles

STICKY DATE PUDDING

served with butterscotch sauce & double cream

WARM CHOCOLATE BROWNIE

served with nutella chocolate sauce

APPLE & RHUBARB CRUMBLE

served with custard anglaise

CHOCOLATE HAZEL CRUNCH

served with cream rosette & strawberry

ORANGE ALMOND CAKE (GF)

served with cream & strawberries

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.

MENUS

Maggies Buffet

MAGPIE PACKAGE

\$65.00 per person

Minimum 30 guests

Selection of two casserole dishes
One cold meat option
Selection of two salads
Two dessert options
Bread rolls & butter
Tea & coffee station included

GRUBBERS PACKAGE

\$75.00 per person

Minimum 30 guests

One hot carvery option
One cold meat option
Selection of two casserole dishes
Selection of three salads
Selection of two desserts
Bread rolls & butter
Tea & coffee station included

BLACK & WHITE PACKAGE

\$90.00 per person

Minimum 30 guests

One hot carvery option
One cold meat option
Selection of three casserole dishes
Selection of four salads
Selection of three desserts
Bread rolls & butter
Tea & coffee station included

HOT CARVERY OPTIONS

MUSTARD ROAST BEEF
SUCCULENT ROAST PORK WITH CRACKLING
BAKED LEG HAM
SUCCULENT TURKEY

Served with seasonal baked vegetables & gravy

CASSEROLE DISHES

CHICKEN KORMA & JASMINE RICE
SPINACH & RICOTTA CANNELLONI (V)
BEEF GOULASH & JASMINE RICE
THAI COCONUT RED CURRY VEGETABLES (GF) (V) &
JASMINE RICE
GARLIC PRAWNS, VEGETABLES & JASMINE RICE (I)
PENNE BOLOGNAISE PASTA (GF)
SATAY LAMB, VEGETABLES & JASMINE RICE
VEAL TORELLINI IN CREAMY MUSHROOM SAUCE

COLD MEAT OPTIONS

LEG HAM
ROAST BEEF
TURKEY BUFF
SALAMI & PEPPERONI
**Served with condiments of mustard,
tomato relish, pickles & cranberry sauce**

SALADS

ROASTED BEETROOT, PUMPKIN, FETA
& BABY ROCKET SALAD
TRADITIONAL CAESAR SALAD
with garlic roasted croutons
GREEK SALAD
POTATO SALAD
CRUNCHY THAI NOODLE SALAD
CREAMY PASTA SALAD
ROASTED VEGETABLE QUINOA SALAD
MIXED GREEN LEAF
with balsamic vinaigrette
Includes complimentary bread roll

DESSERT

LEMON MERINGUE PIE
BLACK FOREST GATEAU
FRUIT SALAD WITH CHANTILLY CREAM
NEW YORK DOUBLE BAKED CHEESECAKE
ORANGE & ALMOND CAKE (GF)
WHITE CHOCOLATE MUDCAKE
CHOCOLATE HAZELNUT CRUNCH
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 - three years costs \$11.00, five years costs \$17.00 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 \$200 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.

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.....SurnameDate 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): 3 YEAR: \$11 3 YEAR SENIOR (60+): \$5.50 5 YEAR: \$17 5 YEAR SENIOR: \$17 10 YEAR: \$30 10 YEAR SENIOR: \$30

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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W A I T A R A

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