




Cabana Lounge

functions package



In October 2007, Cabana Bar launched a new premium venue – the Cabana Lounge. Due to the high demand for function space on the north side, Cabana Bar has designed a flexible space that caters to a wide range of events including corporate cocktail parties, conferences, weddings, product launches and gala dinners.

Situated on Sydney's Lower North Shore in Christie Street, St Leonards, Cabana Bar and Lounge is only minutes away from the Harbour Bridge and easily accessible by car and public transport. Parking is easy with two levels of off-street parking located directly beneath the venue as well as ample on-street parking close by.

Cabana Bar and Lounge is only 100 metres from St Leonards Train Station and less than 50 metres from the Pacific Highway taxi rank and bus stops.

To discuss your event or to learn more about our services please contact Nicola on 02 9436 4288 or via email at nwilson@cabanabar.com.au

venue

Event Space

A purpose-built function centre, this space has the capacity for 300 guests standing or 240 guests for a seated function.

This area is fully equipped with audio visual facilities.

Providing a warm, inviting ambience and offering unparalleled service, this area is ideal for corporate dinners, fundraising lunches, larger cocktail parties & product launches.



Cocktail Lounge

The Cocktail Lounge has the standing capacity for 150 guests, and a minimum of 80 guests applies.

This space includes a private bar, kitchen and bathroom facilities. The relaxing, stylish surroundings & decor ensures comfort, privacy and an intimate atmosphere for your event.

Perfect for corporate and private cocktail functions.



Venue Hire

	Sunday - Thursday	Friday - Saturday
2nd Jan - 31st Oct	\$350	\$500 & minimum spend of \$3500 (conditions apply)
1st Nov - 30th Dec	\$500	\$750 & minimum spend of \$4500 (conditions apply)

catering

elegant canapés

Peking duck rice paper rolls w~ lime & hoi sin dressing
Smoked salmon w~ capers & dill in filo wafer
Chicken, parsley & seed mustard aioli finger sandwich
Mini gourmet pies w~ beef or chicken & leek
Tempura prawns w~ chilli & lime dipping sauce
Risotto balls w~ mushroom, thyme & camembert (v/gf)
Vegetarian spring roll w~ chilli & lime dipping sauce (v)
Crispy Prawn dumpling w~ soy & ginger dressing
Blue cheese tarts, red onion jam w~ baby herbs (v)
Spiced vegetable samosas w~ mint raita (v)

skewers

Lamb & rosemary skewer w~ taziki (gf)
Grilled mushroom skewer w~ salsa verde
Chicken satay skewers w~ roasted peanut sauce
Barramundi skewers herb marinated w~ salsa verde

substantial canapés

Prawn & avocado mini roll w~ lettuce, caper & dill aioli
Thai beef salad w~ fresh asian herbs, noodles & spicy dressing
Ricotta & spinach gnocchi w~ pesto cream sauce, crisp basil (v)
Poached chicken & noodle salad w~ spiced coconut dressing (gf)
Mini beef burger w~ cheese & tomato relish
Salt & lemon pepper calamari on crisp noodle w~ lemon aioli
Lamb souvlaki salad w~ Mediterranean vegetables & mint yoghurt dressing
Fish & chips w~ caper & dill aioli
Mini chicken schnitzel burger, lettuce, tomato aioli
Spanish meatballs in rich tomato sauce on saffron rice (gf)
Caesar salad w~ crisp croutons, traditional dressing (v)

dessert canapés

Individual chocolate brownie
Mini gelato w/ crispy cones
Baby cupcakes w/ candy coloured toppings

pricing

Choose your own food packages or why not choose from one of our suggestions:

Option 1 - Selection of 5 elegant canapés & 1 skewer @ \$19 per guest
Option 2 - Selection of 3 elegant canapés, 1 skewer & 1 substantial @ \$19 per guest
Option 3 - Selection of 3 elegant, 1 skewer & 2 substantial canapés @ \$26 per guest
Option 4 - Selection of 4 elegant, 2 skewer & 2 substantial canapés @ \$34 per guest

additions

Elegant canapés	\$3.5 per guest
Skewers	\$4 per guest
Substantials	\$5.5 per guest
Dessert canapés	\$3.5 per guest

Minimum 80 guests

All prices are inclusive of GST & service staff
All menus & prices are subject to change
seasonally without notice

Formal Dining Menu

entrée

Smoked salmon & baby herb carpaccio w~ rocket aioli
Garlic & chilli roasted tiger prawns w~ cucumber & herb salad & mint yoghurt
Corn fritter stack w~ ricotta & watercress salad (v)
Roast pumpkin tart w~ beetroot and baked ricotta salad (v)
Salt & lemon pepper calamari on roquette salad w~ asian slaw and lime dressing
Risotto of wild & field mushrooms, parmesan & truffle oil (v) (available as a main)
Salad of sumac spiced lamb w~ baby beetroot, hazelnuts & sheep's milk feta

main

Slow roast veal loin w~ pancetta, goats cheese & potato puree, light red wine jus
Roasted organic chicken breast w~ caper & tomato gremolata and mediterranean vegetables
Pan roasted lamb rump w~ potato gratin, wilted spinach & rosemary jus
200g eye fillet steak w~ roasted potato rosti, crisp leek & red wine jus (gf)
Atlantic salmon w~ caramelised pear, watercress, dried pancetta & lemon caper mayonnaise (gf)
Haloumi & grilled vegetable stack w~ watercress & rocket aioli (v)
Pan roasted barramundi fillet w~ fennel puree, puy lentils & parsley crust

sides

Roasted baby chats, rosemary & sea salt (gf, v)
Tomato & bocconcini salad (gf, v)
Rocket & parmesan salad (gf, v)
Steamed greens w~ garlic butter (gf, v)

dessert

Banana & palm sugar tarte tartin w~ vanilla bean ice cream
Death by chocolate fondant w~ ice cream
Individual cheese plate w~ 3 selections, quince paste & lavosh
Sticky date pudding w~ vanilla bean ice cream & butterscotch sauce

inclusions

Bread rolls & butter
Alternate food service, linen, mixed green salad (1 per 10 people) & GST

pricing

2 courses @ \$49 per guest
3 courses @ \$59 per guest
Additional sides @ \$5 per guest

Minimum spends apply

Minimum order of 80 guests

All menus & prices are subject to change seasonally without notice.

Banquet Menu

mains

Tandoori marinated chicken thigh w~ mint yoghurt
Chicken breast parmigiana w~ tomato and cheese
Veal sausages w~ red onion and rosemary jus
Slow roasted beef fillet carved and finished w~ red wine gravy
Spicy meatballs in Napoli sauce w~ penne and parmesan
BBQ pork ribs w~ herb & spiced BBQ sauce
Thick beef sausages w~ caramelised baby onion, mushroom and bacon jus
Barbecued lime & coriander chicken breasts w~ lentil salad
Warm salt & lemon pepper squid w~ Asian salad & lime aioli
Char grilled barramundi w~ lemon, caper & tarragon butter
Sun-dried tomato & pesto ravioli w~ burnt butter sauce (v)
Potato gnocchi w~ roasted tomato sauce and basil puree (v)

sides

Jacket potatoes w~ chive sour cream
Roasted pumpkin & beetroot salad w~ danish feta cheese and walnut pieces (v)(gf)
Tossed mixed leaf salad w~ tomatoes, spanish onion, cucumber and capsicum
Couscous salad w~ olives, feta, baby spinach, tomato and pomegranate
Cabana-made coleslaw salad w~ traditional dressing
Roasted chat potatoes w~ caramelised red onion and chives
Tomato, bocconcini and red onion salad w~ cracked pepper and sea salt
Traditional Caesar salad w~ crisp croutons and prosciutto

inclusions

Bakers basket of freshly baked breads
Chefs' condiments + dressings to compliment your meal

dessert

Individual chocolate brownie
Mini gelato w/ crispy cones
Baby cupcakes w/ candy colour toppings

pricing

Option 1 - Selection of 3 mains and 2 sides, breads & condiments @ \$29 per guest

additions

Mains	\$9 per guest
Sides	\$4.5 per guest
Desserts	\$3.5 per guest

Minimum order for 80 guests

All prices are inclusive of GST & service staff

All menus & prices are subject to change seasonally without notice

Conference

morning / afternoon tea

Assorted cookies
Mini Danish pastries
Fruit cups w/ yoghurt and mint
Muesli cups w/ natural yoghurt & mint
Assorted mini muffins
Scones w/ jam & cream
Belgian chocolate brownies
Toasted banana bread w~ butter

sandwiches – rustic style fingers (2 per person)

Egg & lettuce sandwich w/ curry mayonnaise (v)
Waldorf salad w/ poached chicken, apple, parsley & walnut aioli
Smoked salmon w/ lemon, crème fraiche, water cress & baby capers
Char grilled eggplant & herbs w/ hummus (v)
Rare roast beef sandwich w/ salad, cheese & horseradish mayonnaise
Leg ham w/ cheese, tomato & seeded mustard mayonnaise
Chicken & avocado w~ toasted pine nuts

freshly baked tarts or frittata – (2 per person)

Spinach, mushroom & tomato w/ asparagus (v)
Chicken w/ red capsicum & sweet potato
Roasted eggplant w/ zucchini, tomato & thyme (v)
Asparagus, fennel & parsley w/ fish of the day
Lamb & roquette w/ feta, pine nuts & mint yoghurt

all frittatas are gluten-free

pricing

Option 1 – ½ day - Arrival tea / coffee, morning tea	\$6 per guest
Option 2 – full day - Arrival tea / coffee, morning tea, sandwich lunch, afternoon tea	\$22 per guest
Waitstaff - ½ day – \$100	
– full day – \$150	

additions

Coffee break bakery items	\$3 per guest
Sandwiches	\$10 per guest
Selection of tarts / frittata	\$8 per guest
Fruit platter	\$8 per guest

Whites

	glass	btl
'10 Fireblock Watervale Riesling Clare Valley, SA		40
'10 Twisted Vine Sauv Blanc Adelaide Hills, SA	7	28
'10 Baby Doll Sauv Blanc Marlborough, NZ	8	35
'10 Trout Valley Sauv Blanc Nelson, NZ		40
'10 Seresin Sauv Blanc Marlborough, NZ		50
'11 Moores Creek SSB Frankland River, WA	7	28
'10 Howling Wolves SSB Margaret River, WA	8	35
'10 Pierro LTC SSB Margaret River, WA		60
'09 Ponte Pinot Gris Veneto, Italy	8	33
'10 Ra Nui Pinot Grigio Marlborough, NZ		45
'10 Twisted Vine Chardonnay Hunter Valley, NSW	7	28
'10 Galli Estate 'Camelback' Chardonnay Sunbury, VIC	8	35
'10 Moon Mountain Chardonnay Hunter Valley, NSW		37
'10 Dalwhinnie 'The Hut' Chardonnay Pyrenees, VIC		45
'08 Tyrrell's Vat 47 Chardonnay Hunter Valley, NSW		80

Reds

	glass	btl
'10 Twisted Vine Pinot Noir Riverina, NSW	7	28
'10 Ingram Rd Pinot Noir Yarra Valley, VIC	9	38
'09 Bass Strait Pinot Noir Rosevears, TAS		45
'08 Chard Farm Pinot Noir Central Otago, NZ		60
'10 Lost Block Merlot Frankland River, WA		35
'09 Rosily Merlot Margaret River, WA	45	
'10 Twisted Vine Shiraz Heathcote, VIC	7	28
'09 Geoff Merrill Pimpala Shiraz McLaren Vale, SA	8	32
'09 Tyrrell's Brokenback Shiraz Hunter Valley, NSW		35
'10 Teusner 'Riebke' Shiraz Barossa Valley, SA		42
'09 Lunatic Heathcote Shiraz Heathcote, VIC		65
'07 Ringmaster Cab Sauv Clare Valley, SA	8	33
'09 Hay Shed Cab Sauv Margaret River, WA		45
'09 Majella Cab Sauv Coonawarra, SA		60
'09 Longview 'Red bucket' Shz Cab Adelaide Hills, SA	8	33
'09 Maxwell 'little demon' Cab Mer McLaren Vale, SA	8	35

Rose

	glass	btl
'10 West Cape Howl Rose Denmark, WA		37
'10 Chateau de Sours Rose Bordeaux, France		45

Bubbles

	glass	btl
NV Moores Creek Sparkling Hunter Valley, NSW	7	28
NV Ashman's Brut Hunter Valley, NSW	8	32
NV Deutz Cuvee Marlborough, NZ		50
NV Moet & Chandon Imperial Champagne, France		85

bottled beer

Cascade Premium Light	4.5	Asahi	8.5
VB	5	Stella Artois	8.5
Tooheys Extra Dry	6	Corona Extra	7.5
Coopers Pale Ale	6.5	Peroni Leggera	7
Hahn Super Dry	6.5	Peroni	8.5
Cascade Pure	6.5	Heineken	7.5
Crown Lager	6.5		
James Boags	7.5		
Blue Tongue	7.5		

additional information

audio visual

The Cabana Lounge has an exceptional sound system & lighting truss for all your lighting requirements. Cabana Bar & Lounge are happy to hire the following items for your function:

Projector & screen – \$100	White board & markers – FOC
Lectern, microphone & stand- FOC	Flip charts - \$50
Staging - \$200	DJ - \$150 an hour
DJ decks - \$150	AV technician - \$50 an hour (min. 4 hours)

We are happy to source any additional equipment that may be required from our preferred suppliers.

entertainment/music

We are happy to arrange the music requirements for your function including DJs and bands. If you do not require any entertainment, the Lounge will be playing its regular mix of music, or you can bring your own iPod or laptop. Please discuss your requirements in advance with our Events Manager.

decorations/theming

For all functions Cabana Lounge can provide linen, tables, chairs and candles. You may also wish to bring in your own decorations appropriate to your function including photos, balloons, etc. We are happy to organise flower arrangements, centrepieces, backdrops, chair covers etc to compliment your function. Please liaise with the functions team regarding your requirements.

venue hire

Venue hire rates are payable as a confirmation of your booking. For daytime bookings the venue hire fee includes exclusive use of the venue from 8am, for evening functions until 12.00am. Your venue hire includes cleaning fees.

security

Security personnel may be required for your function at an additional cost. Security is charged at \$50.00 per hour (min. 4 hours)

cakes

We are happy for guests to bring in cakes for special occasions. For our staff to individually plate & serve your cake with cream, there will be an additional charge of \$2.00 per guest. If you would like your cake cut and served on platters, there is no charge.

minors

Minors are welcome into the venue, however they must remain in the direct presence of their parent or legal guardian whilst in the venue. Our house policy is that all minors are to vacate the venue once the restaurant closes for the evening. No minors may enter the venue or function if they are not accompanied by their parent or legal guardian. Management will refuse entry to minors not accompanied by their parent or legal guardian.

venue information

Guests will not need to sign in for events in the Lounge. As a registered club, all guests attending your function will be required to sign-in at reception if they wish to use the facilities downstairs.

parking

Parking is available underneath the venue in the Wilson car park, as well as on the surrounding streets (metered). Parking in the Wilson car park is free for members and guests on weekdays after 5.00pm and all day weekends with a validated ticket (see reception).

terms & conditions

tentative booking

Tentative bookings will be held for five days from the date of enquiry when requested.

bond

A bond of \$1,000 may be requested at the time of booking. This will be refunded subsequent to the event (within 7 working days), less any additional costs incurred.

cancellations

All deposits are non-refundable and non-transferable. Cancellations within four (4) weeks of the scheduled date for the event will incur forfeiture of any deposit paid, plus up to 100% of the predicted value of the event where the booked space is unable to be resold.

final details

Menus, beverage arrangements, entertainment, audio visual requirements, room set-ups, starting and finishing times must be confirmed in writing five (5) working days prior to the function date.

commencement and finishing times

The client agrees to begin the function and vacate the venue at the scheduled times agreed upon. In the event your function should go beyond the agreed finishing time, there may be additional venue hire and labour charges. Any food or beverage consumed during the extension time will also be charged. A fee of \$200/hr will be charged if food service is delayed beyond the agreed times, or served after 10.00pm.

surcharges

Surcharges will apply to all events held on public holidays (15%). This surcharge is calculated on the total food and beverage spend, based on the final guaranteed number of guests attending the function. For staff to individually plate and serve cakes, there will be an additional charge of \$2.00 per guest. A fee of \$200/hr will be charged if food service is delayed beyond the agreed times, or served after 10.00pm.

guaranteed guest numbers

Minimum numbers are required ten (10) working days prior to the event and final numbers are required five (5) working days prior to the event. Charges will be based on these, or the final head count, whichever is greater. Please note that there is a minimum of 80 guests for all evening events. Peak months may attract a higher minimum guest number.

payment

All function accounts are to be paid in full five (5) working days prior to the event. Payments can be made by direct debit (EFT), company cheque, bank cheque, credit card or cash. Please note that credit card transactions will incur a charge equal to bank commission charges— 1.5% for Visa and Mastercard or 3% for Amex and Diners.

prices

Prices will be confirmed by us in writing along with the final function details. Every endeavour is made to maintain prices as printed, but these may be subject to increase without notice.

cleaning

Cabana Bar reserves the right to add an additional cleaning fee of \$250 to the final bill of a function if the rostered manager deems the room unacceptable for our normal cleaning procedures. This fee will be used for the steam clean of any carpet, furniture, curtains, toilets etc.

security

Whilst all care is taken, Cabana Bar & Lounge cannot accept responsibility for any items left on the premises prior, during or after an event by the client. It is the Client's responsibility to ensure the security of their equipment and their guests possessions whilst on the premises.

safety & security

All events at Cabana are prepared and hosted in accordance with fire and safety codes, the Registered Clubs Act, and the Responsible Service of Alcohol. Cabana Bar & Lounge may require security personnel for your event. Please discuss additional costings with the Events Sales Manager.

external contractors

For all events, plans must be approved by Cabana Bar & Lounge in all matters of delivering, set-up and break down of equipment.

compliance

If at any time during the period it appears that activities being conducted in the venue will (or are likely to) cause injury or harm to any persons (including Cabana personnel), Cabana, in its absolute discretion may cancel or suspend any part of all activities without assigning any reason therefore and without being liable in damages to the Client.

signage & decorations

No items are to be attached, pinned, nailed, screwed, stapled, blue tacked, or glued to any walls, doors or other surfaces in the venue. Cabana must approve all signage in advance. Please liaise with the Events Sales Manager to discuss options that are available. This also applies to any contractors that the Client has employed to assist with the set-up and pull-down of the function.

damages

Clients will assume responsibility for any and all damages caused during the function by itself or any contractors or invitees. We require credit card details prior to the start of a function to be used if damages occur. This card will not be debited at any stage without a consultation with the client first.

responsible service of alcohol

Cabana Bar & Lounge practices the Responsible Service of Alcohol and reserves the right to refuse entry to the venue, and serve alcohol to, intoxicated patrons. Cabana Bar and Lounge will not tolerate the use of prohibited substances within the venue. In the interest of patron safety and reputation of the venue, and person found using illegal substances will be asked to leave the premises.

staffing

Cabana Bar reserves the right to increase the number of food and beverage staff and security personnel proportionally should the number of attendees at the function exceed the agreed number. The Client shall acknowledge that Cabana Bar will provide its employees as specified herein. Such employees are and remain the responsibility of Cabana Bar & Lounge, and the Client shall not attempt to direct or control such staff without prior reference with the Duty Manager.

other functions

Cabana reserves the right to book other functions in the venue up to one hour before the scheduled function commencement time and one hour after the scheduled function finishing time.

fire, life & safety

Cabana reserves the right to adjust any set up to ensure fire, life and safety codes as well as any Occupation, Health and Safety codes are not breached.

delivery & collection of goods

Cabana Bar will endeavour to accommodate special requirements, and can accept the delivery of goods associated with your event (with notice in advance) up to one working day prior to your event via the rear of the venue at 67 Lithgow Street. All goods must be collected no later than the next working day after the event.

photography

Cabana Bar reserves the right to employ the services of a photographer to take photos of any function or event set-up

insurance

It is the Client's responsibility to take out their own insurance for all items belonging to them for the period those items are in the venue.

indemnity

The client shall indemnify and agrees at all times hereafter to keep Cabana Bar indemnified from and against all claims, demands, losses, damages, costs and expenses of any nature whatsoever for which Cabana may become liable in respect to or in any way arising (including anything of a consequential nature) from this Agreement excepting any claim, demand, loss, damage, costs or expenses arising directly or indirectly from the negligence of Cabana Bar or any of its servants, agents or employees.

occupational health & safety

In compliance with the laws of NSW Occupational Health and Safety Act 1983, 2000 & 2001 Cabana bar:

- a. Cannot allow any of its employees to install or operate any equipment supplied by clients or third parties, i.e. a client has hired equipment from an outside firm for use during their function. It is the Clients sole responsibility to install and operate such equipment or arrange for the outside firm to install and operate.
- b. If a function requires the serving of food and drinks into the room being used with the above-mentioned equipment, then by signing these Terms & Conditions the Client agrees to hold harmless Cabana.
- c. Where the Client is supplying and using their own equipment this equipment is to be maintained in a safe manner at all times. All electrical equipment brought on and used at the venue must be safety tagged to ensure it is safe for operation.
- d. Cabana Bar will provide a Duty Manager/Supervisor to be present and to oversee all theatre bump-in and bump-outs.

booking form

(Signed in acceptance of the terms & conditions)

Name: _____

Company: _____

Position: _____

E-mail: _____

Postal Address: _____

Phone: _____ Mobile: _____

Date of Event: **DAY:** _____ **DATE:** ____/____/____

Occasion: _____

Welcome Signage: _____

Start Time: _____ Finish Time: _____

Area / Room Booked: _____

Number of Guests: _____

Signature: _____

Date: ____/____/____

deposit method

credit card:

* 1.5% surcharge applies to all Visa and Mastercard transactions

* 3% surcharge applies to all Amex and Diners transactions

Type: Amex Diners Visa Mastercard

Amount: \$_____

Card number: _____

Expiry: ____/____

(Card number & expiry date must be provided in case of incidentals)

eft transfer

HSBC Bank Australia Ltd

Account name: Northern Suburbs Rugby Football Club

BSB: 342 011

Account No.: 205 820 001

cheque:

This form must be addressed with your cheque.

Cheque to be made out to:

Northern Suburbs Rugby Football Club

Event Sales Manager

80 Christie Street

St Leonards NSW 2065