

Function Packages



Grand Central

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Welcome to Grand Central

Home of the Central District Football Club

Grand Central is the largest club venue in South Australia and was designed to provide the best facilities in the northern suburbs of Adelaide.

Our fully spacious function room can comfortably seat up to 300 guests, or can be divided into two smaller rooms. Each room has full bar and catering facilities and access to modern audiovisual equipment.

Grand Central's modern kitchen facilities and professional chefs will gladly cater for breakfasts, morning teas, cocktail parties, buffets and sit down meals. The choice is yours!

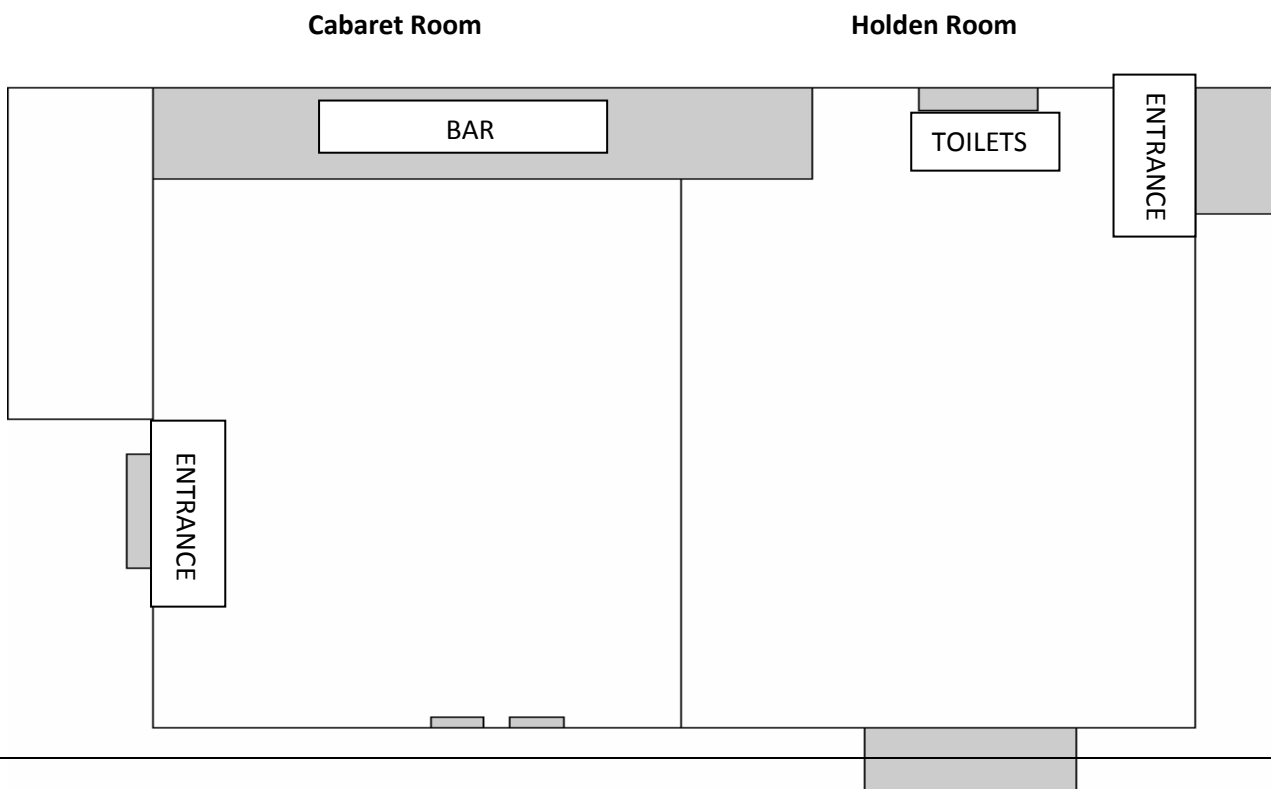
Our Function Manager and staff are readily available to help make your special occasion an event to remember.

*We invite you to come and experience Grand Central
and see for yourself how grand your function can be.....*

Grand Central Room Hire Costs and Capacities...

Room	Cocktail	Buffet	Sit Down	Conference	Room Hire Cost
Grand Central Room	450 pl *	290 pl*	290 pl*	300 pl*	\$500 Financial Members \$400
Holden Room	200 pl *	150 pl*	150 pl*	200 pl*	\$325 Financial members \$275
Cabaret Room	190 pl *	110 pl*	110 pl*	100 pl*	\$275 Financial Members \$225

(*This capacity calculated with no dance floor and no bridal table)



TOILETS

Beverage Packages

BINGO AREA

Gold Package:

West End Draught, Tooheys Extra Dry, Hahn Super Dry, Hahn Premium Light, Yalumba Y Series Merlot, Yalumba Oxford Landing Chardonnay, Angus Sparkling, Orange Juice and Soft Drinks.

3 Hours - \$28.00 per person

4 Hours - \$32.00 per person

5 Hours - \$35.00 per person

Silver Package:

West End Draught, Hahn Premium Light, Carafes of Yalumba Red and White Wine, Angus Brut Sparkling, Orange Juice and Soft Drinks.

3 Hours - \$25.00 per person

4 Hours - \$28.00 per person

5 Hours - \$30.00 per person

For more information on other beverage packages available, please speak to our Functions Manager.

Gold Menu

2 Course \$30.00 1 soup or Entrée 1 Main or 1Main, 1 Dessert

3 Course \$38.00 1 soup or entrée, 1 main, 1 dessert

Additional choice \$2.00 per person per course - Alternate Drop

Additional Choice \$4.00 per person per course

Soups:

Asian style chicken and sweetcorn

Mushroom

Mulligatawny

Seafood Laksa

Chicken and prawn Bisque

Entrees:

Centrals Smoked Chicken Ceasar salad

Salt and pepper squid with sweet chilli sauce

Antipasto Plate (roasted peppers, olives, frittata, grilled marinated zucchini, grissini sticks)

Seafood combination plate (Oyster, salmon, prawns and N.Z. Mussel with a bouquet garni salad and Thousand Island dressing)

Torpedo prawns wrapped in wonton pastry served with jasmine rice and a Asian dipping sauce

Chinese oven baked B.b.q pork belly with caramelised onion port wine demi glaze

Main Course:

Roast rack of lamb with a sesame, pine nut herb crust on a bed of sweet potato mash with a rosemary, red current glaze

Barramundi Florentine served with creamy garlic and chive white wine sauce

Grilled Scotch Rib Eye steak on garlic mash with a red wine jus

Chicken breast filled with sun dried tomato's, bocconcini cheese, baby spinach and topped with a creamy basil pesto, pine nut sauce and a bacon rash

Pork loin mignon filled with macerated fruits and spices served with a wild plum sauce

Beef Wellington wrapped in filo pastry with pate and mushroom topped with a port wine rich demi glaze

Dessert:

Pavlova filled with seasonal berries, Chantilly cream and passion fruit curd

Brandy snap cones filled with contreau marinated strawberries, Chantilly cream and a berry couli

Crème caramel with Chantilly cream

Creamy panacotta served on a rich berry coulis and cream

Tiramisu, Sponge finger served with a creamy Marsala marspone cream filling and chocolate sauce

Silver Menu

2 Course \$25.00 1 soup/ Entrée, 1 main Or 1 main 1 dessert

3 Course \$30.00 1 soup/Entrée, 1 main, 1 dessert

Additional choice \$2.00 per person per course (Alternate Drop)

Additional Choice \$4.00 per person per course

Soup:

Creamy pumpkin

French onion

Potato and bacon

Tomato, bacon & basil

Country vegetable

Chicken and asparagus

Entrée:

Cajun chicken tenderloins with Raita dressing and salad greens

Thai chicken and mango salad

Asian tasting plate with dipping sauce

Bruschetta topped with fresh tomato, basil, onion and shaved parmesan

Beef tortellini tossed in a rich tomato basil and baby spinach sauce

Mexican meatballs with a spicy tomato salsa

Main Course:

Choice of roast beef, lamb or pork with traditional gravy

Grilled Barramundi with a lemon pepper crust and tar tare sauce

Chicken Schnitzel with rich brown gravy

Beef stroganoff with jasmine rice

Lasagne, layers of pasta with minced beef and cheese topped with a tomato basil sauce and mozzarella

Tandoori chicken served with jasmine rice and Raita dressing

Dessert:

Traditional raspberry cheesecake with Chantilly cream

Fresh fruit salad with cream

Mud cake with strawberries and cream

Chocolate Mousse

Pavlova with seasonal fruits and cream

Gold Buffet

\$40.00 per person Buffet only

\$43.50 per person Buffet with Dessert

Soup:

Choice of two soups

From the carvery:

Sage and apple roast pork

Herb encrusted roast beef

Rosemary and garlic leg of lamb

From the Ocean

Chefs ocean catch whole baked fish

Cooked king prawns

Fish Goujons

Scored salt and pepper squid

Hot Selection:

Chicken stir fry with Hokkein noodles and seasonal vegetables

Chefs pasta bake

Lamb korma curry with jasmine rice

Beef stroganoff with jasmine rice

Roast potatoes and hot vegetable medley

Roast pumpkin

From the Larder:

Leg of ham

Assortment of continental sliced meats and Australian cheeses

Fresh Fruit platter

From The Patisserie

Assortment of Cakes

Silver Buffet

Buffet only \$29.50 per person

Buffet with dessert \$32.50

Soup:

Chefs selection of the day

From The Carvery:

Sage and Apple Roast Pork

Herb Encrusted Roast Beef

Hot Selections:

Asian spring rolls and mini dim sims

Crumbed fish Goujons

Chicken stir-fry with Hokkein noodles and seasonal vegetables

Chefs pasta bake

Beef stroganoff with jasmine rice

Roast potatoes and hot vegetable medley

From The Larder:

Assortment of continental sliced meats and Australian cheeses

Variety of seasonal gourmet salads

From The Patisserie:

Fresh seasonal fruit platter

Assortment of cakes

Cocktail

\$55.00 Per Platter

(1 choice per platter)

Mini Pies

Mini Sausage Rolls

Mini Pasties

Seasonal Wedges

Cold meats

Mini Savoury Quiches

Crumbed fish Goujons

Curry vegetable samosas

Vegetable cocktail spring rolls

Seasonal fresh fruit selection

Marinated chicken wings

Mexican meatballs

Chicken nuggets

Salt and pepper squid

Bruschetta

Pizzas

Satay chicken kebabs

Cheese, dried fruits and nuts

Additional Extras

Dance Floor - \$300.00

4 metre x 4 metre indoor wooden dance floor

Chair Covers - \$4.50 per chair includes pick up, delivery & Set up

White cover with your choice of coloured sash

70 colours to choose from

Balloons - \$1.50 per balloon

Helium balloons in your choice of colours

Wedding Cake - \$3.00 per person

To cut and plate the wedding cake as dessert served with freshly whipped cream and strawberries

Decoration Set up - \$50.00

We set up chair covers, centre pieces, and place cards that you provide

Terms & Conditions

Deposit

A minimum deposit of the room hire charge is required to secure your booking. A tentative booking is held for a maximum of 1 week. After that time a deposit must be paid to secure the room. Tentative bookings are not considered definite until we receive the appropriate deposit and a signed copy of terms and conditions.

Cancellations

Should a cancellation occur after the deposit has been paid, the deposit will only be refunded if Grand Central has secured another function for that date. Cancellations must be made within 5 working days of your event otherwise will incur loss of full payment.

Price Variations

Every endeavour is made to maintain prices as published, however prices are subject to change without notice to cover unforeseen variations in cost.

Final Numbers

Guaranteed Numbers of guests are required 7 days prior to the event date. Numbers given at this time will be considered final. We regret that no reduction to the final account can be made for reduced numbers of guests after this date.

Payment of Account

Accounts for food and drink packages are payable 7 working days prior to the event. Any additional charges must be finalised at the conclusion of the event unless prior arrangements have been made with the Club Manager. We accept cash, Visa and MasterCard.

Delivery / Pick up Of Goods

Any goods must be clearly labeled with the functions name and date of the event. Grand Central will not be held liable for any loss or damage of any goods or equipment. Goods must be picked up 24 hours after the event has finished.

Catering

No food or beverages of any kind will be permitted to be brought into the premises for consumption at the function by the organisers, guests, invitees or persons attending the function.

Behaviour

It is understood that the organiser will conduct their function in full compliance with the management of Grand Central and abide by all applicable laws. The management reserves the right to exclude or eject all objectionable persons from the function or premises without liability. If the management has reason to believe that a function will affect the smooth running of the Central District Football Club, its business, its security or reputation, it reserves the right to cancel the function without liability. The Central District Football Club practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol.

Damages

Organisers are financially responsible for any damages sustained to the premises by the organisers, guests of the organiser, invitees or other persons attending the function whether in the room reserved or any area or part of the Central District Football Club complex. Grand Central will not accept any responsibility for damage or loss of equipment, merchandise, or personal property left on the premises prior to, during or after the function.

Displays And Signage

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

Cleaning

General cleaning is included in the cost of the function. If cleaning requirements following your function are judged to be excessive additional cleaning charges will be incurred. Confetti and other similar products are not allowed.

Security

Functions such as 18th and 21st birthdays or any other function deemed necessary by club management will attract a charge for security. The preferred security company used by Central District Football Club is the only security to be used in such circumstances. As a guide 1 security person will be required for 50 guests, 2 for 100 guests etc.

Closing

The function rooms are open until midnight. Last drinks will be called at 11:45pm. Your guests will be asked to vacate the function room by 12:15am.

PLEASE NOTE: Liquor Licensing Laws Require All Persons under 18 to Be Off the Licensed Premises by 12.00 Midnight

I agree to adhere to Grand Central's Terms and Conditions as outlined above.

Name: _____

Address: _____

Phone Number: _____

Date: _____

Signature: _____

Date of Function: _____

