

ROMA CLAY TARGET CLUB INC

ABN 77 493 313 283 Club
Approval No 8000012508



Postal: PO Box 536, ROMA Q 4455
Club House: Geoghegan Road, ROMA Q 4455

Ph: (07) 4622 5255

PRESIDENT
Andrew Whyte
0428735560

SECRETARY:
Patrick Magee
0459659031

TREASURER:
Wendy Taylor
0419 686 537

Bookings: Patrick Magee

Email: functions@romagunclub.com.au

Phone 0459 659 031

Catering Menu - Effective 1st January 2024

Light Meals - Standing

(Minimum of 50 Adults)

Morning / Afternoon Teas	\$17.00 per Person
Sandwich Luncheons	\$17.00 per Person
Extra Tablecloths supplied	\$13.50 each

Casual Meals - Standing Mix & Mingle

(Minimum 50 Adults)

Finger Food Meal	\$29.50 per Person
Quality Beef BBQ with Salads	\$34.00 per Person
Extra Tablecloths supplied	\$13.50 each

Seated Smorgasbord Meals

(Minimum 50 People)

Rump Steak & Salad	\$39.50 per Person
Cold Buffet Meal	\$34.50 per Person
Savoury Meals	\$33.50 per Person
Mixed Grill as Breakfast	\$33.50 per Person
Breakfast	\$23.20 per Person
Roast Meal	\$35.50 per Person
Entrees	Add \$14.50 per person
Desserts	Add \$14.50 per person

Children Under 12 - Half price, Under 6 - Free

A special occasion cake of either Half Slab (min. of 50) or Full Slab (over 80) can be included in the dessert at no extra cost. Choose from Mud Cake, Vanilla or Chocolate

Sponge with writing as required

Functions on a Sunday or Gazetted Public Holiday will incur a 15% surcharge

Morning & Afternoon Teas

Selection of:

Cakes
Muffins
Slices
Scones- Jam & Cream
Sandwiches
Cocktail Sausage Rolls
Party Pies
Quiche Slices
Doughnuts
Tea & Coffee
Juice & Iced Water

Sandwich Luncheons- Standing

Sandwich Platters
Croissant & Roll Platters
Cheese & Vegetable Platters
Fruit Platters
Marinated Chicken Wings
Quiche Slices
Tea & Coffee
Juice & Iced Water

Finger Food Meal- Standing

Flame Grilled Meatballs
Cocktail Sausage Rolls
Spring Rolls
Mini Dim Sims
Marinated Chicken Wings
Chicken Garlic Balls
Sandwich Platters
Tempura Prawns
Quiche fingers
Fruit Platters
Cheese, Dip & Cracker Platters
Kabana, Cheese, Olive & Onion Platters
Party Pies
Devils On Horseback
Pigs in Blankets
Up to 100 people - select any 9
Over 100 people - select any 11

Quality Beef BBQ- Standing

1st Quality Thick cut Fillet Steak
Beef Chipolata Sausages
Angel Bay 180G patties
Grilled Onion & Coleslaw
Lettuce, Tomato & Cucumber Platters
Pineapple & Beetroot
Served on Fresh Rolls
(As many as you can eat)

Prime Steak & Salad- Seated

Prime 350G Rump (Other steaks available)
Beef Chipolata Sausages
Angel Bay 180G patties
Grilled Onions
Potato Salad
Coleslaw
Greek Salad
Pasta Salad
Caesar Salad
Pineapple & Beetroot Served
Smorgasbord with Fresh Rolls
and a range of condiments

Roast Meat- Seated

Chicken, Beef, Baked Ham & Pork
(choice of 3)
Baked Potatoes
Roast Pumpkin
Roast Carrot, Onion and Sweet Potato
Cauliflower Bake
Peas/ Beans
Golden Gravy
Two Extra Dishes
Served Smorgasbord with Fresh Rolls,
Apple Sauce and a range of condiments

Choice of extra dishes for Roast Meal

Curry Chicken	Beef Stroganoff
Spaghetti Bolognaise	Carbonara
Sweet & Sour Pork	Fried Chips
Lasagna	

Cold Buffet Meal- Seated

Roast Chicken, Pork, Ham, Beef,
Silverside, Salami (Choose any 4)
Potato Salad
Coleslaw
Greek Salad
Pasta Salad
Caesar Salad
Pineapple & Beetroot
Served Smorgasbord with Fresh Rolls
and a range of condiments

Savoury Meal- Seated

Pea & Ham Soup
Pumpkin Soup
Curried Chicken
Spaghetti Bolognaise
Sweet & Sour Pork
Lasagna
Beef Stroganoff
Carbonara
Beef & Burgundy
Garlic Chicken Pasta
Stir Fried Vegetables
Up to 100 People- choose any 6
Above 100 People- choose any 8
Served With:
Jacket Chat Potatoes
Boiled Rice
Fresh Rolls and a
range of condiments

Mixed Grill Breakfast

Sausages, Steak, Chops and Bacon
Served with Toast, Onion Gravy,
Poached Eggs, Fried Tomato, Juice, Tea
and Coffee

Entrees- Only Available with a Meal

Cocktail Sausage Rolls
Sav. Pies Curry, Beef, Chicken &
Garlic
Flame Grilled Meatballs
Mini Dim Sims
Sandwich Platters
Marinated Chicken Wings
Fruit Platters
Tempura Prawns
Chicken Strips
Devils On Horseback
Mini Spring Rolls
Cheese, Vegetable, Dip & Cracker
Platter
Pigs in blankets
Up to 100 people- Choose any 8
Over 100 People- Choose any 10

Desserts- Only available with a Meal

Ice Cream self-serve
Fresh Fruit Salad
Chocolate Fresh Cream Gateaux
Caramel Tartlets
Lemon Meringue Tartlets
Fresh Cream Profiteroles
Choc coated Custard Profiteroles
Mississippi Mud Cakes
Fresh Cream & Fruit Pavlova
Apple Slice
Custard
Whipped Fresh Cream
Up to 100- Choose any 6
Over 100- Full Range

Breakfast

Sausages, Bacon, Eggs, Fried tomato.
Served with Toast, Onion Gravy, Juice, Tea
and Coffee.

Birthday Cakes etc are also available upon request for purchase.

To avoid any disappointment please ensure that these products are ordered when bookings are made.

Function Conditions & Information

Access to the hall for decoration is available on day of hire only.

Material of any kind is not to be stuck on walls or glass at the Club.

The use of glitter or scatter decoration is forbidden. Extra cleanup will be charged.

Decorations and presents etc. are to be removed by 10.00am the following day.

Prices include private and sole use of relevant room and table setting as applicable.

Linen tablecloths are provided for all seated Smorgasbord Meals.

The provision of tablecloths for standing or casual meals is at an extra cost.

Entrees and Desserts are only available with a meal. Others by arrangement.

Fully licensed and staffed bar facilities at competitive prices.

PA System is available free of charge. Audio Visual by arrangement.

All Pricing includes GST and a Tax Invoice is provided.

Functions held on a Gazetted Public Holiday or a Sunday will incur a surcharge.

A holding deposit will be required at the time of booking.

Other menus by arrangement- contact Patrick Magee (07) 4622 4399 BH

Venue Capacity:	Clubhouse	Robinson Room
Seated	50 – 60	100 – 240
Including Verandah	100	n/a
Including Stratco Deck	n/a	270
Standing	150	450

Meetings

Gun Club Facilities are available to hire for private meetings at the following rates

Up to 30 people \$210 Hire fee, over 30 people by arrangement.

All Meetings will be provided with table cloths, iced water, tea and coffee included in the Hire Fee.

Catering platters by arrangement.

Final numbers are to be advised in writing (email) no later than 7 days prior to the function date. In the event no confirmation is received in writing you will be invoiced for the actual attendance, your estimated numbers or the minimum applicable (50), whichever is the greater.

Minimum numbers as shown on this menu will be imposed.

Minimum number for full catered hire is 50, full paying adults.

No Food or Drinks are to be brought onto the premises. Food and Drinks are only to be purchased on site or from the Catering Menu. Under age and intoxicated persons will be refused service and requested to leave the premises.

Function Details – RCTC Inc

Applicant Details **Roma Clay Target Club Member: Y / N**

Name/Company Name (if applicable)

Contact Name (if a Company)

Billing Address:

Town/Suburb:

Postcode:

Phone (Day):

Mobile:

Email:

Booking Details

Type/Purpose of Function:

Day/Date of Function:

Estimated Start Time:

Estimated Finish Time:

Approx. No. Guests: (minimums apply)

Adults:

Under 12:

Under 6:

The number of guests shown on this form is for planning purposes only. Numbers will be charged on the final figure provided to us in writing (email) no later than 7 days before the Function. In the event no confirmation of final numbers is received you will be invoiced on the actual attendance, the estimated numbers above or the minimum applicable (50), whichever is the greater.

Do you require Clay Target Shooting?

Yes

No

Menu Selected:

Catering Requirements:

Bar Tab Yes/No Bar Tab Limit \$

Items included:

Liquor Licensing/ Hours of opening: Our permitted bar hours are as follows: Monday to Sunday 10.00 am to 12.00 midnight

Acceptance

I have read and accept the terms and conditions for holding a function at the Roma Clay Target Club. I agree that damage and/or loss to club property caused by my guests can be billed to me. I agree to pay the account in full within seven days of receipt. I am aware bookings on a Sunday or Gazetted Public Holiday will incur a 15% surcharge. I also agree that by signing below I am responsible for all guests whilst on the premises. It is my responsibility to stay until the end of the function, and ensure all guests have left the premises in an orderly and timely manner.

Authorised Persons Name (Hirer):

Date:

Signature:

Office Use Only

Date Deposit Paid:

Amt Paid:

Catering Confirmed Date:

No. Adults:

No. Under 12:

No. Under 6:

Invoice date:

Invoice #

Paid (date)