



WINNER
2010 AWARDS
BEST CLUB OPERATIONS
CLUB OF THE YEAR
2009, 2010

Functions and Conferences 2011/2012



R e n m a r k C l u b

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RENMARK CLUB



Surrounded by glass, Renmark Club's River's Edge Restaurant is literally on the banks of the Murray River. It's the perfect place to dine, host a wedding, corporate event or large party. Enjoy drinks beforehand on the outdoor decking.

A spectacle of culinary delights the menu blends a mix of local Riverland produce.

The view along with the food are sure to delight.

For meetings and events that leave an impression, Renmark Club has a special allure—and a conference venue for you.

- Private foyer
- Morning & afternoon tea
- Lunch or Dinner options
- Data projector
- Whiteboards / screen
- Set to your specifications



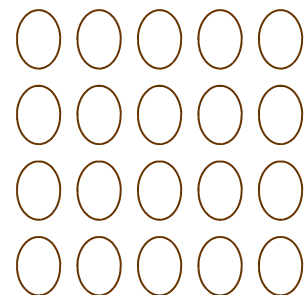
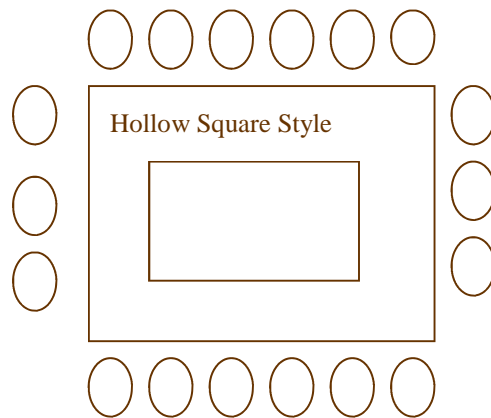
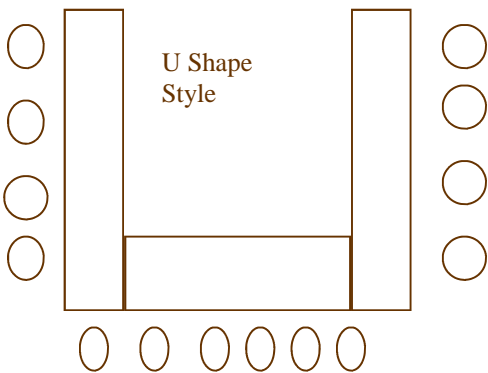
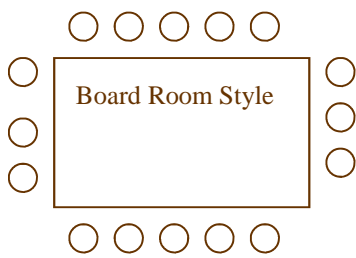
Conference Rooms



Room Rental Periods

- Day Rental 9am—5pm \$100
- Birthday/Kids Parties—\$100
- Evening Rental 6pm—11pm \$50
- Half Day Rental 9am to 12noon/1.00pm to 5pm \$50
- Full Day Rental 9am—11pm \$150

Classic Room Set Up Styles



Theatre Style

Included in the Room Hire

- Registration Table
- Water & Glasses
- Whiteboard with markers
- Lectern
- Cordless Microphone
- Data Projector
- Screen

Light Break Options



Coffee & Tea

Coffee Buffet and selection of tea	\$2.00 per person
Continuous Tea and Coffee	\$4.50 per person

Coffee & Tea served with

An assortment of homemade cookies	\$3.50 per person
Sweet scones and savoury scrolls	\$7.00 per person
An assortment of muffins	\$7.00 per person
Assorted cakes	\$6.50 per person
Warm ham and cheese croissants	\$7.00 per person
Fresh sliced fruit platter	\$7.00 per person

COFFEE

Cappuccino steamed milk thick foam	\$4.00
Flat White steamed milk	\$4.00
Cafe Latte steamed milk thin foam	\$4.00
Long Black steaming hot water	\$3.50
Short Black espresso	\$3.50
Mugachino steamed milk thick foam in a mug	\$5.00
Mocha espresso shot chocolate steaming hot milk	\$4.00
Macchiato stained with steamed milk	\$4.00
Affogato with vanilla icecream	\$4.40

Jug of Fruit Juice ~ Orange or Pineapple	\$12.00
Jug of Soft Drink	\$12.00

GOURMET FINGER SANDWICH PLATTER

- 40 pieces of sandwich triangles	\$75.00
• Roast Beef with Horseradish and mayonnaise	
• Ham, avocado and ricotta	
• Curried Egg and baby spinach	
• Smoked Salmon, cucumber and cream cheese	
• Turkey, cream cheese, lettuce and cranberry	
• Shredded Chicken, almond and cucumber	
• Garden Salad with tomato, red Spanish onion and avocado	





Platters

10-15 people



Dips Platter \$35

Char grilled flat Breads
Trio of Dips

Yum Cha Selection \$55

Samosas
Spring Rolls
Dim Sims
Sweet Chilli Dipping Sauce

Chicken Skewers \$60

Satay or Honey Soy

Flame Grilled Beef Balls \$45

Salt & Pepper Squid \$50

Spinach & Fetta Triangles \$65

Anti Pasto Plate Platter \$55

Assorted Dips
Mettwurst
Kalamata Olives
Cornichions
Sundried tomatoes
Marinated Mushrooms
Crunchy Wood oven Bread & crouton bites

Pies, Pasties, Sausage Rolls Platter \$50

Mixed Sandwich Platter (40 pieces of sandwich triangles) \$59

Mixed Baguettes Platter (36 quarters of baguettes) \$59

Japanese Sushi Platter - POA

With soy sauce and wasabi

Cheese Platter \$55.00

An assortment of 3 cheeses, fruits, nuts & crackers

Fruit Platter \$3.50 per person

Assortment of fresh seasonal fruit

COCKTAIL / FINGER FOOD MENU

(Minimum 30 guests)

Option 1: \$16.00 per head

Mini Spring Rolls
Crumbed Mushrooms with dipping sauce
Sausage Rolls/Party Pies
Salt & Pepper Squid
Prawn Twisters
Flame Grilled Beef Balls

Option 2: \$19 per head—8 choices from list below

Oriental Trio—mini dim sim, spring rolls & samosas
Prawn Twisters
Garlic Chicken Balls
Flame Grilled Beef Balls
Salt & Pepper Squid
Satay Chicken Kebabs
Spinach & Fetta Triangles
Mini Pies/Pasties/Sausage rolls
Devil's on Horseback— Prunes wrapped in streaky bacon served hot
Crumbed Chicken Strips with dipping sauce
Crumbed Mushrooms with dipping sauce
Wedges with sour cream and sweet chilli sauce

Gourmet Canapes—

Pancetta, goats cheese and salsa on a bilini (mini pancake)
Crumbed Mediterranean risotto balls
Asparagus wrapped in prosciutto
Tiny beef mignons on a skewer
Bloody Mary Oyster Shooters
Mini Frenched lamb cutlets with mint & rosemary seasoning with tatziki dip
Potato rostie topped with cream friche, smoked salmon, capers and dill



Private Lunch / Dinner Options



Room Hire \$100 ½ Day
Room Hire \$150 Full Day

Main Course

Lightly Crumbed Beef Schnitzel with your choice of mushroom or gravy
Traditional Roast Beef with gravy
Roast Loin of Pork with apple sauce
Beer Battered Hake with tartare sauce & lemon
Crumbed Fish with tartare sauce & lemon
Creamy Pesto Tortellini with shaved aged parmesan

Bread roll & butter per person included
Bowl of Salad on each table

Choice of 2 main course ~ \$19.00 pp
Extra choice \$4 per person

Dessert—\$6 per person

Seasonal Fruit Salad with icecream
Brandy Snap Basket with fruit and berries
Steamed Sticky Date Pudding with butterscotch sauce
Apple Crumble with cream

Birthday Cake plating \$1.50 per person

Corkage \$9.00 per bottle

Table Cloths and napkins extra \$3.00 per person

Tea and Coffee Buffett \$1.50 per person

Minimum 30 people

Premier Menu Selection—(Minimum 25 guests) Pre Dinner Nibbles on Decking



Choice of 5—\$10pp

Crumbed Mushroom with dipping sauce
Spinach & Fetta Triangles
Salt & Pepper Squid with sweet chilli sauce
Flame Grilled Beef Balls
Array of Oysters in Chinese spoons
Prawn Cocktail in Chinese spoons
Croutons with thinly sliced lamb with wasabi dressing

Soup

- Creamy Tomato with pesto cream
- Potato, Leek & toasted almonds
- Chicken & Almond with shaved parmesan
- Minestrone with grated parmesan

Entrée

- Thai Beef Salad
- Salt & Pepper Squid on rocket, drizzled with a sweet chilli, lime and coriander dressing
- Prawn cocktail
- Satay or Honey soy Marinated Chicken Kebabs on a bed of steamed jasmine rice

Main Course

- Slow Baked Sirloin with beef glaze
- Fresh Market Fish with a lemon & orange citrus butter sauce (G)
- Salt & Pepper Squid on fresh rocket drizzled with a sweet chilli, lime & coriander dressing
- Oven Baked Chicken Fillet with creamy basil pesto
- Chicken Breast with crunchy green beans & preserved lemon mayonnaise (G)

Vegetarian

- Risotto with pine nuts, baby spinach, butternut pumpkin, in a garlic cream white wine sauce
- Penne tossed with a ragout of three mushrooms & sage

All Mains served with a bowl fresh tossed salad on the tables and bread roll.



Dessert

Citrus Tart with couli
Steamed Sticky Date Pudding—butterscotch sauce and double cream
Dark Chocolate Pudding with chocolate sauce
Brandy snap baskets filled with fruit and berries (Gluten Free)
White Chocolate and Berry Cheesecake (Gluten Free)

Tea & Coffee Buffet

Menu Options

Prices are bases on alternate drop

2 Main Course, 1 Dessert	\$35.00
1 Soup or Entree, 2 Main Course, 1 Dessert	\$45.00
Canapes, 2 Main Course, 1 Dessert	\$46.00

Additions

Add an entrée \$5.00 per person
Add a main course \$8.00 per person
Add a dessert \$5.00 per person

All tables set with a linen table cloth and linen napkins

Dietary Guide

Our chef takes great care to ensure those with special dietary needs are provided meals that are suitable. Please advise in advance if any of your guests are Vegetarians, Coeliacs or have any specific food allergies

Beverage Packages

Pre Dinner Drinks

Champagne, red or white wine, beer and soft drink.
Sherry on request

1/2 hour \$8.00 per person

(This package is priced to be added to a drink package below, it is not a stand alone package)

Standard Package

Lindemans Premier Selection, Semillon Chardonnay, Shiraz Cabernet & Sparkling House Beer—Choose from West End Draught, Pale Ale, Carlton Draught, Hahn Premium Light.

Soft Drinks

4 hours @ \$35.00pp

5 hours @ \$40.00pp

Extra 1/2 hour \$5.00 per person

Consumption

Drinks may be organised on a consumption basis rather than on a set package.

Or, you can advise us of a set budget and we will advise how your TAB is Progressing.

We do not encourage BYO as we have an extensive wine list.
BYO, if permitted, is at a charge of \$10.00 per bottle.



Terms and Conditions

The Renmark Club will use every effort to ensure your event runs smoothly and to offer you any information or service we are able to provide.

To enable us to offer a high quality service and to ensure the satisfaction of all of the Club's guests, the following terms and conditions are applicable to your event.

Please read these carefully and if you have any questions please contact our events team.



Confirmation

To confirm a function a deposit must be received by the Renmark Club as no dates will be held until this deposit has been received. In the case whereby the Renmark Club is holding a tentative date, this date will only be held for a period of 14 days or until the deposit is received.

A deposit of equal to 20% of the estimated cost.

The terms and conditions must be signed and returned.

Payment

Payment is required in full (less the amount of any deposit already paid) at least (5) Business Days before the event or the balance to be paid at the actual Event prior to departure from the Club.

The Club may approve a credit arrangement for you but you should apply for such an arrangement at the time of booking.

Guest Numbers and Charges for Reduced Numbers

A reliable estimate of numbers must be provided from your initial booking to determine your room.

Final numbers are required 7 days prior to the function and full payment is required on the final number.

Conduct of the Function

The prior approval of the Club is required for

- Attaching anything or adhesive in any way to any wall, door or other part of the Club
- Any decorations you wish to bring must be pre approved.
- The use of smoke machines, special balloon effects, due to the effect on the Clubs smoke detectors. Should the Fire Brigade respond to an alarm in the event room, which has been set off by any unauthorised use of such, you will be liable for any charges incurred by the Club.
- Unless otherwise agreed by the Club, your event must finish at the time specified.
- No food or beverages of any kind, other than those provided by the Club will be permitted onto the Club's property without the consent of the Club.
- The Club may remove or deny entry to anybody being disruptive or acting in a disorderly manner.
- You must ensure that you and your guests and invitees at your event do not breach any statutes, by-laws, or regulations including the Club's liquor licence and fire regulations.



No Responsibility

The Club is not responsible for:

- The theft, damage or loss of any goods brought into the Club, or any introduction of food to the event and the effect of it afterwards.
- The Club is not responsible for any theft, damage or loss to any good that may occur within the car park.

Indemnity

You are responsible for an must indemnify the Club for:

- Loss or damage to the Club arising our of your use, or any person attending the event.
- Any additional cleaning requirements which the Club considers to be in excess of general cleaning.

Important Note

Unless otherwise agreed, the party which signs these terms and conditions will be the party responsible for payment of the Event Charge.

Management reserves the right to cancel if the deposit has not been received within the stated time.

I confirm that I have read and accept the policy in relation to final numbers and also agree to the terms and conditions as detailed in this Event Agreement.

Name.....Signature.....Date.....

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On Behalf of: (Organisation).....

Type of Event.....Event Date.....

Account Address.....

Phone.....mobile.....

Deposit Paid.....Date.....