



events centre
@ marochy



Special Events

Your imagination, our service



The events centre @ maroochy is located within the award winning Maroochy RSL in the heart of Maroochydore on the Sunshine Coast. Just 1 hour north of Brisbane & at the very centre of the Sunshine Coast, with Caloundra to the south and Noosa to the north and within close proximity to airport.

The events centre @ maroochy will be a purpose built events centre, banquet seating up to 500 guests and a total of 5 Conference rooms. A pre event foyer provides for options such as Exhibitions, Product Launches, Lunches, Dinners, Pre Dinner drinks & canapés, general lounge seating & a more peaceful & relaxing environment within the club. The events centre @ maroochy has state of the art audio, visual & lighting technology will be fitted, with the addition of staging & dance floor.

Located within walking distance to the picturesque Maroochy River, beaches, shopping centres and abundance of accommodation options we are the ideal venue for your next function.

Construction of the spectacular new events centre is underway & is due for completion June 09. The Maroochy RSL is also undergoing a major refurbishment and is also due for completion June 09.

The events centre will also house the sophisticated Elevations Bar on the upper level.

A multi level, undercover car park is available for guests at no charge, and a courtesy coach operates hourly, seven days a week

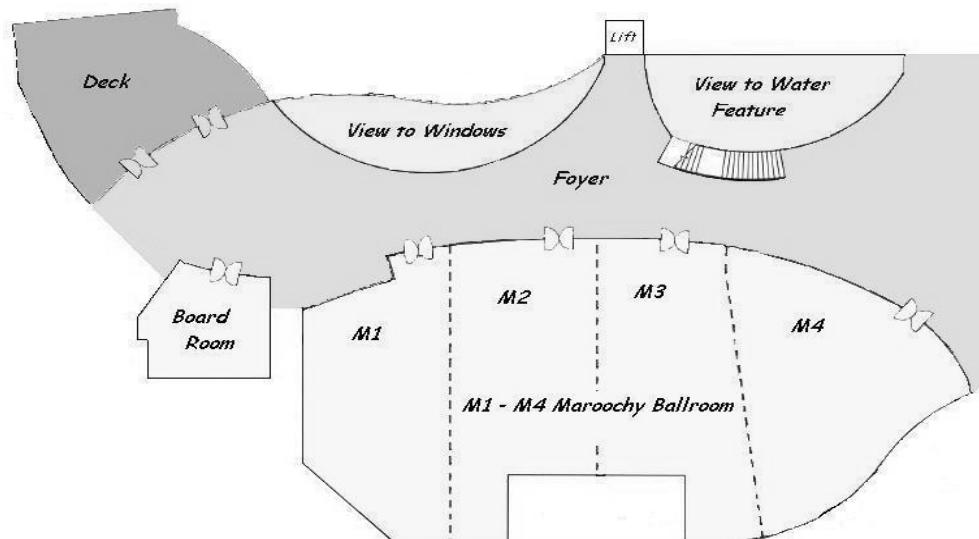
The events centre @ maroochy can cater for every occasion, including:

- Business Seminars
- Conferences
- Meetings
- Weddings
- Cocktail Parties
- Breakfasts, Luncheons and Dinners
- Anniversaries
- Birthdays
- Christmas Parties
- Product Launches & Events
- Sportsman Lunches/Dinners
- Concerts
- Trade Shows
- Exhibitions

Room Capacities

Room/Area name	Sqm	Dimensions	Theatre	Banquet	Cocktail	Classroom	U-shape	Hire fee
Maroochy Ballroom (M1-M4)	680	34x20	900	500	1000	400	n/a	\$950
Maroochy Ballroom (M1-M4) Tradeshows / Exhibitions (non food & beverage events)	680	34x20	900	500	1000	400	n/a	\$1,500
M 1	152	17x9	200	110	200	80	40	\$350
M 2	181	20x9	245	130	245	100	40	\$350
M 3	170	20x8.5	245	130	245	100	40	\$350
M 4	180	15x12	220	130	220	100	40	\$350
Combine 2 rooms (M1-M4)								\$650
Combine 3 rooms (M1-M4)								\$850
All Areas (includes Ballroom, Lobby, Deck, Boardroom & Snooker Room)								\$2,750

Room/Area name	Sqm	Dimensions	Boardroom	Hire fee
Boardroom	56	8x7	20	\$220
Deck				\$550



MEETING ROOMS

Meeting room information

The spacious events centre's flexible layout can be tailored to seat over 900 delegate's theatre style and up to 500 banquet style. The ballroom can be configured into 4 rooms with a large foyer area suited to conference breaks and Trade Exhibition. All rooms are fully air conditioned with state of the art Audio Visual and lighting equipment. Complimentary undercover car parking and full business facilities.

The Boardroom

The Boardroom has been designed to cater for Board meetings up to 20 guests and has state of the art Audio Visual equipment including a big screen LCD monitor and kitchen facilities.

The Board Room Hire fee also includes freshly brewed coffee and tea through out the day and pads, pens and mints.

Audio Visual Equipment

Lectern & Microphone	Complimentary
Data Projector & Screen	\$250.00
Laptop	\$175.00
LCD monitors	\$200.00
DVD Player	\$ 65.00
CD Player	\$ 55.00
Electronic Whiteboard	\$150.00
Whiteboard	\$ 55.00
Flip Chart & Paper	\$ 25.00
Additional Flipchart Paper	\$ 12.00
Cordless & Lapel Microphone	\$ 80.00
Broadband access	\$ 75.00
Fax per page	\$ 0.25
Photocopy – A3	\$ 0.40
Photocopy – A4	\$ 0.20
Kids activity Pack	\$ 5.00
Pads, pens & mints package	\$ 2.00
A.V. Set Up & Breakdown (Charged per person per hour)	\$ 65.00
A.V. operator (Charged per person per hour)	\$ 65.00

LUNCH & DINNER SELECTIONS

ENTRÉE

King prawn served with avocado, baby greens, crisp wonton and soy dressing

Layered crabmeat with avocado, Spanish onion and lime basil aioli

Lamb fillet served with Greek salad and caramelized balsamic and ciabatta

Chermoula chicken with char grilled vegetable and yoghurt

Thai Beef salad served with cashews and crispy Singapore noodle

Traditional Caesar salad with choice of Moroccan Chicken or Mooloolaba Prawns

MAIN COURSE

Roast fillet of snapper with crushed chat potato, Asian greens and laksa Sauce

Rib Eye with grilled tomato, field mushrooms and potato croquette

Crispy Skin chicken breast with prosciutto and roasted peppers, potato rosti and seasonal vegetable

Lamb rump with tomato risotto, caponata vegetable and basil pesto

Beef fillet mignon served with soft polenta, broccolini, onion jam and jus

Barramundi Fillet with dill potato crush, baby vegetables and citrus butter

Peri Peri chicken breast served with avocado, roasted sweet potato and mango salsa

DESSERT

Chocolate ganache tart and macerated strawberries

Pavlova with passionfruit cream, fruit salsa and raspberry purée

Orange custard filled profiteroles served with dark chocolate sauce and hazelnut praline

Almond panna cotta with biscotti and muscatels

Tiramisu served with coffee anglaise and rum infused dates

Buderim ginger and raisin cheesecake with caramel sauce

Freshly brewed coffee and a selection of teas

2 Course set menu

\$55.00 per person

3 Course set menu

\$65.00 per person

Alternate drop menu will attract a \$1.00 per person surcharge

LUNCH & DINNER BUFFETS

BUFFET ONE

Bakery Basket

Sour Dough Loaf
Ciabatta
Baguettes
With condiments and oils

Salad Selection

Traditional Caesar salad
Russian style potato with sour cream
Home style coleslaw
Greek style salad with fetta and kalamata olives

Hot Selection

Roast Meat, Select one from
(Beef Rib Fillet, Lamb Leg, Pork Leg, Leg Ham, Baby Turkey, Half Chicken)
Panache of steamed vegetables
Chicken with lemongrass and mango curry served with steaming jasmine rice
Beef stroganoff and roasted chat potato
Beer Battered Fish served with tartare and fries

Dessert Selection

Chef's assortment of tantalizing desserts
Platter of seasonal and tropical fruits

Freshly brewed coffee and a selection of teas

\$55.00 per person

Minimum 60 guests is required, should your final numbers not reach 60 guests then a Venue Hire fee will apply

BUFFET TWO

Bakery Basket

Sour Dough Loaf
Ciabatta
Baguettes
With condiments and oils

Salad Selection

Penne Italian with vegetable and kalamata olives
Roasted pumpkin, beetroot, fetta and pine nuts
Roma tomato, cucumber, rocket and parmesan
Singapore noodles served with Asian vegetable, soy and sesame oil

Hot Selection

Penang Chicken Curry served with coconut rice
Macadamia crusted barramundi and lemon risotto
Crumbed Lamb cutlets served with rosemary mashed potato
Hungarian style beef goulash and pasta

Dessert Selection

Chef's assortment of tantalizing desserts
Platter of seasonal and tropical fruits

Freshly brewed coffee and a selection of teas

\$65.00 per person

Minimum 60 guests is required, should your final numbers not reach 60 guests then a Venue Hire fee will apply

ADDITIONAL CHOICES



Australian Cheese Classic

A selection of Australian cheeses including cheddar, true blue, Tasmanian Brie and wafer crackers
\$60.00 per table

Homemade Chocolates

A selection of homemade chocolates and truffles

\$12.00 per table

PLATTER SELECTIONS

Platter Selections

Mezze and Dip Platters

(serves 10 guests)

Hummus, Beetroot relish, tomato chutney served with Ciabatta

&

Baba ganoush, fetta, chorizo served with Turkish Bread

&

Corn chips, guacamole and tomato salsa

\$35.00 per platter

COLD SELECTIONS

Australian Cheese Classic

A selection of Australian Cheeses including cheddar, True blue, Tasmanian Brie and water crackers

\$60.00 per platter

Continental Meat Classic

A selection of mortadella, roast beef, champagne ham, pastrami, mild salami and wafer crackers

\$60.00 per platter

Gourmet Sandwich Selection

An assorted gourmet selection of sandwiches served on a selection of breads

\$65.00 per platter

The Classic Entertainer

Semi dried tomato, kalamata olives, marinated button mushrooms, mild salami, camembert and cheddar cheese served with Lavosh bread

\$70.00 per platter

Tropical Fruit Selection

A selection of seasonal and tropical sliced fruits

\$80.00 per platter

Fresh Seafood

Local prawns, oysters, smoked atlantic salmon, crab, Moreton Bay bugs with dipping sauce and lemon wedges

\$175.00 per platter

(Hot and Cold platters are designed for 20 guests)

PLATTER SELECTIONS

HOT SELECTIONS

The Asian Selection

Thai fish cakes, mini dim sims, prawn shaomi, wontons, spring rolls and dipping sauce
\$60.00 per platter

Aussie Platter

Gourmet party pies and sausage rolls, mini quiche, cocktail frankfurts
\$60.00 per platter

Pizza Italia

A selection of assorted mini pizza's
\$65.00 per platter

Seafood Selection

Crumbed whiting fillets, prawn cutlet rolls, crumbed scallops, tempura fish fillet, calamari served with lime aioli
\$80.00 per platter

Oriental Twist

Prawn cutlet rolls, chilli chicken tender, assorted samosas, crumbed camembert and mini dim sims
\$80.00 per platter

(Hot and Cold platters are designed for 20 guests)

COLD SELECTION

Brushetta with hummus and peperonata
Lamb loin tartlet and baba ganoush
Peppered Beef with roasted peppers on ciabatta
Smoked salmon with crème fraiche on Rye
Californian Sushi or Nori Rolls
Chicken and semi dried tomato aioli
Prawn and avocado cocktail tartlet
Herb crusted scallop with basil aioli en crote
Chorizo, Caramelized Onion & Pumpkin on rye
Curried egg tartlet and greens

HOT SELECTION

Lemon pepper calamari
Char Sui duck spring rolls
Crumbed Whiting fillets and tartare sauce
Choice of Lamb, Chicken or Beef Satay Skewers
Samosas and mango chutney
Mini Chicken and leek tart
Thai fish cake with lime aioli
Mini Baked Potato with cheese and chives
Japanese style prawn with sweet chilli
Mini Beef Pie and pea mash

1 hour package – \$19.50

Select 4 x hot and 2 x cold items

1.5 hour package – \$24.50

Select 4 x hot and 2 x cold items

2 hour package – \$29.50

Select 6 x hot and 3 x cold items

3 hour package – \$35.00

Select 8 x hot and 4 x cold items

BEVERAGE PACKAGES

Standard Package

Includes Bottled House Wines, sparkling, draught beer, soft drinks & Assorted Juices

2 Hours	\$20.00 pp
3 Hours	\$26.00 pp
4 Hours	\$38.00 pp
5 Hours	\$42.00 pp

Premium Package

Includes Bottled Premium Wines, sparkling, bottled beer, soft drinks & Assorted Juices

2 Hours	\$26.00 pp
3 Hours	\$32.00 pp
4 Hours	\$42.00 pp
5 Hours	\$50.00 pp

As per QLD Law – the above beverage packages are available for adults only (18+) and Responsible Service of Alcohol guidelines apply.

Beverages on consumption (Bar Tab)

The Function Room has a fully stocked bar to service the requests of all guests. This includes Bottled Beer, extensive wine list, spirits, Liqueurs, Cocktails and soft drinks.

Beverages may be charged on consumption (bar tab) with a limit nominated by you or paid for by the individual (cash bar). Please advise your preferred method prior to the event.

Entertainment

We can also assist you with entertainment requirements. We have a number of booking companies that we can recommend.

The following D.J.'s can be booked on your behalf and added to your account and booked directly with us.

DJ – 5 hours (standard quality)	\$500.00
DJ – 5 Hours (premium quality including M.C. duties)	\$650.00

Theming

We can offer and organise a range of theming ideas to suit your budget and décor please speak to our Events Manager for a theming proposal to suit your needs.