



CELEBRATIONS

IT'S ALWAYS A GOOD TIME AT THE ARY





Welcome

Thank you for considering The Ary Toukley as the venue for your special event!

At The Ary Toukley we pride ourselves on delivering outstanding service and quality catering in a comfortable and relaxed environment. Following are the function rooms available for hire:

CELEBRATIONS FUNCTION ROOM

Full Room Hire \$300

- Maximum seating capacity 120 guests
- Large balcony overlooking Tuggerah Lakes
- Room equipped with data projector DVD and sound system
- Large dance floor
- Fully equipped bar
- Air conditioned

CELEBRATIONS TERRACE

Wedding Ceremony Hire Fee - \$150

BREAK OUT ROOM

Room Hire \$60

- Maximum seating capacity 12 guests
- Air conditioned
- Data Projector

SECURITY FEE

A \$300 security fee applies for all functions.

BOND

A \$200 bond is payable for all functions and will be returned if no additional charges are incurred.

ALLERGENS & DIETARY REQUIREMENTS

We are happy to cater for guests with dietary requirements and food allergies where advised in advance. While every effort will be made to accommodate special dietary needs and to minimise the risk of cross-contamination, all meals are prepared in a kitchen that handles common allergens including nuts, dairy, eggs, seafood, gluten and soy. As such, we cannot guarantee that any menu item will be completely free from traces of allergens.

YOUR SPECIAL EVENT

Your room hire fee covers the staffing of your bar, your function room set to the floor plan you have requested, linen tablecloths and a cleaning allowance of the function room. Our professional Celebrations team are willing to discuss any questions you may have and are able to tailor any package to suit your requirements. If you would like to make an appointment to view our facilities or to discuss your special event requirements further, please feel free to contact the Functions team on 4396 4855 or email functions@thearytoukley.com.au. We look forward to working with you to make your function a huge success!



Cold Platters

- | | |
|--------------------------------------|-------|
| • Seasonal fruit | \$80 |
| • Selection of mixed wraps | \$65 |
| • Selection of mixed French baguette | \$65 |
| • Selection of mixed sandwiches | \$65 |
| • Crudites and dips | \$65 |
| • Scones, jam and cream (30 halves) | \$50 |
| • Mixed slices and cakes (30) | \$80 |
| • Grazing Board | \$120 |

Dip, fruit, meats, cheese, olives, crackers

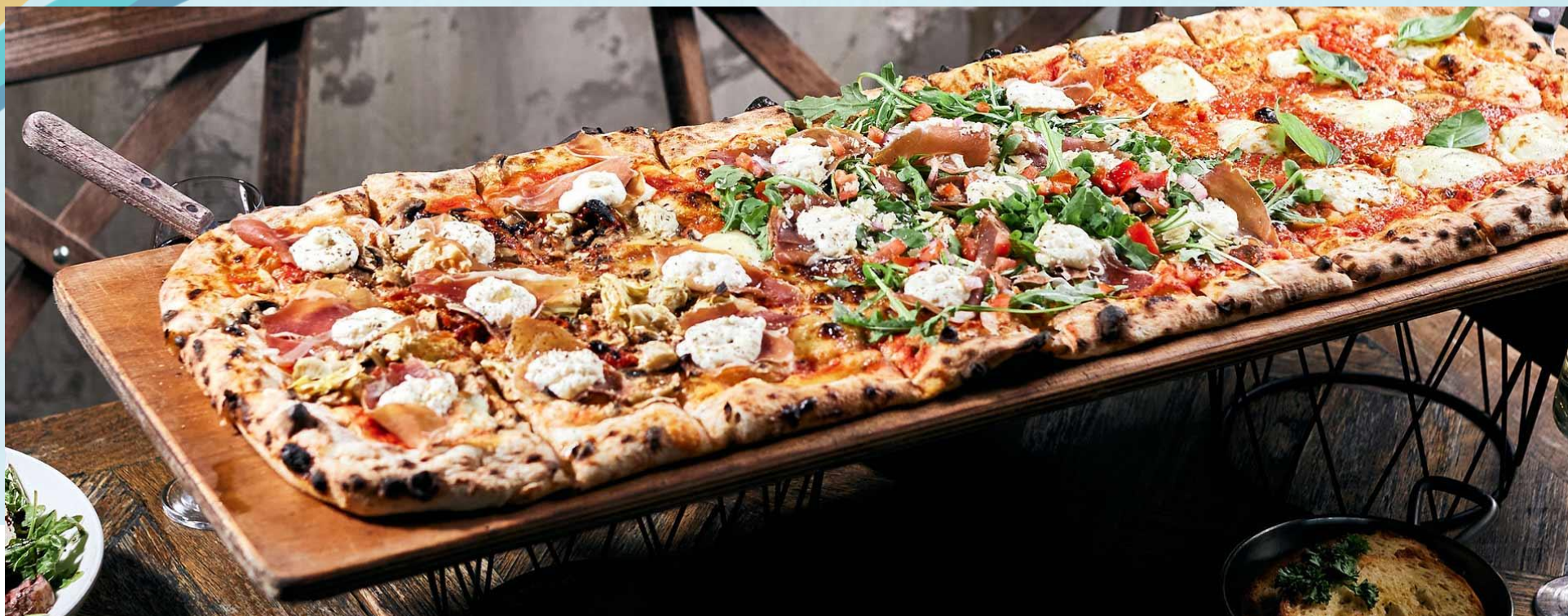
Hot Platters

- | | |
|---------------------------------|------|
| • Mini Pies (36 pieces) | \$65 |
| • Sausage Rolls (36 pieces) | \$65 |
| • Fish Cocktails (36 pieces) | \$75 |
| • Southern Fried Chicken Pieces | \$65 |

Metre Pizzas

- | | |
|-----------------------|-------|
| • Pepperoni | \$110 |
| • Ham and Pineapple | \$110 |
| • Supreme | \$110 |
| • Margherita | \$110 |
| • Meat Lover | \$110 |
| • Chicken and Bacon | \$110 |
| • Pumpkin and Spinach | \$110 |
| • Vegetarian Supreme | \$110 |

*Total minimum spend
\$1200



Pizza Buffet

Minimum 40 guests. \$25.00pp

Select 5 Pizzas to be served buffet style with garlic bread focaccia and house salad

- Pepperoni
- Ham and Pineapple
- Supreme
- Margherita
- Meat Lover
- Chicken and Bacon
- Pumpkin and Spinach
- Vegetarian Supreme

Add Dessert \$12.00pp

Please select two desserts to be served buffet style

- Pavlova with vanilla chantilly cream , mini fruit salad and passion fruit coulis
- Cheese cake with mix berries and hazelnut praline mascarpone
- Nutella, marshmallow and strawberry metre pizza
- Tiramisu with chocolate ganache, raspberry compote



Noodle Box Buffet

Minimum 40 guests. \$30.00pp

Choice of 5 Noodle Boxes to be served buffet style

- Tandoori Lamb and Couscous
- Special Fried Rice
- Hokkien Noodle Stir Fry
- Chicken Pesto Penne
- Mushroom Risotto, Parmesan
- Fish and Chips, Tartare
- Honey Chicken*
- Satay Chicken Skewer*
- Sweet and Sour Pork*
- Green Curry Chicken*

**All served with steamed Jasmine Rice*

Add Dessert \$12.00pp

Please select two desserts to be served buffet style

- Pavlova with vanilla chantilly cream , mini fruit salad and passion fruit coulis
- Cheese cake with mix berries and hazelnut praline mascarpone
- Nutella, marshmallow and strawberry metre pizza
- Tiramisu with chocolate ganache, raspberry compote



Classic Buffet

Minimum 40 guests. \$30.00pp.

Choice of 3 served with sides of house salad, chips, steamed vegetables and dinner rolls

- Buttermilk Schnitzel
- Roast Pork & Gravy
- Caesar Salad
- Beef Ragu Lasagne
- Grilled Barramundi
- Pumpkin, Sage, Pine Nut Risotto
- Beef Scallopini and Caramelized Onion
- Cajun Spiced Chicken Maryland

Add roast potato and pumpkin sides for \$3.00pp

Add Dessert \$12.00pp

Please select two desserts to be served buffet style

- Pavlova with vanilla chantilly cream , mini fruit salad and passion fruit coulis
- Cheese cake with mix berries and hazelnut praline mascarpone
- Nutella, marshmallow and strawberry metre pizza
- Tiramisu with chocolate ganache, raspberry compote



Celebration Menu

Minimum 40 people

Main Only: \$30.00pp

Entrée and Main: \$48.00pp

Main and Dessert: \$42.00pp

Entrée, Main and Dessert: \$60.00pp

Select two dishes to be served alternately

Tea, coffee and dinner rolls included

Entrée

- **Beetroot cured salmon**, shaved fennel, cherry tomato, Spanish onion, labneh lemon, extra virgin olive oil.
- **Satay chicken**, tangy peanut sauce, pickled cucumber and coconut steamed rice
- **Potato gnocchi**, roast pumpkin, spinach, cream, parmesan crisp
- **Twice cook pork belly bites**, braised fennel, bacon cabbage, spiced onion chutney
- **Grilled chicken**, Caesar salad crisps, baby cos, poached egg, bacon shard, parmesan, focaccia croutons.
- **Porcini mushroom arancini**, wild rocket, black garlic aioli, fresh shaved parmesan
- **Tempura king prawn**, avocado & coriander salsa, watercress, gochujang mayo

Main

- **New York cut sirloin**, mushroom ragu, green bean wrapped in prosciutto, potato galette, jus
- **Beef shank** braised in mirepoix veg and red wine, sweet potato puree, broccolini
- **Lamb rump**, roasted herb smashed chats, gremolata, buttered green beans and shiraz jus
- **Cornfed chicken breast**, soft polenta, Dutch carrot, asparagus and baby peas, parsnip chips and jus
- **Herb crumb pork cutlet**, potato and bacon salad, cabbage, buttered beans, green pepper and cognac sauce
- **Atlantic salmon**, Paris mash, asparagus, blistered cherry tomato, citrus hollandaise sauce

Dessert

- **Chocolate fondant**, hazelnut mascarpone, raspberry gel
- **Vanilla creme Brulée**, almond biscotti and fresh strawberry salad
- **Mini pavlova**, passion fruit curd, double cream, mix berry compote.
- **Hazelnut Tiramisu**, tia maria liqueur, Belgium chocolate and BlendCo espresso
- **Individual seasonal fruit plate**
- **Fromage plate**, vintage cheddar, double brie cheese, lavosh bread, fig marmalade jam



Children's Menu

\$12 PER PERSON - 12 YEARS AND UNDER

MAINS

- Crumbed Chicken nuggets served with chips
- Fish cocktails served with chips

DESSERT

- Dixie Ice Cream Cup



Barefoot Bowls

A Barefoot Bowls event is perfect for entertaining clients, celebrating a special occasion or just getting together with friends. Our Bowls Co-Ordinator will set the green with your bowls and assist your group throughout your session. We suggest one and a half to two hours per session and can package it with catering options.

BAREFOOT BOWLS: \$5.00PP

2 hours of lawn bowls

Bookings essential.

For more information or to make a booking please contact our Functions Co-Ordinator on 4396 4855 or email functions@thearytoulkey.com.au

Cold Platters

- Seasonal fruit \$80
- Selection of mixed wraps \$65
- Selection of mixed French baguette \$65
- Selection of mixed sandwiches \$65
- Crudites and dips \$65
- Scones, jam and cream (30 halves) \$50
- Mixed slices and cakes (30) \$80
- Grazing Board \$120

Dip, fruit, meats, cheese, olives, crackers

Hot Platters

- Mini Pies (36 pieces) \$65
- Sausage Rolls (36 pieces) \$65
- Fish Cocktails (36 pieces) \$75
- Southern Fried Chicken Pieces \$65



PIZZA BUFFET Party package

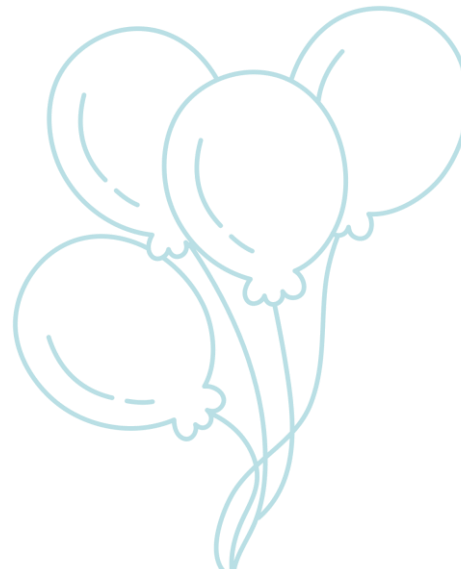
\$1950 FOR 50 GUESTS

Package Includes:

- Celebrations Function Room for 5 hours, including set up, cleaning, staffing & linen table cloths
- Pizza Buffet with a choice of 5 Pizzas to be served buffet style with garlic bread focaccia and house salad
- 8 bunches of helium balloons in your choice of colours
 - Security

Additional Guests: \$25.00pp

**ADDITIONAL PACKAGES &
PACKAGE UPGRADES AVAILABLE**





NOODLE BOX BUFFET Party package

\$2200 FOR 50 GUESTS

Package Includes:

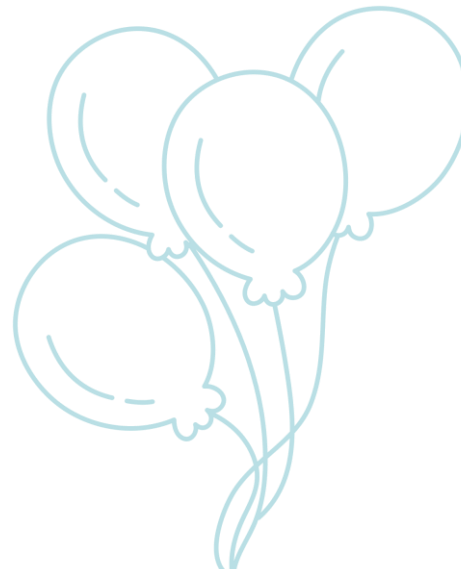
Package Includes:

- Celebrations Function Room for 5 hours, including set up, cleaning, staffing & linen cloths
- Noodle Box Buffet with a choice of 5 Noodle Boxes to be served buffet style
- 8 bunches of helium balloons in your choice of colours
 - Security

Additional Guests: \$30.00pp

**ADDITIONAL PACKAGES &
PACKAGE UPGRADES AVAILABLE**

THE *Ary*
TOUKLEY



CLASSIC BUFFET Party package

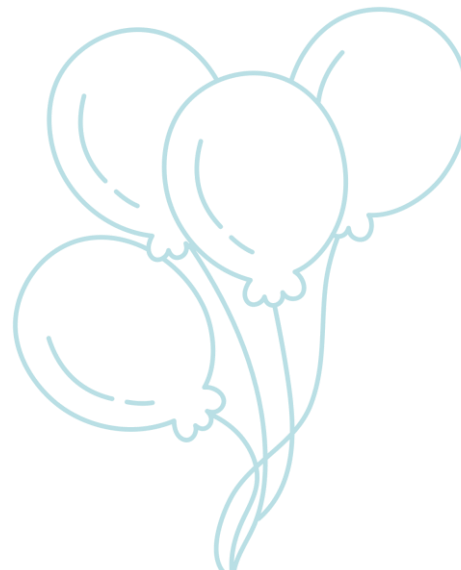
\$2200 FOR 50 GUESTS

Package Includes:

- Celebrations Function Room for 5 hours, including set up, cleaning, staffing & linen cloths
- Classic Buffet with a choice of 3 mains served with sides of house salad, chips, steamed vegetables and dinner rolls
- 8 bunches of helium balloons in your choice of colours
- Security

Additional Guests: \$30.00pp

**ADDITIONAL PACKAGES &
PACKAGE UPGRADES AVAILABLE**



FUNCTIONS BOOKING FORM



www.thearytoukley.com.au

(02) 4396 4855

Please read the conditions and agreement carefully and return to The Ary Functions Co-ordinator.

Date of Function: _____	Number of Adults: _____	Number of Minors: _____
Member Number: _____		
Type of Function: _____		
Room Required: _____	Time: _____	
Given Name: _____	Surname: _____	
Address: _____ _____		
Email: _____		
Phone: _____	Mobile: _____	
Signature: _____	Date: _____	
Name: _____		
Deposit Paid \$ _____	Contact: _____	
Signed: _____		
External Contractors Name: _____	Date: _____	
Bank Account Name: _____	BSB: _____	ACCOUNT : _____

Any special arrangements and equipment requests from contractors must be made in writing to our Functions Co-ordinator prior to the day of the Function.

** In signing this document you are agreeing with all terms and conditions on the following page.*

WHILE ALL CARE WILL BE TAKEN, THE ARY TOUKLEY ACCEPTS NO RESPONSIBILITY FOR THE DAMAGE OR LOSS OF EQUIPMENT OR GOODS LEFT ON THE PREMISES BEFORE AND AFTER A FUNCTION.

TERMS AND CONDITIONS

www.thearytoukley.com.au

(02) 4396 4855

Confirmation of Bookings

All clients hosting a function must be a member of The Ary Toukley. We require a minimum of 40 catered guests in a private function room to confirm your booking. Your booking is not confirmed until a \$300 deposit is received. We hold tentative bookings for fourteen (14) days only, if we do not receive confirmation and a deposit we will release the room without further notice. In accordance with the Registered Clubs Act 1976 Section 23, all events must be approved by the Board of Directors.

Confirmation

To confirm your booking we require a signed copy of the enclosed function booking form to be returned to us with the requested deposit of \$300. A receipt of payment will be available to you.

Security

A \$300 security fee will be charged for all functions which will cover the appointment of a security guard to ensure RSA is adhered to.

Bond

A \$200 bond is payable prior to your function. This bond will be refunded after your function if no additional cleaning is required, including food soiling in the carpet, and no damages are reported.

21st Birthdays

A \$500 refundable bond is payable with your final account one week prior to your event. This will be refunded in full following your function, providing no additional charges are incurred.

Signing In

All members will be required to show current membership. All guests will need to sign in under the Registered Clubs Act 1976.

Dress Rules

Dress Regulations apply.

Payment

The contract signatory is liable to pay all money due under this agreement. We do not provide credit. All catering accounts must be finalised with credit card or cash at seven days (7) before the date of your function. Beverage accounts must be paid at the completion of the event.

Pricing Policy

Whilst every effort is made to maintain prices printed in this package, they may change at the discretion of Management. Estimation of your event costs will be available if required. Invoicing of your event fourteen (14) days prior will confirm prices.

Final Numbers

The final numbers are to be confirmed at least seven (7) days before the event. This will be the guaranteed number. Increases are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number in attendance whichever is greater.

Minimum Numbers

Functions booked must have a minimum number of 40 catered guests.

Catering Menu Selection

Please choose your menus carefully. Quantities will be recommended for general consumption. Whilst every effort will be made to exceed you and your guests expectations, we cannot be responsible for over consumption, incorrect

Cancellations

In the event of cancellations the following terms will apply: - All cancellations must be in writing. - If an event is cancelled prior to three (3) months before the function date the deposit/bond will be refunded in full. - If an event is cancelled within three (3) months from the function date the deposit/bond will not be refunded. - Cancellation within seven (7) days of the event date will incur full cost.

Public Holiday Surcharges

A 15% surcharge will apply for all catering.

Duty of Care

Clients are responsible for any damage caused by their guests and contractors/ suppliers used for the event. We do not permit the use of confetti, rice, crepe paper, open flame candles or sprinkles within premises. No decorations are to be hung from the walls of Celebrations. No smoke or fog machines permitted. Decorators, contractors and suppliers hired must be fully insured and be able to provide a copy of their Public Liability Certificate of Currency. While all care will be taken, The Ary accepts no responsibility for the damage or loss of equipment or goods left on the premises before and after a function.

Time Extensions

All events are to be finished thirty (30) mins prior to the Club closing. All guests are required to vacate the premises before closing time.

Consumption of Food and Beverage

Club policy does not allow for any food to be brought onto the premises (special occasion cakes excluded eg. Wedding, birthday cake). We have extensive catering knowledge and can provide all food requirements. Club policy does not permit the removal of any food from the premises. Licensing law prohibits the consumption of beverages not purchased on premises.

Alcohol Gifts

Gifts in the form of bottled alcohol must be off the Club premises by 11pm and are not to be opened or consumed on the premises.

Delivery and Pick Up of Equipment

The Club must be notified in advance of all deliveries and collections made on behalf of the client. Payment for delivery of goods from third party operators must be arranged and made by the client in advance. Assistance in moving equipment will only be permitted if prior arrangement has been made and resources allocated to assist.

Contractors

A contractor agreement/booking form must be provided to the Function Co-ordinator prior to your event. Any special requirements or equipment requests by the contractor must be made with the Function Co-ordinator prior to the day of the Function.

Bar Tabs

Bar Tabs can be pre paid prior to your function or a credit card or cash may be given to your Function Co-ordinator at the start of your function.

Bar Closing Time

The Celebrations Bar will be closed a half an hour before function finish time. Setting Up We can't guarantee the availability of the room to allow you to set up the day or evening prior to your function, however closer to the date, your Function Co-ordinator will be able to advise you of an available access time. Please Note: All internal function rooms are strictly non-smoking.