



THE *Ary* TOUKLEY



CELEBRATIONS

AT THE ARY TOUKLEY

WWW.THEARYTOUKLEY.COM.AU



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 (not compatible with Apple Mac), 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

COVID CANCELLATION POLICY

The Ary Toukley will continue to be a COVID safe venue and adhere strictly to any current Public Health Orders relating to COVID 19. In the event that your event is severely affected by limitations of the Public Health Order, as published by NSW Health, at the Club's discretion we may refund up to 100% of any money paid upon request or give you the option to transfer your function to another date.

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 table cloths 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!



COCKTAIL MENU 1

Select 5 Choices - \$18

Select 6 Choices - \$22

Select 7 Choices - \$25

2 pieces of each choice per person served buffet style

Pointed sandwiches
Vegetable spring rolls
Mini quiche (veg available)
Fish cocktails
Moroccan spiced beef meatballs
Spiced Chicken pieces
Salt & pepper squid
Assorted pies
Sausage rolls
Teriyaki Chicken skewer
House Smoked Salmon mousse, crouton

Add ons @ \$3 / head

Assorted sweet treats (slices)



COCKTAIL MENU 2

MINIMUM MENU SPEND - \$18.00PP

COLD CANAPES \$3.00 EACH

Salmon rilette en croute, wasabi mayo
Beetroot cured Salmon, blini, crème fraiche
Oyster, gazpacho shooter
Sashimi Kingfish, eggplant, grapefruit
Seared Tuna tostada, aguachille, avocado
Assorted Sushi platter
Chicken terrine en croute, Dijon
Mini Yorkshire pudding, rare roast beef, horseradish, bush tomato

HOT CANAPES \$4.00 EACH

Bitterballen
Homemade Falafel, hummus
Prawn Cigar
Mushroom Arancini
Salt & pepper squid
Sticky crisp Pork Belly, apple salad
Mini Quiche Lorraine
Mini Vegetable Quiche
Gourmet Pie Selection
(we can meet dietary requirements)
Moroccan Chickpea Pie *(vegan)*
Moroccan Beef Sausage roll

SUBSTANTIAL CANAPES \$6.00 EACH

Grilled spiced lamb skewers, pomegranate
Teriyaki Chicken skewers, shallot
Miso Salmon skewer, shallot, radish
Achiote Chicken Taco
Battered Fish taco
Southern fried chicken slider, jalapeno, cheese, bacon

DESSERT CANAPES \$3.00 EACH

Assorted chocolate truffles
Frangipane Tarts with blueberry
Lemon Meringue pies
Deconstructed cheese cake, rhubarb
White chocolate and raspberry tart



GRAZING TABLE

OPTION 1

Add on to any Function Package Meal \$10.00pp

Frittata, grilled and marinated vegetables, cheeses, dips, cold cut meats, fresh and dried fruit garnishes, nuts, pretzels, crisps, salads, pointed sandwiches, crudites, bread and crackers

OPTION 2

Grazing table as your meal \$25.00pp

Larger assortment of Option 1 with more premium selections

OPTION 3

Dessert Grazing table @ \$15.00pp



CELEBRATION MENU

SELECTION OF 2 FROM EACH COURSE FOR ALTERNATE DROP

MAIN / DESSERT \$38 | ENTRÉE / MAIN \$44 | ENTRÉE / MAIN / DESSERT \$52 |

Served with house made focaccia

ENTREE OPTIONS

FROM THE LAND

Chicken terrine, tomato chutney, mustard fruits, crouton
Chicken 'bitterballen', Dijon, sauerkraut, soft herbs
Smoked chicken breast, mushrooms, soba noodles, Asian dressing, shallots
Prosciutto, baked ricotta, heirloom tomato and fennel salad
Crispy skin Pork belly, apple, watercress salad
Sticky BBQ Lamb ribs, corn, slaw, pickles

FROM THE SEA

Prawn bruschetta, apple, walnut, celery, apple cider dressing
Seared Scallops, cauliflower, bacon crumb
Sashimi kingfish, thai red curry, coconut
Blue swimmer Crab cakes, sweet corn, caviar, herb salad
Smoked salmon croquette, dill beurre blanc, herb salad
Prawn cocktail, marie rose, fish roe, flowers

VEGETARIAN

Heirloom tomato tart, caramelised onion, fetta
Mushroom Arancini, rocket, mustard mayo, parmesan
Tomato bruschetta, balsamic glaze, parmesan, baby herb salad
Pumpkin tart, beetroot, fig, fetta
Falafel salad, hummus, cauliflower tabbouleh, pickled cabbage (Vegan)

MAIN OPTIONS

FROM THE LAND

Pork Roast crackling, gravy, potato, pumpkin, mixed vegetables
Crispy skin chicken, potato rosti, mushroom puree, peas, lettuce, bacon
Braised beef cheek, heirloom carrot puree, snow pea, jus
Confit chicken leg, sweet potato mash, roasted fennel
Slow cooked Lamb rump, garlic yoghurt, sweet potato, pomegranate, herb salad
Confit duck leg, pickled apple, kipfler potato, caramelised eschalot, herbs

FROM THE SEA

Crispy skin Barramundi, Crushed kipfler, pea, broad bean, wasabi mayo
Crispy skin Salmon, green mango and papaya salad, herbs, cherry tomato, nam jim
Crispy skin Salmon - lightly smoked, labne, beetroot, sweet potato, herbs
Lobster Ravioli, cherry tomato, capers, garlic, lemon, herbs
Mixed Seafood risotto, lemon, herbs

VEGETARIAN

Pumpkin gnocchi, sage, cashew, seeds, herbs, parmesan
Beetroot risotto, caramelised fennel, goat's cheese
Eggplant Lasagne, carrot puree, kale salad
Lentil, sweet potato, eggplant curry, rice, yoghurt, pappadum
Spiced Cauliflower Steak, lemon, pomegranate, garlic yoghurt, herb salad

DESSERT OPTIONS

Eton mess, berries, lemon curd, meringue
Honey Panna cotta, almond cake, poached pear
Dark chocolate rocky road
Modern day trifle, orange, almond and chocolate
Vanilla Panna cotta, seasonal fruits
Blueberry, frangipane tart, berry compote, Chantilly



BUFFET MENU

BASIC - 2 OF EACH SELECTION \$45 (Excludes seafood)

PREMIUM - 3 OF EACH SELECTION \$55 (Excludes seafood)

SUPERIOR - 2 OF EACH SELECTION + ADDITION OF SEAFOOD OPTIONS \$65

Bread rolls + butter (everyone)

SALADS

Coleslaw, lemon, yoghurt, herbs

Pasta Salad, basil pesto, pumpkin, seeds, rocket

Potato, bacon, seeded mustard

Waldorf Salad, lettuce, apple, celery, walnut

Prosciutto, baked ricotta, heirloom tomato and fennel

Caesar Salad

MAINS

Lemongrass Chicken, papaya salad

Chermoula spiced Chicken, garlic yoghurt

Roast Pork loin, crackling, gravy

Lamb rump, sweet potato, pickled onion, chimichurri

Beef cheeks, heirloom carrots

SIDES

Cauliflower cheese

Roasted Vegetables, garlic confit, herbs

Sweet potato and cabbage gratin

Charred Broccolini, capers, lemon, hazelnuts

DESSERT

Fruit Platter

Tiramisu

Mini Pavlova, lemon curd, berries

Sticky date pudding, butterscotch, Chantilly

SEAFOOD OPTIONS

SALAD

Waldorf Salad with Tiger prawns

House hot smoked Salmon, potato, fresh herbs, lemon yoghurt

MAINS

Crispy skin Salmon, nam jim, cherry tomato

Market white fish, curry sauce, noodles



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



MEETINGS

CONTINUOUS TEA AND COFFEE **Per Person** \$4.00

MORNING/AFTERNOON TEA:

- Danishes \$4.50
- Scones, jam and cream \$4.50
- Assorted cream biscuits (2) \$2.50
- Fresh Fruit Platter \$6.50

LIGHT LUNCH:

- Assorted sandwiches & wraps (1/2 a wrap and full sandwich pp) \$9.00
- Finger food (2 pieces) \$3.00
- (4 pieces) \$6.00
- (6 pieces) \$9.00
- (8 pieces) \$12.00

Mini spring rolls, mini pies, sausage rolls, vegetable spring rolls, fish cocktails, samosa, dim sims.

MEETING PACKAGE: **Per Person** \$23.00
(minimum 15 people)

CONTINUOUS TEA AND COFFEE

MORNING TEA:

Scones, jam and cream or danishes

LUNCH:

Assorted wraps and sandwiches

Two selections of finger food

Fresh fruit



CELEBRATION OF LIFE

\$15 PER PERSON

Light Refreshments

Assorted sandwiches

Hot Finger Food - Select 3 choices

2 pieces of each per person

- Sausage rolls
- Mini pies
- Vegetable spring rolls
- Fish cocktails
- Vegetable samosas
- Dim sims

Tea and Coffee



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

BOWL AND NIBBLE: \$13.00PP

2 hours of lawn bowls
with cheese, dip & crudities platters

BOWL & GRAZE: \$23.00PP

2 hours of lawn bowls with hot finger food platters

BOWL & DINE: \$5.00PP

2 hours of lawn bowls and reserved seating in Mason's Place or ZIVA (QR table ordering available).

Bookings essential.

Minimum of 10 people required for Bowl & Graze and Bowl & Nibble.

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



FUNCTIONS BOOKING FORM

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 _____

Given Name _____ Surname _____

Address _____

Email _____

Phone _____ Mobile _____

Signature _____ Date _____

Name _____

Deposit Paid \$ _____ Date _____

Signed _____



External Contractors: Name _____ Contact _____

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.

www.thearytoulkley.com.au (02) 4396 4855  

CELEBRATIONS AT THE ARY

TERMS AND CONDITIONS

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.

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 menu selection or quantities ordered by you. Additional charges will apply for extra catering provided. Consideration will need to be given to your guests needs and any special dietary requirements prior to your menu selection. Please discuss your catering needs and quantities with your Function Co-Ordinator.

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.

COVID Cancellation Policy

The Ary Toukley will continue to be a COVID safe venue and adhere strictly to any current Public Health Orders relating to COVID 19. In the event that your event is severely affected by limitations of the Public Health Order, as published by NSW Health www.health.nsw.gov.au, at the Club's discretion we may refund up to 100% of any money paid upon request or give you the option to transfer your function to another date.

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.



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