



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

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- 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
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CELEBRATIONS TERRACE

Wedding Ceremony Hire Fee - \$150

BREAK OUT ROOM

- Room Hire \$60
- Maximum seating capacity 12 guests
 - Air conditioned
 - Data Projector

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 Finger Food

Served buffet style
Minimum 40 guests

Cocktail Menu 1 - \$24.00pp

Choice of 5

Mini beef pie, paris mash
Vegetarian spring roll, house sweet chilli
Mini samosa, mango and coriander chutney
Fish Cocktail, tartare sauce
Kentucky fried chicken, sriracha mayo
Mini bruschetta, parmesan
Squid and chorizo lollipops, chimichurri
Mini margarita pizza

Additional Selections: \$6.00 each

Cocktail Menu 2 - \$32.00pp

Choice of 5

Tempura prawn, nam jim sauce
Satay chicken skewer, tangy peanut sauce
Atlantic salmon potato croquette, herb mayo
Mushroom arancini black garlic aioli
Prawn cocktail with chiffonade lettuce shot glass
Rare Thai beef salad Asian spoon crispy noodle
Beetroot cured salmon avocado mousse crostini
Buffalo chicken wing ranch dipping sauce
Grilled veg and halloumi skewer
Lamb kofta ball with garlic yogurt dipping sauce
Pumpkin spinach feta frittata
Prosciutto wrapped macerated rock honey
Chicken and leek asparagus mini vol-au-vents
King prawn rice paper roll with ginger nuoc cham

Additional Selections: \$8.00 each



Platters

Minimum 40 guests

\$65.00 each

Seasonal fruit
 Selection of mixed wraps
 Selection of mixed French baguette
 Selection of mixed sandwiches
 Grilled marinated veg
 Crudites and dips
 Dips, cracker and marinated olives
 Asian mix entrée
(samosas, curry puffs, honey chicken, spring rolls)

\$80 each

Local and imported cheese selection, dried fruits, nuts
 Charcuterie - cured meats, cheese, berries
 Slice meat platter, olives, pickles
 Smoked salmon, kalamata olives and labne
 Mixed slices and cakes (30)
 Chocolate dip, marshmallow, strawberry

\$55 each

Scones, jam and cream (30 halves)

*Total minimum spend \$960



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

Margarita

Meat Lover

Chicken and Bacon

Pumpkin and Spinach

Vegetarian Supreme

Add on Dessert Pizza \$6.00pp

Nutella, Marshmallows and Strawberries



Noodle Box Buffet

Minimum 40 guests. \$25.00pp

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*



Classic Buffet

Minimum 40 guests. \$25.00pp.

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 Spice Chicken Maryland

Add roast potato and pumpkin sides for \$3.00pp



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 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 tart, 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 supreme, soft polenta, Dutch carrot, asparagus and baby peas, parsnip chips and jus

Herb crumbed pork cutlet, potato and bacon salad, braised fennel, 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 Leigh-Anne Morris on 4396 4855 or email functions@thearytoulkey.com.au

MASON'S PICNIC BOXES

\$65.00 each

Seasonal fruit

Asian mix entrée

Selection of mixed wraps

Selection of mixed french baguette

Selection of mixed sandwiches

Grilled marinated veg

Crudites and dips

Dips, cracker and marinated olives

\$80.00 each

Local and imported cheese selection, dried fruits, nuts

Charcuterie - cured meats, cheese, berries

Slice meat platter, olives, pickles

Smoked salmon, kalamata olives and labne

Mixed slices and cakes (30)

Chocolate dip, marshmallow, strawberry



COCKTAIL Menu 1 Party package

\$1850 FOR 50 GUESTS

Package Includes:

*Celebrations Function Room for 5 hours, including set up,
cleaning, staffing & linen table cloths*

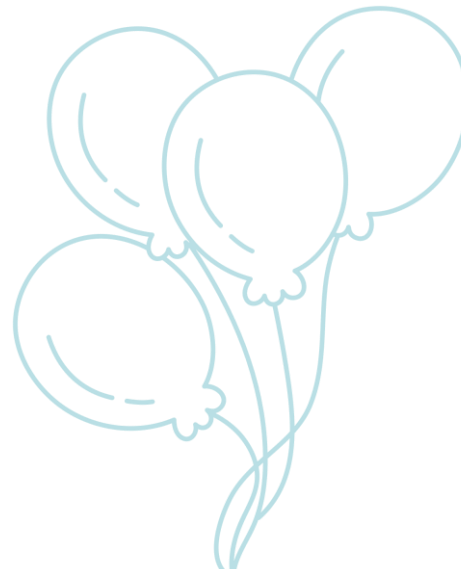
Cocktail Menu 1 Finger Food Buffet for 50 guests

8 bunches of helium balloons in your choice of colours

Security

Additional Guests: \$24.00pp

**ADDITIONAL PACKAGES &
PACKAGE UPGRADES AVAILABLE**



COCKTAIL MENU 2 PARTY PACKAGE

\$2250 FOR 50 GUESTS

Package Includes:

*Celebrations Function Room for 5 hours, including set up,
cleaning, staffing & linen table cloths*

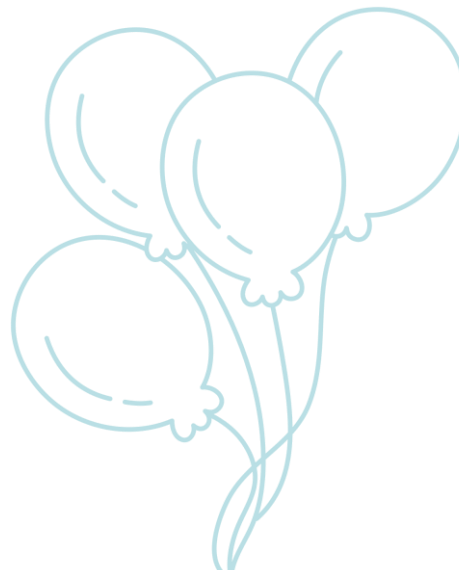
Cocktail Menu 2 Finger Food Buffet for 50 guests

8 bunches of helium balloons in your choice of colours

Security

Additional Guests: \$32.00pp

**ADDITIONAL PACKAGES &
PACKAGE UPGRADES AVAILABLE**



PIZZA BUFFET Party package

\$1900 FOR 50 GUESTS

Package Includes:

*Celebrations Function Room for 5 hours, including set up,
cleaning, staffing & linen table cloths*

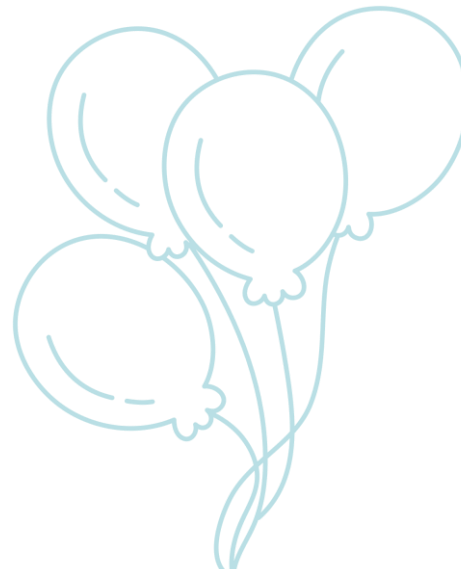
*Pizza Buffet with a choice of 5 Pizzas to be served buffet style
with garlic bread focaccia and house salad*

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

\$1900 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*

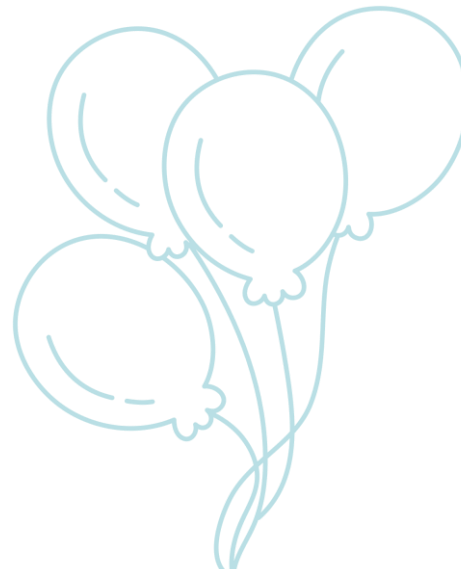
8 bunches of helium balloons in your choice of colours

Security

Additional Guests: \$25.00pp

**ADDITIONAL PACKAGES &
PACKAGE UPGRADES AVAILABLE**

THE *Ary*
TOUKLEY



CLASSIC BUFFET
Party package

**\$1900 FOR
50 GUESTS**

Package Includes:

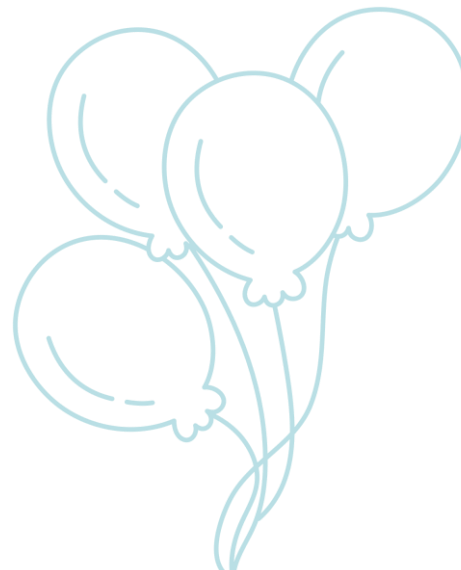
*Celebrations Function Room for 5 hours, including set up,
cleaning, staffing & linen cloths*

*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: \$25.00pp

**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 \$ _____ 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.

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.