



ST. GEORGE  
LEAGUES CLUB

# FUNCTION PACKAGES

*Creating lasting memories*



# WELCOME

Thank you for considering St. George Leagues Club for your next function.

Whether you're celebrating a milestone birthday, anniversary, gala dinner, conference or more, you'll find a space and catering package to suit your style and budget.

You and your guests will find plenty of free onsite parking for a convenient and stress-free arrival, and welcoming staff to create a relaxed ambience so everyone can focus on having a great time.

Create cherished memories that will last a lifetime right here at St. George Leagues Club.

"The most successful event our committee has ever put on. Nothing was too much trouble, very responsive and all with a smile."

**BRUCE, FAMILY OF LEAGUE**

"Huge thanks for a fantastic night. The food was top class, and the staff attentive and helpful. I would certainly recommend St. George Leagues Club and will come back again."

**MERILYN, 60TH BIRTHDAY**

"The food and service were perfect, thank you. We will have another event with you later in the year."

**CATH, SCENIC TOURS**



# MAHOGANY

Boasting large windows for natural light or to admire the night sky, the Mahogany Room is the Clubs most exclusive function space. Guests will enjoy ultimate privacy with dedicated bar and bathroom facilities as well as lift access. The room size is 270sqm and the height is 2.65m.



**COCKTAIL**

**180**



**BANQUET**

**120-130**



**CABARET**

**70-80**



**THEATRE**

**150**

**HALF DAY** \$500

**FULL DAY** \$600





# THE GRANGE

The Grange is the largest and most versatile room for any occasion. It offers a private outdoor terrace, dedicated bar facilities, easy access off the main foyer via lift or stairs, and televisions throughout to display a slideshow. The room size is 500sqm and the height is 3.2m.



**COCKTAIL**

**300**



**BANQUET**

**130-150**



**CABARET**

**80-90**

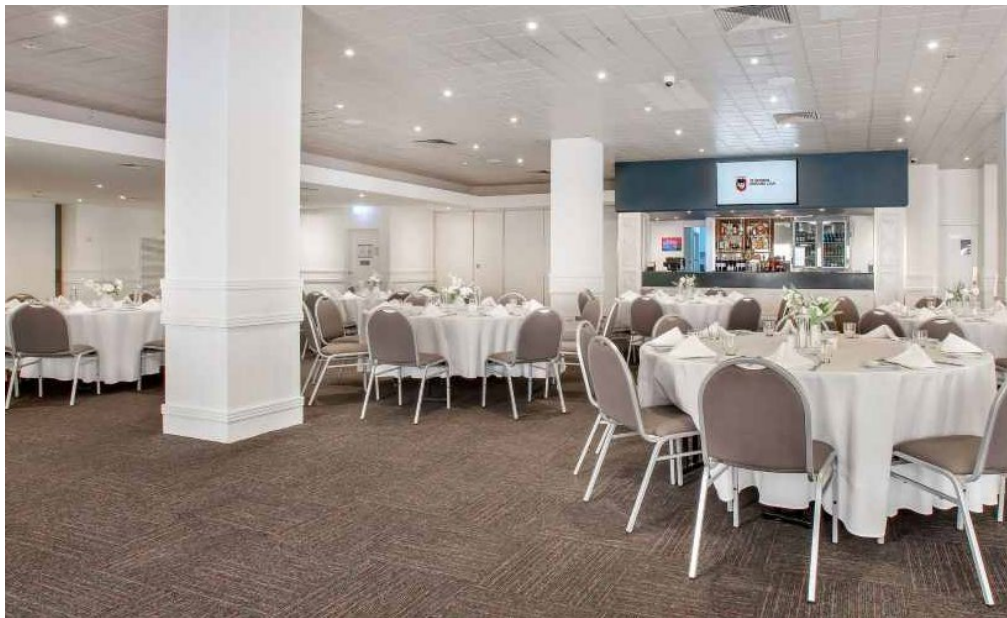


**THEATRE**

**200**

**HALF DAY \$450**

**FULL DAY \$550**





# SPIRIT OF THE RED V MUSEUM

Dragons fans can celebrate their milestone birthday or anniversary surrounded by 100 years of Red V pride. Even if you don't support the Dragons, it's still an impressive space ideal for cocktail parties and corporate functions. The museum boasts a dedicated bar and bathroom facilities for privacy, as well as an outdoor terrace. The room size is 300sqm and the height is 2.4m.



COCKTAIL

150



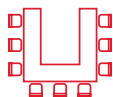
BANQUET

40



THEATRE

80



U-SHAPE

20

**HALF DAY** \$350

**FULL DAY** \$450





# TEAM OF THE CENTURY

Perfect for corporate meetings and presentations as well as small gatherings looking for a private space. The room is decked out in the Dragons team list from the last 100 years, and offers private bathroom facilities for guests. The room size is 105sqm and the height is 2.4m.



**COCKTAIL**

**60**



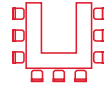
**BANQUET**

**50**



**THEATRE**

**50**



**U-SHAPE**

**30**

**HALF DAY \$300**

**FULL DAY \$350**



## NEED EXTRA SPACE?

The Spirit of the Red V Museum and Team of the Century can be hired together. Perfect for overflow, a breakout room or green room.

Half Day \$550

Full Day \$600



# SHARE MENU

For informal sit-down dinners and luncheons. Select three entrées, two mains and two desserts to be served to the middle of the table and shared among guests.

**TWO COURSES** \$80 per person

**THREE COURSES** \$89 per person

## ENTRÉE

Brioche, crab and prawn remoulade, celery salt

Tomato and green olive tostada, Persian fetta, basil, dolce vita balsamic **VG**

Chicken karaage, wasabi mayo, toasted sesame

Chilled Australian tiger prawns, Marie Rose sauce

Wagyu bresaola carpaccio, arugula, grana padano **GF**

Beetroot cured salmon, crème fraiche, cappers, pickled cucumber **GF, DF**

Heirloom carrots, stracciatella, maple, macadamia nut and chilli dukkha **GF, VG**

## MAIN

Chermoula spiced lamb shoulder, pomegranate, mint yoghurt **GF**

Beef sirloin, grainge MB2+ kosha salt, red wine jus **GF, DF**

Crispy skin pork belly, apple mustard ketchup, jus **GF, DF**

Crispy skin barramundi fillet, flying fish beurre blanc **GF**

Za'atar spiced chicken Maryland, labneh, lemon oil **GF**

## Sides to accompany mains

Roasted chat potatoes, crumbled fetta, rosemary salt **GF, VG**

Charred broccolini, chilli salt and lemon zest **GF, DF, VG**

Heirloom carrots, manuka honey glaze, hazelnut crumb **VG**

Creamy potato puree, truffle oil **VG**

Rocket salad, roasted onions, pecorino, lemon **GF, VG**

**GF** gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



## DESSERT

Chocolate mousse shots, sour cherry, biscuit crumb **VG**

Lemon curd and meringue tartlet **VG**

Pavlova, fresh strawberries, passionfruit compote **GF, VG**

Assortment of soft and hard cheeses, dry fruits and nuts, crackers, grapes, quiche paste and strawberries **DF**



# ALTERNATE SERVE MENU

For formal sit-down dinners and luncheons. Select two items from each course to be served as an alternative drop.

**TWO COURSES** \$60 per person

**THREE COURSES** \$70 per person

## ENTRÉE

Salt and togarashi calamari, green onions, lime aioli **GF**

Wild mushroom and truffle arancini, smoked tomato relish, parmesan dust **VG**

Beetroot cured salmon crudo, avocado crema, crispy capers, dill and citrus dressing **GF**

Gnocchi formaggio, parmesan, pecorino, gorgonzola sauce **VG**

Chicken karaage, slaw, toasted sesame, kewpie mayo

Accompanied by warmed dinner roll, salted butter

## MAIN

Braised lamb shoulder, colcannon mash, semi dried tomato tapenade, rosemary jus **GF**

Chicken Scaloppini, white wine and cream sauce, sautéed mushrooms, creamy mash, broccolini florets **GF**

Oven baked market fish fillet, romesco sauce, roasted potatoes, rocket and salsa verde **GF, DF**

Crispy skin pork belly, creamed and roasted cauliflower, crispy kale **GF**

Braised beef cheek, creamy Paris mash potato, charred onions and red wine jus **GF**

Roasted cauliflower, hummus, olives, crispy kale **VG**

## DESSERT

Lemon curd and meringue tartlet **VG**

Sticky date pudding, brandy caramel sauce, double cream **VG**

Pavlova, fresh strawberries, passionfruit compote **GF, VG**

Belgium chocolate panna cotta, raspberries, fairy floss **GF, VG**

**GF** gluten free **DF** dairy free **V** vegetarian **VG** vegan on request





# CANAPÉS

Perfect for informal standing room events for guests to eat, drink and mingle.

**CLASSIC** \$40 per person – Selection of five hot or cold canapés

**DELUXE** \$45 per person – Selection of five hot or cold canapés + one substantial

**PREMIUM** \$55 per person – Selection of five hot or cold canapés + two substantial

**OPTIONAL EXTRAS** \$7 per canapé \$10 per substantial \$6 per sweet treat

## COLD

Tomato, olive and buffalo fetta tostada **VG**

Goat's cheese and caramelised onion tart **VG**

Sydney rock oysters, green onion, flying fish roe **GF, DF**

Brie, cranberry and prosciutto crostini

Smoked salmon, crème fraîche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoisin sauce **DF**

## HOT

Sea scallops, cauliflower crème, pine nut salsa **GF**

Prawn toast, black vinegar chilli dipping sauce

Barbecue lamb kofta, cucumber and mint salsa, yogurt dressing **GF**

Cauliflower popcorn, sesame, sticky gochujang sauce, kewpie mayo **GF, DF, VG**

Pork and fennel mini sausage rolls, smoked tomato relish **DF**

Persian fetta and spinach puffs **VG**

Spiced red lentil fritters, green yoghurt **VG**

Wild mushroom and truffle arancini, parmesan dust, aioli **VG**



## SUBSTANTIAL

Prawn bun, spicy mayo, pickled cucumber **DF**

Wagyu beef cheeseburgers, pickles, American cheese, Coney Island sauce

Mini fish tacos, jalapeno, slaw, mayonnaise **DF**

Pork belly bites, green onion, salted chilli caramel **DF**

Barbecue Balinese style chicken skewer, lemongrass, turmeric, and ginger **GF, DF**

## SWEET TREATS

Mini cupcakes **VG**

Bambino cones **VG**

Lemon meringue tartlets **VG**



# CELEBRATION STATION

Elevate your guest experience by treating them to something a little extra. Served as a live food station for guests to help themselves.

## FRESH SEAFOOD

**\$150 per platter**

Freshly shucked Sydney rock oysters, smoked salmon, local cooked prawns and selection of condiments **GF, DF**

## CHEESE BOARD

**\$22 per person**

Assortment of soft and hard cheeses, dry fruits, nuts, crackers, grapes, quiche paste, strawberries and selection of condiments

## CHARCUTERIE BOARD

**\$22 per person**

Prosciutto, salami, gypsy ham, Danish salami, olives, cornichons, peppers, baguettes, pita, sourdough and selection of condiments

## SPANISH PAELLA

**\$22 per person**

Spanish seafood paella with local seafood, chicken and chorizo slowly cooked with bomba rice, smoked paprika and saffron served with garden leaf salad, lemon and aioli **GF, DF**

## PULLED CHICKEN GNOCCHI

**\$22 per person**

Pulled chicken gnocchi, with pesto cream and Grana Padano

## CHOCOLATE HEAVEN

**Price on application**

Milk chocolate fountain with a selection of fresh fruits, marshmallows and wafers

**GF** gluten free **DF** dairy free **V** vegetarian **VG** vegan on request

## SIGNATURE LIVE STATION PACKAGE

**\$99 per person**

Carvery

Your choice of two meats: lamb, beef, pork, or chicken

Freshly baked bread rolls

Served with condiments: mustard, gravy, mint jelly, butter

Spanish Paella

Chicken and chorizo, bomba rice, lemon

Qattro Formaggi Gnocchi (V)

Four cheeses, parmesan, speck

## LUXURY LIVE STATION PACKAGE

**\$120 per person**

Includes everything in Option 1, plus:

Seafood Station

Fresh prawns, Marie Rose sauce, freshly shucked oysters





# CONFERENCE PACKAGES

For business meetings and corporate seminars.

## MORNING TEA

**\$22 per person**

Freshly baked muffins and assortment of biscuits **DF, VG**

Mini ham and cheese croissants and assortment of mixed quiche

Fresh seasonal fruit platter **GF, DF, VG**

Selection of teas, coffee and fresh fruit juice

## HOT LUNCH BUFFET

**\$35 per person**

Freshly baked bread rolls

Chicken scaloppini, mushroom, white wine and cream

Rigatoni pasta, tomato, chilli, basil and olives and parmesan cheese **V**

Basil pesto potato salad **GF, DF**

Seasonal green leaf salad with balsamic dressing **GF, DF**

## AFTERNOON TEA

**\$22 per person**

Traditional finger sandwiches and wraps

Scones served with strawberry jam and cream

A selection of sweet petite cakes

Selection of teas, coffee and fresh fruit juice

## OPTIONAL EXTRAS

Mini granola pots with yoghurt and berry compote

**\$9 per person**

Fresh seasonal fruit cups

**\$9 per person**

Selection of mini pastries

**\$7 per person**

Freshly baked mini croissants

**\$7 per person**

Assortment of mini Danishes

**\$7 per person**

Toasted banana bread

**\$7 per person**

**GF** gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



## BUNDLE & SAVE

### MORNING TEA PACKAGE

**\$50 per person**

Includes morning tea and hot lunch buffet

### AFTERNOON TEA PACKAGE

**\$50 per person**

Includes hot lunch buffet and afternoon tea

### ALL DAY PACKAGE

**\$70 per person**

Includes morning tea, hot lunch buffet and afternoon tea



# GRAZING PLATTERS

Perfect for a casual dining experience, these platters are served as a live food station for guests to help themselves. Serves approximately ten guests.

## AMERICAN DINER PLATTER

**\$160 per platter**

Hot BBQ buffalo chicken wings, wagyu cheeseburger sliders, mini hot dogs with ketchup and mustard

## ORIENTAL PLATTER

**\$160 per platter**

Peking duck spring rolls, steamed seafood dumplings, Thai chicken satay skewers and condiments **DF**

## CHEF'S SELECTION PLATTER

**\$150 per platter**

An assortment of party favourites, such as sausage rolls, party pies and more.

## ARTISAN CHEESE PLATTER

**\$130 per platter**

Farmhouse cheese, quince paste, grapes, dried fruits, crackers, lavosh **VG**

## ANTIPASTO PLATTERS

**\$130 per platter**

Selection of cured meats, olives, marinated vegetables, artisan breads **GF, DF**

## MIDDLE EASTERN DIP PLATTER

**\$70 per platter**

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread **VG**

## GOURMET SANDWICHES AND WRAPS

**\$130 per platter**

A selection of gourmet filled sandwiches and tortilla wraps  
Gluten free options on request +\$4 per person

## MEDITERRANEAN PLATTER

**\$190 per platter**

Marinated lamb and chicken skewers, pita bread, Tzatziki, olives and feta

## DESSERT PLATTER

**\$130 per platter**

Array of mini pavlovas, bambino ice cream cones, chocolate mousse and sour cherry shots **VG**

## FRUIT PLATTER

**\$100 per platter**

Selection of seasonal fruit **GF, DF, VG**



**GF** gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



# PACKAGE INCLUSIONS

The basics are covered in the room hire fee to celebrate your event and create lifelong memories.



Smart screen and microphone for speeches or award presentations.



Lectern, whiteboard and flipchart available for corporate events.



Room setup, including tablecloths, napkins and table numbers, so you don't have to lift a finger and can focus on enjoying your event.



AV connectivity to play your favourite songs or display a photo slideshow.



Professional and dedicated team of event specialists to help you plan an amazing event.





## OPTIONAL EXTRAS

**Elevate your event to the next level to give your guests something to talk about for months to come. Price available on request. Alternatively you can hire your own.**

- Decorations such as large balloon displays to create that WOW impact on arrival.
- Walk the red carpet giving guests the VIP treatment worthy of the Oscars.
- Dance floor to party all night long.
- Chair covers with your choice of coloured sash to match your colour scheme.
- Capture fun moments at the photobooth with photos printed with your event name.
- Professional DJ playing songs on request to get the crowd singing and dancing.
- Accent lighting to highlight the stage or dance floor to add a touch of drama and prestige.
- Stage for award presentations or for the band to stand out.



# NEXT STEPS

Thank you again for considering St. George Leagues Club for your next function.

The booking process is super simple, and the experienced functions team are here to help and guide you every step of the way.



1.

## BOOK A SITE VISIT

A team member will walk you through a tour and discuss the options face to face.



3.

## BOOKING CONFIRMATION

A signed Booking Form confirms your function date and acceptance of the Clubs T&Cs.



5.

## FINALISE EVENT DETAILS

The Functions team work with you to confirm guest numbers and catering 14 days prior to the function date.



7.

## ENJOY YOUR EVENT

Sit back and enjoy your event, the Functions team do all the hard work on the day.



2.

## SAVE THE DATE

Your preferred date is held as a tentative booking for 14 days to give you time to think it over.



4.

## DEPOSIT

A deposit equal to the total room hire fee secures the room making it unavailable to anyone else.



6.

## FINAL PAYMENT

Provide your final payment ten days prior to the function date.



# TERMS & CONDITIONS

## Eligibility & Responsibilities

The person making the booking ("the organiser") is responsible for ensuring all guests, including minors under 18 years of age, comply with all St George Venues policies and relevant legislation. Guests must adhere to Club rules at all times. The organiser will be held accountable for all breaches, damages, or misconduct caused by their party.

St George Venues reserves the right to verify the ages of minors at any time.

## Responsible Service of Alcohol (RSA)

Alcohol will not be served to minors or intoxicated persons. Management reserves the right to refuse service and/or remove any guest from the premises to ensure compliance with RSA obligations. Failure to comply may result in the event being suspended or terminated without refund.

## Access and Identification

All non-members must sign in upon entry and present a valid form of identification (Driver's Licence, Photo Card, or Passport). Non-members residing within 5 km of the Club may sign themselves in but must still provide valid identification.

Any falsification of information or identification will result in immediate denial of entry. The organiser may be held liable for any issues arising from such actions.

## Booking & Payment

Tentative bookings must be confirmed within 14 days. A \$500 deposit is required to secure the booking and will be deducted from the final bill.

Payments may be made via cash, credit card, or direct deposit. Proof of payment must be provided upon request.

## Payment Deadlines

- Deposit: Within 14 days of confirmation
- Menu Selection & Minimum Numbers: 21 days prior
- Second Payment: 14 days prior
- Final Numbers: 7 days prior
- Final Payment: 5 days prior
- Bar Tab Payment: Day of event

Late changes or increases in guest numbers may incur additional fees. Failure to meet payment deadlines may result in cancellation of the event at the venue's discretion.

## Cancellation Policy

- 30+ days prior: Full deposit refunded
- 14–29 days prior: 50% deposit refunded
- Within 13 days: Deposit non-refundable

## Event Management

St George Venues reserves the right to move or cancel functions due to unforeseen operational circumstances, including maintenance, safety issues, or emergencies. Where possible, clients will be offered an alternative room, revised date, or refund.

## Food & Beverage

Outside food or beverages are strictly prohibited except for celebratory cakes (single or multi-tier). All cakes must be commercially prepared. Cakes requiring refrigeration or heating must be approved in advance.

## Dietary Requirements & Allergies

Dietary requirements and allergies must be provided in writing at least 7 days prior to the event. While the venue will make every reasonable effort to accommodate notified dietary needs, our kitchens handle common allergens and we cannot guarantee an allergen-free environment. Guests with severe allergies are requested to notify the Event Host on arrival. The venue cannot accept liability for adverse reactions where dietary information is not supplied by the due date, is incomplete/incorrect, or where cross-contact cannot be fully eliminated.

## Damages

The organiser is financially responsible for any damage caused by guests or external suppliers. An itemised damage report and invoice will be provided within 14 days of the event.

## Function Times

Events may not begin before 10:00 am unless prior approval is granted at least 30 days before the event. Half-day bookings (five hours or less including setup) and full-day bookings (five hours or more including setup) must adhere to agreed timeframes. Additional time may incur extra charges.

## 16th, 18th & 21st Birthday Events

Security personnel may be required for 16th, 18th, and 21st birthday events at the discretion of the venue. Security must be arranged through the Club at a cost of \$300 per event.

All minors must be escorted to and from the Function Room by a parent or guardian. Once inside the room, minors remain the responsibility of the organiser for the duration of the event. Minors must not enter bar areas or restricted spaces at any time.

Failure to comply with supervision or RSA requirements may lead to immediate event shutdown.

## Venue Policies & Safety

Price increases exceeding 5% due to food, beverage, or labour costs will be communicated in writing at least 30 days before the payment deadline. Clients may cancel within 7 days of receiving notice without penalty.

## Dragons Home Games

Events may be affected by Dragons home games (March–September). St George Venues will notify clients upon release of the NRL draw in November and assist with alternative arrangements if required.

## No Smoking or Vaping

Smoking and vaping are strictly prohibited inside the venue. Guests who fail to comply will be asked to leave.

## Fire Brigade Call-Out Fee

If the fire brigade is called due to an incident arising from the event or attendees, the organiser is responsible for the call-out fee, payable on the night.

## Public Holiday Trading Conditions

Functions held on Public Holidays incur a 15% surcharge. This surcharge applies to all Food & Beverage packages, bar tabs, etc. Minimum spend requirements and staffing levels may be adjusted to reflect trading conditions and award rates. All applicable surcharges and requirements will be confirmed in the event order/confirmation.

## Decorations, Equipment & Cleaning

All decorations, styling, and equipment must be approved by the venue. Confetti, glitter, smoke machines, open flames (other than cake candles), or adhesives that damage surfaces are not permitted unless authorised in writing. Additional cleaning or repair fees may apply for unapproved items or excessive mess.

## Liability & Personal Property

St George Venues accepts no responsibility for loss, theft, or damage to personal items before, during, or after the event. To the extent permitted by law, the venue's liability is limited to the amounts paid by the client for the event.

## Amendments to Terms and Conditions

St George Venues reserves the right to amend these Terms and Conditions at any time without prior notice.

## Agreement

By paying your deposit or otherwise confirming your booking, you acknowledge and agree to abide by these Terms and Conditions.



## CONTACT



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