



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



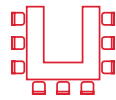
BANQUET

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



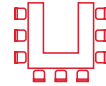
BANQUET

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 fraîche, 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 fraiche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoi sin 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 mair rose, 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**

LIVE 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





LIVE STATION PACKAGES

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

+20 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

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

\$160 per platter

ORIENTAL PLATTER

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

\$160 per platter

CHEF'S SELECTION PLATTER

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

\$150 per platter

ARTISAN CHEESE PLATTER

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

\$130 per platter

ANTIPASTO PLATTERS

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

\$130 per platter

MIDDLE EASTERN DIP PLATTER

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

\$70 per platter

GOURMET SANDWICHES AND WRAPS

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

\$130 per platter

MEDITERRANEAN PLATTER

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

\$190 per platter

DESSERT PLATTER

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

\$130 per platter

FRUIT PLATTER

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

\$100 per platter



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.



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



(02) 9587 1022



124 Princes Highway, Kogarah NSW 2217



events@stgeorgeleagues.com.au



STGEORGELEAGUES.COM.AU



Information was correct at time of printing. Printed October 2024. Images for advertising purposes only.
Terms and conditions apply.