



Inclusions


AV
Microphone, Background Music and TV Screens to display tributes of your loved one.

SET UP
Simple table décor, linen, combination of high and low top tables for guest comfort, tribute table to display flowers and photographs of your loved one.

EVENT TEAM
Dedicated and professional team to help you plan an amazing event and ensure everything runs smoothly on the day.

Contact

Our Events Team strive to accommodate your needs wherever possible, and can make adjustments if needed. Get in touch today to discuss further and arrange a site visit.

-  (02) 9587 1022
-  events@stgeorgevenues.com.au
-  124 Princes Highway
Kogarah NSW 2217
-  STGEORGELEAGUES.COM.AU



Information was correct at the time of printing. Terms and conditions apply.



**ST. GEORGE
LEAGUES CLUB**



Honouring your loved one

CELEBRATION OF LIFE PACKAGES

Spaces

Choose a room that captures the significance of your loved one.

MAHOGANY 130 SEATED | 180 STANDING



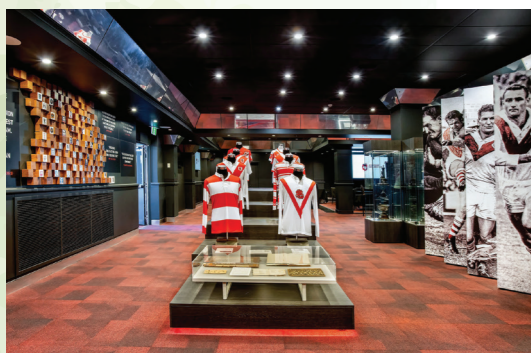
For a peaceful and intimate setting, the Mahogany offers complete privacy with dedicated bathroom and bar facilities as well as natural light streaming through the large windows.

THE GRANGE 150 SEATED | 300 STANDING



The Grange offers ample room for guests to share stories of your loved one. It features integrated AV for a slideshow tribute, outdoor terrace for fresh air and dedicated bar facilities.

SPIRIT OF THE RED V MUSEUM 50 SEATED | 150 STANDING



If your loved one was an avid Dragons fan, honour their passion for the game surrounded by 100 years of memorabilia from their sporting heroes.

Packages

Celebrate your loved ones life with our Legacy Package at an affordable price. Alternatively, you can choose items from our Grazing Platters.

LEGACY PACKAGE \$24 PER PERSON

CHOOSE 7 ITEMS | MINIMUM 30 PEOPLE

Fish Cocktails | Spring Rolls | Curry Puffs | Cheese & Spinach Triangles | Crumbed Chicken Tenders | Salt & Pepper Calamari | Sausage Rolls | Party Pies | Mixed Assorted Quiches | Hot Chips With Aioli

GRAZING PLATTERS

SERVES APPROXIMATELY 10 GUESTS

AMERICAN DINER | \$150

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

ORIENTAL PLATTER | \$150

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

CHEF'S SELECTION | \$140

An assortment of hot finger foods served with condiments

ARTISAN CHEESE | \$120

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

ANTIPASTO | \$120

Selection of cured meats, olives, marinated vegetables, artisan breads **VG**

MIDDLE EASTERN DIP | \$60

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread **GF, DF**

GOURMET SANDWICHES AND WRAPS | \$120

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

DESSERT | \$120

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

FRUIT | \$90

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

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

