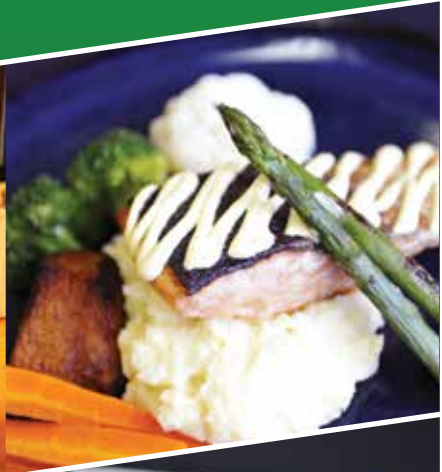




# Weddings





## ABOUT US

Conveniently located in the heart of Upper Mount Gravatt, the Carson Room is the ideal venue for your corporate event, wedding or celebration.

The Carson Room is now fitted with state of the art conferencing equipment including a 5,500 ANSI Lumens overhead projector, automatic 110 inch drop down screen, WiFi, wireless microphone, mobile white boards and flip charts to enhance your conferencing experience.

Catering for up to 160 guests, the fully air-conditioned Carson Room is a licenced venue and offers in-house catering, off street parking and a dedicated events team who are ready to exceed your expectations

While our standard catering packages offer a great range of options, our friendly staff are ready to create a catering and beverage package to suit your personal requirements and budget.

**Contact our events team today and we will assist you with every detail to ensure your function or event is successful and enjoyable.**



## ROOM HIRE RATES - CARSON ROOM

**Monday - Sunday**  
8am - 11pm

\$300 for first 4 hours  
plus \$100 per hour (additional)

**Sunday and Public Holiday**

Surcharge \$175 per booking

### Arrangements

Cocktail - standing  
Theatre - chairs only  
Classroom - tables & chairs  
Banquet

### Seating Capacity

200  
170  
140  
150

### Room Hire includes use of the following:

Private Amenities / Wireless Microphone / Wi Fi  
White Board and Lectern

### Optional Extras

Overhead Projector and  
Remote Control 110' Screen \$100 per day  
Flip Chart \$3.00 per sheet



## *Cocktail Platters*

### **PASTRY PLATTER - 80 PCS.**

**\$110**

Assorted Party Pies, Sausage Rolls, Mini Quiche,  
Fetta & Spinach Triangles

### **ASIAN PLATTER - 80 PCS.**

**\$95**

Mini Spring Rolls, Samosas, Money Bags, Mini Dim Sims

### **ASSORTED CAKE PLATTER - 60 PCS.**

**\$95**

Chef's selection of delicious cakes, tortes, and gateaux

### **ANTIPASTO PLATTER**

**\$120**

Assorted cheeses, olives, Meats and Chef's selection of Dips  
with grilled Turkish Breads

### **SEASONAL FRUIT AND CHEESE PLATTER**

**\$95**

A seasonal mix of fruit, cheese and crackers

### **ASSORTED SANDWICH PLATTER**

**\$90**

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## *Formal Dining*

ALTERNATE DROP

**2 Courses - \$39.00 P.P | 3 Courses - \$47.00 P.P.**

**Minimum 40 persons**

### **ENTRÉE - CHOICE OF 2**

Vegetable Spring Rolls with honey soy and sweet chilli dipping sauces  
Thai Beef salad with coriander, ginger, garlic, chilli and fresh greens  
Garlic Prawns and Jasmine Rice  
Potato and Leek Soup  
Pumpkin Soup

### **MAIN COURSE - CHOICE OF 2**

Pan fried Barramundi on a bed of lyonnaise potatoes with hollandaise sauce  
Char Grilled Rib Fillet with beer battered fries, roasted tomato, broccolini, and a red wine jus  
Chicken Supreme pocketed with ham and camembert cheese, potato rosti and steamed vegetables  
Vegetarian Risotto

### **DESSERT - CHOICE OF 2**

Chocolate Mud cake with Chantilly cream and strawberries  
Individual Pavlova with berries and whipped cream  
Apple Crumble  
Sticky Date Pudding  
New York Baked Cheesecake

Wedding Packages Available - Chair Covers \$3 per chair

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## *Hot Buffet*

**2 Course per person - \$42**  
**Minimum 40 persons**

### **MAINS - CHOICE OF 2**

Roast Pork Leg with crackling and apple sauce  
Beef Sirloin coated with seeded mustard, cracked pepper and red wine jus  
Cajun Roast Chicken with traditional gravy  
Baked Leg Ham with a honey glaze  
All served with roast potatoes and seasonal vegetables

### **WET DISHES - CHOICE OF 2**

Chicken Cacciatore  
Asian Vegetable Stir Fry  
Beef Stroganoff  
Sweet and Sour Pork with Asian Greens  
All served with Jasmine Rice and Dinner Rolls

### **DESSERT - CHOICE OF 2**

Chocolate Mud Cake with fresh cream  
Individual Pavlova with berry compote and fresh cream  
Apple Crumble with custard  
New York Baked Cheesecake  
Sticky Date Pudding

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## *Hot and Cold Buffet*

**2 Course per person - \$39**

**Minimum 40 persons**

### **HOT MEATS**

Roast Pork

Roast Beef

Selection of roasted and seasonal vegetables

### **COLD MEATS**

Roast Chicken

Leg Ham

### **SALADS - CHOICE OF 3**

Mixed Garden Salad

Potato Salad

Caesar Salad

Greek Salad

Coleslaw

Beetroot

### **DINNER ROLLS & CONDIMENTS**

### **DESSERTS - CHOICE OF 2**

Individual Pavlova with berry compote and fresh cream

Sticky Date Pudding

New York Baked Cheesecake

Chocolate Mud Cake

Apple Crumble

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## *Platters*

### **Mixed Hot Platters - \$110**

(Serves 15 to 20 people)

Assorted Party Pies, Sausage Rolls, Mini Quiche, Fetta & Spinach Triangles  
Half Hot Platter - \$60

### **Vegetarian Platter - \$95**

(Serves 15 to 20 people)

Mini Spring Rolls, Samosas, Money Bags, Mini Dim Sims

### **Assorted Cake Platter - \$95**

(Serves 15 to 20 people)

Chef's selection of delicious cakes, tortes, and gateaux

### **Antipasto Platter - \$120**

(Serves 15 to 20 people)

Assorted cheeses, olives, Meats and Chef's selection of Dips and grilled Turkish Breads

### **Assorted Sandwich Platter - \$90**

(Serves 15 to 20 people)

Half Sandwich Platter - \$50

### **Seasonal Fruit and Cheese Platter \$95**

(Serves 15 to 20 people)

Half Cheese & Kabana Platter & Crackers \$40

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# TERMS AND CONDITIONS

To ensure the smooth operation of your event, we ask that you read the below terms and conditions. Should you have any queries please do not hesitate to contact us.

## TENTATIVE BOOKINGS

We are happy to place a tentative hold on your preferred date for a period of seven days. To confirm your date a deposit will be required to secure your booking.

## DEPOSIT

A deposit of \$220 is required for all bookings.

## PAYMENT SCHEDULE

Our catering fee is due 7 days prior to the function date. We will advise you when payment is due when taking the initial deposit and via phone or email leading up to the function.

## CANCELLATION

Notice of cancellations must be made in writing, and the following conditions apply:

- Notice of more than 60 days: Full refund of deposit.
- Notice of less than 60 days and more than 30 days: 50% of your deposit refunded.
- Notice of less than 30 days: your deposit will not be refunded

## FINAL GUEST NUMBERS

Confirmation of number of guests attending the function is required 7 days prior to the function date after which only increases to guest numbers will be accepted.

## PRICING AND MENUS

Catering must be confirmed no later than 2 weeks from function date. A deposit does not guarantee a fixed catering price if the function is not within six months. Menu prices are subject to change without notice.

All confirmed bookings will be notified immediately of the change. Children's and dietary specific meals are available on request. Functions taking place on a public holiday will incur a 20% surcharge to the total bill.

## FOOD ON THE PREMISES

Due to licensing restrictions we cannot allow guests to consume food other than what is provided by the venue. The exception to this is celebratory cakes. A cakeage fee applies of \$1.50 per guest and this covers, plates, cutlery and serviettes.

## FUNCTION FINISH TIME

Function finish time is to be discussed with the functions manager upon putting a tentative hold on a date. The bar will close and guests are asked to have vacated the premise no longer than 30 minutes later.

We are happy to extend your function past the regular finishing time however this will incur a fee of \$150 per hour.

## DAMAGE

The host of the party assumes responsibility for damages caused by guests attending the function. The host will be charged the cost of repairs.

## SECURITY

Management reserve the right to require a security guard from the venues nominated security provider in the case of certain events. The host will be charged at cost price.

## ENTERTAINMENT AND PUBLIC LIABILITY

Any external entertainers must be able to produce a public liability document proving they are insured for damages in excess of \$10 million. If the entertainer fails to produce the document by the commencement of the function the entertainer will not be allowed to perform.

## ALCOHOL AND THE LAW

Alcoholic beverages may only be consumed by those patrons over the age of 18 years. Proof of age may be requested by the Club at any time. As we are licensed premises, under no circumstances may alcohol be brought onto the premises.

As the function room is part of the Licensed Club, all responsible service of alcohol laws apply. Any breaches of liquor licensing may result in termination of your function without refund or guests being refused service and asked to leave the premises immediately.

(Acceptable forms of Identification are; A current Australian driver's licence, a current Australian 18+ card or a current passport)

## ADULT ENTERTAINMENT

Adult entertainment is NOT PERMITTED on the premises. If this is not adhered to it will result in termination of the function without any refund of monies.

I, .....hereby agree to accept the Terms and Conditions as set out above and be responsible for the payment of all monies in relation to the function booking to be held on:

...../...../.....

Signature:.....

Print Name: .....

Date: ...../...../.....

Management Sign: .....

The Carson Room is a registered trading name and is owned and operated by the Mt Gravatt Bowls Club Inc.



1873 Logan Road Upper Mt Gravatt Qld 4122  
**phone:** 3349 2367 **email:** [management@mtgravattbowlsclub.com](mailto:management@mtgravattbowlsclub.com)  
[www.mtgravattbowlsclub.com](http://www.mtgravattbowlsclub.com)