THE JUNIORS GROUP OF CLUBS

Weddings & Engagements

The Juniors
GROUP OF CLUBS

Weddings & Engagements

at The Juniors

We understand that planning a wedding or engagement can be a stressful time.

At The Juniors we take all that away from you and assign you your own personal event coordinator who will support, guide and assist you through every step of the planning process.

Our wedding and engagement package is designed to be simple and flexible.

We will tailor your menu for exactly what you require on your special day.

For further information please contact Emily Lyons
Functions & Events Coordinator

02 9349 7555 | elyons@thejuniors.com.au

L&B

Lissa & Brad
Saturday 15th February 2025

table
6

WEDDING & ENGAGEMENTS

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Palm Room

The Juniors Maroubra

The Palm Room has been renovated to the highest of standards and has been designed as an elegant event space, perfect for your engagement or wedding day.

This truly fabulous room is filled with light and elegant fittings and includes many features to make your event extra special.

Including:

- A private dressing/make-up room for your exclusive use
- A chic bar, elegant bathrooms and balcony for your guests private use
- Dancefloor, stage and microphones all at no extra cost
- State of the art Audio Visual system to support your DJ, band and speeches

This gorgeous space has the capacity for seated dining of up to 140pax consisting of round and trestle tables and up to 300pax for a cocktail event.

HOW TO BOOK

When you decide to book your wedding or engagement at Maroubra, we will prepare and send you a booking agreement outlining your event date, timing, package pricing and inclusions.

Venue Deposit: $650 due at time of Booking

Final Payment: 2 weeks before function date

Packages Inclusions

All Packages Include:

- Elegant 2 or 3 Course Set Menu, Buffet Menu or Canapé Menu
- Dedicated Event Planner
- Exclusive use of the Bridal Room for the Bridal Party
- White Linen Table Cloths & Napkins
- Skirted Bridal Table
- 4x4m Black & White Dancefloor
- Gift Table, Cake Table
- Silver Cake Knife & Server
- All Crockery, Cutlery & Glassware
- Table Numbers
- Personalised Table Menu (2 Per Table)
- Tea Light Candles
- Wishing Well for Cards & Wishes
- AV Equipment & Cordless Mics
- Freshly Brewed Coffee, Selection of Teas
- Beverage & Catering Staff
- Security Guard for Functions over 100 Guests

Dining Options

Formal sit-down meals for up to 140 guests

Cocktail events for up to 300 guests

Food Choices

2 or 3 Course Seated Lunch or Dinner

Buffet

Standing Cocktail & Canapé Celebrations

Beverage Choices

We have a variety of beverage packages which can be tailored to your individual preferences.

We are also able to charge by consumption. Our beverages include a selection of red, white and sparkling wine, draught beers and spirits as well as cocktail service.

Priced upon request:

- Seating Charts
- Individual Name Cards
- Styling

Catering Packages

SEATED DINING

2 Course Alternate Drop

Entrée & Main Meal

Bread Roll & Butter

$70.00 p/person

*Option to add-on
See pages 7 & 10

SEATED DINING

3 Course Alternate Drop

Entrée, Main Meal & Dessert

Bread Roll & Butter

$80.00 p/person

*Option to add-on
See pages 7 & 10

BUFFET

Seated Feast to Share

Choice of 2 Carvery, 3 Hot Dishes,
3 Sides, 2 Salads & 1 Desserts

Bread Roll & Butter

$70.00 p/person

*Option to add-on
See pages 8 & 10

COCKTAIL

8 Light Canapés

& 2 Substantial

$80.00 p/person

*Option to add-on
more canapés
See pages 9 & 10

2 or 3 Course Menu

Entrée – your choice of 2

- Beef Tortellini Boscaiola w/ Bacon, Mushroom, Shallots & Garlic Cream Sauce
- Crumbed Lamb Cutlet w/ Salad of Roasted Sweet Potato, Rocket, Chickpea & Tzatziki
- Deconstructed Wagyu Beef Pie w/ Pea Puree
- Fennel Citrus Salad w/ Baby Spinach Leaves, Orange & Pistachios • V I VG
- Prawn Salad w/ Avocado Salsa on Bed of Asian Cress & Sesame Dressing
- Ravioli w/ Sage Butter, Roasted Cherry Tomatoes & Grated Parmesan Cheese • V
- Salt & Pepper Calamari Strips w/ Shallots, Chilli, Coriander, Shredded Lettuce, Cherry Tomatoes, Lotus Chips & Lime Mayonnaise

Main – your choice of 2

- Barramundi Fillet w/ Steamed Rice, Bok Choy, Ginger, Shallot & Light Soy Sauce • GFO
- Bean Curd w/ Roasted Pumpkin, Beetroot Mousse, Carrots & Zucchini • V I VGO
- Beef Tenderloin w/ Mash, Asparagus, Wilted Spinach, Lotus Chips & Red Wine Jus • GFO I Additional $10pp
- Lamb Rump w/ Pommes Dauphinoise, Seasoned Vegetables, Jus & Chimichurri • GFO
- Rosemary Chicken Supreme w/ Carrot Puree, Braised Red Cabbage, Watercress & Salsa Verde • GF
- Tasmanian Salmon Fillet w/ Chat Potatoes, Broccolini, Creamy Leek Mustard Sauce • GF

Available Options: **GF** = Gluten Free **GFO** = Gluten Free Option **VG** = Vegan
VGO = Vegan Option **V** = Vegetarian **VO** = Vegetarian Option **DFO** = Dairy Free Option

Dessert – your choice of 2

- Orange Almond Cake w/Orange Curd & Strawberry Salad • GF I DFO
- Lemon Meringue Tart w/ Vanilla Ice Cream
- Passionfruit Cheesecake w/ Mango Ice Cream
- Warm Rhubarb & Apple w/ Double Cream & Rhubarb Coulis
- Four Layered Milk Chocolate Fudge Cake w/ Double Cream
- Sticky Date Pudding w/ Caramel Sauce & Vanilla Ice Cream
- Platter of Petit Four Slice & Tart

Please Enquire with our Events Coordinator

Buffet Menu

CARVERY your choice of 2

Crumbed Lamb Cutlets Additional charge applies

Honey Glazed Ham on the Bone

Roast Beef Blade • GF

Roast Chicken • GF

Roast Leg of Lamb • GF

Roast Leg of Pork • GF

Steak Additional charge applies

Veal Additional charge applies

HOT DISH your choice of 3

Beef Lasagne

Butter Chicken & Rice

Chicken & Mushroom Shepherd's Pie

Curried Prawns & Rice

Lamb Rogan Josh & Rice

Massaman Beef Curry & Rice

Mushroom & Bacon Penne Bake

Seasonal Vegetable Lasagne • V

Thai Red Curry Chicken & Rice

Thai Stirfry Chicken w/ Vegetables & Rice

Available Options: **GF** = Gluten Free **VG** = Vegan **VGO** = Vegan Option
V = Vegetarian **VO** = Vegetarian Option

SIDES your choice of 2

Creamy Baked Potatoes • V

Hot Chips • V

Potato Wedges • V

Roast Chat Potatoes • GF | V

Roast Pumpkin • GF | V

Steamed Mixed Seasonal Vegetables • GF | V

SALAD your choice of 2

Greek Salad • V | VGO

Pasta Salad w/ Chicken, Baby Spinach leaves, Spanish Onion & Basil Pesto

Beetroot Salad w/ Spinach, Spanish Onion & Feta • V

Caesar Salad • V

Garden Salad • VG | V

Potato Salad • VO

Rocket Salad w/ Pear & Parmesan • V | VGO

DESSERT your choice of 1

Chef's Selection of Assorted Cakes

Fresh Seasonal Fruit Platter

Table Share of Petit Four Platter

Buffet Menu Extras:
Extra Carvery $15 pp Extra Hot Dish $10 pp
Extra Side $5 pp Extra Salad $5 pp

Note: *Seafood and meat options available. Please enquire with the Event Coordinator for pricing.*

Cocktail/Canapé Menu

GOURMET CANAPÉS
your choice of 8

HOT

- Assorted Mini Quiches • VO
- Chicken & Mushroom Arancini w/ Spicy Mayonnaise • GF
- Chicken Karaage w/ Japanese Mayonnaise
- Fish Cocktail w/ Tartare Sauce
- Italian Meatballs w/ Rich Tomato Sauce • GF
- Mini Chicken Skewer w/ Lemon Pepper • GF
- Mini Wagyu Cheese Burger w/ Dill Pickle, American Cheese & Ketchup Mayo
- Mini Beef Pies w/ Tomato Sauce
- Pumpkin Arancini w/ Vegan Mayonnaise • GF | V | VG
- Salt & Pepper Squid w/ Sweet Chilli Sauce
- Mini Sausage Rolls w/ Tomato Sauce
- Seasoned Wedges w/ Sour Cream & Sweet Chilli Sauce • GF
- Spinach & Cheese Triangles • V
- Sweet Potato Croquette • GF | V | VG
- Vegetarian Arancini w/ Mushroom & Green Pea & Spicy Mayo • V
- Vegetarian Spring Rolls w/ Sweet Chilli Sauce • V

COLD

- Beetroot Relish, Goats Cheese Tartlet • V
- Bruschetta w/ Tomato, Onion, Goats Cheese & Balsamic Glaze • V
- Cherry Bocconcini, Cherry Tomato & Basil Skewer • V
- Chicken, Avocado, Tomato, Onion & Mayo Tartlet
- Prawns, Avocado, Tomato, Onion & Mayo Tartlet
- Mini Ham, Cheese, Tomato Slider
- Smoked Salmon Cream Cheese Sandwich

GOURMET CANAPÉS
your choice of 3

HOT

- Three Mushroom Risotto w Parmesan Cheese • V •VGO
- Stir Fried Noodles w/ Chicken, Vegetables & Oyster Sauce
- Beer Battered Barramundi w/ Chips & Tartare Sauce
- Prawn Gyoza w/ Ponzu Sauce
- Spaghetti Meat Balls

COLD

- Soft Shell Taco w/ Teriyaki Salmon & Salad
- Soft Shell Taco w/ Teriyaki Chicken & Salad
- Rare Beef Crostini w/ Horseradish Cream & Beetroot Relish
- Smoked Salmon Crostini w/ Cheese Cream, Cucumber & Caviar Avruga

DESSERT

Petit Four Options Available

Please Enquire with our Events Coordinator

Available Options: **GF** = Gluten Free **VG** = Vegan **VGO** = Vegan Option
V = Vegetarian **VO** = Vegetarian Option

Optional Extras

ON ARRIVAL

- Canapés on Arrival $15 pp - Choice of 3
- Seafood Plate/Station $20 pp - King Prawns & Oysters
- Antipasto Platter $15 pp
- Australian Cheese Platter $15 pp
- Grazing Table Antipasto Station $35 pp

Includes Styling

Assortment of block cheeses, 3 classic & 1 premium cold meats, smoked salmon, marinated olives, vegetables, dips, wafers, crackers, nuts, fresh seasonal fruits, dried fruits, jam, fruit pastes, breads & bread sticks.

We can also customise our spreads to include additional food items such as variety of quiches, sliders, sausage rolls, gourmet pies, wraps, sandwiches, dessert sweets & cakes.

Please Enquire with our Events Coordinator.

SWEETS & TREATS

- Plated Dessert $10pp
- Lolly Station $10pp (min 80) – All Inclusive

150g-220g per guest. Lollies chosen to suit your styling.

- Dessert Station $12 pp – Choice of 3

Personalised Mini Fairy Floss • Additional $5 pp

Personalised Popcorn Tub • Additional $5 pp

SHARED SIDES

We recommend 2 per table

- Bowl of Chips w/ Sauce $8 p/bowl
- Bowl of Mash $8 p/bowl
- Greek Salad w tomato, capsicum, cucumber, Spanish onion, marinated feta, oregano, olives & lemon dressing $15 p/bowl • GF | V | VGO

Available Options: **GF** = Gluten Free **VG** = Vegan **VGO** = Vegan Option **V** = Vegetarian

KIDS MENU

Choose from the items below:

ENTRÉE

- Selection of fresh vegetable sticks with dip
- Assorted dips w/ grilled pita bread
- Fruit Salad

MAIN

- Battered Flathead w/ Chips
- Cheeseburger w/ Chips
- Chicken Nuggets w/ Chips
- Chicken Schnitzel w/ Chips
- Spaghetti Pasta w/ Bolognese
- Beef Lasagne w/ Chips

DESSERT

- Seasonal Fruit Salad
- Vanilla Ice Cream

Disclaimer: *Menu's and pricing are subject to change due to availability and season without prior notice. Please refer to Terms and Conditions for more information.*

Beverage Packages

HOUSE PACKAGE – 4 HOURS $55 pp

Choice of 1 Sparkling · 2 Red · 2 White

Rothbury Estate Wines, South Eastern Australia
Sparkling Cuvee
Prosecco
Chardonnay
Semillon Sauvignon Blanc
Sauvignon Blanc
Cabernet Merlot
Shiraz Cabernet
Domestic Tap Beers
Post Mix Soft Drink

SECOND TIER – 4 HOURS $65 pp

Choice of 1 Sparkling · 2 Red · 2 White

Wildflower Wine Range, Western Australia
Brut Cuvee
Prosecco
Sauvignon Blanc
Pinot Grigio
Chardonnay
Rose
Cabernet Sauvignon
Shiraz
All Tap Beers
Post Mix Soft Drink

PREMIUM PACKAGE – 4 HOURS $80 pp

Choice of 1 Sparkling · 2 Red · 2 White

Chandon Non-Vintage Brut
Pepperjack Cabernet Sauvignon, Barossa Valley SA
Pepperjack Shiraz, Barossa Vally SA
T'Gallant Cape Schanck Rosé
T'Gallant Cape Schanck Pinot Grigio, Mornington Peninsula VIC
The Lane Vineyard, Adelaide Hills, Sauvignon Blanc
Coldstream Hills Chardonnay, Yarra Valley VIC
Basic Spirits
All Tap & Bottled Beers
Post Mix Soft Drink

SOFT DRINK PACKAGE – 4 HOURS $15 pp

Post Mix / Soft Drink Cans & Bottles
Bulk Juice - Orange, Apple, Cranberry, Pineapple

EXTRA 1 HOUR - Additional $10pp

BAR TABS

A Bar Tab can be set up at the beginning of your event with a specified limit. This can be revised as your event progresses and increased if requested.

Standard Bar Tab includes all Tap Beer, House Wine, Soft Drink & Juice. Bar Tabs can be prepaid or paid upon conclusion of the event.

CASH BAR

A fully stocked bar and beers on tap, your guests will be able to select from a list of drinks which are available for purchase throughout your event.

Wristbands can be supplied which allows guests to access the bar tab/beverage package that has been organised.

Responsible Service of Alcohol Standards will be practiced at all times.

FAQ'S

CHILDREN AT EVENTS

Children must be supervised at all times by an Adult.

We can set up a kids area and provide colouring in to keep the kids entertained.

External games / Entertainment is permitted. Baby change tables and High Chairs available for use.

Children must vacate the premises by 10pm adhering to Club policy.

DISABLED ACCESS

Disabled Parking is located directly in front of Club Entrance.

Ramp into Building. Lift Access between building Levels. Disabled located on the Ground and 1st Floor.

CATERING

We cater to all dietary requests. Dietary requirements are required 2 weeks prior to your Event. No External Food is permitted.

Cakes are an exception and can be brought into the venue.

VENUE PARKING

Public council parking lots are located on Anzac Parade directly opposite the Venue as well as suburban parking.

CAKEAGE FEE

Fee is included in all packages for Weddings & Engagements. Cake can be served on platters to your guests or buffet style.

FLORAL & EVENT STYLING

We can assist to help transform the venue to reflect your vision and create a memorable event. Centrepieces, Fairy Lights and Draping to make the space look stylish and elegant.

Speak to your Event Coordinator for more information.

Terms & Conditions

All guests must conform to entry requirements pursuant to provisions of the Registered Clubs Act. Non-members must sign in upon entry to the club. Unless otherwise agreed functions are allocated a five-hour period. Events must conclude by midnight.

The Client is financially responsible for any damage sustained to the club or any club property during functions. Management must be consulted before adhering to any walls, doors, windows or ceiling with the club. The club takes necessary care, but accepts no responsibility for the loss or damage to the property of the clients to guests before, during or after the function. This includes gifts or decoration bought onto the club premises.

Payment Options

The Juniors Group of Clubs accepts Cash, Direct Deposits and Debit or Credit Card payments.

Final Payments

All event costs must be paid in full at least fourteen days prior to your event. Final numbers and food and beverage choices must be confirmed 20 working days prior to your event. Sunday's & Public holidays attract a surcharge. The Juniors reserve the right to cancel an event if payment has not yet been received. If a bar tab is requested a credit card must be left at the bar at the start of the event.

Minimum Spend on Catering (Palm Room only)

Friday $1,500

Saturday $2,000

Refund / Cancellations

The Room Hire fee must be paid to secure your booking and is held as a deposit. A full refund of deposits will be given, provided the cancellation is made outside 30 days of the Function. Cancellations within 30 days of Function date, the deposit is non-refundable. Cancellation within 14 days of Event date incurs 100% of all charges and the room hire will be charged.

Surcharges

All Functions occurring on a Public Holiday will receive a 20% Surcharge on Room hire Costs and Final Catering costs. Functions occurring on Sunday will receive a 10% Surcharge on Room Hire Costs and Final Catering costs. Minimum numbers are required for Catering Packages. A surcharge will be applied if numbers are below the required minimum. This will be up to the discretion of Management.

Staff Surcharges

All Functions have a minimum limit of staff required based on the confirmed event attendee number. If extra staff are required by the organisers request, there will be an additional charge on an hourly rate per staff member as per Managements discretion.

Additional Fees Include:

$30 per child 2-12 years; Entrée, Main & Dessert with Unlimited Soft drink

$30 Trade Meals; DJ/Photographer/Videographer & Entertainment

Responsible Service of Alcohol

The club practices and enforces the Responsible Service of Alcohol (RSA).If asked all Persons must be able to provide a form of ID. It is our policy to serve your guests with alcoholic beverages in a professional and responsible manner, which precludes underage drinking, intoxication or violent and abusive behavior. No Beverages (alcoholic or otherwise) are to be bought onto the premises.

Breaches of the RSA policy could result in persons considered intoxicated being refused service or being asked to leave Club Premises. In extreme cases unruly behaviour could cause the function to be cancelled in which case no refund will be given.

Contact us to arrange your wedding or enagagement

jconway@thejuniors.com.au www.thejuniors.com.au

The Juniors Group of Clubs

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T (02) 9349 7555

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*Images used in this brochure are representational only