



# FUNCTION PACKAGES

## MENU OPTIONS

180 - 200 Pannam Drive, Hoppers Crossing  
W: [www.hoppersclub.com.au](http://www.hoppersclub.com.au)  
T: 9749 4844 E: [reception@hoppersclub.com.au](mailto:reception@hoppersclub.com.au)

# Function Rooms

## PLATINUM SEATING

Cocktail 180 - Plated 120 - Buffet 100 - Carvery 100



## GOLD SEATING

Cocktail 80 - Plated 60



## SILVER SEATING

Cocktail 100



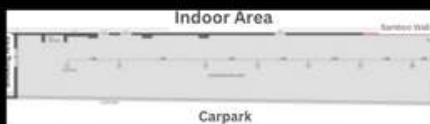
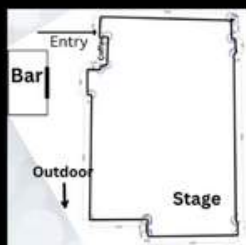
## BRONZE SEATING

Up to 20



## COPPER SEATING

Cocktail 60 - Seated 40



# PLATED COURSE OPTIONS

Dinner rolls with butter on arrival

**\$50pp**

*2 Course option  
either entrée or  
dessert with the  
main course.*

*(2 selections for  
both course for a  
50/50 drop)*

**\$60pp**

*3 Course option  
includes entrée,  
main & dessert  
selection.*

*(2 selections for all  
3 courses with a  
50/50 drop)*

**\$18pp**

**Kids Meal**

**2 Course -**

**Includes one  
choice of main &  
dessert**

## Entrée

Tempura Prawns W' green lime aioli  
Lemon and oregano grilled chicken skewer, Potato salad  
W' garlic yoghurt (GFR)  
Salt and pepper calamari, salad slaw W' garlic aioli  
Lamb and coriander kofta, parsley pilaf W' raita (GFR)  
Thai crispy beef noodle salad W' hoisin chilli dressing  
Spinach & ricotta tortellini W' white wine sauce (VR)

## Main

Atlantic salmon W' potato parmesan mash, garlic broccolini and bernaise (GFR)  
Scotch Fillet W' mash potato, wilted spinach, seared beans and demi glaze (GFR)  
Porcini mushroom risotto W' pecorino cheese, truffle oil (VR)  
Thyme and butter glazed chicken W' sautéed rosemary potatoes, broccolini and  
creamy white wine sauce (GFR)  
Pork belly W' sweet potato purée, steam greens and sage scented demi (GFR)

## Dessert

Sticky date pudding W' butterscotch sauce, fresh cream and strawberries  
Raspberry pannacotta W' strawberries and whipped cream  
Lemon meringue W' raspberry coulis  
New York cheesecake with mixed berry coulis and whipped cream  
Almond and orange cake W' fresh cream and strawberries (GFR)

## KIDS SELECTION

### Main

Chicken nuggets W' chips  
Fish and Chips  
Chicken Schnitzel W' Chips  
Chicken Parmigiana W' Chips  
Roast of the Day  
Pasta Napolitana (V)

### Dessert

Ice Cream (GFR)

(Minimum number of guest requirement is 60 adults- includes room hire)

Option If 60+ adults cannot be met room hire will be charged:

**\$500 room hire for the Plaitnum Function Room / \$350 for Gold Function Room.**

(v) - Vegetarian (GFR) - Gluten Free on Request (VR) - Vegetarian on Request



# 3 COURSE ROAST CARVERY

Only Available in the Platinum Function Room

**\$43pp**



## Accompanied Vegetables & Condiments

Garden tossed  
salad (V)

Roasted rosemary  
garlic potatoes  
(VR/GFR)

Roasted pumpkin  
(VR/GFR)

Peas (VR/GFR)

Carrots (VR/GFR)

Cauliflower  
Mornay

Rich brown gravy  
(GFR)

All relevant  
condiment sauces  
will be served

## Soup Course

Chef selection of soup  
served with warm dinner rolls (VR/GFR)

## Main Course

Any 2 freshly carved meat by the chef from the choice  
of Beef, Pork Shoulder,  
Lamb Leg or Chicken (GFR)

Add Meat Option - \$8pp

## Dessert Course

Your choice of one of the following:  
Apple and Sultana crumble W' warm custard  
Sticky Date Pudding W' butterscotch sauce  
Petite pavlova W' berry and passion fruit coulis (GFR)  
Assorted pannacotta (GFR)  
Chocolate Mousse

All the relevant condiment sauces will be served

Kids under 3 eat free, 3 - 12yr olds \$20pp

Price includes room hire

Option If 70 adults cannot be met room hire will be charged:

\$500 room hire for the Plaitnum Function Room / \$350 for Gold Function Room.

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# BUFFET

Only Available in the Platinum Function Room

**\$53pp**

## Inclusions

Choice of 3 'Hot Selection' Menu items

Rosemary and garlic roast potato or parmesan mash (GFR)

Vegetable melange and steamed rice (GFR)

Garden Salad and Caesar Salad (VR/GFR)

Choice of 2 'Dessert Selection' Menu Items

**Soup and Bread Rolls**

## Hot Selections

Pasta Bake (VR)

Lemon and Oregano Roast Chicken (GFR)

Lamb Rogan Josh (GFR)

Chicken and cashew nut stir-fry

Baked Italian meat balls in sugo sauce (GFR)

Moroccan Lamb (GFR)

Chicken Scallopini (GFR)

Butter Chicken (GFR)

Thai Chilli Beef

Beer Battered Fish

Sweet and Sour Pork

## Dessert Selections

Apple and Sultana crumble W' warm custard

Sticky Date Pudding W' butterscotch sauce

Petite pavlova W' berry & passion fruit coulis (GF)

Assorted pannacotta (GFR)

Chocolate Mousse

**All the relevant condiment sauces will be served**

**Kids under 3 eat free, 3 - 12yr olds \$22pp**

**(Price includes room hire)**

**Option If 70 adults cannot be met room hire will be charged:**

**\$500 room hire for the Plaitnum Function Room / \$350 for Gold Function Room.**

(V) - Vegetarian (GFR) - Gluten Free on Request (VR) - Vegetarian on Request



# COCKTAIL MENU



## Selections

**Pulled Pork Slider**

**Satay chicken skewers W' peanut sauce (GF)**

**Assorted mini quiches W' homemade relish**

**Korean BBQ chicken wings W' sweet chilli mayo (GF)**

**Gourmet mixed variety party pies W' relish**

**Prawn twister W' sweet chilli mayo**

**Vegetarian arancini (V/GF)**

**Spicy fried chicken W' raita (GF)**

**BBQ meat balls W' smokey BBQ sauce (GF)**

**Mixed yum cha platter W' sweet chilli**

**Salt and pepper calamari W' aioli**

**Selection of assorted sandwiches (VR)**

**Tomato basil bruschetta W' evo (V)**

**Sushi selection (VR)**

**Garlic crumbed mushrooms (V)**

**Tempura cauliflour spice dusted (GF/V/VEGAN)**

**Chicken tikka with mint sauce (GF)**

**Cajun style grilled chicken skewers with mint yogurt (GF)**



**Min Booking of 60 Required**

**Plus Room Hire \$500 for the Plaitnum Function Room / \$350 for Gold Function Room.**

(V) - Vegetarian (GFR) - Gluten Free on Request (VR) - Vegetarian on Request

# ADDITIONAL GRAZING MENU

## Sharing Plates

### KIDS PLATTER \$55

Nuggets and chips, or calamari and chips

### FAVOURITES \$90

Pies, sausage rolls, calamari and nuggets

### MEZZE PLATTER \$110

Chef's selection of cured and smoked meats, cheese selections, house roasted vegetables, dips and warm stone baked bread

### SAVOURY \$80

Australian cheese platter

### SOMETHING SWEET \$60

Fruit platter (Minimum order - 2)

### FEELING PECKISH \$60

Assorted sandwich platter

### DELICIOUS WITH WINE \$40

2 Dips, bread, crackers

## Pizza

\$23

Cajun grilled chicken, roasted pepper & tzatziki

Maple bacon, pineapple & sage

Cherry tomato, basil & mozzarella

Roasted pumpkin, spinach & balsamic



# LIFE CELEBRATION PACKAGE

## **BASIC UP TO 50 GUESTS \$1000**

3X Assorted hot platters  
2X Assorted sandwich platters

## **PREMIUM UP TO 80 GUESTS \$1600**

6X Assorted hot platters  
3X Assorted sandwich  
platters

## **PLATINUM UP TO 100 GUESTS \$1700**

8X Assorted hot platters  
4X Assorted sandwich  
platters

**Pies & sausage rolls.  
Assorted quiches,  
Chicken kiev balls & meat balls.  
Yum cha, springrolls, samosas & dim sims.  
Arancini balls (V&GF)  
Fish & chicken goujoints  
Assorted sandwiches.**

### **Package Includes**

**Package includes room hire up to 3 hours  
(Additional hour \$100)**

**Linen, background music, microphone, free tea & coffee station**

**Package is available Weekdays only**

**Any time between 10am - 5pm**

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# CORPORATE PACKAGE

## ROOM HIRE

**BOARD ROOM**  
**\$300 up to 5hrs**  
**\$350 Full day**

**GOLD FUNCTION ROOM**  
**\$350 up to 5hrs**  
**\$400 Full day**

**PLATINUM FUNCTION ROOM**  
**\$500 up to 5hrs**  
**\$550 Full day**

### **FAVOURITES \$90**

**Pies, sausage rolls, calamari**

### **MEZZE PLATTER \$110**

**Chef's selection of cured and smoked meats, cheese selections, house roasted vegetables, dips and warm stone baked bread**

### **SAVOURY \$80**

**Australian cheese platter**

### **SOMETHING SWEET \$60**

**Fruit platter (Minimum order - 2)**

### **FEELING PECKISH \$60**

**Assorted sandwich platter**

## Package Includes

**Projector, microphone, whiteboard**  
**Package is available weekdays only**  
**Anytime between 9am - 5pm**

# TERMS & CONDITIONS

## RESERVATIONS

A tentative booking will be held for a period of 7 days. After this time a security deposit of \$500.00 is required to secure your booking. This is refunded back providing no damage has occurred and terms & conditions have been followed.

To hold a function at The Hoppers Club you must be a member as per licensing requirements.

## EVENT DETAILS

The venue requires all food and beverage options in writing 21 days prior to the event date along with tentative guest numbers, meal service times, arrival times & any other specific requests.

Explicit and /or adult entertainment is strictly prohibited. Management must approve all the external entertainment.

## FINAL CONFIRMATION OF EVENT

Final guests numbers are required 14 days prior to the event date in conjunction with final payment.

Bar tabs on the night, require a credit card to be held at the till all tabs must be finalized at the end of the function.

## CANCELLATION

All cancellations must be notified in writing prior to the event.

Full deposit will be refunded if it is 8 weeks or more to the date of your function.

50% deposit refund 3/7 weeks prior to the date of your function

Less than 2 weeks no refund will be provided.

## PRICING

Management reserve the right to adjust menu items and pricing due to circumstances beyond the venue's control.

**Public holidays will incur a 15% price increase**

## FOOD AND BEVERAGE REGULATIONS

In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of celebration cake. If the cake is required to be refrigerated it must be delivered to the venue at a temperature of less than 5 degrees to be placed in to our fridges. Please note, BYO liquor is not permitted into the venue.

Liquor that is used as prizes or given gifts is required to be give to staff to hold until the completion of the event.

## BEVERAGE SERVICE

All Guests over the age of 18 years are required to carry and produce identification deemed appropriate by Liquor Licensing Victoria .The relevant identification included Driver License ,Key Pass, Learners Permit and Passport.

They must sign in at the Member Services area prior to entering function area .

Any person caught supplying alcohol to a minor will be asked to leave the establishment .

## MINORS AND ADDITIONAL SECURITY

Minors are only allowed in the venue if accompanied by parent or guardian.

18th Birthdays are not permitted unless they are a dry event or approved by management.

Additional security is required if a functions maximum attendees are greater than 80 and for all 18th and 21st Birthday celebration.

They will be charged to the client prior to the event proceeding .

## LOSS AND DAMAGE

Clients are responsible for any and all damage caused prior to, during or after the event. By way of their guests or contractors whether in the room/s reserved or any part of the venue.

**Kindly note the venue does NOT permit the use of party poppers, rice, confetti, table scatters, glitter, smoke machines & lit candles. blue tak only to be used on walls ceiling- No hooks or tape is to be used.**

## CLIENT RESPONSIBILITY

Neat casual attire is required at all the times within the venue .It is the client responsibility to read all the terms and condition listed and ensure compliance of all guests .

The management reserves the right to remove uncooperative guests from the venue.

NAME : \_\_\_\_\_ PHONE NUMBER : \_\_\_\_\_

**I CAN CONFIRM THAT I .....HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE AND COMPLY**

SIGNED: \_\_\_\_\_ DATE : \_\_\_\_\_