

Function

P A C K A G E S

Elevate every occasion...

Venue details

Established for 50+ years | Diverse function options available | Ample parking facilities | Indoor children's play area
Features Bistro, function rooms, sports bar, outdoor area & Board room | Fully equipped function spaces

Location

180 - 200 Pannam Drive, Hoppers Crossing

🌐 www.hoppersclub.com.au

☎ 9749 4844

✉ reception@hoppersclub.com.au



Not just a club a COMMUNITY



Platinum Function Room

“Experience the ultimate event space”

- Large function room package offers everything you need for an unforgettable experience. With projector capabilities, music systems and a private bar, your event will be elevated to new heights.
- Enjoy the convenience of separate entry and dedicated restrooms, while the stage and dance floor set the perfect scene for entertainment.
- Accommodating up to 160 guests for seated events and up to 200 for cocktail receptions, this is the ideal venue for any occasion.

Cocktail
200

Plated
160

Buffet
140

Carvery
140

All function packages require a minimum number of guests.



Gold Function Room

"Experience the ideal small function venue"

- Experience the perfect gathering with this small function room package!
- Equipped with a projector & music system and the private bar.
- With a dance floor, it accommodates up to 70 guests for seated and up to 90 for cocktail functions.



Cocktail
90

Plated
70

Private
Bar

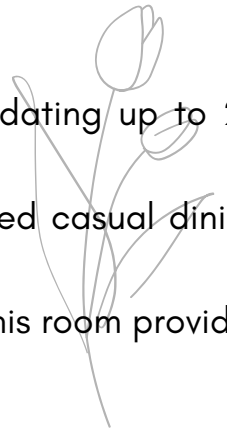
All function packages require a minimum number of guests.



Board Room

“Welcome to our adaptable board room”

- The function package offers a well-appointed board room accommodating up to 20 guests.
- Whether you need a formal seated board room setup or a more relaxed casual dining arrangement, our space is tailored to meet your needs.
- Equipped with the amenities including a projector and a whiteboard, this room provides the ideal setting for productive meetings and engaging presentations.



Seated
20

Casual
dinning
16

Tea &
coffee
station

Available
Weekdays only
9am - 5pm

Board Room
\$300 for 5 hours
\$350 for full day

Gold Function Room
\$300 for 5 hours
\$350 for full day

Platinum Function Room
\$300 for 5 hours
\$350 for full day

Function Options



Plated course options

Dinner rolls with butter on arrival

Entrée

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

Main

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

Dessert

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

Kids Selection (choose 1)

Main

- Chicken nuggets with chips
- Fish and chips
- Chicken schnitzel with chips
- Chicken parmigiana with chips
- Roast of the day
- Pasta napolitano (V)

Dessert

- Ice cream with topping (GFR)

Minimum 50 adults required.

Platinum Function Room - \$350 & Gold Function Room - \$250

\$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
Kids under 3 - Free

(v) Vegetarian , (GFR) Gluten Free on request, (VR) Vegetarian on request

Function Options



3 Course Roast Carvery

Only for Platinum function room

Soup & bread roll - Choice of 1

- Chicken and sweet corn soup
- Pumpkin and sage soup
- Minestrone soup
- Mushroom and cheese soup

\$43pp

Main Course - Choice of 2

- Freshly carved meat by the chef from the choice of Beef, Pork shoulder, Lamb leg or Chicken (GFR)

Dessert Course -Choice of 1

- Apple and sultana crumble with warm custard
- Sticky date pudding with butterscotch sauce
- Petite pavlova with berry and passion fruit coulis (GFR)
- Passionfruit pannacotta (GFR)
- Chocolate mousse

All the relevant condiment sauces will be served

\$8pp

Add main course

\$25pp

3 - 12 years old

Kids under 3 - Free

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)

Minimum 60 adults required.

Platinum Function Room \$350

(v) Vegetarian , (GFR) Gluten Free on request, (VR) Vegetarian on request

Function Options



Buffet

Only for Platinum function room

Soup & bread roll - Choice of 1

- Chicken and sweet corn soup
- Pumpkin and sage soup
- Minestrone soup
- Mushroom and cheese soup

Hot selection - Choice of 3

- 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

\$53pp

Inclusions

- Rosemary and garlic roast potato or parmesan mash (GFR)
- Vegetable melange and steamed rice (GFR)
- Garden salad and caesar salad (VR/GFR)

Dessert selection - Choice of 2

- Apple and sultana crumble with warm custard
- Sticky date pudding with butterscotch sauce
- Petite pavlova with berry & passion fruit coulis (GF)
- Passionfruit pannacotta (GFR)
- Chocolate mousse

All the relevant condiment sauces will be served.

\$6pp

Add hot selection

\$25pp

3 - 12 years old

Kids under 3 - Free

Minimum 60 adults required.

Platinum Function Room - \$350

(v) Vegetarian , (GFR) Gluten Free on request, (VR) Vegetarian on request

Function Options



Cocktail Menu

Hot selections

Pulled pork slider

Satay chicken skewers with peanut sauce (GF)

Assorted mini quiches with homemade relish

Korean BBQ chicken wings with sweet chilli mayo (GF)

Gourmet mixed variety party pies with relish

Prawn twister with sweet chilli mayo

Vegetarian arancini (V/GF)

Spicy fried chicken with raita (GF)

BBQ meat balls with smoky BBQ sauce (GF)

Mixed yum cha platter with sweet chilli

Salt and pepper calamari with aioli

Selection of assorted sandwiches (VR)

Tomato basil bruschetta with evo (V)

Sushi selection (VR)

Garlic crumbed mushrooms (V)

Tempura cauliflower spice dusted (GF/V/VEGAN)

Chicken tikka with mint sauce (GF)

Cajun style grilled chicken skewers with mint yogurt (GF)

Canapés

Gold Package

\$29pp

5 Selections

Premium Package

\$34pp

7 Selections

Minimum 50 adults required.

Platinum Function Room-\$450 & Gold Function Room -\$350

(v) Vegetarian , (GFR) Gluten Free on request, (VR) Vegetarian on request, (EVO) extra-virgin olive oil

Function Option



Life celebration package

Selection

\$1000

Package A - Up to 50 Guests

3x Assorted hot platters (choose 4 from selection)

2x Assorted sandwich platters

\$1600

Package B - Up to 80 Guests

6x Assorted hot platters (choose 5 from selection)

3x Assorted sandwich platters

\$1700

Package C - Up to 100 Guests

8x Assorted hot platters (choose 6 from selection)

4x Assorted sandwich platters

Package details :

Package valid on weekdays only.

Event timing: 10:00 AM - 5:00 PM

Assorted pies
Cocktail sausage rolls
Chicken kiev balls
Assorted quiches
Yum cha (spring rolls, samosa, dim sim)
BBQ chicken wings
Buffalo chicken wings
Meat balls
Fish goujons
Salt & pepper calamari
Spinach ricotta pastizzis (VG)
Vegetarian arancini (GF)

Inclusive Package Features

Room Hire for
up to 3 hours
(Additional
hour: \$100)

White
Linen

Tea & Coffee
Station

Background
Music &
Microphone

Each platter will consist of approximately 60 units of assorted food items.
For any additional platters please refer to our grazing menu options
or see our friendly staff.

(v) Vegetarian , (GFR) Gluten free on request, (VR) Vegetarian on request

Add on's to your Function



SHARING PLATTERS

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

Australian cheese platter \$80

Fruit platter \$60

(Minimum order - 2)

Assorted sandwich platter \$60

Fillings -tuna, chicken, ham, salami,
Vegetarian on request

Duo dips & bread platter \$40

Assorted cake platter \$55

Pizza Delights

\$20

(13")

Margarita

Veg Delight

BBQ Pizza

Mexicana Pizza

Hawaiian Pizza

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 the 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 & beverages 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 & 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 & 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 IHAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE AND COMPLY

SIGNED: _____ DATE : _____