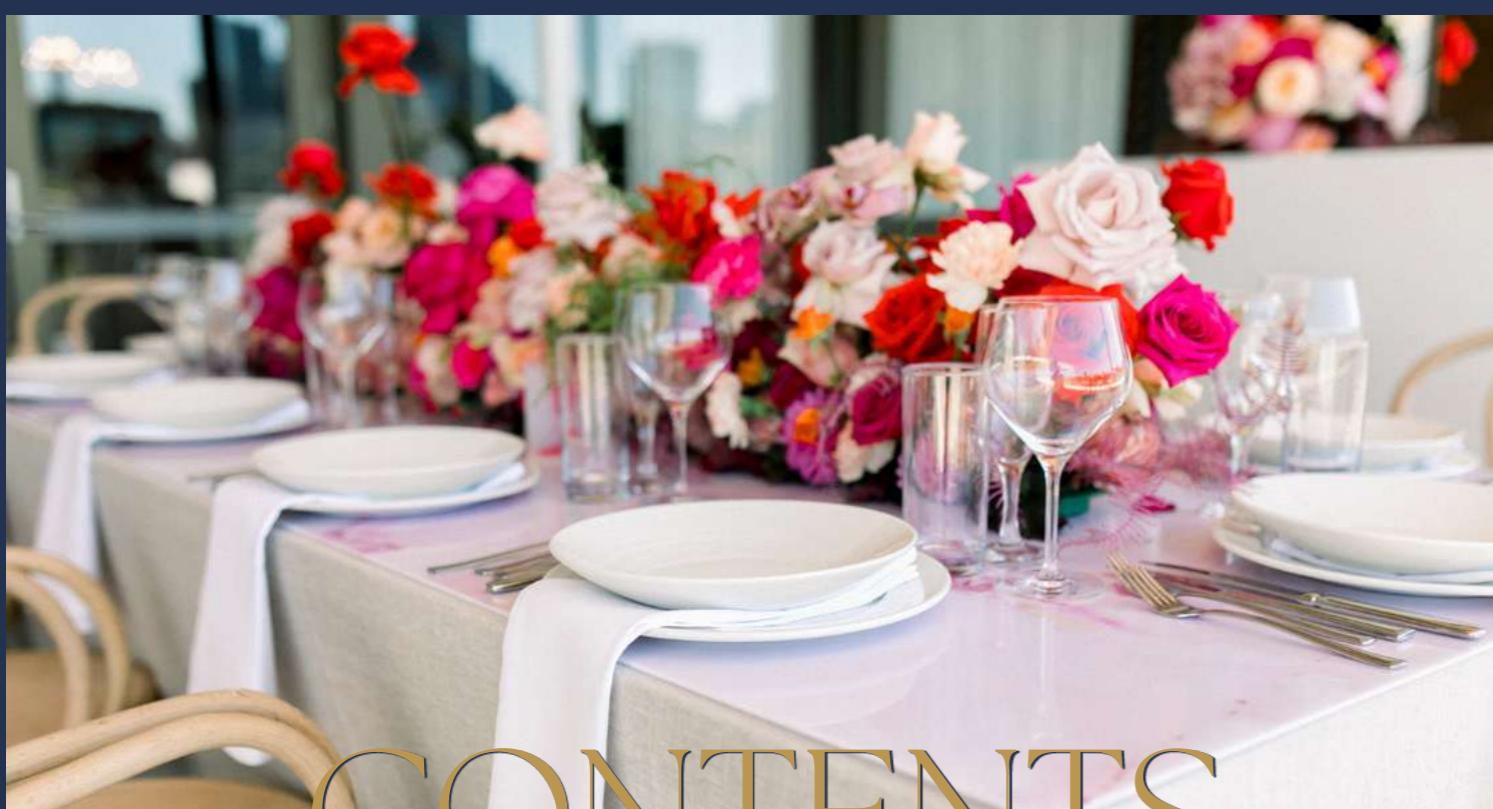


EVENTS PACKAGES

THE GREEK CLUB





CONTENTS

THE GREEK CLUB

About The Greek Club & The Space	3
Additional Information.....	4

EVENT PACKAGES

Corporate Breakfast Packages	5
Day Delegate Menu	6
Lunch & Dinner Packages	7
Beverage Packages	9
Cocktail Packages	10

HIGH TEA PACKAGES	12
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SCHOOL FORMAL PACKAGES	13
------------------------------	----

CHRISTENING PACKAGES	14
----------------------------	----

WAKE PACKAGES	15
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ABOUT *The Greek Club*

The Greek Club is recognised as one of Brisbane's premier event venues, **with over 40 years of experience and an expert hospitality team**, it is the perfect location to host your next event.

Featuring beautiful natural light and views of Brisbane's city skyline, *The Greek Club* boasts 11 versatile events spaces, be it a wedding, convention, corporate event, school formal, christening, or grand celebration, we can cater for any function from 10 to 800 guests.

Our all-inclusive packages feature **world-class Modern Australian and Greek menus** designed and served by our team of chefs. We are also conveniently located in central Brisbane with complimentary onsite parking.

Our team of dedicated event and wedding coordinators are expert leaders in the industry and will make your next event a true success!

The Venue

Capacities & Set Up Configurations

Event Space	Size (m ²)	Theatre	Boardroom	Banquet	Cocktail	Classroom	U Shape	Cabaret*
Boardroom	32	30	18	20	25	15	12	16
Acropolis	88	90	24	50	80	40	30	40
Olympus	125	110	24	70	120	48	30	40
Acropolis/Olympus	200	150	-	120	200	52	-	80
Terrace	-	-	-	100	-	-	-	-
Private Dining	32	-	-	14	-	-	-	-
GROUND FLOOR								
Boardroom	32	30	18	20	25	15	12	16
Acropolis	88	90	24	50	80	40	30	40
Olympus	125	110	24	70	120	48	30	40
Acropolis/Olympus	200	150	-	120	200	52	-	80
Terrace	-	-	-	100	-	-	-	-
Private Dining	32	-	-	14	-	-	-	-
FIRST FLOOR								
Grand Ballroom	930	1000+	-	650	1000+	312	-	544
Grand Balcony	120	100	-	80	150	-	-	48
Aegean	450	260	-	200	400	168	-	160
Ionian 1	155	120	24	100	160	64	38	80
Ionian 2	140	100	24	80	150	58	38	64
Ionian 1 & 2	300	220	-	180	310	120	-	144

* Please note maximum capacities listed are for rooms with tables only, no additional set up items have been taken into account, no registration table, no stage / dancefloor.



Additional Information

DIETARY REQUIREMENTS

At *The Greek Club* we are proud to offer guests a luxurious dining experience. Please advise your dedicated event manager of all dietary requirements in your correspondence prior to the event. Unfortunately we are unable to provide an alternative meal on the day in the instance of a 'change of mind'.

FORMALITIES

Menu selection and final numbers are required ten working days prior to function. Tentative bookings will be held for a period of ten days. Detailed terms and conditions available upon booking.

ON-SITE PARKING

Enjoy the convenience of complimentary on-site parking, directly next door to *The Greek Club* on Edmondstone Street.

STREET PARKING

Enjoy Brisbane City Council Street Parking along Edmondstone Street and surrounding streets. Please take note of any Brisbane City Council parking restrictions on specific days and times.

PAID PARKING

There are two paid parking garages (West End) near *The Greek Club*, which you can pre-book via their websites or pay on the day. Both carparks are open 24/7.

- ~ 300m away - Secure parking at **10 Browning Street** offers over 300 undercover parking spaces.
- ~ 350m away - Cornerstone parking at **9 Browning Street** is an open air pay and display car park.

Corporate BREAKFAST



CONTINENTAL BREAKFAST

\$35PP

Served buffet style including tea and coffee station:

- ~ Mini ham and cheese or bacon and cheese croissants
- ~ Seasonal fruit platters
- ~ Orange juice



BUSINESS BREAKFAST

\$50PP

Your choice of one breakfast item served to the tables, pre-set assorted mini danishes with sliced seasonal fruit platters, selection of teas, freshly brewed coffee and juice to start.

Choice of one breakfast item listed below:

- ~ Creamy free-range scrambled eggs, hickory double smoked bacon, fennel sausages, Roma tomato with a ciabatta bread roll
- ~ Poached eggs, smoked salmon, oven-baked rosemary Désirée potato, sautéed spinach, hollandaise with a ciabatta bread roll (*Poached for events 100 or less*)
- ~ Scrambled eggs, sautéed spinach, rosti potato, marinated porcini mushrooms with a ciabatta bread roll

DAY *Delegate* Menu

FULL DAY DELEGATE (up to 8 hours) **\$95PP**

Morning tea, lunch and afternoon tea

HALF DAY DELEGATE (up to 4 hours) **\$75PP**

Morning or afternoon tea *plus* lunch

Add 30min networking function - \$25PP

Includes assortment of wine, beer and softdrinks and Chef's selection cheese board

ON ARRIVAL Selection of teas and freshly brewed coffee

MORNING TEA / AFTERNOON TEA

Sweet Selection

- ~ Baklava - Filo pastry filled with almonds & walnuts in a honey syrup
- ~ *Melomakarona* - brown almond & honey biscuits
- ~ *Kourabiedes* - icing sugar almond biscuits
- ~ Scones with jam & cream
- ~ Banana bread

Savoury Selection

- ~ Bun roll croissant, champagne ham, vine truss tomato, gruyere cheese
- ~ Mini spanakopita
- ~ Assorted mini quiches

LUNCH OPTIONS

Includes a selection of teas, freshly brewed coffee, juices and soft drinks.

Greek Style

Served Buffet Style

- ~ Pita with tzatziki & taramosalata dips
- ~ Chicken and lamb souvlaki
- ~ Yiayia's chips with feta
- ~ Traditional Greek Salad - tomato, cucumber, red onions, Greek feta, Kalamata olives, green peppers

Greek *Yiros* + Patates Tiganites

Served Banquet Style

Please choose 1 or 2 options, *all served with Yiayia's chips with feta*:

- ~ *Arni Yiros* - grilled lamb, polotiki salad, tomato, onion, tzatziki, in pita
- ~ *Kotopoulo Yiros* - grilled chicken, tomato, onion, rocket, tzatziki, in pita
- ~ *Haloumi Yiros* - grilled haloumi, tomato, onion, rocket capsicum sauce, in pita



PACKAGE INCLUSIONS:

- ~ Venue hire - based on minimum spends
- ~ Lectern and microphone
- ~ Data projector and screen
- ~ Registration desk
- ~ Free Wi-fi
- ~ Easel for your seating plan
- ~ White linen tablecloths
- ~ Linen napkins
- ~ Dance floor
- ~ Cocktail dry bars
- ~ Runsheet guidance with floor plan from our expert team of Event Managers

Lunch & Dinner

At The Greek Club we have your event covered with two Lunch & Dinner package options. Choose between our **Modern Australian** or **Greek Banquet** offerings.

01. Modern Australian

ALTERNATE DROP PLATED

2 courses - \$9OPP

Select Entrée & Main or Main & Dessert

or

3 courses - \$11OPP

Select Entrée, Main & Dessert



OPTIONAL ADD-ON

Canapés upon arrival - \$25PP

Chef's selection warm canapés, served over 30mins



02. Greek Banquet

SHARED - \$9OPP

- ~ **Dips & Pita** - Taramosalata and tzatziki
- ~ **Saganaki** - Grilled Kefalograviera cheese, lemon
- ~ **Spanakopita** - Spinach, feta, puff pastry
- ~ **Kalamari Tiganito** - Shallow-fried kalamari, salt pepper, lemon
- ~ **Horiatiki** - Feta, tomato, cucumber, onion, olives, peppers
- ~ **Patates Sto Fourno** - Roasted lemon potatoes, olive oil, oregano
- ~ **Arni** - Slow-cooked lamb shoulder, rosemary, garlic, lemon
- ~ **Loukoumades** - Honey Puffs

Take a trip to Greece with our authentic banquet including starters, mains and dessert. Designed to be shared by the whole table.

Surprise your team with the variety and fresh flavours our traditional options provide.

OPTIONAL ADD-ONS

Kotopoulo Sti Shara - \$8PP

Chicken thigh, red onion and parsley

Beverages

House Package

Angas Brut Premium Cuvee, Counterpoint Pinot Grigio, Counterpoint Shiraz, House Draught Beer and Soft Drink Selection

2 HOUR - \$45PP

4 HOUR - \$65PP

3 HOUR - \$55PP

5 HOUR - \$75PP

Greek Wine

Kir-Yianni Paranga Sparkling NV, Skouras Cuvee Prestige White, Skouras Cuvee Prestige Rose, Skouras Cuvee Prestige Red, House Draught Beer and Soft Drink Selection

2 HOUR - \$60PP

4 HOUR - \$80PP

3 HOUR - \$70PP

5 HOUR - \$90PP

Premium Package

Dune & Greene Chardonnay/Pinot Noir Sparkling, Heggies Cloudline Chardonnay Yalumba Y Series Pino Grigio, Yalumba Y Series Tempranillo, Langmeil The Long Mile Shiraz, House Draught Beer and Soft Drink Selection

2 HOUR - \$65PP

4 HOUR - \$85PP

3 HOUR - \$75PP

5 HOUR - \$95PP

Sparkling Package

Mumm Cordon Rouge NV Champagne (served on arrival only), Mumm Marlborough Brut Prestige, Mumm Marlborough Sparkling Rose, Shaw & Smith Sauvignon Blanc

2 HOUR - \$65PP

4 HOUR - \$95PP

3 HOUR - \$75PP

5 HOUR - \$120PP

Luxury Package

Lois Blanc de Blanc NV, The Lane Sauvignon Blanc, Levantine Hill Levant Chardonnay, Villian & Vixen Grenache, Bremerton Batonnage Shiraz/Malbec

2 HOUR - \$75PP

4 HOUR - \$95PP

3 HOUR - \$85PP

5 HOUR - \$110PP

Cocktail Package

	Standard	Greek	Premium
1 HOUR	\$30PP	\$40PP	\$50PP
2 HOUR	\$45PP	\$60PP	\$65PP
3 HOUR	\$55PP	\$70PP	\$75PP



Cocktail Menu

Greek & Modern Australian

5-PIECE CANAPÉS - \$40PP | 8-PIECE CANAPÉS - \$60PP

Fork Dishes - \$18PP (Alt drop 2 choices)

Dessert Canapés - \$15PP

Cheese Platters - \$25PP

Minimum of 40 guests. For less than 40 guests, our Chef's selection is available - contact our team for more information.



COLD CANAPÉS

- ~ Smoked salmon, taramasalata dip, fried capers (DF)
- ~ Ratatouille vegetables & hummus tartlet (V, GF, DF)
- ~ Crispy baguette, prosciutto, double brie cheese, pickled mini cornichons
- ~ Spanakopita (V)
- ~ Halloumi fries, honey truffle (GF)

DESSERT CANAPÉS

- ~ Mini banoffee tart
- ~ Mini lemon tart
- ~ Assorted macarons
- ~ Chocolate mousse
- ~ Baklava, Melomakarona, Kourabiethes (Mini size - 1 per person)

HOT CANAPÉS

- ~ Bamboo skewered lamb with yogurt herb dressing
- ~ Niçoise tartlet with roasted vegetables and caramelised onion in savoury pastry
- ~ Mini spring rolls with sweet chilli dressing
- ~ Risoni ball, Japanese panko crumb, sun-dried tomato and parmigiano cheese
- ~ Chargrilled mini chicken skewers with tzatziki dressing
- ~ Salt and pepper kalamari with aioli mayo
- ~ Vegetable curry puffs wrapped in flaky gluten-free puff pastry
- ~ Chorizo, baby spinach, feta involtini wrapped in flaky gluten-free puff pastry

FORK STATION

- ~ Beer battered fish and chips served with tartare sauce
- ~ Mini brioche wagyu beef burger, spicy gherkin, gruyere cheese, truss tomato, smoked tomato relish, and crispy French fried chips
- ~ New York hot dog, kransky sausage, choucroute, pickled vegetables, American mustard
- ~ Marinated slow cooked lamb shoulder, lemon potatoes and tzatziki
- ~ Char grilled chicken skewers, pearl couscous and feta salad with a lemon dressing
- ~ Soutzoukakia, mint yoghurt
- ~ Grilled prawn skewers, ouzo mayonnaise (GF, DF)
- ~ Mini lamb yiros, chips
- ~ Pastitsio, Greek salad
- ~ Mini chicken yiros, chips
- ~ Napoli penne with parmesen





HIGH TEA Packages

HIGH TEA - \$55PP

Includes a glass of sparkling on arrival and unlimited freshly brewed tea and coffee served to the tables.

SAVOURY BITS

- ~ Ribbon sandwiches (*chef's selection*)
- ~ Assorted quiches
- ~ Mini chicken & mushroom volovants

SWEET ENDING

- ~ Cappuccino & Kahlua panna cotta
- ~ Crème brûlée tartlet filled with bourbon vanilla and chocolate
- ~ Duo of macarons
- ~ Mini cupcakes
- ~ Scones with jam & cream



SCHOOL Formal Packages

ULTIMATE PACKAGE - \$140PP

Treat your students to the School Formal of their dreams with our **Ultimate Package**. Exquisite food and beverages and a ballroom styled to perfection with all that you need to host a successful event. *Minimum 100 guests.*

Additional Costs - Security guards are required 30 minutes before and after event times, 1 guard per 100 guests. Please speak with your Event Planner for more information and pricing. Minimum spends apply to be eligible for complimentary venue hire.

OPTIONAL ADD-ON

Canapés upon arrival - \$25PP - Chef's selection of hot canapés

FOOD & BEVERAGES

- ~ 3 course alternate drop menu
- ~ 5 hour non-alcoholic beverage package

STYLED TO PERFECTION

- ~ Choice of table centrepieces to suit the unique style of your school formal*
- ~ Choice of white or gold Tiffany chairs OR white, gold or black Chanel chairs
- ~ Ceiling draping and Fairy Lights (*Chandelier optional additional \$300*)
- ~ Printed menus for each table

ALL THE ESSENTIALS

- ~ Event space hire for 5 hours
- ~ Dedicated event manager guiding you every step of the way
- ~ Stunning parquetry dance floor
- ~ Stage, microphone & lectern

* *T+Cs apply*



CHRISTENING Packages

SHARING BANQUET #1 - \$65PP

- ~ Grilled pita bread + dips (Taramosalata tzatziki)
- ~ Pomegranate glazed halloumi
- ~ Yiayia's chips with feta
- ~ Choice of grilled chicken or slow cooked lamb
- ~ Greek salad
- ~ Loukoumades

CHILDREN'S MENU - \$35PP

(Up to 12 years of age)

- ~ Chicken souvlaki, chips and tomato sauce

SHARING BANQUET #2 - \$90PP

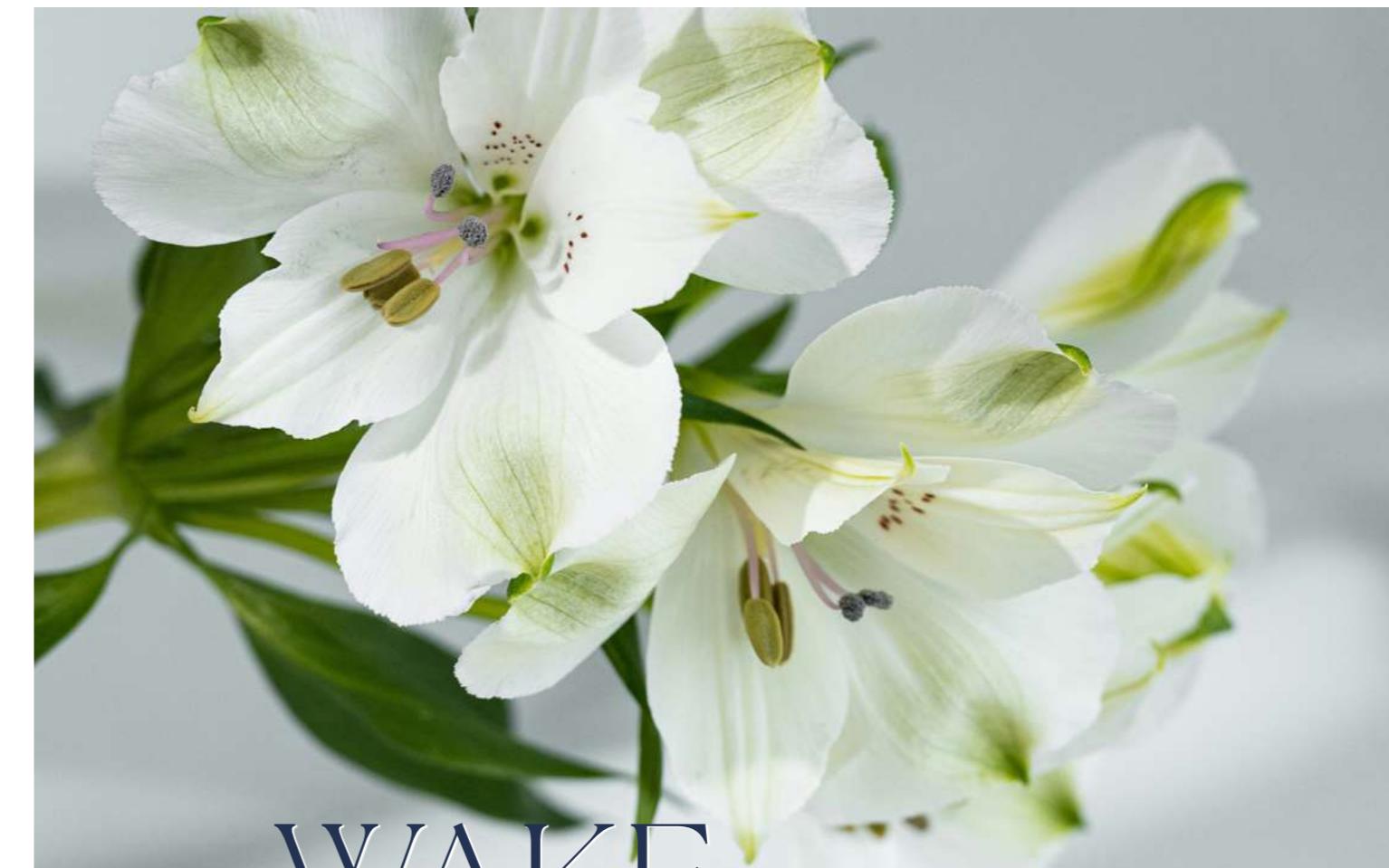
- ~ Grilled pita bread + dips (Taramosalata tzatziki)
- ~ Grilled saganaki cheese
- ~ Kalamari tiganito
- ~ Spanakopita
- ~ Choice of grilled chicken or slow cooked lamb
- ~ Lemon potatoes
- ~ Greek salad
- ~ Loukoumades

BYO CELEBRATION CAKE

The Greek Club to cut and serve:

On platters - \$6PP

Individually with cream and coulis - \$10PP



WAKE Packages

WAKE PACKAGE #1 - \$30PP

- ~ Tarama
- ~ Tzatziki
- ~ Feta cheese
- ~ Kalamata olives
- ~ Freshly baked bread
- ~ Meatless sandwiches
- ~ Spanakopita
- ~ Tea and coffee

WAKE PACKAGE #2 - \$45PP

- ~ Tarama
- ~ Tzatziki
- ~ Feta cheese
- ~ Kalamata olives,
- ~ Freshly baked bread
- ~ Horiatiki salad
- ~ Fried kalamari
- ~ Battered fish
- ~ Yiayia's chips with feta
- ~ Tea and coffee

OPTIONAL ADD-ONS

Fried kalamari - \$12PP

Battered fish - \$12PP



THE GREEK CLUB

WEDDING, FUNCTION & EVENTS VENUE

location 29 Edmondstone Street
South Brisbane Q 4101

phone 07 3844 1166
email events@thegreekclub.com.au