

# EVENTS PACKAGES

THE GREEK CLUB

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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 (m²)	Theatre	Boardroom	Banquet	Cocktail	Classroom	U Shape	Cabaret*
								

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 car parks 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**    **HALF DAY DELEGATE** (*up to 4 hours*) **\$75PP**  
**Morning tea, lunch and afternoon tea**                      **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

# LUNCH, DINNER & COCKTAIL Packages

## 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 - \$90PP**

Select Entrée & Main or Main & Dessert

or

**3 courses - \$110PP**

Select Entrée, Main & Dessert

### OPTIONAL ADD-ON

**Canapés upon arrival - \$25PP**

Chef's selection warm canapés, served over 30mins



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.

## 02. Greek Banquet

### SHARED - \$90PP

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

### 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 (*chefs 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

*\* T+C's apply*

#### 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





# 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 souvlakia, 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

**OPTIONAL ADD-ONS**

**Fried kalamari - \$12PP**

**Battered fish - \$12PP**

**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





## THE GREEK CLUB

WEDDING, FUNCTION & EVENTS VENUE

*location* 29 Edmondstone Street  
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