



Scots
CLUB

FUNCTION PACKAGES

WHERE THE LOCALS CELEBRATE

WELCOME

Thanks for considering Scots Club for your next function.

Whether you're celebrating a private or corporate event, you'll find a welcoming space and catering package to suit any style and budget.

You and your guests will be greeted by the friendly staff on arrival, creating a relaxed atmosphere where everyone can focus on having a great time.

The key essentials are covered in the room hire fee, so you don't have to worry about a thing—room setup, tablecloths, smart screen, microphone and more are all included.

Optional extras can be arranged on your behalf to take the stress out of planning, including decorations, chair covers, a professional DJ, photo booth and more.

Scots Club offers convenient public transport links with Arncliffe Train Station directly opposite.

Gather your family, friends, or colleagues and create lasting memories at your local.



AUDITORIUM

Whether you're celebrating a milestone birthday, anniversary, end-of-year sports presentation, or corporate event, the stylish Auditorium offers privacy for both large and small gatherings.

Convenience is key, with easy ground-floor access, a dedicated bar to keep the drinks flowing, bathroom facilities located just outside the room, and both a foyer and outdoor terrace for fresh air or pre-function mingling with canapés.

Adding entertainment is effortless, with AV equipment available, including a microphone for speeches and a smart screen for presentations. There's also plenty of space for a DJ or band and dance floor.



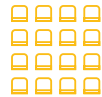
COCKTAIL

180



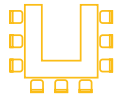
BANQUET

130-150



THEATRE

140



U SHAPE

30



CLASSROOM

40

HALF DAY \$300

FULL DAY \$400



CANAPÉS

Perfect for informal standing room events for guests to eat, drink and mingle.

CLASSIC \$40 per person – Selection of five hot or cold canapés

DELUXE \$45 per person – Selection of five hot or cold canapés + one substantial

PREMIUM \$55 per person – Selection of five hot or cold canapés + two substantial

OPTIONAL EXTRAS \$7 per canapé \$10 per substantial \$6 per sweet treat

COLD

Tomato, olive and buffalo fetta tostada **VG**

Goat's cheese and caramelised onion tart **VG**

Sydney rock oysters, green onion, flying fish roe **GF, DF**

Brie, cranberry and prosciutto crostini

Smoked salmon, crème fraiche, jalapeno, crispy wonton

Peking duck pancakes, cucumber, hoi sin sauce **DF**

HOT

Sea scallops, cauliflower crème, pine nut salsa **GF**

Prawn toast, black vinegar chilli dipping sauce

Barbecue lamb kofta, cucumber and mint salsa, yogurt dressing **GF**

Cauliflower popcorn, sesame, sticky gochujang sauce, kewpie mayo **GF, DF, VG**

Pork and fennel mini sausage rolls, smoked tomato relish **DF**

Persian fetta and spinach puffs **VG**

Spiced red lentil fritters, green yoghurt **VG**

Wild mushroom and truffle arancini, parmesan dust, aioli **VG**



SUBSTANTIAL

Prawn bun, spicy maire rose, pickled cucumber **DF**

Wagyu beef cheeseburgers, pickles, American cheese, Coney Island sauce

Mini fish tacos, jalapeno, slaw, mayonnaise **DF**

Pork belly bites, green onion, salted chilli caramel **DF**

Barbecue Balinese style chicken skewer, lemongrass, turmeric, and ginger **GF, DF**

SWEET TREATS

Mini cupcakes **VG**

Bambino cones **VG**

Lemon meringue tartlets **VG**

ALTERNATE SERVE MENU

For formal sit-down dinners and luncheons. Select two items from each course to be served as an alternative drop.

TWO COURSES \$60 per person

THREE COURSES \$70 per person

ENTRÉE

Salt and togarashi calamari, green onions, lime aioli **GF**

Wild mushroom and truffle arancini, smoked tomato relish, parmesan dust **VG**

Beetroot cured salmon crudo, avocado crema, crispy capers, dill and citrus dressing **GF**

Gnocchi formaggio, parmesan, pecorino, gorgonzola sauce **VG**

Chicken karaage, slaw, toasted sesame, kewpie mayo

Accompanied by warmed dinner roll, salted butter

MAIN

Braised lamb shoulder, colcannon mash, semi dried tomato tapenade, rosemary jus **GF**

Chermoula roasted chicken breast, pearl cous cous, broccolini florets, minted yoghurt **GF**

Oven baked market fish fillet, romesco sauce, roasted potatoes, rocket and salsa verde **GF, DF**

Crispy skin pork belly, creamed and roasted cauliflower, crispy kale **GF**

Braised beef cheek, creamy Paris mash potato, charred onions and red wine jus **GF**

Roasted cauliflower, hummus, olives, crispy kale **VG**

DESSERT

Lemon curd and meringue tartlet **VG**

Sticky date pudding, brandy caramel sauce, double cream **VG**

Pavlova, fresh strawberries, passionfruit compote **GF, VG**

Belgium chocolate panna cotta, raspberries, fairy floss **GF, VG**

Pavlova, fresh strawberries, passionfruit compote **V, DF**

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



GRAZING PLATTERS

Perfect for a casual dining experience, these platters are served as a live food station for guests to help themselves. Serves approximately ten guests.

AMERICAN DINER PLATTER \$150 per platter

Hot BBQ buffalo chicken wings, wagyu cheeseburger sliders, mini hot dogs with ketchup and mustard

ORIENTAL PLATTER \$150 per platter

Peking duck spring rolls, steamed seafood dumplings, Thai chicken satay skewers and condiments **DF**

CHEF'S SELECTION PLATTER \$140 per platter

An assortment of hot finger foods served with condiments **DF, VG**

ARTISAN CHEESE PLATTER \$120 per platter

Farmhouse cheese, quince paste, grapes, dried fruits, crackers, lavosh **VG**

ANTIPASTO PLATTERS \$120 per platter

Selection of cured meats, olives, marinated vegetables, artisan breads **GF, DF**

MIDDLE EASTERN DIP PLATTER \$60 per platter

Hummus, baba ghanoush, and tzatziki, pickles, olives, pita bread **VG**

GOURMET SANDWICHES AND WRAPS \$120 per platter

A selection of gourmet filled sandwiches and tortilla wraps
Gluten free options on request +\$4 per person

DESSERT PLATTER \$120 per platter

Array of mini pavlovas, bambino ice cream cones, chocolate mousse and sour cherry shots **VG**

FRUIT PLATTER \$90 per platter

Selection of seasonal fruit **GF, DF, VG**

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



BEVERAGES

Cheers to a fabulous event with a glass of wine, beer, soft drink and more. There's a wide selection of beverages to choose from to suit any budget.

BAR TAB	Set your limit and choice of drinks and allow guests to order at the bar
CASH BAR	Guests pay as they go so you can offer a wider selection without breaking the budget

- **WHITE WINE**
- **RED WINE**
- **SPARKLING WINE**
- **BOTTLED BEER**
- **COCKTAILS**
- **SPIRITS & LIQUEURS**
- **WHISKY & SPIRITS**
- **NON-ALCOHOLIC**



CONFERENCE PACKAGES

For business meetings and corporate seminars.

MORNING TEA

\$22 per person

Freshly baked muffins and assortment of biscuits **DF, VG**

Mini ham and cheese croissants and assortment of mixed quiche

Fresh seasonal fruit platter **GF, DF, VG**

Selection of teas, coffee and fresh fruit juice

HOT LUNCH BUFFET

\$35 per person

Freshly baked bread rolls

Chicken scaloppini, mushroom, white wine and cream

Rigatoni pasta, tomato, chilli, basil and olives and parmesan cheese **V**

Basil pesto potato salad **GF, DF**

Seasonal green leaf salad with balsamic dressing **GF, DF**

AFTERNOON TEA

\$22 per person

Traditional finger sandwiches and wraps

Scones served with strawberry jam and cream

A selection of sweet petite cakes

Selection of teas, coffee and fresh fruit juice

OPTIONAL EXTRAS

Mini granola pots with yoghurt and berry compote \$9 per person

Fresh seasonal fruit cups \$9 per person

Selection of mini pastries \$7 per person

Freshly baked mini croissants \$7 per person

Assortment of mini Danishes \$7 per person

Toasted banana bread \$7 per person

GF gluten free **DF** dairy free **V** vegetarian **VG** vegan on request



BUNDLE & SAVE

MORNING TEA PACKAGE

\$50 per person

Includes morning tea and hot lunch buffet

AFTERNOON TEA PACKAGE

\$50 per person

Includes hot lunch buffet and afternoon tea

ALL DAY PACKAGE

\$70 per person

Includes morning tea, hot lunch buffet and afternoon tea

TERMS & CONDITIONS

Eligibility & Responsibilities

The person making the booking ("the organiser") is responsible for ensuring all guests, including minors under 18 years of age, comply with all St George Venues policies and relevant legislation. Guests must adhere to Club rules at all times. The organiser will be held accountable for all breaches, damages, or misconduct caused by their party.

St George Venues reserves the right to verify the ages of minors at any time.

Responsible Service of Alcohol (RSA)

Alcohol will not be served to minors or intoxicated persons. Management reserves the right to refuse service and/or remove any guest from the premises to ensure compliance with RSA obligations. Failure to comply may result in the event being suspended or terminated without refund.

Access and Identification

All non-members must sign in upon entry and present a valid form of identification (Driver's Licence, Photo Card, or Passport). Non-members residing within 5 km of the Club may sign themselves in but must still provide valid identification.

Any falsification of information or identification will result in immediate denial of entry. The organiser may be held liable for any issues arising from such actions.

Booking & Payment

Tentative bookings must be confirmed within 14 days. A \$500 deposit is required to secure the booking and will be deducted from the final bill.

Payments may be made via cash, credit card, or direct deposit. Proof of payment must be provided upon request.

Payment Deadlines

- Deposit: Within 14 days of confirmation
- Menu Selection & Minimum Numbers: 21 days prior
- Second Payment: 14 days prior
- Final Numbers: 7 days prior
- Final Payment: 5 days prior
- Bar Tab Payment: Day of event

Late changes or increases in guest numbers may incur additional fees. Failure to meet payment deadlines may result in cancellation of the event at the venue's discretion.

Cancellation Policy

- 30+ days prior: Full deposit refunded
- 14–29 days prior: 50% deposit refunded
- Within 13 days: Deposit non-refundable

Event Management

St George Venues reserves the right to move or cancel functions due to unforeseen operational circumstances, including maintenance, safety issues, or emergencies. Where possible, clients will be offered an alternative room, revised date, or refund.

Food & Beverage

Outside food or beverages are strictly prohibited except for celebratory cakes (single or multi-tier). All cakes must be commercially prepared. Cakes requiring refrigeration or heating must be approved in advance.

Dietary Requirements & Allergies

Dietary requirements and allergies must be provided in writing at least 7 days prior to the event. While the venue will make every reasonable effort to accommodate notified dietary needs, our kitchens handle common allergens and we cannot guarantee an allergen-free environment. Guests with severe allergies are requested to notify the Event Host on arrival. The venue cannot accept liability for adverse reactions where dietary information is not supplied by the due date, is incomplete/incorrect, or where cross-contact cannot be fully eliminated.

Damages

The organiser is financially responsible for any damage caused by guests or external suppliers. An itemised damage report and invoice will be provided within 14 days of the event.

Function Times

Events may not begin before 10:00 am unless prior approval is granted at least 30 days before the event. Half-day bookings (five hours or less including setup) and full-day bookings (five hours or more including setup) must adhere to agreed timeframes. Additional time may incur extra charges.

16th, 18th & 21st Birthday Events

Security personnel may be required for 16th, 18th, and 21st birthday events at the discretion of the venue. Security must be arranged through the Club at a cost of \$300 per event.

All minors must be escorted to and from the Function Room by a parent or guardian. Once inside the room, minors remain the responsibility of the organiser for the duration of the event. Minors must not enter bar areas or restricted spaces at any time.

Failure to comply with supervision or RSA requirements may lead to immediate event shutdown.

Venue Policies & Safety

Price increases exceeding 5% due to food, beverage, or labour costs will be communicated in writing at least 30 days before the payment deadline. Clients may cancel within 7 days of receiving notice without penalty.

Dragons Home Games

Events may be affected by Dragons home games (March–September). St George Venues will notify clients upon release of the NRL draw in November and assist with alternative arrangements if required.

No Smoking or Vaping

Smoking and vaping are strictly prohibited inside the venue. Guests who fail to comply will be asked to leave.

Fire Brigade Call-Out Fee

If the fire brigade is called due to an incident arising from the event or attendees, the organiser is responsible for the call-out fee, payable on the night.

Public Holiday Trading Conditions

Functions held on Public Holidays incur a 15% surcharge. This surcharge applies to all Food & Beverage packages, bar tabs, etc. Minimum spend requirements and staffing levels may be adjusted to reflect trading conditions and award rates. All applicable surcharges and requirements will be confirmed in the event order/confirmation.

Decorations, Equipment & Cleaning

All decorations, styling, and equipment must be approved by the venue. Confetti, glitter, smoke machines, open flames (other than cake candles), or adhesives that damage surfaces are not permitted unless authorised in writing. Additional cleaning or repair fees may apply for unapproved items or excessive mess.

Liability & Personal Property

St George Venues accepts no responsibility for loss, theft, or damage to personal items before, during, or after the event. To the extent permitted by law, the venue's liability is limited to the amounts paid by the client for the event.

Amendments to Terms and Conditions

St George Venues reserves the right to amend these Terms and Conditions at any time without prior notice.

Agreement

By paying your deposit or otherwise confirming your booking, you acknowledge and agree to abide by these Terms and Conditions.



CONTACT

Thanks again for considering Scots Club for your next function. The booking process is super simple, and the experienced functions team are here to help and guide you every step of the way. Get in touch today to learn more and book a venue tour.



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Information was correct at time of printing. Printed March 2025.
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