

Functions, Events & Conferences Club Sapphire Merimbula

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WELCOME

Located on the Sapphire Coast of New South Wales, Club Sapphire Merimbula is a stunning event destination for local, national, and international delegates to experience your conference or event.

Located in the heart of Merimbula, with state-of-the-art facilities, our modern event and conference space is sure to impress.

Club Sapphire Merimbula proudly offers spacious meeting, conference, function and event facilities tailored to your individual needs.

With a rage of event spaces, Club Sapphire can cater for any event, conference, workshop, wedding, seminar, presentation, formal dinner, expo, graduation and much more.

Accommodating up to 400 people, depending on seating configuration.

Located on the Main Street of Merimbula, Club Sapphire is within short walking distance of accommodation, restaurants, local cafes and shops.

Merimbula Regional Airport is a short 7-minute drive from Club Sapphire, with variety of public transport options and hire cars available.

The success of your event will be enhanced by the quality of the venue, service and expertise provided by our team.

Our friendly and professional staff are more than happy to meet and discuss your event requirements.



ACCESSIBILITY AND PARKING

Club Sapphire has its own public parking with 223 total spaces including 6 disabled car parks and 95 undercover parking spaces.

AIR CONDITIONING

Air conditioning is located in all conference rooms.

VEHICLE ACCESS

Loading Dock Access (Auditorium):

The Auditorium has its own loading dock with a ramp. There is no height restriction for vehicles. Access is from the main carpark entrance off Main Street. Access to this area can be made from 7.30am-10pm. To arrange please contact the functions coordinator.

See end of document for further vehicle access information.

FAQ

Can we provide our own catering?

Club Sapphire is a fully serviced venue, all catering is prepared on site by our experienced chefs and catering team. Our menus suit most events and can be altered to suit if required. No catering is to be brought onto the premises, exceptions are wedding/birthday cakes.

Can we provide our own alcohol?

The venue is fully licenced, and BYO is strictly prohibited. Our beverage staff are friendly, efficient and practice responsible service of alcohol.

Please note: we are a flexible venue, floorplans can be modified and we will do our best to accomodate where possible.



CONTENTS

The Auditorium 5
The Sapphire Room 6
The Tasman Room 7
The Dolphin Room 8
The Meeting Room 9
Kitty's 10
Light Refreshments 11
Light Lunch & Hot Finger Food 12
Canapes 13
Entrees 14
Mains 15
Desserts 16
Additional Items 17
Floor Plans 18-23
Club Sapphire Access 24
Function Booking Agreement form 25
Terms & Conditions 26
Venue Hire Rates 27

THE AUDITORIUM

Room hire by negotiation.

Possible room configurations for whole room as follows:

Standing: 700 pax (no furniture)

Theatre style: 400 pax

Cabaret style (tables of 6-7): 180 pax

Banquet (tables of 10): 300 pax

The Auditorium, or Audi is the perfect venue for large conferences, expos, dinner functions and special events seating up to 300 people for dinner, 400 theatre style.

This room has direct access to Club Sapphire's main kitchen. The Audi has its own bar, direct access to toilets, a stage (with an accessibility lift) and green room.

The Audi is best suited for functions of about 200 (with dance floor) to 300 people (without dance floor).

It has two large screens, one at the rear of the stage (3.6m wide x 2.9m high), and the other in front of the stage (6m wide x 3.3m high). Microphones and lecterns are also available for use.

The Audi has direct driveway access with its own loading bay doorway.

Floorplan available toward the back of this booklet.









THE SAPPHIRE ROOM

Room Hire (flat rate)

Mon-Fri: \$350 Sat-Sun: \$400

Possible room configurations for whole room as follows:

Standing: 400 pax (no furniture)

Theatre style: 200 pax

Cabaret style (tables of 6-7): 180 pax

Banquet (tables of 10): 200 pax

Possible room configurations for half room as follows:

Standing: **200 pax**Theatre style: **100 pax**Classroom style: **80 pax**Board room style: **80 pax**

U-shape: **50 pax**

Cabaret style (tables of 6-7): **96 pax** Banquet (tables of 10): **100 pax**

The Sapphire Room offers you the perfect venue for any function from just a few up to approx. 200 people. Blinds built into the ceiling in front of the dance floor assist in making the room more intimate for smaller groups, with three projector screens built in. Portable stages are also available for use in this room. The Sapphire Room has its own sound, bar and kitchen facilities.

The Sapphire Room offers an operable wall enabling the use of two separate areas, or one large area. The 'Greens side' measures approximately 20m x 8m. The 'Main Street side' is approximately 28m x 11m and includes a dance floor measuring around 10m x 9m.

Half room (Main Street side) is best suited to around 80 people. Whole room can accommodate up to approx. 200 people. Light catering for meetings and conferences is available.

The room is located on the top floor. Access is available directly via the stairs or by lift. Floorplan available toward the back of this booklet









THE TASMAN ROOM

Room Hire

Mon-Fri: \$250 (full day), \$150 (half day - 4 hours or less) Sat-Sun: \$300 (full day), \$200 (half day - 4 hours or less)

Possible room configurations as follows (with absolute maximum capacities in brackets):

Standing: **70 pax** (120 pax)

Theatre style: **50 pax** (60 pax)

Classroom style: **30 pax** (55 pax) Board room style: **30 pax** (40 pax)

U-shape: **25 pax** (40 pax sitting inside & outside the U Dining (scattered groups of tables): **50 pax** (70 pax)

The Tasman Room offers you the perfect venue for private dinners, meetings, workshops and seminars for up to 50 people (theatre style), but is best suited up to about 30 people.

The Tasman Room's close proximity to the Pacific Bistro also allows for meals to be ordered directly off the Bistro menu if preferred.

Approximately 15m x 6m

Due to it's vicinity to our main Bistro area, this room is not available during NSW, ACT and VIC School Holidays.







THE DOLPHIN ROOM

Room Hire

Mon-Fri: \$150 (full day), \$100 (half day - 4 hours or less) Sat-Sun: \$200 (full day), \$150 (half day - 4 hours or less)

Possible room configurations as follows (with absolute maximum capacities in brackets):

Standing: **40 pax** (70 pax) Theatre style: **30 pax** (50 pax) Classroom style: **12 pax** (20 pax) Board room style: **16pax** (20pax)

U-shape: 16pax (24pax sitting inside and outside the U)

The Dolphin Room is the smallest room available for hire. The room will fit up to 40 people maximum theatre style, or a maximum of 20 people in a U-shape.

Please note: The Dolphin Room has only a curtain separating it from the main Bistro.

The curtain is heavy duty floor to ceiling which muffles noise. The Bistro is open 12pm to 2pm and 5.30pm to 8.30pm daily.

The Dolphin Room may also be suited for small group training and meetings, but usually not during Bistro service times.

This room has direct access to the front foyer and the Pacific Bistro, allowing for meals to be ordered directly from the Bistro menu if required.

Approximately 6m x 8m

Due to it's vicinity to our main Bistro area, this room is not available during NSW, ACT and VIC School Holidays.





THE MEETING ROOM

Room Hire

\$35 per hour or part thereof, includes bump-in and bump-out time.

Maximum capacity of the room is 36 people.

The Meeting Room is suited for small group training and meetings.

It is self-contained with a large tv (with HDMI cord), DVD player and whiteboard available for use. You are required to provide your own laptop.

Furniture may be moved, but please return it to the position that it was found when you first arrived.

There is a total of 9 bench tables, (including the presentation table) available for use, and 28 chairs, as well as a low level shelf suitable for display of brochures etc.

Catering is not provided to the Meeting Room, however individuals are welcome to make purchases from our Coffee Shop and/or Pacific Bistro to take to the room.

Approximately 14m x 8m









Kitty's bar + restaurant located within Club Sapphire.

We invite you to experience this playful space that brings the local community and visitors together. Satisfy your tastebuds with modern Asian cuisine and sip on cocktails in a sophisticated setting.

Inspired by our name sake, the inaugural Lady President of the Merimbula Imlay Women's Bowling Club Kitty Travers, sit back in a friendly atmosphere where live music can be heard throughout - the ideal way to spend time on the New South Wales coastline.

Private functions by arrangement.
For enquiries, please email
hello@kittysbar.com.au or visit
kittysbar.com.au for
further informtion







LIGHT REFRESHMENTS

Bar facilities are by arrangement in Sapphire Room and Auditorium

Note: we do not offer beverage packages. Speak to our functions & events coordinator directly to organise a bar tab with your choice of included alcoholic and non-alcoholic beverages.

DRINKS

Tea & coffee station (minimum charge 10ppl) \$4p.p. up to 4 hours, or \$5.50p.p. all day

Jugs of juice (Orange, Pineapple or Apple)
Jugs of soft drink (Coke, Creaming Soda, Lift or Sprite)

SWEET & SAVOURY

Minimum charge 10 serves. Each item \$4 per serve

Cream biscuits (x3)

Scones served with jam & cream (GFA)

Fruit scones, buttered (GFA)

Gourmet biscuits (GFA)

Cakes: please select from carrot, chocolate and banana

Chef's selection of slices

Chef's selection of mini muffins

Fruit platter

Savoury muffins

Pumpkin scones (GFA)







LIGHT LUNCH

Sandwiches

Please advise of any dietary requirements. Suggested serving size 1.5 sandwiches per person

Platter of mixed sandwiches \$7 per sandwich

Deli Platter

Chef's assorted dips, marinated olives, chef's selection of deli meats, vintage cheddar cheese served with gluten free crackers.

(Serves 20-30 people) \$90

HOT FINGER FOOD PLATTERS

Sapphire Selection

50 pieces \$75

15 party pies, 10 roasted chicken wings, 15 spring rolls (V, DF) & 10 cocktail frankfurts

Asian Selection

50 pieces \$75

13 mini dim sims (DF), 13 spring rolls (V), 12 samosas (DF, V), 12 ginger prawn dumplings (DF)

Seafood Selection

60 pieces \$90

15 prawn cutlets (DF), 15 salt & pepper squid, 15 battered fish pieces (DF), 15 calamari rings

Vegetarian Platter

40 pieces \$70

10 Mini spring rolls (DF, V), 10 x feta & spinach pastizzi (V), 10 curry samosas (DF, V), 10 roasted vegetable arancini balls (Vegan A)

Gluten Free Platter

10 pieces \$25

Selection of gluten free items









CANAPES

Pricing based on minimum 30 serves per item.

Teriyaki chicken skewer with sesame (GF, DF) \$4 per serve

Prawn & chicken spring rolls (DF) \$4 per serve

Arancini balls (x2) (V) \$4 per serve

Caramelised onion tart with brie cheese (V) \$4 per serve

Vegetarian rice paper rolls with dipping sauce (DF, Vegan) **\$4 per serve**

Panko crumbed squid pieces with lemon aioli (x2) (DF) **\$4 per serve**

BBQ prawn skewer (GF, DF) \$5 per serve

Lamb kofta skewer with mint yoghurt dip (GF) \$5 per serve

Tempura battered flathead tails (x2) (DF) \$5 oer serve

Local Merimbula oyster served natural, **\$3 each** or Kilpatrick **\$4 each**







ENTREES

Your choice of any two selections, served alternately \$15p.p. Pricing based on minimum 50 people in attendance.

Crumbed arancini balls with oven roasted vegetables and lime aioli (V, GFA, Vegan A)

Thai chicken and crispy noodle salad—Asian inspired salad with peanuts, crispy shallots, soft herbs and crunchy noodles (DF, GFA) add \$3

Pork belly —crispy pork belly dusted in 5 spice, chilli caramel glaze, apple slaw (GF, DF) **add \$3**

Panko crumbed calamari with lemon aioli and salad

Vegan Lady Fingers (2) - Middle Eastern spiced vegetables wrapped in filo pastry with tahini, walnut sauce and pomegranate dressing







MAINS

Your choice of any two selections, served alternately \$28.50p.p. based on minimum 50 people in attendance.

Vegetable filo with mushroom, Spanish onion, sweet potato, roasted cauliflower, capsicum and camembert (V)

Grilled Atlantic salmon with mash, seasonal greens and hollandaise sauce (GF)

Chicken and prawn filo served with seasonal vegetables

Supreme chicken breast filled with cream cheese, bacon & roasted onion, roast potato, seasonal greens and veal jus (GF)

Spanish BBQ grilled chicken stack with sweet potato mash, crispy bacon and guacamole

Grilled porterhouse with caramelised root vegetables and jus (GF)

Smokey BBQ beef rib—tender braised rib in sticky BBQ sauce topped with onion rings and served with seasonal vegetables

Grilled scotch fillet with your choice of jus, mushroom sauce, pepper sauce or gravy served on mashed potato with seasonal vegetables (GF) **add \$10**

Lamb shank, slow cooked in garlic, rosemary and tomato atop mashed potato and seasonal vegetables (GF, DFA)

Twice cooked crispy pork belly with sticky apple jus and seasonal greens (GF)







DESSERTS

Your choice of any two selections, served alternately. **\$12p.p. Pricing based on minimum 50 people in attendance.**

Warm chocolate brownie, caramelised banana, vanilla bean icecream with spiced chocolate sauce

Individual pavlova with whipped cream and seasonal fruits

Classic chocolate mud cake, raspberry coulis, soft whipped cream

Citrus tart with mixed berries, soft whipped honey and cinnamon cream

Sticky date pudding with butterscotch sauce and ice cream

Italian Almond Orange Cake with lime syrup and coconut yoghurt (DF, GF)

CELEBRATORY CAKES

Bring your own celebratory cake and have our staff cut and individually plate each piece, served with strawberries, cream and coulis **\$5p.p.**

Celebratory cakes not provided, must bring your own



ADDITIONAL ITEMS

PLEASE NOTE: No flame lit candles, glitter, scatters or sprinkles permitted.

Chair covers, chair sashes & table runners not available to hire in house, you will need to provide your own if required.

Decorations/center pieces not provided.

Please speak to our functions coordinator if professional AV setup is required.

(additional charge at customers own expense).

Bands & DJs <u>MUST</u> provide their own equipment & setup including speakers.

Photographer available on request (at customers own expense).

OTHER ITEMS AVAILABLE ON REQUEST, NO CHARGE

Registration/Gift table

Cake table

Bridle/Head table

Lectern

Microphones

Projector screen

Whiteboards

Television

Small portable P.A. system

Bluetooth speeker

Portable speakers

Data Projectors (laptop not provided)

HDMI Cords & Adapters

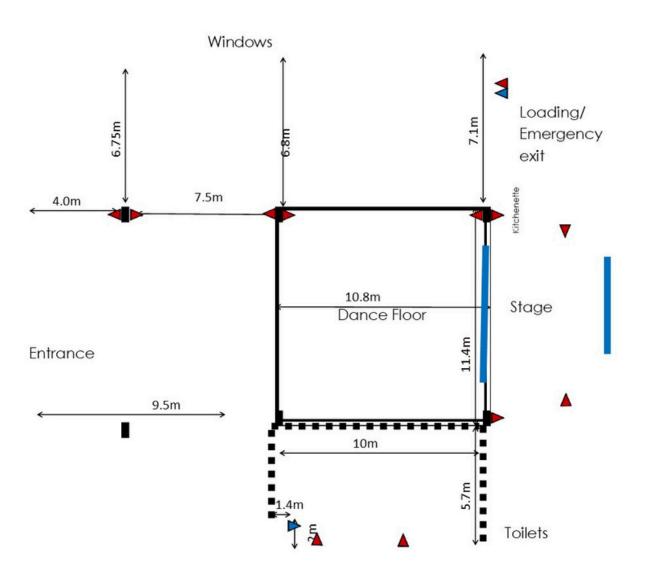
ROOM INCLUSIONS

Rectangular tables seating up to 8 per table. Large round banquet tables seating up to 10 per table. Linen tablecloths provided, black or white of your choice.

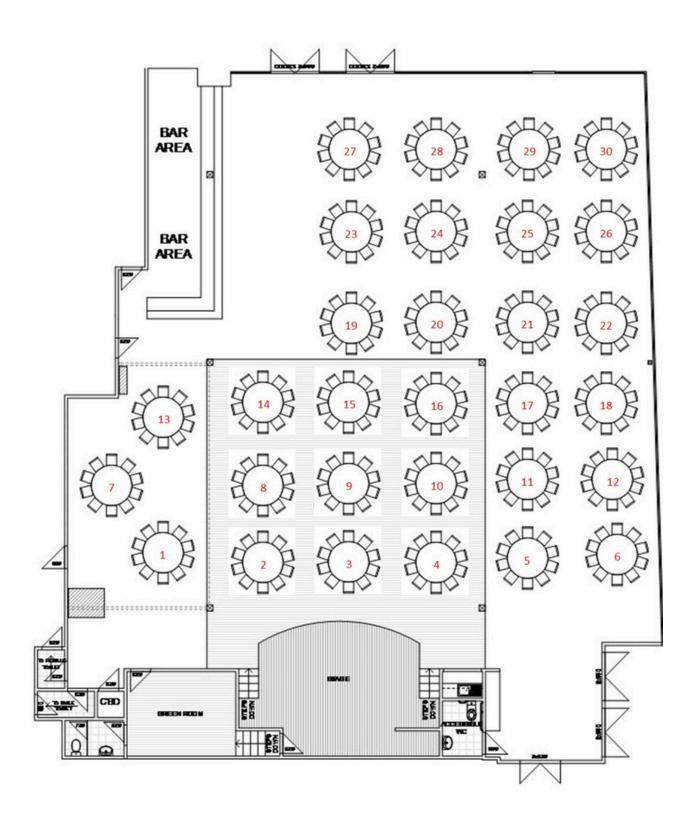
(note: tablecloths only included for catered events)

AUDI FLOORPLAN

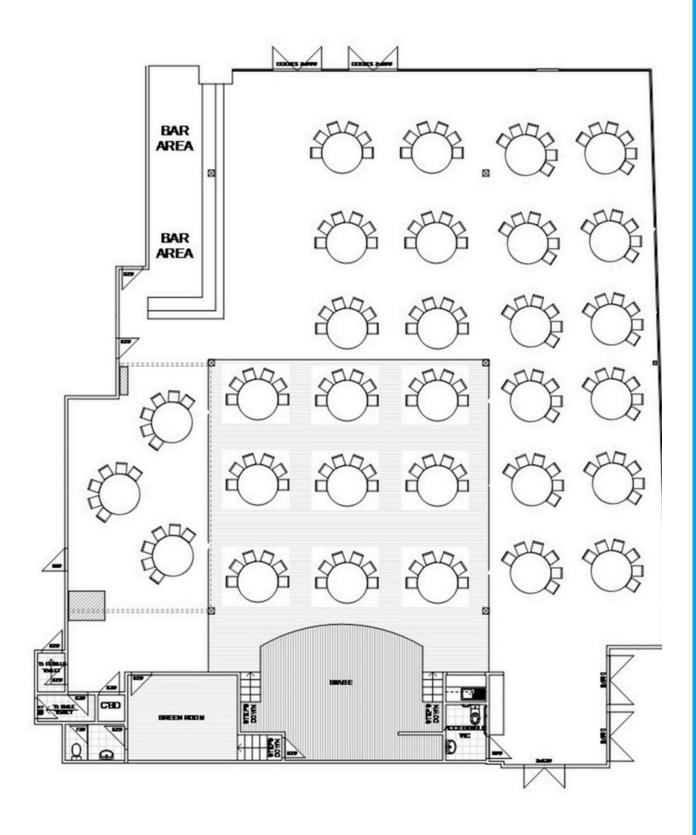




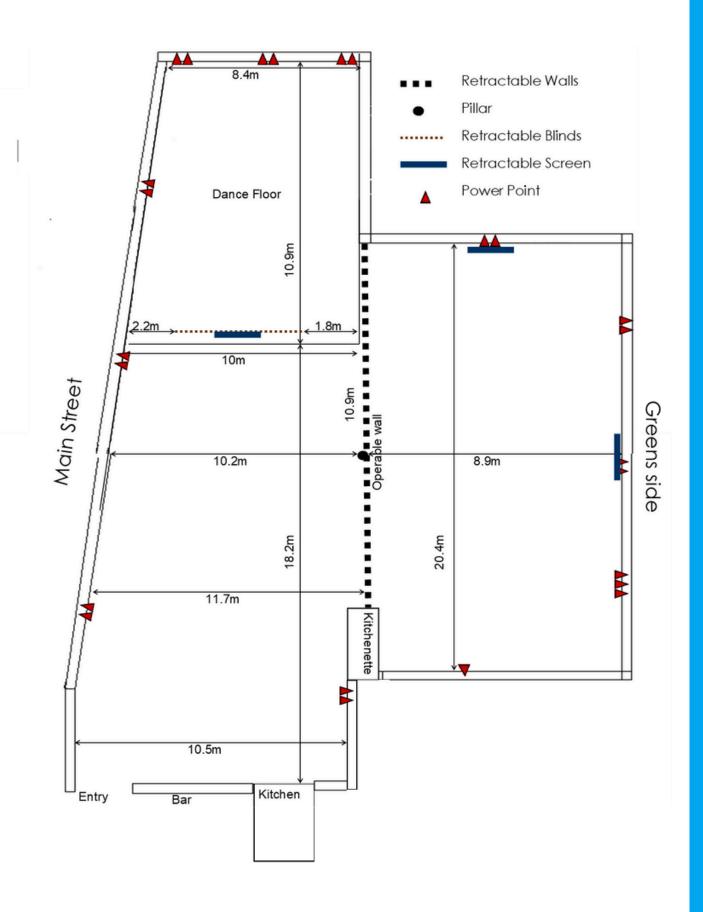
AUDI BANQUET 300PAX



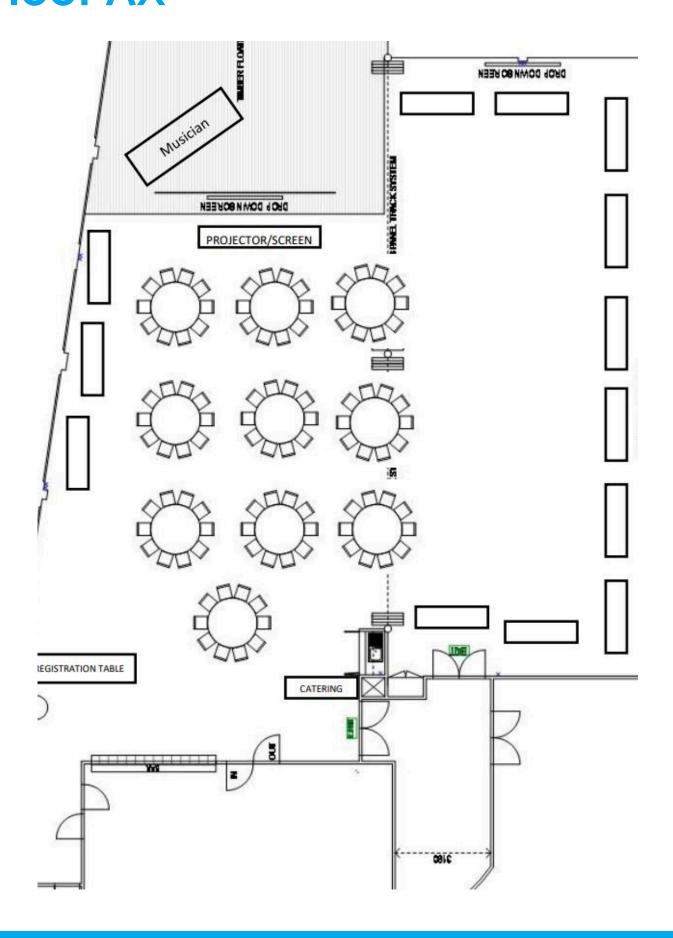
AUDI CABARET 180PAX



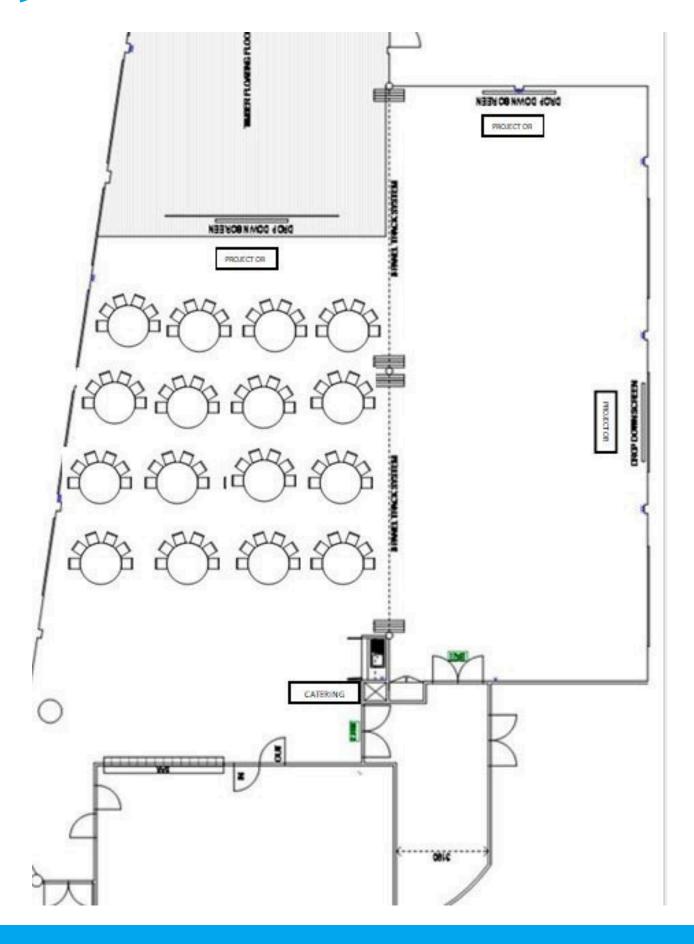
SAPPHIRE ROOM FLOORPLAN



SAPPHIRE ROOM EXPO 100PAX



SAPPHIRE ROOM CABARET 96PAX



CLUB SAPPHIRE ACCESS



FRONT ENTRANCE BACK ENTRANCE





Entry before 10.00am via back entrance only

FUNCTIONS & EVENTS ROOM HIRE, CATERING & BOOKING AGREEMENTS

Please fill out the following forms by scanning the QR codes or click the links below.

Our functions coordinator will contact you to confirm your booking. If catering is required, please also fill out the Functions Catering Agreement form below.





If viewing online:

Click here to open the Functions & Events Booking Agreement

Click here to open the Functions Catering Agreement

Deposits & Account Payments:

Payment may be made by cheque (payable to Merimbula-Imlay Bowling Club Ltd.), credit card or by direct deposit into the following National Australia Bank account:-

A/C Name: Merimbula-Imlay Bowling Club Ltd

BSB: 082-439 Account No.: 718 015 308

If payment is made by direct deposit, please quote the Billing Name when making the deposit and forward a copy of the bank receipt to:

Accounts Payable

Club Sapphire

PO Box 52,

MERIMBULA NSW 2548

accounts@clubsapphire.com.au

TERMS & CONDITIONS

BOOKING POLICY

Tentative bookings will be held for a maximum of 28 working days. The Club reserves the right to cancel any tentative bookings not confirmed and will release the booking date.

DEPOSITS

Functions requiring the use of the Sapphire Room or Auditorium require a deposit of \$500.00 within 28 days of the booking being made, indicating confirmation of the booking.

FUNCTION FINAL REQUIREMENTS

Final confirmation of menus, close approximation of numbers, beverage requirements, entertainment, audio / visual requirements, room set ups & starting times must be confirmed at least 3 weeks prior to the event, to ensure the smooth running of your function.

GUARANTEED NUMBERS

Guaranteed numbers for bookings requiring catering are required no later than 10 days prior to the event.

PRICING

All pricing will be as outlined unless previous arrangements have been made with the Catering Department.

PAYMENT

Bar accounts are to be settled at the completion of the function on the day/evening. 80% of your final bill will be invoiced & must be paid at least 5 working days prior to your function. All function accounts are to be paid in full no later than 7 days after the issue of your invoice unless previous arrangements have been made with the Club.

CANCELLATIONS

In the event of a cancellation of a booking, the following policy applies:

Cancellations received before six months of the function date will receive a full refund of deposits paid; Cancellation received before three months of the function date will forfeit 50% of the deposit paid; Cancellations received one month prior to the function date will be retained as a cancellation fee.

SURCHARGES

Sunday & Public Holidays: A surcharge of 20% of the total food & beverage accounts & room hire may be subject to functions held on a Sunday or Public Holiday.

SECURITY

Club Sapphire will not accept responsibility for the loss or damage to any equipment or merchandise left on the premises prior to, during, or at the conclusion of the function.

COMPLIANCE

Clients will assume responsibility for any & all damages caused during the function, including that to tablecloths.

FIRE / SAFETY

Club Sapphire retains the right to adjust any room or equipment set up to ensure that any Fire and Safety codes are not breached.

GENERAL

No foodstuffs or alcohol are to be brought onto or taken from the club premises under any circumstances excluding celebratory cakes.

No flames (lit candles), glitter, sparkles or scatters permitted under any circumstance.

DJ & BANDS

All bands & DJs must provide their own equipment, including speakers & any other setup they may require.

All guests are bound to adhere to the regulations & guidelines as per the Registered Clubs Act & the Club's constitution and by-laws whilst on the premises at all times.

WE DO NOT HOST 18TH, 21ST, BUCKS OR HENS PARTIES

Auditorium (Level 3)	All day (flat rate)	\$2,000 or by negotiation
Sapphire Room (Level 4)	All day (flat rate)	Monday to Friday \$350
Sapphire Room (Level 4)	All day (flat rate)	Saturday to Sunday \$400
Tasman Room (Level 3)	Full day	Monday to Friday \$250
Tasman Room (Level 3)	Half day (4 hours or less)	Monday to Friday \$150
Tasman Room (Level 3)	Full day	Saturday to Sunday \$300
Tasman Room (Level 3)	Half day (4 hours or less)	Saturday to Sunday \$200
Dolphin Room (Level 3)	Full day	Monday to Friday \$150
Dolphin Room (Level 3)	Half day (4 hours or less)	Monday to Friday \$100
Dolphin Room (Level 3)	Full day	Saturday to Sunday \$200
Dolphin Room (Level 3)	Half day (4 hours or less)	Saturday to Sunday \$150
Meeting Room (Level 1)		\$35 per hour



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