



**KIRWAN
SPORTS CLUB**

**FUNCTIONS PACKAGE
2026**

FUNCTION ROOM HIRE



INCLUSIONS

- Tables and chairs set up to your requirements
- Additional tables on request
- Daily room hire for 6-8 hours
- Evening room hire from 6pm
- All staff charges
- Table numbers
- Free Wi-Fi

CONDITIONS

- Monday to Thursday: Minimum spend \$800
- Friday to Sunday: Minimum spend \$1500

\$250.00 per day

BAREFOOT BOWLS ON THE GREEN



FREE Barefoot Bowls
on Friday nights*

INCLUSIONS

- All equipment provided
- All staff charges
- Free Wi-Fi
- Free on Friday nights (*excluding November and December)

CATERING

- Choose from our Platters list, Buffet list, BBQ Buffet list or Bowls & BBQ Buffet Package to suit your requirements

\$10.00 per person

\$ varies

BOWLS & BBQ BUFFET PACKAGE

Selected assortment of fresh breads
Char grilled beef patty
Portuguese chicken
Gourmet sausages
Sautéed onions
Coleslaw
Lettuce
Tomato
Beetroot
Assorted condiments

Package includes Barefoot Bowls and BBQ Buffet. Minimum 30 guests.

\$36.95 per person

**BOOK YOUR
XMAS PARTY
NOW**

CELEBRATIONS PACKAGE



Ideal for Baby Shower, Bridal Shower or Hens Party

INCLUSIONS

- 3hr Function Room Hire Mon-Sat 2-5pm
- All equipment provided
- All staff charges
- Free Wi-Fi

CATERING

- Gourmet Finger Sandwiches
- Cheese Platter
- Assorted Mini Sweet Platter
- Assorted Hot Platter
- Jugs of Mocktails
- Upgrade to Mimosas (Alcoholic) \$100.00

PRICING

- Extra Guest \$50 per Adult
- Children Ages 4-13 Half Price

\$1000 15 x Adults (minimum)
\$2500 50 x Adults

PLATTERS

Each platter caters for approximately 6-8 guests. Platters include all condiments & cocktail napkins.
Prices subject to change without notice.



COLD SELECTIONS

HOT SELECTIONS

Self Serve Tea & Coffee

\$3.50 per person

AUSSIE PLATTER

Chef's Selection of Dip
Cocktail Onions
Kabana & Salami
Sharp Tasty Cheese
Camembert Cheese
Crackers

\$80.00 each

ANTIPASTO PLATTER

Assortment of Deli Vegetables
Camembert Cheese
Sharp Tasty Cheese
Kabana & Salami
Crackers

\$80.00 each

SANDWICH PLATTER

Chef's Selection Fresh Bread
with Assorted Fillings

\$65.00 each

CHEESE PLATTER

Chef's Selection of Cheeses:
Blue, Brie & Sharp Cheese
Dried & Fresh Fruits
Assorted Nuts
Assorted Crackers

\$75.00 each

FRUIT PLATTER

Chef's Selection of Sliced Fresh Fruits

\$60.00 each

SWEET PLATTER

Chef's Selection of Assorted Cakes & Slices

\$75.00 each

ASIAN PLATTER

Dim Sims
Samosas V
Vegetable Cocktail Spring Rolls V
Pork Dumplings
Calamari Rings

\$85.00 each

BAKERS PLATTER

Party Pies
Sausage Rolls
Cocktail Spinach & Feta Filos V
Cocktail Pastie

\$85.00 each

AMERICAN PLATTER

Buffalo Wings
Mac & Cheese Balls
Chicken Garlic Balls
BBQ Meatballs
Cheesy Jalapeno Bites

\$85.00 each

FISHERMEN'S CATCH PLATTER

Flathead Bites
Prawn Cones
Crumbed Squid
Crab Claws
Chips
Garnished with Lemon

\$85.00 each

CHILDREN'S PLATTER

Cocktail Franks
Party Pies
Sausage Rolls
Chicken Nuggets

\$70.00 each

PLATTERS

Each platter caters for approximately 6-8 guests. Platters include all condiments & cocktail napkins.
Prices subject to change without notice.



SPECIAL SELECTIONS

VEGETARIAN PLATTER

Samosas
Vegetable Cocktail Spring Rolls
Spicy Jalapeno Bites
Falafel Balls
Fried Broccoli & Cheese Balls

\$80.00 each

GLUTEN-FREE PLATTER

Carrot & Cucumber Sticks
Dip
Sharp Tasty Cheese
Camembert Cheese
Salami
Pickled Onions
Semi Dried Tomatoes
Kalamata Olives
Crackers

\$80.00 each

VEGAN PLATTER

Falafel Balls
Risotto Balls
Carrot & Cucumber Sticks
Beetroot Hummus
Pickled Onions
Balsamic Mushrooms
Semi Dried Tomatoes
Kalamata Olives

\$80.00 each

Self Serve Tea & Coffee

\$3.50 per person

BBQ BUFFET

Prices subject to change without notice.



DROVERS BBQ

Baked dinner rolls & butter
Market garden salad
Creamy coleslaw
Grain fed rib fillet steak
Gourmet thin sausages
Sautéed onions
Baked chat potatoes

Minimum 50 guests.
Outside: Minimum 30 guests.

\$30.95 per person

BACKYARD BBQ

Baked dinner rolls & butter
Market garden salad
Creamy coleslaw
Grain fed rib fillet steak
Gourmet thin sausages
Portuguese style chicken
Sautéed onions
Baked jacket potatoes
Buttered corn on the cob
Pavlova w/ cream & fruit salad

Minimum 50 guests.

\$40.95 per person

BUFFET

All buffets served with dinner rolls, all condiments & self serve tea & coffee.
Prices subject to change without notice.



CARVERY BUFFET

HOT SELECTION

- Roast pork leg with gravy & apple sauce
- Roast beef incrusted with seeded mustard
- Steamed garden vegetable medley
- Roast chat potatoes with rosemary & paprika salt
- Maple roasted sweet potato & Japanese pumpkin

DESSERT

- Classic Pavlova with tropical fruits

Minimum 50 guests.

\$31.00 per person

GOLD BUFFET

COLD SELECTION

- Traditional garden salad with French dressing
- Creamy sun blushed tomato & rocket pesto pasta salad
- Crunchy coleslaw

HOT SELECTION

- Roast pork leg with gravy & apple sauce
- Honey chicken, battered chicken in Australian bush honey with sesame seeds & green onion
- Goan beef curry a mild blend of roasted spices from India's west coast braised with coconut milk
- Fragrant coconut & lemongrass turmeric rice
- Steamed garden vegetable medley
- Roast chat potato with rosemary & paprika salt

DESSERT

- Pavlova with tropical fruits
- Chef selection of cakes and gateaux

Minimum 50 guests.

\$44.00 per person

PLATINUM BUFFET

COLD SELECTION

- Traditional garden salad with French dressing
- Creamy sun blushed tomato & rocket pesto pasta salad
- Crunchy coleslaw

HOT SELECTION

- Roast pork leg with gravy & apple sauce
- Honey chicken, battered chicken in australian bush honey with sesame seeds & green onion
- Goan beef curry a mild blend of roasted spices from india's west coast braised with coconut milk
- Oven baked barramundi with lemon butter sauce
- Fragrant coconut & lemongrass turmeric rice
- Steamed garden vegetable medley
- Roast chat potato with rosemary & paprika salt

DESSERT

- Pavlova with tropical fruits
- Chef selection of cakes and gateaux

Minimum 50 guests.

\$50.00 per person

CHRISTMAS BUFFET

Available November and December. All buffets served with dinner rolls, all condiments & self serve tea & coffee.
Prices subject to change without notice.



GOLD BUFFET

HOT SELECTION

Roast leg ham with gravy & apple sauce
Roast turkey breast with cranberry sauce
Roast chat potatoes with parsnips & paprika salt
Honey roasted carrots & Japanese pumpkin
Minted peas

DESSERT

Classic pavlova with tropical fruits
Mini plum pudding & brandy custard

Minimum 50 guests.

\$38.00 per person

PLATINUM BUFFET

COLD SELECTION

A selection of cold deli meats with pickles & chutneys
A selection of cold cooked prawns with lemon & mary rose dressing
Traditional garden salad with french dressing
Crunchy coleslaw

HOT SELECTION

Roast leg ham with gravy & apple sauce
Roast turkey breast with cranberry sauce
Roast chat potatoes with parsnips & paprika salt
Honey roasted carrots & Japanese pumpkin
Steamed garden vegetable medley
Minted peas

DESSERT

Classic pavlova with tropical fruits
Mini plum pudding & brandy custard
Apple crumble with thickened cream

Minimum 50 guests.

\$66.00 per person



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