



EVENT CENTRE PORT MACQUARIE PANTHERS

1 BAY STREET, PORT MACQUARIE NSW 2444

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PORT MACQUARIE PANTHERS

Perfectly positioned with views over the Hastings River, the Event Centre at Panthers Port Macquarie offers 10 high quality and versatile function, meeting and event spaces with modern facilities, flexibility and privacy. The Event Centre allows guests to connect to the outdoors using decks that overlook beautifully maintained gardens and outstanding natural beauty.

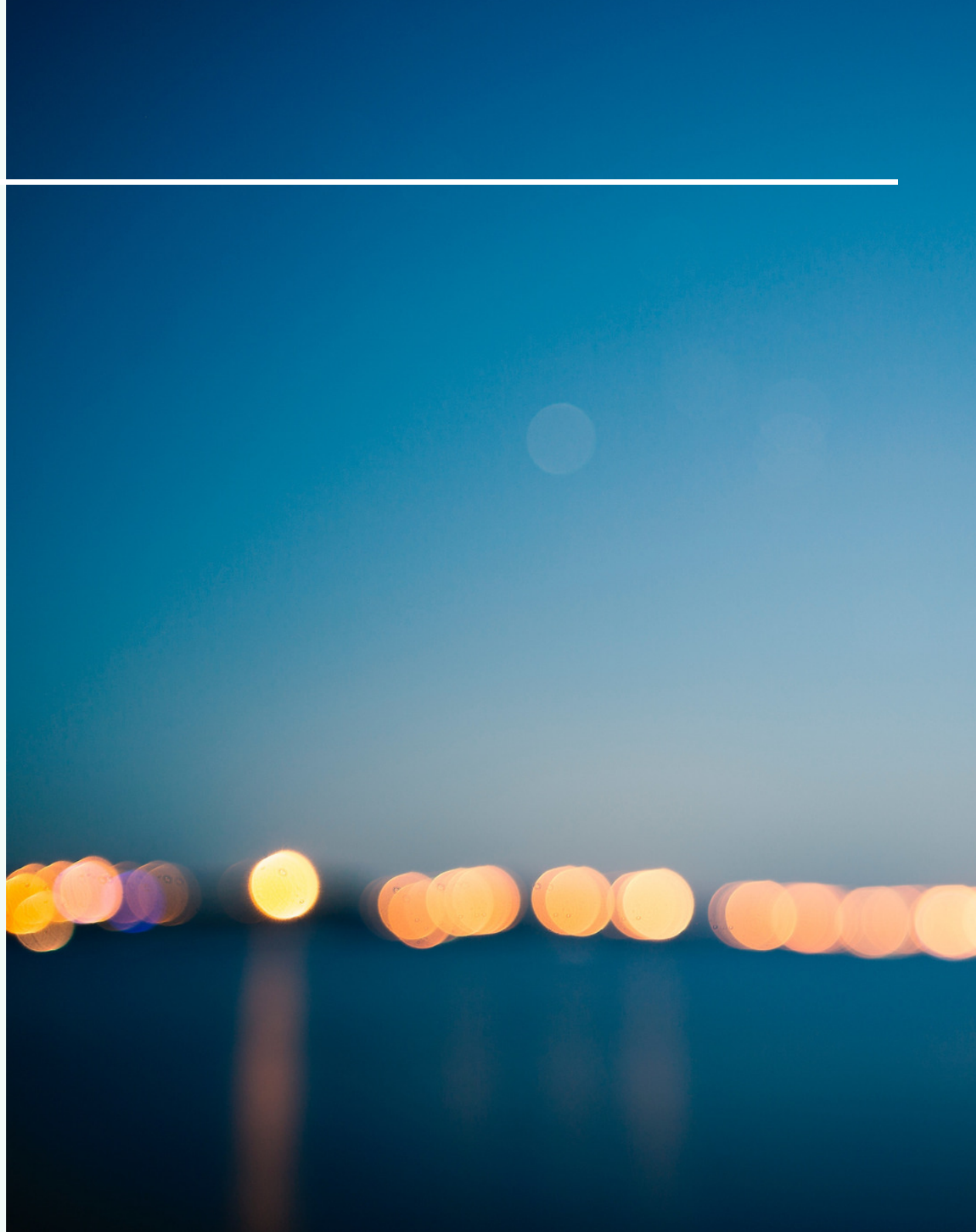
Panthers Port Macquarie is the largest event venue in the Hastings District with capacity to cater for intimate events and gala spectaculars for up 1,000, offering free on-site parking, conveniently located close to the town centre of Port Macquarie and only 7 minutes from the Port Macquarie regional airport.

Panthers Port Macquarie offers delectable menus created using fresh food options. Our chefs are dedicated to using the freshest seasonal produce which will satisfy even the most discerning palate. Our professional and friendly service and attention to detail, ensure the seamless execution of your next event.

For more details, contact our Meetings and Events Specialists on 6580 2300 or email us at port.meteam@panthers.com.au.



PANTHERS PORT MACQUARIE



VENUE OPTIONS



ROOM	AREA M2	BANQUET	COCKTAIL	THEATRE	CLASSROOM	FEE
AUDITORIUM	1000	600	850	900	350	\$1,600
THE BASEMENT	340	100	200	200	90	\$300
RENAISSANCE	160	60	120	120	40	\$300
RUSHCUTTER FULL	260	140	200	200	100	\$300
RUSHCUTTER 1	200	80	150	120	60	\$200
THE ROOM	63	40	50	60	20	\$150

INCLUSIONS

WIRELESS INTERNET | DATA PROJECTOR & SCREEN | LECTERN + MICROPHONE | WHITEBOARD | FLIPCHART

LAPEL MICROPHONE

\$200
PER DAY

PHOTOCOPYING

30c
PER PAGE

CANAPES

- 1 Risotto stuffed mushrooms with garlic balsamic
- 2 Karage chicken with wasabi mayonnaise
- 3 Sundried tomato tart with fetta
- 4 Mini corn fritattas with guacamole
- 5 Salt and pepper squid
- 6 Teriyaki glazed beef skewers
- 7 Caramelized onion and fetta pinwheels
- 8 Grilled prawn skewers with garlic butter
- 9 Duck spring rolls with nam jim
- 10 Battered barrramundi pieces with tartare and lemon

\$15

PER PERSON

CHOOSE 3
CANAPE OPTIONS

\$30

PER PERSON

CHOOSE 6
CANAPE OPTIONS

\$40

PER PERSON

CHOOSE ALL
CANAPE OPTIONS



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THINK! ABOUT YOUR CHOICES WINNERS ARE THE ONLY ONES GETTING THE JACKPOT!
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PLAYER ACTIVITY STATEMENTS ARE AVAILABLE UPON REQUEST.



PANTHERS
PORT MACQUARIE



COLD PLATTERS

SUITABLE FOR 8 - 10 PEOPLE
(V) = Vegetarian (GF) = Gluten Free

\$15 pp

GRAZING TABLE

Salami and cured meats, marinated and pickled vegetables, cheese, tapenades, dips, seasonal fruit and chocolate pretzels, dried fruit, berries, nuts, breads and crackers.

\$70

COLD PLATTER 1 - ANTIPASTO

Antipasto platter of cold cured meats, marinated olives, pickled vegetables, feta & grissini

\$70

COLD PLATTER 2 - CRUDITES

Fresh vegetable crudités w/ trio of dips, cucumber yoghurt, tzatziki, hummus & beetroot tapenade (V and GF)

\$80

COLD PLATTER 3 - CHEESE

Selection of feta, brie and cheddar served with crusty breads, fresh & dried fruits (V)

\$65

COLD PLATTER 4 - BRUSCHETTA

Honey roasted pumpkin, ricotta and rocket on toasted garlic sourdough (V)

\$65

COLD PLATTER 5 - FRUIT

Freshly cut seasonal platter of local & tropical fruit (V)

\$70

COLD PLATTER 6 - SANDWICHES

Assorted sandwich triangles - Silverside, cheese and relish / Chicken, lettuce and mayo / Ham and cheese

HOT PLATTERS

SERVES 8 - 10

\$35

HOT PLATTER 1 - BAKED COB LOAF

2x Baked cob loaves filled with cheese, spinach & bacon dip + crusty bread wedges

\$85

HOT PLATTER 2 - QUICHES

Assorted petite Quiches with both meat & vegetarian fillings

\$35

HOT PLATTER 3 - BUFFALO WINGS

Crispy wings tossed in mildly spiced wing sauce served with blue cheese dip & crisp celery sticks

\$85

HOT PLATTER 4 - PETITE PASTRIES

Assorted flavoured cocktail pies & baby sausage rolls

\$85

HOT PLATTER 5 - SEAFOOD

Salt and Pepper Calamari, crumbed barramundi goujons & beer battered prawns with lemon tartar

\$70

HOT PLATTER 6 - ASIAN SELECTION

Bite size wontons, spring rolls, dim sims & samosas with sweet & sour dipping sauce

DINNER

★ ★ ★ THREE STAR

(V) = Vegetarian

(GF) = Gluten Free

ENTREE

- 1 Sticky lemon glazed chicken on wilted rocket (GF)
- 2 Thai rare beef salad with glass noodles (GF)
- 3 Caramelized pumpkin & parmesan arancini with roasted tomato coulis (V)
- 4 Roasted asparagus & prosciutto with avocado hollandaise (GF)
- 5 Thai fish cakes with cucumber dipping sauce

MAINS

- 1 Slow baked Greek lamb leg with red wine jus (GF)
- 2 Baked fillet of barramundi & cheese sauce
- 3 Home made chicken Kiev & hollandaise
- 4 Herb crusted pork loin with apple brandy jus reduction
- 5 Slow-roasted beef with red wine jus (GF)

DESSERT

- 1 Chocolate mousse martini with toffee hazelnuts (GF)
- 2 Dark chocolate mud cake with rum & raisin compote
- 3 Passionfruit pavlova with mascarpone cream (GF)
- 4 Fresh fruit salad with vanilla cream (GF)
- 5 Apple strudel with toasted almonds & cherry compote

\$40

**TWO COURSE
PER PERSON**

CHOOSE 2 OPTIONS
PER COURSE
FOR ALTERNATE SERVE

\$48

**THREE COURSE
PER PERSON**

CHOOSE 2 OPTIONS
PER COURSE
FOR ALTERNATE SERVE

**ALL MEALS SERVED WITH CREAMY MASH AND STEAMED GREENS, FRESH DINNER ROLLS
AND FRESHLY BREWED TEA + COFFEE**

★ ★ ★ ★ **DINNER**
FOUR STAR
(V) = Vegetarian
(GF) = Gluten Free

ENTREE

- 1 Tasmanian smoked salmon on a salad of watercress, baby capers, red onion with sour cream & dill dressing (GF)
- 2 Guacamole tartlet topped with sautéed prawns drizzled with smoked paprika infused olive oil
- 3 Wild mushroom & goat cheese tartlet
- 4 Chicken & pistachio linguine pasta in chardonnay cream sauce
- 5 Rare sliced beef with minted watermelon salad

MAINS

- 1 Chicken breast mignon with chive & sauce suprême
- 2 Macadamia crusted pork loin with a pan jus reduction
- 3 Charred Scotch Fillet Steak with béarnaise (GF)
- 4 Roasted lamb rump with minted Champagne glaze (GF)
- 5 Atlantic salmon and verjuice dressing (GF)

DESSERT

- 1 Home made tiramisu with kahlua syrup (GF)
- 2 Brioche bread & butter pudding with cinnamon anglaise
- 3 Salted caramel profiteroles filled with vanilla bean crème patissiere
- 4 Warm sticky date pudding with brandy butter scotch sauce
- 5 Fresh mango cheek with Galliano syrup and macadamia praline (GF)

\$44

TWO COURSE
PER PERSON

CHOOSE 2 OPTIONS
PER COURSE
FOR ALTERNATE SERVE

\$52

THREE COURSE
PER PERSON

CHOOSE 2 OPTIONS
PER COURSE
FOR ALTERNATE SERVE

**ALL MEALS SERVED WITH CREAMY MASH AND STEAMED GREENS, FRESH BREAD ROLL
AND FRESHLY BREWED TEA + COFFEE**

DINNER FIVE STAR



(V) = Vegetarian
(GF) = Gluten Free

ENTREE

- 1 Lobster bisque with prawn and dill dumplings
- 2 Tiger prawns and avocado tian with shaved radish salad (GF)
- 3 Baked parmesan crusted scallops on dressed watercress salad
- 4 Seared duck breast glazed in blood orange brandy reduction (GF)
- 5 Char Siu basted BBQ quail salad with marbled eggs (GF)
- 6 House made barramundi spring rolls with nuoc cham dipping sauce (GF)

MAINS

- 1 Prosciutto wrapped chicken breast with kipfler potatoes, wilted spinach & champagne reduction (GF)
- 2 Veal scalloppini with sautéed wild mushrooms on sweet potato mash, crisp broccolini & truffle butter
- 3 Beef eye fillet & kilpatrick oysters, potato gratin, French beans & blistered cherry tomatoes (GF)
- 4 Pistachio crusted Atlantic salmon with potato rosti, asparagus & lobster butter
- 5 Herb crusted rack of lamb with sautéed potato, green pea puree & red currant and rosemary Jus
- 6 Char grilled spatchcock with dauphinoise potatoes, sugar snap peas and lemon thyme burre blanc (GF)

DESSERT

- 1 Strawberries Romanoff in cognac syrup with almond tuiles
- 2 Champagne sabayon with fresh strawberries (GF)
- 3 Mango & Galliano crème brulee with almond toffee shards (GF)
- 4 Chocolate icecream bombe with Kahlua ganache
- 5 Baileys and white chocolate mousse with toffee strawberries (GF)
- 6 Fig & ginger pudding with macadamia ice cream

\$53

**TWO COURSE
PER PERSON**

CHOOSE 2 OPTIONS
PER COURSE
FOR ALTERNATE SERVE

\$62

**THREE COURSE
PER PERSON**

CHOOSE 2 OPTIONS
PER COURSE
FOR ALTERNATE SERVE

ALL MEALS SERVED WITH FRESH BREAD ROLL | FRESHLY BREWED TEA + COFFEE

FOR THE LITTLE ONES

\$17

UNDER 12'S

THE BORING STUFF

- 1 Chicken nuggets with chips
- 2 Fish cocktails with chips
- 3 Cheeseburger with chips
- 4 Roast of the day
- 5 Pasta with Napolitano sauce

YASS!

- 1 Ice cream & Topping
- chocolate | caramel | strawberry
- 2 Peaches & Custard





THE BACK YARD

SIZZLE PACK

\$15

PER PERSON

Sausages
Onions
Sauces
Bread

BBQ PACK

\$20

PER PERSON

Sausages
Sizzle Steak
Onions
Salad with Dressings
Sauces
Bread

COOK YOUR OWN - BBQ UTENSILS PROVIDED

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PANTHERS
PORT MACQUARIE



4 HOURS \$40
2 HOURS \$30

★ ★ ★ THREE STAR

WINE

Morgans Bay Sparkling Cuvee
Morgans Bay Semillon Sauvignon Blanc
Morgans Bay Chardonnay
Juliet Moscato
Morgans Bay Cabernet Sauvignon

BEER

XXXX Gold
Tooheys New
Tooheys Old
Hahn Super Dry
Hahn Light

4 HOURS \$45
2 HOURS \$35

★ ★ ★ ★ FOUR STAR

WINE

Morgans Bay Sparkling Cuvee
Morgans Bay Semillon Sauvignon Blanc
Morgans Bay Chardonnay
Juliet' Moscato
Morgans Bay Cabernet Sauvignon
Wolf Blass Eagle Hawk Merlot

BEER

XXXX Gold
Tooheys New
Tooheys Old
Hahn Super Dry
Hahn Light
Iron Jack
Corona

INCLUDED WITH BOTH PACKAGES

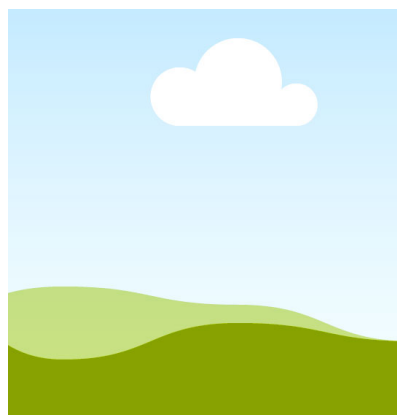
SOFT DRINKS (POST MIX)
Coca Cola , Diet Coke, Sprite, Lift, Lemon Lime Bitters & Orange Juice

THE TAPP

BEER | WINE | EATS

The TAPP at Panthers Port Macquarie boasts delectable tapas, craft + local beers & an ever-satiating cocktail menu for every season. Enjoy an eclectic industrial style setting with alfresco water views across the stunning Hastings River - the perfect spot to gather your thoughts and dream of your next venture. A cracking, team-building Karaoke THURSDAY, next-level LIVE music, capped off with a riparian Sunday decks on the DECK session to recoup and re-group after a long week.

RELAX + RECOUP



PANTHERS PORT MACQUARIE MEMBERSHIP

Under the Club Licensing Act it is required that our facilities are booked by a member of Panthers Port Macquarie or on behalf of a member attending the function. If there is not a member of the Club in your organisation please speak with your Panthers Port Macquarie Functions Coordinator.

EVENTS WITH MINORS AS GUESTS

Guests under the age of 18 must be accompanied by an adult or guardian at all times while on club premises. It is against the law to supply minors with alcohol. Under the Registered Club Act 1976 and Gaming Act 2001 any person under the age of 18 is prohibited to be in a part of the club defined in the Act as a Bar or Gaming Machine Area.

EVENT CONFIRMATION

Your booking will be confirmed on receipt of the deposit which is required 10 full working days after making a tentative booking. If your deposit is not received within 10 full working days your booking will be released for resale. By payment of your deposit you have agreed to these terms and conditions.

All prices are inclusive of GST.

CANCELLATION

If written notice of 30 days or more is received, part or all of the booking requirements may be cancelled and deposit refunded. If less than 30 days written notice is given the deposit will be forfeited. For bookings between 5pm and 12 midnight Friday to Saturday, 2 months written notice must be given of cancellation for deposit to be refunded.

VENUE ALLOCATION

Banquet venues are allocated for a 5 hour period Monday to Saturday, and a 4 hour period Sundays and public holidays. Clients must vacate the venue within 15 minutes of the allocated finishing time.

Meeting venues are allocated as follows: Day use – 8.30am to 5.00pm. Evening use – 6.00pm to 12 midnight. We reserve the right to re-allocate function rooms and spaces due to circumstances beyond our control. If final numbers change significantly from those advised we may substitute a more appropriate room of our choice. If an event continues after the designated finishing time labour charges will apply. The charge is \$75.00 per hour or part thereof. Panthers Port Macquarie is a non-smoking venue, and function rooms are no exception to the rule. There are balconies and terraces outside the Club where smoking is permitted.

GUARANTEED MINIMUM CATERING NUMBERS

Guaranteed minimum numbers for catering are required three full working days prior to the first day of the event. Minimum charges will be based on these numbers. Additional labour fees may be charged for smaller functions.

MENU SELECTION

Written confirmation of menu and wine selection is required 20 full working days prior to the first day of your event. Changes to menu and wine selection will only be accepted 10 full working days in advance. For changes outside these guidelines the client will be required to pay for any costs that Panthers Port Macquarie have incurred in pre-ordering food. If the numbers increase within 3 full working days of the event, Panthers Port Macquarie cannot guarantee the same menu and wine selection will be served to additional attendees. No food or beverage may be brought onto the premises. This excludes celebration cakes.

TERMS + CONDITIONS

BANQUET FUNCTIONS

A minimum of 35 adult guests is required to book a private function. Food payment - full payment of the functions catering costs is required within three full working days of the function; however the account may be paid in advance by instalments. Beverage payment – full payment for beverages is required at the conclusion of the event. Entertainment booked by the client – full descriptions of all entertainment must be made available to Panthers prior to that entertainment commencing. Panthers reserve the right to cancel or amend any entertainment it deems to be dangerous or offensive to members, guests, staff or neighbours. Set-up is required to be completed one hour prior to the commencement of the function. Decibel levels must not exceed 95dB inside the room.

VARIATION

Panthers Port Macquarie reserves the right to charge an additional 15% loading on all catered functions booked on Sundays and 35% loading to all catered functions booked on public holidays. Prices are subject to change based on prevailing market conditions. To avoid price increases, Panthers Port Macquarie reserves the right to substitute a suitable alternate food item. While every effort is made to accurately describe facilities and offerings at Panthers, some variation may occur.

INSURANCE

Panthers Port Macquarie accepts no responsibility for damages or loss of merchandise or any property left on the premises. The responsibility of arranging insurance lies with the function organiser.

THIRD PARTY PROVIDERS

Clients must provide certificates of currency for public liability insurance for any third party provider attending the event on the clients' behalf. A third party provider is considered to be any other business entity contracted directly by the client to provide goods and services at the event. This includes, but is not limited to, Entertainment providers such as soloists, duo's, trio's, bands or any other live entertainment.

DAMAGE

Clients are financially responsible for any damage sustained to Panthers Port Macquarie property, or equipment hired on behalf of the client during the event. Display material must not be nailed, stapled or glued to any part of the building or venues. Please consult the Functions Co-ordinator regarding any display requirements.

SECURITY

Any events where security is required will be contracted by Port Macquarie Panthers, the costs of which will be borne by the client. If Panthers Port Macquarie believes that a function will adversely affect the operations, security or reputation of our establishment, we reserve the right to cancel the function without liability.