

Events

by



POLISH CLUB
KLUB POLSKI
ASHFIELD



Welcoming *you*

Step into The Polish Club, where possibilities unfold and unforgettable events come to life. From corporate gatherings to social celebrations, our venue offers a dynamic and customizable environment that caters to a variety of needs.

Our function space is designed with flexibility in mind, allowing for seamless transitions between different event formats. Whether you're planning a business conference, a gala dinner, or a milestone birthday party, our venue can be tailored to suit your specific requirements.

Our professional staff is on hand to assist with any technical needs, ensuring a smooth and flawless execution of your event. Comfortable seating arrangements and versatile table setups can be arranged to accommodate various seating configurations, allowing for both formal and informal gatherings.

When it comes to culinary delights, our dedicated team of chefs takes pride in curating a menu that tantalizes the taste buds of your guests. From exquisite entrées and decadent desserts, every dish is crafted with precision and creativity, catering to a range of palates and dietary preferences.

From initial concept development to flawless execution, we strive to bring your vision to life and create an event that surpasses your expectations.



Set Menu

2 COURSE \$68.00PP

3 COURSE \$84.00PP

Select 2, alternate serve.

ENTREES

Seared scallops | *cauliflower puree, parsley oil & parmesan crisp*

Heirloom tomato, baby mozzarella | *raspberry vinegarette & shiso leaves (v)*

Veal & pork cabbage rolls | *tomato broth*

Seared mountain pepper crusted beef carpaccio | *crispy capers, aged parmesan & pesto bread (gf without bread)*

Crisp pork belly | *celeriac puree, cider caramelized apples & crispy leeks (gf)*

Goat cheese mousse | *apricot puree, beetroot jam, herb cracker & micro herbs (v)*

MAINS

Braised beef cheeks | *potato gratin, charred broccolini, crispy onion rings & sticky jus*

Seared chicken supreme | *colcannon mash, roasted baby carrots & red wine jus (gf)*

Pan-fried snapper fillets | *roasted kipfler potatoes & lemon tomato salsa dressing (gf)*

Goat curd croquette | *wild forged mushrooms & bush tomato jam (v)*

Roasted pork cutlet | *potato pave, braised red cabbage, smoked carrots & cranberry jus*

Potato gnocchi | *roasted corn, sweet potato puree & smoked parmesan (v)*

DESSERTS

Eton mess | *crunchy meringue, raspberry coulis, chantilly cream & seasonal berries (gf)*

Baked mocha tart | *vanilla ice cream & coffee filo crisp*

Oat milk panna cotta | *leatherwood honey, crunchy pecans & wildflowers (gf, df)*

Artisan cheese selection | *lavosh, quince paste*

Classic crème brulee | *'chrusciki' & fresh berries*

Mini pavlova | *lemon curd, berry compote & fresh cream*

Buffet menu selection

\$75.00PP

*Minimum 30 guests

SALADS - PICK 2

Beetroot, walnuts, goat cheese, eggplant & zucchini (v, gf)

Greek salad | *fetta, olives & garden vegetables (v)*

Rocket, parmesan, poached pear & pine nuts (v, gf)

Quinoa, lentil, spinach, roasted pumpkin & toasted seeds (v, gf)

Potato salad | *chives, shallots & horseradish mayonnaise (v, gf)*

Baby cos, soft boiled eggs, garlic croutons, parmesan & crispy bacon

SIDES - PICK 2

Roasted chat potatoes | *rosemary salt (v, gf)*

Broccolini | *lemon dressing (v, gf)*

Green beans | *smoked shallot butter (v, gf)*

Cauliflower | *cheese sauce & bacon crumb (gf)*

Chunky chips | *tomato relish (v, gf)*

Garlic gratin potatoes (v, gf)

MAINS - PICK 3

Veal stroganoff | *Gippsland veal strips, button mushrooms & mustard cream*

Beef goulash | *grass fed beef, red pepper, sweet smoked paprika & sour cream*

Pierogi | *made in-house Polish dumplings choice of: Angus beef & onion; farmers cheese & potato (v); braised cabbage & porcini mushroom (v)*

Veal & pork cabbage rolls | *seasoned veal & pork mince wrapped in cabbage leaf in a tomato broth*

Bangalow pork scotch fillet | *slow roasted, garlic, caraway seed, baby onions & pork jus*

Chicken breast supreme | *chorizo, mozzarella, red peppers & sweet paprika sauce*

Chicken schnitzel | *panko crumbed free range chicken breast, lemon & mustard*

“The” pork knuckle | *oven roasted with crispy crackling & pork jus*

Saltwater barramundi | *pan-fried, caponata & salsa verde*

Tasmanian salmon | *crispy skin, braised fennel & charred leeks*

PASTA - PICK 1

Beef & red wine lasagne

Beef ragu | *riggatoni, braised beef in red wine, crispy shallot & shaved parmesan*

Penne putanesca | *kalamata olives, torn basil & shaved parmesan (v)*

Roasted butter pumpkin & sage risotto | *aged parmesan (v, gf)*

Roasted vegetable lasagne | *shaved parmesan (v)*

Swiss noodle bake | *egg noodles, Swiss cheese, creamy mushroom & baby spinach sauce (v)*

DESSERTS - PICK 2

Apple charlotte (szarlotka)

Baked Polish cheesecake (sernik)

Mini pavlova

Polish donuts (paczki)

Lemon meringue

Double chocolate tart

Sliced seasonal fruits

Artisan Australian cheese | *quince paste*



Canapé menu

2 HOUR \$55.00PP (6 CANAPES + 1 SUBSTANTIAL)

3 HOUR \$68.00PP (9 CANAPES + 2 SUBSTANTIAL)

4 HOUR \$79.00PP (10 CANAPES + 3 SUBSTANTIAL)

+\$5.50 additional canape / +\$7.50 additional substantial canape | *Minimum 20 guests

COLD SELECTION

- Roast vegetable caponata & cucumber disc (v)
- Smoked salmon blinis | chive cream & micro herbs
- Vegetarian mushroom filled rice paper rolls (gf, v)
- Rare roast beef | rosti, horseradish cream (gf)
- Caprese skewer | cherry tomato, bocconcini, balsamic glaze (gf, v)
- Basil roasted cherry tomato & mascarpone tart (v)
- Smashed minted peas | shaved pecorino, crostini (v)
- Mini open Polish sandwich | kielbasa, cheese, gherkin
- Scallop ceviche | mango salsa, savoury tart
- Devilled eggs | chive, pickled onion (v)
- Steak tartare on toasted croutons | cornichons, capers
- Fresh cooked Tiger Prawns | Marie Rose Sauce sauce

HOT SELECTION

- Mini Wagyu slider | on a brioche bun
- Salt & pepper squid | with lime aioli
- Steamed vegetable bun (v)
- Spinach and onion pakoras | coconut raita (v)
- Smoked scamorza mozzarella croquette | tomato relish (v)
- Stuffed pumpkin flower, ricotta & corn (v)
- Tender beef wellington | mushroom duxelle

- Petite beef & red wine pies
- Petite spiced lamb pie
- Grilled prawn cutlet | smoked romesco (gf)
- Crispy gruyere pattie | spiced jam (v)
- Tempura prawn yakatori sticks
- Crumbed crab claws | aioli
- Crumbed veal, pork & onion pierogi | rich tomato sauce
- Fried vegetable samosas | mint chutney

SWEET SELECTION

- Mini lemon meringue tarts
- Petite chocolate caramel tarts pistachio
- Macaroon selection
- Chocolate truffle selection

SUBSTANTIAL SELECTION

- Battered flat head & chip box
- Thai beef salad box (gf)
- Braised beef & wet polenta bowl (gf)
- Pan-fried gnocchi | black garlic cream, shaved pepper & pecorino (gf, v)
- Fresh herb, baby pea & pancetta risotto (gf)



Morning & afternoon tea

\$12.00PP (CHOOSE 2) +\$5.00 additional selection | *Minimum 20 guests

SWEET SELECTION

Selection of petite danish (v)
Selection of mini muffins (v)
Chocolate brownies (gf, v)
Macaron selection (gf, v)
Chocolate salted caramel tarts (v)
Scones with jam & cream (v)
Seasonal fruit platter (gf, v)
Mini pavlova with seasonal berries (gf, v)

SAVOURY SELECTION

Assorted finger sandwiches
Assorted savoury croissants
Assorted mini gourmet pastries spinach & fetta quiche (v)
Roast vegetable frittata (gf, v)
Corn & zucchini fritters with tomato salsa (gf, v)



Sandwiches selection

\$21.00PP (CHOOSE 2) +\$8.00 additional selection | *Minimum 20 guests

Sliced double smoked leg ham | *vine ripened tomato & tasty cheese*
Classic blt | *crispy bacon, lettuce, vine ripened tomato & mayo*
Lemon & thyme roast chicken | *mixed leaf salad*
Fried chicken schnitzel | *cabbage slaw & chipotle aioli on a milk bun*
Huon smoked salmon | *horseradish cream, spanish onion, capers & rocket on dark rye*
Grilled vegetable deli sandwich | *grilled peppers, eggplant & zucchini (v)*
Classic egg & cress | *free range egg & peppery watercress (v)*

Kids selection

\$27.00 (UNDER 12 YEARS) Includes soft drinks or juice and ice cream for dessert

Fried fish fillets & chips | *served with cherry tomatoes, sliced cucumber & carrot sticks*
Crumbed chicken tenders & chips | *served with cherry tomatoes, sliced cucumber & carrot sticks*
Veal frankfurt | *served with potato mash, broccoli & carrots*
Creamy mushroom rigatoni pasta | *with broccoli*
Minute beef steak | *served with potato mash, broccoli & carrots*



Beverage Packages

HOUSE BEVERAGE PACKAGE

\$49PP (2 HOURS)

\$65PP (3 HOURS)

For more time periods please ask

PREMIUM BEVERAGE PACKAGE

\$60PP (2 HOURS)

\$74PP (3 HOURS)

For more time periods please ask

SELECTION OF WINES

SPARKLING

Zilzie BTW

Cuvee Brut

WHITE WINES

Zilzie BTW Sauvignon Blanc

Zilzie BTW Chardonnay

RED WINE

Zilzie BTW Cabernet Merlot

Zilzie BTW Shiraz

SELECTION OF TAP & BOTTLED BEERS

Great Northern Super Crisp

Reschs

VB

Cascade Light (bottles)

NON ALCOHOLIC BEVERAGES

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

SELECTION OF WINES

SPARKLING - CHOICE OF 1

Chandon Brut NV - Yarra Valley, VIC

Brown Brothers Prosecco - King Valley, VIC

WHITE WINES - CHOICE OF 2

Skipjack Sauvignon Blanc - Marlborough, NZ

Wangolina Chardonnay - Limestone Coast, SA

Naked Run Riesling - Clare Valley, SA

Nashdale Lane Pinot Gris - Orange, NSW

ROSE

Lou Parais Alpes de Haute - Province, FRA

RED WINES - CHOICE OF 2

Main Divide Pinot Noir - Marlborough, NZ

Sons of Eden Marshall Shiraz - Barossa, SA

Wynns The Gables Cabernet Sauvignon - Coonawarra, SA

Coriole Sangiovese - McLaren Vale, SA

SELECTION OF TAP & BOTTLED BEERS

Great Northern Super Crisp

Balter XPA

Carlton Draught

Carlton Dry

Cascade Premium Light (bottles)

Corona (bottles)

Somersby Cider (bottles)

Terms & Conditions

1. INTRODUCTION

1.1. These Terms and Conditions (“Agreement”) govern the booking and holding of events at the Polish Club Ashfield (the “Club”).

1.2. By booking an event at the Club, the event organiser (“Organiser”) agrees to be bound by these Terms and Conditions.

2. BOOKING AND PAYMENT

2.1. To secure a booking, the Organiser must submit a completed booking form with relevant event details and pay the initial deposit as outlined in the deposit schedule below. Deposits are required at each stage of the deposit schedule to maintain the reservation.

2.2. The estimated event costs are calculated at the time of booking based on the details provided by the Organiser. If there are any material changes to the event details (e.g., changes in guest numbers, menu selections, or other factors) that affect the estimated event costs, the Club reserves the right to recalculate the estimated event costs. The updated estimate will be communicated to the Organiser, and any required adjustment to the deposit or final payment will be made accordingly.

2.3. The deposit schedule is as follows:

- 25% of the estimated event costs at the time of signing the agreement to confirm the booking
- 30% of the estimated event costs 90 days prior to the event
- 30% of the estimated event costs 45 days prior to the event
- 15% of the estimated event costs 14 days prior to the event

2.4. All deposits are non-refundable, subject to any contrary terms in this Agreement.

2.5. The full outstanding amount must be paid immediately following the event if not already paid in full.

3. FINAL NUMBERS AND ATTENDANCE

3.1. Final numbers of attendees must be provided to the Club at least 72 hours prior to the event. This is necessary for the Club to finalise orders, including but not limited to catering and staffing arrangements.

3.2. Any reduction in numbers after the 72-hour deadline will generally not be refunded. Refunds for reductions in numbers may only be considered if the Organiser provides written notice within the 72-hour window and is subject to the Club’s discretion. If the number of attendees increases, the Organiser will be required to make additional payments, including for buffet-style catering.

4. EVENT CANCELLATION

4.1. Cancellation by the Organiser

The Organiser may cancel the event at any time; however, all deposits paid are non-refundable. Cancellations must be made in writing (email or formal letter) to the Club.

4.2. Cancellation by the Club

a. Non-Compliance with Deposit Schedule:

The Club reserves the right to cancel the event if the Organiser fails to comply with the deposit schedule outlined in this Agreement. In the event of a missed or delayed payment, the Club shall provide written notice to the Organiser, granting a reasonable grace period

of 7 days to remedy the breach. If the Organiser fails to comply within the grace period, the Club may cancel the event without further notice.

b. Reputational or Safety Concerns:

The Club reserves the right to cancel the event if it reasonably believes that hosting the event may cause significant reputational harm to the Club or if the event is deemed unsafe for attendees or other individuals at the Club. The Club shall provide written notice to the Organiser detailing the concerns and shall grant the Organiser 7 days (or less if the event is within 7 days) to respond and propose mitigating measures. If the event is still deemed unsuitable after considering the Organiser’s response, the Club may proceed with cancelling the event.

c. Refunds in Case of Cancellation:

In the event of cancellation under section 4.2(b), the Organiser will receive a refund of any deposits paid, subject to any costs or commitments already incurred by the Club that are directly related to the event. The Club shall provide the Organiser with a breakdown of these costs, and any remaining deposit will be refunded within 28 days of cancellation. However, the Club will not refund deposits if the cancellation results from the Organiser’s intentional misconduct or deliberate manipulation of the cancellation clause to obtain a refund.

5. EVENT CONDUCT AND RESPONSIBILITIES

5.1. The Organiser is responsible for the conduct of all attendees and must ensure that both the Organiser and attendees comply with any directions of the Club, including but not limited to safety protocols and any applicable laws.

5.2. The Club reserves the right to remove any person from the premises who engages in unlawful or disruptive behaviour, including intoxication, violence, or other inappropriate conduct. The Club will not be liable for any claims or damages resulting from such removal.

5.3. The Organiser is responsible for notifying the Club of any allergies, dietary restrictions, or special requirements for any aspect of the event, including food, beverages, and other arrangements. The Organiser must do this at least 7 days prior to the event.

5.4. The Organiser agrees to ensure that no illegal or prohibited items (such as drugs or hazardous substances) are brought onto the premises during the event.

6. CATERING AND MENU

6.1. For groups of over 20 people, an Alternate Drop Menu will be provided, which may include entrée, main, and/or dessert.

6.2. For groups of less than 20 people, an À la Carte Menu will be available.

6.3. A buffet-style service may be available upon request, subject to management approval.

6.4. The Organiser must confirm menu choices at least 7 days prior to the event. Any changes made after this time may incur additional charges.

6.5 For Premium Packages booked, tablecloths will be included as part of cost. For all other packages selected, tablecloths will be charged at an extra cost of \$10 per table.

7. BEVERAGE PACKAGES

7.1. The beverage package selected by the Organiser will commence at the confirmed reservation time and will end at the agreed time.

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- 7.2. Last drinks will be called 15 minutes prior to the conclusion of the beverage package.
- 7.3. The Club reserves the right to refuse service of alcohol in accordance with its Responsible Service of Alcohol (RSA) obligations.
- 7.4. Alternatively, a bar tab (charged on a consumption basis) can be arranged with the Club 72 hours prior to the event. The relevant selections must be confirmed at least 72 hours prior to the event.
- 7.5. No BYO beverages are permitted under any circumstances.

8. CAKES AND CAKEAGE FEES

- 8.1. The Club can arrange cakes for any occasion at a fee, provided at least 7 days' notice is given.
- 8.2. If the Organiser wishes to provide their own cake, a \$3 per person cakeage charge will apply. The items must comply with all relevant health and safety standard.

9. FORCE MAJEURE

- 9.1. Neither party shall be liable for any failure or delay in the performance of its obligations under this Agreement if such failure or delay is caused by events beyond its reasonable control, including but not limited to acts of God, fire, flood, storm, war, terrorism, civil disturbance, strikes, pandemics, government restrictions, or other similar events or circumstances ("Force Majeure Event").
- 9.2. In the event of a Force Majeure Event, the affected party shall promptly notify the other party of the event and its expected duration. Both parties agree to use reasonable efforts to mitigate the impact of the Force Majeure Event.
- 9.3. If a Force Majeure Event occurs and makes the event untenable, either party may terminate this Agreement without liability. Any payments made will be refunded, subject to costs already incurred or committed by the Club, which will not be refunded.

10. INDEMNITY AND LIABILITY

- 10.1. The Organiser agrees to indemnify and hold harmless the Club, including its directors, officers, employees, agents, and contractors, against any claims, losses, or liabilities arising out of the negligence or wilful misconduct of the Organiser or their guests, contractors, or agents.
- 10.2. The Club is not liable for any loss or theft of personal belongings of the Organiser or their guests. It is the responsibility of the individual to look after their own belongings. The Organiser acknowledges that the Club is a large venue, and it is not possible to safeguard personal belongings, including those left in vehicles parked in the carpark.
- 10.3. To the maximum extent permitted by law:
 - A) Without limiting any other clause in this agreement, the Club is not liable for any loss or theft of personal belongings of the Organiser or their guests. It is the responsibility of each individual to safeguard their own belongings. The Organiser acknowledges that the Club is a large venue, and it is not possible to safeguard personal belongings, including those left in vehicles parked in the carpark.
 - B) The Club (including its directors, officers, employees, agents, and contractors) will not be liable for any loss, damage, or harm of any kind—whether direct, indirect, incidental, or

- consequential—arising out of or in connection with the event.
- C) The total liability of the Club for any claims arising out of or in connection with the event shall be limited to the amount paid by the Organiser for the event, or, at the Club's discretion, to the resupply of the services or event in question.

11. MISCELLANEOUS

- 11.1. Once signed, these Terms and Conditions may only be amended in writing and with the mutual consent of both the Club and the Organiser. No amendment or modification to this Agreement shall be effective unless signed by both parties.
- 11.2. If any provision of these Terms and Conditions is deemed invalid or unenforceable by a court, the remaining provisions will continue in full force and effect.
- 11.3. This Agreement shall be governed by and construed in accordance with the laws of New South Wales, Australia. The Organiser and the Club agree to submit to the exclusive jurisdiction of the courts of New South Wales for any disputes arising out of or in connection with this Agreement.
- 11.4. The Organiser acknowledges that they have had the opportunity to review this agreement and request reasonable amendments prior to signing.

THE CONTENTS OF THIS AGREEMENT ARE AGREED BY:

ORGANISER	
Print name	
Business Name	
Guest Numbers	
Event Date	
Event Name	
Signature	
Date	

THE POLISH CLUB

Print name	
Role	
Signature	
Date	

Payment

Type of card (please circle)	MASTER CARD / VISA / OTHER
Credit card number	XXXX XXXX XXXX _____ Please note the last 4 digits of the card only Polish Club Ltd. will not accept FULL credit card details by fax or email, including PDF attachments. If an email is received with FULL credit card details, it will be deleted immediately and your form will not be processed. This is in accordance with the Payment Card Industry Data Security Standard. For security purposes, we will call you to confirm the remainder of the card number over the phone.
Expiry date	For security purposes, we will call you to confirm the expiry date over the phone.
Name on card	
Card holder's signature	
Company name	
Postal address for receipt	
Event name	
Event date	
Deposit	
Function charges	
All charges	Yes / No

Event Booking Form

Full name (main contact)			
Business name		ABN	
Email		Mobile number	
Event date		Event name	
Event package (select one)	<input type="checkbox"/> 2 course set menu	<input type="checkbox"/> 3 course set menu	<input type="checkbox"/> Buffet
	<input type="checkbox"/> Conference / Other	<input type="checkbox"/> Venue hire only	<input type="checkbox"/> Canape
	<input type="checkbox"/> Drinks package		
Is marketing required?	Yes	No	
Date			



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