



PARA HILLS COMMUNITY CLUB

FUNCTION PACK 2026

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WELCOME

The Heart of the Community Since 1966

Officially opened on 14 June 1969, the Club quickly became a central part of the area's social fabric, a place where generations have come to celebrate milestones, connect with friends, and enjoy great food and entertainment in a welcoming atmosphere.

Today, we continue that proud tradition, offering three spacious function areas, delicious catering options, and a dedicated team committed to making your event effortless and enjoyable. Whether you're planning a birthday, engagement, work function, or celebration of life, we're here to ensure every detail is looked after with care.

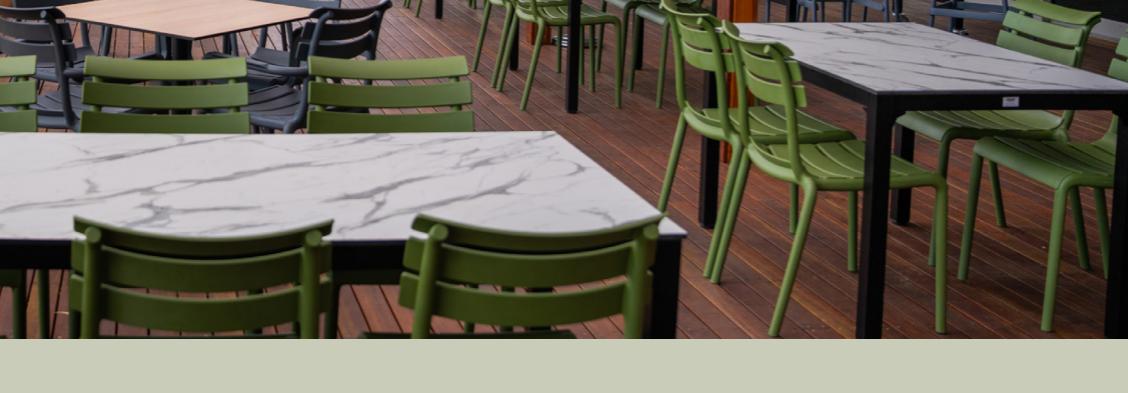
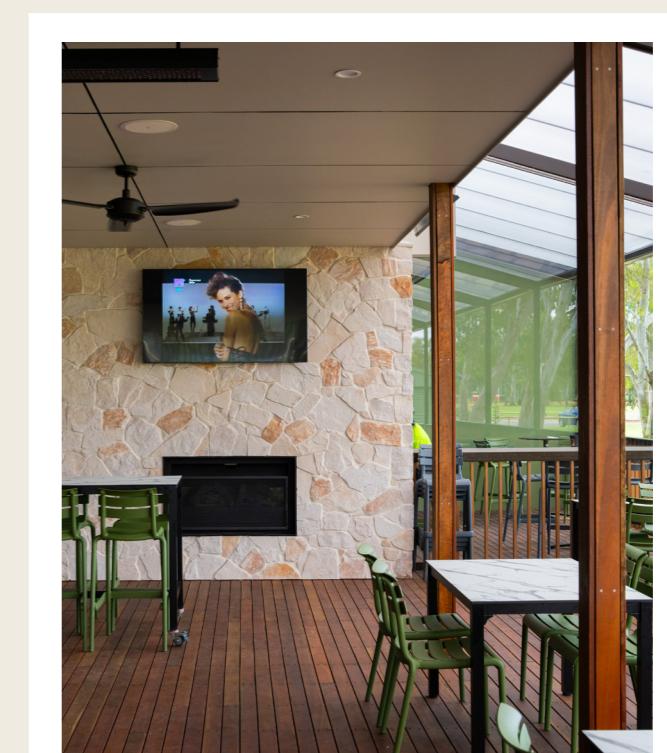
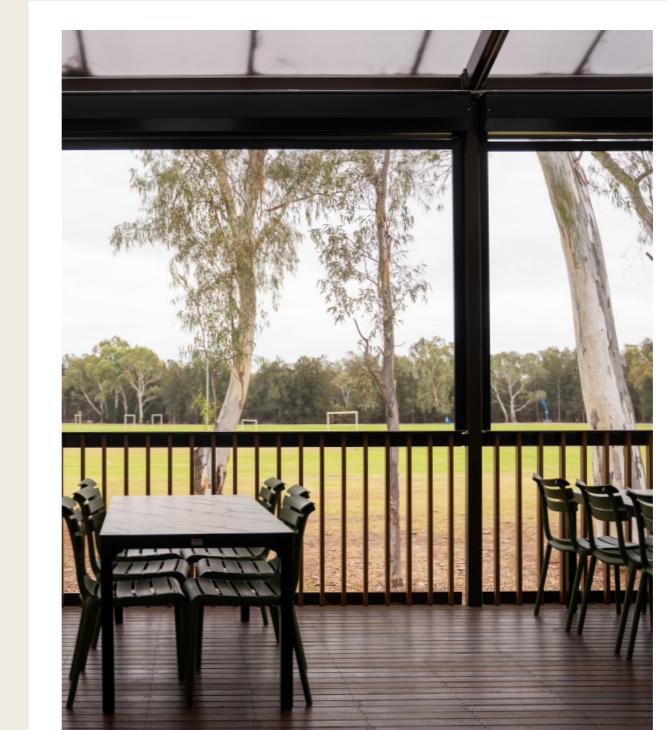
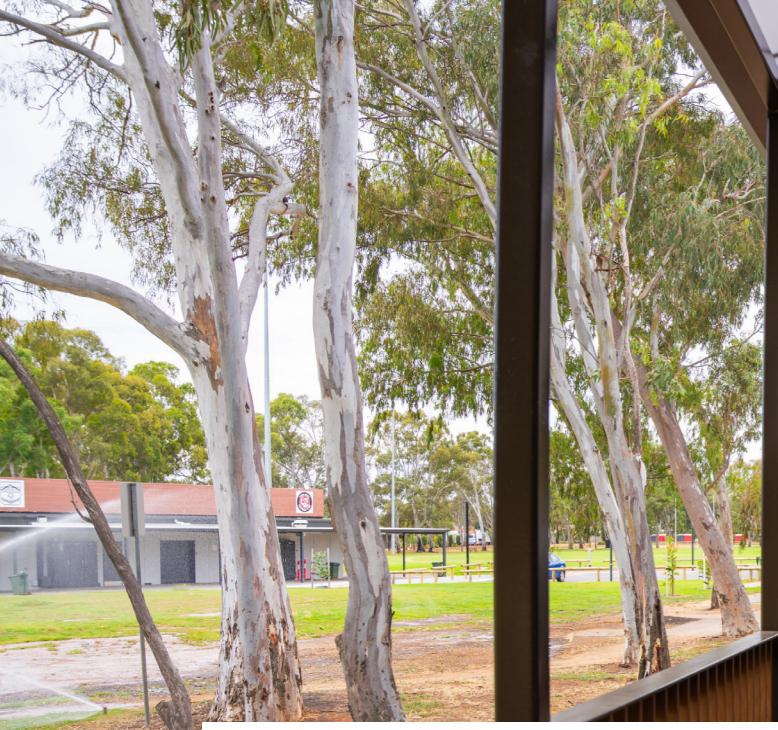
What makes Para Hills truly special is our people. Many of our team members have been with us for years and know our regulars by name. It's these personal connections that create the warm, friendly environment we're known for, one that our members and guests enjoy every day of the week.

So, whether it's a small gathering or a large celebration, let us take care of the planning, the food, and the service so you can focus on making memories.



CLUB BAR ALFRESCO

*Unavailable Saturdays



This versatile outdoor area is perfect for relaxed cocktail parties or casual get-together. Overlooking the scenic playing fields and paddocks, it provides a picturesque setting for all kinds of special occasions.

Enjoy direct access to our fully serviced bar, complete with audiovisual capabilities, a cozy fireplace, and the option to enclose the space for weather protection, making it comfortable year-round.

Capacities

Seated	120
Cocktail Style	150
Minimum Spend	\$1500



BISTRO ALFRESCO



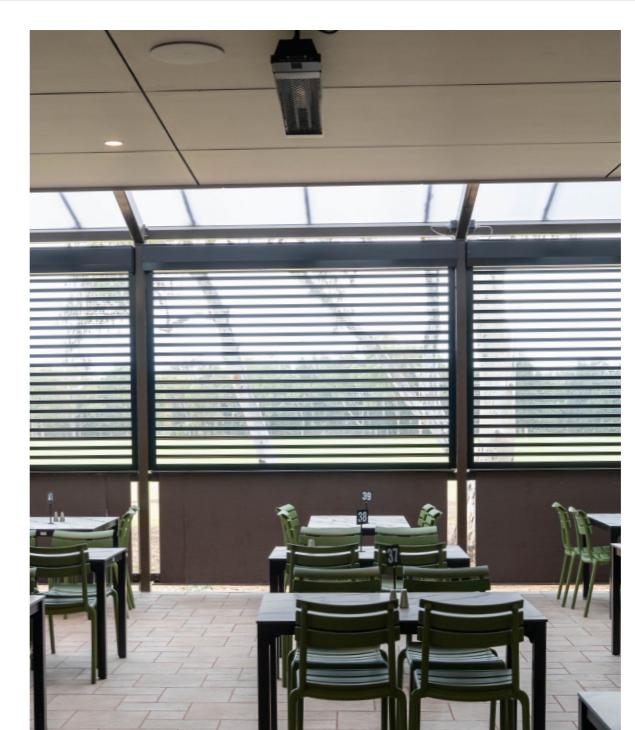
The Bistro Alfresco provides a relaxed, Open-air dining experience with scenic views of the paddocks and playing fields.

This outdoor space is perfect for casual gatherings, family celebrations, or enjoying a drink with friends in the fresh air.

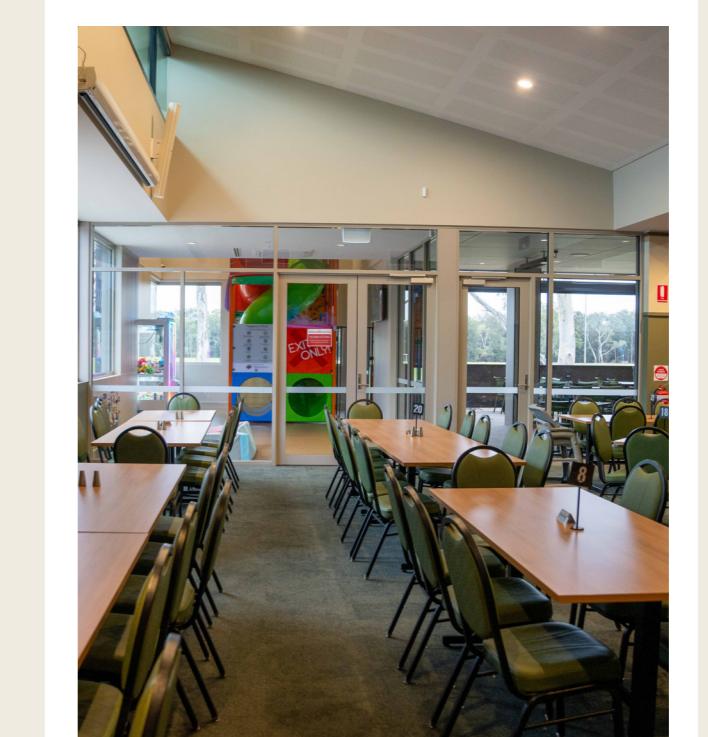
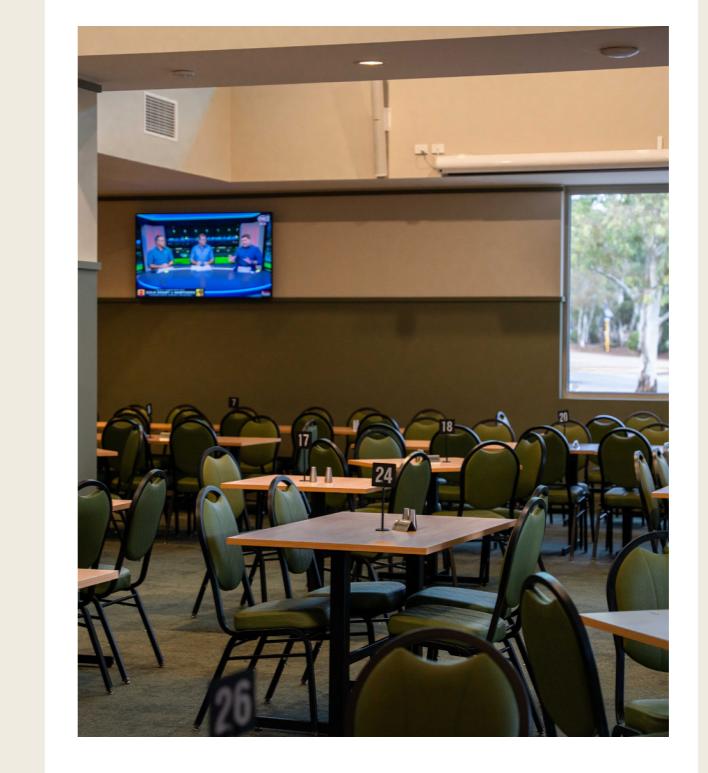
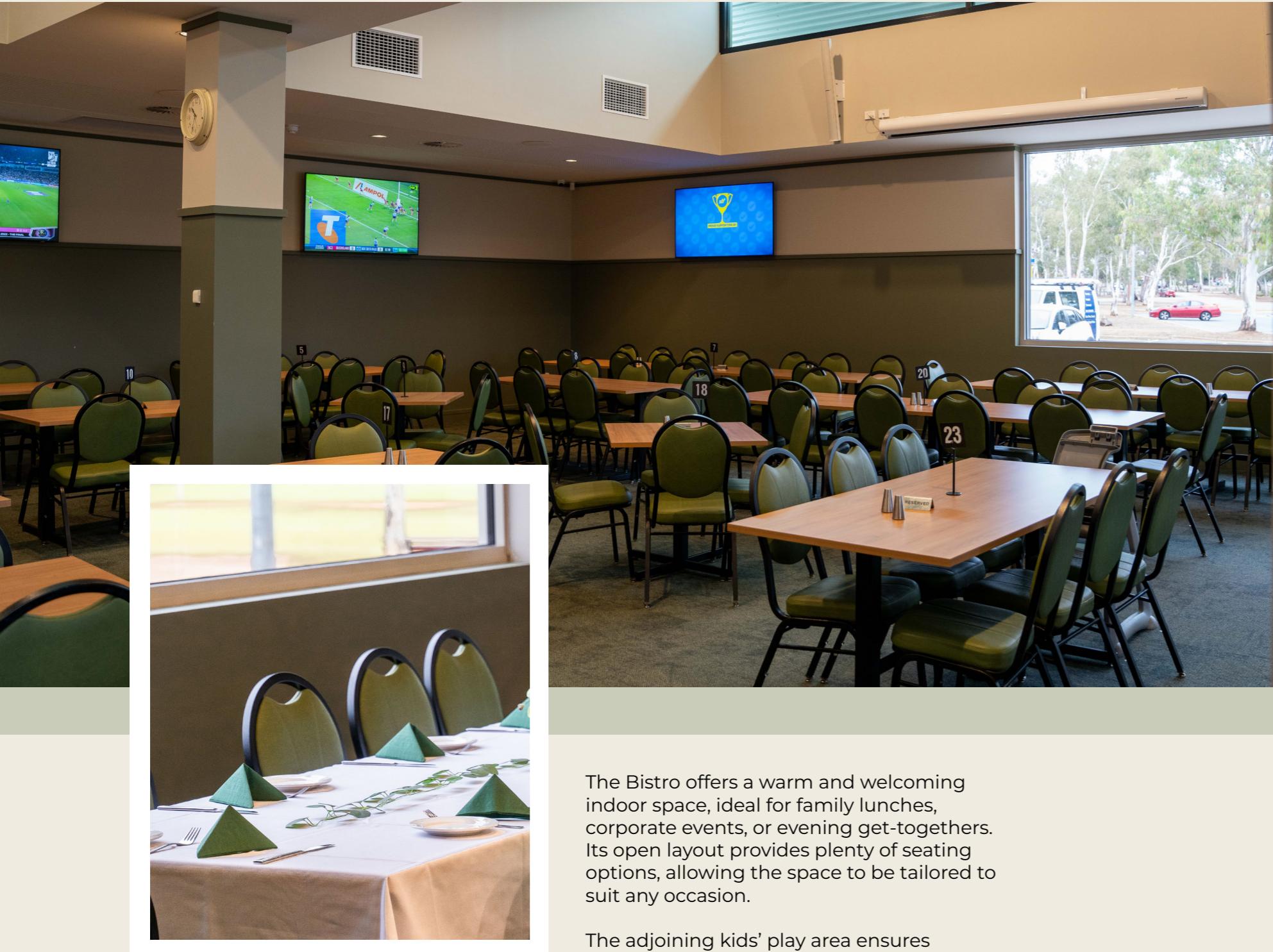
With its connection to the main Bistro through large glass sliding doors, guests can easily enjoy the vibrant atmosphere while still feeling connected to the indoor dining area.

Capacities

Seated	70
Cocktail Style	100
Minimum Spend	\$2000



BISTRO AREA



The Bistro offers a warm and welcoming indoor space, ideal for family lunches, corporate events, or evening get-togethers. Its open layout provides plenty of seating options, allowing the space to be tailored to suit any occasion.

The adjoining kids' play area ensures younger guests are entertained, making it a family-friendly dining destination.

Whether it's a relaxed meal or a lively catch up with friends, the Bistro delivers comfort and convenience in a modern, inviting setting.

Capacities

Seated	200
Cocktail Style	300
Minimum Spend	\$5000



FUNCTION ROOM

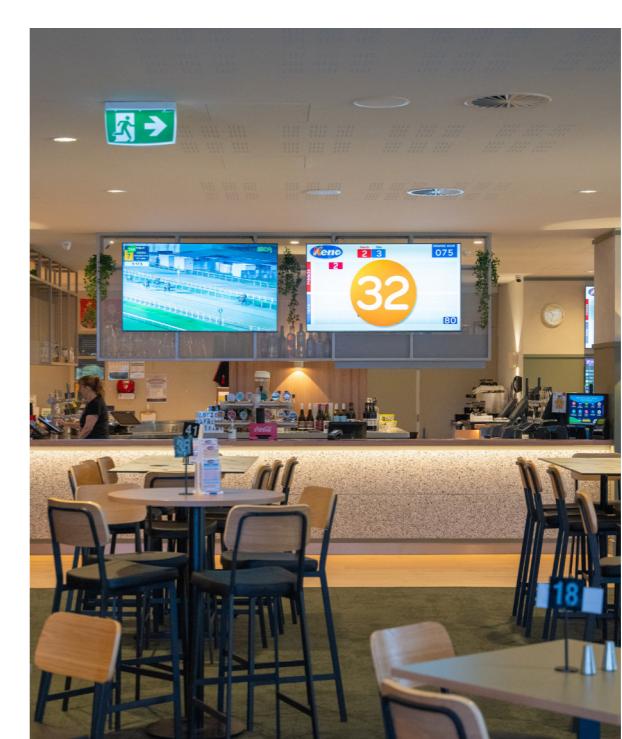


This large, warm space opens seamlessly onto the alfresco area via expansive glass sliding doors, creating a bright and flexible setting. With ample seating and an open layout, it's perfect for both sit-down meals and cocktail-style functions.

An adjoining kids' play area adds to its appeal for family events, while audio-visual facilities and direct access to the bar ensure a smooth and enjoyable experience for all guests.

Capacities

Seated	100
Cocktail Style	120
Minimum Spend	\$2500



COCKTAIL MENU

HOT SELECTION 30pcs

Party Platter	55
Pies, sausage rolls, vegetable pasties & tomato sauce	
Asian Platter	45
Mini vegetable spring rolls, mini vegetable samosas, mini beef dim sims with Asian sauce	
Seafood Platter	60
Salt & pepper squid, fish goujons, crumbed prawn cutlets with garlic aioli	
Vegetarian Platter	50
Spinach & feta pastries	
Skewers Platter	70
BBQ beef & satay chicken skewers.	
Arancini Platter	60
Pumpkin & sage, mushroom & spinach, beetroot & almond with Napoli sauce & parmesan	
Korean Chicken	65
with Asian dipping sauce	
House Made Quiche Platter	55
Lorraine, Florentine, smoked salmon & dill	
Fried cheese platter (v)	60
Crumbed haloumi chips, crumbed mozzarella sticks, jalapeno poppers with tomato aioli	

COCKTAIL MENU

COLD SELECTION Serves 18-20 people

Sandwich Platter	55
Assorted wraps & sandwiches	
Dips Platter (v)	50
House-made dips, pita bread & vegetables	
Grazing Board	75
Cured meats, cheeses, olives, roasted capsicum, dips, pickles and bread	
Cheese Board	80
Selection of hard & soft cheeses, lavish crackers, dried and fresh fruits	

OTHER OPTIONS 20pcs

Beef & Cheese Sliders	125
Pickles & red onion jam	
Chicken & Avocado Sliders	125
With cheese, lettuce & aioli	
BBQ Pulled Pork Sliders	135
With slaw & cheese	
Plant Based Sliders (v)	155
With slaw & cheese	
Butter Chicken or Chickpea Korma (v)	170
With basmati rice & mint yoghurt	
Thai Beef Salad (GF)	170
Beef Ragu Pasta (GF)	170
Chilli Caramel Pork Belly (GF)	180
With Asian apple slaw	



SIT DOWN MENU

2 MAIN, 1 DESSERT
ALTERNATE DROP \$43
CHOICE \$50

1 ENTREE, 2 MAIN
ALTERNATE DROP \$48
CHOICE \$55

1 ENTREE, 2 MAIN, 1 DESSERT
ALTERNATE DROP \$55
CHOICE \$65

2 ENTREE, 2 MAIN, 2 DESSERT
ALTERNATE DROP \$65
CHOICE \$75

ENTRÉE

Salt & Pepper Squid

With petite salad, lemon & aioli

Beef Ragu Pasta

Pappardelle pasta and slow cooked braised beef in a rich tomato sauce

Chilli Caramel Pork Belly (GF)

With apple & Asian slaw

Pumpkin or Potato Leek Soup (GF)

With croutons

Warm Chicken Salad

Leaf mix, semi sundried tomato, cucumber, red onion, roasted capsicum and a vinigrette

MAINS

Grilled 250G Porterhouse (GF)

Roasted thyme & garlic baby potatoes, steamed vegetables & red wine jus

Baked Chicken Supreme (GF)

Potato & pumpkin puree, steamed vegetables & creamy mushroom sauce

Baked Atlantic Salmon (GF)

With warm baby potatoes, cherry tomatoes, baby spinach salad with a herb & garlic cream sauce

Braised Lamb Shank (GF)

Mashed potato & rosemary & roasted garlic jus

DESSERT

Sticky Date Pudding

Butterscotch sauce & whipped cream

Warm Apple Tart

With vanilla ice cream

Nero Mud Cake

Raspberry coulis & Chantilly cream

Caramel Tart

Warm chocolate ganache & strawberries

EXTRA OPTIONS

BALLOONS

Single	3
x3	8
x5	12.5
x6	15
Number Foil Balloons	7
Balloon Garlands (choice of 3 colours)	200

NAPKINS

Black, White, Coloured	1.5
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TABLECLOTHS & DECOR

Black or White	5
Table Runner/ Table Decor	from 20
Tea Light Candles	from 5

OTHER

Cake Cutting Platter Style	25
Cake Cutting Plating Up	2.5
Personalised A2 Custom Sign on Easel, Yours to Take Home	80
Personalised Menu's	from 30

Corporate packages available, please ask staff for details



TERMS & CONDITIONS

1. Tentative Bookings

Tentative bookings will be held for up to 7 days upon written request. If confirmation isn't received within this period, the booking will be released.

2. Confirmation & Deposit

To secure your booking, a completed confirmation form and a deposit equal to \$300 are required within 7 days. If the deposit is not received in time, the booking will be cancelled, and you will be notified.

3. Cancellations

Cancellations must be made in writing. If cancelled less than 30 days before the event, your deposit will be forfeited. Bookings made within 30 days of the event are automatically non-refundable, unless otherwise agreed by management.

4. Payment Schedule

Deposit: Due within 7 days of confirming your booking

Final Payment: Due 7 days before the event, this includes food, beverage, and AV costs

On the Day: Any additional costs (e.g. bar tab) are to be settled on the event day

Please note: A surcharge applies to card payments 1.5% for Visa/Mastercard, 2.75% for AMEX.

5. Menu Selection

Menu and beverage choices must be confirmed in writing at least 14 days before the event.

6. Final Numbers

Final guest numbers must be confirmed 14 days prior.

7. Dietary Requirements

Please notify us in writing 14 days in advance of any dietary requirements. Additional charges may apply for requests made on the day of the event.

8. Insurance & Personal Belongings

Para Hills Community Club accepts no responsibility for loss or damage of personal property before, during, or after your event. Items left behind will only be stored with prior approval from management.

9. Room Allocation

Should your final numbers change significantly, we may reassign your event to a more suitable space. Any changes will be discussed with you.

10. Dress Code & Behaviour

All guests must follow the Club's dress code and conduct themselves respectfully. We reserve the right to remove any guests behaving inappropriately.

11. Security

Security can be arranged upon request (fees apply). Some events such as 18th birthdays or large functions may require mandatory security as advised by our Functions Manager.

12. Extended Hours / Labour Charges

Events running beyond the agreed finish time may incur additional staffing or venue fees.

13. Parking

Free parking is available onsite but is subject to availability.

14. External Catering

No outside food or drinks are permitted to be brought onto the premises without prior written approval.

15. Entertainment

We can provide background music or assist with booking entertainment. All entertainment must be approved in advance. Any associated costs are the responsibility of the client.

16. Exhibitions & Setup

Exhibitors are responsible for the setup, transport, and dismantling of their own equipment. All activity must follow health and safety requirements.

17. Use of Club Name & Branding

Any use of the Para Hills Community Club name or logo in promotional material must be approved in writing by Club management.

18. Cleaning

Standard cleaning is included in room hire. Excessive cleaning, use of table scatterers or confetti cannons will incur additional charges.

19. Force Majeure / Club Responsibility

If circumstances beyond our control prevent us from hosting your event, we will refund any deposits paid. We also reserve the right to change the allocated room if necessary.

20. Damage

You are responsible for any damage caused to the Club's property during your event. Nothing is to be affixed to walls or surfaces without permission.

21. Additional Services

We are happy to assist with external service providers. Any associated fees are the responsibility of the client, even if the event is cancelled.

22. Function Room Access

All evening functions must conclude by 12:00am, unless otherwise approved.

23. Public Holidays

Surcharges may apply for events held on public holidays.

24. Price Changes

All prices include GST and are subject to an annual increase of CPI or 2.5% (whichever is greater).

