



Welcome!

Greyhounds WA Mandurah is the perfect venue for your upcoming function! Make your special event even more memorable at one of Mandurah's most unique venues.

Greyhounds WA Mandurah is located on the corner of Gordon Road & Education Drive (off Mandjoogoordap Drive), about 64 kilometres south of Perth city centre and only a few minutes away from Mandurah's city centre. Chasers Restaurant overlooks the iconic greyhound race track and is an ideal venue to host your special day.

Chasers Restaurant is home to our famous buffet which offers mouth watering buffet style menus, or choose from our selection of delicious cocktail dishes. We can also cater formal sit down five course banquets, or let our experienced Chefs tailor a menu just for you!

Your big event doesn't need to leave you with a BIG debt! At Chasers we guarantee quality service and generous packages at a great price!

Our experienced staff pride ourselves on friendly professional service and a dedication to satisfy every requirement! Quite simply, nothing is too much trouble to ensure that every detail is attended to and that your function is an enjoyable occasion for both you and your guests.

We invite you to come and view our wonderful facilities and beautifully manicured gardens.

Please contact our functions coordinator to arrange a tour and provide you with personalised and professional service for your special day.

TABtouch Park
Gordon Road, MANDURAH 6210

www.greyhoundswa.com.au

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HIRE RATES & INFORMATION

Charges for private/ corporate functions are as follows;

STANDARD FEE \$1000

Includes:

- ✦ Venue hire
- ✦ Dance floor or stage
- ✦ Setup and dismantle of function room
- ✦ Cleaning of venue
- ✦ Standard laundry/cleaning costs – (linen, cutlery, crockery & glassware)

Additional itemised charges include:

Round tables	\$20.00 per table
Drape over dance floor	\$300
Red carpet	\$150
Backdrop	\$400
Decorations - balloons, napkins & fairy lights	\$250 or \$75 per item
Chair covers	\$5.00 per chair
Chair sashes	\$2.00 per chair
Head table; cake table; gift/ presentation table decorations includes skirting	\$300

Note: alternative decoration styles available, price on agreement.

These are the basic charges, should you wish us to provide extra items we will only charge as per mutual agreement.

DECORATION PARTY PACKAGE \$1100

Drape over dance floor; red carpet; backdrop and standard decorations
Including table skirting on cake, gift tables & head tables

DECORATION CORPORATE PACKAGE \$800

Drape over dance floor; red carpet; standard decorations & table skirting on cake, gift & head tables

Functions under 100 guests will incur a \$220 surcharge.

	THEATRE STYLE	BANQUET	COCKTAIL	CLASSROOM STYLE
CHASERS RESTAURANT	350	300	500	180
PAVILION	300	300	450	180

BUFFET MENU A

\$42 PER PERSON MINIMUM OF 80 GUESTS

Variety of fresh baked bread rolls

SOUP

Cream of pumpkin with chives & sour cream

SALAD SELECTION

Caesar salad

Green bean chic pea salad

Char grilled marinated veggie salad with balsamic vinegar

HOT DISHES

Roast beef with basil pesto crust & gravy

Roast potatoes & pumpkin

Thai green chicken curry with roasted macadamia nuts

Steamed jasmine rice

Reef fish fillets served with lime butter sauce

Medley of butter glazed vegetables

Penne pasta with vegetable chicken pesto sauce

DESSERT

Selection of french pastries, Gateaux, cakes & mousses.

Freshly brewed coffee and tea

BUFFET MENU B

\$55 PER PERSON

Selection of freshly baked breads

SEAFOOD SELECTION

Whole tiger prawns, pacific oysters, marinated mussels with lemon, cocktail sauce & condiments

SALAD SELECTION

Caesar salad

Romano tomatoes with pesto & pine nuts

Garden salad

HOT DISHES

Herb crusted roast beef in a red wine jus

Steamed fish with citrus beurre blanc

Sweet Indian style lamb curry with pappadums

Steamed seasonal vegetables

Roasted gourmet potatoes

Steamed jasmine rice

DESSERTS

Seasonal fresh fruits

Assorted cakes & whipped cream

Selection of cheeses

Tea & coffee with chocolates



SET PLATE MENU

\$55 PER PERSON MINIMUM 80 PEOPLE

Please choose one dish per course when preparing your menu.
If you require two choices for any courses, there is a surcharge of \$10
per person per course.

SOUP

Cantonese hot & sour with prawn cutlet

Chicken & rockette

Southern italian style minestrone

Traditional pea & ham

Cream of pumpkin

ENTRÉE

Traditional anti pasto plate with house marinated char-roasted
vegetables, salami, prosciutto, pesto bocconcini & crisini breadsticks

Oven baked lime & chilli crust chicken with Asian slaw

Melange of local seafood with Thai green curry emulsion

Smoked salmon with fetta & olive salad topped with a dill horseradish
fraîche dressing.

Traditional caesar salad with chive croutons & shaved parmesan

SET PLATE MENU CONTINUED

MAIN

Grilled snapper fillet with mild chilli & roasted red capsicum butter sauce on mediterranean vegetables

Kiev cut chicken cooked till tender served with dauphine potato, walnut & fresh tarragon butter sauce, garden fresh vegetables

Pork tonkatsu crumbed pork double cutlet served with Japanese bbq sauce, rice, coleslaw & pickled ginger,

Sumac spiced lamb cutlet with a beetroot thyme & juniper berry jus served with market vegetables

Schnitzel of veal with mushroom & green pepper sauce, vegetable penne pasta & parmesan

Ovenbaked prime beef sirloin napped with sauce Robert (Tomato, seeded mustard & veal jus) with roasted potatoes & vegetable medley

DESSERT

Mini pavlova topped with tropical fruits & a passionfruit coulis

Tiramisu served with pannacotta cream & whisky cream coulis

Creme caramel with butterscotch sauce & strawberries

Individual lemon meringue pie with fruit salad

Mississippi bourbon mud cake served with raspberry coulis & cream



JUNIOR /SCHOOL BUFFET

\$34 PER PERSON

Bread rolls
Assorted salads

MAIN

Mustard seeded roast beef
Gravy & condiments
Roast potato, cauliflower cheese
Mixed steamed vegetables
Traditional beef lasagne
Honey soy chicken drumsticks
Mini pizzas
Wedges
Party pies
Sausage rolls

DESSERT

Selection of cakes
Trio of icecream with toppings
Mousse
Fruit salad

Tea & coffee

LIGHT WORKING LUNCHES

MINIMUM OF 80 GUESTS

PLOUGHMAN'S LUNCH (STAND UP)

\$15 PER PERSON

Ploughman's plate of quiche, cold meats & salad
Country style crisp bread rolls with pickles & mustard

BUSINESS LUNCH (STAND UP)

\$22 per person

Arrangement of open danish, club sandwiches and

Rolls filled with various combinations

Eg: chicken pesto in foccacia

Smoked salmon & horseradish bagel

Tuna, chive & avocado

Ham, carrot, alfalfa, egg & tomato

Roast beef, english mustard on rye

Turkey, cranberry sauce and tomato open danish

Fruit platters



COCKTAIL MENU

\$35 PER PERSON MINIMUM 80 GUESTS

SERVED OVER A 2 HOUR PERIOD

COLD CANAPÉS

Cocktail prawns

Australian oysters shot with lime dressing

Platters of tasmanian cured salmon with capers,

Onion rings, tomato and fetta brochette

Avocado and sweet chili mousse

HOT CANAPÉS

Crumbed stuffed olives

Tandoori chicken satays with cucumber yoghurt

Mini potato and leek quiche

Mini beef medallions on toast

Goujons of fish with sweet chili mayonnaise

Cocktail spring rolls with sweet soy sauce

Vegetable samosas with spicy plum sauce

TERMS & CONDITIONS

DEPOSIT

Tentative bookings will be held for 14 days only. The client shall upon signing the confirmation agreement, pay to Greyhounds WA the deposit of \$500.00 To secure your catering or conference room requirements.

FINAL NUMBERS

Guaranteed final numbers will be required 48 hours prior to the event. Should your numbers decrease after the point of notification, you will be charged for the numbers given 48 hours prior. Should your numbers increase after the point of notification, you will be charged for the increased number accordingly.

CANCELLATIONS

In the event of cancellation, the client may cancel the function by written notice to Greyhounds WA on the following terms:

3 Months - 1 month prior 25% of the estimated total amount payable.

1 Month - 7 days prior 50% of the estimated total amount payable.

Within 7 days prior 100% of the estimated total amount payable.

PRICE ADJUSTMENTS

Greyhounds WA may increase the amount payable in proportion with increased costs of commodities, labour, taxes or currency values payable by Greyhounds WA, occurring after the signing of the agreement form.

Greyhounds WA may also make reasonable substitution in food and beverage items due to nonavailability or price increases and the client shall accept such substitution and no reduction in the amount payable under this agreement shall occur.

DAMAGES

The client /organiser are financially responsible for any loss of merchandise left at Greyhounds WA or any damages sustained to the premise by the clients guests or subcontracted labour, invitees or persons attending the function, whether in the room or any part of the grounds at Greyhounds WA.

PUBLIC HOLIDAYS

A 30% surcharge on public holidays is applicable to the total food and beverage account.

MINIMUM NUMBER SURCHARGE

Chasers restaurant charge for a minimum number 100 guests to offset labour costs.

FOOD & BEVERAGE

The client shall not, and shall ensure that persons in attendance at the function do not bring any food or beverages of any kind into the Greyhounds WA venue.

DELIVERY/PICK UP OF MERCHANDISE

Greyhounds WA must be advised 7 days in advance of any items requiring receipt by the venue. All courier companies are to provide adequate personnel to off load materials to and from the function site, as Greyhounds WA is not responsible to provide personnel for this purpose. Function organisers are to provide protective covers under exhibits or trade displays that may cause damage to the venue carpet, especially in the case of possible oil or acid leaks. No defacement is to be made to the flooring, ceilings, internal or external walls of the conference venue, any such damage will be the sole responsibility of the function organiser in terms of financial restoration. All merchandise brought into the venue for the purpose of a function / meeting or seminar must be clearly labelled. The function organiser is wholly responsible for insuring their equipment and agrees to accept full responsibility for any loss or damage to their merchandise or injury to persons or property.

CONDUCT OF PATRONS

The client and all persons in attendance shall conduct the function in an orderly manner, in full compliance with the applicable laws, regulations and Greyhounds WA rules. The client shall ensure no disturbance or nuisance will be caused to the venue or any of its guests.

Greyhounds Management shall be entitled to remove any persons from the function whose behaviour, in the opinion of the management staff, is objectionable, improper or undesirable.

LATE LICENSE

Should your function require any extension of time beyond 1.00am, an application for a extended trading permit is required to be lodged with the WA licensing commission. Greyhounds WA requires 21 days prior notice to process this application. The application fee is \$100 A labour surcharge of \$2 per person/per hour after 1.00am will also apply.

NAME_____

FUNCTION DATE_____

CONTACT NUMBER_____

EMAIL_____

NUMBER OF GUESTS_____

SIGNATURE_____

DATE_____