



NORWOOD SPORTING CLUB

# *Conferences + Events*



[norwoodsportingclub.com.au](http://norwoodsportingclub.com.au)

# About Us

Located just 26kms from the City, Norwood Sporting Club is a modern purpose built facility that can cater to all your event and function requirements.

The building offers plenty of natural light with large windows providing views of tree canopy, the Norwood Sporting Club oval and grounds. While inside you have a modern, flexible function space that can cater for 8 to 200 people.

Here at Norwood Sporting Club we understand that no two events are the same and want to work with you to create your ideal scenario. With an onsite Chef and function team, there are plenty of food and beverage options available that can be tailored to ensure your event exceeds expectation.

Parking is available onsite as well as ground floor and lift access to the building.

## Location

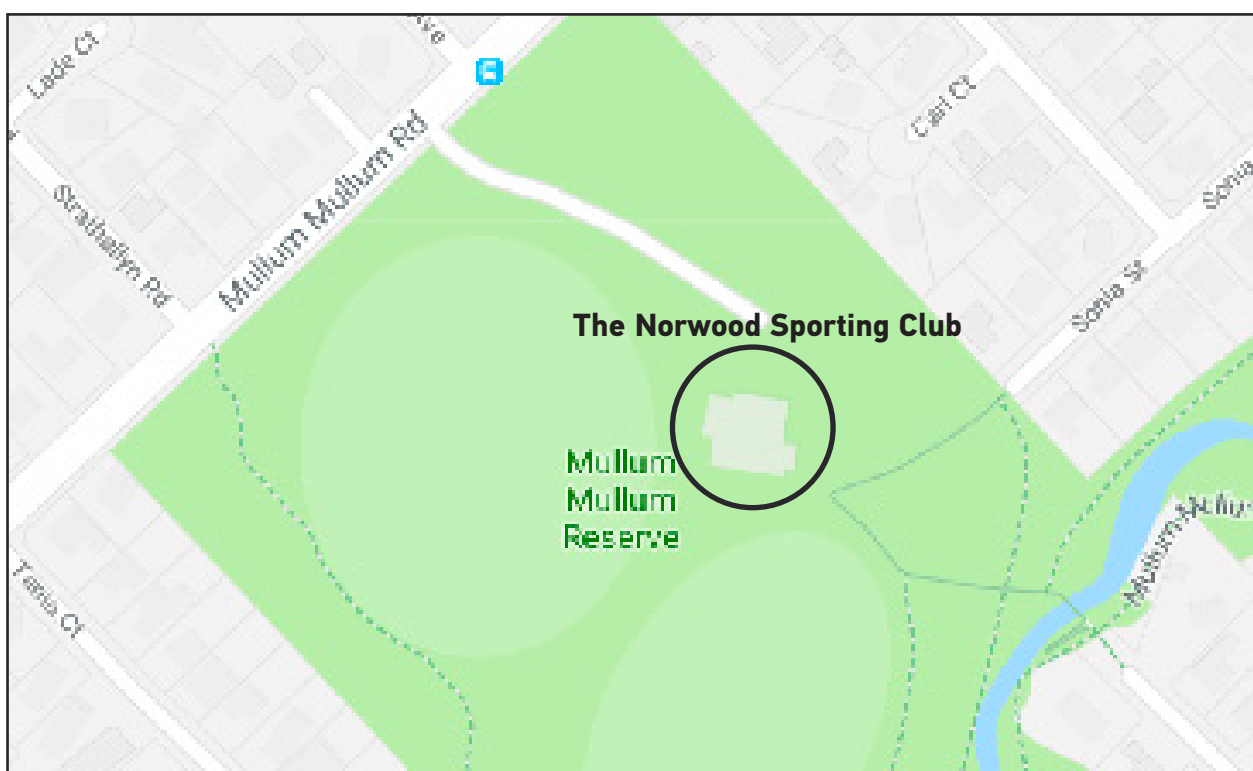
**The Norwood Sporting Club**  
**Mullum Reserve**  
**58 – 60 Mullum Mullum Road**  
**Ringwood North, VIC 3134**

### Driving There

Norwood Sporting Club is located on Mullum Mullum Rd, just off the Eastern Fwy (via Ringwood exits), Eastland Shopping Centre and Ringwood Station. Parking is available onsite at no charge and there is plenty of street parking nearby.

### Public Transport

Norwood Sporting Club is just 2kms from Ringwood Train Station. Trains run regularly every day to/from Ringwood and Buses or Taxis can be caught from Ringwood Station to the venue easily. Visit [ptv.vic.gov.au](http://ptv.vic.gov.au) for public transport timetables.



# Property Highlights

- \* 3 dedicated meeting spaces
- \* Plenty of natural light
- \* Modern venue and furnishings
- \* Capacity over 200 people
- \* Flexible catering and bar packages
- \* Affordable day delegate packages
- \* Onsite Chef and function staff
- \* Close to main roads and public transport
- \* Onsite parking available
- \* Onsite audio visual
- \* Local entertainment and theming suppliers



## Venues + Capacities

Room	Location	Layout			
		Banquet	Cabaret	Boardroom	Cocktail
Mark Etherington Function Room	Level 1	140	112	-	200
Media Room	Level 1	-	-	14	20
Banksia Room	Ground Floor	50	50	20	70

## Contact

For all event and function enquiries, please contact our Business Development Manager, Carolyn Brush on;

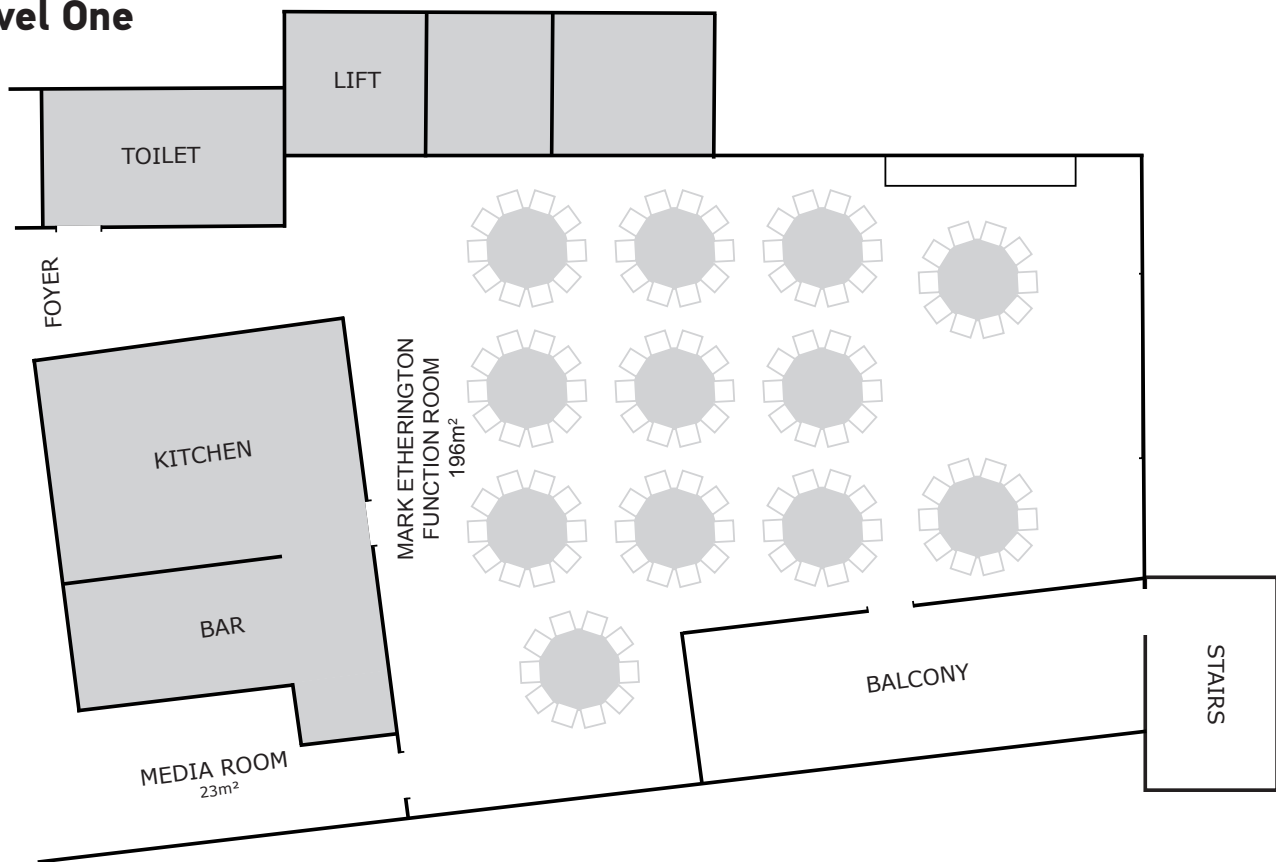
☎ **0467 676 753**

✉ **[enquiries@norwoodsportingclub.com.au](mailto:enquiries@norwoodsportingclub.com.au)**

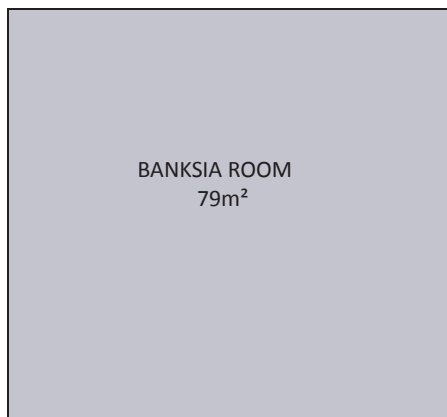


# Venue Floor Plans

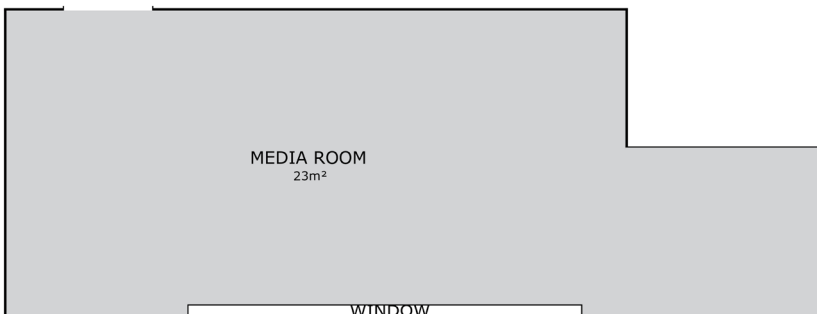
## Level One



## Ground Floor



## Media Room





# Conference Day Packages

## Full Day Delegate Package - \$55pp

- \* Inclusive room hire\*
- \* Room set to client specifications
- \* Tea & coffee on arrival
- \* Morning tea including chef's selection of bakery goods, tea & coffee
- \* Working lunch including chef's selection of gourmet sandwiches, baguettes, focaccias, quiches, fresh salads, tea & coffee
- \* Afternoon tea including chef's selection of bakery goods, tea & coffee
- \* Fresh whole seasonal fruit available all day
- \* Standard audio visual equipment
- \* Signage facilities
- \* Bar facilities available

## Half Day Delegate Package - \$48pp

- \* Inclusive room hire\*
- \* Room set to client specifications
- \* Tea & coffee on arrival
- \* Your choice of either morning tea or afternoon tea, including chef's selection of bakery goods, tea & coffee
- \* Working lunch including chef's selection of gourmet sandwiches, baguettes, focaccias, quiches, fresh salads, tea & coffee
- \* Fresh whole seasonal fruit available all day
- \* Standard audio visual equipment
- \* Signage facilities
- \* Bar facilities available

*\*Based on a minimum of 20 guests.*







# Individual Break Options

**Working Breakfast** - \$20pp inc. GST

**Morning or Afternoon Tea** - \$12pp inc. GST

**Working Lunch** - \$30pp inc. GST

**Snack Platters (serving 10 people)** - \$50 - \$100 inc. GST

Please contact us if you are interested in any of these catering options so we can supply you with a tailored menu and pricing based on your specific requirements.

## Plated Menu Options

**2 course meal** - \$60pp inc. GST

**3 course meal** - \$70pp inc. GST

*\* Prices includes two alternate serve options per course.*

The following options are suggestions only. A customised menu can be created to suit your requirements.

### Entree Options

\* Thai Beef Salad - Prime Eye Fillet strips lightly spiced and tossed in a petite Asian Salad with fried shallots and crispy noddles.

\* Vegetarian Parcel - Seasonal Vegetables bound in Sweet Potato and cous cous wrapped in golden Filo Pastry.

\* Prawn and Scallop Brochette - skewered with bacon, set on Jasmine rice drizzled with a light garlic sauce.

\* Pork and Bok Choy Dumplings - steamed and served on a crispy Vietnamese Salad with a sweet plum glaze.

\* Smoked Chicken, Bacon and Mushroom Tartlet - bound in a cream and chive sauce, finished with a parmesan and rocket garnish.

\* Sundried Tomato and parmesan Arancini - with sweet chilli Aioli and salad garnish.

\* Pork Belly - set on a carrot smear with plum flavoured jus and crispy crackle.

\* Potato and pumpkin Gnocchi - bound in a roasted tomato and basil Napoli with fresh parmesan shavings.





# Plated Menu Options

## Main Course Options

- \* Eye fillet - 200g steak cooked pink and set on a pressed Ox Tail and Risotto Cake finished with fresh greens and a Acacia Ridge Shiraz Jus.
- \* Char Sui roast Pork - with golden crackle and soy ginger glaze, set on a stir fry of Asian vegetables.
- \* Chicken Breast Fillet - filled with Yarra Valley Feta, Sundried Tomato and Spinach placed on a caramelised onion mash with a Pesto flavoured Veloute.
- \* Chicken roulade - filled with pork mince, sage and apple topped with a red wine sauce and seasonal greens.
- \* Slow Roasted Lamb Shank - cooked in a vegetable and red wine stock, placed on caramelised Potato and garlic mash.
- \* Slow cooked Beef cheeks - cooked with Shiraz wine and baby shallots, set on a potato smash with parsley and roasted capsicum.
- \* Grilled Salmon fillet - cooked on a ginger and lime rock salt, with sweet potato and pumpkin puree and a lemon dressing.
- \* Roasted Vegetable Lasagne - Layered with Tomato, Parmesan and Bechemal baked with Mozzarella cheese.

## Dessert Options

- \* Citrus tasting plate - a trio of Orange Brulee, zesty lemon and lime tart and lemon sorbet.
- \* Gluten free Orange and Poppy seed Cake - set on raspberry coulis and cream.
- \* Sticky Date Pudding - with rich butterscotch sauce and double cream.
- \* Chocolate Fudge Brownie - with baileys cream and coulis.
- \* Chocolate Steamed Pudding - served with lashings of Chocolate sauce Double Cream and berry compote.
- \* Baked berry Cheesecake - served with Chantilly cream and raspberry compote.
- \* Brandy Snap Basket - filled with Chocolate Mousse finished with Vanilla bean ice cream.
- \* Platters of petite fours per table.



# Canape + Cocktail Reception

**Canapes (7 choices)** - \$30pp inc. GST

**Substantial Canapes (7 canapes + 3 bowl choices)** - \$40pp inc. GST

*\* Kids cocktail options also available for \$15pp inc. GST*

Room hire - A half day room hire charge applies to your room.

## Canape Options

- \* Assorted point sandwiches
- \* Sundried Tomato & Parmesan Aranchini
- \* Salt and Pepper Whiting
- \* Assorted California Rolls
- \* Steamed Pork Dumplings
- \* Chermoula Prawns
- \* Assorted crudets
- \* Spinach and Ricotta Frittata
- \* Handmade Spring rolls
- \* Salt'n'pepper Calamari
- \* Mini Gourmet pies
- \* Bruchetta
- \* Chicken and Bacon Pastries
- \* Cherry Tomato, bocconchini & basil skewers
- \* Honey Chilli Chicken wings
- \* Smoked salmon & goats cheese spoons
- \* Grilled Eye fillet strips
- \* Vietnamese rice paper rolls

## Bowl Options

- \* Butter Chicken with jasmine rice, pappadam's and rieta
- \* Asian style vegetable and Hokkien noddle stir fry
- \* Fish, chip, prawn and calamari baskets
- \* Mini Beef Burgers with bacon, cheese, lettuce and relish
- \* Individual Antipasto and dip plates, only the Valley's freshest ingredients
- \* Indian Kati rolls in classic roti bread
- \* Chicken Caesar salad with Cos, bacon and parmesan
- \* Roasted Porterhouse set on a crisp rocket and feta salad
- \* Traditional Italian meatballs, set on a mildly spiced rissoni pasta

## Platter Pricing (serving 10 people)

- \* A variety of platters are available in addition to the canape options from \$50 to \$120 inc. GST.





## Event Beverages

### Basic Beverage Package

Includes beer on tap, house red and white wine, house sparkling and soft drinks.

**2 hours** - \$26pp inc. GST

**3 hours** - \$30pp inc. GST

**4 hours** - \$36pp inc. GST

**5 hours** - \$40pp inc. GST

### Bar Tab

Bar tabs are also available for your function at a minimum of \$500. Drinks will be at bar prices and charged on consumption.

### Cash Bar

Leave guests to pay their own way with a cash bar, with drinks at bar prices.

Please contact us if you would like to tailor a beverage package to your event.

## Room Hire

**Mark Etherington Function Room** - \$500.00

**Banksia Room** - \$250.00

**Media Room** - \$125.00

## Audio Visual + Technical Services

Audio visual included in any hire of Norwood Sporting Club;

- \* **Small stage**
- \* **Lectern**
- \* **Hand held microphone**
- \* **Basic PA system**
- \* **Large wall mounted TV screens**  
(can be used for presentations)

Additional audio visual equipment can be hired through our in-house supplier. Please contact us with your requirements so we can put together a quote.

