



— Meetings & Events Package —

THE UNITED SERVICE CLUB QUEENSLAND

Valid to June 2023.





*Founded 1892*

Welcome to the United Service Club Queensland.

Nestled in historic Spring Hill, just a short stroll from Brisbane's CBD, our gracious Federation home just might be the ideal venue for your next event or business seminar.

The Club offers seven exclusive event areas suitable for hosting a variety of functions. Whether a breakfast meeting in the Glasgow Room, a cocktail party in the Moreton Room, or perhaps a business lunch in the Owen Room, we can tailor a package to meet your requirements as well as your budget, catering for as few as 2 to as many as 200 guests.

The Club's event rooms offer a myriad of set up options, as well as a range of audio & visual support facilities.

The Club also offers 11 comfortably appointed accommodation rooms, with easily accessible car parking available on site.

With our standards of service considered second to none, we look forward to ensuring that your time with us exceeds your expectations.

Louise Sugars, General Manager

07 3831 4433

[events@unitedserviceclub.com.au](mailto:events@unitedserviceclub.com.au)

183 Wickham Terrace Brisbane 4000

**UNITED SERVICE CLUB QUEENSLAND**

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## — Breakfast —

### CONTINENTAL

\$33 per person (Minimum of 15 people)

Choose from a buffet selection of seasonal sliced fruit, poached fruits, cereals, breads for toasting, croissants and Danish pastries, orange juice, selection of teas & brewed coffee.

### BREAKFAST ON THE RUN

\$19 per person (Minimum of 30 people)

Includes seasonal fruit platters, selection of teas, brewed coffee and juice, plus your choice of one of the following:

- Bacon & egg bagel
- Smoked salmon & camembert croissant
- Danish feta & semi-dried tomato quiche
- House baked banana bread with maple butter
- Coconut bircher muesli with poached fruit

### BUSINESS BREAKFAST

\$40 per person (Minimum of 20 people) Alternate serve extra \$2 per person

Includes seasonal fruit platters, Danish pastries and croissants, selection of teas, brewed coffee and juice, plus your choice of one of the following:

#### BIG BREAKFAST

bacon, hash brown, sausage, roma tomato, mushroom, baked beans, rye bread & scrambled eggs

#### ZUCCHINI & CORN FRITTERS

avocado, truss tomato, poached egg, chive sour cream & balsamic glaze (Gf, V)

#### EGGS BENEDICT

smoked ham, poached eggs, asparagus, hollandaise sauce & sourdough

#### MUSHROOM, LEEK & POTATO FRITTATA

rocket & walnut salad, goats cheese & tomato relish (Gf, V)

#### SMOKED SALMON TART

fried egg, asparagus, basil pesto on puff pastry with roasted chat potatoes & mushrooms

#### BRIOCHE FRENCH TOAST

smoked bacon, toasted pecans, coconut, maple syrup & strawberries

V—Vegetarian | Vg—Vegan | Gf—Gluten Free | Df—Dairy Free. Should you know of any special dietary requirements for your guests, please let us know so we may plan for an alternative menu item.

## — Day Delegate Package —

\$68 per person

(Minimum of 12 delegates)

Half day \$40 per person (no lunch included)

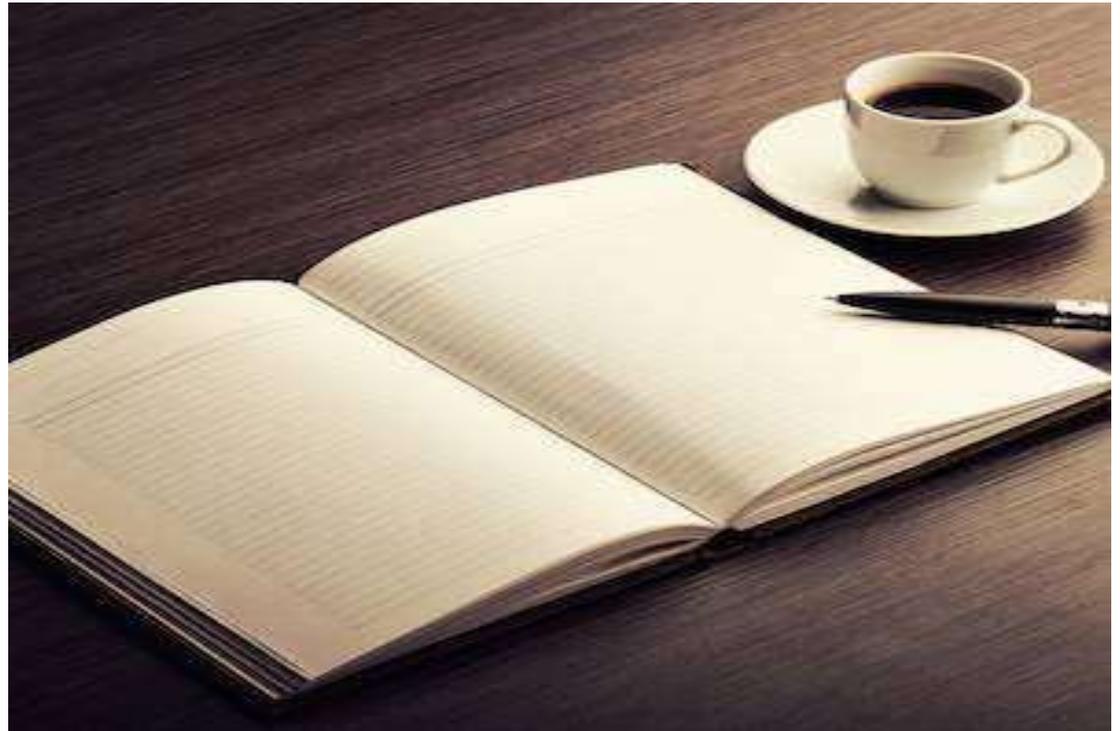
### INCLUSIONS

- Complimentary room hire
- Private room 9:00am to 5:00pm
  - Wi-Fi access
- Whiteboard with marker pens
  - Iced water & mints
  - Note pads / Pens
- Freshly brewed tea & coffee on arrival

### GOURMET SANDWICH LUNCH

- Selection of handmade breads & wraps with fillings
  - Selection of two salads with dressing
    - Seasonal sliced fruit
    - Chilled juice
- Freshly brewed coffee and tea

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please let us know so we may plan for an alternative menu item.



### MORNING / AFTERNOON TEA (2 pieces per person)

Selection includes freshly brewed coffee and selection of teas.

Please select one (1) of the following:

- Chocolate brownie (Gf)
- Assorted fresh pastries
  - Carrot cake (Gf)
- Savoury scones with butter
- Mini raspberry curd tart (Gf)
  - Ham & cheese croissant
- Scones with jam & cream
- Seasonal fruit salad (Gf)

## — Morning and Afternoon Tea —

\$15 per person

(Minimum of 12 people)

Selection includes freshly brewed coffee & selection of teas.

Please select one (1) of the following:

- Mini raspberry curd tart (Gf)
- Assorted fresh pastries
- Chocolate brownie (Gf)
- Ham & cheese croissant
- Carrot cake (Gf)
- Scones with jam & cream
- Savoury scones with butter
- Seasonal fruit salad (Gf)

### ADDITIONAL BREAK SELECTIONS

- Freshly brewed coffee & tea selection \$4 per person
- Continuous coffee & tea (9am–5pm) \$18 per person
- Freshly brewed coffee & tea selection served with baked biscuits \$6 per person
  - Seasonal fruit platter Small \$20 each | large \$35
- Additional morning or afternoon tea items \$5 per person

### ADDITIONAL BEVERAGE

- Chilled juice \$4 per person

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## — Working Lunches —

(Minimum of 20 people)

### LIGHT SANDWICH LUNCH

\$30 per person

Assorted triangle sandwiches  
(6 points per person)

Selection of two salads with dressing

Seasonal sliced fruit

Chilled juice

Freshly brewed coffee & tea

### GOURMET SANDWICH LUNCH

\$36 per person

Selection of handmade breads and  
wraps with fillings

Selection of two salads with dressing

Seasonal sliced fruit

Chilled juice

Freshly brewed coffee & tea



## — Cocktail Packages —

(Minimum of 20 people)

2 hot & 2 cold selections	\$22 per person
4 hot & 3 cold selections	\$32 per person
6 hot & 4 cold selections	\$45 per person
8 hot & 6 cold selections	\$60 per person

### ADD ON SUBSTANTIAL CANAPÉS

Extra \$12 per person

Please select one (1) from below:

#### KARAAGE CHICKEN SLIDER

Brioche roll, red cabbage slaw & miso mayonnaise

#### RED BRAISED DUCK

Steamed lemongrass rice & Asian salad (Gf/Df)

#### ROASTED ORGANIC CHICKEN

Cauliflower rice, flaked almonds & minted coconut raita (Gf/Df)

#### BATTERED FISH & CHIPS

Shoe string fries, tartare sauce & sea salt (Df)

#### PORK BELLY BAO

Peanut, lemongrass & chilli sauce & coriander (Df)

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### COLD SELECTION

#### SMOKED CHICKEN TARTLET

Candied walnuts, compressed apple & celery sprouts (Gf/Df)

#### TUNA TARTARE

Furikake seasoning, avocado & yuzu aioli (Gf/Df)

#### CURED ATLANTIC SALMON

Pickled daikon, red nahm jim & fried shallots (Df)

#### RARE ROASTED ANGUS BEEF

Horseradish cream, balsamic onion & pickled cucumber (Gf)

#### BUFFALO MOZZARELLA CROSTINI

Cumin pepponata & minted crushed pea (V)

### ADD ON SOMETHING SWEET

Extra \$5 per person

1 piece per person

Salted caramel brownie (Gf)

Petite fruit custard tart (Gf)

Coconut & lychee pannacotta (Gf/Df)

Petite pecan pie tart (Gf)

Chocolate & mint mini ice cream cone

### HOT SELECTION

#### BARRAMUNDI GOUJON

Kaffir lime infused batter & tamarind mayonnaise

#### ROASTED PUMPKIN ARANCINI

Semi dried tomato aioli (Gf/Vg)

#### PEEKING DUCK SPRING ROLL

Hoisin sauce & pickled vegetables (Df)

#### CRAB & PRAWN PARCEL

Lemon myrtle mayonnaise (Gf)

#### STEAMED PORK DUMPLINGS

White soy sauce & green shallots



## — Dining Packages —

Two Courses \$69 per person or Three Courses \$79 per person. Minimum of 30 people.

When dining in the Club with less than 30 people, please select from our a la carte dining menu.

### ENTRÉE

Alternate drop additional \$2

#### WILD MUSHROOM RAVIOLI

asparagus spears and glazed mushrooms, heirloom tomatoes, chive mascarpone and tomato broth (V)

#### SEARED EYE FILLET OF BEEF CARPACCIO

shaved red radish, Himalayan sea salt, mignonette pepper, grana Padano, snow pea tendrils, mustard mayonnaise (Gf|Dfo)

#### ROASTED CAULIFLOWER & CONFIT GARLIC SOUP

chilli oil and saffron infused tomato petals (Gf|V)

#### CHAR-GRILLED PEAR & WALNUT SALAD

blue cheese, witlof, mixed leaves, shaved fennel and lemon chilli oil (Gf|V)

#### PUFF PASTRY TART WITH FOREST MUSHROOMS & SMOKED SALMON MOUSSE

orange labna, grape tomatoes, reduced balsamic and micro herbs

### MAIN

Alternate drop additional \$2

#### SLOW ROASTED CHICKEN BREAST

filled with ratatouille vegetables, goat's cheese and spinach, mushroom risotto, broccolini, cashew cream and extra virgin olive oil (Gf)

#### SLOW BRAISED BEEF BRISKET STEAK

rosti potato, crushed minted peas and carrots, sweet bbq sauce (Gf|Df)

#### WILD CAUGHT AUSTRALIAN BARRAMUNDI

rosemary scented kipfler potatoes, sugar snap peas, glazed baby carrots, garlic butter prawns, chimichurri (Gf|Dfo)

#### TWICE COOKED PORK BELLY

celeriac puree, baby vegetables in season, black garlic jus, cinnamon apple (Gf)

#### BAKED EGGPLANT FILLED WITH ROASTED VEGETABLES

Napoli sauce, cashew cream and truffle oil (Gf|Df|Vg)

#### PAN-FRIED LAMB NOISETTE

buttered linguini with garlic, herbs, parmesan and black pepper, Napolitana sauce and salsa verde

### DESSERT

Alternate drop additional \$2

#### STICKY DATE PUDDING

butterscotch sauce, Chantilly cream and macerated fresh berries

#### BITTER CHOCOLATE GANACHE DOME

filled with strawberry mousse, chocolate short bread, white chocolate sauce (Gf)

#### SPICED PUMPKIN PIE

honeyed whipped cream and pecan crumble (Gf)

#### PARIS BREST

baked choux pastry ring, flaked almonds frangipane and strawberries

#### LEMON CURD TART

with scorched meringue and blueberry coulis (Gf)

#### ARTISAN CHEESE SELECTION

(additional \$4 per person)

All served with freshly baked bread roll, followed by freshly brewed coffee and tea served with Club chocolates.

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## — Optional Menu Add Ons —

A little something extra, served to your table.

### ANTIPASTO

\$12 per person

A selection of roasted or grilled vegetables with sliced meats, olives, marinated feta cheese & toasted focaccia

### DIPS

\$8 per person

Trio of house made dips served with toasted Turkish bread

### CHEESE

\$18 per person

Both Australian & international cheeses served with grapes, apple, quince paste & crisp breads



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## — Beverage Packages —

The Club's reputation of holding quality hand crafted wines is well known. If you would like to tailor a package for your celebration please contact our Cellar Master to make an appointment.

### BEVERAGE PACKAGE

#### CLUB PACKAGE

##### CLUB WINES

Sparkling Brut Cuvee, South Australia

Pinot Grigio, Adelaide Hills

Reserve Shiraz, Barossa Valley

##### BEER

Selection of local and premium beers on tap

##### NON-ALCOHOLIC

Soft drinks, orange juice & filtered water

One Hour	Consumption
Two Hours	\$39 per person
Three Hours	\$45 per person
Four Hours	\$49 per person

Add a glass of French sparkling on your arrival for \$10 per person.

— Our Function Rooms —



ROOM	DIMENSIONS	AREA M2	DESCRIPTION	CAPACITY			ROOM HIRE: 4 HRS
				Theatre	Cocktail	Banquet	Minimum spend*
GLASGOW ROOM	10.5 X 15.6	163.8	The room boasts of the century pressed metal ceilings, classical Italian chandeliers and stained glass windows to enchant your guests.	120	200	100	\$3500
MORETON ROOM	9.25 X 7.24	67	Situated in our Green House, a beautiful turn of the century building with wide verandahs, the room possesses an ambience of Edwardian charm and elegance.	60	70	50	\$1500
ROYAL ROOM	6.8 X 6	40.8	With a period fireplace and large bay windows, the Royal Room gives proximity to the large front verandah offers the perfect spot for break away morning teas or pre-dinner drinks.	30	30	20	\$800
OWEN ROOM	4.9 X 5.5	26.95	This intimate and elegant room features a magnificent large square mahogany table, and provides the perfect setting for private board meetings or dining.	n/a	n/a	12	\$500
CLUB CELLAR	7.75 X 4.6	35.65	The hidden gem of the Club, this intimate area provides a unique atmosphere perfect for small cocktail parties or private family dinners. A large-screen TV also makes this the perfect room for corporate sports celebrations or social gatherings.	n/a	30	18	\$600
NORMAN PIXLEY ROOM	5.48 X 4.85	26.57	Situated in a quiet corner of the Green House, with direct access to our wraparound Front Verandah, the room provides a unique and adaptable space perfect for dining or cocktails. It boasts bay windows, high pressed metal ceilings and a bright and cosy atmosphere.	n/a	25	14	\$500
FRONT TERRACE & VERANDAH		139	With views overlooking Wickham Terrace and the CBD skyline, our Front Terrace provides the perfect open-air venue, ideal for cocktail parties and alfresco events.	n/a	200	150 Ceremony	n/a

\* Saturday minimum Food & Beverage spend \$6000

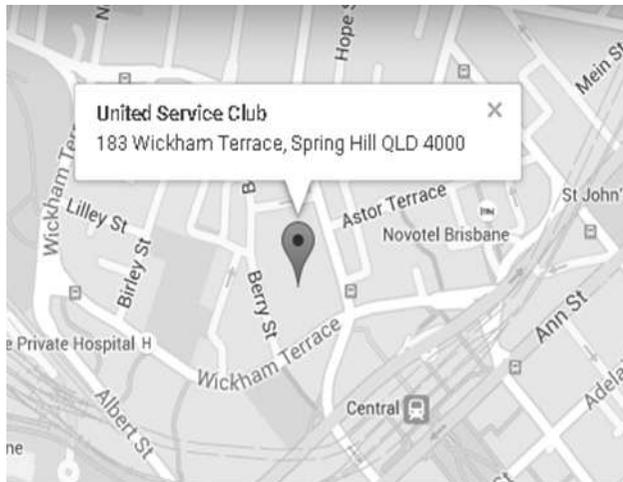
## — Audio & Visual Equipment —

The Club features audio visual facilities, ensuring your presentations at their absolute best. Complimentary broadband internet access and teleconferencing capabilities are available in all rooms.

Data Projector \$150	Handheld Microphone \$75
Laptop \$50	Star Teleconferencing \$100
Tripod Screen (6ft) \$50	130cm LCD Television \$50
Flip Chart \$50	Microphone & Lectern (Complimentary)
Whiteboard \$50	Note pads / pens \$3 pp
Electronic Whiteboard \$100	Place cards \$2 each
Laser Pointer \$25	



## — Our Location —



The Club is located within the Brisbane CBD, within easy walking distance from Central Station.

Central Station 4 mins	Suncorp Stadium 7 mins
Roma Street Station 10 mins	Brisbane Airport 20 mins
Queen Street Mall 7 mins	Express Way to South 6 mins

## — Car Parking —

The United Service Club Queensland car park is located at the rear of the Club. The Car Park Entrance is via Upper Edward Street, located between Wickham Terrace and Leichardt Streets.

Non Club members are required to pay the car parking fee to the duty attendant on arrival unless arranged otherwise. The fee for non Club member parking may be charged to the function account by prior arrangement with the Events Manager.

Car Parking is complimentary for Club members attending an event at the Club.

DURATION	NON MEMBER
Monday to Friday 0900 - 1700	\$15
Morning (Before 9am)	Complimentary
Evening (after 5pm)	Complimentary
Weekends	Complimentary



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## CLUB DRESS STANDARDS

Event guests are expected to conform to the United Service Club's dress standards appropriate to the event and/or area of the United Service Club they are attending.

Dress Standards are classified as follows:

### DRESS FOR PRIVATE EVENT ROOMS

#### Professional Dress

- Suit, skirt, dress or tailored trousers
- Collared long or short sleeve button through shirt
  - Polo shirt
  - Business shoes
- Coat and tie optional

All clothing is to be in good repair and not display any wording or slogan that maybe offensive to Club members and their guests.

Athletic shoes and t-shirts (without a collar) are not acceptable in any dining areas of the United Service Club.

Military Dress of the Day (DPCU and equivalent) may be worn in all areas of the United Service Club until 6:00pm.

The only common areas by necessity for all dress codes are the bathroom facilities on Level 2.

## USCQ CLUB RULES

### MOBILE PHONE USE IS PROHIBITED

Guests are asked to take any phone conversations outside of the Club in consideration of our members and their guests. Guests are welcome to use the Verandah & Front Terrace areas for phone conversations.

### SMOKING IS PROHIBITED

Smoking is strictly prohibited in all areas of the Club. In accordance with Queensland law, the United Service Club is a non smoking venue. Should guests wish to smoke, they must move to a designated outdoor smoking area where food & beverage is not served. This designated area is the footpath at the front entrance to the Club. During daytime hours, the rear entrance to the Club is also a designated area.

### LICENCED AREAS

Drinks of any kind cannot be taken off the Club grounds. The footpath at the front of the Club, side lane and rear car parking areas are all outside of the licensed premises and guests could incur a fine if stopped by police.

### CLUB AMENITIES

Toilets are located in the hallway directly adjacent to the Front Reception and Foyer area. Ladies' facilities are closest to Reception and Gentlemen's facilities are at the end of the hall.

### EMERGENCY PROCEDURES

In the case of an emergency, fire or evacuation guests should meet at the Club's rally point, located under the jacaranda trees in the rear car parking area. Guests are requested to remain at the rally point until informed otherwise by staff or Emergency Services personnel.

### PRIVACY AND COMFORT OF FELLOW GUESTS

Unless using the facilities on Levels 3 and 4, guests are requested to remain on the ground floor of the Club during an event. The Club contains accommodation areas and guests are asked to consider the comfort and privacy of the members and guests staying in those areas.