

Let's Celebrate!

EVENT PACKAGE



Let's Celebrate!

They say that any time is a good time to celebrate! We have noticed that the celebrations held here are very relaxed, fun affairs. They have a great spirit about them with people really enjoying the company of friends and family and ready to have a good time.

Overlooking the stunning Tuggerah Lakes, Diggers The Entrance, is a multi award winning venue offering first class facilities, perfectly suited for any event. Choose from one of our two rooms:

- * The Pavillion - suited for larger groups (150p)
- * Allambee - great for cocktail events (90p)

We've taken all of the guess-work out of the food planning process. We'll make sure you've got it just the way you want and your guests will remember every part of the great day.

We offer great choices without the restrictions that annoy most people. It's almost as good as dining off a regular menu and we're never fussed by special requests.

Our Events Co-ordinator will be on hand from the first moment you contact Diggers, right through until your event date. It is our pleasure to make sure that your special celebration goes exactly as you would like it.

STANDARD INCLUSIONS FOR ALL EVENTS:

- * Data Projector and Screen (own laptop)
- * Audio Connectivity for Music (own device)
- * 2 x Roving Microphones
- * Table Linen - Black or White
- * Napkins - your choice of colour
- * Cutlery and Crockery
- * Portable Dancefloor
- * Portable Stage
- * Bar and Staffing



OPTION 1

please choose 2 items per course

entrees

- prawn cocktail tossed w spicy tomato mayonnaise (gf)
- sweet corn & zucchini tartlets w dressed country salad
- potato & leek soup
- braised beef & mushroom ragout tossed over al dente pasta
- chilli & coriander chicken strips w rice & asian coleslaw (gf)
- classic caesar salad w garlic crouton & crispy bacon

mains

- chargrilled sirloin beef w roast root vegetable mash & red wine jus (gf)
- grilled barramundi fillet w smashed chats in a herb & garlic butter served with a sauteed cherry tomato (gf)
- chicken supreme w garlic mash & fresh seasonal vegetables served with a creamy mustard sauce (gf)
- infused butternut pumpkin & sage risotto w goats cheese
- pork cutlet w sage on a garlic potato mash (gf)
- classic braised lamb shank on a bed of creamy garlic potato mash & roast pumpkin
- mustard crusted roast beef served with roast vegetables & fresh seasonal vegetable & gravy (gf)
- slow roast pork served with roast vegetables & fresh seasonal vegetable, Apple sauce & gravy (gf)

desserts

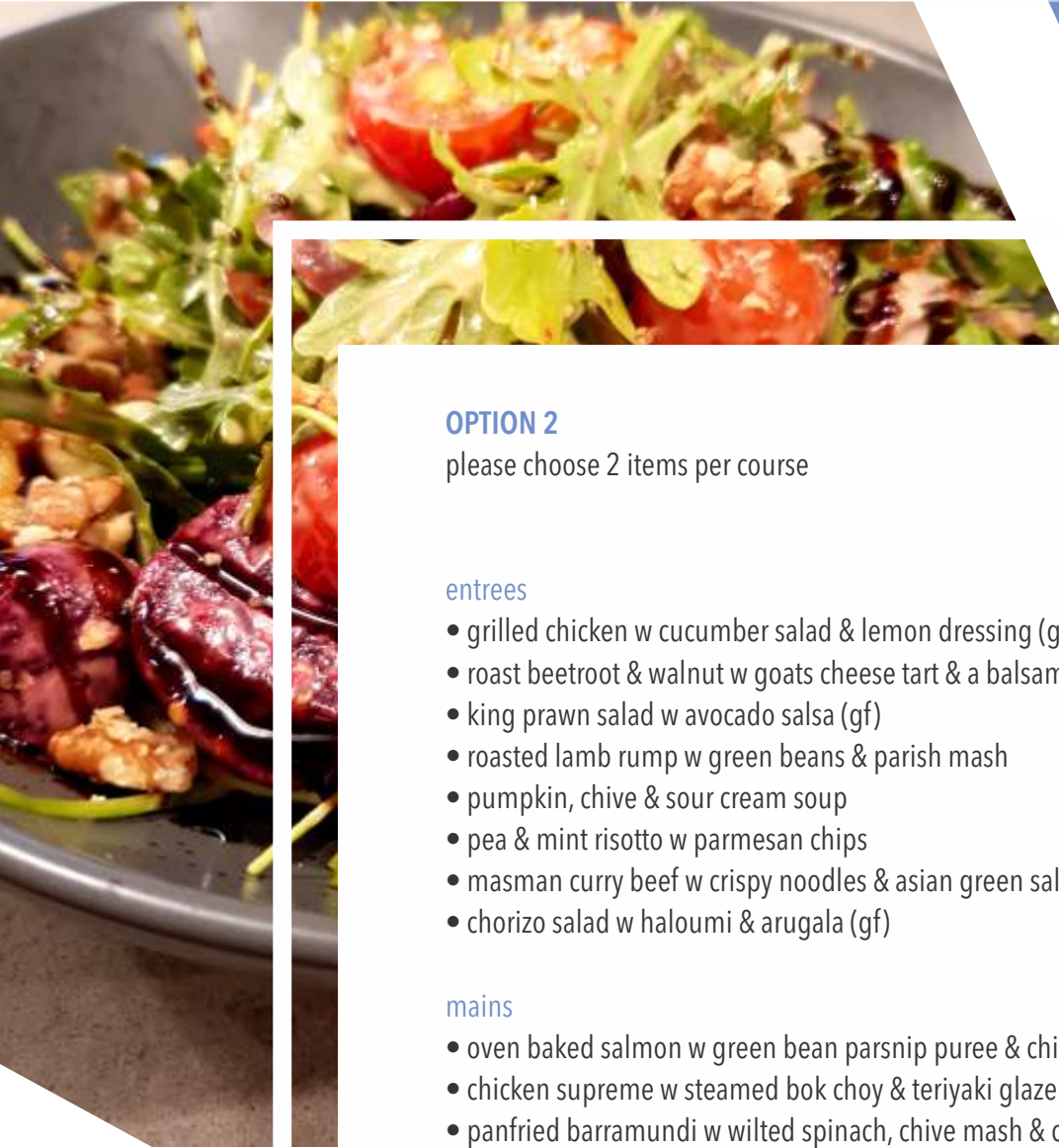
- warm sticky date pudding w butterscotch sauce & vanilla ice-cream
- homemade chocolate brownie w espresso chocolate sauce & cream
- french vanilla cheesecake sweetened w mango & passionfruit couli
- individual eaton mess w creamy marscarpone, smashed meringue, fresh raspberries & a strawberry champagne reduction (gf)

tea & coffee station

2 course - \$41.95pp

3 course - \$51.95pp

minimum of 40 adults



OPTION 2

please choose 2 items per course

entrees

- grilled chicken w cucumber salad & lemon dressing (gf)
- roast beetroot & walnut w goats cheese tart & a balsamic glaze (gf)
- king prawn salad w avocado salsa (gf)
- roasted lamb rump w green beans & parish mash
- pumpkin, chive & sour cream soup
- pea & mint risotto w parmesan chips
- masman curry beef w crispy noodles & asian green salad
- chorizo salad w haloumi & arugala (gf)

mains

- oven baked salmon w green bean parsnip puree & chimichurri (gf)
- chicken supreme w steamed bok choy & teriyaki glaze
- panfried barramundi w wilted spinach, chive mash & citrus butter (gf)
- chargrilled sirloin w roast chat potatoes, rocket salad & sauteed cherry tomatoes (gf)
- roast chicken breast w wild mushrooms & goats cheese risotto
- beef tenderloin w sweet potato rosti & buttered green beans
- pork cutlet w sage mash & confit apple sauce (gf)
- potato gnocchi w crispy bacon & sage butter
- chargrilled vegetable stack, polenta square & basil pesto

desserts

- vanilla profiteroles w melted chocolate & mango sauce
- vanilla bean pannacotta w berry compot (gf)
- silky chocolate tart
- spanish churros w a dipping salted caramel sauce
- lemon curd tart
- tiramisu w fresh strawberries & a vanilla chantilly cream

tea & coffee station

2 course - \$55.95pp

3 course - \$65.95pp

minimum of 40 adults

Cocktail



cold canapés

- tomato & basil bruschetta (gf option available)
- cooked king prawns & cocktail sauce (gf)
- grilled chicken tartlets w basil mayonnaise
- roast beef crostini topped w horseradish cream
- assorted nori rolls w dipping sauce
- smoked salmon crisp bread w aioli

hot canapés

- mini cocktail beef pies
- spinach & feta filo parcels
- battered fish w lemon & house tartare sauce
- thai style fishcakes w dipping sauce
- tandoori chicken sticks & cucumber raita (gf)
- crispy pork belly w sweet & sour sauce
- vegetable rolls w sweet chilli dipping sauce
- petite sausage rolls
- mixture of spinach & feta and lorraine quiche
- bbq meat balls w a smokey bbq sauce
- pork & chive dumplings w teriyaki dipping sauce

something sweet

- chocolate coated strawberries (gf)
- individual caramel slice
- rockmelon & honeydew melon sticks (gf)
- individual cherry slice
- mini cornetto ice-creams

choice of 8 items \$31.95pp

choice of 10 items \$40.95pp

tea & coffee station \$5.50pp

minimum of 40 adults

Add Ons



Platters are available as an addition to the Plated, Cocktail or Buffet Menus only & are not available solely on their own

hot platters

Select any 5 - feeds 8 to 10 people	\$95
Select any 6 - feeds 10 to 12 people	\$105
Select any 7 - feeds 12 to 14 people	\$115

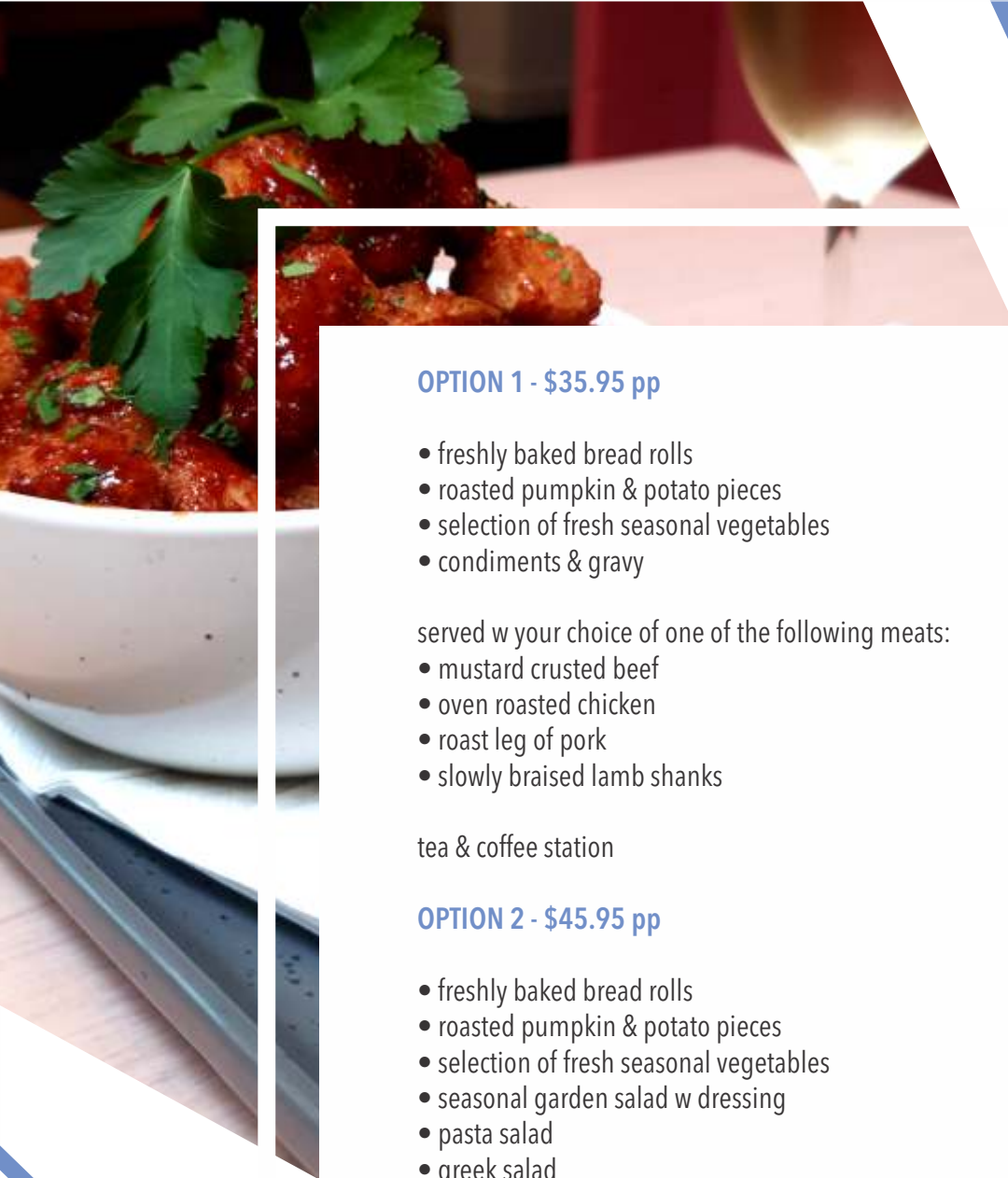
Mini Sausage Rolls	14 pieces
Mini Pies	14 pieces
Marinated Chicken Wings	14 pieces
Cocktail Satay Skewers	10 pieces
Tempura Fish Cocktails	14 pieces
Chicken Breast Nuggets	14 pieces
Mini Spring Rolls	14 pieces
Mini Chicken Dim Sims	14 pieces
Mini Beef Dim Sims	14 pieces
BBQ Meat Balls	28 pieces
Vegetarian Samosa	14 pieces
Money Bags	14 pieces
Salt & Pepper Squid	10 pieces
Four Cheese Arancini Balls	28 pieces

cold platters

Fruit	\$65
Assortment of fresh seasonal fruit	
Cabanossi	\$70
800g sliced cabanossi, 1kg cubed tasty cheese, 100g jatz crackers & 3 dips (hummus, beetroot & pesto)	
Crudities & Dips	\$30
150g carrot sticks, 150g celery sticks, 200g corn chips & 3 dips (hummus, beetroot & pesto)	
Cheese	\$40
100g Camembert, 100g Blue Vein, 100g Cheddar, 1 box water crackers, 100g jatz cracker & lavash bread	
Classic Sandwiches	\$60
Contains 10 assorted sandwiches, cut into quarters - 40 pieces	
Slices	\$60
Contains 10 assorted slices cut into halves - 20 pieces	

All platters shown are for 10 people
GF options available

Buffet



OPTION 1 - \$35.95 pp

- freshly baked bread rolls
- roasted pumpkin & potato pieces
- selection of fresh seasonal vegetables
- condiments & gravy

served w your choice of one of the following meats:

- mustard crusted beef
- oven roasted chicken
- roast leg of pork
- slowly braised lamb shanks

tea & coffee station

OPTION 2 - \$45.95 pp

- freshly baked bread rolls
- roasted pumpkin & potato pieces
- selection of fresh seasonal vegetables
- seasonal garden salad w dressing
- pasta salad
- greek salad
- condiments & gravy

served w your choice of one of the following meats:

- mustard crusted beef
- oven roasted chicken
- roast leg of pork
- slowly braised lamb shanks

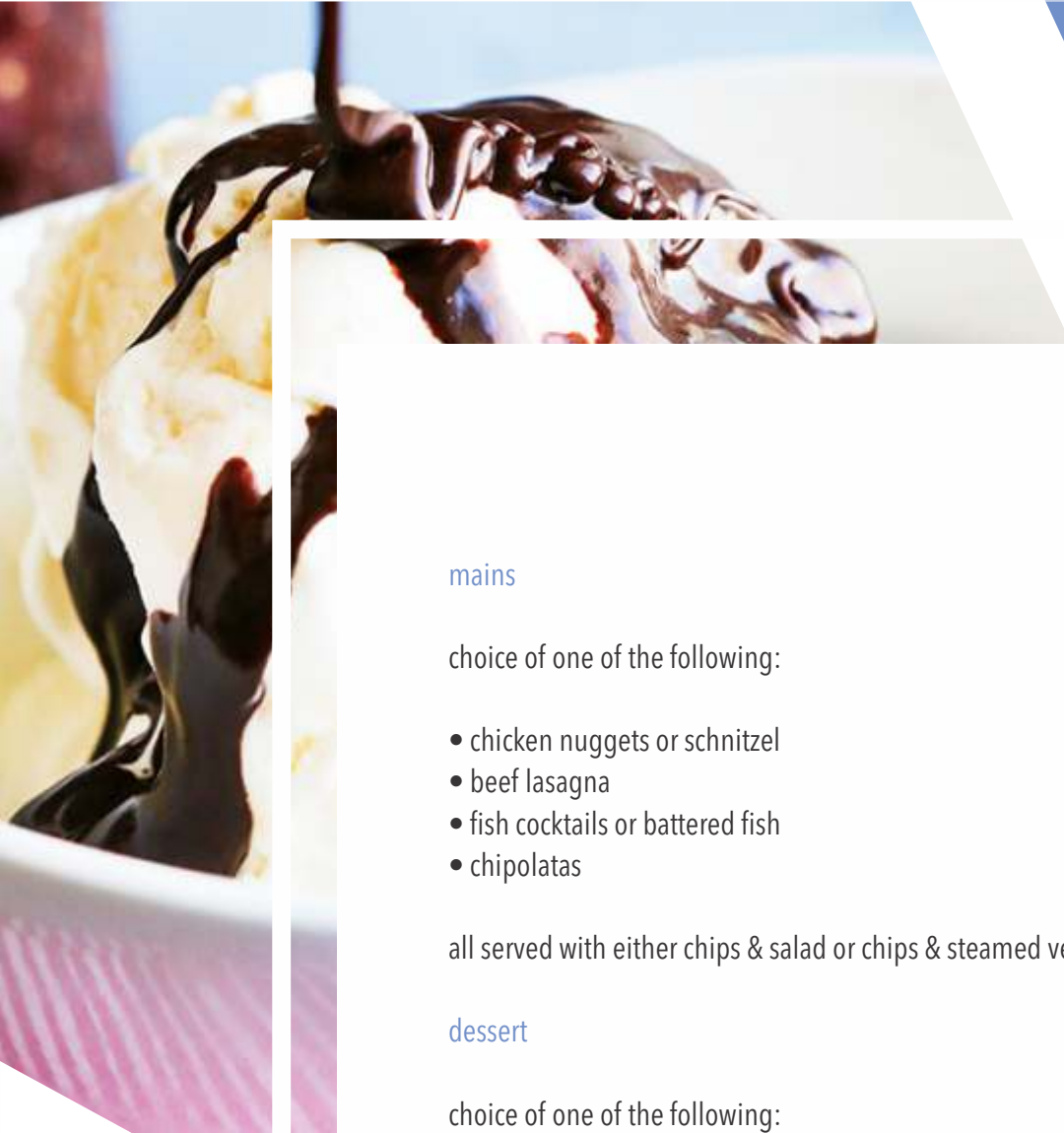
your choice of one of the following dishes:

- thai chicken curry served w jasmine rice
- beef stroganoff w steamed rice
- butter chicken w pilaf rice
- sweet & sour pork w jasmine rice

pavlova w fresh cream
chef's selection of cheesecake bites
fresh seasonal fruit platter

tea & coffee station

minimum of 40 adults



mains

choice of one of the following:

- chicken nuggets or schnitzel
- beef lasagna
- fish cocktails or battered fish
- chipolatas

all served with either chips & salad or chips & steamed veg

dessert

choice of one of the following:

- fruit salad with ice-cream
- ice cream with chocolate topping

includes a cup of softdrink or juice

\$15.95 pp

menu available for children up to 12 years

Kids

TERMS & CONDITIONS

CLUB ENTRY REQUIREMENTS: All visitors will be asked to present photo ID, such as a Driver's License that shows your current address. Under the registered Clubs Act 1976, if you reside within a 5km radius of Diggers, you will be required to have a member sign you in as a guest or join the club as a member.

ROOM HIRE: Room hire as per quote. Additional hours may be available, please speak with your Events Coordinator. Event room bar closure and house lights will be turned on 30 minutes prior to event cease time. Alternative bars are available in other areas of the club during club trading hours.

SURCHARGE: 15% surcharge is applicable to all catering on Sundays & Public Holidays.

NAKED FLAMES: Naked flames and smoke effects MUST NOT be used at Diggers. Using naked flame in the venue may trigger the in-house fire detection system. If in doubt, please contact your Events Coordinator for clarification. Any activation of the in-house fire detection system will attract a fine that will be added to your end of event settlement invoice. Birthday candles are accepted.

GUARANTEE OF NUMBERS: Minimum numbers for all events is 40 adults. The final number of guests attending your Event is required 7 days prior to your event. Diggers reserves the right to charge for all meals ordered in accordance with this agreed number even if less guests should attend. Numbers may increase after this 7 day period and additional costs will be incurred.

SECURITY DEPOSIT: To secure the room and desired date we require a \$200 deposit, a room hire agreement will need to be signed and returned to the events department along with a copy of your credit/debit card details, the deposit amount will be credited to your final account. Please email functions@diggersattheentrance.com.au if direct depositing so that your event can be confirmed in our system.

FINAL PAYMENTS: Full payment is required 5 days prior to your event. Payment can be made over the phone or at our reception desk or. Please use the date of your event as the reference. All bar tab payments are required at your event prior to departing.

BANK DETAILS: Account Name - Diggers@The Entrance | BSB - 332028 | Account No - 554797023

DECORATIONS BOND (If applicable): A \$300 bond will be applied to your final account, if you decide to use our decorations, this bond will be refunded back to your account within 10 working days at the completion of your event providing there is no damage. If any decorations are unaccounted for and these items are not returned to the club within 7 days after your event your full bond will be forfeited.

HANGING DECORATIONS / ITEMS – No decorations are to be hung from the roof or on the painted gyprock walls, if this occurs and the paint has peeled off when blue tac or tape is removed, the organiser will forfeit the deposit amount. Hanging decorations are permitted on any of the glass windows.

SECURITY GUARDS (21st BIRTHDAYS ONLY): You will need 1 security guard for every 70 people attending charged at \$200 each.

PARKING: Complimentary parking located at the front and rear of building.

BYO FOOD/BEVERAGE: No food or drinks from outside Diggers The Entrance are permitted to be brought into your event – celebration cakes & lolly buffets are excluded.

ALCOHOL AS GIFTS & PRIZES: In accordance with the Independent Liquor and Gaming Authority, all alcohol products given or received as gifts or prizes, must remain unopened and be removed from the club premises no later than midnight (Monday to Saturday) and 11pm (Sunday).

CANCELLATION: In the event of cancellation, our policy charges area as follows:

- More than 90days notice, your full deposit will be refunded
- Less than 90days notice, your full deposit will be retained

INSURANCE: Diggers The Entrance will take the utmost care in the service of our events, however, can accept no responsibility for damage, loss of merchandise or exhibits left in the Club by a member, visitor, organiser or contractor prior, during or after an event. The responsibility lies with the member, visitor, organiser or contractor who we advise to arrange their own insurance.

MINORS ATTENDING EVENTS: All minors must be accompanied by a parent or guardian and remain inside the room, Diggers will armband guests on arrival if required.

ACCOMMODATION: Ibis Styles The Entrance, overlooking the stunning Tuggerah lakes, is attached to Diggers The Entrance via an enclosed link bridge. If you are interested in booking accommodation for your upcoming event, please contact Ibis Directly on 4336 0400.

PRICE VARIATIONS: Every endeavor is made to maintain prices as printed but these may be subject to increase at the Management's discretion to meet rising costs that are beyond our control.

Menu valid till 31st December 2025 and supersedes previous menus.
Menu items are subject to seasonal availability & may change without notice. Prices are inclusive of GST & do not include room hire charges.



315 The Entrance Road, The Entrance

E: events@diggers.club

W: www.diggers.club

FB: www.facebook.com/diggerstheentrance

(02) 4384 8873

Pictures shown are representative only