



Events

THE SETTING FOR
YOUR PERFECT DAY



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A FIVE STAR EXPERIENCE

Diggers Services Club is renowned for being one of Brisbane's best venues.

With a variety of elegant function rooms and premium customer service, you are guaranteed a stress free and memorable occasion.

We invite you to visit us and view our variety of elegant function rooms with our experienced event coordinators who can assist you with selecting the best room for your function.

Our experienced functions team are available to discuss the various packages and we are happy to design a package to meet your requests and help turn your dream into reality.

Crystal Palace

With its elegant décor, 20 foot high ceilings and pillar-less design (allowing visibility from all angles of the room), this room is the perfect setting for your dream wedding.

The room caters for groups from 110 - 500 and anything in between for a sit down dinner or cocktail function.

Crystal Palace has a large dance floor, feature lighting and a large fixed bar.

Diggers Services Club will provide you with a 5 Star event with our dedicated and professional team combined with our highly acclaimed chef to tailor your menu.



EVENT PACKAGES

Delivering the Perfect Day

Sit Down and Buffet Meal Packages include:

- Hot and cold canapés on arrival for guests (½ hr duration) (chef's choice)
- Select from 2 exquisite buffet menus / 2 alternative serve menus
- Menus available for special dietary requirements such as Vegetarian, Halal and Coeliac.
- Placement of your Bonbonniere and place cards
- Room hire of \$500 for events with 50 to 120 people, 120+ over \$1000
- Dance floor and dedicated wait staff
- Private smokers balcony (Palace)
- Free parking for guests in car park

Event Packages

- Packages range from \$50 to \$65 p/person
- Choice of 2 buffet menus
- Two or three course alternate serve menus
- Cocktail style service
- White Lycra chair covers avail for hire - \$2 per chair

Your event co-ordinator will attend to all your specific needs in the lead up to your special day ensuring all is perfect.



"THE BUFFET DINNER" PREMIUM

\$65.00 per head

Buffet 1

Warm Dinner Rolls

Cold Roast Chicken Pieces – Grown in the Darling Downs and Roasted with Herbs and Seasonings

Cooked Prawns with Cocktail Sauce – Australian Prawns

Potato Salad – Potato, Shallots, Bacon, Egg and Mayonnaise

Garden Salad – Fresh Assorted Lettuces, Carrot, Capsicum, Tomato and Onion

Coleslaw – Awesome Cabbage, Carrot and Onion Salad

Roast Beef with Yorkshire Puddings – Oven Roasted Beef with Mustard and Pepper

Chicken Cacciatore – Hunters Style Chicken – Slow Cooked Chicken Thighs with Onion,
Capsicum, Mushroom, Olives and Tomato Wine Sauce

Ravioli Pappallina – Ravioli tossed in a Bacon, Mushroom, Shallots, Tomato Cream Sauce

Lamb Casserole – Slow Cooked Lamb and Vegetables

Battered Barramundi with Tartare Sauce – Pale Ale Battered Barramundi

Rice

Mixed Vegetables – A Medley of Fresh Vegetables

Potato Bake – Creamy, Cheesy Potato Bake

Assorted Cakes and Desserts

Fruit Platters

"THE BUFFET DINNER" STANDARD

\$50.00 per head

Buffet 2

Continental Breads

Cold Meats

Ham Salami Prosciutto

Condiments

Stuffed Olives Marinated Artichokes Eggplant Giardiniera Grissini

Calamari Fritti (House Crumbed and Golden Fried)

Baked Fish Fillets (Baked with Butter, Lemon and Seasoning)

Lasagna – Traditional Italian Layered Lasagna with Bolognese and Cheese

Buttered Chicken – An Old Fashioned Favourite with Chicken, Cashews, Indian Flavour and Tomato

Roast Pork and Crackling – Succulent, Moist Roast Pork

Beef Rissoles and Onion Gravy

Rice

Potato Bake – Creamy, Cheesy Potato Bake

Mixed Vegetables – A Medley of Fresh Vegetables

Assorted Cakes and Desserts

Fruit Platters

"THE SERIOUS DINNER" PLATINUM MENU

served alternate drop 50/50

2 Course - \$50.00 per head

3 Course - \$65.00 per head

Entrees

Please choose 2 for alternate drop

Slow Cooked Pork Belly - With Chilli Plum Sauce, Herb and Coconut Salad

Grilled Halloumi Salad with Balsamic, A combination of Rocket, Cherry Tomato and Red Onion

Stuffed Avocado – Avocado Half with Corn and Tomato Salsa drizzled with a Balsamic Vinaigrette

Corn Fritters with Avocado and Hollandaise – Deep fried Corn Fritters topped with Avocado and Hollandaise Sauce

Chargrilled Lamb Cutlet with Tzatziki Sauce - Darling Downs Lamb Cutlets marinated in Garlic Seasoning and Extra Virgin Olive Oil and Chargrilled

Spiced Lamb Kofta – Spicy Lamb Meatballs served with Garlic and Mint Yoghurt Sauce

Seared Scallops with Lemon Mayonnaise – Seared Sea Scallops drizzled with Lemon Mayonnaise with a Fresh Miniature Green Salad

Spinach and Ricotta Tortellini - With a Tomato Cream Sauce and Shaved Parmesan

Individual Antipasto - Cured Meats, Pickled Vegetables, Olives and Grissini

Pumpkin Soup with Roasted Macadamias – A thick Pumpkin Soup served with Roasted Macadamias and cream

Chicken Satay Skewers – Chicken Thigh Meat Skewers served with a Peanut Sauce and Coconut Rice

Pancetta Wrapped BBQ Prawns – Prawns Marinated in Garlic and Olive oil, wrapped in Pancetta (Italian Type Ham) and BBQ'd on Grill

Meatballs with Italian Napolitana Sauce – Beef Meatballs Served with Tomato and Basil Sauce with Polenta

Smoked Salmon served with Lemon and Capers – Slices of Smoked Salmon arranged with Lemon and Capers served with a Dill Vinaigrette

Ham and Cheese Croquettes – Ham and Cheese, Potato Croquettes, Crumbed and Fried served with Tomato Relish

Minestrone Soup

Thick Vegetable and Pasta Soup

"THE SERIOUS DINNER" PLATINUM MENU CONTINUED

Mains

Please choose 2 for alternate drop

Chicken Supreme - Chicken Supreme Stuffed with Fetta, Spinach and Semi Dried Tomatoes
served with Garlic Cream Sauce

Scaloppine Fungi

Pan-fried Pork Fillet with a Mushroom Cream Sauce

Atlantic Salmon

Baked Atlantic Salmon with a Lemon Caper Sauce

Australian Barramundi

Pan-fried Australian Barramundi with Lemon Sauce

Snapper Fillet

Baked Snapper Fillet with Corn and Avocado Salsa

Chicken Cordon Bleu

Crumbed Chicken filled with Ham and Cheese served with a Napoli Sauce

Veal Parmigiana

Golden Fried Veal Schnitzel Topped with Tomato, Ham and Cheese

Roast Loin of Pork

Served with Crackling and Apple Sauce

Roast Peppered Sirloin

Roast Beef with Mustard and Pepper with Gravy

Chargrilled Lamb Cutlets Served with Rosemary Gravy – Chargrilled Darling Downs Lamb Cutlets
served with a Garlic Mash and Rosemary Gravy.

"THE SERIOUS DINNER" PLATINUM MENU CONTINUED

Dessert

Please choose 2 for alternate drop

Chocolate Mousse

Strawberry Mousse

Baked Chocolate Cheesecake

Baked Raspberry Cheesecake

Baked Caramel Cheesecake

Baked Blueberry Cheesecake

Pavlova with Fresh Fruit and Cream

Sticky Date Pudding - With Butterscotch Sauce and Ice Cream

Apple Strudel with Warm Custard

Apple Crumble with Warm Custard

Tiramisu – Espresso Coffee, Sponge Fingers and Mascarpone Cheese Dessert

Fruit Flan with Whipped Cream

Pecan Tart with Whipped Cream

Chocolate Pudding with Chocolate Sauce and Ice Cream

Chocolate Basket with Vanilla Ice Cream – Chocolate Basket filled
with Vanilla Ice cream and topped with Chocolate

COCKTAIL MENU

30 Minute Package

\$15.00 per person

2 cold canapé per person, 2 hot canapé per person

1 Hour Package

\$24.00 per person

4 cold canapé per person, 4 hot canapé per person

2 Hour Package

\$42.00 per person

6 cold canapé per person, 6 hot canapé per person



COLD SELECTION

Crackers and pumpernickel bread topped with assorted savoury toppings

Vietnamese rice paper rolls with prawns, coriander and Nam Jim dipper (gf) (lac)

Wood smoked chicken and charred corn jam on bruschetta (gf option) (lac)

Char grilled vegetable and goats cheese frittata with black olive tapenade (gf) (v)

"Bloody Mary" oyster shooters vodka spiced tomato and celery salt salsa (gf) (lac)

Peaking duck pancakes with hot herbs & Hoi sin

Asian style king prawns with lime zested mayonnaise (gf)

Seared beef fillet on sourdough with tapenade & rocket (gf option)

Cheese, tomato and olive skewers

Proscuitto and rockmelon skewers

HOT SELECTION

Mini Vol-au-vents - tuna, chicken, haitian vegetables

Chicken satay skewers / Beef satay skewers

Jalapeno poppers with blue cheese dipper (v)

Vegetable samosas

Vine tomato, bocconcini and fresh basil tartlet in savoury pastry case (v)

Deveils on Horseback - prune wrapped in bacon

Angus beef sliders with melted cheddar, rocket, dill pickle and mustard mayonnaise

Mini quiches

Pulled pork sliders with Asian slaw and apple puree

Shallow fried prawn gyoza with lemongrass teriyaki

Thai fish cakes with hot herbs, mirin soy and fried shallots (lac)

Sticky bbq bourbon chicken drumettes with brown sugar bbq dipper (lac)

Mini spring rolls

Angus beef meat balls in tomato jam with caramelized onions and shaved parmesan (gf)

Petit mini pizzas with crushed vine tomato, Calabrese salami and mozzarella

BOXED ITEMS IN NOODLE BOXES

\$7.00 per person per box

Tempura salt water wild caught barramundi with salted fries, lemon & caper mayonnaise

Szechwan dusted shallow fried squid with salted fries, lemon & caper mayonnaise (gf)

Pad Thai noodles with chicken and crushed peanuts (v) option

Lemongrass chilli beef fillet with hokkien noodles in teriyaki

Tandoori chicken fillet on fragrant rice with cucumber salsa (gf)

Battered Canadian scallop on crunchy noodle salad with lime chilli vinaigrette

Charred vegetables in basil pesto with grilled halloumi & fresh lemon (v)

GF = Gluten free, GF Option = Gluten free option, V = Vegetarian, LAC = Lactose free

BEVERAGE PACKAGES

Minimum of 50 Guests

Silver Package

Post Mix Softdrink

Tap Beer

Choice of 2 (available in Palace only, packaged available in Kensington)

XXXX Bitter, XXXX Gold, Midstrength, VB

Wine

Rothbury Chardonnay, Rothbury Shiraz, Rothbury Cuvee, Upside Down Sauv Blanc

\$20⁹⁵ for 2 hours per person. \$6 for each additional hour per person

Gold Package

Post Mix Softdrink

Tap Beer

Choice of 2 (available in Palace only, packaged available in Kensington)

XXXX Bitter, XXXX Gold, Midstrength, VB

Packaged Beer

Corona + one other

Wine

Upside Down Sav Blanc, Brown Bros Riesling, Rothbury Chardonnay, Rothbury Shiraz, Rothbury Cuvee

\$25 for 2 hours per person. \$6⁵⁰ for each additional hour per person

Spirits can be added to any package for \$8 per person for 2 hours and \$8 per person every hour after.

