



THE GREEK CLUB
CHRISTMAS LUNCH/DINNER

COVID-19 Venue Capacities – Stage 3 Restrictions



Event Space

Size (M²)

Theatre

Banquet

Cocktail

Classroom

U Shape

GROUND FLOOR

Boardroom	32	8	8	8	8	8
Acropolis	88	18	32	60	16	20
Olympus	125	24	50	80	20	30
Acropolis/Olympus	200	36	70	140	24	36
Nostimo Restaurant	143	-	44	-	-	-
Terrace	180	-	60	-	-	-
Private Dining	32	-	12	-	-	-
	-	-	-			

FIRST FLOOR

Grand Ballroom	930	160	300	300	-	80
Grand Balcony	120	-	40	120	-	-
Aegean	450	84	160	160	60	30
Corinthian	70	12	30	30	10	-
Ionian 1	155	32	70	70	20	20
Ionian 2	140	21	60	60	20	20
Ionian 1 & 2	300	40	120	120	30	24

Room capacity subject to venue availability



Event Space

Size (M²)

Theatre

Banquet

Cocktail

Classroom

U Shape

GROUND FLOOR

Boardroom	45	30	20	25	15	12
Acropolis	88	90	60	100	40	30
Olympus	115	100	70	130	40	24
Acropolis/Olympus	200	130	120	250	80	36
Private Dining	-	-	12	-	-	-

FIRST FLOOR

Grand Ballroom	1000	1100	800	1400	500	60+
Grand Balcony	115	-	100	250	-	-
Aegean	560	600	260	500	150	40+
Corinthian	80	50	40	80	30	20
Ionian 1	190	130	100	180	80	40
Ionian 2	160	120	80	150	70	30
Ionian 1 & 2	340	250	200	360	100	60

A truly unique venue, The Greek Club offers 11 versatile event spaces under one roof as well as a restaurant and bar for your dining pleasure. With capacities ranging from 12 up to 1,000+ guests, The Greek Club caters perfectly to all events large and small.

Governed by a board of directors and run by a team of hospitality experts, The Greek Club is part of the wider Greek Orthodox Community of St George - a not-for-profit organisation that aims to enrich not only our Greek community but our wider Brisbane community as a whole. This is achieved through initiatives such as the St Nicholas Nursing Home, GOC St George Greek School, GOC CARE Aged and Community Care Services and the GOC Childcare Centre.

By choosing The Greek Club, you are choosing an institution with over 40 years experience in events and supporting your local community at the same time.





Lunch // Dinner Package

Delight your guests with exquisite modern Australian entrée, main and dessert options. All Christmas Packages come with complimentary Christmas Bon Bons.

Min. 40 Guests

Monday-Thursday 2 Course // \$65PP or \$76PP Alternate Drop

Monday-Thursday 3 Course // \$77PP or \$88PP Alternate Drop

Friday-Sunday 2 Course Alternate Drop // \$79PP

Friday-Sunday 3 Course Alternate Drop // \$99PP

Entrée

Select 2 dishes for alternate drop:

- Oven-baked Beef Brisket with roast Desiree potatoes garnished with fresh herbs and sweet shallots, served with red wine jus (GF,DF)
- Pork Belly slow cooked for 12 hours with panko crumb, pearl barley with vegetable risotto and chimichurri mayo (DF)
- Handmade ravioli with chanterelle and porcini mushrooms in a sauvignon light crème sauce with truffle pearls
- Poached Ocean Trout with sautéed spinach, Salmon caviar, baby greens and scallop velouté (GF)
- Slow-cooked mustard crusted Victorian Lamb Loin with a rosemary creamy mash and Port jus (GF)

Main

Select 2 dishes for alternate drop:

- Char-grilled Beef Filet Mignon with truffle mash, prosciutto croquant and buttered green beans, served with a crème sauce (GF)
- Oven-baked corn-fed Chicken Breast served with white truffle polenta, Dutch carrots and a cognac jus (GF)
- Poached Ocean Trout served with pearl barley vegetable risotto, asparagus spears and a yogurt crème chimichurri dressing (GF)
- Pan-roasted Swordfish with buttered potato, wilted spinach and drizzled with Pacific salsa lemongrass dressing (GF)
- Corn-fed Breast of Chicken with sweet potato and balsamic onion confit, market fresh vegetables and served with a rosemary jus (GF)

Dessert

Select 2 desserts for alternate drop:

- Lámour - modern profiterole tart
- Ruby Red - chocolate mousse tart covered with glamour raspberry glaze and decorated with desiccated coconut
- Black Beauty - Bavarian, Belgian chocolate mousse tart, covered with a rich dark mirror glaze
- Caramel Elegance - smooth vanilla mousse infused with Oreo cookies covered with a caramel pearl glaze
- Pink Supreme - strawberry and chocolate biscuit mousse tart covered with ganache
- Banoffee - creamy caramel filling with fresh banana, topped with whipped vanilla cream and chocolate shavings (GF)
- Lemon Meringue - smooth, tangy lemon cream tart covered in soft Italian meringue (GF)

Optional Extras

Additional Christmas Decorations // POA
Entertainment // POA



Beverage Packages

Classic Australian Package

Under 3 Hours: Consumption Bar

3 Hours: \$36.00 Per Person

4 Hours: \$42.50 Per Person

5 Hours: \$48.50 Per Person

Inclusions:

- Prosecco or Sparkling on arrival
- Chain of Fire Sauvignon Blanc Semillon & Chardonnay
- Chain of Fire Shiraz Cabernet, Merlot & Pinot Noir
- House Draught Beers (Coopers Light, Big Head & Two Suns)
- Soft drinks, soda water and orange juice

Siyia Greek Package

Under 3 Hours: Consumption Bar

3 Hours: \$39.00 Per Person

4 Hours: \$42.00 Per Person

5 Hours: \$48.00 Per Person

Inclusions:

- Artis White, Alexakis
- Kotsifali Artis, Alexakis
- Mythos Lager, & local beers
- Soft drinks, soda water and orange juice

Package Upgrade - Spirits

Classic Spirits Package

\$16.00 Per person per hour

Inclusions:

- Smirnoff Vodka
- Johnny Walker Red
- Bundaberg Rum
- Gordon's Gin
- George Dickle Bourbon
- Bacardi Rum

Upgrade to alternate brands available upon request

Non-Alcoholic

2 Hours: \$22.00 Per Person

3 Hours: \$24.50 Per Person

4 Hours: \$26.00 Per Person

5 Hours: \$28.00 Per Person

Inclusions:

- Soft drinks, soda water and selection of juices

Enquire

29 Edmondstone Street, South Brisbane
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WWW.THEGREEKCLUB.COM.AU

NOTE: Minimum spends apply. Prices and menus accurate to April 2021. Subject to availability.
Detailed terms and conditions available upon booking.

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