



Functions Made Memorable.

Canberra Southern Cross Club Tuggeranong
Functions Pack.

Welcome - 01
Our Spaces 02
Canapé Menu - 04
Platter Menu - 05
Banquet Menu A - 06
Banquet Menu B - 07
Delegate Packages - 08
Beverage Packages - 09
Terms & Conditions - 10
Our Venue - 11
Contact - 12



The Terrace.

Welcome.

Canberra Southern Cross Club Tuggeranong is a stylish yet relaxed venue with a functions room, bar and dining spaces, perfect for hosting a wide range of occasions, such as;

- Corporate functions
- Luncheons
- Dinner and drinks
- Meetings
- Fundraisers
- Birthday parties
- Celebratory dinners
- Farewell parties
- Sporting functions
- Engagement parties
- Weddings
- Christmas parties
- Workshops
- Cocktail parties
- and so much more.....



Scan to book for
The Terrace



The
Terrace.

Our Spaces

The Terrace

 100  102 

The Terrace is a distinctive and intimate area, ideal for guests seeking a more personal event experience. This warm and welcoming space provides a versatile backdrop for small gatherings, private dinners, celebrations and connected conversations. With its inviting atmosphere and sophisticated finish, The Terrace is perfectly suited to occasions that deserve great food, great service and a great atmosphere.

Brindabella Room

 150  100   

The Brindabella Room is a private upstairs space offering an exclusive setting complete with its own personal bar. Designed for flexibility and comfort, it's perfect for business meetings, intimate dinners, corporate lunches or private gatherings. With its elevated privacy and tailored service, the Brindabella Room delivers a refined yet welcoming environment for any occasion.

The Brindabella Room can be set to suit your event or function, with flexible layouts including banquet, boardroom, theatre-style, cabaret, or cocktail standing options. The Brindabella room also has a range of function packs available, please contact our team for the following; Special Occasions, Celebration of Life, Weddings, Conferences and Graduations.



Southbound Pub in a Club.

Our Spaces continued...

Southbound



Looking for something a little more casual? Southbound our 'Pub in a Club', is the perfect spot for your next function. Southbound brings a fresh, relaxed pub experience, with great food, a welcoming atmosphere and attentive service, it's the perfect spot for casual drinks, share plates or celebrating special moments.

Southbound offers a range of inviting spaces designed to suit different styles of dining and socialising. Choose from the lively Bar Area for drinks and casual catch-ups or the comfortable Dining Floor for relaxed meals.

For something more open and social, the High-Top Tables provide a great spot for shared plates and drinks. Each section is warm, flexible and designed to make every visit easy and enjoyable.

Speak with our team to find out which space best suits your event or function.



Canapé Menu.

Canapés

\$52/person

Minimum 20 guests

Includes: 5 canapés & 1 substantial canapé

Additional Choices

\$6/person per item for canapés, or price listed for substantial canapés

Cold

Oysters Natural (gf,df)
Served with lemon

Artisan Breads
Served with three house-made dips

Tasmanian Smoked Salmon
Served with crème fraîche, pickled onions, capers and crute

Warm

Hand Rolled Arancini (v)
Stuffed with pumpkin and ricotta cheese

Crispy Fried Chicken Wings
Served with a special spicy dipping sauce

Battered Flathead Taco
Served with shaved iceberg lettuce, Mexican slaw and spicy aioli

Crispy Corn Ribs (ve,gf,df)
Served with spicy lemon pepper and lime

Salt & Pepper Calamari
Served with Nam Jhim dressing

Chroizo
Served with chimichurri

Substantial

Beef Slider (\$12)
Brioche bun, Angus beef patty, cheese, pickles and tomato sauce

Chicken Slider (\$11)
Brioche bun, fried chicken and slaw

Lamb Kofta (\$12)
Served with pita bread, tabbouleh and tzatziki

Battered Flathead (\$12)
Served with chips

5 Spice Pulled Pork Bao (\$11)
Served with hoisin sauce

Coconut Chicken Salad (\$12)
Served with glass noddles, Asian herbs, Nam Jhim dressing and roasted cashews



Grazing Platter Menu.

Platters

Antipasto \$30pp
Cheeseboard \$15pp
Sweet Petit Fours \$16pp

Minimum 10 guests

Antipasto

A generous selection of Serrano Jamon, premium mortadella and cured salami, served with crisp cornichons, marinated olives, crunchy grissini and warm toasted bread, the perfect share board to start any occasion.

Cheeseboard

A trio of artisan cheeses, creamy double brie, sharp aged cheddar and bold blue, paired with tangy pickles, a selection of crackers, and an assortment of fresh and dried fruits and nuts. A balanced and elegant board perfect for sharing.

Sweet Petit Fours

An indulgent assortment of the Chef's handpicked French pastries, featuring a rotating selection of delicate, buttery and beautifully crafted treats, perfect for adding a touch of elegance to any event.

Add On

Oysters - Natural
\$36 / dozen (12)

Chicken Wings
\$25 / 2 dozen (24)

Banquet Option A.



Banquet A

\$65pp

Minimum 8 guests

Starters & Entree

Garlic and Herb Bread (v)

Arancini (v)

Hand-rolled pumpkin and ricotta arancini served with garlic aioli

Chicken Spring Rolls (df)

House made spring rolls with chicken, wombok, vegetables and soy sauce, served with Nuoc Mam sauce and tossed salad

Roasted Mediterranean Vegetable Salad (v, gf, df)

Wood-fired vegetables marinated in fresh herbs and olive oil tossed with wild rocket and balsamic dressing

Mains

Prawn Linguini

Handmade linguini tossed with tiger prawns, shaved garlic, chilli, cherry tomatoes, rocket and Grana Padano

Riverina Lamb Rump

Served with red wine jus

or

Pinnacle Black Angus Rump
Grass-Fed

Served with creamy pepper sauce

Sides

Grilled broccolini with butter (gf, v)

Seasonal trio of vegetables (gf, v)

Chips with aioli (gfo)



Banquet Option B.

Banquet B

\$85pp

Minimum 8 guests

Starter & Entree

Fugazza (v)

Focaccia-style baked bread with fresh oregano and aged provolone cheese

Old School Prawn Cocktail (gf,df)

Served in a cocktail glass with a wedge of lemon and house-made cocktail sauce

Lamb Kofta

Hand rolled lamb kofta cooked over our wood-fired parrilla grill served with pita bread and tzatziki

Chorizo (gfo, df)

Chorizo grilled over the fire, served with chimichurri

Mains

Spinach and Feta Ravioli (v)

Artisan ravioli filled with spinach and feta, tossed in a creamy white wine sauce, served with baby spinach and fresh herbs

Saffron & Persian Spice

Marinated Junee Lamb Shoulder

Served with roasted vegetables, hummus, broccolini and grilled pita bread

or

Tandoori Chicken

Free range chicken, house marinated in yogurt, ginger, garlic, and a blend of aromatic Indian spices, slow-cooked and served with Pea Pulao, mint chutney, papadum and fresh salad

Sides

Chips with aioli (gfo)

Seasonal trio of vegetables (gf, v)

Wedge salad with ranch dressing and crispy bacon (gf)



Delegate Packages.

At Canberra Southern Cross Club Tuggernong, we understand the importance of delivering a well organised, seamless and professional event.

Our delegate packages are designed to ensure every guest enjoys a comfortable, engaging and well-supported experience from start to finish.

Working closely with our dedicated Functions team, we will ensure your catering, room set-up and AV requirements are all taken care of, allowing you to focus on your event while we handle the details.

Minimum 8 guests

Half Day \$45pp

Tea & Coffee

Barista coffee & tea on arrival

Water & Mints

Provided on table

Morning Tea

Seasonal fruit platter, yogurt cups & your choice of one canapé

Lunch

Freshly prepared house made wraps (salad, chicken, beef) and a sweet treat

Full Day \$55pp

Tea & Coffee

Barista coffee & tea on arrival

Water & Mints

Provided on table

Morning Tea

Seasonal fruit platter, yogurt cups & your choice of one canapé

Lunch

Freshly prepared house made wraps (salad, chicken, beef) and a sweet treat

Afternoon Tea

Pumpkin ricotta arancini, spring rolls, wontons and a selection of soft drinks and juices

Debrief +\$40pp

1 hour drinks package, tap beers, house wines and finger food.

Added to the end of your event to allow your guests to wind down and debrief.



Beverage Packages.

We offer a range of carefully curated drinks packages designed to complement every style of event. From premium wines and tap beers to classic spirits and non-alcoholic options, our selections ensure your guests are well catered for from the moment they arrive.

Our team will work with you to select the ideal package for your occasion, ensuring service runs smoothly and your event feels relaxed, enjoyable and professionally delivered. Whether you're planning a celebration, corporate gathering or private dinner, we'll make sure the drinks service enhances the experience.

Standard Options

1 Hour
\$30 per person

2 Hours
\$35 per person

3 Hours
\$40 per person

Includes

House sparkling, red and white wines
Carlton Dry on tap, post-mix soft drinks
and juices.

Add On

Cocktail on Arrival
\$12 per person
Your choice of one of our signature cocktails.

1 Hour of Cocktails
\$35 per person
Set the tone or finish in style with a selection of crafted cocktails.

Sparkling Wine
\$8 per person
Add a touch of elegance to your event with Tatachilla sparkling on arrival, departure, or served for that special toast.



Terms & Conditions.

Booking Confirmation & Deposit

Function areas are subject to availability so be sure to book your event in advance to avoid disappointment of missing out. All group bookings require a 50% deposit at the time of booking in order for your booking to be confirmed. Deposits will not be refunded if we receive less than 72 hours notice of cancellation.

Cancellations

We understand that unfortunately some functions are unable to go ahead. Any cancellations made within 48 hours of the booking will incur a 100% cancellation fee. This will be charged to the credit card provided above and held on file until the event has taken place.

Final Guest Numbers & Payment

Final guest numbers as well as beverage/food packages must be confirmed fourteen (14) days prior to the event start date. This is to ensure that all requirements can be organised with sufficient time.

Final Balance

The balance of the booking will be due 48 hours prior to your booking and will be deducted from the above mentioned credit card unless an alternate credit card is given well in advance.

Duration of Booking

Your booking is given a 3 hour time duration, including set-up (unless otherwise organised). We kindly ask that your group arrive on time to enjoy the full booking time with us.

Food & Beverage Policies

Due to the venue's liquor & food licensing policies, external food (exclusive of cakes) & beverages are not permitted to be consumed on the venue, including during functions/events.

Menu

Menus are subject to change based on seasonal availability of produce. All bookings are required to select a catering package.

Minimum Spends

A minimum spend applies to all of our bookings. Minimum spend requirements vary depending on the area utilised within these spaces. Please contact our team to confirm the applicable minimum spend for your booking.

Surcharge

A 10% surcharge applies on Sundays and public holidays.

Cakeage

If you wish to bring in a celebration cake, a \$2.50 cakeage fee will apply per person. Unfortunately, we cannot store cakes for you.

Responsible Service of Alcohol & Minors

By law, management reserves the right to stop serving alcohol to any patron showing signs of approaching intoxication. Guests attending events under the age of 18 (minors) must be accompanied by parent/guardian throughout the duration of the event.

Property Damages, Decorations & Entertainment

Canberra Southern Cross Club does not take responsibility for any items left behind, lost, stolen or damaged during your function. The organiser will also be financially responsible for any damage sustained to the venue should this be a result from a guest of your function. You are welcome to supply decorations for your event, such as small centrepieces/table balloons, however, we do not allow sparklers, confetti, glitter or table scatters in the venue. Please note, blue tack is not permitted on wallpaper or painted surfaces. No entertainment, amplified music or microphones are permitted.

Table Allocation

We do our best to accommodate all seating requests but please note that this is not a guarantee. Large groups may be accommodated across multiple tables side by side. Please advise us in advance if you require any highchairs, if you will be bringing prams or if you require wheelchair access.



Our
Venue.





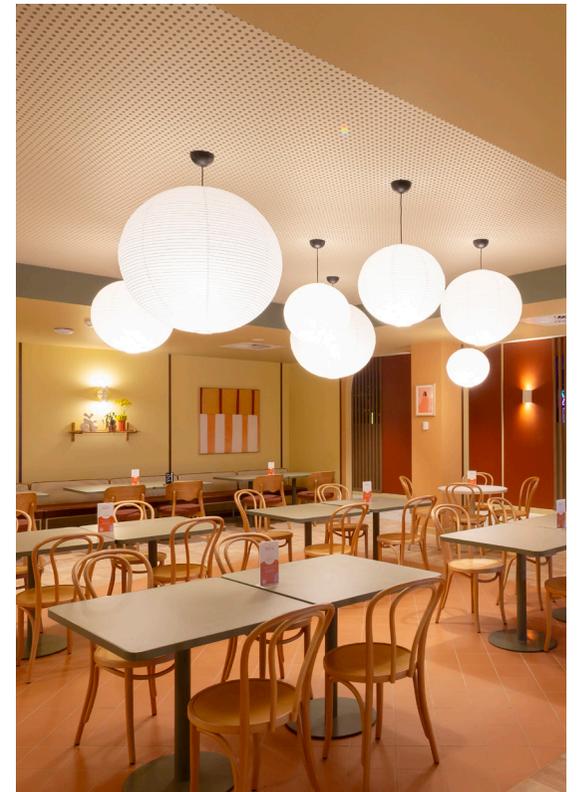
Contact.

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The Terrace



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