



Meetings and Conferences



Rooms

Gateway Room 1

Gateway Room 1 is perfect for small seminars, staff training days and presentations. It offers natural light, an outdoor terrace, private lift and wheelchair access.

Gateway Room 2

Gateway Room 2 is ideal to host small to medium size events. The Gateway Room also has natural light plus has the added facility of a fully stocked cocktail lounge area, an outdoor terrace, private lift and wheelchair access.

Gateway Function Centre

The Gateway Function Centre combines Gateway Room 1 and Gateway Room 2 to cater for large events.

Auditorium

The Auditorium offers the perfect venue for large functions, events, trade shows and presentation dinners with a dining capacity of up to 500 guests. The Auditorium includes state of the art sound and lighting equipment, 2 projector screens, adjustable stage, dancefloor and two fully contained bars.

Capacities

Room	Banquet	Cocktail	Classroom	Theatre	U-Shape
Gateway Room 1	30 - 50	80	40	80	30
Gateway Room 2	50 - 60	130	50	100	70
Gateway Function Centre	70 - 150	220	120	160	100
Auditorium	200 - 500	700	400	700	N/A

Room Hire

Room	Half Day	Full Day
Gateway Room 1	\$210	\$270
Gateway Room 2	\$250	\$315
Gateway Function Centre	\$290	\$350
Auditorium	\$1,000	\$1,200

Gateway Rooms both include an outdoor terrace, have a private lift and wheelchair access.

Extras

Flipchart with markers	\$15
Whiteboard with markers	\$15
Screen	\$15
Date Projector	\$15
Laser pointer	\$10
Cordless microphone	\$10
Lapel microphone	\$10
Ipod Dock	Complimentary
Compact Disc Player	Complimentary
Wi-Fi	Complimentary
Chair cover with sash	\$5.00 per chair
Black table linen	\$8.00 per cover

* Management will assess all events on an individual basis and where it is deemed that security will be required, the client will be advised and should the booking be confirmed, be required to cover the cost of security during the event.

** Events held in the Auditorium require a sound and lighting technician for audio-visual displays, entertainment, etc. An hourly rate of \$65.00 applies (Mon-Fri) and \$75.00 per hour (Sat-Sun) for a minimum of 4 hours.

Tray Service (Mon – Thur) (minimum of 3 hours)	\$20.00 per hour, per staff
Tray Service (Fri – Sun) (minimum of 3 hours)	\$30.00 per hour, per staff
Security* (at venue discretion)	\$45.00 per hour, per guard
Sound & Lighting (Mon – Fri**) (Auditorium bookings only)	\$65.00 per hour
Sound & Lighting (Sat – Sun**) (Auditorium bookings only)	\$75.00 per hour
DJ (duration of 5 hours)	\$500.00
Jukebox	\$250.00
Helium Balloons	\$6.50 per clusters of 3
Ceiling draping with fairy lights (Auditorium bookings)	\$1,200.00
Ceiling draping with fairy lights (functions rooms, except Auditorium)	\$360.00 full room

On Arrival

Freshly Brewed Coffee & Tea

\$3.00 PER PERSON

Freshly Brewed Coffee, Tea & Cream

Assorted Biscuits

\$3.70 PER PERSON

Duration of your Function

Continuous Freshly Brewed Coffee & Tea

\$5.70 PER PERSON

Continuous Freshly Brewed Coffee &

Tea and Cream Assorted Biscuits

\$6.60 PER PERSON

Menu Items

Mini Assorted Quiches (3 pieces)

\$5.65 PER PERSON

Assorted Freshly Cut Sandwiches

(1 Sandwich)

\$5.65 PER PERSON

Hot Finger Food

(Minimum 3 items pp) with condiments

\$5.65 PER PERSON

Scones with Jam and Cream

(2 Pieces)

\$5.65 PER PERSON

Assorted Cakes & Slices

(3 Pieces)

\$5.65 PER PERSON

Fresh Fruit Platter:

Medium (6-8 people)

\$32 PER PLATTER

Large (8-12 people)

\$44 PER PLATTER

Fresh Cheese Platter:

Medium (6-8 people)

\$44 PER PLATTER

Large (8-12 people)

\$57 PER PLATTER

Morning / Afternoon Tea





Lunches

Light Lunches

\$18 PER PERSON

Assortment of freshly cut sandwiches

Seasonal fresh fruits

Orange juice

Continuous tea & coffee

Healthy Lunches

\$22 PER PERSON

Assortment of freshly cut sandwiches

Crusty baguettes

Mixed Cakes

Seasonal fresh fruits

Orange juice

Continuous tea & coffee

Delicious Lunches

\$26 PER PERSON

Gourmet Wraps

Assorted crusty baguettes with gourmet toppings

Potato wedges with sweet chilli sauce & sour cream

Mixed cakes

Seasonal fresh fruit

Orange juice



Events

Package 1

\$35 - PER PERSON

Entrees

Chicken & mushroom vol au vent
drizzled with balsamic reduction

Thai beef salad with roasted peanuts

Potato and leek soup

Mains

Supreme chicken braised in tomato,
olives and white wine

Slow roast beef on crispy desiree
potatoes, topped with onion bernaïse

Herb crusted river perch fillet, served
with mesclun, roasted potato wedges
and lemon butter sauce

Desserts

Honey Dew Sago

Individual pavlova roll served with
seasonal berries

Apple & cinnamon crumble served with
double cream

Tea and Coffee

NOTE: Alternating choice of two.

Package 2

\$40 - PER PERSON

Entrees

Butternut pumpkin soup with smoked
roma tomato

Salmon, shallot & mayonnaise wrapped
in a pancake

Veal tortellini served with semi dried
tomatoes and basil cream

Mains

Lightly grilled chicken supreme,
marinated in lemongrass, ginger & garlic

Butterfly barramundi filled with prawn
and tarragon mousse

New York sirloin steak with a mushroom
and potato cake topped with rich red jus

Desserts

Baked crème brulee with fresh mixed
berries

Seasonal fresh fruit kebabs topped with
honey cardomom syrup

Asian style mango pudding

Tea and Coffee

Package 3

\$45 - PER PERSON

Entrees

Thai style vermicelli and bean sprout salad

Grilled lamb fillet flavoured with sumac, served with tabouli and aioli

Sesame prawn toast served with sweet and sour sauce

Wild mushroom and parsley risotto with shaved parmesan cheese

Main

Roast pork rack with glazed parsnips and grilled tomatoes

Pan fried scotch fillet with stuffed field mushroom and tomato jus

Atlantic salmon on leek and potato gratin with roast capsicum butter

Escalope chicken breast with bacon, onion and mushroom sauce

Desserts

Sesame sticky rice pudding with ginger syrup

Amaretto chocolate mousse topped with almond liqueur

Blueberry frangipani tart topped with raspberry coulis

Chocolate, whipped cream, vanilla and rich egg yolk custard bavarois served with fresh fruit

Tea and Coffee

NOTE: Alternating choice of two.

Events





Buffets

Charm Buffet

\$45 - PER PERSON

Cold Selection

Smoked chicken with lemon thyme
panzerotti with mayonnaise

Penne pasta with slow roasted
vegetable, basil pesto and Reggiano

Honey roasted pumpkin, pepitas &
parmesan topped with rocket

Carvery Selection

Grilled smoked leg of ham or beef

Selection of condiments & gravy

Hot Selections

Mini Spring Rolls

Spicy plum chicken with Asian
vegetables

Fried potato gnocchi tossed with a
creamy pumpkin & sage sauce

Lightly grilled barramundi fillets dusted
with lemon myrtle & sweet chilli
hollandaise

Vegetable Selection

Seasonal vegetable with sesame butter

Garlic & rosemary roasted sweet potato
& pumpkin

Dessert Selection

Pavlova with mixed berries

Fresh fruit platter

Assorted Pastries

Tea and Coffee

Grand Buffet

\$50 - PER PERSON

Cold Selection

Kipfler potato salad with chickpeas and lemon garlic dressing

Baby mushrooms marinated in herbs

Mussel with seafood sauce

Carvery Selection

Slow roasted beef strip or pork loin coated in Dijon mustard with reduced pan juices

Selection of condiments & gravy

Hot Selection

Crumbed calamari

Mongolian beef fillet

Pumpkin, spinach and ricotta ravioli with basil pesto cream sauce

Char grilled chicken with baby spinach, potato gnocchi and smoky tomato sauce

Vegetable Selection

Seasonal vegetables tossed with sesame honey sauce

Trio of oven roasted vegetables

Dessert Selection

Caramello torte

Baked blueberry cheesecake

Fresh fruit platter

Buffets





Buffets

Noble Buffet

\$55 - PER PERSON

Cold Selection

Crisp mesclun with cherry tomatoes & julienne vegetables

Baked potato salad with mustard aioli and finished with bacon dust

Selection cold meat platter

Carvery Selection

Roast pork seasoned with cranberries and apricot and finished with apple relish

Roast leg of lamb with rosemary and garlic

Selection of condiments and gravy

Hot Selection

King prawn cutlets

Deep fried pork rib in plum sauce

Spinach and ricotta cannelloni with a walnut cream sauce

Crispy chicken breast rubbed with Chinese five spice on Asian vegetables & hokkien noodles

Grilled barramundi fillets with prawn burre blanc with saffron scented pilaf rice

Vegetable Selection

Grilled Mediterranean vegetables, with tossed fennel seeds

Perfectly steamed vegetables, parsley butter

Baby bok choy, ginger, coriander stir fry

Dessert Selection

Rich chocolate & hazelnut torte with crème de menthe anglaise

Passionfruit panna cotta served with fresh berries and Chantilly cream

Fresh fruit platter

Contact Us

411 Great Western Hwy, St Marys NSW 2760

Located in the heart of St Marys, The Gateway is a leading Western Sydney venue. We offer complimentary onsite parking, wheelchair access, vehicular access to rear loading dock and a service lift.

The Gateway is conveniently located near the St Marys shopping precinct with easy access to the M4 and a short walk to the train station.



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[www.stmarysbandclub.com.au/
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