

A group of people's hands are shown clinking champagne glasses in a toast. The glasses are filled with a bubbly beverage, and the scene is set in a warm, dimly lit bar or restaurant. The background is blurred, showing warm lights and wooden paneling.

GATEWAY

FUNCTIONS & EVENTS

Event Kit



Rooms

Gateway Room 2

Gateway Room 2 is ideal to host small to medium size events. Gateway Room 2 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 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	Sunday - Thursday	Friday - Saturday
Gateway Room 2	\$400	\$500
Gateway Function Centre	\$500	\$650
Auditorium	\$1,000	\$1,200

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

** All pricing subject to change.



Events Package

Package MINIMUM 50 ADULTS

5 hours room hire

Private Function Room

Table Linens and Skirting

Selected Centrepieces

Bar Open for Beverages

Service Staff

Tea and coffee

(Surcharges apply for public holidays)



Two Course Menu

\$55.00 - PER PERSON

Three Course Menu

\$59.00 - PER PERSON

Please select two items from each course to be served alternately

Entrees

Cream of Pumpkin Soup (V)

Chicken Ragout Vol au Vent

Warm Thai Fish Cake oriental salad with sweet & sour dressing

Caesar Salad with smoked salmon

Veal Tortellini with semi dried tomatoes and basil cream

Prawns with mango and avocado salad

Creamy Roasted Pumpkin Risotto with shaved parmesan cheese

Prosciutto & Melon Plate with fresh basil & balsamic glaze

Beef & Chicken Satay Skewers with peanut sauce & turmeric raisin rice

Toasted Ravioli with napolitana sauce, mozzarella cheese & baby salad

Shredded Coconut breaded King Prawns with mesclun salad and mango tartare

Mains

Char grilled Chicken Escalope, bacon & onion

Chicken Margherita with tomato salsa and creamy mashed potato

Roulade of fish fillet with prawn & citrus butter sauce

Herb crusted Perch fillet with Mesclun mix, roast potatoes and lemon sauce

Grilled Pork cutlet with apple cider creamy sauce

Mixed Roast Pork & Leg of Ham with chat potatoes

Roast Veal Blade with forest mushroom sauce

Roast Lamb Leg with mint demi-glace

Creamy Prawn and Scallop Linguine

Vegetarian Lasagna (V)

Vegetable Couscous in filo pastry (v)

Pan Seared Salmon Fillet with Japanese

Miso, ratatouille and saffron sauce

Slow Braised Lamb Shank

Beef Fillet with satay sauce & jasmine rice

Veal Scallopini Piccata with creamy mushroom, lemon & capers

Ribs & Rump

Desserts

Chocolate Mousse

Italian Tiramisu with double cream

Warm Sticky Pudding with butterscotch sauce

Apple Crumble and cream

Pavlova with mixed berry coulis

Mixed Fruits



Buffet Menu

All Buffet menus are inclusive of bread rolls, butter, mixed garden salad with tomato & cucumber, steamed jasmine or vegetable fried rice, chat potatoes, seasonal vegetables.

Minimum of 40 adults over the age of 12 required. Surcharge applies for public holidays \$5 per person.

Cold Selection

- Traditional Caesar Salad
- Chef's selection Antipasto
- Potato Salad with crispy bacon
- Classic Greek Salad
- Mixed Seafood tossed with cocktail sauce
- Tomato & Bocconcini with mesclum & pesto
- Moroccan Cous Cous & roasted vegetable
- Baby Octopus in sweet & sour dressing
- Coleslaw in a creamy dressing
- Pumpkin Salad with shredded coconut
- Waldorf Salad
- Thai Beef Salad

Western Hot Selection

- Beef Stroganoff
- Hungarian Beef Goulash
- Roast Blade of Beef with rich gravy
- Beef Lasagna
- Braised Beef in mushroom shiraz jus
- Roast Ham Leg with gravy
- Roasted Chicken with forest mushrooms
- Chicken Teriyaki
- Fettucini Boscaiola
- Crispy Prawn Twisters
- Breaded Calamari Rings
- Beer Battered Fish Fillets with tartare sauce
- Boneless Fish Fillet with lemon butter sauce
- Spinach & Ricotta Cannelloni

Asian Hot Selection

- Stir Fried Satay Chicken
- Stir Fried Chilli Chicken
- Mongolian Chicken
- Lemon Chicken
- Sweet & Sour Chicken
- Sweet & Sour Pork
- Braised Hokkien Noodles
- Stir Fried Singapore Noodles
- Combination Fried Rice
- Salt & Pepper Squid & Prawms
- Pork in plum sauce
- Salt & Pepper Chicken Strips
- Thai Chicken Red Curry
- Honey Chicken



Buffet

Buffet Menu Continued

Dessert Selection

Pavlova in passionfruit coulis

Chocolate Mud Cake

Carrot Cake

Berry Cheesecake

Chocolate Mousse

Mixed Fruit Cocktail

Lemon Slice

Profiteroles with Chocolate sauce

Black Forest Cake

Tiramisu

Charm Buffet

2 Salad + 4 Hot Dishes + 3 Desserts
\$55.00

Grand Buffet

2 Salad + 5 Hot Dishes + 4 Desserts
\$57.50

Noble Buffet

3 Salad + 6 Hot Dishes + 4 Desserts
\$60.50

Gourmet Buffet

3 Salad + 8 Hot Dishes + 5 Desserts
\$64.50

* All pricing subject to change.



Hot Finger Food

**8 hot food choices,
Buffet service staff,
Tea & Coffee
\$32.00 - PER PERSON**

Hot Food Choices

- Mini Gourmet Pies
- Calamari Rings
- Spinach & Ricotta Filo Triangles
- Chicken Nuggets
- Fish Cocktails
- Chicken Skewers
- Vegetable Spring Rolls
- Mini Pizzas
- Dim Sims
- Mini Quiche
- Salt and Pepper Chicken Strips
- Sausage Rolls

Optional Extras

- Mixed Finger Cakes \$3.80 per person**
- Extra Hot Choice \$3.80 per person**
- Linen - \$13 per table Cloth**

* All pricing subject to change.



Children's Menu

Children's Menu

\$25.00 PER CHILD

12 Years and Under

Main

Chicken Schnitzel

Char grilled chicken tenderloins

Chicken nuggets

Baby whiting

All meals listed above include a choice of salad, vegetables or chips

Pasta

Penne Napolitano

Spaghetti Bolognaise

Pizza

Ham & Pineapple

Dessert

Ice Cream Sundae

Choice of Strawberry or Chocolate topping and sprinkled with hundreds & thousands

* All pricing subject to change.

Extras

Cordless microphone	\$10
Lapel microphone	\$10
Ipod Dock	Complimentary
Wi-Fi	Complimentary
Chair cover with sash	\$5.00 per chair
Tablecloth	\$13.00 each

* 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, the client will 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.

*** All pricing subject to change.

Sound & Lighting (Mon – Fri**) (Auditorium bookings only)	\$80.00 per hour
Sound & Lighting (Sat – Sun**) (Auditorium bookings only)	\$80.00 per hour
Security* (at venue discretion)	\$50.00 per hour, per guard
DJ (duration of 5 hours)	\$550.00
Jukebox	\$250.00
Helium Balloons	\$6.50 per cluster of 3
Ceiling draping with fairy lights (functions rooms, except Auditorium)	\$600.00 full room
Ceiling draping without fairy lights (functions rooms, except Auditorium)	\$500.00 full room

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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