



Functions, Events & Occasions

Thank you for the opportunity to make your occasion a well planned and memorable experience.

The Doylo Lifestyle Group functions team is passionate and proud, and simply loves creating memorable places, spaces and experiences for every occasion. We have flexible function spaces and attractive catering choices to suit your requirements. Our dedicated team will ensure your next event, be it for business, social, an occasion, wedding or large corporate event, will be top of mind for all your guests.

'Let us make every moment count'

events 
at doylo

Auditorium

Full day room hire \$800
Half day room hire \$500
Seated 400-600 | Standing 1000
Fully equipped bar with 8 tap beers,
including premium and local brands
Large performance stage with drawn curtains
Access to Audio equipment including data
projector, screen, and sound *additional cost
Roaming microphone
Portable dance floor *additional cost
Exclusive restroom facilities
The use of round or rectangular tables
Fully air conditioned

The Wentworth Room

Full day room hire \$300
Half day room hire \$220
Seated 60 | Standing 90
The Wentworth room can be made a larger
space with the addition of the Pacific Room at
an additional cost
Access to Audio equipment including data
projector, screen, and sound *additional cost
Microphone and speaker
Portable dance floor * additional cost
The use of the restaurant or sports bar facilities
Club public rest room facilities
The use of rectangular tables
Fully air conditioned

The Pacific Room

Full day room hire \$150
Half day room hire \$100
Seated 20 | Standing 30
The Pacific room can be used as an extension
to the Wentworth room or as an individual space
Access to Audio equipment including data
projector, screen, and sound *additional cost
The use of the restaurant or sports bar facilities
Club public rest room facilities
The use of rectangular tables, ideal U-shape
Fully air conditioned

Beer Garden

Full Space \$150
Half space \$50
Relaxed Beer Garden setting
Existing furniture only
Mixed lounge, seated and tall table furniture
Fully equipped Craft bar with extensive rotating
selections
Fully air conditioned and heated
Smoking portal at rear of Beer Garden
Beer Garden exclusive use for Functions
requires a minimum catering spend along with
the cost of staff to man the bar facilities for the
duration of the event

Additions

Data Projector and Screen \$100
Portable Dance Floor \$100
Security \$45 per hour
Bar staff \$35 per hour

If you would like to make an appointment, view our facilities or speak to our
Function Coordinator to discuss your special day please contact the team
on **4390 0622** or **functions@doylo.com.au**
Let us make your occasion a memorable experience

Room Hire



Platters

Platters can be added to any menu or package.
Your Functions Coordinator can assist on how many platters would suit your event.

Seasonal fruit platter \$65

Tasty cheese and cabanossi platter \$65

Australian cheese board with a selection of dried fruits, nuts, and water crackers \$110

Mezze Board with an assortment of cured meats, house made dips, olives,
and char-grilled flat bread \$85

Assorted gourmet sandwich platter \$45

Assorted gourmet wrap platter \$50

Kids platter with chicken nuggets, party pies, fish cocktail and chips \$65

Grazing Tables

Grazing tables can be arranged. Each grazing table can be quoted on request.

Platters



Cocktail Menu

per person \$19

Vegetable samosa
Vegetable spring roll
Ricotta and spinach triangles
Tempura fish cocktails
Mini party pies
Mini sausage rolls
Meat balls in a smokey BBQ sauce
Salt and Pepper squid
Marinated chicken drumettes
Mini Bruschetta

*Please select 5 items
(2 pieces per person)
served buffet style*

Canape Menu

per person \$25

Pekin duck spring rolls with soy ginger dressing
Buttermilk southern fried drumettes with chipotle mayo
Roast pumpkin and goats cheese tartlet
3 Cheese and green onion arancini with chipotle mayo
Smoked pulled pork slider with an apple slaw
Wagyu beef slider with and onion relish
Salt and pepper dusted squid with a garlic and lime aioli
Malaysian marinated chicken skewer with a peanut sauce
Grilled chorizo and confit tomato bruschetta with rocket pesto
Grilled garlic marinated mushroom and haloumi skewer

*Please select 5 items
(2 pieces per person)
either served buffet style
or waited on the room*

Cocktail Menu



Wentworth Menu

2 course \$38 | 3 course \$42

Please select two items, to be served alternately

Entrée

- 3 Cheese and green onion arancini balls served on a bed of rocket with a chipotle mayo
- Flash fried marinated squid served with hummus and zaatar
- Grilled lamb souvlaki served on a warm pearl cous cous salad and tzatziki dressing
- Pork pot sticker dumplings with black vinegar and dipping sauce
- Bulgogi beef salad, pan seared marinated sirloin strips served on a bed of mixed lettuce, cherry tomatoes, cucumber, and shallots

Main

- Macadamia and herb crusted barramundi, served on a beetroot with goats cheese risotto cake
- Pan seared marinated chicken supreme on a bed of mash, broccolini and a roast chicken jus
- Grilled angus sirloin served with golden crushed baby chats, green beans and jus
- Spinach and ricotta cannelloni served with a watercress salad
- Cider braised pork belly, parsnip puree, broad beans, baby herbs and a cider jus

Dessert

- Black forest tart with a cherry jam, chocolate cream, mascarpone Chantilly nougatine shard
- Vanilla bean cheesecake mousse, crumble and freeze-dried passionfruit
- Salted caramel macaron tart with hazelnut praline
- Apple crumble doughnut with a brandy anglaise
- Deconstructed lemon meringue tart with Chantilly cream

Occasion Menus



Pacific Buffet Menu | \$43 per person

Roasts *Please select 2 roast meats*

- Mustard crusted slow roasted beef
- Roast pork with crackling
- Lemon buttered roast chicken quartered
- Garlic roasted lamb
- Baked honey leg ham

Accompanied with seasonal steamed vegetables and roasted potato and pumpkin

Salads *Included*

- Greek salad
- Garden salad

Please select 1 salad option from below

- Caesar salad
- Moroccan roast vegetable and chic pea salad
- Grilled corn on the cob
- Green beans with sage butter

Prawns and oysters can be added to buffet, quote can be arranged on request

Dessert

- Assorted slices and cakes
- Fresh seasonal Fruit platter
- Individual pavlovas with Chantilly cream and berry coulis

Kool Kids meals* | \$15 per person

Kids meals are served to any guest attending the event under the age of 12

- Mini fish and chips served with tartare sauce
- Chicken crackles with chips
- Cheeseburger and chips
- Penne pasta Napolitina - *GF option*
- Served with ice cream and topping



Occasion Menus



Corporate Package

From a board room style meeting or a working lunch the **corporate package** can be tailored to suit the needs of any meeting

\$30 Per person

Conference pads and pens
Water and mints

Brewed coffee and a selection of tea on arrival

Morning tea OR Afternoon tea

Brewed coffee and a selection of tea
Assorted muffins
Scones with jam and cream
Seasonal fruit platter
Assortment of freshly baked pastries

Working Lunch

Assortment of gourmet sandwiches and wraps
Mixed hot finger food platter (chef selection)
Seasonal fresh fruit platter

Packages



Party Packages

A wonderful way to plan your party, the **party packages** are designed to take the fuss out of any celebrations.

Additional guests will be charged at a per person cost.

Packages can also be doubled to accommodate larger group sizes.

\$1800 Cocktail package Cocktail menu for 50 guests

Room hire with professional service team for 4 hours

All tables set with linen, feature tables skirted

Security for the duration of the event

Feature balloons with your choice of colour for the tables

\$2200 Canape package Canape menu for 50 guests

Room hire with professional service team for 4 hours

All tables set with linen, feature tables skirted.

Security for the duration of the event

Feature balloons with your choice of colour for the tables

\$2900 Plated package 2 Course Wentworth plated menu for 50 guests

Room hire with professional service team for 4 hours

All tables set with linen, feature tables skirted.

Security for the duration of the event

Feature balloons with your choice of colour for the tables

Party Packages

TERMS AND CONDITIONS

COVID -19 Restrictions

As the situation around COVID-19 evolves, the safety and security of our team members and patrons remain our highest priority.

Guests must always adhere to the organizations Conditions of Entry. Our Conditions of Entry follow the current COVID-19 Public Health Orders and manage risk to our team and guests in accordance with NSW Health.

Conditions of entry;

- Guests must not be feeling unwell in any way
- Upon entry all members and guests are required to have their temperature checked
- All guests entering the venue must sign in
- Guests must practice good hygiene and social distancing
- Guests must remain seated at all times. No co-mingling or unnecessary wandering
- Guests must abide by the direction of our team, management, and security

Failure to comply with these regulations could result in the refusal of service, guests being asked to leave or the closure of the function. This will be to the discretion of the Manager.

Confirmation and booking

Persons hosting a function at The Doylo must be a member of the club. We require a minimum number of 40 guests, or a minimum Food and Beverage spend may apply. Your booking is not confirmed until the room deposit is paid in full. Tentative booking will be held for fourteen (14) days and the room will be released without notification if no payment has been made.

Membership

In accordance with the Registered Clubs Act 1976 Section 23, all events must be approved by the Board of Directors. All guests entering the Club for the purpose of the event must fall under one of the following categories

- i) Financial Member
- ii) Social Member
- iii) Signed in by a member

Responsible service of alcohol

Our team at The Doylo reserve the right to refuse service of alcohol to any person showing signs of intoxication. The club may ask for identification of any person who we believe to be under the age of 18.

Payment

The signatory is liable for all payments made and or owing to the Club. All catering accounts must be finalized fourteen (14) days prior to the event. Payments can be made by bank transfer, or through the link provided when invoiced. No payments are to be made at Club reception.

Payment Schedule

The full cost of room hire is required to secure a function booking, upon payment an invoice will be made available to you as confirmation of the room being held. No room will be held, or administrative work commence without this payment. Eight (8) weeks prior to the event fifty (50) percent of the full payment is to be paid.

Fourteen days (14) prior to the event the outstanding balance is to be paid in full, failure to meet this payment schedule will mean forfeiting your booking.

A credit card number is required for any supplementary charges made on the day. This card number will be held by the function coordinator and only used in the event when additional have occurred.

Cancellation

In the event of cancellation, the following terms apply:

All cancellations must be in writing

Forfeiture of the room hire will occur upon cancelling a function

Cancellation within six (6) weeks of the function date will incur 50% of the full function cost

Cancellation within fourteen (14) days of the function date will incur the full cost

Security fee

Security is required for all 18th & 21st birthday celebrations and any function with 50 or more guests. The Security fee is \$45 per hour per guard. It is at the coordinator's discretion as to how many guards will be required for the event. If your final numbers exceed the agreed limit further charges may occur to acquire more security

Team Charges

In the occurrence a function requires an additional catering or beverage team member the cost of \$27 per hour will occur. Your Coordinator will advise you if a team member is required for your specific event.

Catering

Please choose your menu carefully, your Coordinator will guide you through the quantities recommended for general consumption. Whilst every effort is made to exceed guests expectations, we cannot be held responsible for over consumption, incorrect menu selection or quantities ordered. Club policy does not allow for any food or beverage products to be brought on the premises. Special occasion cakes such as birthday cake, wedding cake are the only exception. Club policy also does not permit the removal of any food from the premises. Licensing law prohibits the consumption of beverages not purchased on the premises.

Kids meals* only available as part of a full priced function. Maximum numbers apply.

Beverage

Beverage accounts can be prearranged with a set limit or on a consumption basis. A credit card will be held for the processing of payment prior to the function. All beverage accounts will be settled on the night.

continued over

Terms & Conditions

Final numbers

Final numbers are to be confirmed Fourteen (14) day prior to the function. Should numbers increase and adequate notice is given, every reasonable effort will be made to accommodate the changes. Charges will be based on the guaranteed number or the number of attendees, whichever is greater.

Times

All functions are to be finished upon the agreed time; all functions guests are required to vacate the function room. If any guest wish to continue in the main club areas dress codes do apply.

Children in private functions are always to be accompanied by an adult. Minors attending the event are not to access the main club areas and are to remain in the function room with an adult.

Wakes hosted within the venue may only go for the duration of 3 hours. At the end of the function guests are welcome to move to the lounge areas of the club and utilise the main bar facilities.

Certificate of Currency

The client is responsible for any damage caused by the guests, contractors or suppliers used for the event. Decorators, contractors, and suppliers hired must be fully insured and be able to provide a copy of their Public Liability.

Duty of Care

We do not permit the use of confetti, rice, crape paper, glitter, sticky tape or blue tack. No decorations are to be hung from the wall of any function room. No smoke machine or fog machines.

While all necessary care will be taken, The Doylo accepts no responsibility for damages, loss of equipment or goods left on the premises before and after a function.

Delivery and pick up of equipment and pre-arranged set up

Arrangements for equipment or room set up must be made prior to the date, room availability is not guaranteed. Any special requirements or equipment requests by the contractor must be made in advance with the function coordinator. The club must be notified of all deliveries and collections made on behalf of the client.

Smoking

All internal function rooms are strictly non-smoking. Guests are permitted to use the designated smoking area in the Beer Garden.