

FITZYS —
— LOGANHOLME

FUNCTION PACK

CELEBRATIONS AND CORPORATE EVENTS



LET US INTRODUCE OURSELVES.

WELCOME TO FITZYS LOGANHOLME

Fitzys Loganholme is renowned for its location as a central point between the Gold Coast and Brisbane City. From Grand Ballroom banquet dinners for 350 guests, to Cocktail Parties, High Teas, Awards Nights and everything in between; our functions team can cater to your event, no matter how big or small.

All rooms boasting high ceilings, surrounded by a state of the art, infinite colour changing LED lighting system. We have combined our dedicated and professional functions and events team with a highly acclaimed chef and we are ready to assist with your every need.

The background image shows an outdoor patio area with several tables and chairs. Large white umbrellas provide shade over the seating. The ground is paved with light-colored stones. There are some plants and trees visible in the background, and a building is partially visible on the right side. The overall atmosphere is relaxed and inviting.

THE BEST CELEBRATIONS START IN THE RIGHT PLACE. AT FITZY'S LOGANHOLME, WE OFFER GREAT FOOD, COMFORTABLE SPACES AND A FRIENDLY LOCAL ATMOSPHERE THAT MAKES EVERY OCCASION FEEL EASY. FROM MILESTONE MOMENTS TO CASUAL GET TOGETHERS, THIS IS WHERE PEOPLE COME TO RELAX, CONNECT AND CELEBRATE. NEW MEMORIES START HERE AT FITZY'S LOGANHOLME.

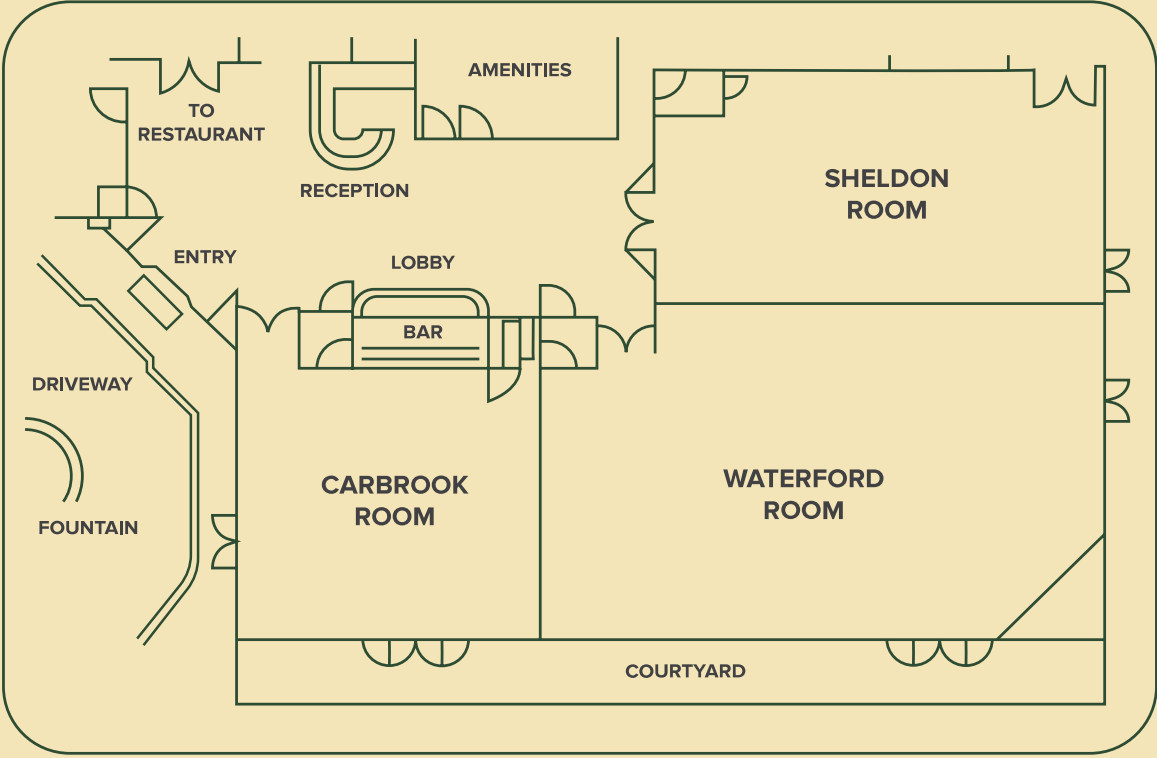
CELEBRATIONS



ENJOY OUR EXCLUSIVE VENUE SPACES

We also have our dining room, outdoor terrace and sports rooms available. Please request further information from the functions team.

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event.



SPACE		
WATERFORD ROOM	110	200
SHeldon ROOM	70	120
CARBROOK ROOM	50	80
WATERFORD & SHeldon ROOM	250	350
WATERFORD & CARBROOK ROOM	200	300
BALLROOM	350	500



VENUE INCLUSIONS

EACH OF OUR EXCLUSIVE SPACES INCLUDE:

- Dedicated Event Coordinator
- Room hire based on 5 hours
- Private staff to serve food and beverage
- Cake and gift table
- White or Black table linen with your choice of white or black linen napkins
- Air conditioned rooms

AUDIO VISUAL FACILITIES

including roving microphones, lectern, ceiling mounted data projector, projection screen, WIFI access, iPod connectivity.

YOUR CHOICE OF LIGHTING

from our colour changing LED lighting system to match your choice of colours.

BALLOON DECORATIONS

in your choice of colours

ADDITIONAL ADD-ONS:

We are more than happy to tailor any of our packages specifically to what you had in mind. We can add in extra inclusions or adjust inclusions already present in the packages.

CHAIR COVERS

with your choice of coloured sash - \$5.50 per person

TABLE CENTREPIECES

Your selection of table centrepieces to hire for your event and tailored to your colour and theme.



CATERING

CANAPES

Minimum of 20 guests.
Option to mix and match with a dessert canape.

4 PIECES \$30PP | 6 PIECES \$41P | 8 PIECES \$50PP

COLD

OYSTER, champagne mignonette (LD) (LG)

SHRIMP COCKTAIL CROSTINI, shrimp cocktail, crostini (LD)

JAMON SERRANO, brie, dukkha , honey (LG)

VEGETABLE RICE PAPER ROLL, vegetable rice paper roll (LD) (LG) (VG)

SMOKED SALMON BLINI, pancake, horseradish, caviar

GOATS CHEESE & PUMPKIN TART, caramelised onion (V)

HOT

BOURBON SPICED CHICKEN SKEWER, kewpie (LD, LG)

BEEF & STOUT PIE, beef & stout pie

BLOGNAISE ARACINI, liquid cheese, grana padano (LG) (VG)

MUSHROOM WHITE WINE ARANCINI, romesco sauce (LG)

LAMB KOFTA SKEWER, tzatiki (V)

PORK & FENNEL ROLL, bbq sauce

KOREAN CHICKEN BAO

PORK BAO BUN, pork bao bun

PUMPKIN SAUSAGE ROLL, fruit chutney (LD) (LG) (VG)

BUTTER CHICKEN EMPANADA, ratia (LD)

MOROCCAN SPICED CAULIFLOWER, green tahini (LD) (LG) (VG)

UPGRADE TO SUBSTANTIAL

\$12.5PP

BEEF SLIDER (LD)

MUSHROOM SLIDER (LD) (LG) (VG)

MINI DOG (LD) (LG)

FISH & CHIPS (LD)

KARAAGE CHICKEN (LD)

LOADED NACHOS (V)

SALT & PEPPER SQUID (I)

PERI PERI CHICKEN SKEWERS (2) (LD) (LG)

UPGRADE TO DESSERT CANAPES

\$6PP

APPLE BLUEBERRY TART

CHURROS

ASSORTED MACARONS (LD, VG)

RED VELVET CAKE POP (LD)

MANGO PANNACOTTA (LD)

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed
LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option



PLATTERS

EACH PLATTER FEEDS 8-10 PEOPLE.

PIZZA — 70

choose 3 pizzas from list (cut into 10), garlic bread, parsley

VEGETARIAN — 130

10 croquettes, 10 arancini, 10 spinach & ricotta rolls, aioli, tomato relish, parsley (V)

SEAFOOD — 140

10 coconut prawns, salt & pepper calamari (300g), 10 battered fish pieces, chips, tartare sauce, lemon, parsley (LD)

YUM CHA — 130

10 prawn & chive dumplings, 10 vegetable spring rolls, 10 satay chicken skewers, prawn crackers, soy sauce, sweet chilli, pickled cucumber (LD) (LG) (LG) (I)

AUSSIE — 145

10 party pies, 10 sausage rolls, 10 mini quiche, tomato sauce, bbq sauce, aioli, parsley

WINGS — 100

3kg buffalo wings, carrot & celery sticks, ranch dressing (LD) (LG)

SKEWERS MIXED — 215

30 assorted skewers, bbq sauce (LG)

MIXED SANDWICH — 100

chefs selection of gourmet sandwiches

DELUXE SANDWICH PLATTER — 100

(LG)

CHEESE — 135

selection of cheeses, dried apricots, dried figs, fruit (LG) (V)

ANTIPASTO — 145

assorted meats, cheese & fruit

FRESH FRUIT — 85

fresh seasonal fruits (LD) (LG) (VG)

SWEETS — 120

variety of delicious sweet treats (V)

GLUTEN FREE — 140

10x arancini, 10x vegan leak and mushroom pies, 10x pieces of pizza, carrot & celery (LG, V)

KIDS — 90

calamari, sausage rolls, fish pieces, chicken nuggets, chips, tomato & bbq sauce

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PLATED MENUS *Classic*

2 COURSE PLATED \$77PP | 3 COURSE PLATED \$89

2 COURSE SHARED \$72PP | 3 COURSE SHARED \$83

TWO CHOICES FROM EACH COURSE TO BE SERVED ALTERNATELY

ENTREES

LAMB KOFTA, flat bread, hummus, tzatiki

BRUSCHETTA, baguette, sundried tomato, onion salsa, goats cheese, balsamic glaze, basil

PAD THAI, chicken or tofu, vermicelli noodles

GRILLED HALLOUMI, sundried tomato & corn cous cous, zaatar (lg) (v)

MUSHROOM WHITEWINE ARANCINI, romesco sauce, parmesan (lg) (v)

MAINS

RED WINE BRAISED BEEF CHEEK, celeriac mash, dutch carrot, jus (lg)

CRISPY SKIN BARRAMUNDI, pea puree, kipfler potato, greens, flaked almond (lg) (A)

HARISSA CHICKEN SUPREME, sundried tomato & corn cous cous, lemon yoghurt, flat bread (lg)

CHICKPEA CURRY, coconut rice, pappadum (lgo) (vg)

ROAST PORK BELLY, loaded sweet potato, bacon, hollandaise, apple salad (ld) (lg)

DESSERT

CREME BRULEE CHOUX BUN, raspberry sorbet

CHOCOLATE BROWNIE, swiss meringue berries, coconut crumb

WHIPPED CHEESECAKE, sweet crust tart, mixed berries, mint (lg)

APPLE CRUMBLE, rhubarb compote, creme anglaise, vanilla ice cream (lg) (vgo)

KIDS MENU (INCLUDES DESSERT)

\$15PP

CHICKEN NUGGETS, CHIPS, ICE CREAM

BATTERED FISH & CHIPS, ICECREAM (LD) (I)

BEEF BURGER, CHIPS, ICECREAM

HAWAIIAN PIZZA, ICE CREAM

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BUFFETS

ROAST CARVERY BUFFET

\$50PP

Pork Leg and Rotisserie style Chicken

SERVED WITH

Oven roasted potato
QLD Blue Pumpkin
Garden Peas & Honey Roasted carrots
Pan gravy
Green Leaf Salad
Bread rolls

DESSERT

PAVLOVA, Chantilly cream, passionfruit, Kiwi (lg)
CHOCOLATE BROWNIE, vanilla crème, raspberry
STICKY DATE, toffee sauce, brandy cream
Served with Tea & Coffee
ADD ON: Roast \$9pp / Extra hot dish \$17pp

BESPOKE BUFFET MENU

\$70PP

GUINNESS STEW, beef, paris mash (lg)
GRILLED SALMON, crispy skin, lemon caper bernaïse, smashed chats
ITALIAN BRAISED LAMB RAGU, orecchiette pasta, gremolata
BUTTER CHICKEN, steamed basmati, naan bread
HOMEMADE WAGYU BEEF LASAGNE
CHICKEN PAD THAI, chicken or tofu vermicelli noodles
EGGPLANT & KALE LASAGNE (vg) (lg)
GNOCCHI ALLA SORRENTINA, baked gnocchi tomato garlic boccincini
CHEESY CAULIFLOWER GRATIN, mozzarella, Pecorino toasted crumbs (v) (lg)

SERVED WITH:

Cured Meats
Grain Salad
Oven Roasted Potatoes
QLD Blue pumpkin
Garden peas & honey roasted carrots
Green leaf Salad
Pan Gravy
Bread rolls
Cultured butter

DESSERT

PAVLOVA, Chantilly cream, passionfruit, Kiwi (lg)
CHOCOLATE BROWNIE, vanilla crème, raspberry
STICKY DATE, toffee sauce, brandy cream

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BEVERAGE PACKAGES

Classic

2HR \$53PP | 3HR \$68PP | 4HR \$81PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

SELECTION OF TAP BEERS:

XXXX Gold, Great Northern Super Crisp, Hahn
Super Dry, Stone
& Wood, + Cascade Light Stubbie

Selection of soft drinks and juices

Premium

2HR \$65PP | 3HR \$78PP | 4HR \$93PP

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

SELECTION OF TAP BEERS:

XXXX Gold, Great Northern Super Crisp, Hahn
Super Dry, Stone & Wood

Your choice of one premium beer
Selection of soft drinks and juices

* Please note, all packages subject to product availability

Deluxe

2HR \$76PP | 3HR \$90PP | 4HR \$104PP

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
Bare Winemakers Merlot

SELECTION OF TAP BEERS:

XXXX Gold, Great Northern Super Crisp, Hahn
Super Dry, Stone & Wood
+ Cascade Light Stubbies
Your choice of two premium beers

Selection of soft drinks and juices

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BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

SPIRITS UPGRADE

Additional \$29 per person for spirits, with a minimum of 50 guests.

COCKTAIL ON ARRIVAL

Cocktails on arrival for \$18 per person, in addition to any beverage package.



A hand is holding a silver tray filled with various appetizers. The tray includes several round, golden-brown fried items topped with a dark sauce and garnished with small green herbs. There are also some round, light-colored items topped with a dark sauce and garnished with small green herbs. The background is a dark, out-of-focus setting. The text "CORPORATE FUNCTIONS" is overlaid in the center in a bold, yellow, sans-serif font.

CORPORATE FUNCTIONS

CORPORATE PACKAGES

PLEASE NOTE THAT ROOM CAPACITIES ALSO DEPEND ON EQUIPMENT REQUIREMENTS.

Room Hire Rates are **based on a Day rate 8:00am-5:00pm** or an **Evening Rate 5:30pm-11:00pm**. Should you require to lengthen the hours of your booking to exceed these timeframes the extended hours rate then applies.

The Extended Hours Rate applies to regular Saturday & Sunday Bookings. Should you require to lengthen the hours of your booking on a weekend, additional fees also apply to this rate.

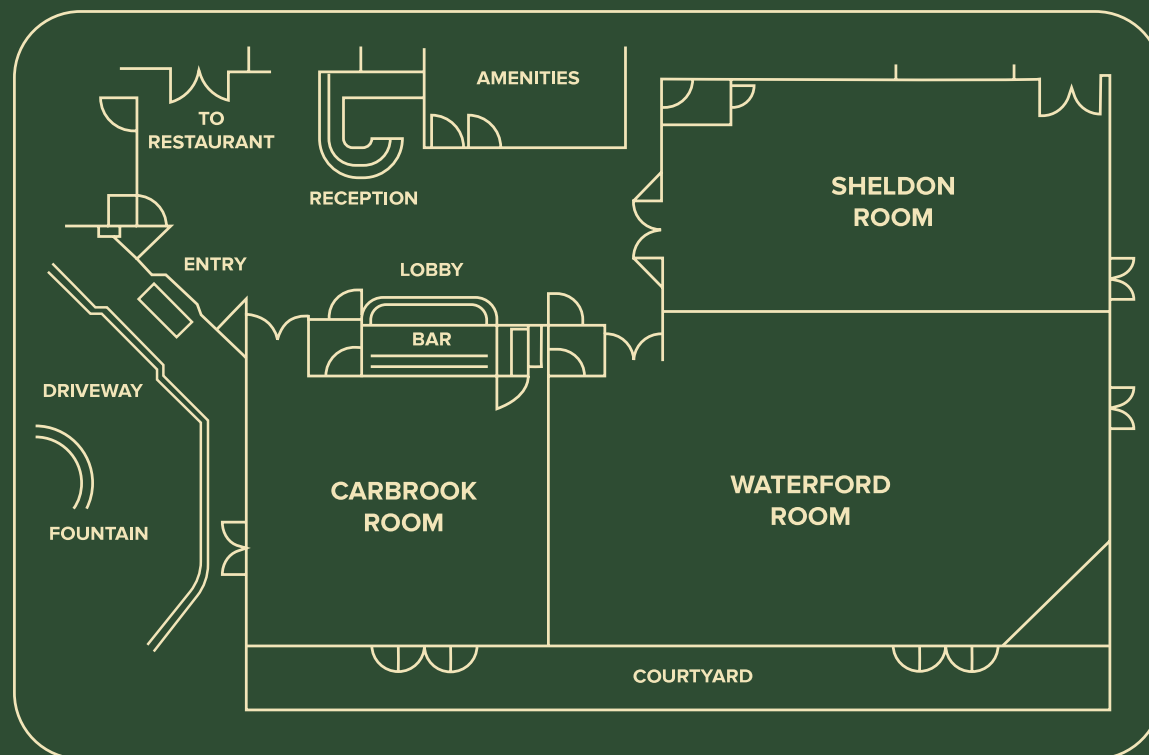
ROOM DAY RATE (8:00AM-5:00PM)
EVENING RATE (5:30PM-11:00PM)

SPACE	MONDAY - FRIDAY	SATURDAY - SUNDAY
CARBROOK ROOM	\$290	\$390
SHELDON ROOM	\$290	\$490
WATERFORD ROOM	\$490	\$590

SELF-CATERING

Fitzys Loganholme does not permit self-catered functions. No food or beverages of any kind are permitted to be brought in for the consumption, selling or distribution at a function by the organiser or any of the organisers guests. No food or drinks can also be removed at the conclusion of an event.

ENJOY OUR EXCLUSIVE SPACES



BALLROOM

Theatre Style.....	450
Open Ended Round Tables.....	272

WATERFORD ROOM:

Theatre Style.....	220
Open Ended Round Tables.....	128
Classroom Style.....	100
U Shape.....	45

SHELDON ROOM

Theatre Style.....	150
Open Ended Round Tables.....	64
Classroom Style.....	60
U Shape.....	36

CARBROOK ROOM

Theatre Style.....	80
Open Ended Round Tables.....	48
Classroom Style.....	30
U Shape.....	24

COFFEE BREAKS

CONFERENCE PACKAGE

Full day \$70 per person

Half day \$60 per person

DINING ROOM PRE-ORDER

You and your guests are welcome to order from our Pre-order Menu and dine next door in our Dining Room at your designated lunch break.

Lunch operating hours 11:30am-2:30pm Monday through to Sunday

COFFEE BREAK CATERING

TEA & COFFEE ONLY..... \$4pp

(served for an individual break or on arrival)

Freshly Brewed Coffee with a selection of Speciality Teas

ALL DAY TEA & COFFEE..... \$8.50pp

(served on continuously throughout your event)

Freshly Brewed Coffee with a selection of Speciality Teas

CATERING BREAKS (INCLUDES TEA & COFFEE)..... \$8pp

Fresh Fruit (LD, LG, VG)

Freshly Baked Scones with Jam & Cream (V)

Assorted Large Muffins (V)

Assorted Freshly Baked Danishes (V)

Ham & Cheese Croissants (V)

Banana Bread, honey mascarpone (V)

Chef's Selection of Quiche (V)

Caramel Slice (LG)

Large Chocolate Chip Smartie Cookie (V)

Bacon & Egg English Muffin

Granola Pot, greek yoghurt, fresh fruit (V) (LG)

Mini Confetti Donuts (V)

LUNCH OPTIONS

GOURMET SANDWICH BUFFET \$25 PER PERSON

A Selection of Gourmet style sandwiches on a variety of breads such as Panini, Focaccia, tortilla wraps, Turkish and sourdough breads.

Served with a variety of freshly sliced meat and salad fillings

Chef's selection of salads

Fresh fruit platter

Tea & Coffee

PLOUGHMANS BUFFET \$30 PER PERSON

A large array of freshly sliced meats including; shaved leg ham, sliced roast beef, salami served with cheddar cheese, boiled eggs, pickled vegetables, mustards and salad items for your guests to build their own lunch

Served with Chef's selection of freshly made salads.

Artisan bread rolls, cultured butter and Fresh Fruit Platter, Tea & Coffee

BBQ BUFFET \$35 PER PERSON

Pork and fennel sausages, chicken wings, beef rissoles, vegetable skewers, grilled onions

Chef's Selection of Salads

Artisan bread rolls & cultured butter

Fresh Fruit Platter Tea & Coffee



ADDITIONAL CATERING OPTIONS

Suitable for groups, casual workshops, conferences

Breakfast & lunchbox options available

Offsite catering available

BREAKFAST BOX \$26PP

Greek yoghurt, tropical fruit, granola pot (v)
Sweet pastry (v)
Fresh fruit (v) (lg)
Mini bagel
Cold pressed juice
Tea & Coffee

LUNCH BOX \$32PP

Substantial sandwich / wrap (lgo) (vgo)
Muffin / donut (v)
Muesli slice (v)
Fresh berries (vg) (lg)
Cold pressed juice

BREAKFAST CATERING

ALL PLATTERS HAVE BEEN BASED ON FEEDING 8–10 GUESTS PER PLATTER AS A FINGER FOOD OPTION AND NOT AS A MAIN MEAL.

PLATED BREAKFAST (V)

\$24 PER PERSON | MINIMUM OF 20 GUEST

YOUR SELECTION OF TWO TO BE SERVED ALTERNATIVELY

COOKED BREAKFAST, scrambled eggs, smoked bacon, tomato, pork chipolata, sourdough, tomato relish

EGGS BENEDICT, sauteed spinach, shaved leg ham or smoked salmon with bearnaise sauce

HOUSE GRANOLA, granny smith apple, Greek yoghurt, seasonal berries, freshly baked pastry

SMASHED AVOCADO, on sourdough, whipped fetta, pistachio dukkah, salt baked tomato

PANCAKES, lemon ricotta, blueberries, maple syrup

WAFFLES, Maple fried egg & bacon

All served with Tea, Coffee & Fresh Fruit Juices

CONTINENTAL BREAKFAST

\$21 PER PERSON

A SELECTION OF FRESHLY BAKED PASTRIES, HOUSE GRANOLA CUPS AND FRESH FRUIT PLATTER SERVED WITH TEA, COFFEE & FRESH JUICES

BUFFET BREAKFAST

\$35 PER PERSON | MINIMUM OF 30 GUEST

A HOT BUFFET INCLUDING:

Smoked Bacon

Pork Chipolata

Roasted tomatoes

Scrambled Eggs

Hash Browns

Baked beans

Mushrooms

Croissants & Danishes

Toasted Sourdough

Pancakes, blueberry compote, vanilla cream

Fresh Fruit Platter

Tea, Coffee & Juices.

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WAKES

IN YOUR TIME OF LOSS...

there's a venue that cares.

Fitzys Loganholme is the ideal venue for an “after funeral function” known to many as a wake. We understand how trying it can be to arrange a wake at this difficult time and our function team is here to assist in any way we can.

We have a selection of spaces, which can cater for all group sizes.

Speak to us today about the different areas and hire costs available.

INCLUDED IN YOUR HIRE FEE IS:

- Room hire for 3 hours
- Designated staff for food and beverage service
- Table linen
- In room AV system
- Projector, screen, microphone, music (only available in function rooms)

REFRESHMENTS

Tea and coffee available

Designated bar is available to open for bar tabs or for individual guest purchases

FOOD CATERING

We offer a full range of platter catering.

Please refer to the platter options available in our packages.



CONTACT US

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<https://fitzysloganolme.com.au/>

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