



Looking for the perfect venue for your next function?

Clio's on Rosemount offers a private garden venue for your next party, anniversary or a family get together.
A beautiful indoor/outdoor setting for any occasion.

Our Air conditioned Function Room comfortably accommodates 90 guests for a sit down function and 150 for a stand up cocktail style event, whilst overlooking the tranquil gardens and manicured lawns.

Clio's offers the perfect back drop for your special day.
We can cater for gluten free, vegetarian and allergies.

- ✿ Award ceremonies
- ✿ Board Meetings
- ✿ Conferences, Seminars, Meetings
- ✿ Networking Event Post-match sporting events
- ✿ Product Launches
- ✿ Themed Parties
- ✿ Wedding Anniversaries
- ✿ Birthday
- ✿ Business Dinners
- ✿ Family Reunions & Events
- ✿ Press Conferences
- ✿ Team Building Events
- ✿ VIP Events
- ✿ Workshops

Below is more information about our function packages, prices and terms and conditions

If you need more information or check if your preferred day is available please contact us

Tuesday to Friday from 10am on 54416777, or via email.

We look forward to assisting you with planning your function/event.

Clio's on Rosemount
246 Petrie Creek Road, Rosemount, QLD 4560
Phone: (07) 54 416 777
Email: info@cliosonrosemount.com.au
Website: www.cliosonrosemount.com.au



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Beverage Options

Option 1: Bar Tab

All beverages can be charged to an account on a consumption basis and can be monitored at your discretion. We just need to know a time in which you'd like to start your bar tab, as well as what you'd like to restrict your guests, parents, immediate family and bridal party too.

Due to changing prices and menu's please ask your function coordinator for a current wine and beverage list

Option 2: Guests to purchase own drinks

Guests to purchase their own beverage as requirements from our fully stocked bars.

Option 3: Beverage package Dinner time

	2 hours	3hours	4 hour	extra hour
Silver package:	\$ 36.00pp	\$ 46.00pp	\$ 56.00pp	add \$ 8.00pp
Gold package:	\$ 45.00pp	\$ 52.00pp	\$ 59.00pp	add \$ 10.00pp
Platinum package:	\$ 53.00pp	\$ 61.00pp	\$ 69.00pp	add \$ 12.00pp

Silver package inclusions

Willowglen Chardonnay	Coopers light	Soft drinks & Juice
Willowglen Shiraz Cabernet	Carlton Mid strength	Willowglen Brut
Great northern	Tooheys extra dry	XXXX Gold

Gold package inclusions

McPherson Sauvignon blanc	Coopers Light	Soft drink & juice
La Bossa Pinot Grigio	Hahn Premium light	
La Bossa Shiraz	Hahn 3.5	Pure blond
McPherson Cabernet Merlot	XXX Pale ale	Pure blond 3.5
Mc Pherson pink Moscato	Tooheys extra dry	Hahn super dry
Lorimer Chardonnay pinot noir	XXXX summers	Somersby cider

Platinum Package inclusions

Amadio Chardonnay	all standard beer	Juice & soft drink
Miles from nowhere Sauvignon Blanc Semillon		
McPherson pink Moscato	Corona	Five seeds cider
Windy Peak Pinot noir	Crown lager	Tappo cider
Amadio Merlo	Peroni	
Dog Leg Shiraz	Boags	
Sparkling Moscato		

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LUNCH AND DINNER SELECTION

(Organiser to choose two of each course, minimum 35 guest, Venue hire \$550.00)

2 course Lunch(Main & Dessert) :	\$28.00p/p
2 course Lunch(Entrée & Main) :	\$32.00p/p
2 course Dinner(Main & Dessert) :	\$32.00p/p
2 course Dinner(Entrée & Main) :	\$37.00p/p

Entree:

Seafood Dumplings with a dill sauce, jasmine rice and garden greens

Roast Vegetable salad with toasted walnuts Balsamic

Thai Fish Cakes Asian inspired salad with chefs special dressing

Caesar Salad crisp cos lettuce, bacon, egg , parmesan, garlic croutons. Chicken

Fettuccini creamy basil pesto, olives, sweet potato, sundried tomatoes, pine nuts, parmesan

Mains:

Pork Schnitzel Herb crusted with a creamy Potato Bake and seasonal Vegetables

Fish filet Parisian style on a bed of mixed salad

Braised Beef served with potato and pumpkin mash and a pea soufflé

Hungarian Pork casserole with potato gnocchi and green beans

Seafood ragout on Brown rice served with seasonal vegetable

Moroccan Chicken breast, stir fried vegetables, Rice

Mild Lamb curry on a bed of steamed saffron rice, seasonal vegetables

Dessert:

Sponge roll mixed berry cream

Panna cotta fresh fruit

Crumble Strawberry and Pear, vanilla ice cream

Lemon mouse slice whipped cream

Tiramisu slice

LUNCH AND DINNER SELECTION

(Organiser to choose two of each course, minimum 25 guest, Venue hire \$550.00)

2 course Lunch(Main & Dessert) :	\$32.00p/p
2 course Lunch(Entrée & Main) :	\$36.00p/p
2 course Dinner(Main & Dessert) :	\$36.00p/p
2 course Dinner(Entrée & Main) :	\$41.00p/p

Entree:

Chicken paupiette filled with Haloumi fire roasted capsicum and basil on a Cesar Salad
Trio of oyster red wine vinaigrette, Chilli& Coriander, tomato, Spanish onion & basil,
Prawn Salad Asparagus avocado and Greek yoghurt dressing
Tender beef strips mushrooms, white wine and chive sauce, Filo basket
Fresh pasta creamy smoked Salmon and chive sauce
Camembert Panko crumbed, sauce Cumberland, wild greens

Mains:

Pork steak Moroccan vegetable, jus
Tuscan Lamb shank rosemary potato bake, roasted beetroot
Chicken breast prosciutto, poached egg, asparagus, sauce hollandaise, greens
Fresh locally caught Fish potato & pumpkin mash, lambs tongue, pecan nuts, orange
Chicken breast quinoa & roast vegetable salad
Almond crusted Pork medallions Cumberland sauce, potato, Mexican vegetable ratatouille
Rump steak cooked medium, potato & sweet potato mash, daikon salad, jus

Dessert:

Sticky date Pudding butter scotch sauce, vanilla bean cream.
Lime, Ginger and coconut panna cotta with tropical fruit
Lemon Tart with toasted almonds and Chantilly cream
Kahlua Tiramisu slice
Frozen Lemon Mousse whipped cream, wafer

LUNCH AND DINNER SELECTION

(Organiser to choose two of each course, minimum 25 guest, Venue hire \$550.00)

2 course Lunch(Main & Dessert) :	\$38.00p/p
2 course Lunch(Entree & Main) :	\$42.00p/p
2 course Dinner (Main & Dessert) :	\$40.00p/p
2 course Dinner (Entree & Main) :	\$45.00p/p

Entree:

Smoked Salmon terrine, wild greens, dill & mustard dressing, rye bread
Medium rare beef filet strips garden salad, horseradish & mustard sauce
Crayfish salad cos lettuce, asparagus, snow pea, Asian dressing
Seared tuna daikon salad, chilli ginger dressing
Flamed Tequila scallops julienne vegetable
Crab meat Linguine fresh asparagus, creamy white wine sauce, herbs

Mains:

Stuffed pork loin wrapped in prosciutto, mushroom& herb duxell, roast vegetable salad
Wagyu beef pepper sauce, baked sweet potato, sour cream & chives white sauce, bean parcel, fried mushroom
Salmon Wellington ginger, turmeric, lime juice, lime aioli, zucchini, pea & mint salad
Rack of Lamb bean provincial, herb kipfler potato, jus
Chicken breast Haloumi pesto centre, fettuccine tossed in a creamy white wine sauce, green beans, pumpkin soufflé
Porterhouse steak cooked to medium, red wine glazed onions, fresh herb potatoes, carrot parcels
Grilled King Fish dill and saffron rice, steamed seasonal vegetables, lemon& lime infused hollandaise

Dessert:

Sticky date Pudding Butter scotch sauce, vanilla bean cream.
Lime, Ginger and coconut panna cotta with tropical fruit
Lemon Tart with toasted almonds and Chantilly cream
Kahlua Tiramisu slice
Frozen Lemon Mousse whipped cream, wafer
Sweet vanilla cream filled Swans on a strawberry lake
Pears poached in cinnamon, clove and lemon flavoured red wine served with vanilla ice cream

Cocktail food selection

\$3p/p per selection in conjunction with lunch or dinner

G - Gluten Free



Cold selection

Chefs selection of assorted canapés
Savory profiteroles filled with smoked salmon and cream cheese
Bruschetta with fresh tomato and basil
Trio of dips with toasted Turkish breads and GF Crackers **G**

Hot Selection

Fish pieces accompanied by dipping sauce
Mini quiches **G**
Petite Zucchini and corn fritters with homemade relish **G**
Italian Meat Balls **G**
Mushroom and bacon Vol au vents
Chermula Chicken
Satay Pork Balls **G**
Kofta Meatballs with tzatziki dipping sauce **G**

Optional Extras

-  Warm bread roll and butter served to table prior to meals **\$2.50 per person**
-  Assorted fine cheese (5 varieties) quince paste, fresh fruit & cracker platter **\$14.00 per person**

Children's Menu's

Children are half price

****We classify children as 11 years and under****

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Premium \$35.00 per person Buffet

(Minimum 50 guests, Venue hire \$550.00)

Please select 3 items

Herb Crusted Barramundi with kafir lime, chilli and Ginger
Chicken Roulade filled with basil, roast capsicum and cheese
Moroccan Lamb casserole
Red Thai chicken curry
Vegetarian or traditional lasagne
Chicken and seafood paella

Please select 4 items

Creamy Layered Potato bake
Medley of Seasonal Vegetables
Honey glazed carrots
Mashed Pumpkin
Roast potato
Roast pumpkin
Peas
Broccoli
Rice

Please select 3 items

Tomato with onion and basil Salad
Moroccan Couscous and sweet potato salad
Asian wombok salad
Homemade Pesto Pasta salad
Homemade Potato Salad with crispy bacon
Traditional Greek Salad, olives, sundried tomatoes and fetta
Tabouli salad
Cesar salad

Menu accompanied by selection of Condiments, coffee, tea and after dinner mints

B U F F E T

Deluxe \$45.00 per person Buffet

(Minimum 50 guests, Venue hire \$550.00)

Select four 4 items

Herb crusted local caught fresh Fish
steamed with kafir lime, chilli and Ginger

Chicken and seafood paella

Roast lamb

Pork medallion topped with duxell and wrapped in bacon

Chicken roundini filled with roast capsicum, haloumi and fresh herbs

Mexican spiced beef and bean ragout

Roast pork

Please select 4 items

Creamy Layered Potato bake

Medley of Seasonal Vegetables

Honey glazed carrots

Mashed Pumpkin

Roast potato

Roast pumpkin

Peas

Broccoli

Rice

Please select 3 items

Tomato with onion and basil Salad

Moroccan Couscous and sweet potato salad

Asian wombok salad

Homemade Pesto Pasta salad

Homemade Potato Salad with crispy bacon

Traditional Greek Salad, olives, sundried tomatoes and fetta

Tabouli salad

Cesar salad

Menu accompanied by selection of Condiments, coffee, tea and after dinner mints

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Create your own Cocktail package
minimum 50 guests, minimum 8 Hors d'oeuvres
(includes 5 hour exclusive use of the venue)

Hors d'oeuvres Selection

Cold

Profiteroles with a smoked salmon mousse and salmon roe	\$ 7.10 p/p
Local mussels with a basil and tomato concasser and a sprits of white wine	\$ 7.00 p/p
Chicken, sundried tomatoes and thyme scroll	\$ 6.70 p/p
Clio's prawn cocktail	\$ 8.70 p/p
Roast duck breast on Witlof	\$ 7.40 p/p

Hot

Steamed fresh mussels with ginger and lemon grass	\$ 7.10 p/p
Oven baked seafood puffs	\$ 6.90 p/p
Crumbed camembert with Cumberland sauce	\$ 6.80 p/p
Zucchini roundini with prosciutto and basil	\$ 6.50 p/p
Scallops in half shell with ouzo and julienne vegetables	\$ 8.50 p/p
grilled fish sliders	\$ 7.95 p/p
pork medallion in a slider bun	\$ 7.95 p/p
Smoked trout with horseradish cream in a pastry spoon	\$ 7.95 p/p
Mushroom tarte tatin with goats cheese	\$ 6.80 p/p
Grilled Thai spiced Prawn skewer	

Sweets

For something more substantial

Vegetable noodle stir fry	\$ 8.50 p/p
add Pork or chicken or beef	add \$ 3.50p/p
add Duck	add \$ 4.00 p/p
Thai red Vegetable curry with rice	\$ 9.50 P/P
add Pork or chicken or beef	add \$ 3.50 p/p
add Duck	add \$ 4.00p/p
Moroccan lamb casserole with saffron and sultana couscous	\$ 10.50 p/p

Terms and Conditions

Tentative Bookings

A tentative booking will be held for a period of 14 days. We reserve the right to terminate a booking with out notice if you have not confirmed within the 7 days.

Deposit/Securing your date & Schedule of Payments

DEPOSIT: A minimum deposit of \$150.00 is required when confirming a booking along with a signed copy of your terms and conditions. Your booking will be considered Tentative until these are both received. Your deposit will be deducted from final Balance and is NON refundable under any circumstances.

\$250.00 of this amount will be retained as a BOND for any damages or malicious breakages caused by your guests; this amount will be added to your Invoice and will be refunded within 14 business days

Please Provide account details for us to transfer your Bond back after your event:

Bank: BSB: Account: Name:

PAYMENT 1: 30days prior to your wedding date a payment of \$1000 is due, this amount will also be deducted from your final balance and at this time will be non refundable

PAYMENT 2: 10days prior to your wedding date Final numbers must be confirmed & a final invoice will then be issued.

Cancellation

All Cancellations must be given in writing. (Email & phone calls will not be accepted) and the following charges will apply:

- The \$150.00 Deposit amount is non refundable, however is transferable to another date in extreme circumstances
- If notice is given inside 30 days prior to the function date your \$150.00 deposit will be retained, Plus 50 % of the full revenue costs is expected to be paid and a debt will be occurred to all parties' signed

Minimum and Final Numbers

Confirmation of Final Numbers, menu selections and payment of your account is required 10 days prior to your function date. This will be considered the minimum number, not subject to reduction. Should guest's numbers exceed this minimum, the appropriate charges will be made accordingly. If the number of guests drops below this number, you will still be charged according to the minimum number originally given.

Payment of your account may be made by cash, credit card, direct transfer

BANK: Commonwealth Account Name; E & R Dittlbacher BSB: 062 000 Account Number; 16065761

Please use your wedding date as your reference

Full payment is due 10 days prior to the date of your Function. If payment is not received your booking will be cancelled unless discuss with management.

Eftpos facilities are available on premise for guests. We do not accept Amex or diners club.

Pricing and Menu's

All prices are quoted including GST unless otherwise stated.

When Alterations are requested to any of our menus, prices may differ depending on additions, deletions or general changes.

Children's and special meal/menu requirements are available upon request.

Management prohibits the consumption of food and beverages on premises other than those supplied by Clio's.

Damage

You assume responsibility for all & any damages caused by you or your guests, either in the function room or grounds of Clio's. If an Entertainer is used you also assume responsibility for any damage caused by them. This will be deducted from your bond

Alcohol and the Law

Alcoholic beverages may only be consumed by patrons over the legal drinking age of 18 years. Proof of age may be requested by management or staff at any time, **if you are unable to produce ID, you will also be refused service.**

Management reserves the right to confiscate any alcohol that was not purchased from our premises

Clio's is licensed from 10.00am until midnight for the service of alcohol and entertainment.- however last drinks will be called at 11:45pm and music must finish at 11:45pm in order to have your guests off premise by midnight

*****As we are a licensed venue at no stage may alcohol be brought onto premises, All Alcohol found will be confiscated*****

General information

Clio's does not permit only organic confetti on grounds, if the confetti in not organic a clean up fee will be charged and added to you bill.

Music and Entertainment

Entertainment must not exceed 95DB at any stage of the night- staff enforce this strongly as we have an in house mobile DB reader.

No Music that is amplified will be permitted outside the function room, except your ceremony music or acoustic music.

Music MUST cease at 11:45pm sharp as the venue closes at 12midnight, this then gives you a chance to day your final good byes and pack up any items.

Children and Minors

All Children must be strictly supervised and remain the responsibility of the parents or guardians at all times during the function.

Any Damages caused by children or minors to the property or equipment will be charged to the host of the signed parties

At Clio's we classify children as 11 and under.



Name:.....

Name:.....

Function date:.....

Phone:.....

Address:.....

Email:.....

Signature 1:.....

Signature 2:.....

Date:.....