



*Function*  
PACKAGES



# 2026 Private Function Packages

MINIMUM OF 40 GUESTS

(Ages 12 & over)

## For Every Occasion

There are so many wonderful reasons to celebrate, and the Lithgow Workies would love to help you create a party or event that your friends will be talking about in years to come.

We specialize in birthdays, engagements, christenings, anniversaries, work functions, sports functions, and social events.

If you want to celebrate it, we would love to be involved. The best part about having your function at the Lithgow Workies is having an entourage of people at your beck and call. Our team will handle all your requirements to make your function a relaxing and enjoyable experience. Decorations can be organized by us or you are quite welcome to bring your own.

Your room of choice will be set up by our professional staff, allowing you to enjoy the occasion whilst we do all the work. You will be provided with an Events Manager for consultation and planning to ensure quality and assistance with your function from start to finish.

## FUNCTION ROOMS

We have 4 designated Function Rooms to choose from to host your events.

- Tuscan Room – holds up to 80 people
- Millennium Room – holds up to 160 people
- Waratah Room – holds up to 50 people
- The Showroom – holds up to 180 people

We also have ESK Bar & Grill which holds up to 60 people and can be made available upon request.

The room will be setup in advance, depending on availability. You are then welcome to arrange a time with the Events Manager throughout the day to add your own personal touches.

## INCULSIONS

- Background music, to help create a pleasant atmosphere for you and your guests.
- Elegant tableware including white or black linen tablecloths for Alternate Serve Menu and Buffet Menu.
- White linen napkins or your choice of colour serviettes.
- Silver plated cake knife.
- Access to TV's, projectors, Screens to display slideshows, photos etc.
- Professional Bar and Wait Staff
- Wireless microphone, lectern, and AV equipment
- Free Wi-fi
- Highchairs

(All inclusions are subject to availability and will be discussed prior to booking)

**ADDITIONAL SERVICES AVAILABLE** - Please discuss the above decorations with the Events Coordinator as they are subject to availability.

We offer a few finishing touches that you may or may not want to use for your special day.

- Backdrop & lights with swagging \$250.00
- Chair covers and Sashes \$10.00 each
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- Inflate Helium Balloons (You must provide own balloons, string and weights) \$2.50 per balloon
- Black or White Linen Tablecloths for functions other than Alternate Serve or Buffet \$15.00 each table
- Round Mesh Balloon Arch hire (Gold) \$100.00
- Round Balloon Arch no mesh hire (Gold) \$100.00

## **Accommodation**

### **Award Winning 4 Star Accommodation right in the heart of Lithgow.**

We welcome you and your guests to come and enjoy our beautifully appointed accommodation in our adjoining Motel.

Our club Motel has been designed to ensure that you and your guests can retreat to a relaxing environment only minutes away from your function. We offer a range of modern and affordable accommodation that can sleep up to 5 guests. You can rest assured that your stay in Lithgow will be memorable.

- Luxurious King Beds
- Air-Conditioning
- Free Wi-Fi
- Flat Screen TV
- On-Site Parking
- Tea & Coffee Facilities
- Charge back facilities from Club to Room
- Separate Bathroom
- Accessible Rooms available

### **Special Offers**

- Special Accommodation rates for group bookings for your guests.

*Please discuss these with our Motel Manager who will arrange pricing based on your needs.*

## **Function Information**

### **Deposit**

A deposit of \$250.00 is required to secure your booking within two weeks of a tentative booking being made. This deposit will be deducted from the final account. If the deposit is not paid in this time the tentative booking will automatically be cancelled without notice.

### **Cancellations**

If a booking is cancelled, your \$250.00 deposit can be refunded in extenuating circumstances or if the reception room is able to be resold.

Cancellations must be made directly through the Events Manager or Head Chef and not through any other staff member.

### **Final Numbers**

An approximate number of guests attending your function is required upon booking. Updated numbers required 4 weeks prior to your event. Numbers must be confirmed and are finalized 14 days prior to your event.

### **Prices**

All prices are valid from 1<sup>st</sup> April 2026 to 31<sup>st</sup> March 2027. Every endeavour will be made to maintain prices printed; however, these are subject to alteration without notice.

All prices are inclusive of GST.

### **Floor Plans**

Our Events Manager will assist you with a detailed floor plan, enabling you to organize seating arrangements with ease. This also assists us in setting up your function room to suit your needs.

### **Surcharges**

A \$5.00 per person surcharge is applicable on total numbers charged on a Public Holiday or Sunday.

### **Catering Details**

We offer a very comprehensive choice of menus. Vegetarian, Vegan and Allergy Free dishes or individual preferences can be catered for (if notified in advance) and a surcharge will apply. Our Events Manager and Head Chef are more than happy to discuss menu options with you.

All menus are set for a minimum of 40 Adults. (Smaller numbers can be catered for but will need to be quoted as needed upon booking).

All menus need to be submitted 6 weeks prior to your function.

Dietary requirements are to be submitted 2 weeks prior to your function and may be subject to surcharge.

## **Children**

Children must be accompanied by a parent or guardian only onto Club Premises and remain in their company whilst in the club. Children may attend Workies Wizards during Wizards normal operating hours, but parents are to remain on the premises.

## **Rules and Policies for Under 18 Persons Entering the Lithgow Workies to attend Function**

The Board of Directors, Management and Staff of the Lithgow Workies support and encourage the use of our facilities for functions/parties/dinners and sporting presentations by members of the community. For this to occur in a reasonable and responsible manner the following procedures must be observed. Persons under the age of 18 must enter the Club in the company of a responsible adult or adults who are subject to the Entry of Persons onto Club Premises Rules and Regulations.

Whilst attending a function, persons under the age of 18 are not allowed in restricted areas of the club including the gaming area. Where persons under the age of 18 attending a function where alcohol is available, please check with the club as to the required ratio of adults to minors to supply adequate supervision e.g. (21<sup>st</sup> birthday party where many of the guests may not be 18). Where adequate supervision is not available the club will supply a responsible person or persons; (the cost of this will be at the organizing party's expense). Stamps will be provided for those 18 years and over upon ID verification. If a function is for persons under the age of 18, i.e., school formals, junior sports presentations etc., liquor must not be sold, supplied, disposed of, or consumed in any function area or access area specified in a function's authority while a function for persons under 18 years is being held. When the function is finished, persons attending under the age of 18 are requested to leave the club premises in an orderly manner, unless under the direct supervision of a responsible adult, where they may choose to visit another unrestricted part of the club. I.e. The coffee shop.

If it is suspected that a person is under the age of 18 and not accompanied by a responsible adult, club employees have sufficient power under the Registered Clubs Act to request identification from the person. Types of identification currently being accepted are those that contain both the person's photograph and signature.

## **Bar Facilities**

All beverages can be charged on a consumption basis, and you are more than welcome to establish a bar account with set limits and conditions if desirable. Our staff will adhere to your conditions and can advise you of the account balance throughout the evening. Our Events Manager can assist with your beverage requirements from our very extensive beverage list.

## **Account**

Payment of your function can be made several ways. Pre-payment in instalments or lump sum can be made at your convenience through Reception (10am – 9pm) or Direct Deposit. Your account (both Catering & Bar) is to be finalized no later than 2 weeks prior to your function. Any overpayments will be refunded within 14 days of your function.

**Responsibilities**

The Lithgow Workies does not allow food (except Celebratory Cake) or beverages to be brought onto the premises for consumption. Leftover food is not to be taken from the premises (except Celebratory Cake).

The Lithgow Workies does not accept liability nor does our insurance cover loss or damage to personal items or property that is brought onto the Club Premises.

In accordance with Lithgow Workies Responsible Service of Alcohol (RSA) Policy, we reserve the right to cease the supply of liquor to any guest that is in breach of this policy.

**Club Entry**

We would ask that you please remind your guests that entrance to the Lithgow Workies is subject to Club Rules whereby identification or a membership card must be produced upon entry.

**Fire & Safety**

Smoke machines, heaters, open flames, sparklers, or pyrotechnic devices cannot be operated on our premises. In the event an alarm is triggered by you or your guests, the fee may be passed onto the organizer of the function.

**Damages**

Clients are financially responsible for any damage sustained to the Lithgow Workies and its contents. No items are to be adhered to any wall, door or club structure.

**Confirmation of Booking**

By paying your deposit, you are agreeing to the Terms & Conditions set out above in this package.

**I have read and agree to the terms and conditions.**

**Signature**

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**Date**

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# Private Function Menu's

All menus include GST

The prices shown are for a minimum of 40 people (aged 12 & over) Functions catering for less than this number are advised to check with our Events Manager for pricing. We assure you that no effort will be spared in making this occasion a most pleasant and memorable one for you.

If you are having difficulty with your decision, the Menu's provided can be discussed with our Team, so please do not hesitate to ask for our suggestions.

Please note that we are more than happy to discuss alterations to this package.

Vegetarian, Vegan and Allergy Free dishes are available upon request and a surcharge will apply.

Our experienced chefs and events team will work with you to create a menu that will happily accommodate all your needs.

Functions held in ESK will have custom-made menu's developed by our Head Chef in consultation with you.

The menus listed in this package are not sold for use in ESK.

# Platters

Platters are served Buffet Style

(Table linens are not included but available to hire)

## Cheese Plate (Option 1)

\$60.00 (Snack for 10)

Tasty cheddar cubes served with Jatz biscuits & a duo of dips

## Cheese Plate (Option 2)

\$85.00 (Snack for 10)

Tasty cubes, brie, camembert & marinated fetta served w/ Jatz biscuits & Fruit chutney

*\*\*Items provided are subject to seasonal availability*

## Antipasto Platter

\$85.00 (Snack for 10)

Marinated peppers, aubergine, mushrooms & courgettes w/ Spanish salami, cabanossi, pepperoni, fetta, vine ripened cherry tomatoes, spicy avocado dip & water crackers

*\*\*Items provided are subject to seasonal availability*

## Fruit Platter

\$65.00 (Snack for 10)

Watermelon, rockmelon, honey dew, pineapple, orange, strawberry & kiwi fruit

(May vary due to seasons)

## Hot Food Platter (Option 1)

\$70.00 (Snack for 10)

Party pies, sausage rolls, spring rolls, chicken goujons, fish cocktails, sauces & condiments

## Hot Food Platter (Option 2)

\$85.00 (Snack for 10)

Gourmet pies, beer battered fish fillets, calamari, chicken wings, quiches, sauces & condiments

## Sandwich Platter (Option 1)

\$70.00 (Snack for 10)

An assortment of sandwiches such as egg, silverside & pickles, salmon w/ lettuce, ham cheese tomato & chicken/salad

## Sandwich Platter (Option 2)

\$85.00 (Snack for 10)

An assortment of sandwiches such as char-grilled veg & fetta, marinated chicken, lettuce & cheese, leg ham & pickles & curried egg

# Canapé Menu

*(Table linens included)*

**\$60.00 Per Head**

*Includes*

Mushroom Arancini (2)

Beef Wellington tart (2)

Mini Quiche (2)

Chicken Satay Skewers (2)

Coconut crumbed Prawns w/ Sweet Soy (2)

Chocolate Tart (1)

*Tea & coffee inclusive*

# Alternate serve menu

(Table linens included)

\$50 – 2 courses

\$60 – 3 courses

## Entrée

(Alternate Serves of 2)

- King Prawn Cocktail ~ prawns & fine lettuce served w/ Mary rose sauce
- Chicken or Plain Caesar Salad ~ Sliced chicken breast, crispy bacon, Boil egg, dressed & served w/croutons
- Vegetable Spring Rolls ~ served w/ honey & soy dressing
- Chicken Skewers ~ served w/ spicy peanut dressing
- Pumpkin Soup ~ served w/ sour cream & Turkish bread crisps
- Crisp pork belly bites in sweet soy sauce
- Butter milk chicken wings with BBQ sauce
- Mushroom quiche with fine herbs salad (Vegetarian)

## Main Course

(Alternate Serves of 2)

- Angus Beef pot pie - w/ slow cooked beef with dice vegetables in red wine sauce
  - Free Range Chicken Breast ~ filled with sage & onion stuffing served w/ wild mushroom sauce
  - Beef Brisket - slow cooked for six hours with master stock reduction
  - Traditional Roast Lamb dinner with all the trimmings
  - Tasmanian Salmon Fillet ~ served w/ tomato salsa & fresh lemon
  - Herb & sourdough crumbed Barramundi w/ lemon & parsley butter
  - Spring Lamb Shank ~ served w/ rosemary & slow roasted tomato sauce
  - Vegetable Vol-Au-Vents ~ w/ seasonal vegetables in a creamy white wine sauce (Vegetarian)
- All main courses served with roasted vegetables

## Dessert

(Alternate Serves of 2)

- Granny's Apple Pie w/ crème
- Vanilla Panna cotta & strawberry stew
- Seasonal Fruits & crisp meringues
- Chocolate Mousse w/ fresh cream & wafer
- Slice of pavlova w/ seasonal fruits and cream
- Local Cheese Plate & crackers

**Bread rolls, tea & coffee inclusive**

NOTE: To add a 300 gm Grain Fed Sirloin to your menu there will be an additional cost of \$15.00/ head

# Children's Meals

*Ages 12 & Under*

**\$20.00 per head**

*Bread Roll included*

## Main

*(Choose 1)*

*Chicken Schnitzel or Fried Fish Cocktails*

*Served with Chips*

## Dessert

*(Choose 1)*

*Fruit Salad*

*Mini Pavlova*

# Buffet

\$60 per person, minimum of 40 people

3 Salads (inclusive)

\*Potato \*Coleslaw \*Mix Leaf

Cold Meat Platter (inclusive)

\*Roast Chicken

## Hot Dishes

(Choice of 2 plus Rice)

Satay Chicken

Sweet & Sour pork

Beef Stroganoff

Honey Chicken

Lamb Curry (mild)

Beef Diane

Chickpea & Pumpkin Curry

## Dessert

(Choice of 2 ~ Served w/ Whipped Cream)

Pavlova topped w/ fruit

Profiteroles topped with chocolate

Lemon Tart

Fruit Salad

**Bread rolls, Tea, coffee & table linen inclusive**