



C E L E B R A T E

PACKAGES 2023

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INTIMATE PACKAGE

UP TO 100 GUESTS

Social Room 3 offers a private room with flexibility to suit all occasions from birthday parties, corporate events, engagement parties and all other celebrations. With floor to ceiling windows, relax with abundant natural light and privacy.

PRICING

Sunday - Thursdays **\$300**
Friday & Saturday **\$350**

INCLUSIONS

Private use of the room
Flexible & Affordable menu options
Linen
Dry bars
Selection of lounges, tables & chairs to suit
Custom Welcome Sign
Microphone
25 helium balloons in your choice of colour

CATERING

Simply choose any of our delicious catering & beverage options.



PARTY PACKAGE

UP TO 150 GUESTS

Social Room 1 boasts a large dance floor, full stage and a private bar and the latest audio, visual and lighting equipment. With a capacity to comfortably accomodate up to 150 guests.

PRICING

Sunday - Thursdays **\$400**
Friday & Saturday **\$450**

INCLUSIONS

Private use of the room
Flexible & Affordable menu options
Private Bar
Dance Floor
Custom LED Room Lighting
Selection of lounges, tables & chairs to suit
Custom Welcome Sign
Microphone
50 helium balloons in your choice of colour

CATERING

Simply choose any of our delicious catering & beverage options.



GALA PACKAGE

250+ GUESTS

Our BEATS Showroom is one of the largest auditoriums on the Gold Coast. This is a fully airconditioned space that is ideal for large corporate functions, weddings, trade shows, awards nights, school formals, live entertainment, shows & corporate dinners.

BEATS Showroom boasts a large professional stage, state of the art light and sound equipment, large dance floor, two dressing rooms and two bars.

Flexible seating arrangements to suit up to 800 guests.

PRICING

Monday - Saturday (2pm - 12am) - **\$2,000***

Sunday (9am - 4pm) - **\$2,500***

**Room hire negotiable based on catering requirements.*

INCLUSIONS

- Private use of the room
- Flexible & Affordable menu options
- Private Bars
- Dance Floor
- Full Stage Area
- Custom LED Room Lighting
- Flexible Room Arrangements
- Custom Welcome Sign
- Access to in-house theming services
- Professional Light & Sound production (*Additional cost*)

CATERING

Simply choose any of our delicious catering & beverage options.



PLATTERS

Mezze Platter

Assorted dips with grilled Turkish bread.

45

Charcuterie Board

Artisanal cheeses, cured meats, fresh fruits, and condiments for a delightful culinary experience.

100

Pizza Platter

BBQ meat lovers & classic Hawaiian.

70

Asian Inspired Platter

Vegetable spring rolls, beef dim sims, curry puffs, chicken satay sticks & money bags with condiments.

90

Cheese Board

Selection of Australian cheese, dried fruits, nuts & assorted crackers.

90

Cold Cuts Platter

Selection of sliced deli meats, Australian tasty cheese & assorted crackers.

85

Antipasto

Cold cuts of meat, feta cheese, marinated vegetables & olives.

85

Classic Club Platter

Sausage rolls, petite pies, cocktail quiches, meatballs with tomato & BBQ sauce.

100

Mixed Sandwiches & Wraps

With Chefs selection of fillings.

75

Seasonal Fruit Platter

Selection fresh fruits.

80

Something Sweet Dessert Platter

Chefs selections of cakes, slices & individual desserts.

80

Build Your Own

Choose 4 options. 40 pieces total.

100

COLD

- Mini Bruschetta w/ Fresh Basil
- Assorted fresh Sushi
- Mini Prawn Skewers w/ Mango Sauce
- Thyme & Rosemary Marinated Mushrooms

HOT

- Assorted House-Made Cocktail Quiches
- Vegetable Spring Rolls w/ Sweet Chilli Plum Sauce
- Gourmet Mini Meat Pies
- Satay Chicken Skewer w/ Spicy Thai Peanut Sauce
- Salt & Pepper Squid w/ Sweet Chilli Lime Aioli
- Curried Vegetable Samosa w/ Mint Riata
- Butterflied Crumbed Prawns w/ Chilli Plum Sauce
- Smokey BBQ Chicken Wings
- Honey Soy Chicken Wings
- Thai Fish Cakes w/ Sweet Chilli Dipping Sauce
- Tempura Fish Fillers w/ Tangy Tartare
- Crispy Pork & Vegetable Dim Sims
- Oven Baked Spinach & Cheese Pastries

Each platter caters for up to 10 guests as a light refreshment.





GRAND BUFFET

Adults - **\$65pp** Children - **\$27pp**

Minimum 30 guests

Includes:

Freshly baked crusty rolls with butter

Cold

Continental meat platters

Honey dijon infused roast chicken platter

Selection of chefs' salads

Hot

Pepper crusted beef serloin w/ caramelized red onions & mixed bell peppers & red wine jus

Slow roasted asian style BBQ pork w/ fried rice

Fresh vegetables of the day

Sautéed garlic & rosemary potatoes

Dessert

Chefs' selection of cake and pastries

Seasonal fresh fruit platters

Tea & Coffee

Pick One:

Chicken

- Moroccan chicken drumettes w/ cous cous
- Smokey BBQ chicken wings
- Chicken marsala
- Chicken stroganoff
- Chicken teriyaki stir fry
- Chicken al la king

Beef

- Beef stroganoff
- Beef & mushroom ragout
- Beef bourguignon
- Beef teriyaki stir fry
- beef Lasagna
- Irish lamb stew
- Shepherds pie

Vegetarian

- Vegetarian lasagna
- Pumpkin cauliflower & coconut curry

Curries

- Indian korma, mango madras, rogan josh, tandoori or butter
- Thai green, red yellow or massaman served w/ rice. (choice of chicken or beef for all curries).





FORK & WALK

Mini Main Meals – Individually Served

Two Serves Per Person - **\$15**
Additional Choices - **\$8^{ea}**

Minimum 10 guests

Choose Any 2 Options

Classic Fish & Chips

Battered Fish & Chips served with Tangy Tartare Sauce.

Classic Caesar Salad

Cos Lettuce topped w/ Crispy Bacon, Fresh Parmesan, Soft Boiled Egg, Garlic Croutons, drizzled w/ our house Caesar Dressing.

Thai Beef Salad

Sliced Grilled Beef tossed in Spicy Garlic Lime Dressing w/ Chilli Jam, toasted Glutinous Rice, Mixed Herbs & Mixed Leaf Lettuce.

Traditional Thai Curry

Select any of our delicious authentic Thai Curries served w/ a side of Coconut Rice
Choose from: Red, Green or Yellow.

Calamari & Chips

Battered Calamari & Chips served w/ Tangy Tartare Sauce.





PLATED MENU

Alternate Drop - Choose any 2 from each category

Two Course - **\$65^{pp}**

Three Course - **\$75^{pp}**

Minimum 30 guests

Entree

Crème of Butternut Pumpkin Soup

with Roasted Crushed Macadamias (LG)(V)

Smoked Mt Warning Chicken

served in a Crispy Caesar Salad

Vegetarian Spring Rolls

on Chinese Noodle Salad with a Sweet-Chilli Plum Dipping Sauce (V)

Warm Pumpkin & Walnut Salad

Roasted Pumpkin on a Tossed Salad with a Creamy Balsamic Dressing (LG)(V)

Thai Beef Salad

Sliced Grilled Beef Tossed in Spicy Garlic Lime Dressing with Chilli Jam, Mixed Herbs & Fresh Salad

Salt & Pepper Squid

with Salad & Zesty Lime Aioli (LG)

Thai Green Curry Prawns

with Steamed Jasmine Coconut Rice

Panko Crumbed Prawns

with Steamed Jasmine Rice & Japanese Dipping Sauce

Main

Char-grilled Prime Fillet, Bacon & Mushroom Stack

served with Garlic Scented Mash & a Red Wine jus (LG)

Succulent Braised Lamb Shank

served on a Bed of Sweet Potato Mash with Pea Purée & Rosemary Jus

Chicken Breast Wrapped in Bacon

Stuffed with Pumpkin, Baby Spinach & Fetta served on a Bed of Mash Potato with a Creamy White Wine & Pesto Sauce (LG)

Chicken Breast with a Sundried Tomato & Chorizo Cream Sauce

served with Creamy Potato & Roasted Pumpkin Purée (LG)

Grilled Atlantic Salmon Fillet

with Asparagus & Creamy Hollandaise Sauce on a bed of Crisp Peppery Rocket Salad (LG)

Crumbed Barramundi Fillet

Chunky Battered Chips with a Zesty Lime Rémoûlade

Mediterranean Roasted Bell Pepper

Filled with Sundried Tomatoes, Baby Spinach & Fetta mixed through a Creamy Garlic Risotto (LG)(V)

Roasted Pumpkin & Zucchini Tagliatelle

served with a Spiced Tomato & Capsicum Peperonata Sauce finished with Shaved Parmesan (V)

Dessert

Warm Sticky Date Pudding

with Butterscotch Sauce & Fresh Mixed Berries (V)

Warm Apple Pie

with Vanilla Custard finished with Fresh Strawberries (V)

Pavlova

served with Seasonal Fruits and a Berry Coulis (LG)(V)

Baked Wild Berry Cheesecake

with Sweet Berry Compote & Chantilly Cream (V)

Chocolate Mud Cake

with a Raspberry Sauce & Whipped Cream (V)

Blueberry & Almond Tart

with Chantilly Cream (V)

Strawberry Swirl Cheesecake Tart

with Chantilly Cream (V)

Lemon Meringue Tartlet

with Whipped Cream and a Blueberry Sauce (V)

Chocolate Berry Tart

served with Cream & Raspberries (LG)(V)

V Vegetarian

LG Low Gluten meals are made to the best of our knowledge with no gluten. Please note, it is made in a kitchen that uses gluten products.
Special Dietary requirements can be catered for.



BEVERAGE PACKAGES

Basic

2 Hours - **\$19pp**
3 Hours - **\$23pp**
4 Hours - **\$28pp**

Post-Mix

Coke, Coke No Sugar, Sprite, Lemon Plus, Tonic Water, Soda Water & Orange Juice.

Gold

2 Hours - **\$40pp**
3 Hours - **\$60pp**
4 Hours - **\$80pp**

Basic package, **PLUS:**

Bottled Water

Tap Beer*

Victoria Bitter, Great Northern Super Crisp & Cascade Light.

House Wine*

Oxford Landing - *Sauvignon Blanc & Merlot*
Angus Brut - *Sparkling*
Wirra Wirra - *Chardonnay*

Platinum

2 Hours - **\$65pp**
3 Hours - **\$85pp**
4 Hours - **\$100pp**

Gold package, **PLUS:**

Premium Bottled Beer*

Featured Selection.

Cider*

Basic Spirits

House Selection of Rum, Vodka, Gin, Scotch, Bourbon & Bacardi.

Prefer a bar tab or cash bar?

If a beverage package is selected, ALL guests must be on the same package.



Please note:

Single Serve Vessels Only. All attending guests must take up the package. All packages are for a continuous number of hours and cannot be split over two or more timeframes. If there is evidence of inappropriate behaviour, the package will revert to the amount remaining in bar tab value. We practice the Responsible Service of Alcohol in accordance with Queensland Liquor Act 1992 & the Registered Clubs Act.

**Products subject to availability*



Terms & Conditions

1. CONFIRMATION OF BOOKINGS

Your booking will not be confirmed until a deposit is received. We hold tentative bookings for 7 days only, and if we do not receive confirmation and a deposit we will release the space without further notice. The required deposit is the total of the room hire or as determined during enquiry.

2. GUARANTEED FINAL NUMBER

The nominated attendance figure must be confirmed not later than 72 hours prior to the function and the basic food and beverage charges will be calculated on the greater of the confirmed and actual attendance figures. Increases up to 10% are acceptable if adequate notice is given. If your responsibility to notify us of final numbers. SOPO reserves the right to only cater for the confirmed number.

3. PAYMENT

Full payment is required 72 hours prior to your function. The agreement signatory is liable to pay all money due under this agreement. We do not provide credit. All functions must be paid with cash, credit card, direct deposit or by bank cheque. The balance of beverage & miscellaneous charges must be finalised at the conclusion of the event. All prices quoted are inclusive of GST.

4. CANCELLATION

SOPO reserves the right to cancel an event should the event be seen to jeopardise the reputation of the venue. Should an unforeseen circumstance occur & SOPO is unable to accommodate your event, we reserve the right to cancel any booking or refund any deposit without notice. In the event of cancellation the following terms will apply:

- 4.1. All cancellations must be made in writing.
- 4.2. For functions of 100 guests or more, if the function is canceled more than three months from the function date, the deposit will be refunded in full
- 4.3. For functions of 100 guests or more, if the function is canceled less than three months from the function date, the deposit will only be refunded if the function room is resold for a function of similar size.
- 4.4. For functions of 100 guests or less, if the function is canceled more than one month from the booked date, the deposit will be refunded in full
- 4.5. For functions of 100 guests or less, if the function is canceled less than one month from the function date, the deposit will only be refunded if the function room is resold for a function of similar size.
- 4.6. For functions canceled ten working days or less before the function date, the cancellation fee will be equal to 50% of the total estimated value of the function.
- 4.7. For any function canceled within 72 hours of the function date, any monies paid will be forfeited
- 4.8. Force Majeure Event with respect to a party means an event beyond the reasonable control of an attached party including:
 - a) Acts of God
 - b) War, riot, insurrection, vandalism or sabotage
 - c) Public health emergencies, disease, epidemics or pandemics
 - d) Strike, lockout, ban, limitation of work or other industrial disturbance
 - e) Law, direction, rule or regulation of any Government or Governmental agency and executive or administrative order or act of general or particular application.
 - f) SOPO will not be responsible for any loss or expense suffered or incurred by any other party as a result of, and to the extent that, the affected party is unable to perform, or is delayed in performing, its obligations because of the Force Majeure Event.

5. PRICE & ROOM HIRE CONDITIONS

Upon completion of an event all equipment must be cleared from the venue. Any equipment left in the function room may result in an additional room hire fee. Every possible effort is taken to maintain prices quoted but these are subject to change at the discretion of the management to allow for market variations. If our prices are altered we will endeavor to give you as much notice as possible.

6. DAMAGE & INSURANCE

Any property of the client or any other person, brought into SOPO shall not be liable for any loss or damage, however caused. This includes all and any items left after the event.

7. INDEMNITY

The Client attends the Function at his/her own risk and agrees to indemnify and keep indemnified SOPO against all costs, charges and expenses, which may be incurred due to any person suffering injury while at the Function or due to any loss or damage of property related directly or indirectly to the Function.

8. SUITABILITY OF PREMISES

SOPO makes no guarantees regarding the suitability of the facilities hired for your function. It is advisable to ensure your complete satisfaction in this regard before confirming your booking.

9. CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

For licensing purposes, only food supplied by the venue may be consumed during a function. No external supply allowed

10. CONDUCT

- 10.1. The Client must conduct the function in an orderly manner, in full compliance with the above 'Terms and conditions', and ensure compliance by all persons in attendance.
- 10.2. The Client must ensure no disturbance or nuisance will be caused to SOPO or any of its guests, visitors or neighbours.
- 10.3. The Client assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or another part of the venue.
- 10.4. General and normal cleaning is included in the cost of the room hire charge, however additional charges may apply if the function has created cleaning needs above and beyond normal cleaning.
- 10.5. The venue will take all necessary care but will not accept responsibility for damage or loss of any clients property in the venue before, during or after the function.
- 10.6. SOPO is entitled to remove any persons from the Function whose behaviour, in the opinion of Management, is objectionable, improper or undesirable. The venue reserves the right to cancel any bookings for themed parties that it deems inappropriate.
- 10.7. Children are allowed on the premises until 10pm unless otherwise arranged with Management; however the client undertakes to ensure that children will be kept under strict supervision and remain under the responsibility of the client. Any minors found to consuming alcohol will be removed from the premise and the remainder of the function will be canceled with no monies refunded.

Acceptance

Signature _____ Date _____



Booking

Booking Form

Package ☐ Intimate ☐ Party ☐ Gala

Date of Function _____ Name of Function _____

Full Name _____ Number of Attendees _____

Phone _____ Start Time _____

Email _____ Requirements _____

Address _____

Signature _____

Payment

Payment Method ☐ Mastercard ☐ Visa ☐ Cheque ☐ Cash ☐ Eftpos (3% surcharge for Amex)

Deposit Enclosed \$ _____

Cardholders Name _____ Signature _____

Card No _____ Exp ____ / ____ CVV _____

Office Use Only

Received & Processed by _____

Checked by _____

Date _____

Thank You!

