

# Members Dining Room Lunch Booking Form

**2019 TEST MATCH – AUSTRALIA v PAKISTAN 21<sup>st</sup> – 25<sup>th</sup> November 2019**

**LUNCH – DAY 1** – 3 course menu commences -12.00pm \$73.90 per adult \* Kids Menu \$18.50

**LUNCH PACKAGE– DAY 2 - SOLD OUT** Three course meal & two hour beverage package

**MC Steve Haddan with guest speaker Wasim Akram** 12.00pm \$140 per adults \$70 under 18years old

**LUNCH – DAY 3** – a la carte commences -12.00pm 2 course - \$65.50, 3 course - \$73.90, \*Kids Menu \$18.50

**BUFFET LUNCH– DAY 4 –** Incorporating the 50 year Member presentation

Commences -12.00pm \$75 per adult \$50 under 18years old

Please nominate the number attending each dining session, make menu selections and advise of any dietary requirements.

	No of diners	Entrée	Main	Dessert
<b>DAY 1 – ALMOST SOLD OUT</b> Lunch – 3 course	<input type="text"/>	Queensland prawns, heirloom tomatoes, watercress, avocado, citrus & horseradish crème fraiche	<input type="checkbox"/> Chicken Breast	<input type="checkbox"/> Belgian chocolate tart
			<input type="checkbox"/> Beef fillet	<input type="checkbox"/> Cheese
<b>DAY 2 – SOLD OUT</b> Lunch Package 3 courses with beverage package	<input type="text"/> ADULTS	Smoked salmon, fennel, shaved radish, Ancient grain salad & salsa Verde	<input type="checkbox"/> Beef Fillet	<input type="checkbox"/> Strawberry Pannacotta
	<input type="text"/> KIDS		<input type="checkbox"/> Barramundi	<input type="checkbox"/> Cheese
<b>DAY 3</b> A la carte	<input type="text"/>	<input type="checkbox"/> Option 1 Entrée & Main Course	<input type="checkbox"/> Option 2 Main Course & Dessert	<input type="checkbox"/> Option 3 Entrée, Main Course & Dessert
		Baked pumpkin & goat's cheese tart, prosciutto & pear salad, vincotto	<input type="checkbox"/> Baramundi	<input type="checkbox"/> Blueberry baked cheesecake
			<input type="checkbox"/> Lamb Rump	<input type="checkbox"/> Cheese
<b>DAY 4</b> Buffet	<input type="text"/> ADULTS <input type="text"/> KIDS	Please see attached menu		
<b>*KIDS Menu</b> Under 12 years old Chicken, chips, mini magnum	<input type="text"/> Day 1	<input type="text"/> Day 3		
<b>Dietary/additional requirements</b>				

## MEMBER PAYMENT DETAILS

Member Name: ..... Member Number: .....

Email: ..... Mobile: .....

Master Card  Visa  Diners  Amex

Credit card number:                 Expiry date:

Name on card: .....

Signature: ..... Date: .....

## TERMS & CONDITIONS

- All bookings will only be accepted via completion of this form and returned via email, fax (07) 3217 4639 or post. No phone reservations will be accepted
- All payments made by VISA or Mastercard will incur a 1.5% surcharge. AMEX will incur a 2.75%
- All bookings will be charged Monday 11<sup>th</sup> November. No refunds will be given after this date
- Window seats are allocated at random and cannot be reserved
- By returning this booking form, I confirm I have read and understand the terms and conditions contained in this booking form

Members Dining Room  
**TEST MATCH DAY 4**

**BUFFET LUNCH**

*Incorporating the 50 year Member presentation*

**Buffet Selection**

**Slow roasted beef sirloin, parsnip puree, vine trussed tomatoes, truffle mushrooms & jus**

**Grilled lamb cutlets, sweet potato, brocolini, seeded mustard jus**

**Pan seared thyme & garlic chicken breast, leek pilaf rice & garlic cream sauce**

**Herb roasted seasonal vegetables with salsa verde**

**Steamed seasonal greens with lemon, parsley & extra virgin olive oil**

**Cold Selection**

**Queensland King Prawns, fresh lemon & cocktail sauce**

**Greek salad, baby tomatoes, feta, cucumber, Kalamata olives & balsamic dressing**

**Basil pesto potato salad, chargrilled peppers, Spanish onion & sun dried tomatoes**

**Freshly baked French bread rolls & butter**

**Dessert Selection**

**Trio of Australian cheeses, dried & fresh fruits, fig & fennel paste, poppy seed lavosh**

**Salted caramel pannacotta glasses with toffee crumble & baby mint**

**O'BRIEN GROUP**  
AUSTRALIA