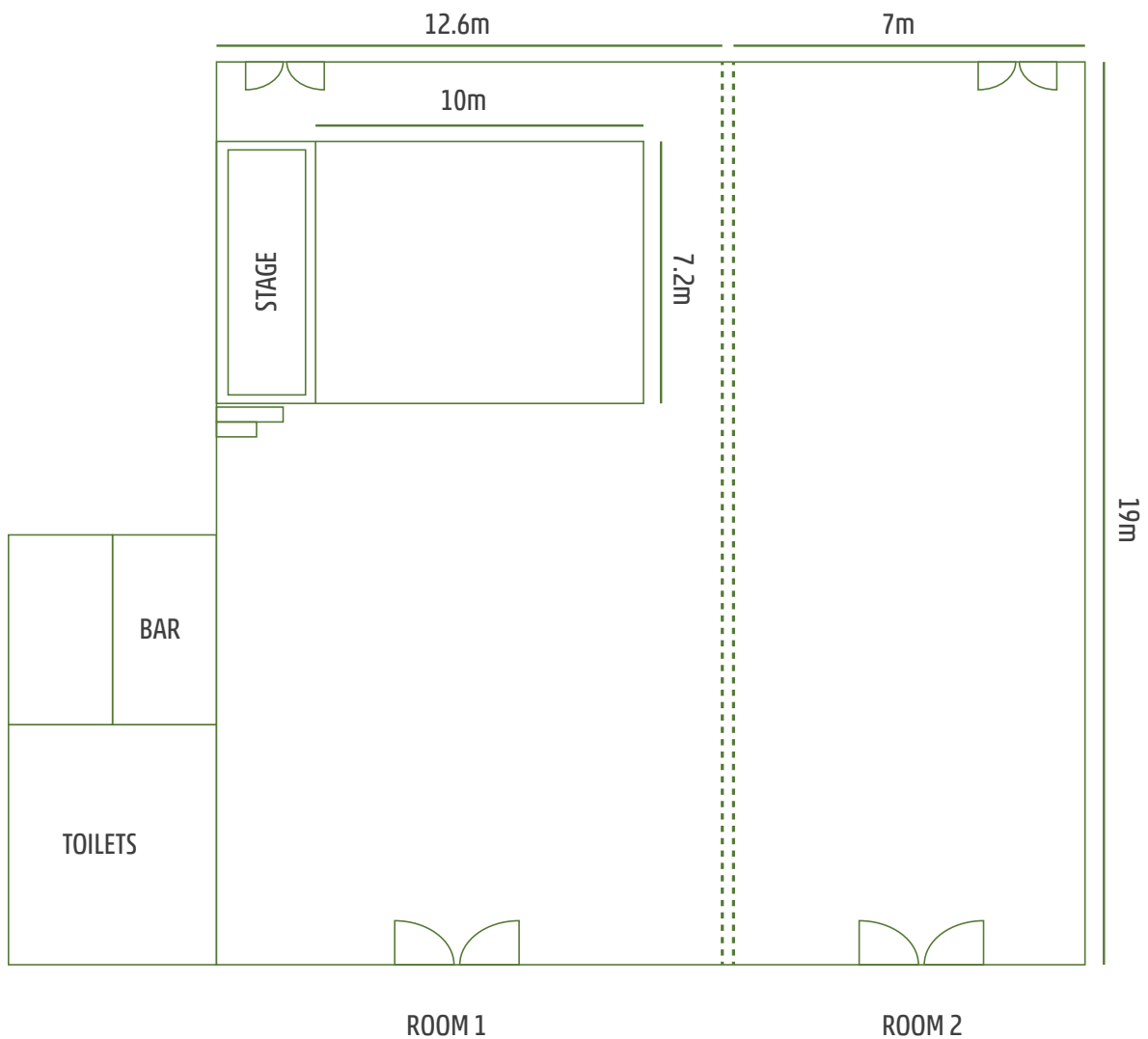


Corporate Package



EUSTON CLUB
R E S O R T

Room Specifications



STAGE DIMENSIONS

Part A - (LxWxH)
5.07m x 2.5m x 600mm

Part B - (LxWxH)
4.37m x 2.2m x 420mm

FUNCTION ROOMS	THEATRE	COCKTAIL	ROUND TABLES	RECTANGLE TABLES
Room 1	150	150	80 - 120	100
Room 2	100	100	120	120

Capacities are subject to additional set up requirements and are only a guide.

Room & Equipment Hire

ROOM HIRE

Full Room	\$150.00
1/2 Room	\$110.00

EQUIPMENT HIRE

Data Projector	\$165.00
Music Docking Station	\$55.00
Flip Chart	\$55.00
Tv(With Dvd Usage)	\$33.00
Lectern	\$22.00
Polycom Sound System 2W	\$16.50
Tablecloths	\$9.90ea
Microphone (Cordless)	\$7.70
Whiteboard and Markers	\$7.70
Screen A = 1750 x 1750	\$7.70
Screen B = 2000 x 2450	\$7.70
Wireless Presenter R400	\$7.70
Mints	\$1.10pp
Photocopying	\$0.50cea

(Iced Water is available during meeting at no extra charge.)

MEETING TIMES

Function Room 1

Monday	Unavailable
Tuesday:	7am - 11pm
Wednesday:	7am - 11pm
Thursday:	7am - 4pm
Friday:	7am - 12am
Saturday:	7am - 12am with Prior Arrangement
Sunday:	7am - 11pm with Prior Arrangement

Function Room 2

Monday	7am - 11pm
Tuesday	7am - 11pm
Wednesday	7am - 11pm
Thursday	7am - 11pm
Friday	7am - 12am
Saturday	With Prior Arrangement
Sunday	With Prior Arrangement

(Outside these times will occur extra staffing cost. (min 2hrs labour)
Room set up times to have prior arrangement

Buffet Breakfast

SELECTION OF

Assorted Cereals, Muesli & Yoghurt

Australian Preserves & Honey

Crispy Bacon

Scrambled Eggs

Poached Eggs

Chipolata Sausages

Grilled Tomato

Sautéed Mushrooms

Hash Browns

Assorted Breads/Toast

Freshly Brewed Coffee & Assorted Teas

Selection of Juices

GF: Gluten Free | V: Vegetarian | DF: Dairy Free



Working Luncheons

MORNING AND AFTERNOON TEA

Continuous Coffee & Tea Station (Min spend \$75.00)	\$6.00pp
Coffee, Tea & Biscuits	\$7.50pp
Coffee, Tea and Cakes & Slices	\$9.50pp
Coffee, Tea and Muffins & Scones	\$10.50pp
Coffee, Tea & Assorted Sandwiches	\$11.50pp
Pod Coffee	\$3.00 per pod

WORKING LUNCHEONS - BUFFET STYLE

Decorated Platters of Assorted Sandwiches, Cakes, Slices, Coffee and Tea	\$15.00pp
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Gourmet Open Sandwiches & Rolls, Fresh Fruit, Cheese Platters, Coffee & Tea	\$22.50pp
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HOT & COLD LIGHT BUFFET

Platters of Hot Finger Food with complimenting Sauce and a selection of Assorted Sandwiches	\$22.00pp
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Fruit and Cheese Platter	\$65.00ea
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GF: Gluten Free | V: Vegetarian | DF: Dairy Free

Please note: Any changes made to our Menus may incur a price change.



Canapés

- Chicken Vietnamese Rice Paper Rolls (DF)
- Tandoori Chicken Skewers with Yoghurt Dressing (GF)
- Rare Beef Bruschetta with Beetroot Chutney
- Thai Beef Tartlet with Chilli, Coriander and Ginger
- Chilli Prawns on Toasted Flat Bread with Avocado Salsa
- Golden Crumbed Parmesan Chicken with Garlic Aioli
- Paprika and Lemon Chicken Skewers (GF/DF)
- Mini Pulled Pork and Slaw Burger
- Spicy Thai Chicken Rolls with a Sweet Chilli Sauce (DF)
- Goats Cheese Bruschetta with Roma Tomato and Basil (V)
- Parmesan and Sage Lamb Cutlet
- Beer Battered Barramundi Goujons with Tartare
- Coconut Prawn Skewers with a Mango Salsa (GF)
- Moroccan Lamb Brochette with a Minted Yoghurt
- Mushroom and Three Cheese Tart (V)
- Pumpkin, Sage and Parmesan Fritter(V)
- Mini Bruschetta with Shaved Parmesan (V)
- Panko Crumbed Prawns
- Thai Chicken Satay Skewers (GF)
- California Rolls (GF) (V)
- Asparagus wrapped in Prosciutto (GF)
- Prawn and Chilli Cones
- B.B.Q Chicken Wings (GF)
- Homemade Sausage Rolls
- Crumbed Camembert with Cranberry (V)
- Crumbed and filled Mushrooms (V)
- Mediterranean Risotto Cakes (GF)(V)
- Salt and Pepper Squid (GF)

GF: Gluten Free | V: Vegetarian | DF: Dairy Free



Buffet Options

MENU 1

Selection of:

3 Mains

2 Salads

2 Vegetable Dishes

MENU 2

Selection of:

4 Mains

2 Salads

3 Vegetable Dishes

MENU 3

Selection of:

5 Mains

3 Salads

3 Vegetable Dishes

ENTRÉE OPTIONS

Antipasto Platters

MAIN OPTIONS

Roast Pork with Leg Crackle (GF)

Slow Roasted Beef Blades (GF)

Seasoned Rolled Lamb Leg (GF)

Marinated and Roasted Chicken Pieces (GF)

Tortellini Carbonara

Chicken and Chorizo Stir-fry

Sweet and Sour Pork or Chicken with Fried Rice

Beef or Vegetarian Lasagne

Asian Marinated Chicken Wings (GF)

Lamb Curry with Steamed Rice

Chicken Cacciatore with Rice (GF)

Tempura Yellow Tail Snapper

Singapore Noodles (V)

Thai Green Chicken and Vegetable Curry

Vegetable Ravioli with a Tomato and Basil Sauce (V)

Gnocchi with a Roasted Capsicum and Basil Sauce (V)

Buffet Options

VEGETABLE SIDES

Garlic and Rosemary Chat Potatoes (GF) (DF) (V)

Cauliflower Gratin (V)

Roasted Root Vegetables (GF) (DF) (V)

Heirloom Honey Carrots (GF) (DF) (V)

Baby Peas with Caramelised Onion (GF) (DF) (V)

Char-Grilled Corn with Basil Butter (GF) (V)

Seasoned and Roasted Pumpkin (GF) (DF) (V)

Steamed Broccoli with an Almond Butter (GF) (V)

Potato and Onion Bake

SALAD SIDES

Traditional Garden Salad with a Balsamic Dressing (GF) (DF) (V)

Beetroot, Feta and Green Bean Salad with Olive Oil (GF) (V)

Quinoa, Dried Cranberry and Baby Spinach Salad (GF) (DF) (V)

Tomato, Basil Pasta Salad with Parmesan and a Pesto Mayo (GF) (V)

Vietnamese Coleslaw with Sweet Chilli and Lime Aioli (GF) (V)

German Potato Salad - Potato, Egg, Spring Onion and a Seeded Mustard Dressing (V)

Salad Nicoise - Green Beans, Red Onion, Olives and Cherry Tomatoes (GF) (DF) (V)

Greek Salad - Mixed Lettuce, Roasted Capsicum, Tomato, Feta and Kalamata Olives (GF) (V)

DESSERTS

Coconut Panna Cotta with a Cherry Confit and Coconut Chards (GF)

Eton Mess - A Combination of Meringue Crumb, Berries, Passion fruit and Double Cream (GF)

Chocolate Marquis with a Coffee Scent Sauce Anglaise

Port Poached Pears napped with Caramel Sauce and Vanilla Bean Ice-Cream (GF)

Chocolate Lava Cake served with a Berry Coulis and Chocolate Soil

Citrus Tart presented with Orange Segments and Toasted Almonds

Two toned Raspberry and Vanilla Mousse with a White Chocolate Fudge Crumb

Sticky Date and Almond Pudding with a hot Caramel Sauce

Individual Pavlova topped with Seasonal Berries and a Raspberry Coulis (GF)

Trio of Desserts - Banana filled Profiterole, Tasty Macaroon and a mini Vanilla Slice

Set Menu Options

ENTRÉES

Homemade Soup - Chicken and Corn (GF) (DF) , Potato and Bacon (GF), Minestrone (DF) (V) or Farmhouse Vegetable (GF) (DF) (V)

Double Roasted Pork Belly with an Apple and Rocket Salad drizzled with a Cider Dressing (GF) (DF)

Salt and Pepper Squid served on a Cos Lettuce Salad with a Lemon and Garlic Aioli (GF)

Braised Moroccan Lamb Tagine with a Scented Cous Cous and a Yoghurt Dressing

Baked Goats Cheese and Tomato Tartlet with a Baby Spinach and Roasted Capsicum Salad and Basil Oil

Malaysian Chicken Curry with Coconut Scented Rice (GF)

Roasted Pumpkin and Green Pea Risotto topped with Shaved Parmesan (GF) (V)

Duck Leg Confit presented on a Rocket and Citrus Salad with an Orange Dressing (GF) (DF)

Country Farmhouse Terrine with Melba Toast and Traditional Accompaniments

Thai Seasoned Chicken Strips Served warm on a Vietnamese Herb Salad (GF) (DF)

MAINS

Roast Chicken partly De-boned topped with Buttered Mushrooms and a Tomato and Oregano Sauce (GF)

Roasted Marinated Lamb Rump carved & served on a Sweet Potato Mash with a Thyme and Red Current Jus (GF)

Grilled Pork Sirloin sitting on Garlic Potato with Carmelised Apple and a Brandy Cream

Char-grilled 1824 Scotch Fillet cooked to Medium with Fat Chips and a Button Mushroom Sauce (GF)

Chermoula rubbed Barramundi Fillet topped with a Citrus and Herb Butter

Chicken Mignon filled with Garlic Butter, wrapped in Bacon with Fondant Potato

Braised Lamb Shanks with a Tomato and Root Vegetable Sauce on Garlic Mash (GF)

American Short Beef Ribs slow cooked for eight hours with a Chipotle Sauce and Mashed Yams (GF) (DF)

Atlantic Salmon grilled with Buttered Spinach, Shoestring Fries and a Chive Cream (GF)

Sous-vide Chicken Breast filled with a Basil and Ricotta Mousse, napped with a Mustard Cream Sauce.

DESSERTS

Coconut Panna Cotta with a Cherry Confit and Coconut Chards (GF)

Eton Mess - A Combination of Meringue Crumb, Berries, Passion fruit and Double Cream (GF)

Chocolate Marquis with a Coffee Scent Sauce Anglaise

Port Poached Pears napped with Caramel Sauce and Vanilla Bean Ice-Cream (GF)

Chocolate Lava Cake served with a Berry Coulis and Chocolate Soil

Citrus Tart presented with Orange Segments and Toasted Almonds

Two toned Raspberry and Vanilla Mousse with a White Chocolate Fudge Crumb

Sticky Date and Almond Pudding with a hot Caramel Sauce

Individual Pavlova topped with Seasonal Berries and a Raspberry Coulis (GF)

Trio of Desserts - Banana filled Profiterole, Tasty Macaroon and a mini Vanilla Slice

GF: Gluten Free | V: Vegetarian | DF: Dairy Free

Light Menu

Mini Versions of some of our favourites.

CANAPES

Prawn Cones with Chilli (DF)

Peking Duck Crepes

Crumbed King Prawns

Crumbed Camembert (V)

Vegetarian Spring Rolls (V)

Hot & Spicy Meatballs (GF)(DF)

Risotto Balls (GF)(DF)(V)

MAINS

Salt & Pepper Squid (DF)

Pad Thai Noodles (GF) (DF) (V-UPON REQUEST)

Thai Green Curry (GF) (DF) (V-UPON REQUEST)

Sweet & Sour Chicken

Korma Vegetable Curry (GF) (DF) (V)

Satay Chicken Skewers (GF) (DF)

Spinach and Ricotta Cannelloni (DF) (V)

Szechuan Beef (GF) (DF)

DESSERTS

Homemade Donuts (DF)

Citrus Tart

Churros

Chocolate Mousse (GF)

Raspberry Cheesecake Slice

Beverage Options

TAP BEER

Carlton
- Draught
- Dry
Great Northern
Cascade Light

PACKAGED BEER

Carlton
- Light
- Mid
- Draught
- Dry
Cascade Light
Hahn Light
XXXX Gold
Coopers Pale Ale
Pure Blonde
Tooheys Old
Tooheys Extra Dry
Victoria Bitter
Corona
Crown Lager
Guinness Stout

RTD PREMIX

Strongbow
- Draught
- Dry
Bulmers Original Cider
Lemon Ruski
Vodka Cruisers

BASIC SPIRITS

Bacardi Rum
Bundaberg Rum
Johnnie Walker
Jim Beam
Gin
Brandy
Vodka
Southern Comfort

OTHER SPIRITS/LIQUEURS

Ouzo
Jack Daniels
Wild Turkey
American Honey
Black Douglas
Devils Cut
Glenfiddich
Canadian Club
Jagermeister
Tequila
Malibu
Midori
Tia Maria
Kahlua
Baileys
Cointreau
Frangelico
Drambuie
Blue Curacao
Galliano
Grand Marnier
Lena Banana
Suntory Strawberry
Butterscotch Schnapps

WHITE WINE

Deakin Estate
- Chardonnay
- Sauvignon Blanc
- Moscato
Shy Pig
- Sauvignon Blanc

SPARKLING WHITE WINE

Deakin Estate
- Azahara Chardonnay-
Pinot Noir 750ml
- Sparkling Moscato 750ml

RED WINE

Deakin Estate
- Merlot
- Shiraz
- Cabernet Sauv Blanc
Shy Pig
- Blend (Merlot, Cabernet
Sauvignon & Shiraz)

CHILLED RED WINE

Brown Brothers
- Cienna

SOFTDRINK / OTHER

POST MIX
- Coke
- Diet Coke
- Lemonade
- Raspberry
- Squash
- Soda Water
- Giner Ale
Bottled Water
Soft Drink Cans
Juice 250ml
Natural Spring Water
Tonic Water
Bundaberg Ginger Beer
Red Bull
Coffee / Tea

*We have included a short list of wines.
To see our full list of wines,
please ask our Functions & Events
Coordinator.*

*If there is any other drink item that is
not listed that you would like to include
in your Package, please ask
our Functions and Events Coordinator*

Terms and Conditions

TENTATIVE BOOKINGS / CONFIRMATION

Bookings are held for a maximum of 7 days. If not confirmed within this time, the booking becomes null & void. A signed copy of the Function Booking Agreement and a deposit is required to be paid upon confirmation, which will then be deducted from your final bill, if no damage has occurred.

If any damage occurs, compensation is required.

Please Note: Persons listed as suspended Patrons cannot attend events held on Club premises.

ROOM HIRE COSTS

Full Room	\$150.00
1/2 Room	\$110.00

EXTRA COSTS/SERVICES

Data Projector	\$165.00	Seating Charts designed and printed on A1 Poster	\$50.00
Music Docking Station	\$55.00	Fee for bring your own Cake into Venue	\$0.50cpp
TV & DVD	\$33.00	Fee to bring your own Cake and Staff to cut up Cake & serve on platters	\$1.00pp
Lectern	\$22.00	Cutting and Plating of Cake and Service to Guests	\$5.00pp
Cordless Microphone	\$7.70		
Projector Screen	\$7.70		
Table Cloth	\$9.90ea	<i>Cake Table Linen can be supplied. Please ask F&E Coordinator.</i>	

CATERING

Please note that special arrangements can be made for any guests with dietary restrictions.

BYO FOOD

Outside food is not permitted on Club premises due to legal requirements. Specialty cakes (Eg: Wedding, Birthday, Confirmation cakes) are permitted only if a prior arrangement with the Functions and Events Coordinator has been made.

Please Note:

Functions exceeding 5.5hrs will incur a surcharge. Amount to be specified upon completion of Function Agreement Contract.

NUMBERS

- Final Numbers are required 7 days prior to the event.
- Increases up to 10% is only acceptable if adequate notice is provided.
- Equipment & Room configuration is required 5 days prior.
- Menu's and Catering requirements must be finalised 14 days prior, due to rostering and ordering purposes.

Terms and Conditions

FUNCTION FINISHING TIMES

Sunday - Thursday 11.00pm

Friday - Saturday 12.00am

MENU & BEVERAGE

Although every effort is made to maintain prices (as per original quote) all prices are subject to variation. You will be notified no later than 30 days prior to your event.

PAYMENT

All accounts are to be paid in full no later than 3 days after the event has taken place.

COURTESY BUS

Everyday from 12pm until closing time.

DRESS CODE:

Our Dress Code is neat & tidy. Singlets and high vis clothing are not permitted after 6pm.

No dirty or soiled clothing is permitted. You may be asked to leave & return changed if your clothing is deemed a violation of our dress code. Thongs are allowed.

Extra Costs

BOOKING CONFIRMATION

Your booking is not confirmed until a deposit is received. We hold a tentative booking for 7 days only, and if we do not receive confirmation and a deposit we will release the space without further notice. We require a signed copy of this agreement to be returned to us with the requested deposit.

ROOM HIRE DEPOSIT

_____ \$500.00 _____ \$1000.00

Refunded to non profit organization if they have adhered to responsibilities as enclosed. Private and other organizations will have the deposit deducted from their final account.

PAYMENT

The contract signatory is liable to pay all money due under this agreement. We do not provide credit. All function accounts must be paid with a Credit Card, Cash or Bank cheque at least 3 days after the date of the function or to the next closest working day.

FINAL NUMBERS

The final numbers are to be confirmed at or before 12 midday at least 7 working days prior to the event. This will be the guaranteed number. Increase up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number attending, whichever is greater.

CANCELLATIONS

In the event of a cancellation the following terms will apply:

- 1.All Cancellations must be in writing.
- 2.For functions of 100 guests or more, if the function is cancelled more than 3months from the function date the deposit will be refunded in full.
- 3.For functions of 100 guests or more, if the function is cancelled less than 3months from the booked date, the deposit will only be refunded if the function room is resold for a function of a similar size.
- 4.For functions of 100 guests or less, if the function is cancelled more than 1 month from the booked date, the deposit will be refunded in full.
- 5.For functions of 100 guests or less, if the function is cancelled less than 1month from the booked date the deposit will only be refunded if the function room is resold for a function of a similar size.
- 6.For functions cancelled 10 working days or less before the function date, the cancellation fee will be equal to 50% of the total estimated value of the function.

EQUIPMENT HIRE CHARGES

Charges apply for all special equipment or facilities provided for each function - please discuss costs and needs with our Functions & Events Coordinator

MENU & BEVERAGES

Every possible effort is made to maintain prices, but these are subject to change at the discretion of Management of the Euston Club Resort to allow for market cost variations.

ADDITIONAL MEALS

For musicians, video technicians and photographers are provided at your cost.

CONSUMPTION OF OUTSIDE FOOD & BEVERAGE

Function organizers are not permitted to supply their own food or beverages due to Club policy, unless prior arrangements have been made.

FIRE & SAFETY

- 1.All indoor areas are non smoking
- 2.Exit doors must be free of blockages, such as display stands and screens.
- 3.Exit doors must not be locked, and exit signs must be clearly visible.
- 4.Highly Flammable materials are not permitted.
- 5.The use of open flames, heaters, lamps, candles (except floating candles) etc are not permitted. Smoke machines are not permitted.

EQUIPMENT DELIVERY & PICKUP

The club must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff are available.

RESPONSIBILITY (CLIENTS)

- 1.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 in another part of the club.
 - 2.General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
 - 3.The client is responsible to conduct the function in an orderly manner and in full compliance with the rules and house policy of the Club, Management and all applicable laws.
 - 4.Confetti, rice or sultana's are not permitted in the function room or restaurant areas.
 - 5.Children are not permitted outside the function area. The only exception is when they use the Children's play area and they are supervised by an adult at all times.
- In accordance with licensing laws, all guests who reside within 25km of the club must be members of the Euston Club.

Initials

RESPONSIBILITY (CLUB)

1. The club will take all necessary care but will not accept responsibility for damage or loss of any clients property in the club before, during or after a function.
2. We reserve the right to intervene if a functions activities are considered illegal, noisy or offensive.
- 3.The club reserves the right to refuse the service of alcohol to any guests it considers to be under age or intoxicated or behaving in an offensive manner.

PRIVACY

As the host of the event, will you consent to the photographing of your event for the perusal of in house advertising, via the website, function packages, advertisements, social media etc. If you do not consent, please make it known to the Functions & Events Coordinator upon the time of booking.

I CONSENT:

Name:

Signature:Date:

Please Note: In house photographs will not be used until official photographs have been released.

Please read the above agreement carefully, sign and return to the Euston Club Resort as soon as possible.

Fax: 03 50 264 463

Post: PO Box 36 Euston NSW 2737

I have read and accept the conditions stated in the agreement.

Signed for and on behalf of the client

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

Signed for and on behalf of the Euston Club

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

Office Use Only :

Received and processed by:

Deposit \$:

Date:

Chq #:

Receipt #:

Balance of payment due:



**EUSTON CLUB
RESORT**

ACCOMMODATION

Euston Club Cabin Park



We have 13 cabins in total, which are all fully self contained with all linen supplied at no extra charge. They all include ensuite, flat screen TV, cooking appliances and utensils for your convenience. Upon Check in, accounts must be paid in full. If a Cabin key is lost or damaged a replacement fee of \$200.00 will be charged. Cabin keys can be placed in the KEY RETURN BOX just past the main boom gate on departure.



Each cabin has provision for 2 x Vehicles or 1x Vehicle & 1x Boat/Trailer ONLY. No large work trucks over 2.5 tonnes are permitted in the resort complex. Heavy Vehicle parking is located on the riverside reserve in front of the club. Visitors or extra vehicles may park in the club car park. No pets are allowed within the complex.

For more details please see Club Reception or visit our website.

Euston Club Resort

2-28 Nixon St, Euston NSW 2737
03 5026 4244
accommodation@eustonclub.com.au
www.EustonClub.com.au

CABINS AVAILABLE	GUESTS PER CABIN						
	1 or 2	3	4	5	6	7	8
Standard 2B, 1E (Cabins 1- 6) - 1x Double Bed & 1x Bunk Bed (90x187cm)	\$110	\$125	\$140	-	-	-	-
Deluxe 3B, 1E (Cabins 7- 8) - 2x Double Beds & 1x Bunk Bed	\$125	\$140	\$155	\$170	\$185	-	-
Deluxe 2B, 2E (Cabin 9) - 2x King Beds or 4x Single Beds or 1x King Bed & 2x Single Beds	\$135	\$150	\$165	-	-	-	-
Premium 2B, 2E (Cabin 10) - 1x King Bed & 3x Bunk Beds	\$190	\$205	\$220	\$235	\$250	\$265	\$280
Deluxe 2B, 1E (Cabins 11-13) - 1x Queen Bed & 2x Bunk Beds	\$125	\$140	\$155	\$170	\$185	-	-

*Prices current as from July 1st 2019—June 30th 2020





**EUSTON CLUB
RESORT**

ACCOMMODATION

Euston Club Motel



Offering 4 Star Accommodation the Euston Club Motel is situated only metres from the Murray River and perfectly suited when looking for Robinvale accommodation or Euston accommodation. The Euston Club Motel offers modern, stylish quality rooms, including **Standard, Interconnecting** and **Access Rooms**. The **Deluxe, Executive** and **King Spa** rooms overlook the beautiful scenic Murray River and landscape. **Foxtel and Free Wifi** are available at our Motel.



Your stay with us will be a relaxing, peaceful and pleasant experience. During your stay, you'll receive access to all facilities of the Euston Club; only a short stroll from your accommodation.

We also a wonderful and complimentary river frontage BBQ area where visitors can enjoy a relaxing time and experience the serenity of the Murray River.

Interconnect Rooms — 2-3 & 4-5 = **\$230.00**
Cot Hire = \$10.00

All rooms have a Kettle & Toaster
Rooms 17, 18 & 19 can split into two single beds.
No pets are allowed within the complex.

For more details including bedding configuration please see Club Reception or visit our website below.

Euston Club Resort
2-28 Nixon St, Euston NSW 2737
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accommodation@eustonclub.com.au
www.EustonClub.com.au

ROOMS AVAILABLE	ROOM CONFIGURATIONS		
	Single/ Twin Share	Triple Share	Quad Share
Rooms 1 to 6 & Room 15	\$130	\$150	\$170
Rooms 7-14	\$140	\$160	\$180
Rooms 17-22 (King)	\$150	N/A	N/A
Room 16— (King Bed with Spa)	\$160	N/A	N/A

*Prices current as from July 1st 2019—June 30th 2020



Euston Club Resort
Functions & Events Coordinator

Krystl Brown
functions@eustonclub.com.au
03 5026 4244

