Geebung RSL Club Cnr Newman Rd & Collings St Geebung 3265 3711 www.geebungrsl.com.au info@geebungrsl.com.au



Functions

Functions

No matter what your occasion, be it a business conference, birthday, anniversary or engagement we can help turn your function into a special event. Whether we are catering for as few as 10 or as many as 200, our experienced functions department will help take the hassle and stress out of your event.

If you're looking simply to hire a room for a few hours or require complete event management, we have the solution to fit both your needs and budget. Come and discuss your ideas with us and let us help you discover how simple planning a function can be.

With dedicated staff looking after your every need, preparation for your event will be effortless and on the day of your function you can be assured your guests will leave with lasting memories.

With three function rooms we can cater for the most individual of needs. And with facilities extending far beyond room hire, you can be rest assured that guests will appreciate your choice of location.

If you have any questions we encourage you to contact us and we will endeavour to assist. I look forward to discussing your function ideas with you soon,

Tina Bennett Functions Coordinator

Functions



Optional Extras

Table Decorations

Single helium balloon\$ 2.50Single metallic helium balloon\$ 2.50(Includes balloon, helium, coloured string and hire of weight)Linen charges apply when no catering is required

Equipment Hire

Data Projector with Screen	\$30.00
Whiteboard	\$25.00

Other decorations are available for hire. Please ask Tina our Function Coordinator for pricing.

Functions



Breakfast Menu

Plated Breakfast - Standard Scrambled eggs	\$17.50pp
Bacon, sausages, hash brown, cheesy tomatoes and croissant Chilled orange and apple juices	
Plated Breakfast - Standard with extras Scrambled eggs Bacon, sausages, hash brown, mushrooms and cheesy tomatoes Croissants, mini muffins, Danish pastries, toast with butter, jam and Tea and coffee with full cream, light and soy milks Chilled orange and apple juices	\$22.50pp honey
Optional extras available on request and availability PO/	4

Functions



Breakfast Menu

Continental Buffet Breakfast

\$18.50pp

Assorted cereals with milk (or soy milk) Croissants, mini muffins and Danish pastries Sliced seasonal fruit plates or fruit salad Natural and strawberry yoghurts Toast and raisin toast with butter, jams and honey Chilled orange, apple juice, tea and coffee

Hot Buffet Breakfast

Scrambled eggs, bacon, sausages, baked beans, mushrooms, hash browns and tomatoes Pancakes with maple syrup Croissants and Danish pastries Sliced seasonal fruit plates or fruit salad Toast and raisin bread with butter, jam and honey Yoghurt Chilled orange, apple juice, tea and coffee

\$24.50pp

Functions



Morning and Afternoon Tea

Includes Tea and Coffee

Quick Break A selection of chef's biscuits	\$ 5.50pp
Devonshire Break Freshly baked scones served with whipped cream and preserves	\$ 7.50pp
Executive Break Selection of chef's biscuits and slices	\$ 9.50pp
Deluxe Break Selection of Chef's cakes, Danish pastries and mini muffins	\$10.50pp
Platter of Seasonal Fruits Seasonal fruits display	\$ 4.50pp
Light Break A selection of cheese, biscuits and seasonal fruit	\$ 8.00pp
Warm Break Ham & cheese croissants	\$ 8.00pp
Jugs of Orange Juice	\$ 8.50

Functions



Morning and Afternoon Teas

Morning Tea Spread

\$16.50pp

Tea and coffee Plain or fruit scones with whipped cream and jam Ham and cheese croissants Chef's biscuits Seasonal fruit plate

High Tea Spread

Tea and coffee Finger sandwiches Scones with jam and whipped cream Assorted cakes and slices Petit fours (Savoury options available) \$19.95pp

Functions



Light Lunches

Closed Point Sandwiches An array of assorted fillings Tea & coffee	\$ 8.50pp
Closed Point Sandwich package An array of assorted fillings accompanied by a seasonal fruit platter, tea, coffee and orange juice	\$12.95pp
Gourmet Turkish Platter An array of toppings served on a Turkish loaf. Tea, coffee and orange juice	\$13.50pp

White, wholemeal, multigrain and gluten free breads available





Day Delegate Package

\$22.50

Morning Tea - select one

Freshly baked scones with double cream and club strawberry jam Selection of Danish pastries and croissants Selection of cakes and slices

Tea, coffee and juice

Lunch - includes

Sandwich platter Fresh fruit platter Cheese and biscuit

Tea, coffee and juice

Afternoon Tea

Chef's selection of biscuits

Functions



Available Lunch only

Plated Roast - Alternative Drop

Served with bread rolls and continuous tea and coffee

Choose two of the following Roast and Desserts

Roasts

- * Mustard Crusted Beef
- * Crispy Crackling Pork
- * Fresh Garden Thyme Roasted Chicken

All Roasts are served with roast potatoes, roast pumpkin, seasonal market vegetables and gravy

Desserts

- * Pavlova with fresh fruit salad and whipped cream
- * Apple crumble and warm vanilla custard
- * Chefs cheese cake with coulis and chantilly cream

Minimum of 30 people If less than 30 people

\$24.95pp \$26.95pp

Functions



Casual Lunch Buffets - minimum 20 people

Served with bread rolls and continuous tea and coffee

Cold Buffet

\$23.95pp

\$25.95pp

Selection of baked quiches, savoury muffins, cold deli meats and chicken platter with fresh salads (garden, potato and coleslaw), seasonal fruit platter and orange juice

Hot Buffet

Lasagne and your choice of one hot fork dish

- * Sweet & sour pork with fried rice
- * Beef burgundy with jasmine rice
- * Chicken and asparagus (cream based) with jasmine rice

Accompanied by coleslaw, garden salad, potato salad and orange juice

Functions



Buffet or plated roast dinner option

Crusty bread rolls

Choose either two soups or three chef's salads or one soup and two chef's salad

* Pumpkin soup, chicken & corn soup or potato and leek soup

* Salads - garden, potato, pasta or coleslaw

Choose two of the following roasts

* Roast beef, roasted chicken or crispy crackled pork Accompanied with roast potatoes, roast pumpkin, cauliflower gratin and steamed vegetable medley and gravy

Choose two of the following

- * Warm bread and butter pudding with vanilla custard
- * Pavlova with fresh fruit and whipped cream
- * Apple crumble with vanilla custard

Tea and coffee

Buffet

30 guests of more	\$32.50
Less than 30	\$34.95
Plated	
30 guests or more	\$34.50
Less than 30	\$36.95

Functions

Collings Buffet

\$38.95pp

Crusty bread rolls

Choose two of the following

- * Chicken a'la King
- * Mongolian Beef
- * Lasagne
- * Pork Ratatouille

Accompanied by cold meat platter - chicken pieces, shaved ham and salami Scented jasmine rice, crisp garden salad, potato salad and coleslaw

Assortment of gateaux's and cheesecakes

Tea and coffee

Functions



Newmans Buffet

\$45.95pp

Crusty bread rolls

Choose two of the following from each section

- * Chicken asparagus
- * Pork seeded mustard and bacon
- * Tandoori beef with sour cream

Choose one of the following

- * Roast pork with crackle and apple sauce
- * Roast beef with seeded mustard

Accompanied by cold meat platter - chicken pieces, shaved ham and salami Scented jasmine rice, crisp garden salad, potato salad, caesar salad and coleslaw Potato gratin and steamed market vegetables

Assortment of gateaux's and cheesecakes. Includes seasonal fruits

Tea and coffee

Functions



Gourmet Buffet

\$59.95pp

Crusty bread rolls

Choose two of the following

- * Moroccan chicken
- * Beef madras with papadams
- * Sticky pork ribs

Accompanied by cold meat platter - chicken pieces, shaved ham and salami Crusty bread roll Scented jasmine rice, crisp garden salad, potato salad, caesar salad and coleslaw Potato gratin and steamed market vegetables Cold oysters and Ocean King prawns

Assortment of gateaux's and Chefs cheesecakes. Includes seasonal fruits.

Tea and coffee

Functions



Collings Dinner Plated - Alternate drop

Two course	\$ 32.95pp
Three course	\$ 37.95pp

Served with bread rolls and continuous tea and coffee

Choose two options from each course

Banquet Entrees

- * Pumpkin soup served with garlic and herb croutons and cream swirl
- * Thai beef and noodle salad with namjin sauce
- * Satay coated chicken skewers with scented rice and asian slaw
- * Tortellini in a bacon and mushroom cream sauce with shaved parmesan cheese

Banquet Mains

- * Chicken breast stuffed with camembert cheese, sundried tomatoes, spinach with hollandaise sauce
- * Pork cutlet with seeded mustard and bacon cream sauce
- * Barramundi fillet on a bed of wilted spinach with a buerre blanc sauce
- * 250g rib fillet with mushroom and thyme ragout

All mains served with seasonal vegetables and Chefs potatoes

Banquet Desserts

- * Profiteroles with chocolate ganache and toffee shards
- * Tiramisu vanilla sponge layered between soft coffee infused mousse topped with a gentle marscapone
- * Apple Pie tender and juicy apple pieces encased in a sweet crust pastry base, lattice top, vanilla anglaise
- * Baked cheesecake with mixed berry compote

All desserts served with chantilly cream

Functions



Newmans Plated Deluxe - Alternate drop

Two course \$42.95 Three course \$47.95

Served with bread rolls and continuous tea and coffee

Choose two options from each course

Banquet Entrees

- * Pumpkin soup served with garlic and herb croutons and cream swirl
- * Old fashioned prawn cocktail on a chiftonade lettuce and cocktail sauce
- * Thai beef and noodle salad with namjim sauce
- * Tortellini in a bacon and mushroom cream sauce and shaved parmesan cheese

Banquet Mains

- * Lemon pepper salmon fillets on a potato puree , steamed asian vegetables with sweet chilli soy sauce
- * Tender eye fillet on potato gratin, with baby carrots, broccollini and red wine jus
- * Tender braised lamb shanks with rich chunky napoli and basil sauce on a bed of garlic mash and seasonal vegetables
- * Chicken kiev pocketed with a garlic and herb butter served with lotus potato, buttered asparagus and sweet potato chips drizzled with bernaise sauce

Banquet Desserts

- * Death by chocolate Warm chocolate fudge brownie, drizzled with chocolate ganache and served with whipped cream
- * Summertime Individual pavlova with summer fruits and chantilly cream with passionfruit coulis
- * Splice of life Tangy keylime pie with meringue whip and fresh strawberries
- * Neapolitan selection trio of Profiteroles with vanilla anglaise, chantilly cream and almond biscuit

Functions



Canapes

Choice of 6 types

Party pies (mixture) Mini sausage rolls Mini quiche variety (mixture) Mini spring rolls Vegetable samosa Grilled meatballs Ricotta triangles Mini pasties Prawn cones Money bags - vegetable or prawn Won tons - chicken, vegetable or prawn

Stone cooked pizzas included in this cocktail package

2 hour package 3 hour package \$18.00 per person \$22.00 per person

Optional extras available on request and availability POA





Room Hire Policy

All function reservations are made in accordance with the following terms and conditions.

Room Hire Fees

Room	Newman's Lge Room	Newman's Small Room	Collings Room	Board Room
Capacity (Seated)	180	100	35	15
Weekdays	\$240 Catered function \$300 no catering	\$185 Catered function \$225 no catering	\$85 Catered function \$150 no catering	\$85
Friday, Saturday & Sunday	\$350 Catered function \$500 no catering	\$250 Catered function \$300 no catering	\$85 Catered function \$150 no catering	\$85 \$65 Half day

Deposit

Tentative bookings will be held for a period of two weeks only. Written notice with a deposit of room hire is required to confirm your booking. If the deposit is not received within 14 days of confirmation, the booking will be cancelled.

Functions



Room Hire Policy

Payment

Full payment is required four working days prior to your function unless otherwise arranged with the Manager.

Final Numbers

Seven days notice is required to allow our Chef time to cater for your function requirements. Once final guest numbers have been confirmed you will be charged according to that number. Should you require special dietary meals for your function please notify the Function Coordinator. The kitchen requires 72 hours notice for all dietary requests.

Cancellations

- Notice of three months prior to function full refund of deposit
- Notice of two months prior to function 75% refund of deposit
- In all other cases, no refund will be given

Children's Meals

• Guests 12 years and over are considered adults for catering purposes and will therefore be charged at adult rates. Children under 12 years are charged at half ($\frac{1}{2}$) the adult rate or alternatively can order from the kids menu.

Catering

Licensing restrictions and Club Policy prohibit food or beverages being brought on to club premises with the exception of celebration cakes. If you would like our Pastry Chef to cut and serve your cake as a dessert with whipped cream and fruit coulis a charge of \$2.75 per person will apply.

Prices

All prices in this booklet include GST and are subject to change without notice. A 20% surcharge applies to all public holiday functions.

Function Hours

- Sunday to Thursday 9am until 10.30pm
- Friday & Saturday 9am until midnight

All functions are to finish half an hour prior to closing time.

Functions



Room Hire Policy

21st Birthday Parties

A bond of \$250.00 will be required for 21st birthday parties. Any damage sustained, other than a few broken glasses, will be assessed and deducted from the bond. If the damage exceeds the value of the bond then the difference will be charged to the party at a later date. If no damage occurs, this bond will be refunded.

Additional costs for security will be required for 21st birthday parties. A security guard will be provided by the Club at a cost of \$35 per hour (minimum of 4 hours) and will be charged to your account.

Bond

A bond may be required at the discretion of the Manager. Any damage sustained other than a few broken glasses will be assessed and deducted from the bond money or charged to the party at a later date.

Cleaning Fee

A \$50 cleaning fee may be charged at the discretion of the Manager. Confetti is not permitted in any area of the Club.

Guests

Under Licensing Regulations, guests attending a function held by a private party are not required to sign the visitor's register and must remain within the function area at all times. Guests are subject to further scrutiny if entering other areas of the Club and must sign-in if intending to do so. As Host of a private function, you are responsible for your guests.

Minors on Licensed Premises

Persons under the age of 18 years must remain in the company of their parent or legal guardian at all times whilst on Club premises. While children are welcome at your function, it is an offence for minors to approach or obtain service from a bar.

Conduct

Please be aware that the Club enforces the Responsible Service of Alcohol. The Club reserves the right to expel or reject any function guest who displays unreasonable or inappropriate behaviour.

Personal Property

The Club prides itself on care of their guests and guest's belongings, however, it cannot accept responsibility for damage or loss of items left in function rooms before, during, or after the event.

Declaration

I have read and understand the Function Room Hire Policy

Name

Signature

Date

