

Wedding Packages



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



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Venue Hire

On behalf of our team at the Geebung RSL we would like to congratulate you both on your engagement and thank you for considering us as your preferred wedding venue for your special occasion.

We have the people, service and eye for detail to ensure you have one of the most memorable days of your life.

Whether it's an intimate setting for 40 or a grand family affair, simply come and discuss your needs with us and let us take the stress out of planning your wedding reception. Our aim is to tailor a function to your needs and budget with a range of menus, decorating packages and facilities to meet your individual requirements.

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

With two function rooms, we have the ability to cater for the most individual of needs.

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

Tina Bennett Functions Coordinator 3265 3711 Functions@geebungrsl.com.au





Equipment Hire

Data Projector with Screen - \$30 Whiteboard - \$25.00

Table Decorations

Single helium balloon - \$2.50 Single metallic helium balloon - \$2.50 (Includes balloon, helium, coloured string and hire of weight)

Additional Decorations

A range of decorations are available for hire including centrepieces, chair covers with colour coordinated sash, bridal table lights, and wishing wells.

Please contact our function coordinator for pricing. Assistance with other services including DJ, celebrant, bridal cakes and photography is available if required.





Buffet One

Minimum 30 guests \$42.95 per guest

Chefs selection of hot savouries on arrival (2 platters per 50 guests)

Main course buffet

Hot Dishes:

Select 2 of the following roasts

Succulent mustard crusted roast beef Roast pork with crispy crackling Honey glazed ham Seasonal vegetable medley Chefs potato dish of the day Selection of savoury dinner rolls and ciabatta loaves

Cold Dishes: Cold meat platter consisting of roasted chicken pieces and deli meats (ham and salami) Chefs selection of four salads Served with appropriate condiments and dressing

Desserts: Continental gateaux's, cheesecakes and pastries

Tea, coffee and after dinner chocolate





Buffet Two

Minimum 30 guests \$49.95 per guest

Chefs selection of hot savouries on arrival (2 platters per 50 guests)

Main course buffet

Hot Dishes: **Select 2 of the following roasts** Garlic and rosemary roasted lamb Hot crackling pork Mustard crusted sirloin **Select 2 of the following hot fork dishes** Beef burgundy Satay chicken Pork with mustard, bacon and shallot cream sauce

Cold & Hot Dishes:

Cold meat platter consisting of roasted chicken pieces, deli meats (ham and salami) Basket of crusty bread rolls Potato au gratin, steamed jasmine rice and medley of seasonal vegetables Fresh salads including crispy caesar, tossed green salad, potato salad and coleslaw Sumptuous array of condiments

Chef's Patisserie's Dessert Buffet: Gateaux Selection Cheesecake and pastries Pavlova Fresh tropical fruit platter Cheese platter Tea, coffee and after dinner chocolate





Seafood chowder

Buffet Three

Minimum 30 guests \$57.95 per guest

Chefs selection of hot savouries on arrival (2 platters per 50 guests)

Main course buffet Hot Dishes: Select 2 of the following roasts Garlic and rosemary roasted lamb Hot crackling pork Mustard crusted sirloin Select 2 of the following hot fork dishes Sweet n sour pork, Chicken A'la king Beef stronganoff Lamb goulash Select 2 of the following seafood dishes Tempura battered reef fish with tartare sauce Ice prawn bowls

Cold & Hot Dishes: Cold meat platter consisting of roasted chicken pieces, deli meats (ham and salami) Basket of crusty bread rolls Potato au gratin, steamed jasmine rice and medley of seasonal vegetables Fresh salads including crispy caesar, tossed green salad, potato salad and coleslaw Sumptuous array of condiments

Chef's Patisserie's Dessert Buffet: Gateaux Selection Cheesecake and pastries Pavlova Fresh tropical fruit platter Cheese platter Tea, coffee and after dinner chocolate Geebung RSL Club





Plated Menu One

Minimum 30 guests 2 Course \$39.95 per guest 3 Course \$46.95 per guest

Entree - select two

- * Chargrill vegetable and haloumi stack with maple syrup and balsamic vinegar dressing
- * Seared prawns with Vietnamese noodle salad and lime and corriander sauce
- * Peri Peri chicken kebabs on a bed of avocado and cherry tomato salsa, drizzled with lime yoghurt
- * Salt and pepper squid with pickled pineapple and vegetable salad and a sweet and sour sauce

Mains - select two

- *Barramundi fillet oven baked with a lemon and herb crust, served with a spicy tomato and onion compote
- *250g prime rib fillet with a zingara sauce consisting of sauteed capsicum, onion, sundried tomato and napolitana sauce
- * Chicken breast pocketed with a mushroom puree and wrapped in a puff pastry ribbon
- * Macadamia nut crusted pork cutlet with steamed asparagus spears and maple syrup jus

Served with seasonal vegetables and Chefs potato

Dessert - select two

- * Apple and rhubarb crumble tart, served with an apple and mint relish
- * Trio of chocolate layered mousse and a chocolate ganache and sponge biscuit
- * Lemon curd tart topped with meringue and served with a citrus compote
- * Individual pavlova with fresh seasonal fruits and a passion fruit coulis





Plated Menu Two

Minimum 30 guests 2 course \$47.95 per guest 3 course \$52.95 per guest

Entree - select two

- * Antipasto plate prosciuto, salami, Danish fetta cheese, olives, sun dried tomatoes, grilled capsicum, eggplant, zucchini and melba toast
- * Seafood selection 3 oysters with wasabi mayonnaise, ocean prawns and smoked salmon roulade with lemon wedges and seafood sauce
- * Onion and goats cheese tart with rocket and cherry tomato salad and candied walnuts
- * Beef skewers marinated with chimichurri sauce served on a bed of jasmine rice and garnished with coriander sprigs

Mains - select two

- * Chicken breast pocketed with spicy chorizo sausage, fire roasted red peppers and mozzarella cheese. Served with sweet potato rosti, asparagus, baby carrots with a chunky Mediterranean sauce
- * Grilled Tasmania salmon fillet on a cherry tomato and turtle bean salad with a oriental and coriander dressing
- * Tender eye fillet on a bed of rustic chips with wilted spinach and topped with creamy garlic prawns
- * Herb and parmesan crumbed lamb rump on a bed of caramelised leek, mashed potato, blistered cherry tomatoes and broccolini, served with a red wine and rosemary jus

Dessert - select two

- * Warm chocolate fondant pudding with chocolate and praline mousse and caramel cream on a hazelnut sponge with whipped cream and berry compote
- * Sticky date pudding served with a butterscotch sauce with vanilla anglais double cream
- * White chocolate and bailey charlotte rich bailey and coffee cream brulee centre served with chantilly cream and fresh macerated strawberries
- * Baked berry cheesecake creamy New York baked cheesecake topped with mixed berries and vanilla mascarpone cream.





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 Sml Room	The Collings Room
Capacity (Seated)	180	100	30
Weekdays	\$240.00	\$185.00	\$85.00
Friday, Saturday and Sunday	\$350.00	\$250.00	\$85.00

Deposit

Tentative bookings will be held for a period of two weeks only. Written notice with a deposit of \$300 is required to confirm your booking. If the deposit is not received within 14 days of confirmation, the booking will be cancelled.

Payment

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

Pricing

Prices are subject to change, however we will honour prices quoted if your wedding reception has been pre booked.

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 meals please notify the Function Coordinator prior to the function. The kitchen require 48 hours notice for all dietary requests.





Hire Policy

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

- Kids menu is available for children under 12 years
- 12 years and over full price of chosen menu

Catering

Licensing restrictions and Club Policy prohibit food or beverages being brought on to club premises with the exception of celebration cakes.

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 11.00pm
- Friday & Saturday 9am until midnight

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

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 \$100 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.





Hire Policy

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

