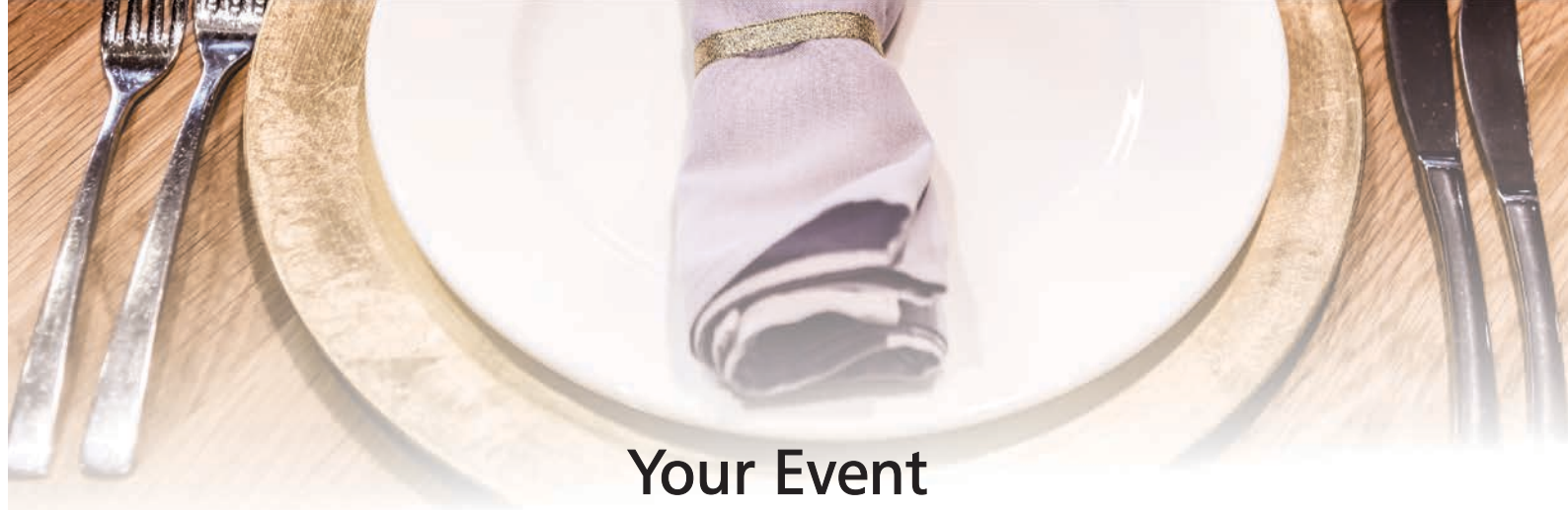




Events

Geebung RSL



Your Event

Thank you for considering Geebung RSL for your next event.

Geebung RSL offers a range of packages to cater for any function or event. Whether it be a conference, sit down dinner, cocktail event, wedding reception or a celebration, our experienced functions department will take the hassle and stress out of organising your event.

With three function rooms available, our Function Manager and professional events team can cater for all your needs with room set up, theming and decorations.

To discuss your event further please contact our Function Manager Tina,
tina@geebungrsl.com.au or phone 3265 3711

Your Room

LARGE NEWMAN ROOM is our premier function room which is ideal for both corporate & social events. The room includes a full bar, stage, large wooden dance floor, ladies & gents facilities & outdoor balcony. The room is suitable for up to 200 guests for a seated or cocktail event.

SMALL NEWMAN ROOM includes a stage, large wooden dance floor, ladies & gents facilities & outdoor balcony. The bar is located just outside the function room. The room is suitable for up to 90 guests for a seated event & 100 guests for a cocktail event.

COLLINGS ROOM is perfect for intimate celebrations & small training sessions. The room is suitable for 30 guests seated.



Your Room

Room	Room layout capacity			Room hire fee			
	Seated	Cocktail	Classroom	Weekdays w/ catering	Weekdays w/ no catering	Fri, Sat, Sun w/ catering	Fri, Sat, Sun w/ no catering
Large Newman	200	200	65	\$240	\$300	\$350	\$500
Small Newman	90	100	50	\$185	\$225	\$250	\$300
Collings	30	35		\$85	\$150	\$85	\$150
Board Room	15			\$85	\$85	\$85	\$85

* with no catering refers to hire of room only.

Inclusive with room hire:

- Chilled water
- Tea and coffee station
- Free WiFi internet to unlimited devices
- Crisp white table linen & skirting
- Black cocktail napkins
- Geebung RSL note pads
- Microphone & lectern
- All required staff
- Function room set out to your individual requirements
- Unlimited meetings and email /phone contact with our experienced Functions Manager

Extras:

- White board and markers \$25
- Data projector and screen \$25
- Coloured helium balloons \$2.50 each
- White or black chair covers \$2.50 per chair
- Royal blue, Navy, Red, Gold, White or Black Lycra chair sashes \$2.00 per each

We can provide a range of decorations and theming options upon request tailored to suit your budget



CANAPE BITES

Selection of 4 canapes \$19pp

Selection of 5 canapes \$23pp

(Allowing for 3 of each canape per person)

COLD BITES

Smoked salmon & pickled
cucumber tartlet

Chicken liver parfait, candied
orange celeriac, melba toast

Spiced chicken, spring onion
& parmesan tartlet

Mini goats cheese tartlet,
w/ caramelised onion

Grilled vegetable tartlet, olive mayo

Seared pepper beef, roasted onion,
cream cheese, truffle oil

HOT BITES

Chermoula chicken thigh skewers, sumac
mayo

Beef sesame skewers, nam pla dipping sauce

Prawn & coriander sesame toasts, sweet chilli

Pumpkin arancini, w/ provolone cheese

Baked ricotta pesto cakes, w/ roasted bell
pepper

BIG BITES

add \$10 walk & fork option (available in addition to canape package only)

Served in noodle boxes unless otherwise stated

Spiced chilli black bean pork belly, hokkien noodles, fried onion

Ginger beef stir fry, steamed rice & spring onion

Chicken & cashew nut curry, turmeric rice, coriander chutney

Wagyu beef sliders (2 mini per person served on platters)



MINGLE PLATTERS

Each platter is designed for ten (10) pax

DIP IT 65

Grilled Turkish bread, 3 X house made dips,
crudites

SANDWICH

Point 55

Deli sandwiches, wraps & rolls 75

SALT 70

Mini quiche, arancini, *gf* soya dipping,
parmesan aioli

SPICE 75

Spiced beef meatballs, lamb kofte's,
sriracha aioli

AUSSIE 75

Mini assorted gourmet pies beef & lamb,
beef sausage rolls, w/ tomato relish

WINGS 75

Oven baked Korean fried chicken (*gf*),
spiced rub wings (*gf*), sriracha maple

ASIAN 70

Spring rolls, vegetable samosa, w/ soya, lime
& ginger dipping sauce, sweet chilli sauce

GET SKEWERED 85

Sesame soya beef, chicken satay, sweet chilli
pork, w/ dipping sauces

NO MEAT FOR ME 75

Mushroom arancini, vegetable samosas,
tomato dipping sauce

SUSHI 100

Assorted mini maki rolls, 3 flavours w/ wasabi,
pickled ginger & soy sauce
(48 hours notice required)

NACHO USUAL SNACK 75

Corn chips, cheese sauce, sour cream,
refried beans, guacamole, spring onions
jalapenos & tomato salsa

SWEET 90

Designer selection of mini profiteroles, double
choc brownie bites (*gf*), mini eclairs



BREAKFAST CHOICES

Minimum 30 Guests

All breakfasts are served with freshly brewed coffee & a selection of teas

STAND UP BREAKFAST 25 PP

COLD

Selection of chilled juices

Pastry selection of mini muffins & Danish pastries

House baked granola

Seasonal fruit kebabs w/ organic yoghurt

Selection of fruit yoghurt & fresh cut fruit

HOT

Mini ham & cheese croissants, seeded mustard butter

Baked eggs cooked in basil tomato sauce

Bacon & fried egg mini burger, tomato relish

CONTINENTAL BREAKFAST 22PP

Selection of chilled juices

Selection of cereals, dried fruits, bircher muesli, full & low fat milk

Platter of sliced seasonal fruit w/ organic yoghurt

Baker's pastry basket of muffins, croissants & Danish pastries

Banana bread w/ maple butter

Sliced white, grain & wholemeal

Selection of jams, honey & butter

BUFFET BREAKFAST 27PP

Full selection of continental breakfast plus hot selection

Scrambled or fried eggs

Grilled rashers of country bacon

Pork & parsley sausages

Grilled tomato brushed w/ pesto oil

Sauteed button mushrooms

Hash browns

A close-up photograph of a plate of Eggs Benedict. The dish consists of a poached egg on top of a slice of ham, which is placed on a toasted English muffin. A thick, creamy hollandaise sauce is poured over the egg and ham, and garnished with fresh green herbs. Another portion of the dish is visible in the background on the same plate.

BREAKFAST CHOICES

Minimum 30 Guests

All breakfasts are served w/ coffee & a selection of teas

PLATED BREAKFAST 25PP

Table buffet with

Selection of chilled juices

Platter of sliced seasonal fruit w/ yoghurt & honey

Baker's pastry basket of muffins, croissants & Danish pastries

Plus choose 1 hot plated item -

Scrambled, fried or poached eggs w/ grilled tomato, button mushrooms, pork & parsley sausages, hash browns on Turkish

Eggs benedict, poached eggs on English muffins, grilled ham, hollandaise sauce, grilled tomato & hash browns
(change ham to smoked salmon add \$4)

Spanish frittata, grilled chorizo, olives, red onion & potato, romesco sauce & toasted Turkish



REFRESH BREAKS

Morning & afternoon refresh breaks served with
Freshly brewed premium coffee, selection of traditional & herbal teas, hot chocolate

*To accompany your coffee & tea please select **one of the following 10pp***

House baked cookies

Freshly baked bacon & egg tarts

Assorted muffins

Aussie lamingtons

Home-made fruit & plain scones w/chantilly cream & jam

Seasonal fruit platters, organic yoghurt & honey (*gf*)

Assorted mini quiche, w/ tomato relish

Vegetable spring rolls, vegetable samosa w/ soya ginger dipping sauce

Add an extra item 3pp



DAY DELEGATE PACKAGE

Full day from 36pp | Half day from 29pp

ON ARRIVAL

Freshly brewed coffee & a selection of teas

REFRESH

Freshly brewed coffee & a selection of teas w/ choice of 1 Refresh Break item

LUNCH

Select one of the following gourmet lunch options.
Served w/ freshly brewed coffee & a selection of teas

Option 1

WORKING LUNCH

Assorted deli sandwiches & freshly baked quiche platters, garden salad w/ house dressing

Option 2

PLATED LUNCH

Choose from our specially designed set luncheon menu served in your room or in Element our A la Carte Restaurant with a dessert of the day

REFRESH

Freshly brewed coffee & a selection of teas w/ 1 Refresh Break item

DAILY CONFERENCE LUNCHES

Minimum 30 Guests (less than this becomes Chef's choice)
Continuous self service coffee & tea

To ensure the highest quality produce, items may vary due to seasonal changes



BUFFET MENUS

BUFFET ONE 42PP

Minimum 30 guests

Bakers selection of freshly baked rolls,
unsalted butter

COLD SELECTION

Continental potato salad, bacon, gherkins
& pickled onion

Garden greens w/ balsamic dressing

Caesar salad w/ bacon, garlic croutes &
parmesan dressing

HOT SELECTION

Choice of one of the following
(Roast beef, seeded mustard gravy,
Yorkshire puddings / Roast pork, crackling,
apple sauce, cinnamon gravy / Roast lamb,
mint sauce) assorted condiments

Rosemary roasted potatoes

Honey baked pumpkin

Steamed greens

DESSERTS

House trifle (port wine jelly, sponge, sugar
syrup, vanilla custard)

Apple pie

BUFFET TWO 40PP

Minimum 30 guests

Selection of grain & seed dinner rolls

COLD SELECTION

House made coleslaw

Chat potato salad w/ gherkins, egg, mayo &
shallots

Garden salad, mesclun leaves, tomatoes,
cucumber sprouts, feta & tomato dressing

HOT SELECTION

Chicken mojo verde skewers, red onion &
capsicum salsa

Pork & fennel sausages w/ herb lemon onions

Beef minute steaks, house made barbecue
sauce

Roasted potatoes, parmesan & rosemary

Carrots, wholegrain mustard butter, chives

Steamed corn on the cob, chipotle honey glaze

DESSERTS

Mini chocolate mousse, chocolate crumbs

Fresh fruit salad w/ mint syrup

Mini pavlova, berries, chantilly cream



BUFFET MENUS

BUFFET THREE 50PP

Minimum 30 guests

Selection of grain & seed dinner rolls

COLD SELECTION

Fresh garden salad w/ house dressing

Roasted chat potato salad w/ mustard, bacon, gherkins & dill

Greek salad w/ kalamata, capsicum & feta

Penne pasta, roasted vegetable salad, w/ house made rocket pesto

HOT SELECTION

Greek marinated chicken pieces w/ lemon, thyme & pepper

Herb crusted reef perch w/ lemon, caper & olive dressing (*gf,df*)

Spaghetti bolognese rustica, w/ parmesan

Roasted semolina potatoes

Mushroom risotto w/ parmesan & fried basil (*gf,v*)

Steamed greens, lemon olive oil

DESSERTS

Apple & cinnamon crumble w/ vanilla sauce

Passionfruit cheesecake

Fresh fruit salad w/ mint syrup & vanilla cream



BUFFET MENUS

BUFFET FOUR 60PP

Minimum 30 guests

Bakers basket w/ assorted bread rolls & unsalted butter

COLD SELECTION

Double smoked ham w/ seeded mustard & onion, pickles

House smoked chicken breast w/ melon & citrus
mayonnaise

Tomato & bocconcini salad w/ sweet basil & white
balsamic

Nicoise salad w/ tuna, beans, potatoes, olives,
w/ mayonnaise

Chef's potato salad w/ bacon & gherkins

Fresh garden leaf salad, french vinaigrette dressing

HOT SELECTION

Baked scotch fillet w/ onion jam, red wine sauce

Roasted pork loin, red cabbage & spiced apple sauce

Seared Atlantic salmon pieces, charred tomato & baby
capers, lemon butter sauce

Braised lamb, chickpea & tomato ragout

Turmeric basmati rice

Sauteed greens w/ feta & lemon

Potato gratin

DESSERTS

Chef's arrangement of mini cake slices &
tartlets

Honey & vanilla panna cotta w/ berry
compote

Fresh fruit salad w/ chantilly cream

Australian cheese board, walnuts & sour
dough fruit bread



PLATED MENUS

Minimum 30 guests

Appetiser, main & dessert \$62pp

Main & dessert \$50pp

Main only \$35pp

Add pre dinner Chef's choice of 2 canapes \$5pp

All meals served w/ bread roll & unsalted butter

APPETISERS

Choose one

Baked ricotta, cherry tomato & olive salad, salsa verde

Harissa lamb salad, chickpea feta, roasted capsicum,
pomegranate

Pancetta chicken tenders, cauliflower puree & blistered
tomato

Warm lentil & leek tart, grilled portobello, roasted aioli

Goats curd tart, semi dried tomatoes, balsamic reduction,
toasted pine nuts

VEGETARIAN MAIN OPTIONS

Roasted mushrooms, asparagus, tahini, roasted
capsicum, fried basil leaves (v)

Chargrilled eggplant, cherry tomato & mint
yoghurt (v)

Leek & seasonal vegetable risotto, smoked tomato &
truffle oil, parmesan (v)

MAINS

Choose two - alternate drop

Roasted chicken breast, potato roesti, broccolini,
cherry tomato confit & roasted garlic jus

Prosciutto wrapped chicken breast, creamed polenta,
mushrooms & marsala jus

Red wine braised beef cheek, root vegetables,
garlic mash, green beans

Slow roasted beef sirloin, red onion & bacon jam,
galette potatoes, broccolini, red wine jus

Spiced pork collar butt, sweet potato mash, smoked
corn salsa, asparagus, cumin jus

Baked lamb rump, white bean & herb ragout,
rosemary jus

Grilled barramundi, sweet potato roesti, asparagus,
chive lemon butter

Seared salmon, citrus risotto, cherry tomato confit,
baby spinach, sweet pea emulsion

Pan seared catch of the day, mash, snow peas,
leek hay & parsley citrus butter



PLATED MENUS

DESSERT Choose one

Individual baked berry cheesecake, raspberry coulis, vanilla bean ice cream

Baked chocolate tart, ganache, chocolate gelato

Salted caramel & macadamia nut tart, chocolate sauce

Individual pavlova, fresh seasonal fruit, vanilla creme

Lemon curd tart, fresh berries, creme fraiche gelato

Warm sticky date pudding, salted caramel & vanilla bean ice cream

Honey yoghurt & vanilla bean panna cotta, nut biscotti, berry compote

Chef's tasting plate, a selection of 3 mini desserts



BORING BITS

Payment

Full payment is required seven (7) days prior to your function unless otherwise arranged with the Manager.

Final Numbers

Seven (7) days notice is required to allow our Chef time to cater for your function. Event charges will be based on final numbers given and changes after this date will be up to the discretion of the Functions Manager. Should you require special dietary meals for your function please notify the Function Coordinator. The kitchen requires 7 days 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 pricing and supervision

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 restaurant kids menu.

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.

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 Chef to cut and serve your cake as a dessert with whipped cream and fruit coulis a charge of \$4 per person will apply.

Quality of presented meals, buffets and or cocktail packages cannot be guaranteed if agreed times are not adhered to.

Prices

Prices quoted are subject to change particularly for bookings made for the following year. These changes are made at the discretion of management and we will notify you as soon as possible to advise of changes. All prices in this booklet include GST and are subject to change without notice. A 20% surcharge applies to all public holiday functions.



BORING BITS

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.

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 \$45 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.

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.



BORING BITS

Decorations

We can provide a range of decorations upon request tailored to your budget. Clients are welcome to provide their own decorations and entertainment however we ask that you discuss the details with us in the first instance to avoid any problems at the event.

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