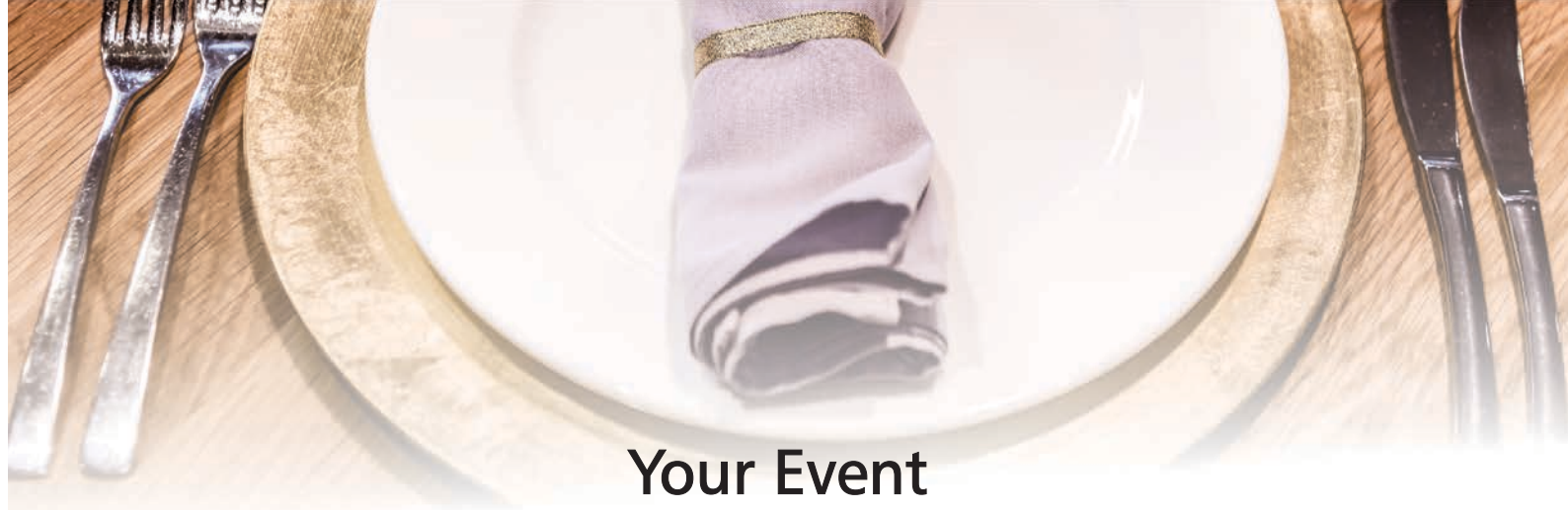




Events

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 Pia, functions@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



CANAPES

Choice of 2 cold, 2 hot & 1 box \$24pp

Choice of 3 cold, 3 hot & 1 box \$28pp

Choice of 3 cold, 3 hot & 2 box \$32pp

HOT SELECTION

Chipolata sausage on mini French roll with onion jam & smoky bbq sauce

Vegetarian spring rolls with sweet chilli soy dipping sauce (v)

Smoky barbeque meatballs with BBQ dipping sauce

Cocktail spinach & cheese triangles (v)

Mini peri-peri chicken burger slider

Minted lamb, pea & potato pie

Mini beef & cheddar cheese, & tomato burger slider

Satay chicken skewers

Salt & pepper squid

COLD SELECTION

Mini bruschetta of vine ripened tomatoes with balsamic glaze (v)

Seared pepper beef on toast with horseradish cream cocktail

Savory tartlette filled with a petite Greek salad (v)

Caprese Melba toasts with tomato, bocconcini & basil (v)

Mini blini with smoked salmon, caper tartare

BOX SELECTION

Beer battered fish & chips with tartare sauce

Chargrilled chicken caesar salad

Stir fry hokkien noodles with capsicum, carrots & Asian greens

Homemade spaghetti bolognaise

Butter chicken with fragrant Jasmine rice



MINGLE PLATTERS

Served with assorted sauces & garnishes

Please advise our Function Coordinator if you have any allergies or dietary requirements.

AUSSIE 80

20 mini assorted gourmet pies, 20 beef sausage rolls,
10 mini fish bites

ASIAN 80

25 cocktail samosa, 25 cocktail spring rolls,
15 satay chicken skewers

MEDITERRANEAN 80

20 party mini pizza, 20 BBQ meat balls,
20 arancini balls

SANDWICH 60

Chefs choice gourmet mixed 40 point mixed sandwiches

FRUIT PLATTER 65

Mixed seasonal fruit

SPICY POTATO WEDGES 45

crispy potato wedges with sour cream & sweet chilli sauce

CHEESE & CRACKERS 65

Aged camembert, blue cheese, tasty cheese, grapes,
dry fruits & assortment of crackers



BREAKFAST BUFFET

Minimum 30 Guests

\$25 per Guest

Selection of chilled juices

Selection of cereals, dried fruits, premium muesli

Full & low fat milk

Platter of sliced seasonal fruit with organic yogurt

Bakers pastry basket of muffins, croissants & Danish pastries

Sliced white, grain & wholemeal bread

Selection of jams, honey & butter

HOT

Crispy bacon

Pork & parsley sausages

Scrambled free range eggs

Grilled mushrooms

Golden hash browns

Roasted tomatoes toasted

Baked beans



PLATED BREAKFAST

Minimum 30 Guests

\$25 per Guest

For the table

Selection of chilled juices

Tea & coffee, full & low fat milk

Bakers pastry basket of muffins, croissants & Danish pastries

HOT

Crispy bacon

Pork & parsley sausages

Scrambled free range eggs

Grilled mushrooms

Golden hash browns

Roasted tomatoes toasted

Baked beans



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

Minimum 35 guests

Choice of 2 salads, 3 hot dishes, 2 sides \$38pp

Choice of 3 salads, 4 hot dishes, 3 sides \$45pp

Deluxe Package \$62pp

Each buffet includes

Bread rolls with butter

Cold meat platter consisting of Smoked leg ham off the bone with mustard pickles, roast turkey breast with cranberry sauce, sliced salami

Selection of cakes, gateaux & tarts with cream & fruit coulis

Freshly brewed coffee & selection of teas

SALADS

Traditional Greek salad

American slaw salad with aioli fresh

Seasonal mixed garden salad

Traditional caesar salad with bacon & croutons

Moroccan cous cous with peppermint sultana, apricot & roasted vegetables

Steamed chat potato salad with gherkins, shallot, Spanish onion & mayo

Pasta salad with semi dried tomatoes, spinach & roasted capsicum

HOT SELECTION

Braised beef cheeks with rich red wine sauce, shallots & pancetta

Herb crusted Barramundi with lemon, caper & olive dressing (gf, df)

Roast pork with red cabbage spiced apple compote & gravy

Madras beef curry with basmati rice & cucumber raita

Lamb Rogan Josh with steamed rice

Roasted pumpkin, ricotta & fresh spinach lasagna (v)

Chicken & prawn Singapore noodles

Rich beef ragu & bechamel lasagna

Chicken thigh fillets with capsicum, mushroom, onion & tomato ragout



SIDE DISHES

Baked baby potatoes, seasoned with rosemary & sea salt

Creamy baked potato with cheese & garlic cream

Steamed Jasmine rice

Buttered seasonal vegetables

Roasted seasonal vegetables

Deluxe Buffet also includes

Gourmet buffet bread selection

Medium King prawns with cocktail dressing & fresh lemon (3pp)

Sydney rock oysters (3pp)

Smoked salmon with traditional garnishes (3pp)

Premium Australian cheeses & fruits with lavosh & water crackers



BBQ BUFFET PACKAGE

Minimum 35 guests

Main & salads with freshly baked bread rolls with butter \$24pp

Freshly baked bread rolls

MAINS

Tender rump steak

Pork & fennel sausages

Grilled chicken breast

Sauteed onions

SALAD

Freshly mixed garden salad

Homestyle coleslaw

Pasta salad with honey mustard dressing

*Add Chefs choice of selection of cakes, gateaux & tarts with cream & fruit coulis
and freshly brewed coffee & selection of teas \$7.50pp*



CARVERY ROAST BUFFET

Minimum 35 guests

Choice of 2 Roasts \$25 per guest

Choice of 3 Roasts \$30 per guest

ROASTS

Mustard coated beef

Roast pork with red cabbage spiced apple compote

Rosemary & mustard roasted lamb

Herb marinated chicken on the bone

SIDES

Rosemary roasted potatoes

Honey roasted pumpkin

Seasonal greens with olive oil & sea salt

DESSERT

add \$5pp to include a dessert

One per person

Apple pie with custard

or

Profiteroles

or

Individual pavlova



PLATED MENU

Minimum 30 guests

Two course \$36pp
Three course \$42pp

Set menu - choice of two options, served alternatively.
Includes bread roll & butter, & freshly brewed tea & coffee

ENTREE

Choose two

Charred vegetable stack of eggplant, zucchini, sweet potato & capsicum on a polenta cake with sweet chilli & lime dressing (v)

Warm Thai beef salad with hokkien noodles, lemon grass, green & red capsicum, julienne carrots, snow peas, topped with fresh coriander & mint

Tandoori chicken skewers served with minted yogurt with garnish salad

Pumpkin & spinach ravioli in rich homemade tomato sugo

Beef & parmesan meatballs braised in fresh tomato with fresh basil & shaved perorino

Smoked salmon & asparagus tart with fresh garden salad

Pork belly salad with mix green, cucumber, cherry tomatoes & Spanish onions

MAINS

Choose two

Slowly braised beef cheeks with potato & garlic mash, baby carrots

Chicken supreme stuffed with feta & basil pesto wrapped in prosciutto served with broccolini & baby carrots on a sweet potato mash & white wine cream sauce

Atlantic salmon fillet served with roasted garlic skordalia, vine tomatoes & asparagus dill hollandaise

Slow roasted scotch fillet, fresh green beans & pizzaiola sauce & chat potatoes

Grilled Barramundi, potato rosti, broccolini, chive lemon butter

Greek style lamb shoulder braised with garlic & rosemary served with potato mash & green beans

Pork belly with apple & pear puree, green beans & sauteed potatoes & roasted apples

Pumpkin, ricotta & basil cannelloni in a rich tomato sauce (v)



PLATED MENU

DESSERT

Choose two

Lemon tart with cream & berry coulis

Baked New York cheesecake with cream & berry coulis

Homemade tiramisu with coffee cream & strawberries

Warm apple pie with custard & cream

Custard profiteroles with chocolate sauce

Individual pavlova with fresh fruits & cream



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 (½) 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 \$2.50 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