



CORPORATE EVENT

AT GEEBUNG RSL



JACQUE.SMITH@GEEBUNGRSL.COM.AU
GEEBUNGRSL.COM.AU



EVENTS

AT GEEBUNG RSL



YOUR EVENT

Thank you for considering Geebung RSL for your next corporate event.

Geebung RSL Offers a range of packages to cater for any celebration or event. Whether it be a conference, meeting, awards presentation or cocktail party, our experienced functions department will take the hassle and stress out of organizing your event.

Our Functions Manager and professional events team can cater for all your needs with room set up, theming and decorations.

CONTACT JACQUE TODAY

jacque.smith@geebungrsl.com.au
or PHONE 3265 3711



ROOM HIRE

SMALL NEWMAN'S ROOM

includes a stage, large wooden dance floor, ladies & gents facilities and outdoor balcony. The bar is located just outside the functions room. The room is suitable for up to 100 guests for a seated event & 150 guests for a cocktail event.

THE BOARD ROOM

is perfect for small business meetings. The room includes a large Board table with 15 chairs.



ROOM HIRE

NEWMAN'S ROOM

HALF DAY \$250

FULL DAY \$350

INCLUDES

Full Room & Table Set	Microphone & lectern
Tea & coffee station	Projector & screen
Chilled water on tables	Wi-Fi access
Linen	Music Input

BOARD ROOM

HALF DAY \$100

FULL DAY \$150

INCLUDES

Tea & coffee station	Projector & screen
Chilled water	Wi-Fi access

SMALL NEWMAN'S ROOM

HALF DAY \$200

FULL DAY \$300

INCLUDES

Minimal room set	Projector & screen
Tea & coffee station	Wi-Fi access
Chilled water station	Music input
Microphone & lectern	

EXTRAS

Lapton	\$25.00
White board & markers	\$10.00
Flip pad	\$15.00
Pens & notepads	\$3.00ea



CATERING

STAND UP BITES MENU

Served on individual plates.

Minimum 30 guests

SANDWICH BITES \$8.50pp

Chef's choice of gourmet 6 point sandwiches

HOT BITES \$14.50pp

Choice of six items

Sausage Rolls
Party Pies
Fish Bites
Spring Rolls
Vegetable Samosa

Arancini Balls
BBQ Chicken Wings
Chicken Skewers
Calamari Rings

HOT BITES \$9.50pp

Choice of four items

Sausage Rolls
Party Pies
Fish Bites
Spring Rolls
Vegetable Samosa

MIXED BITES \$16.50pp

Choice of four hot bite items and 4 point sandwiches

CAKE BITES \$4.00pp

Add cake slice with coulis and cream



CATERING

CANAPE BITES

Served on individual plates.

Minimum 30 guests

Two cold, two hot and one box selection	\$24.00pp
Three cold, three hot and one box selection	\$30.00pp
Three cold, three hot and two box selection	\$35.00pp

HOT SELECTION

Chipolata sausage on min French roll with onion jam and smoky BBQ sauce

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

Cocktail spinach and cheese triangles (v)

Mini peri-peri chicken burger slider

Mini beef and cheddar cheese, tomato burger slider

Satay chicken skewers

Crumbed prawn cutlet with lemon and tartare sauce

BOX SELECTION

Beer battered fish and chips with tartare sauce

Chargrilled chicken Caesar salad

Stir fry hokkien noodles with capsicum, carrots, Asian greens (v)

COLD SELECTION

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

Roasted pepper beef on toast with horseradish cream cocktail

Savory tartlets filled with a petite Greek salad

Caprese melba toast with tomato, bocconcini and basil (v)

Mini blini with smoked salmon, caper tartare



CATERING

MORNING & AFTERNOON TEA

Served on individual plates.

Minimum 25 guests

MORNING TEA

\$7.90pp

Tea and coffee station

Freshly baked scones served with
jam and cream

Sweet mini muffins

AFTERNOON TEA

\$9.90pp

Tea and coffee station

Freshly baked scones served with
jam and cream

Sweet mini muffins

Assorted quiches

FRUIT & YOGHURT BOWL

ADD \$4.50pp

Add freshly sliced fruit and honey yoghurt bowl



CATERING

PLATED CARVERY ROAST

Served as alternative drop
Minimum 30 guests
Bread roll & butter included

\$25pp

CHOICE OF 2 ROAST

Slowly roasted beef with mustard

Roast pork with red cabbage spiced
apple compote

Rosemary and mustard roasted lamb

Herb marinated chicken on bone

SIDES

Rosemary roasted potatoes

Honey roasted pumpkin

Green peas

Steamed carrots

DESSERTS

Additional \$6.50pp

Choice of two served as alternative drop

Apple pie with custard

Assorted profiteroles with fresh
coulis

Individual pavlova with vanilla
cream and fresh fruits



CATERING

BARBEQUE

Minimum 30 guests

Baker's selection of freshly baked rolls,
unsalted butter and gravy

\$28pp

MAINS

Herb marinated tender rump steak
cooked to perfection

Pork and fennel sausages

Grilled chicken breast or BBQ
chicken drumsticks

Sauteed onions

Buttered corn on the cob

SALAD SELECTION

Choice of two items

Served alternative drop in individual bowls

Freshly mix garden salad

Home style coleslaw

Chat potato salad with bacon, gherkins,
shallot, Spanish onion and mayo

Pesto pasta salad with semi dried
tomatoes, spinach and roasted capsicum

DESSERTS

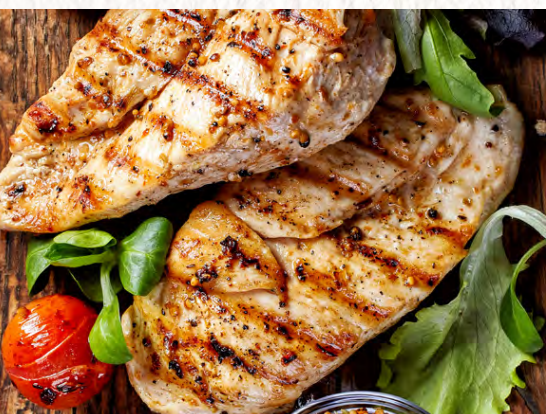
Additional \$6.50pp

Choice of two served as alternative drop

Apple pie with custard

Assorted profiteroles with fresh coulis

Individual pavlova with vanilla
cream and fresh fruits



CATERING

PLATED BREAKFAST

Minimum 30 guests

\$22pp

INCLUDES

Selection of chilled juices

Choice of sliced white, grain and wholemeal bread

Selection of jams, honey and butter

Tea and coffee station

Scrambled or fried eggs

Grilled rashers of country bacon

Pork and parsley sausages

Grilled tomatoes

Baked beans

Hash browns

Additional \$6.00pp

Individual Plate

Seasonal fruit salad with yoghurt and honey

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



PLANNING

GEEBUNG RSL ARE READY TO PLAN YOUR NEXT EVENT!

Below is a look at what you need to know before we get started.

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.

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.



PLANNING

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.

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.

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





CELEBRATE YOUR NEXT EVENT

WITH GEEBUNG RSL



CONTACT OUR FUNCTIONS SPECIALIST

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