



CELEBRATE

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 event.

Geebung RSL Offers a range of packages to cater for any celebration or event.

Whether it be a birthday celebration, anniversary, cocktail party, christening or awards presentation 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

LARGE NEWMAN'S ROOM

The room includes a full bar, stage, large wooden dance floor, ladies & gents facilities and outdoor balcony. The room is suitable for up to 150 guests for a seated or up to 200 for a cocktail event.

SMALL NEWMAN'S ROOM

Includes a stage, large wooden dance floor, ladies and 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 and 150 guests for a cocktail event.

THE HUB

Perfect for casual laid back functions. The room includes a full bar, small wooden dance floor, ladies and gents facilities. The Hub is suitable for 70 guests seated or 150 guests for a cocktail event.



ROOM HIRE

NEWMAN'S ROOM SIT DOWN EVENT

\$400

INCLUDES

Full Room & Table Set	Table Centrepiece
Tea & Coffee Station	Microphone & Lectern
Linen	Projector & Screen
Napkins	Wi-Fi Access
Wait Staff	Music Input

NEWMAN'S ROOM COCKTAIL EVENT

\$300

INCLUDES

Room Set	Microphone & Lectern
Tea & Coffee Station	Projector & Screen
Linen	Wi-Fi Access
Cocktail Napkins	Music Input
Wait Staff	

THE HUB

\$250

INCLUDES

Tea & Coffee Station	Wi-Fi Access
Microphone	Music Input
Projector & Screen	Use of Pool Tables

EXTRAS

Bar Staff (Min 2 Hours)	\$80.00
Bar Staff (Max 5 Hours)	\$180.00
Linen Napkins	\$2.50ea
Balloons (Bunch of 3)	\$7.00
Balloons (Bunch of 5)	\$12.00
Chair Covers with Sash (SELECTION OF COLOURS AVAILABLE)	\$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

Homemade spaghetti bolognaise

Butter chick with fragrant jasmine rice



CATERING

PLATED MENU

Two selections, served as alternative drop

Minimum 30 guests

Bread roll & butter included

\$38pp

**TWO COURSE
MENU**

\$45pp

**THREE COURSE
MENU**

ENTREE SELECTIONS

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

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

Tandoori chicken skewers served with minted yogurt with garnish salad

Pumpkin and spinach ravioli in rich homemade tomato sugo (v)

Beef and parmesan meatballs braised in fresh tomato with fresh basil and shaved pecorino

Smoked salmon and asparagus tart with fresh garden salad

Pork belly salad with mix greens, cucumber, cherry tomatoes and Spanish onions with house dressing



CATERING

PLATED MENU

MAIN SELECTIONS

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

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

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

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

Grilled barramundi, potato rosti, broccoli, chive lemon butter

Moroccan lamb rump with sweet potato, roasted medley vegetables, hummus and rosemary jus

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

Pumpkin, ricotta and basil cannelloni in a rich tomato sauce with fresh garden salad (v)

DESSERT SELECTIONS

Lemon tart with cream and berry coulis

Baked cheesecake with cream and berry coulis

Homemade tiramisu with coffee cream and strawberries

Warm apple pie with custard and cream

Custard profiteroles with chocolate sauce

Individual pavlova with fresh fruits and cream



CATERING

PLATED CAVARY ROAST

Two selections, served as alternative drop

Minimum 30 guests

Bread roll & butter included

\$30pp

**TWO COURSE
MENU**

\$35pp

**THREE COURSE
MENU**

ENTREE SELECTIONS

Pumpkin Soup

Chicken and Corn Soup

Sweet Potato and Coconut Soup

Potato and Leek Soup

MAINS SELECTION

Choice of two items

Slowly roasted beef with mustard

Roast pork

Rosemary and mustard roasted lamb

Herb marinated chicken on the bone

SIDES

Rosemary roasted potatoes

Honey roasted pumpkin

Green peas

Steamed carrots



CATERING

PLATED CAVERY ROAST

DESSERTS

Choice of two items

Apple crumble slice with custard

Carrot cake slice with cream

Red velvet slice with cream

Individual pavlova with vanilla cream
and fresh fruit

PREMIUM DESSERTS

Additional \$3.00pp

Choice of two served as alternative drop

Apple pie with vanilla custard

Lime swirl cheesecake

Sticky date pudding

Orange and almond cake
(GF & DF)



CATERING

BARBEQUE

Two selections, served as alternative drop

Minimum 30 guests

Bread roll & butter included

\$32pp

TWO COURSE MENU

\$37pp

THREE COURSE MENU

ENTREE SELECTIONS

Pumpkin Soup

Chicken and Corn Soup

Sweet Potato and Coconut Soup

Potato and Leek Soup

DESSERTS

Choice of two items

Apple crumble slice with custard

Carrot cake slice with cream

Red velvet slice with cream

Individual pavlova with vanilla cream
and fresh fruit

MAINS SELECTION

Herb marinated tender rump steak

Pork and fennel sausages

Grilled chicken breast or BBQ chicken drums

Sauteed onions

Buttered corn on the cob

Garden Salad

PREMIUM DESSERTS

Additional \$8.00pp

Choice of two items

Apple pie with vanilla custard

Lime swirl cheesecake

Sticky date pudding

Orange and almond cake (GF & DF)



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.

REWARD POINTS

Reward Points will not be given or accrued for private functions or events. This includes for room hire and food and beverage packages.

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.

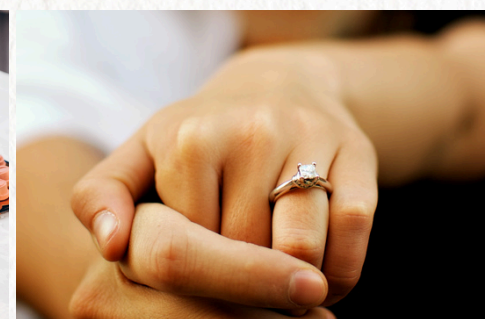
DECLARATION

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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