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# WEDDINGS

## AT GEEBUNG RSL

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# WEDDINGS

## AT GEEBUNG RSL



### YOUR EVENT

Congratulation on your upcoming Wedding. Thank you for considering Geebung RSL.

Our experienced functions department will take the hassle and stress out of organizing your special day!

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

Our Functions Manager cannot wait to start planning your event!

### CONTACT JACQUE TODAY

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[jacque.smith@geebungrsl.com.au](mailto:jacque.smith@geebungrsl.com.au)  
or PHONE 3265 3711





# ROOM HIRE

## 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.

### FULL DAY HIRE \$700

#### INCLUDES

Room Set

Wishing Well

Full Table Settings

Tea & Coffee Station

Black or White Linen

Microphone & Lectern

Napkins

Projector & Screen

Bridal Table Skirted & Sashed

Wi-Fi Access

Cake Table Skirted

Music Input

Chair Covers & Sashes  
(Selection of Colours Available)





# 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

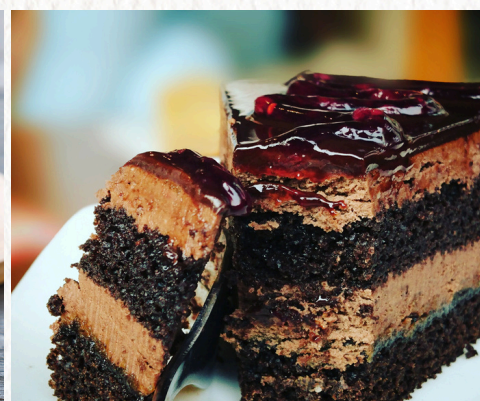
**\$16.50pp**

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	<b>\$24.00pp</b>
Three cold, three hot and one box selection	<b>\$30.00pp</b>
Three cold, three hot and two box selection	<b>\$35.00pp</b>

### 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

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

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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

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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 CAVERY 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





# 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





# PLANNING

## GEEBUNG RSL ARE READY TO PLAN YOUR WEDDING!

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

### PAYMENT

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

### FINAL NUMBERS

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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

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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

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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

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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

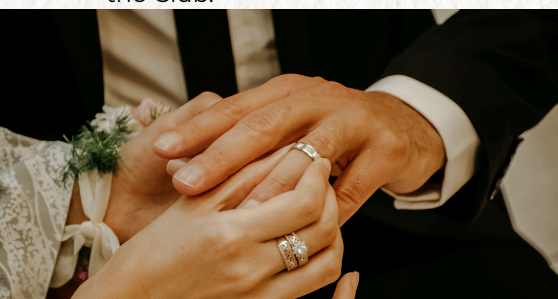
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Prices quoted are subject to change particularly for bookings made for the following year. These changes are made at the discretion of management and we will notify you as soon as possible to advise of changes. All prices in this booklet include GST and are subject to change without notice. A 20% surcharge applies to all public holiday functions. Reward Points will not be given or accrued for private functions or events. This includes for room hire and food and beverage packages.

### CLEANING FEE

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A \$50 cleaning fee may be charged at the discretion of the Manager. Confetti is not permitted in any area of the Club.





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# PLANNING



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## FUNCTION HOURS

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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

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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

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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

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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

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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

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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

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I have read and understand the Function Room Hire Policy.

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**NAME**

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**SIGNATURE**

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**DATE**







# CELEBRATE YOUR WEDDING

## WITH GEEBUNG RSL



**CONTACT OUR FUNCTIONS SPECIALIST**

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

**GEEBUNGRSL.COM.AU**