



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.

THE COVE TERRACE

The Cove Terrace is ideal for celebrations, offering alfresco dining with modern amenities. Its picturesque setting makes it perfect for parties and celebrations. Guests can enjoy a full bar and on-site facilities, ensuring a relaxing experience. With its blend of outdoor charm and indoor convenience, The Cove Terrace is an excellent choice for any event and is suitable for 50 guests seated or 100 guests for a cocktail event.



ROOM HIRE

MONDAY - FRIDAY PRICING

CENTENARY ROOM (SMALL)

Full day \$350 members | \$450 non members
Half day \$200 members | \$300 non members

CENTENARY ROOM (LARGE)

Wedding \$750
Full day \$500 members | \$600 non members
Half day \$250 members | \$350 non members

THE HUB

Full day \$300 members | \$400 non members
Half day \$200 members | \$300 non members

THE COVE TERRACE

Half day \$150 members | \$150 non members

EXTRAS

Bar Staff (Min 2 Hours)	\$80.00
Bar Staff (Max 5 Hours)	\$200.00
Linen Napkins	\$3.00ea
Balloons (Bunch of 3)	\$7.00
Balloons (Bunch of 5)	\$12.00
Chair Covers with Sash (SELECTION OF COLOURS AVAILABLE)	\$3.00ea

Note: 20% Public holiday surcharge



ROOM HIRE

SATURDAY & SUNDAY PRICING

CENTENARY ROOM (SMALL)

Full day \$400
Half day \$250

CENTENARY ROOM (LARGE)

Wedding \$1,000
Full day \$600
Half day \$350

THE HUB

Full day \$300 members | \$400 non members

THE COVE TERRACE

Half day \$150 members | \$150 non members

EXTRAS

Bar Staff (Min 2 Hours)	\$120.00
Bar Staff (Max 5 Hours)	\$300.00
Linen Napkins	\$3.00ea
Balloons (Bunch of 3)	\$7.00
Balloons (Bunch of 5)	\$12.00
Chair Covers with Sash (SELECTION OF COLOURS AVAILABLE)	\$3.00ea

Note: 20% Public holiday surcharge



CATERING

MORNING & AFTERNOON TEA

Served on platters, buffet style
Minimum 30 guests

Two options **\$9.90pp**

Three options **\$11.90pp**

Four options **\$13.90pp**

Tea & coffee station

Freshly baked ½ scone topped with jam & cream

Selection of sweet mini muffins

Mixed Danishes

Party pie

Sausage roll

Mixed quiche

Cake slices

Add on -

Fruit platter \$100

Fruit & cheese platter \$150



CATERING

CANAPE BITES

Served on individual plates.

Minimum 30 guests

Two hot, two cold selection	\$15.00pp
Three hot, three cold selection	\$22.50pp
Four hot, four cold selection	\$30.00pp

HOT SELECTION

Duck spring rolls with plum sauce

Vegetarian spring rolls with sweet chili sauce (v)

Spinach & cheese filo triangles (v)

Peri peri chicken sliders

Beef & cheddar cheese sliders

Wild mushroom arancini (v)

Prawn twisters with sweet chili or tartare

COLD SELECTION

Mini bruschetta with balsamic glaze

Peppered beef on toast with horseradish cream

Savoury vol au vents (Chef selection)

Caprese melba toast with tomato, bocconcini & basil

Mini blini with smoked salmon & caper tartare



CATERING

PLATTER MENU

Served on platters, buffet style
Minimum 30 guests

SANDWICH PLATTER

\$100

40 points
Chef's choice of gourmet sandwiches

HOT PLATTERS

\$75

Choice of four items - 40 pieces

\$100

Choice of six items - 60 pieces

Sausage Rolls
Party Pies
Fish Bites
Calamari Rings

Spring Rolls
Arancini Balls
Chicken Wings

CAKE PLATTER

\$70

Choice of two items - 40 pieces

Chocolate Cake
Carrot Cake
Mini Muffins
Banana Cake
Red Velvet Cake

FRUIT PLATTER

\$100

Selection of seasonal fruit & berries



CATERING

PLATED MENU

Two selections, served as alternative drop

Minimum 30 guests

Bread roll & butter included

\$45pp

**TWO COURSE
MENU**

\$60pp

**THREE COURSE
MENU**

ENTREE SELECTIONS

Charred vegetable stack of eggplant, zucchini, sweet potato and capsicum on a polenta cake topped with a coriander & lime dressing & balsamic glaze
(gf | v | vg)

Warm Thai beef salad with rice noodles, capsicum, carrot, cucumber, tomatoes, coriander and mint with a Thai dressing (gf)

Satay chicken skewers served on a bed of rice and garden salad

Beef and parmesan meatballs braised in fresh tomatoes & basil, topped with shaved parmesan

Smoked salmon and asparagus tart with fresh garden salad



CATERING

PLATED MENU

MAIN SELECTIONS

Chicken supreme, stuffed with feta & basil pesto, wrapped in prosciutto & served with a creamy white wine sauce

Atlantic salmon fillet topped with hollandaise & dill

Slow roasted scotch fillet served with red wine jus

Grilled barramundi finished with a chive lemon butter sauce

Moroccan lamb rump served with rosemary jus

Sides:

All plates served with choice of either mashed potatoes or roasted chat potatoes, broccolini & honey carrots

DESSERT SELECTIONS

Lemon tart

Baked cheesecake

Homemade tiramisu

Warm apple pie

Custard profiteroles

Individual pavlova with fresh fruits and cream

All desserts served with whipped cream & berry coulis



CATERING

PLATED CARVERY ROAST

Two selections, served as alternative drop

Minimum 30 guests

Bread roll & butter included

\$25pp

ONE COURSE MENU

MAINS SELECTION

Choice of two items

Slowly roasted beef with mustard

Roast pork with apple sauce

Rosemary roasted lamb with mint jelly

Herb marinated chicken

\$31.50pp

TWO COURSE MENU

SIDES

Roasted potatoes

Roasted pumpkin

Broccolini

Honey carrots

Gravy

All gluten free & dairy free

DESSERTS

Choice of two items

Sticky date pudding

Red velvet cake

Carrot cake

Individual pavlova & fruit salad

Baked cheesecake

All desserts served with whipped cream & berry coulis



CATERING

BARBEQUE

Minimum 30 guests
Bread roll & butter included

\$45pp

**TWO COURSE PLATED
ALTERNATE DROP**

MAINS

Alternative drop of rump steak or roasted chicken

All plates served with :

Pork/beef/chicken sausage (choice of 1)

Sauteed onion

Corn cob

Baked potato

Garden salad & dressing

\$55pp

**TWO COURSE
BUFFET**

BUFFET EXTRAS

Choice of two items

Fresh garden salad with Italian dressing

Coleslaw

Potato salad

Pasta salad

V GF DF options available on request

DESSERTS

Choice of two items

Carrot cake

Red velvet cake

Individual pavlova & fruit salad

Baked cheesecake

All desserts served with whipped cream & berry coulis



CATERING

PLATED BREAKFAST

Minimum 30 guests

\$32pp

A selection of fresh danishes, muffins or croissants or seasonal fruit

Grilled bacon rashers

Pork chipolatas

Grilled tomato

Scrambled egg

Baked beans

Hash brown

Toast

Tea & coffee station

Selection of chilled juices

Selection of jams, honey & butter

Over 40 guests \$40 for additional labour



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 AND SECURITY

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. If security is required for your event and additional fee will be charged.

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.

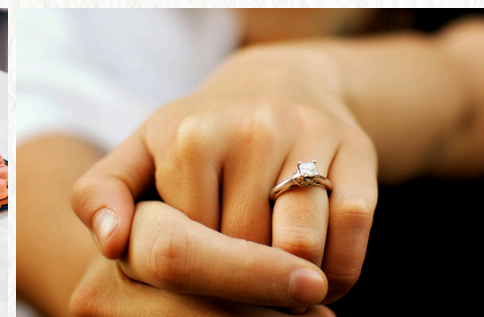
DECLARATION

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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