



Celebration Package

Bribie Island RSL Club



Terms & Conditions

Please read carefully, fill in and return

- ☐ Room hire payment is requested to be paid within 14 days of a tentative booking being made, accompanying a signed copy of terms & conditions, to secure your function room.
- ☐ Due to fluctuating market prices and circumstances beyond our control, menus and prices are subject to change without notice. A minimum of 50 adults (auditorium), 20 adults (all other rooms) minimum spends may apply.
- ☐ I understand my deposit is non-refundable
- ☐ Full settlement of the catering/sundries account is expected no later than 10 days prior to your function, unless prior arrangement has been made with the Function Manager. Numbers exceeding the amount of the payment of the catering/sundries must be paid upon the conclusion of the function. Should payment be made via American Express/Diners Club a 5% surcharge will apply on total account.
- ☐ Once full payment of the account has been received no refunds will be given for the cancellation of guests
- ☐ A 15% sur-charge is applicable to room hire & catering expenses on Sundays or Public Holidays. Marquee events incur a 20% surcharge
- ☐ A guest list ten (10) days prior to the function is required with corresponding seating arrangements when place-cards are proposed for use.
- ☐ No dangerous goods are to be brought into the venue.
- ☐ Under no circumstances are displays or fixtures to be glued or pinned to the walls of the function room without permission.
- ☐ No food or beverages will be brought into the venue for consumption, with the exclusion of celebration cakes.
- ☐ Loss or damage to the property, carpet, fixtures or fittings caused by the Client, Guests, Agent or Contractors before, during or after the function will be the financial responsibility of the organiser. Management will take all reasonable care to protect the property of its guests, but accepts no responsibility for the loss or damage of customer and/or guests property.
- ☐ Bribie RSL Club accepts no responsibility for Goods, Equipment, or Wedding/Celebration Cake left on the premises. Should you wish to leave these items, all care will be taken to protect the items but the responsibility rests with the hirer of the room.
- ☐ The function commences & concludes at the agreed scheduled times.
- ☐ If the Clubs data projector or other external equipment is to be used throughout the function, an appointment prior to the function must be made to ensure all equipment is compatible.
- ☐ When entering the Club, a minor must be accompanied by a person of "parentable age". It is therefore not legal that a minor (e.g. 17 year old female) be accompanied into the club by her 21 year old boyfriend.
- ☐ A minor must remain in the company of their parent/guardian at all times whilst in the Club
- ☐ It is the responsibility of all staff and security, and their right, to ask a customer to produce ID for the purpose of proof of age.

Initial _____

☐ Persons without sufficient ID will not be permitted to consume alcohol within the premises.

☐ It is also an offence for an adult to supply alcohol to a minor, and if found supplying a minor with alcohol, they with the minor, will be evicted from the premises.

☐ I am aware that persons whom are intoxicated or show unduly behaviour will be refused service and evicted from the premises.

☐ I have read the above terms and conditions and agree to comply with them

Print full name: _____

Address: _____

Phone: _____

Email: _____

Signed: _____

Function Date: ____/____/____

Number of guests invited: _____

Canapés

Light Serve- \$26.00 per person

We serve all 10 items with an allowance of 6 items per person

- Fresh ocean prawn cocktails on Chinese spoons w seafood sauce
- Beer battered market fish pieces w chunky tartare
- Tomato & basil bruschetta w avocado puree
- Chicken, celery & red onion crepes
- Asian green vegetable spring rolls w sweet chilli dipping sauce
- Salt n pepper calamari w harissa mayonnaise
- Beetroot & goats cheese arancini balls w garlic mayonnaise
- Kara chicken bits w aioli
- Assorted mini pies (peppered steak, lamb & rosemary, curry chicken)
- Steamed mini pork buns w sweet soy

Corporate Serve
\$33.00 per person

We serve all 15 menu items from the light serve menu and the corporate menu, with an allowance of 10 items per person:

- Crumbed and deep fried camembert cheese w cranberry glaze
- BBQ chicken skewers drizzled w smoky BBQ sauce
- Oysters natural
- Oysters kilpatrick
- Oysters panko crumbed w house made sweet chilli sauce

Deluxe Serve
\$40.00 per person

*We serve all 18 menu items from the light serve menu, corporate menu and the deluxe menu with an allowance of 12 items per person.
Please choose 2 food bowls*

- Crispy pork belly served on spring onion infused mash potato
- Spicy lime & green coconut & prawn curry served w steamed rice
- Crisp cos & prosciutto salad w czar dressing & garlic croutons

MENU A

2 courses: \$45.00 per guest

3 courses: \$55.00 per guest

Please choose a maximum of two (2) meals per course

Freshly baked bread roll & butter portion

Entrees

**Beetroot cured salmon finished with baby caper & celeriac remoulade,
drizzled w lemon dressing**

Chorizo & manchego cheese croquettes w dressed rocket & chipotle mayonaise

Risotto of pumpkin & goats cheese w shaved padano, soft herbs & truffle oil

**Lemon peppered beef salad w chilli dressing, warmed beans,
white mushrooms, green beans & charred corn**

Mains

**Prosciutto & fennel rubbed pork neck on apple cider roasted vegetables,
fresh spinach & calvados jus**

**Char grilled eye fillet set aside potato marquise, blanched broccoli florets,
red wine jus & shaved sweet potato wafers**

**Grilled market fish w asparagus, brie, creamy potato gratin,
saffron butter sauce and soft herbs**

**Oven roasted chicken breast on fresh spinach, sweet potato & chive rosti,
finished w a sweet capsicum coulis**

**Parsnip & parmesesan loaf with shaved fennel, red onion & baby caper salad,
black olive dust**

Desserts

Light Sticky date pudding w butterstoch sauce, vanilla bean ice-cream

Lime & mascarpone tart w a citrus compote & double cream

Vanilla bean creme brulee w orange & almond biscotti

Warm apple pie w banana ice cream

Coffee & a selection of Teas

MENU B

2 courses: \$70.00 per guest

3 courses: \$85.00 per guest

Please choose a maximum of two (2) meals per course

Freshly baked bread roll & butter portion

Entrees

Wild mushroom and snow pea risotto with saved parmesan and touches of truffle oil

**Salad of local bugs, pinenuts, saved red onion, kieler potato,
watercress & finished w lemon thyme infused oil**

Char Sui duck breast, asian greens w blood orange & pomegranate syrup

**Grilled veal backstrap on celeriac puree w mango & strawberries,
baby spinach and fresh mint**

Mains

**Char grilled eye fillet mignon, potato and chive rosti, fresh spinach,
wild mushroom jus & fried red claw**

**Chermoula coated salmon w rocket & kieler potato salad, minted yoghurt,
salmon pearls & soft herbs**

**Confit lamb rack on white bean & truffle infused puree, gremolata,
watercress salad & sweet potato gaufrettes**

**Oven roasted chicken breast wrapped in prosciutto & fresh sage,
over pumpkin puree, baby broccoli, basil hollandaise**

**Char Sui marinated pork, saute asian greens, steamed rice,
finished with sweet soy & crisp noodles**

Desserts

**Lemon myrtle panna cotta, white chocolate ganache,
shortbread crumble, toasted rhubarb**

Bitter sweet chocolate tart with Frangelico, blue berry compot, double cream

Ricotta cheese fritters, chocolate soil, macerated strawberries

Vanilla & saffron poached pears, vanilla bean ice-cream, saffron glaze

Coffee and a selection of Teas

MENU C (Lunch menu only)

2 courses: \$32.00 per guest

3 courses: \$40.00 per guest

Please choose a maximum of two (2) meals per course

Freshly baked bread roll & butter portion

Entrees

Chicken & pea risotto w shaved parmesan & truffle oil

Grilled haloumi over pumpkin puree w toasted hazelnuts, fresh mizuno & olive oil

Pan seared sea scallops, rockmelon salad & crisp prosciutto

Chorizo & manchego cheese croquettes w dressed rocket & chipotle mayonnaise

Spiced calamari w rocket & pear salad & harissa dressing

Chicken & coconut spring rolls w petit Asian salad & sweet soy

Mains

Thyme & garlic scented field mushrooms w rocket, pine nuts & Persian feta salad w balsamic glaze

Petit salmon, horseradish mash, saute cabbage & a citrus butter sauce

Lemon peppered beef salad w chilli dressing, warmed beans, white mushrooms, green beans & charred corn

Lemon & honey chicken salad w cherry tomato, spinach, cucumber, chick peas & a French mustard dressing

Pork fillet, herbed cous cous & spiced yoghurt

Desserts

Sticky date pudding, warmed butterscotch sauce & vanilla bean ice cream

White chocolate & berry cheese cake w a rich mixed berry compote

Rich chocolate brownie w chocolate sauce & a berry compote

Warm apple pie w cinnamon sugar & ice cream

Coffee and a selection of Teas.

Buffet Selection

\$62.90 per person(min 50 guests)

Cold Selection: Choose 3

- Chat Potato & Chorizo salad w basil mayonnaise
- Garden salad w tomato, cucumber, carrot dressing w sweet vinaigrette
- Greek salad – Greek olives, tomato, cucumber, red onion, feta cheese w balsamic vinegar
- Watercress and seasonal fields green w chilli and mandarin dressing
- Baby beetroot, mushroom, rocket and balsamic salad
- Caesar salad station – cos lettuce w garlic croutons, crisp bacon, shaved parmesan, c-zar dressing
- Tomato and bocconcini salad with torn basil, cracked pepper and olive oil
- Thai chicken salad w chilli, ginger, kaffir lime, wombok, coriander, mint & toasted cashews

Hot selection: Choose 2

- Roast Pork, w roasted vegetable and gravy
- Roast Chicken w roasted vegetable and gravy
- Roast Lamb w roasted vegetable and gravy
- Beef stroganoff – slow cooked beef w saute onions & mushroom finished w gherkins & sour cream w steamed rice
- Pork parcels w shallot aioli, baked corn and thyme scented beans
- Wild mushroom and snow pea risotto w shaved parmesan
- Honey & soy marinated chicken leg w steamed rice
- Green chicken curry w steamed rice & cassava crackers
- Grilled market fish with lemon butter sauce on steamed bokchoy
- Twice cooked pork belly w soy, star anise, Chinese broccoli and chilli
- Cajin spiced chicken pieces w mango, chilli and kaffir lime salsa
- Slow cooked petit lamb rumps on steamed broccoli florets w rosemary scented jus

Choose 2 additional sides

- Baby chats potatoes with herb butter
- Roasted potato, red onion and herb compote
- Broccoli and cauliflower bake
- Steamed seasonal vegetable

Desserts: choose 2 (served alternatively)

- Chocolate mud cake with vanilla analgise
- Mini pavlovas with sweet cream and berry compote
- White chocolate and lemon myrtle panna cotta with raspberry coulis
- Passionfruit crème Brule
- Sticky date pudding with butterscotch sauce
- Bitter Chocolate tart with raspberry coulis

Freshly brewed coffee, tea and mints

Beverage Packages

All Packages include champagne on arrival

Package 1

- Draught beer selections of full, mid and light strength
- House wine selections of Rothbury red, white and sparkling
- Soft drinks & juice

2 hours \$15.00 per person
3 hours \$20.00 per person
4 hours \$25.00 per person

5 hours \$35.00 per person
6 hours \$40.00 per person
7 hours \$45.00 per person

Package 2

- Draught beer selections of full, mid and light strength
- House wine selections of Rothbury red, white and sparkling
- Soft drinks & juice and sprits including:
Bundaberg Rum, Jim Beam, Scotch, Barcardi, Gin & Vodka

2 hours \$20.00 per person
3 hours \$25.00 per person
4 hours \$30.00 per person

5 hours \$40.00 per person
6 hours \$45.00 per person
7 hours \$50.00 per person

Please note all beverage pricing & products are based on current Main Bar Prices All subject to Product Increases. Should you purchase any beverage pack please be advised that under the Liquor Amendment Bill 2005, public advertising of alcohol consumed on a licensed premises is prohibited.

*Staff reserve the right to refuse service of alcohol to intoxicated or unduly persons in conjunction with the law.

Rooms Available

Room Hire Fees

Auditorium \$250 - min 50 guests / max 250 guests

Large Terrace \$150 - min 20 guests / max 50 guests

Small Terrace \$85 - min 10 guests / max 20 guests

Botanic Lounge \$100 - min 30 guests / max 60 guests

Grazing Garden \$150 - min 20 guests / max 80 guests

Garden Room \$150 - min 20 guests / max 80 guests

Room Hire Includes

- Exclusive use of the selected room
- Complete room set up to your specifications
- Personal functions coordinator
- Full catering & beverage service
- Crisp white table linen
- Cutlery and glassware
- Ample free parking
- Courtesy bus available for visitors to the island as well as members and guests

Event theming and design - \$250 include the cost of room hire

*not including the auditorium

- Crisp table linen
- Chair covers
- Table runners
- Centre pieces
- Balloons
- Silver cake knife

Tell me the theme or colour pallet and I can help and create your event.

Cutting of celebration cake to be placed with tea and coffee \$50.00

We can offer additional show stoppers such as lolly bar, photo booths, and the possibilities are endless

Phone our Events team today 07 3400 1335 or email sam@bribiersl.com.au