



elegant unique timeless

Bribie
Island **RSL** Club

*At the heart of our
community since 1977*



WILLIAM GORDON
Bride's Photographer

Thank-you for considering the Bribie Island RSL as your wedding venue. We are committed to ensuring that all your dreams come true. We understand that you want your wedding day to reflect the love that you and your partner share.

Reception Locations

Grand Auditorium - perfect setting for your elegant wedding reception
\$600 room hire (minimum 50 guests)

Botanic Terrace - perfect location for a small intimate wedding reception
\$250 room hire

The Garden Room - perfect location for a small intimate wedding reception
\$250 room hire

Room Hire Inclusions - Full catering & beverage service, Professional trained & friendly staff, Complete room set-up to your specifications, Personal wedding coordinator, use of one of our exclusive area for pre-dinner drinks, Exclusive venue hire until midnight, silver cake knife, Ample free parking, Courtesy bus available for visitors to the island as well as members and guests.

Our Events team will be able to assist you both with all you wedding reception & formal requirements. Samantha and her team will orchestrate your decor & proceedings to the smallest detail.

Our dedicated team of chefs continually strive towards creating the very finest cuisine.

All menu are valid for a period of 6 months

W www.bribiersl.com.au

E sam@bribiersl.com.au

P (07) 3400 1335

All Inclusive Packages Available

All Packages can be adjusted to suit individual needs

Silver Package

\$80.00 per person (minimum 50 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A)
- 2 hour beverage package 1, including house wine, tap beer & soft drink
- Wedding cake*
- Fairy Light Backdrop
- Chair covers & sashes (your choice of colour)
- Choice from a selection of centre pieces
- White linen serviettes
- Coffee & assorted teas
- Cutting of the wedding cake & to be placed at the tea & coffee station

Gold Package

\$90.00 per person (min 50 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A)
- 3 hour beverage package 1, including house wine, tap beer & soft drink
- Hot nibble platter for your guests on arrival
- Wedding cake*
- Fairy Light Backdrop
- Chair covers & sashes (your choice of colour)
- Choice from a selection of centre pieces
- White linen serviettes
- Coffee & assorted teas
- Cutting of the wedding cake & to be placed at the tea & coffee station

Platinum Package

\$110.00 per person (min 50 guests)

***price can be adjusted for smaller numbers**

- Choice of 2 course meal (from menu A)
- 3 hour beverage package 1, including house wine, tap beer & soft drink
- Hot nibble platter for your guests on arrival
- Wedding cake*
- Fairy Light Backdrop
- Photo booth 4 hours
- DJ for duration of your reception
- Chair covers & sashes (your choice of colour)
- Choice from a selection of centre pieces
- White linen serviettes
- Coffee & assorted teas
- Cutting of the wedding cake & to be placed at the tea & coffee station

Diamond Package

\$145.00 per person (min 50 guests)

***price can be adjusted for smaller numbers**

- Choice of 2 course meal (from menu B) & wedding cake served as dessert
- Canapes on arrival for your guests
- 5 hour beverage package 1, including house wine, tap beer & soft drink
- Wedding cake*
- Fairy Light backdrop
- Photo booth 4 hours
- DJ for duration of your reception
- Chair covers & sashes (your choice of colour)
- Choice from a selection of centre pieces
- White linen serviettes
- Coffee & assorted teas

Extra - Wedding ceremony package \$300: including isle runner, white Americana chairs, single arbor & registry table with 2 x Americana chairs

**** Not included: Moreton Bay Regional Council Hire Fees***

****Choice of wedding cakes available, price available on request for alternative cake.***

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

2courses: \$70.00 per guest

3courses: \$85.00 per guest

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

Freshly baked bread roll & butter portion

Entrees

Warm 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.



Children's Menu

\$20.00pp

Two (2) Course Meal Includes soft drink

Mains

Chicken nuggets & beer battered chips
Slow cooked bolognaise tossed through linguini
Cheeseburger sliders (3) with beer battered chips

All children's meals are accompanied with dipping sauce

Desserts

2 scoops of vanilla ice-cream, choice of topping & sprinkles

Beverage Packages
Minimum of 50 Adult Guests

All packages include:
Champagne on arrival

Package 1 includes:

- Tap beer- XXXX Bitter, XXXX Gold, Tooheys New, Hahn Premium Light
- Bottled house wine- Rothbury Estate Sauvignon Blanc, Chardonnay, Sparkling, Cabernet Merlot & Rosemount Moscato
- Soft drinks & juice

2 hours \$20.00 pp
3 hours \$25.00 pp
4 hours \$30.00 pp
5 hours \$35.00 pp
6 hours \$40.00 pp

Package 2 includes:

- Tap beer- XXXX Bitter, XXXX Gold, Tooheys New, Hahn Premium Light
- Bottled house wine- Rothbury Estate Sauvignon Blanc, Chardonnay, Sparkling, Cabernet Merlot & Rosemount Moscato
- Soft drinks & juice
- Basic spirits- Bundaberg Rum, Jim Beam, Johnny Walker Red, Bacardi, Gordons Gin & Smirnoff Vodka

2 hours \$30.00 pp
3 hours \$35.00 pp
4 hours \$45.00 pp
5 hours \$50.00 pp
6 hours \$55.00 pp

***Staff reserve the right to refuse service of alcohol to intoxicated person
in conjunction with the Liquor Act 1992***

***Please note all beverage pricing & products are based on current Main Bar Prices.
All subject to CPI and 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***

Bridal Extras

For your convenience additional services are on offer from our events team

Balloons - Helium filled balloons are available

Balloon sprays 3 balloons with weight \$15 per spray

Bonbonniere

The giving of Bonbonniere is a tradition that began towards the end of the renaissance period in France. It is one that has remained through time, and may be a consideration for today's modern bride. It is essentially a gift given to the guests from the Bride and Groom. We offer foil wrapped chocolate hearts joined by a ribbon of your selection draped over the champagne flute at each setting

Per guest \$2.00

Individual wine/sprit bottle for each guest POA

Lolly Buffet - with your choose of colours POA

Wedding Ceremony

The perfect setting for your ceremony can be achieved in the Park opposite the RSL with decorative inclusions such as lush red carpet, seating for 30 guests on white americana chairs with a registry table with 2.

(Use of the function room for your ceremony as a wet weather back up)

Ceremony \$300.00 (+ Moreton Bay Regional Council fees)

Chair Covers and Sashes

The use of chair covers softens the overall visual effect of the room, providing a sense of glamour and tradition.

Black or white fitted chair cover and crystal organizer sash

\$3.00 per chair

Black or white fitted chair cover and your choose of coloured sash

\$4.50 per chair

Sandstone Columns and Beautiful Floral Urns

A romantic touch to the room | ceremony

Corinthian Back Drop with Fairy Lights \$400.00

Stunning sheer white curtain backdrop separated by four large Corinthian columns with romantic bud lighting (Perfect back drop for bridal tables & indoor ceremonies)

Table runners- your choice of colour \$5 each

Candles tea lights \$1 each

Photo booth - POA

Cutting of wedding cake to be placed at tea and coffee station \$50

Bridal Directory

With many years of experience in the craft of wedding planning we have come to know many professionals within the local area who have the expertise to make your special event something extraordinary. For your convenience we have compiled a list, while not exhaustive of some recommendations.

Cake Maker/Decorator

Cakes In The Mix - Sam Amor P 0448 154 872 E cakesinthemix@outlook.com

Disc Jockey/Master of Ceremonies

The Entertainer: Marc Woolsten www.djmarc.com.au Ph: 0414 290 299

Photography

Jo Hammond P 0412 318 207 E hamjolou@hotmail.com W www.johammondphotography.com.au

Jane Gilby P 0400 738 929 E jgilbeyphotography@hotmail.com W www.janegilbeyphotography.com.au

Christine Jade P 0421 248 655 E contact@christinejadephotography.com

W www.christinejadephotography.com.au

Video Production

Joanne Meers www.joannemeers.com E: joann@dojomediamedia.com.au Ph: 0421 439 117

Decorator

Fabulous Functions Weddings and Events P 0404 668 784 E ellen@fabulousfunktions.com.au

W www.fabulousfunktions.com.au

Photo Booth

Three Birds Photo Booth P 0422 466 567 E smile@threebirdsphotobooth.com.au

W threebirdsphotobooth.com.au

Health & Beaut

Iana Maree Make-up artistry P 0400 456 622 E info@ianamaree.com.au W www.ianamaree.com.au

Ceremonial Venues

Moreton Bay Regional Council

To book VVAA park Web: www.moretonbayregionalcouncil.com.au

Activities

Bribie Island RSL - Post Wedding Brunch - Talk to our Event team @ Bribie RSL P 3400 1335

E sam@bribiersl.com.au

Bribie Island Sports Club - Barefoot Bowls P 3408 1600 E tammy@bribiesports.com.au

Bribie Island Gondola P 0421 421 477 W www.bribieislandgondola.com.au

Celebrants

Debbie Warshawsky 0425 404 610 E debbiewarshawsky@outlook.com

W www.debbiewarshawsky.com