

Weddings & Receptions

Bribie Island RSL

Issue 1 - 2021





Thank-you

for considering the Bribie Island RSL as your wedding venue.

We are committed to ensuring that all your dreams come true on your special day. We also understand that you want your wedding day to reflect the love that you and your partner share, therefore we have a range of options available to customise your wedding day.

Reception locations

Grand auditorium

- Perfect setting for your elegant wedding reception
- \$800 room hire (Minimum 50 guests)

Botanic Terrace

- Perfect location for a small intimate wedding reception
- \$300 room hire

The Garden Room

- Perfect location for a small intimate wedding reception
- \$300 room hire

Social Terrace

- Perfect location for a casual wedding reception
- Pet friendly
- \$500 room hire

Room hire inclusions

Room hire inclusions

- Full catering and beverage service
- Professionally trained & friendly staff
- Complete room set up to your specifications
- Personal wedding co-ordinator
- Use of one of our exclusive areas for pre-dinner drinks
- Exclusive venue hire
- 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 your wedding reception & formal requirements. Our events team can also orchestrate your décor and proceedings to the smallest detail.

Our dedicated team of chefs continually strive towards creating the very finest cuisine. All menus are valid for a period of 6 months.

All-inclusive packages available

All packages can be adjusted to suit individual needs

Silver package

\$90 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 bottled wine, draught beer & soft drink
- Wedding cake* - made and supplied by "Cakes in the Mix"
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Cutting of the wedding cake
- Fairy light backdrop
- Silver Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table - Bridal table runner, tealight holders, chair decoration.

Gold package

\$100 per person (Minimum 50 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A)
- 3 hour beverage package 1, including bottled wine, draught beer & soft drink
- Wedding cake* - made and supplied by "Cakes in the Mix"
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Cutting of the wedding cake
- Fairy light backdrop
- Gold Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table – Bridal table décor vases for bouquets per bride & bridesmaid, Bridal table runner, tealight holders, chair decoration.



All-inclusive packages available



Platinum package

\$120 per person (Minimum 50 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A) &
- Wedding cake cut and served as dessert
- 3 hour beverage package 1, including house wine, tap beer & soft drink
- Hot nibble platter for your guests on arrival
- Wedding cake* - made and supplied by "Cakes in the Mix"
- Photo booth for 4 hours – supplied by "Three bird Photobooths"
- DJ for the duration of your reception – supplied by one of our preferred suppliers
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Fairy light backdrop
- Platinum Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table – Bridal skirting – black or white, Bridal table décor vases for bouquets per bride & bridesmaid, Bridal table runner, tealight holders, chair decoration, 1 x sign Mr & Mrs / Mrs & Mrs / Mr & Mr

Diamond package

\$150 per person (Minimum 50 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu B) &
- Wedding cake cut and served as dessert
- 5 hour beverage package 1, including house wine, tap beer & soft drink
- Canapes on arrival for your guests
- Wedding cake* - made and supplied by "Cakes in the Mix"
- Photo booth for 4 hours – supplied by "Three bird Photobooths"
- DJ for the duration of your reception – supplied by one of our preferred suppliers
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Fairy light backdrop
- Diamond Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table – Bridal skirting – black or white, Bridal table décor vases for bouquets per bride & bridesmaid, Bridal table runner, tealight holders, chair decoration,

All-inclusive packages available

Wedding Ceremony package

\$450 including:

- 1 x arbour – of choice
- 8 x Aisle chair decorations – of choice
- 32 x guests chairs – choose from 2 different styles
- 1 x signing table – of choice
- 1 x vases for bride's bouquet – of choice
- 1 x sm love sign – white
- 2 x bride & groom chairs – choose from 2 different styles
- Delivery, set up & pack down.

*Not included: Moreton Bay Regional Council Hire Fees

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



Canapes

Light serve

\$26 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 and rosemary, curry chicken)
- Steamed mini pork buns w sweet soy

Corporate serve

\$33 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 with 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 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 a spring onion infused mash potato
- Spicy lime & green coconut & prawn curry served w steamed rice
- Crisp cos & prosciutto salad w Caesar dressing & garlic croutons



Menu A

2 course: \$48 3 course: \$58

Bread and butter on arrival

Entrees

- Beetroot cured salmon finished with a baby caper & celeriac remoulade
- Chorizo & manchego cheese croquettes w dressed rocket & chipotle mayonnaise
- Thyme and garlic roasted field mushroom with Persian fetta and rocket salad
- Thai style chicken salad with wombok, chilli, ginger, kaffir lime, coriander, mint and chilli, coconut dressing

Mains

- Slow cooked pork belly with sweet potato puree, seasonal greens, house jus and roasted spiced apple
- Char grilled eye fillet set aside potato gratin, blanched broccoli florets, red wine jus & shaved sweet potato wafers
- Grilled market fish w asparagus, brie, creamy potato gratin, saffron butter sauce & soft herbs
- Oven roasted chicken breast on fresh spinach, creamy mash potato, basil and tomato salsa with drizzles of aioli
- Vanilla baked ricotta and pumpkin salad with shaved red onion, roast capsicum and rocket salad with lemon myrtle infused olive oil

Desserts

- Light sticky date pudding w butterscotch sauce, vanilla bean ice-cream
- Lemon baked cheesecake with lemon curd and dehydrated lemon
- Vanilla bean crème w orange & almond biscotti
- Warm apple pie with vanilla ice-cream





Menu B

2 course: \$70 3 course: \$85

Bread and butter on arrival

Entrees

- Wild mushroom and snow pea risotto with shaved parmesan and touches of truffle oil
- Grilled scallops with truffle infused Jerusalem artichoke puree, crisp prosciutto and baby watercress
- Dukkha crusted quail with tarragon and tomato, braised leeks and petit mushrooms
- Crisp skin pork belly with green papaya and chilli salad with drizzles of kaffir lime dressing

Mains

- Chargrilled eye fillet mignon, potato and chive rosti, fresh spinach, wild mushroom jus & fried red claw
- Chermoula coated salmon w roasted red pepper couscous, minted yogurt and fresh coriander
- Confit lamb rack on colcannon potato, green beans, house jus and sweet potato gaufrettes
- Oven roasted spatchcock with green olives, orange and parsley with pan juices, roasted kipflers and soft herbs
- Seared scallops and confit pork belly with steamed bok choy and soy broth

Desserts

- Lemon myrtle pannacotta, white chocolate ganache, shortbread crumble, toasted rhubarb
- Bittersweet chocolate tart w Frangelico, mixed berry compote, double cream
- Ricotta cheese fritters, chocolate soil, macerated strawberries
- Vanilla & saffron poached pears, vanilla bean ice-cream, saffron glaze

Grazing tables

Starter table

\$1,200 additional
\$18 per person

includes:

- 4 x cheese varieties
- 3 x cured meats
- 2 x dips
- quince paste
- assortment breads & crackers, nuts, dried fruit, fresh fruit, fresh & marinated vegetables.

Deluxe table

\$1,800 additional
\$22 per person

(served as main meal with 2 selections from hot additions – caters up to 50 guests)

includes:

- 5 x cheese varieties
- 3 x cured meats
- 3x dips
- quince paste
- pate
- assortment breads & crackers, nuts, dried fruit, fresh fruit, fresh & marinated vegetables.

Hot additions

Select two of the following:

- Mini tacos
- San choy social
- Stuffed mushrooms
- Chicken curry
- Tempura prawns
- Arancini balls





Sweet treats

Tray cakes

\$60 Feed the crowd

(cut in 48 pieces)

Mixed trays incur \$10 charge

- Chocolate mud cake
- Carrot cake

Gluten free options

- Caramel slice
- Raspberry and coconut slice
- Citrus slice

Deliciously dainty gluten free individual cakes

\$50 box of 16

- Carrot cake
- Chai, chocolate & coconut cake
- Sticky date
- Middle eastern orange cake

Tiny tarts

– Petite fours

\$55 box of 16

- Brulee citrus tarts
- Caramel macadamia tart
- Passionfruit tart
- Lemon meringue

Extra sweet treats

- Fruit platters (serves approximately 20) \$40.00
- Scones with jam & cream (cut in half) \$3.50
- Mixed Danish platters (30 pieces) \$60.00



Cheese please

Cheese tower – 2kg cheese

\$125 (20 – 40 portions)

- 1kg Vintage Club cheddar
- 500g Adelaide Hills brie
- 125g Blue Stilton
- 125g Barossa washed rind

Served with: Kurrajong lavosh, Water crackers, Quince paste and Dried fruits.

Epic cheese tower – 4kg cheese

\$350 (60 – 90 portions)

- 2kg of Grandma Slingetons cheddar wheel
- 1kg Black Label King Island brie
- 1kg Shropshire Blue

Served with: Kurrajong lavosh, Water crackers, Quince paste and Dried fruits.



Children's Menu

Two course meal with soft drink

Inclusion with package selected

\$35 per person

Mains:

- Duo of mini dagwood dogs w chips
- Chicken nuggets & beer battered chips
- Cheeseburger sliders (3) with beer battered chips

All children's meals are accompanied with dipping sauce

Dessert:

- 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:

- Draught beer & local stubbies
- Bottled wine – Heatherune Semillon, Sauvignon Blanc, Hartogs Plate Moscato, Ottilie Cuvee Brut, Henry & Eliza Shiraz Cabernet
- Post mix soft drink & juice

2 hours \$22 per person

3 hours \$30 per person

4 hours \$35 per person

5 hours \$40 per person

6 hours \$45 per person

Bar tabs

Pay on consumption bar tabs are also available.

Package 2

Includes:

- Draught beer & local stubbies
- Bottled wine – Heatherune Semillon, Sauvignon Blanc, Hartogs Plate Moscato, Ottilie Cuvee Brut, Henry & Eliza Shiraz Cabernet
- Post mix soft drink & juice
- Basic spirits – Bundaberg Rum, Jim Beam, Johnny Walker Red, Bacardi, Gordons Gin & Smirnoff Vodka

2 hours \$35 per person

3 hours \$45 per person

4 hours \$50 per person

5 hours \$55 per person

6 hours \$60 per person

Staff reserve the right to refuse service of alcohol to intoxicated persons 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

Wedding ceremony

The perfect setting for your ceremony can be achieved in the park opposite to the RSL with decorative inclusions such as lush red carpet, seating for 30 guests on white Americana chairs and a registry table. (use of the function room for your ceremony as a wet weather back up)

Ceremony \$450 (+ Morton 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 - \$3.00 per chair
- Black or white fitted chair cover and your chose of coloured sash \$4.50 per chair

Corinthian back drop with fairy lights

\$400

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

Extras

- Table runners (your choice of colour) - \$5 each
- Tea light candles - \$1 each
- Individual wine/spirit bottle for each guest – POA
- Lolly buffet (your choice of colours) – POA
- Photo booth – POA
- Cutting of the 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 day something extraordinary. For your convenience we have compiled a list, while not exhaustive of some recommendations.

Activities

- Bribie Island RSL – Post Wedding Brunch
P: 3400 1335
E: sam@briebiersl.com.au
- Bribie Island Gondola
P: 0466 662 911 & 0421 421 477
E: info@bribieislandgondola.com.au
W: www.bribieislandgondola.com.au

Cake maker/decorator

- Cakes in the Mix – Sam Amor
P: 0448 154 872
E: cakesinthemix@outlook.com

Celebrants

- Debbie Warshawaky
P: 0425 404 610
E: debbiwarshawsky@outlook.com
W: www.debbiewarshawsky.com
- Annie Staines
P: 0409 531 829
E: anna@annastaines.com.au
W: www.afcc.com.au/celebrant/anna-staines
- Jo Lincolne
P: 0421 619 085
E: jo@bigloveweddings.com.au
W: www.bigloveceremonies.com.au

Ceremonial Venues

- Moreton Bay Regional Council
To book WAA park
W: www.moretonbayregionalcouncil.com.au

Decorator

- Funcionz Event Stylist
P: 0408 855 306
E: funcionzevents@gmail.com
W: www.funcionz.com.au
- Fabulous Funktions Weddings and Events
P: 0404 668 784
E: ellen@fabulousfunktions.com.au
W: www.fabulousfunktions.com.au

Disc Jockey

- The Entertainer – Marc Woolsten
P: 0414 290 299
W: <https://au.linkedin.com/in/marc-woolston-ba167517>

Health & Beauty

- Kathryn Denny Make-up Artistry
E: Kathryn.denny@outlook.com.au
W: www.kathryndennymua.com

Photography

- Jo Hammond
P: 0412 318 207
E: hamjolou@hotmail.com
W: <https://johammondphotography.com/>
- Jane Gilby
P: 0400 738 929
E: jgilbeyphotography@hotmail.com
W: www.janegilbeyphotography.com.au
- Brooke Stevens Photography
P: 0438 836 782
E: brookestevensphotos@gmail.com
W: www.brookestevensphotography.com.au

Photo Booth

- Three Birds Photo Booth
P: 0422 466 567
E: smile@threebirdsphotobooth.com.au
W: www.threebirdsphotobooth.com.au

Video Production

- Joanne Meers
P: 0421 439 117
E: Joann@dojomediam.com.au
W: www.joannemeers.com

