

# Conference Package

Bribie Island RSL

Issue 1 - 2021







## Thank-you

for considering the Bribie Island RSL  
as your conference venue.

## Room capacities

	Cocktail style	Banquet style	Banquet round	Theatre style	U Shape	Class Room
Auditorium	300	220	220	250		
Anzac Room	60	50	N/A	50	40	50
The Garden Room	70	60	60	60	40	40

## Room hire fees

	Full Day	Half Day
Auditorium	\$400	\$250
The Garden Room	\$200	\$150
Anzac Room	\$85	\$65

## Room hire includes

- Exclusive use of the selected room
- Room set to your specifications
- Ample free parking

## Additional equipment (available on request)

- Data projector
- Pens
- White board
- White board markers
- Microphone



# Lunch Breaks

## Light breaks

Breaks can be served in your conference room or you can utilise one of our outdoor terraces (subject to availability)

- Coffee & selected teas \$2.50 per person
- Chefs home made scones with strawberry jam and fresh cream \$3.50 per person
- Barista made coffee on arrival/for selected breaks \$4.00 per person
- Selection of assorted biscuits \$4.00 per person
- Freshly baked Danishes \$4.50 per person
- Freshly made assorted sandwiches \$7.50 per person
- Fresh croissants with strawberry jam, butter & marmalade \$7.50 per person
- Selection of cakes & slices \$7.60 per person
- Selection of cheese, crackers & pesto \$8.00 per person



## Light lunch

- Assorted sandwiches \$7.50 per person
- Crusty salad rolls with assorted fillings, potato wedges & sour cream \$16.00 per person







## Set Menu

Lunch ONLY

2 course: \$32   3 course: \$40

Bread and butter on arrival

## Entrees

- Chicken and pea risotto with shaved parmesan and truffle oil
- Grilled haloumi over pumpkin puree with toasted hazelnuts, fresh mizuno and olive oil
- Pan seared scallops, saffron potato puree and crisp prosciutto
- Chorizo & manchego cheese croquettes w dressed rocket and chipotle mayonnaise
- Chicken & coconut spring rolls w petit Asian salad, sweet soy

## Mains

- Thyme & garlic scented field mushrooms with rocket, Persian fetta salad and balsamic glaze
- Petit salmon, horseradish mash, saute cabbage and citrus butter sauce
- Rosemary and lamb skewers with pea puree, house jus and crisp potato
- Pork fillet, herbed cous cous, spiced yoghurt

## Desserts

- Steamed banana pudding, butterscotch sauce and vanilla ice cream
- Baked lemon cheesecake with lemon curd and dehydrated lemon
- Rich chocolate brownie with salted caramel sauce and vanilla ice cream
- Warm apple crumble and vanilla ice cream





## Day delegate package

\$30 per person

Includes:

Coffee and a selection of teas

### Morning and afternoon tea options

(please select one for each break)

- Freshly baked scones with jam and cream
- Assorted mini danishes
- Assorted biscuits
- Assorted cakes and slices

### Lunch options

- Assorted sandwiches/wraps & served with beer battered fries (buffet)
- Crusty salad rolls with assorted filling, potato wedges and sour cream (buffet)
- Crumbed whiting with steak house chips, salad and sweet chilli dipping sauce (plated)
- Lemon pepper calamari with steak house chips, salad and tartare sauce (plated)
- Crumbed chicken schnitzel with steak house chips and salad served with gravy (plated)

Includes a selection of soft drink and juice

Breaks can be served in your selected conference room, or you can utilise one of our outdoor terraces (subject to availability)

For all your conference enquiries please contact our event manager Samantha Thornton on 3400 1335 or you can email her at [sam@bribiersl.com.au](mailto:sam@bribiersl.com.au)