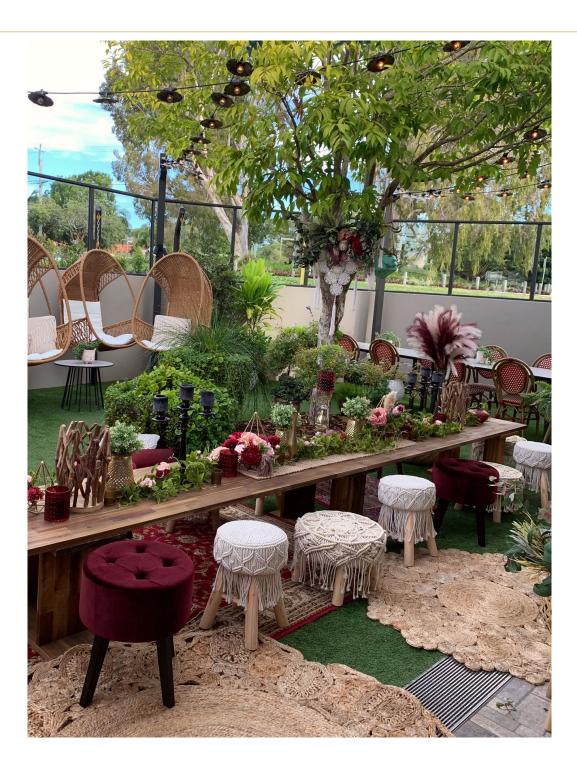
# Function Facilities

Bribie Island RSL

Issue 1~2021





# Thank-you.

for considering the Bribie Island RSL as your function venue.

### Room capacities

	Cocktail style	Banquet round	Banquet	Theatre Style	U Shape	Class Room
Auditorium	300	200	250			
Large Terrace	60		45			
Small Terrace	30		20			
Botanic Lounge	50					
Anzac Room	60	50	60	60	40	50
Social Terrace	90					
The Garden Room	70	50	60	60	40	40

### Room hire fees

Auditorium	\$400 minimum spend		
Large Terrace	\$150		
Small Terrace	\$85		
Botanic Lounge	\$100		
Anzac Room	\$85		
Social Terrace	\$300 minimum spend		
The Garden Room	\$200		

#### Room hire includes

- Exclusive use of the selected room
- Crisp white table linen (where required)
- Cutlery and glassware (where required)
- Ample free parking

#### Event theming and design - \$400 (includes the cost of room hire)

\*Excludes auditorium & Social

- Crisp table linen
- Chair covers
- Table runners
- · Centre pieces
- Balloons

Notify us of your desired theme and/or colour palette and we will assist in bringing your dream event to life. We can also offer additional show stoppers, such as; lolly bars and photo booths – the possibilities are endless!











# Beverage options

Continuous tea and coffee (urn with tea and coffee) \$2.50 per person

Barista made coffee available

Pay on consumption Bar tabs can also be arranged.

#### Platters.

Platters are served on a table and your guests help themselves

#### Savoury selections

#### Includes:

- Assorted sandwich cut in 4 \$7.50 each cut into 4
- Assorted wraps/rolls \$7.50 cut in halves
- Platter beer battered fish pieces (25 pieces) \$28.00
- Hot nibbles (55 pieces) \$45
- Hot nibbles (100 pieces) \$85
- Gourmet hot nibbles (80 pieces) \$120
- Mixed sushi platters (40 pieces) \$60 (mix of small and large)
- Mixed sushi platters (78 pieces) \$80 (mix of small and large)
- Garlic cheese pizza paddle \$12
- Pizza platters (2 different pizzas) \$36
- Steak house chips \$9
- Potato wedges \$9
- Sweet potato wedges \$11

### Cheese platter

\$40 (easily serves 6)

#### includes:

- Mersey Valley Ploughmans Club Vintage
- Mainland Blue Vein
- Aussie Gold Camembert
- Cheddar Tasty
- Basil and pine nut pesto
- Quince paste
- Water crackers





#### Sweet treats\_

#### Tray cakes

\$60 (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



# 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

#### Extras

Your celebration cake cut and served on a large platter – with side plates available - \$50

BYO cake served as dessert with a barista made coffee \$5 per person

For more information please contact our events team.

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