

Celebrations

Bribie Island RSL

Issue 1 - 2021





Thank-you

for considering the Bribie Island RSL as your celebration venue.

Rooms Available

Room hire fees

Auditorium	\$400	min 50 guests / max 250 guests & minimum spend applies
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 50 guests
Social terrace (Half)	\$200	min 30 guests / max 50 guests & minimum spend applies
Social Terrace (Whole)	\$300	min 60 guests / max 100 guests & minimum spend applies
The Garden Room	\$200	min 20 guests / max 70 guests

Room hire includes

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

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

*Excludes auditorium & Social

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

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!

Cutting of celebration cake - \$50.00

Tea & Coffee Station - \$2.50 per person

Phone our events team today – 07 3400 1335 or email functions@bribiersl.com.au

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 kiplers 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



Menu C

Lunch ONLY

2 course: \$32 3 course: \$40

Freshly baked bread roll

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

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.

All refined sugar free & vegan

\$65 box of 16

- Caramel crumble slice
- Chocolate mint cup
- Bounty coconut bar
- Chocolate raspberry mini cake

Tiny tarts – Petite fours

\$55 box of 16

- Smooth caramel tart
- Seasonal fruit tart
- Custard tart
- Citrus tart

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.



Share & graze boards

Breakfast

\$25 per guest

Includes: crispy bacon, pork & parsley chipolatas, creamy scrambled eggs, oven roasted tomatoes, potato rotti, chilli beans & toasts with jam & honey, fresh fruit, coconut yoghurt & granola, bottomless tea and coffee station.

Meat & Veggies

\$35 per guest

Includes: free range stuffed chicken stuffed with bacon, thyme & onion, slow cooked beef ribs in smokey bourbon sauce, roasted seasonal vegetables and garden salad with balsamic dressing.

Build your own taco platter

\$20 per guest

Includes: Mexican beef & spicy chicken, taco shells & wraps, lettuce, spicy Mexican salsa, tomato, cheese, avocado, crispy slaw, chipotle mayo, BBQ corn and sour cream.

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.

