



Christmas Package

Bribie Island RSL Club



Rooms Available & 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 60 guests

Social Terrace Whole \$300 - min 60 guests / max 100 guests & minimum spend applies

Social Terrace Half \$200 - min 30 guests / max 60 guests & minimum spend applies

Garden Room \$200 - min 20 guests / max 80 guests

Room Hire Includes

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

Cutting of Christmas cake to be placed with tea & coffee \$50.00

We can offer additional show stoppers such as lolly bar, photo booths, & the possibilities are endless

Phone our Events team today 07 3400 1335 or email sam@bribiersl.com.au

A touch of Magic to end the year!

Canapés

Light Serve- \$28.00 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
- Pumpkin 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

\$35.00 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

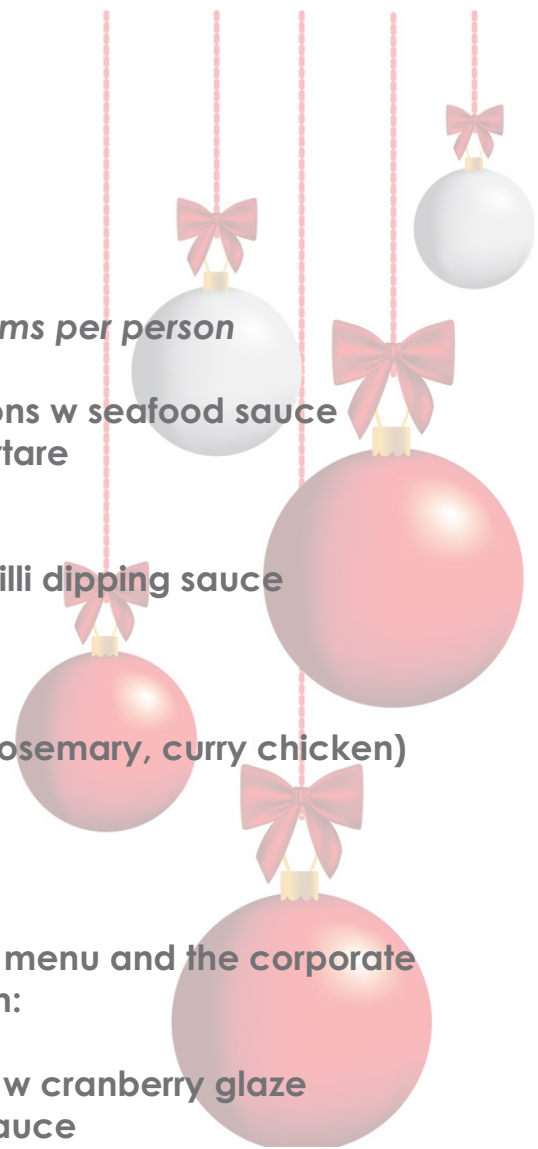
Deluxe Serve

\$43.00 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



Christmas Menu A

\$28.00 per guest

On Arrival

Assorted lollies & sea salt chips
Freshly baked bread roll & butter portion

Mains

Turkey & roast pork w/ rosemary potato, cinnamon pumpkin, honey & thyme carrots, greens peas & house gravy

Dessert

Plum pudding w/ brandy custard, glazed cherry & fresh mint
&
Pavlova w/sweet cream & berry compote

Coffee & a selection of Teas

Christmas Menu B

\$38.00 per guest

On Arrival

Assorted lollies & sea salt chips
Freshly baked bread roll & butter portion

Mains

Slow roasted pork loin w/ caramelised onion & bacon stuffing, rosemary potatoes, maple pumpkin, broccoli & roasted cinnamon apple w/ crisp pork skin & house gravy

Desserts

Plum pudding w/ brandy custard, glazed cherry & fresh mint
&
Mini pavlova w/ chantilly cream & mixed berries

Coffee & a selection of Teas



Christmas Menu C

2 courses: \$36.00 per guest

3 courses: \$45.00 per guest

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

Freshly baked bread roll & butter portion included

Entrees

Chicken & pea risotto w/ shaved parmesan & truffle oil

Grilled haloumi over pumpkin puree w/ toasted hazelnuts, fresh mizuno & olive oil

Pan seared sea scallops w/ saffron potato puree & crisp prosciutto

Chorizo & manchego cheese croquettes w/ dressed rocket & chipotle mayonnaise

Chicken & coconut spring rolls w/ petit Asian salad & sweet soy

Mains

Thyme & garlic scented field mushrooms w/ rocket, Persian fetta salad & balsamic glaze

Petit salmon, horseradish mash, saute cabbage & a citrus butter sauce

Rosemary & lamb skewers w/ pea puree, house jus & crisp potato

Pork fillet, herbed cous cous & spiced yoghurt

Desserts

Steamed banana pudding w/ butterscotch sauce & vanilla ice cream

Baked lemon cheesecake w/ lemon curd & dehydrated lemon

Rich chocolate brownie w/ slated caramel sauce & vanilla ice cream

Warm apple crumble w/ vanilla ice cream

Coffee and a selection of Teas

Christmas Menu D

2 courses: \$52.00 per guest

3 courses: \$62.00 per guest

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

Freshly baked rolls & butter on arrival

Entrees

Beetroot cured salmon finished w/ baby caper & celeriac remoulade

Chorizo & manchego cheese croquettes w dressed rocket & chipotle mayonnaise

Thyme & garlic roasted field mushroom w/ Persian feta & rocket salad

Thai style chicken salad w/ wombok, chilli, ginger, karrir lime, coriander, mint, chilli & a coconut dressing

Mains

Slow cooked pork belly w/ sweet potato puree, seasonal greens, house jus & 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, sweet mash potato, basil & tomato salsa with drizzles of aioli

Vanilla baked ricotta & pumpkin salad w/ shaved red onion, roast capsicum & rocket salad w/ lemon myrtle infused olive oil

Desserts

Light sticky date pudding w butterscotch sauce & vanilla bean ice-cream

Lemon baked cheesecake w/ lemon curd & dehydrated lemon

Vanilla bean creme brulee w/ orange & almond biscotti

Warm apple pie w/ vanilla bean ice cream

Coffee & a selection of Teas



Christmas Menu E

\$60.00 per guest

You will receive an alternate serve for all 3 courses

On Arrival

Rosemary & olive wreath w/ balsamic & olive oil

Entree

Rosemary marinated grilled lamb & haloumi skewers

&

House cured salmon w/ celeriac remoulade & lemon dressing

Mains

Chicken w/ roasted peaches & saffron on lemon infused palaf rice & soft herbs
&

Char grilled pork cutlet w/ Cumberland sauce, braised red cabbage &
saffron Hassel back potato

Freshly baked bread roll & butter portion included

Dessert

Chocolate Jaffa pudding w/ salted caramel sauce & dehydrated orange
&

Crushed raspberry semifreddo w/ macadamia nut ice cream

Coffee & a selection of Teas

Eat, Drink & Be Merry



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*

Bar Tabs

Pay on consumption bar tabs are also available.