

# Christmas Event Packages

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](mailto:functions@bribiersl.com.au)





## Activities

Choose from one of the Christmas activities below.

### Macrame

Hosted by MacrameSweetness

- Create a Macrame plant hanger
- 2 hour experience
- \$55 per person
- Min 5pax - Max 25pax

### Pottery

Hosted by Sueramics

- Create a unique pottery piece
- 2 hour experience
- \$50 per person
- Min 5pax - Max 25pax

### Painting

Hosted by Pinot & Picasso

- Create a stunning painting
- 2 hour experience
- \$45 per person
- Min 15pax - Max 100pax

### Dried floral arrangement

Hosted by JStems

- Create a beautiful dried flower arrangement
- 45mins to 1 hour experience
- \$80 per person
- Min 8pax - Max 10pax  
(possibly 12pax depending on the event space chosen)



# Canapes

## Light serve

\$28 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 and rosemary, curry chicken)
- Steamed mini pork buns w sweet soy

## Corporate serve

\$35 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

\$43 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





# Christmas Menu A

## 2 course: \$30pp

Tables are decorated with Christmas centerpieces & bon bons for each guest  
Selection of teas & coffee & bread and butter on arrival

## Mains

- Turkey & roast pork w rosemary salt potato, maple pumpkin, honey & thyme carrots, green peas & house gravy

## Desserts

Desserts are an alternate serve

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



# Christmas Menu B

## 2 course: \$38pp

Tables are decorated with Christmas centerpieces & bon bons for each guest

Selection of teas & coffee & bread and butter on arrival

## Mains

- Honey & garlic glazed pork tenderloin w rosemary potatoes, maple pumpkin, broccoli & roasted cinnamon apple compote w crisp pork skin & house gravy

## Desserts

Desserts are an alternate serve

- Plum pudding w Brandy custard, glazed cherry & fresh mint
- Pavlova w Chantilly cream & mixed berries





# Christmas Menu C

2 course: \$55pp 3 course: \$67pp

Tables are decorated with Christmas centerpieces & bon bons for each guest

Selection of teas & coffee & bread and butter on arrival

Please choose 2 dishes from each course, which is served alternatively

## Entrees

- Peking duck spring rolls with an Asian inspired wombok salad and kecap mains
- Chorizo & manchego croquettes w saffron aioli and microgreens salad
- Thyme and garlic roasted field mushroom with crumbled fetta and rocket salad, drizzled with balsamic glaze
- Garlic and lime marinated prawn skewers with a cucumber and avocado salsa and mango chilli sauce

## Mains

- Oven roasted chicken breast with buttered potato puree, wilted spinach and capsicum coulis
- Char grilled eye fillet set aside potato gratin, broccoli florets, red wine jus & sweet potato wafers
- Grilled market fish w buttered potato puree, baby beans, citrus beurre blanc and soft herbs
- Twice cooked pork belly with sweet potato puree, apple, walnut and rocket salad and pan jus

## Desserts

- Sticky date pudding w butterscotch sauce, vanilla bean ice-cream
- Cold set lemon cheesecake with lemon curd, toasted meringue and pistachio praline
- Chocolate mousse with honeycomb, chantilly cream, walnut praline and maraschino cherry
- Apple tarte tatin with vanilla ice cream and caramel sauce



# 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







## 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
- Beef sliders - \$3.95 each
- Mini chicken taco - \$2.50 each
- 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



# 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. These can be used to purchase food & beverages throughout the venue.

### 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.