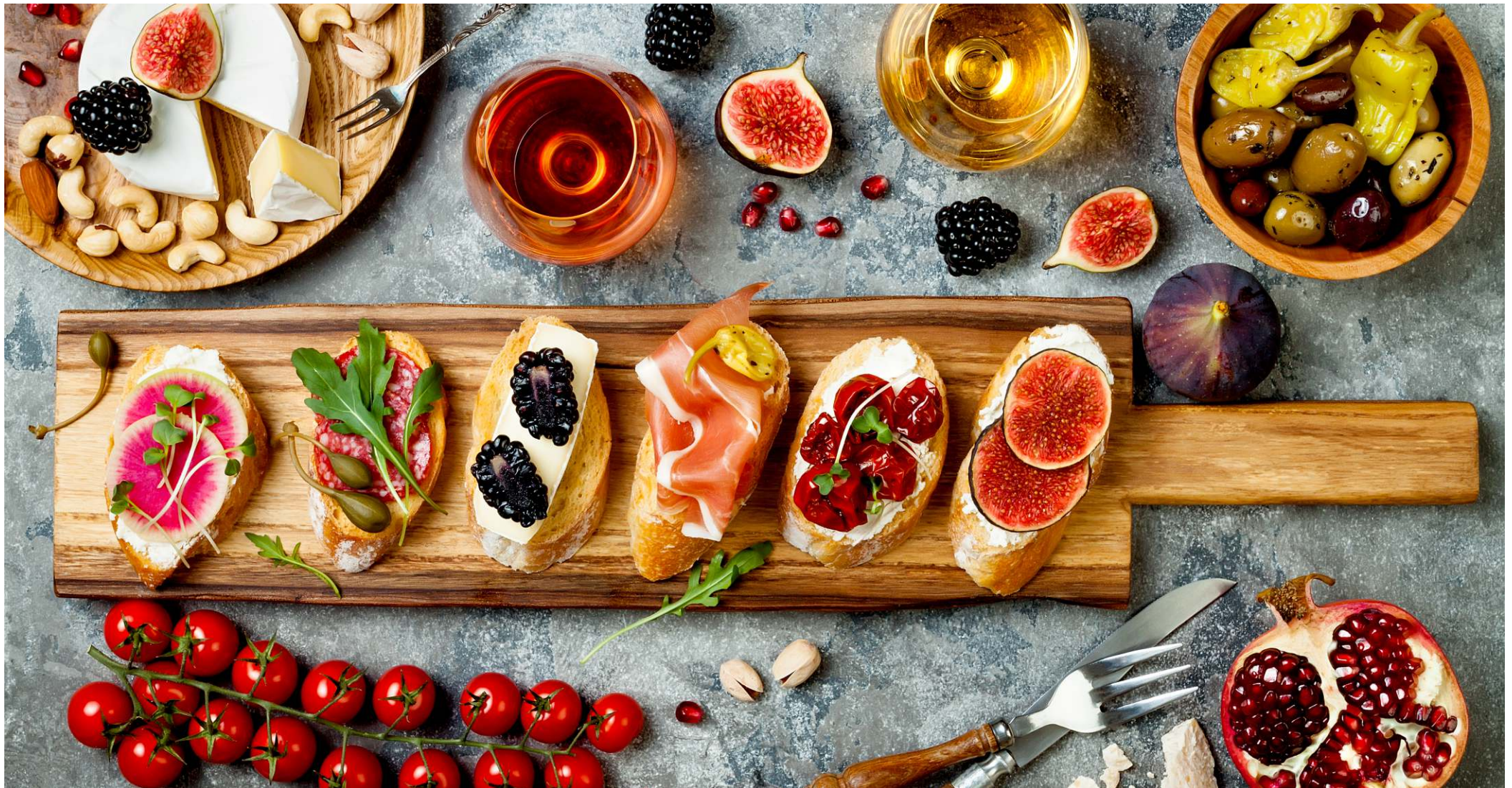


Function Facilities

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

*Botanic Lounge - limited times available.

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

We can also offer additional show stoppers, such as; lolly bars, balloons 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) - \$30.00
- Classic nibble platter (100 pieces) - \$100
- American nibble platter (80 pieces) - \$110
- Asian nibble platter (80 pieces) - \$110
- Chicken nibble platter (80 pieces) - \$120
- Vegan nibble platter (10 pieces) - \$17.50
- Gluten free nibble platter (10 pieces) - \$17.50
- 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
- Cheeseburger sliders - \$3.50
- 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



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

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.

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

Hot additions

Select two of the following:

- Mini tacos
- San choy social
- Stuffed mushrooms
- Chicken curry
- Tempura prawns
- Arancini balls

For more information please contact our events team.

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