

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	\$500	min 50 guests / max 250 guests & minimum spend applies
Large Terrace	\$200	min 30 guests / max 50 guests
Small Terrace	\$100	min 10 guests / max 25 guests
Botanic Lounge	\$150	min 30 guests / max 50 guests
Social terrace (Half)	\$400	min 30 guests / max 50 guests & minimum spend applies
Social Terrace (Whole)	\$600	min 60 guests / max 100 guests & minimum spend applies
The Garden Room	\$300	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

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

\$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



Menu A

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

Two selections, served alternatively

Bread and butter on arrival

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





Menu B

2 course: \$78 3 course: \$95

Two selections, served alternatively

Bread and butter on arrival

Entrees

- Grilled scallops with truffle infused parsnip puree, crisp prosciutto, parsley oil and soft herbs
- Chilli, ginger and caramel pork belly with Asian inspired wombok salad
- Porcini and mozzarella arancini with Napoli sauce, shaved parmesan and micro herbs
- Roasted pumpkin risotto, macadamia crumb and whipped feta with chervil

Mains

- Chargrilled eye fillet mignon, potato and chive rosti, wilted spinach, and mushroom jus
- Twice cooked pork belly with seared scallops, cauliflower puree, seared zucchini with apple jus
- Red wine braised lamb shank in pan gravy with, creamy mash potato and seasonal root vegetables
- Chicken saltimbocca wrapped w sage and prosciutto served on creamy mash w seasonal greens and house made jus
- Dukkah crusted salmon set on a Kipfler and rocket salad with vincotto drizzle

Desserts

- Roasted rhubarb with crystallised orange sweet pastry, chantilly cream and walnut praline
- Frangelico infused dark chocolate ganache tart with mixed berry coulis and toasted meringue
- Honey and vanilla poached pears with sweet syrup, almond tuile and whipped mascarpone
- Sticky date pudding with butterscotch sauce, vanilla ice cream, seasonal berries and biscuit crumb



Menu C

Lunch ONLY

2 course: \$40 3 course: \$48

Two selections, served alternatively

Freshly baked bread roll

Entrees

- Ragu arancini with Napoli sauce, shaved parmesan and soft herbs
- Chorizo and Manchego croquettes with petite rocket salad and chipotle mayo
- Vegetable spring rolls with petite Asian salad and kecap manis

Mains

- Large roast of the day with all the trimmings
- Large beer battered fish with chips and salad
- Chicken schnitzel with buttered mash and seasonal veg
- Chicken Filo with hollandaise, buttered mash and seasonal vegetables
- Steak pie with gravy and buttered mash and seasonal vegetables

Desserts

- Pavlova with mixed berry compote, Chantilly cream and passionfruit pulp
- Loaded chocolate mousse with Chantilly cream, mixed berry compote and maraschino cherry
- Apple crumble with caramel sauce vanilla ice cream



Share Plates

2 course: \$75 3 course: \$87

Two selections from entree & mains, three selections from dessert

Freshly baked bread roll

Entrees

- Arancini w/ Napoli sauce and shaved parmesan
- BBQ pork Spring rolls w/ Asian salad and ketjap manis
- Fried chicken w/ slaw and aioli
- Baked mushrooms w/ a rocket and feta salad and balsamic glaze

Mains

- Baked pork leg with crackle
- Oven roasted chicken
- Red wine braised beef brisket
- Butter chicken
- Market fish
- Moroccan lamb shoulder

Main Sides

- Roasted chat potatoes in garlic butter
- Seasonal Roasted vegetable medley
- Sundried tomato and Pesto Pasta salad
- Steamed rice and grilled naan
- Garden salad with ranch dressing
- Caesar salad
- Steamed seasonal greens
- Buttered mash potato
- Mediterranean Cous Cous salad

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





Cheese please

Cheese tower – 2kg cheese

\$150 (20 – 40 portions)

- 1kg Cheddar
- 500g Brie
- 125g Stilton
- 125g Washed rind

Served with: Kurrajong lavosh, Water crackers, Quince paste and Dried fruits.

Epic cheese tower – 4kg cheese

\$350 (60 – 90 portions)

- 2kg Cheddar wheel
- 1kg Brie
- 1kg 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.

