

# Function Facilities

Bribie Island RSL

Issue 1 - 2023







## 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	\$500 minimum spend applies
Large Terrace	\$200
Small Terrace	\$100
Botanic Lounge	\$150
Anzac Room	\$85
Social Terrace	(Half) \$300 & (Whole) \$600
The Garden Room	\$300

## 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 - \$7.50 each cut into 4
- Assorted wraps/rolls - \$7.50 cut in halves
- Gourmet sandwich - \$9.00 cut in halves
- Platter beer battered fish pieces (25 pieces) - \$30.00
- Large croissant w/ jam & butter - \$6.00
- Large croissant w/ ham & cheese - \$8.00
- Large croissant w/ ham, cheese & tomato - \$8.00
- Large croissant w/ smoked salmon, cream cheese, capers & red onion - \$10.00
- 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) - \$40 (GF base \$3 each extra)
- 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 please

### Cheese platter

\$45 (easily serves 6)

includes:

- Four cheese selections + Quince paste + Water crackers

### Meat & Bread Platter

\$60 (easily serves 6)

includes:

- Ham + prosciutto + kabana + sliced pepperoni + mixed olives + marinated vegetables + rustic white baguette





## Sweet treats

### Tray cakes

**\$90** Feed the crowd (cut in 70 pieces)

Mixed trays incur \$10 charge

- Devils chocolate cake
- Carrot cake

**\$45** Feed the crowd (half tray)

Mixed trays incur \$10 charge

- Devils chocolate cake
- Carrot cake

### Gluten Free Options

- Caramel slice \$55.00 (30 pieces)
- Carrot cake \$100.00 (30 pieces)
- Raspberry macaroon slice \$65.00 ( 30 pieces)

### Dainty gluten free individual cakes

All refined sugar free & vegan

**\$70** box of 16 - includes a selection of treats

### Tiny tarts/Petite Fours

**\$70** box of 16

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

### Extra sweet treats

- Fruit platters (serves approximately 20) \$50.00
- Scones with jam & cream (cut in half) \$4.50
- Mixed Danish platters (30 pieces) \$60.00



# Grazing tables

## Starter table

\$1,200 additional  
\$18 per person

Starter table ½ option \$600

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.

## 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

## Deluxe table

\$1,800 additional  
\$22 per person

Starter table ½ option \$850

(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

For more information please contact our events team.

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