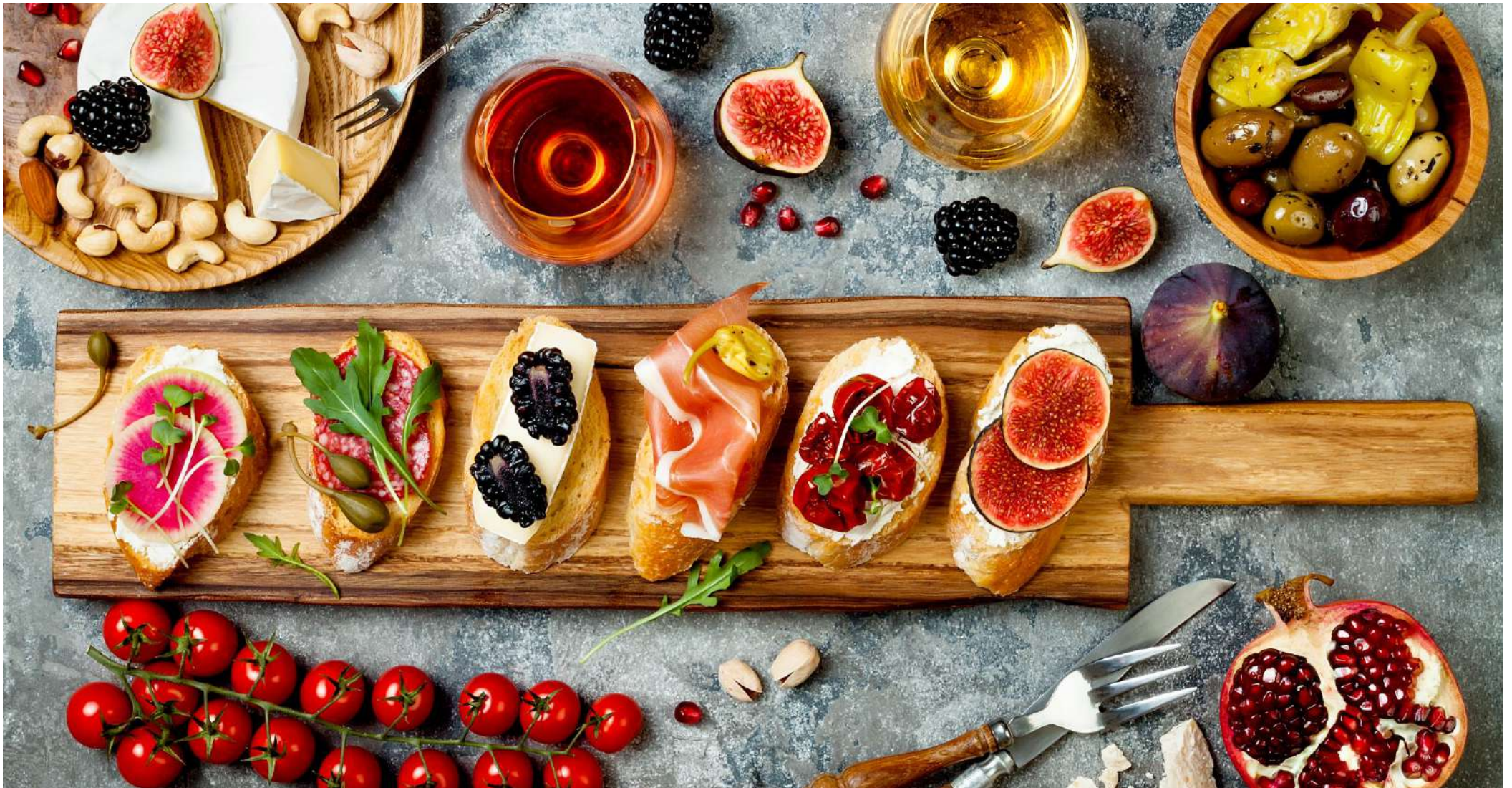


Function Facilities

Bribie Island RSL

Issue 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	\$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

Includes: party pies, party sausage rolls, meatballs, chicken dim sims, mini spring rolls.

- American nibble platter (80 pieces) - \$110

Includes: mac and cheese bites, jalapeno bombs/jalapeno poppers, mini dagwood dogs, chicken wings, popcorn chicken.

- Asian nibble platter (80 pieces) - \$110

Includes: Peking duck spring rolls, karaage chicken, satay skewers, prawn toasts, curry puffs.

- Chicken nibble platter (80 pieces) - \$120

Includes: popcorn chicken, chicken wings, chicken chips, chicken arancini, BBQ chicken kebabs.

- Vegan nibble platter (10 pieces) - \$17.50

- Gluten free nibble platter (10 pieces) - \$17.50

- Mixed sushi platters (40 pieces) - \$70 (mix of small and large)

- Mixed sushi platters (78 pieces) - \$90 (mix of small and large)

- Garlic cheese pizza paddle - \$12

- Pizza platters (2 different pizzas) - \$45 (GF base \$3 each extra)

- Beef sliders - \$3.95 each

- Cheeseburger sliders - \$3.50

- Steak house chips - \$11.50

- Potato wedges - \$11.50

- Sweet potato wedges - \$14.00





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

\$45 (30 piece cake tray)

Mixed trays incur \$10 charge

- Devils chocolate cake
- Carrot cake

Gluten free options

- Caramel slice
- Raspberry and coconut slice
- Citrus slice

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

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.

W: www.bribiersl.com.au E: functions@bribiersl.com.au P: (07) 3400 1335