

Weddings & Receptions

Bribie Island RSL

Issue 1 - 2021





Thank you

for considering the Bribie Island RSL as your wedding venue.

We are committed to ensuring that all your dreams come true on your special day. We also understand that you want your wedding day to reflect the love that you and your partner share, therefore we have a range of options available to customise your wedding day.

Reception locations

Grand Auditorium

- Perfect setting for your elegant wedding reception
- \$1000 room hire (Minimum 50 guests)

Botanic Terrace

- Perfect location for a small intimate wedding reception
- \$400 room hire (Minimum 30 guests)

The Garden Room

- Perfect location for a small intimate wedding reception
- \$500 room hire

Social Terrace

- Perfect location for a casual wedding reception
- Pet friendly
- \$800 room hire

Room hire inclusions

Room hire inclusions

- Full catering and beverage service
- Professionally trained & friendly staff
- Complete room set up to your specifications
- Personal wedding co-ordinator
- Use of one of our exclusive areas for pre-dinner drinks
- Exclusive venue hire
- Silver cake knife
- Ample free parking
- Courtesy bus available for visitors to the island as well as members and guests

Our events team will be able to assist you both with all your wedding reception & formal requirements. Our events team can also orchestrate your décor and proceedings to the smallest detail.

Our dedicated team of chefs continually strive towards creating the very finest cuisine. All menus are valid for a period of 6 months.

All-inclusive packages available

All packages can be adjusted to suit individual needs

Silver package

\$110 per person (Minimum 40 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A)
- 2 hour beverage package 1, including bottled wine, draught beer & soft drink
- Wedding cake* - made and supplied by "Cakes in the Mix"
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Cutting of the wedding cake
- Fairy light backdrop
- Silver Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table - Bridal table runner, tealight holders, chair decoration.

Gold package

\$120 per person (Minimum 40 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A)
- 3 hour beverage package 1, including bottled wine, draught beer & soft drink
- Wedding cake* - made and supplied by "Cakes in the Mix"
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Cutting of the wedding cake
- Fairy light backdrop
- Gold Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table – Bridal table décor vases for bouquets per bride & bridesmaid, Bridal table runner, tealight holders, chair decoration.



All-inclusive packages available



Platinum package

\$140 per person (Minimum 40 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu A) &
- Wedding cake cut and served as dessert
- 3 hour beverage package 1, including house wine, tap beer & soft drink
- Hot nibble platter for your guests on arrival
- Wedding cake* - made and supplied by "Cakes in the Mix"
- Photo booth for 4 hours – supplied by "Three bird Photobooths"
- DJ for the duration of your reception – supplied by one of our preferred suppliers
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Fairy light backdrop
- Platinum Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table – Bridal skirting – black or white, Bridal table décor vases for bouquets per bride & bridesmaid, Bridal table runner, tealight holders, chair decoration, 1 x sign Mr & Mrs / Mrs & Mrs / Mr & Mr

Diamond package

\$170 per person (Minimum 40 guests)

*price can be adjusted for smaller numbers

- Choice of 2 course meal (from menu B) &
- Wedding cake cut and served as dessert
- 5 hour beverage package 1, including house wine, tap beer & soft drink
- Canapes on arrival for your guests
- Wedding cake* - made and supplied by "Cakes in the Mix"
- Photo booth for 4 hours – supplied by "Three bird Photobooths"
- DJ for the duration of your reception – supplied by one of our preferred suppliers
- White Table Linen – table cloths, serviettes.
- Coffee & assorted teas
- Fairy light backdrop
- Diamond Decoration Package which includes: Chair Cover – white or black, Chair Decoration, table numbers, Tealight holders, table runner, mirror or timber base, Artificial florals (fresh florals will incur an additional cost), centrepieces. Bridal table – Bridal skirting – black or white, Bridal table décor vases for bouquets per bride & bridesmaid, Bridal table runner, tealight holders, chair decoration,

*Packages can be personalised to suit individual needs.

All-inclusive packages available

Wedding Ceremony package

\$650 including:

- 1 x arbour – of choice
- 6 x Aisle chair decorations – of choice
- 24 x guests chairs – choose from 2 different styles
- 1 x signing table – of choice
- 1 x vases for bride's bouquet – of choice
- 1 x sm love sign – white
- 2 x bride & groom chairs – choose from 2 different styles
- Delivery, set up & pack down.

*Not included: Moreton Bay Regional Council Hire Fees and public liability.



Canapes

Light canapes

\$35 per person

We serve all 10 items with an allowance of 6 items per person

- Mini bruschetta
- Rare beef crostini
- Prawn cocktail spoon
- Karaage chicken
- BBQ pork spring rolls
- Pumpkin arancini
- Szechuan Calamari
- Prosciutto brie and cranberry tartlet
- Battered barramundi
- Chicken crepes

Corporate canapes

\$45 per person

We serve all 10 Light canapes + 5 Corporate canapes (choose 5), with an allowance of 10 items per person:

- Pork belly spoon
- Salmon blini
- ½ shell scallops
- Pork and fennel sausage rolls (house made)
- Satay chicken skewers
- Cheeseburger slider
- Natural and/or Kilpatrick oysters

Deluxe canapes

\$55 per person

We serve all 10 Light canapes + 5 Corporate canapes (choose 5) + 1 Deluxe canape (choose 2) per person:

- Green prawn curry
- Pumpkin soup with croutons and bacon bits
- Moroccan vegetable tagine
- Chicken Caesar salad
- Bangers and mash
- Linguini Bolognese
- Koftas and couscous



Dessert canapes

\$6 per person

We serve 1 item per person (choose 2):

- Lemon meringue tartlet
- Chocolate mousse
- Pavlova
- Pannacotta
- Vanilla bean crème brulee

Menu A

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

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

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



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

\$125 (20 – 40 portions)

- 1kg Vintage Club cheddar
- 500g Adelaide Hills brie
- 125g Blue Stilton
- 125g Barossa washed rind

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

Epic cheese tower – 4kg cheese

\$350 (60 – 90 portions)

- 2kg of Grandma Slingetons cheddar wheel
- 1kg Black Label King Island brie
- 1kg Shropshire Blue

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



Children's Menu

Two course meal with soft drink

Inclusion with package selected

\$35 per person

Mains:

- Duo of mini dagwood dogs w chips
- Chicken nuggets & beer battered chips
- Cheeseburger sliders (3) with beer battered chips

All children's meals are accompanied with dipping sauce

Dessert:

- 2 scoops of vanilla ice-cream, choice of topping & sprinkles



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.



Bridal extras

For your convenience additional services are on offer from our events team:

Wedding ceremony

The perfect setting for your ceremony can be achieved in the park opposite to the RSL with decorative inclusions such as:

- 1 x arbour – of choice
- 6 x Aisle chair decorations – of choice
- 24 x guests chairs – choose from 2 different styles
- 1 x signing table – of choice
- 1 x vases for bride's bouquet – of choice
- 1 x sm love sign – white
- 2 x bride & groom chairs – choose from 2 different styles
- Delivery, set up & pack down.

*Not included: Moreton Bay Regional Council Hire Fees and public liability.

Chair covers and sashes

The use of chair covers softens the overall visual effect of the room, providing a sense of glamour and tradition.

- Black or white fitted chair cover - \$3.00 per chair
- Black or white fitted chair cover and your chose of coloured sash \$4.50 per chair

Corinthian back drop with fairy lights

\$400

Stunning sheer white curtain backdrop separated by four large Corinthian columns with romantic bud lighting (perfect back drop for bridal tables & indoor ceremonies)

Extras

- Table runners (your choice of colour) - \$5 each
- Tea light candles - \$1 each
- Individual wine/spirit bottle for each guest – POA
- Lolly buffet (your choice of colours) – POA
- Photo booth – POA
- Cutting of the wedding cake to be placed at tea and coffee station - \$50



Bridal Directory

With many years of experience in the craft of wedding planning we have come to know many professionals within the local area who have the expertise to make your special day something extraordinary. For your convenience we have compiled a list, while not exhaustive of some recommendations.

Activities

- Bribie Island RSL – Post Wedding Brunch
P: 3400 1335
E: sam@briebiersl.com.au
- Bribie Island Gondola
P: 0466 662 911 & 0421 421 477
E: info@bribieislandgondola.com.au
W: www.bribieislandgondola.com.au

Cake maker/decorator

- Cakes in the Mix – Sam Amor
P: 0448 154 872
E: cakesinthemix@outlook.com

Celebrants

- Debbie Warshawsky
P: 0425 404 610
E: debbiwarshawsky@outlook.com
W: www.debbiewarshawsky.com
- Annie Staines
P: 0409 531 829
E: anna@annastaines.com.au
W: www.afcc.com.au/celebrant/anna-staines
- Celebrant Man – Glenn McKewen
P: 0419 217 468
E: celebrantman@gmail.com

Ceremonial Venues

- Moreton Bay Regional Council
To book VVAA park
W: www.moretonbayregionalcouncil.com.au

Decorator

- Funcionz Event Stylist
P: 0408 855 306
E: funcionzevents@gmail.com
W: www.funcionz.com.au
- Event by Billy Grace
P: 0438 017532
E: hello@eventsbybillygrace.com
W: www.eventsbybillygrace.com

Health & Beauty

- Kathryn Denny Make-up Artistry
E: Kathryn.denny@outlook.com.au
W: www.kathryndennymua.com
- Dolly May Artistry
P: 0400 448 832
E: dmhmakeup@hotmail.com
W: www.dollymayartistry.com
- Beauty For All
P: 0418 482 040
E: info@beautyforall.com.au
W: www.beautyforall.com.au

Photography

- Jo Hammond
P: 0412 318 207
E: hamjolou@hotmail.com
W: https://johammondphotography.com/
- Jane Gilby
P: 0400 738 929
E: jgilbeyphotography@hotmail.com
W: www.janegilbeyphotography.com.au

Florist

- JStems
P: 0488 402 548
E: jstemsff@gmail.com
F: @jstems21

Disc Jockey

- The Entertainer – Marc Woolsten
P: 0414 290 299
W: https://au.linkedin.com/in/marc-woolston-ba167517

Photo Booth

- Three Birds Photo Booth
P: 0422 466 567
E: smile@threebirdsphotobooth.com.au
W: www.threebirdsphotobooth.com.au

