

Christmas Event Packages

Bribie Island RSL



Issue ~ 2026





Thank-you

for considering the Bribie Island RSL Club
as your celebration venue.

Rooms Available

Room hire fees

Auditorium	\$600	min 50 guests / max 250 guests & minimum spend applies
Large Terrace	\$250	min 20 guests / max 50 guests
Small Terrace	\$100	min 10 guests / max 25 guests
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

Extras

- Cutting of celebration cake / \$50.00
- Tea & Coffee station / \$2.50 per person

*Please note: no food or beverages can be brought into the venue for consumption,
with the exclusion of celebration cake

Phone our events team today on 07 3400 1335 or email
functions@bribiersl.com.au

Canapes

Light Canapes

\$35 per person

We serve all 10 items with an allowance of 6 items per person / 30 guests min

- 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 / 30 guests min

- 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 / 30 guests min

- 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) / 30 guests min:

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

Christmas Menu A

2 Course Christmas Menu

\$33 per person

Tables are decorated with Christmas centre pieces & bon bons for each guest Selection of teas & coffee & bread and butter on arrival
20 guests min

Mains

- Turkey & roast pork w rosemary salt potato, maple pumpkin, honey & thyme carrots, broccoli bake, green peas, house gravy, apple & cranberry sauce
- Add a Yorkshire pudding for \$1.00 per person

Desserts

Desserts are an alternate serve

- Plum pudding w custard, glazed cherry & fresh mint
- Pavlova w sweet cream & berry compote

Christmas Extras

Placed on the tables for guests on arrival

- Potato crisps \$1.00 per person
- Assorted lollies \$1.00 per person
- Assorted nuts \$1.00 per person
- Cadbury Favourites \$2.00 per person



Christmas Menu B

2 Course Christmas Menu

\$44 per person

Tables are decorated with Christmas centre pieces & bon bons for each guest Selection of teas & coffee & bread and butter on arrival
30 guests min

Mains

- Pomegranate & thyme roasted pork tenderloin w roasted chat potatoes, cinnamon roasted pumpkin, buttered green beans, honey glazed baby carrots, apple compote & house gravy
- Add a Yorkshire pudding for \$1.00 per person

Desserts

Desserts are an alternate serve

- Pavlova w Chantilly cream, mixed berry compote, passionfruit & fresh mint
- Plum pudding w vanilla custard, pecan praline, glace cherry & fresh mint

Christmas Extras

Placed on the tables for guests on arrival

- Potato crisps \$1.00 per person
- Assorted lollies \$1.00 per person
- Assorted nuts \$1.00 per person
- Cadbury Favourites \$2.00 per person



Christmas Menu C

Christmas Menu

2 Course \$55 per person

3 Course \$67 per person

Tables are decorated with Christmas centre pieces & bon bons for each guest
Selection of teas & coffee & bread and butter on arrival
Please choose 2 dishes from each course / alternate serve
30 guests min

Entree

- 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

Dessert

- 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





Platters

Savoury Selections

Platters are served on a table and your guests help themselves

- Assorted sandwich cut in 4 - \$8.50 each
- Assorted wraps/rolls cut in halves - \$8.50 each
- Gourmet sandwich cut in halves - \$10.00 each
- Platter beer battered fish pieces (25 pieces) - \$30.00
- Large croissant w/ jam & butter - \$8.00
- Large croissant w/ ham & cheese - \$8.50
- Large croissant w/ ham, cheese & tomato - \$8.50
- 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 & 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) - \$80 (mix of small and large)
- Mixed sushi platters (78 pieces) - \$100 (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 - \$13.00
- Potato wedges - \$13.95
- Sweet potato wedges - \$16.00



Cheese Please

Cheese platter

\$45 easily serves 6 guests

- Four cheese selections + Quince paste + Water crackers

Meat & Bread Platter

\$60 easily serves 6 guests

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

Cake Trays

\$45 each - 30 pieces

Mixed Tray \$10 extra

- Devils chocolate cake
- Carrot cake

Gluten Free

- Caramel slice
- Raspberry cheesecake slice
- Citrus slice

Extra Sweet Treats

- Fruit platter (serves approx 20) \$50.00
- Scones with jam and cream (cut in half) \$4.50 each
- Mixed Danish platters (30 pieces) \$60.00



Beverage Packages

Package 1

Minimum 40 guests Includes:

- Champagne on arrival
- Draught beer & local stubbies
- Tap wine
- Post mix soft drink & juice

2 hours \$30 per guest

3 hours \$40 per guest

4 hours \$45 per guest

5 hours \$50 per guest

6 hours \$55 per guest

Package 2

Minimum 40 guests Includes:

- Champagne on arrival
- Draught beer & local stubbies
- Tap wine
- Post mix soft drink & juice
- Basic spirits – Bundaberg Rum, Jim Beam, Johnny Walker Red, Bacardi, Gordons Gin & Smirnoff Vodka

2 hours \$45 per guest

3 hours \$55 per guest

4 hours \$60 per guest

5 hours \$65 per guest

Bar tabs

Pay on consumption bar tabs are also available. These can be used to purchase food & beverages throughout the venue.

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.