

Function and catering package 2011

Picture your next function at Padstow RSL Club

The facilities are perfect for any Style Event, ranging from small to the grandest occasion.

We have two function rooms available: Auditorium and Dining Room

1st is our quiet Dining Room which seats 40 people comfortably, the furnishing of round tables seat up to 10 guests, perfect for dinner parties, meetings and wakes.

The cost to you for hiring the Dining room is \$100

With an additional \$100 for tray service

2nd is our spacious Auditorium which seats 250 people just the venue to hold 21st Birthday Parties, Christenings, School Formal or Wedding Reception.

Our Auditorium is designed with tiered level seating which allows for uninterrupted stage and dance floor view, a memorable theatre style atmosphere

The cost to you for hiring the Auditorium is \$400 which includes one bar staff.

Seating is rectangle tables of up to 8 people.

Decorations, Balloons, bouquets, live Entertainment and DJ's can all be organized for you and costing is pertinent to your needs.

We can tailor any size package, giving you, the client, full control over your function you will be satisfied that all your function requirements are met. Audio and visual.

Lighting and sound assistance are all inclusive in making your next big event happen.

We have the edge in function location fine food and friendly staff so make some time to come into the club so we can work together in meeting all your desired needs

A complete range of inclusive packages are enclosed here for you to choose.



24-28 Howard Road Padstow 2211 ph: 9792 0528 padstowrslclub@hotmail.com

www.padstowrsl.com.au

FUNCTION MENU

HOT FINGER FOOD

3 PIECES-\$6.50 PER HEAD

5 PIECES-\$9.50 PER HEAD

8 PIECES-\$12.50 PER HEAD

Additional pieces add \$1.50 p/h

CHOOSE FROM THE FOLLOWING

- ❖ SATE CHICKEN SKEWERS
- ❖ MINI SAUSAGE ROLLS
- ❖ MINI PARTY PIES
- ❖ COCKTAIL SPRING ROLLS
- ❖ MINI DIM SIMS
- ❖ MARINATED CHICKEN WINGS
- ❖ THAI FISH CAKES
- ❖ MARINATED LAMB KEBABS
- ❖ COCKTAIL QUICHE
- ❖ TEMPURA WHITING FILLETS

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

FUNCTION MENU

COLD FINGER FOOD

ANTIPASTO PLATTERS 8-12

PEOPLE

\$80

- ❖ MARINATED OLIVES
- ❖ CHAR GRILLED CAPSICUM
- ❖ GARLIC TOASTED CRISP BREAD
- ❖ PROSCIUTTO
- ❖ MORTADELLA
- ❖ BUTTON MUSHROOM
- ❖ FETA CHEESE
- ❖ ALL GARNISHED WITH MIXED
LETTUCE

SEASONAL FRUIT PLATTERS 8-12

PEOPLE

\$45

SELF SERVE TEA AND COFFEE \$2.50
PER HEAD

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

PADSTOW RSL CAFÉ BAR

A FABULOUS ARRAY OF DESSERTS
AND DELIGHTS AWAIT AT OUR CAFÉ
BAR

WE SERVE

- ❖ FRESH VICTORIA COFFEE
- ❖ CAKE ,
- ❖ SLICES
- ❖ FRIANDS
- ❖ MUFFINS
- ❖ DANISHES

CAKE AND COFFEE SPECIAL

- ❖ MEMBERS \$5.50
- ❖ NON- MEMBERS \$6.00

PERFECT FOR BUSINESS MEETINGS, OR SOCIAL GATHERINGS

NOTE THIS FUNCTION MENU CAN BE HAD IN THE CLUBS MIXED
LOUNGE

GOURMET SANDWICH MENUS

\$8.50 PER PERSON
(MINIMUM 12 PEOPLE)

- ❖ TURKEY AND CRANBERRY
- ❖ RED SALMON, ONION AND
MAYONNAISE
- ❖ EGG, TOMATO AND CUCUMBER
- ❖ LEG HAM, MUSTARD AND CHEESE
- ❖ CHICKEN, . AVOCADO AND
MAYONNAISE
- ❖ ROAST BEEF AND PICKLES
- ❖ CHAR GRILLED CHICKEN AND
GUACAMOLE
- ❖ CURRIED EGG AND LETTUCE
- ❖ CHEESE, PINEAPPLE AND COLESLAW
- ❖ BEEF AND TOMATO SALSA

SELF SERVE TEA AND COFFEE \$2.50
PER HEAD

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

COCKTAIL MENU

\$16.00 PER PERSON-5 VARIETIES

\$23.00 PER PERSON-8 VARIETIES

TRAY SERVICE \$2.00 EXTRA PER PERSON

TWO PIECES OF EACH SELECTION PER PERSON

(MINIMUM 30 PEOPLE)

COLD CANAPÉS

- ❖ TOMATO BRUCH ET TA
- ❖ SMOKED SALMON WITH SOUR CREAM
- ❖ ROAST BEEF WITH CUCUMBER
- ❖ THAI CHICKEN WITH SALSA ON CRUSTY BREAD
- ❖ PRAWN AND AVOCADO
- ❖ LEG HAM AND ROCKMELON

HOT CANAPÉS

- ❖ CRUMBED KING PRAWNS
- ❖ TERIYAKI KEBABS
- ❖ SALT AND PEPPER SQUID
- ❖ MALAYSIAN SATAY CHICKEN STICKS
- ❖ COCONUT CRUMBED CHICKEN STRIPS
- ❖ PRAWN AND SESAME TOAST

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK BEFORE FUNCTION

CHINESE BUFFET

\$21.50 PER PERSON
(MINIMUM 30 PEOPLE)

ON THE TABLE ARE BREAD ROLLS AND
BUTTER

SOUP

(CHOICE OF ONE)
SEASONAL VEGETABLE
CHICKEN AND SWEET CORN
COMBINATION LONG SHORT SOUP

FINGER FOOD

HOME MADE DIM SIMS SERVED WITH SWEET
AND SOUR SAUCE
MINI SPRING ROLLS

HOT FOOD

FRESH FISH PIECES COOKED IN LEMON
SAUCE
SATE CHICKEN
HONEY PEPPER BEEF
CHEFS SPECIAL FRIED RICE

SWEETS

(CHOICE OF 2)
FRESH FRUIT PLATTER
PASSION FRUIT PAVLOVA
CHEESE CAKE WITH CREAM
TEA AND COFFEE WITH AFTER DINNER MINTS

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

MIXED BUFFET

\$23.50 PER PERSON (MINIMUM 30 PEOPLE)
ON THE TABLE ARE BREAD ROLLS AND
BUTTER

HOT BUFFET (CHOICE OF 3 DISHES)

HONEY CHICKEN
BEEF STROGANOFF
CHEF'S SPECIAL FETTUCCHINE
CALAMARI RINGS
CURRIED BEEF AND RICE
SPECIAL FRIED RICE
SEASONAL VEGETABLES

COLD BUFFET

SLICED LEG HAM AND SELECTED MIXED COLD
CUTS

SALAD BUFFET (CHOICE OF 4 SALADS)

BEETROOT PASTA
PESTO
GREEK
SWEET POTATO
COLESLAW CREAMY
POTATO AND EGG

SWEETS (CHOICE OF 2)

FRESH FRUIT SALAD PAVLOVA
BLACK FOREST CAKE CHEESE CAKE
AND CREAM

TEA AND COFFEE WITH AFTER DINNER MINTS

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

CHEF'S CARVERY BUFFET

\$28.50 PER PERSON (MINIMUM 30 PEOPLE)

ON THE TABLE ARE BREAD ROLLS AND
BUTTER

HOT BUFFET

TURKEY, HAM AND BEEF
ROASTED POTATO AND PUMPKIN
SEASONAL VEGETABLES
STEAMED RICE
SEAFOOD MORNAY
BEEF STROGANOFF

COLD BUFFET

MIXED COLD CUTS
CAESAR SALAD
GREEK SALAD
CREAMY POTATO AND EGG SALAD

SWEETS

PLUM PUDDING AND CUSTARD
PAVLOVA
MUD CAKE

TEA AND COFFEE WITH AFTER DINNER MINTS

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

FORMAL SET MENU

**CHOOSE ANY 2 OF EACH COURSE TO BE SERVED
ALTERNATIVELY**

TWO COURSE MENU \$28.00 PER PERSON

THREE COURSE MENU \$36.00 PER PERSON

FOUR COURSE MENU \$47.00 PER HEAD

FIVE COURSE MENU \$56.00 PER HEAD

SOUP

COUNTY STYLE CHICKEN
CREAM OF MUSHROOM
POTATO AND LEEK
TOMATO AND BASIL
CHICKEN AND SWEET CORN

COLD ENTREE

CAESAR SALAD
THAI CHICKEN SALAD
KING PRAWN COCKTAIL
LEG HAM AND MELON WITH CRANBERRY SAUCE
ROAST BEEF WITH CUCUMBER
CRAB AND WALDOF SALAD

HOT ENTREES

TORTELLINI BOSCAIOLA

CHICKEN AND MUSHROOM WITH A PASTRY LID
CRUMBED CAMEMBERT ON RASPBERRY DRESSING

TANDOORI CHICKEN WITH MINTED YOGHURT AND
RICE

CHILLI KING PRAWN RISOTTO

CRUMBED CALAMARI RINGS WITH TARTARE SAUCE

MAIN COURSES

LAMB RACK WITH ENGLISH SPINACH AND ROSEMARY

NEW YORK STEAK WITH FRIED POTATOES,
SEASONAL VEGETABLES AND BÉARNAISE SAUCE

GRILLED CHICKEN BREAST WITH GUACAMOLE
MELTED CHEESE AND SEASONAL VEGETABLES

GRILLED BARRAMUNDI FILLETS WITH GINGER SOY
SAUCE AND FRESH CORIANDER

SPICED SALT AND PEPPER SQUID SERVED WITH
GREEN VEGETABLES

GRILLED ATLANTIC SALMON FILLETS ON CREAMY
MASH AND LEMON THYME BUTTER SAUCE

FIVE SPICE DUCK BREAST WITH ASIAN NOODLE
AND CHILLI ORANGE SOY SAUCE

VEAL MEDALLION WITH MANGO SALSA AND SALAD

OVEN ROASTED SCOTCH FILLET WITH MUSTARD
CRUST SERVED WITH VEGETABLES

SWEETS

MUD CAKE AND CHOCOLATE SAUCE

LEMON MERINGUE PIE

APPLE PIE AND CREAM

CHOCOLATE PROFITEROLE FILLED WITH CUSTARD

CHOCOLATE TRUFFLE TORTE

PAVLOVA WITH PASSIONFRUIT

BLACK FOREST CAKE

TIRAMISU

FRUIT SALAD AND ICE CREAM

STRAWBERRY CHEESE CAKE

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK
BEFORE FUNCTION

DELUXE MENU

CHOOSES ANY TWO DISHES TO BE SERVED ALTERNATIVELY

\$45.00 PER PERSON (MINIMUM 10 PEOPLE)

ON THE TABLE ARE BREAD ROLLS AND BUTTER

HOR D OEUVRES
PLATTERS ON ARRIVAL

ENTREE

KING PRAWN COCKTAIL
SELECTED COLD SEAFOOD PLATTER
(KING PRAWNS, OYSTERS, SMOKED SALMON)
RAVIOLI WITH ROAST TOMATO AND BASIL
BAKED CRUMBED CAMEMBERT ON RASPBERRY
DRESSING
LEG HAM AND MELON WITH CRANBERRY SAUCE

MAIN COURSES

VEAL OSCAR CLASSIC

GRILLED FILLET STEAK SERVED WITH BÉARNAISE
SAUCE AND ASPARAGUS

CHICKEN SUPREME WITH AVOCADO AND SEAFOOD
SERVED WITH SEASONAL VEGETABLES

GRILLED BARRAMUNDI WITH MACADAMIA NUTS
SERVED WITH SALAD
FIVE SPICE DUCK BREAST WITH ASIAN NOODLE
AND CHILLI ORANGE SOY SAUCE

SWEETS

PROFITEROLES FILLED WITH CUSTARD AND ICE CREAM

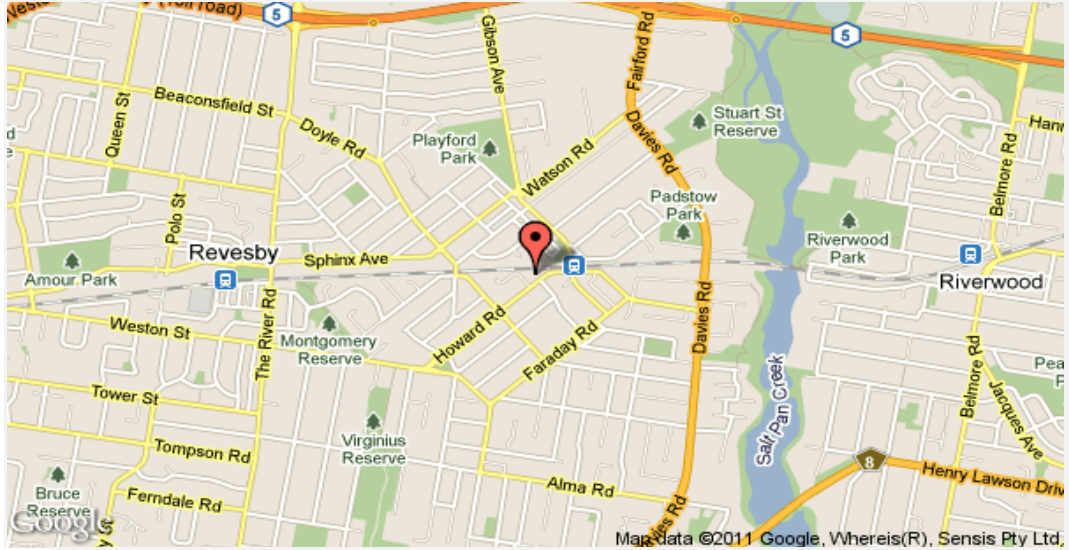
CHOCOLATE BASKETS FILLED WITH FRESH STRAWBERRIES AND KING ISLAND CREAM

LEMON MERINGUE PIE

TEA AND COFFEE WITH AFTER DINNER MINTS

FINAL NUMBERS MUST BE PLACED AT LEAST 1 WEEK BEFORE FUNCTION

FUNCTIONS BOOKED BETWEEN SEPTEMBER AND NOVEMBER IN OUR AUDITORIUM FOR 150 PEOPLE AND OVER RECEIVE A 50% DISCOUNT OFF THE ROOM HIRE.



Specifications and Hire Conditions

1. Conditions of entry: please note that all restrictions and conditions of entry to the club remain and must be followed at all times, Function organisers must be a Financial Member of Padstow RSL Club.

2. Confirmation: of your booking together with a 100% payment for the room hire is needed to secure your Function date and time .Payment is by cash, or cheque, and assigned copy of the terms and conditions must be given to Padstow RSL Club along with the deposit

3. Catering: All functions needing catering must utilize the services of the WokWay Bistro. The Wokway Bistro is our in house catering. Other than that smaller functions can be catered for by means of our club café. Speciality finger food can be organised for the Dinning Room, Auditorium and even the clubs main lounge area.
Catering packages are versatile they can be altered to suit any special needs.

4. Catering Payment: WokWay Catering require a 20% deposit for all food options.1 week before the function final numbers and payment is required. Two week notice is required for cancelation of food catering at this time your deposit will be refunded to you.

5. Bar Services: Padstow RSL Club is fully Licensed and our policy at Padstow RSL states that no alcoholic drinks be brought onto the premises for consumption.

Dining Room functions have the choice of tray service or if you wish, self service of drinks from our two club bars

Auditorium bar services are available during your function if requested although we can deliver drinks to your table using our tray service option.

So you have total control of expenditure over the bar we highly recommend a Bar tab amount be nominated.

From the popular Beer, wine and Soft drinks selection our expert staff can recommend a bar package customised to suit any budget.

If by any chance you have a favourite drink not on our list we can order it in for you.

6. Function Times: Day Functions must vacate the rooms by 5pm.
Evening functions must vacate the rooms by 12pm.

7. Start and finish times: The patron agrees to begin the function at the scheduled time and agrees to have the guests and other persons vacate the designated function space at the agreed completion time.

Alternative time arrangements can be organised outside operational times of Padstow RSL Club. Use and hire of both function rooms allow for you to come in prior to commencement of the event and add your special touches to the setting up.

8. Security: If Padstow RSL believes that a function will adversely affect the operation, security or reputation of our establishment, we reserve the right to cancel the function without liability

9. Parking: The clubs car park is situated off Crusade Avenue under the main club; please note there is no direct entrance to the club via the car park. Patrons, Members and guests must use the main entrance on Howard Road

10. Responsibility and Insurance: for the loss or damage to any property left at Padstow RSL Club, prior, during or after the function is accepted by the function organisers.

11. Damage to Clubs Property: Organisers are financially responsible for any damage sustained to club property during functions; use of walls to display materials is not permitted, although the club has room dividers perfect for displays.

12. Cancellation: In the event of cancellation
If notice of 2 week is given your deposit will be refunded in full.
Notice of less than 2 weeks, prior to the function, a cancellation fee of \$200 will be charged.

13. RSA Policy Padstow RSL Club reserve the right to cease supply of liquor if we feel the patron, guest or client appears to have exceeded safe consumption levels and are showing signs of intoxication.

14. Under 18 year olds and minors: Under the liquor act no person under the age of 18years old must approach the bar, outdoor smoking area or gaming area of the club, and by no means permitted to consume alcohol on Padstow RSL premises.
Minors are allowed in designated area and while at the function room booked are permitted to stay on the clubs premises past 9pm, however they must be in the care of a responsible adult and supervised at all times. The club takes all care but is not responsible for children's welfare.

15. Privacy policy: Padstow RSL Club is subject to the provisions of the privacy act 1988. Any information supplied by you is used in accordance with the clubs privacy policy, A Copy of this can be granted upon request.

These conditions cannot be altered without written consent of the Padstow RSL Club

1/ We have read and accept the following conditions.

Date of Function _____

Start Time _____ Finish Time _____

Function Co Ordinator _____

Contact Details _____

Function Requirements _____

Room /Amount and Receipt Number _____

Additional Details _____

Signature _____

Date _____

Thank you for choosing Padstow RSL Club