

# FUNCTIONS PACKAGES



Coorparoo RSL  
& Community Club



# FUNCTION AREAS

## PRIVATE ROOMS

### SUB MARINERS ROOM

**\$100 room hire for up to 4 hours**

This private room is fully self contained with a seperate entrance, toilets & air conditioning. Perfect for small conference groups, lunch and dinner functions.

#### FACILITIES

- White Board & Accessories
- Air Conditioned
- Private toilets

#### CAPACITY

- 20 Board Room
- 50 Theatre
- 40 Seated

### ANZAC ROOM

**\$300 room hire for up to 4 hours**

The Anzac Room is great for those larger events, this is a versatile room for weddings, large conferences, cocktail functions or larger luncheons and dinners.

#### FACILITIES

- Private Bar Space
- Air Conditioned
- Access to Smoking Dosa
- Private toilets
- In house audio

#### CAPACITY

- 150 Seated
- 200 Theatre
- 300 Cocktail

## AREA CAPACITY AND PRICING

	Board Room	Theatre	Seated	Cocktail	Room Hire Fee	Free Room Hire Minimum Spend
SUB MARINERS	20	50	40	N/A	\$100.00	\$300.00
ANZAC	N/A	200	150	300	\$300.00	\$1,000.00

## FUNCTION SPACES

### INDOOR GARDEN SPACE

#### CAPACITY

- 50 people Seated
- 60 people Standing

#### FACILITIES

- Pool table
- Data projector
- Screen

### RAISED MEZZANINE

#### CAPACITY

- 32 people Seated
- 40 people Standing

# CATERING

## PLATTERS

EACH PLATTER CATERS APPROXIMATELY 10 PEOPLE

### BAGUETTE PLATTER

**\$55.00**

*Choose 2 Per Platter:*

Ham, Cheese & Tomato  
Roast Beef, Pickles & Red Onion  
Cheese, Tomato & Lettuce

### DELUXE PLATTER

**\$85.00**

*Choose 3 Per Platter:*

Crumbed Fish Goujons  
Salt & Pepper Calamari  
Sweetcorn Mozzarella bites  
Smokey Meat Balls

### PARTY PLATTER

**\$60.00**

*Assortment of:*

Miniature Pies  
Sausage Rolls  
Dipping Sauces

### ASIAN INSPIRATION PLATTER

**\$60.00**

Cocktail Samosas  
Spring Rolls  
Dim Sims

### FRUIT PLATTER

**\$45.00**

Variety of fresh seasonal fruit.

### CHEESE & CRACKER PLATTER

**\$70.00**

Selection of Cheeses with Kabana,  
Gherkins & Crackers

# CATERING

## BOARD ROOM PACKAGE

ALL DAY CONFERENCE PACKAGES AVAILABLE

### MORNING OR AFTERNOON TEA OPTIONS

**\$8.50 PP**

*- Select 1 option -*

Homemade Scones served with fresh cream & jam  
Fresh Fruit & cheese Platter  
Assorted Pastries & Muffins

*All refreshments are self-serve and include a Tea & Coffee Station*

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## LUNCH PLATTER OPTIONS

**BAGUETTE PLATTER - \$55.00**

*- Serves approx. 8 people -*

*Fillings include:*

Ham, Cheese & Tomato  
Roast Beef, Pickles & Red Onion  
Cheese, Tomato & Lettuce

**FRESH WRAP PLATTER - \$65.00**

*- 6 wraps per platter (gluten free option available) -*

Chicken Avocado & Aioli  
Bacon, Lettuce, & Tomato  
Roast Vegetable & Pesto

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## SMALL GROUP HOT LUNCH OPTIONS

**\$15.50 PP**

*- Select from lunch specials -*

Order placed and delivered to your space.  
*Includes soft drink, tea & coffee self service buffets.*



# CATERING

## SET MENU

SERVED AS ALTERNATE DROP - MINIMUM 30 PEOPLE REQUIRED

### OPTION A

**\$27.50 PP**

Entrée & Main OR  
Main & Dessert  
Choose 1 of each

### OPTION B

**\$31.50 PP**

Entrée & Main OR  
Main & Dessert  
Choose 2 of each  
Alternate Drop

### OPTION C

**\$35.50 PP**

Entrée, Main & Dessert  
Choose 2 of each  
Alternate drop

## ENTRÉE

Garlic & Honey Soy Chicken Skewers  
*with lime & sweet chilli aioli*

Cheesy Arancini

Smokey BBQ Meatballs  
*with Sour Dough sliced caramelised onion rocket & chèvre*

## MAINS

Rump Steak  
*cooked medium with red wine jus*

Grilled Fish  
*with lemon caper butter*

Roast of your choice  
*Beef, Lamb or Pork*

*Above mains are served with roast vegetables, potato & pumpkin or potato & a garden salad*

Pumpkin & Pear Salad  
*with mixed leaves, cucumber, avocado, carrot & sesame lime dressing*

## DESSERTS

Pavlova  
*meringue topped with fresh cream & seasonal fruit*

Profiteroles  
*puffed balls of choux pastry filled with patisserie cream topped with warm chocolate sauce*

Raspberry & White Chocolate Cheesecake  
*with berry coulis*



# CATERING

## SERVED BUFFET MENU

MINIMUM 30 PEOPLE REQUIRED

\$45.00 PP

### HOT BUFFET

- Choose Any 2 -

Roast Lamb  
Roast Beef  
Roast Pork  
Thai Chicken Curry

### SALADS

- Choose Any 2 -

Coleslaw  
Potato & Bacon  
Garden  
Greek

### SIDES

- Choose Any 2 -

Roast Potato  
Roast Vegetables  
Steamed Rice  
Mashed Potato

### DESSERTS

- Choose Any 2 -

Tiramisu  
Citrus Cheesecake  
Mini Pavlova  
*with fruit & fresh Cream*  
Chocolate Brownies

*Includes a Tea & Coffee Station*

# CATERING

## GROUP LUNCHEONS

BUS GROUPS, GROUPS UNDER 30 PP - ALTERNATE DROP / PRE ORDER

**\$19.90 PP**

- Choose 2 of each -

### MAINS

Chicken Schnitzel

*served with chips & salad*

Bangers & Mash

*with Green Beans & Red Wine Jus*

Roast of the Day

*with potato & vegetables*

Grilled Fish

*served with chips & salad*

### DESSERT

Mini Pavlova

*served with fresh cream & fruit*

Orange & Poppy Seed

*cake served with fresh cream*

Tea and coffee station

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### Other Catering Options:

High Teas, Finger Food Packages



# TERMS & CONDITIONS

## CONFIRMATION OF BOOKING

Tentative bookings will be held for a period of fourteen (14) days, unless otherwise stated. A deposit of the room hire amount is required to secure the date, and the contract must be completed and signed to confirm the booking.

### Cancellation

In the event of a cancellation where notice of 30 days or more is given, a full refund will be issued. For cancellations with less than 30 days' given notice any paid deposit is forfeited, with any amounts paid thereafter being refunded and any cancellation within seven (7) days prior to the event will result in the total amount paid being forfeited.

### Final Numbers and Payment

A final guest count is required one (1) week prior to the day of the event. This includes notice for any dietary requests and special orders. Full payment is also required (1) week prior to the day of the event. Charges will be based on no less than the numbers advised at this time, including all optional extras, except for Bar Tabs which are to be finalised on completion of the event. The Coorparoo RSL does not give refunds if the number of guests drop after payment is made. Personal cheques will only be accepted by prior arrangement.

### Price Variation

Every endeavour is made to maintain prices as printed, however in unforeseeable circumstances price rises may occur and we will notify the contact person immediately. No price changes will be made less than 30 days prior to the date of the event. Function Bar prices are a condition of booking the Anzac Room.

### Surcharge

A surcharge of 10% will apply to all charges on Sundays and Public Holidays. Damage Occasionally accidental damage can occur and whilst it is regrettable to all concerned, all damages to the Club's property must be paid for (also see 'Decorations').

### Decorations

The main contact for the event is deemed financially liable for any loss or damage to Club property and outsourced items – including, but not limited to centrepieces, table linen; chair covers, sashes, tablecloths, napkins, runners, or any other decoration utilised. To help with this matter, we do not allow anything to be stuck to the walls or ceiling. Smoke machines and piñatas are not permitted. Sparklers are accepted on a cake only. Candles must be in holders, due to safety reasons. If you require RSL staff to set your own decorations, then a fee will apply.

### Entertainment

While you are most welcome to hire a band or DJ for your event, you will be required to comply with the Clubs policy on noise levels and restrictions. The Anzac Room's sound limit is 75Db. If the volume of music is deemed to be excessive, authorised staff have the right intervene to ensure an acceptable level is maintained throughout the event.

### Liquor/Food

Alcoholic beverages will only be served to those patrons over the age of eighteen (18) years. All persons must be able to provide a current driver's licence, Proof of Age card or a current passport, if asked by any member of our staff. If the guest does not have an acceptable form of Identification, they will be considered as a minor (see 'minors'). Unduly intoxicated or disorderly patrons/guests will be asked to leave the club premises in accordance with the Coorparoo RSL house policy & the law. Management has the right to close the bar at a time earlier than specified to comply with legislation. As a licensed venue we are bound by and adhere to the Liquor Act of 1992 and do not permit liquor or food to be brought on to or taken off the licensed premises. (Exclusive of wedding/birthday cakes only). Function Bar prices are a condition of booking.

### Minors

Persons under the age of eighteen (18) years must be always accompanied by a parent or legal guardian. Minors are not permitted in the bar area or to be served any type of beverage over the bar. While Minors are permitted to stay in your function, they are not permitted in any other areas of the club after 10pm, or unsupervised at any time.

### Smoking

Smoking is not permitted in the Club, only in the designated smoking areas specified. Due to law requirements, no food is to be consumed in these designated smoking areas.

### Security

Any event which attracts 80 guests or more will incur a security fee of \$55.00 per hour. This fee covers one security guard and is for minimum of four (4) hours. This is required to comply with legislation and is not negotiable. Under the Securities Act the Club reserves the right to obtain security guards for an event, at the host's expense.

### Media

Coorparoo RSL may take photos of the room and decorative features for marketing and advertising purposes. Please advise in writing prior to the event if you do not consent to this.

### Club Rules and Regulations

All guests are subject to the General Rules and Regulations of the Coorparoo RSL. Dress standards are applicable, and Management reserves the right to refuse entry to any persons. Shoes must be always worn. Coorparoo RSL is under 24-hour surveillance. Personal property left on the premises is left at owners' risk and the club is not liable for any loss or damage to any such items. The host agrees to indemnify the Club for any claims arising out of negligent or wilful acts by the host or any of its guests, or services provided by the guest.



# FUNCTION BOOKING



## CONFIRMATION OF BOOKING

Please complete the below & return with room hire or deposit payment to confirm your booking:

<b>FUNCTION NAME</b>	<input type="text"/>
<b>DATE OF FUNCTION</b>	<input type="text"/>
<b>TIME OF FUNCTION</b>	<input type="text"/>
<b>APPROX GUEST NUMBERS</b>	<input type="text"/>
<b>REQUESTED SPACE</b>	SUB MARINER <input type="checkbox"/> ANZAC <input type="checkbox"/> MEZZANINE <input type="checkbox"/> INDOOR GARDEN <input type="checkbox"/>
<b>ROOM SETUP</b>	BOARD ROOM <input type="checkbox"/> THEATRE <input type="checkbox"/> SEATED <input type="checkbox"/> COCKTAIL <input type="checkbox"/>
<b>CATERING REQUIREMENTS</b>	<input type="text"/>
<b>AUDIO/VISUAL REQUIREMENTS</b>	<input type="text"/>
<b>ADDITIONAL</b>	<input type="text"/>
<b>CONTACT NAME</b>	<input type="text"/>
<b>CONTACT NUMBER</b>	<input type="text"/>
<b>CONTACT EMAIL</b>	<input type="text"/>

I have read and accept the terms and conditions as stated on the previous pages.

<b>SIGNED</b>	<input type="text"/>	<b>DATE:</b>	<input type="text"/>	<input type="text"/>
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### STAFF ONLY

STAFF NAME:	<input type="text"/>	DATE:	<input type="text"/>
REFERENCE:	<input type="text"/>	SIGN:	<input type="text"/>
DEPOSIT AMOUNT PAID:	<input type="text"/>		