GEEBUNG RSL
Your Friendly Local Club

CELEBRATE

AT GEEBUNG RSL







JACQUE.SMITH@GEEBUNGRSL.COM.AU
GEEBUNGRSL.COM.AU

EVENTS

AT GEEBUNG RSL

YOUR EVENT

Thank you for considering Geebung RSL for your next event.

Geebung RSL Offers a range of packages to cater for any celebration or event.

Whether it be a birthday celebration, anniversary, cocktail party, christening or awards presentation our experienced functions department will take the hassle and stress out of organizing your event.

Our Functions Manager and professional events team can cater for all your needs with room set up, theming and decorations.

CONTACT JACQUE TODAY

jacque.smith@geebungrsl.com.au
or PHONE 3265 3711



ROOM HIRE

LARGE NEWMAN'S ROOM

The room includes a full bar, stage, large wooden dance floor, ladies & gents facilities and outdoor balcony. The room is suitable for up to 150 guests for a seated or up to 200 for a cocktail event.

SMALL NEWMAN'S ROOM

Includes a stage, large wooden dance floor, ladies and gents facilities and outdoor balcony. The bar is located just outside the functions room. The room is suitable for up to 100 guests for a seated event and 150 guests for a cocktail event.

THE HUB

Perfect for casual laid back functions. The room includes a full bar, small wooden dance floor, ladies and gents facilities. The Hub is suitable for 70 guests seated or 150 guests for a cocktail event.

THE COVE TERRACE

The Cove Terrace is ideal for celebrations, offering alfresco dining with modern amenities. Its picturesque setting makes it perfect for parties and celebrations. Guests can enjoy a full bar and on-site facilities, ensuring a relaxing experience. With its blend of outdoor charm and indoor convenience, The Cove Terrace is an excellent choice for any event and is suitable for 50 guests seated or 100 guests for a cocktail event.



ROOM HIRE

MONDAY - FRIDAY PRICING

CENTENARY ROOM (SMALL)

Full day $400 members | $500 non members
Half day $250 members | $350 non members

CENTENARY ROOM (LARGE)

Wedding $800
Full day $550 members | $650 non members
Half day $300 members | $400 non members

THE HUB

Full day $350 members | $450 non members
Half day $250 members | $350 non members

THE COVE TERRACE

Half day $200 members | $200 non members

Note: 20% Public holiday surcharge

EXTRAS

Bar Staff (Min 2 Hours)	**$80.00**
Bar Staff (Max 5 Hours)	**$200.00**
Linen Napkins	**$3.00ea**
Balloons (Bunch of 3)	**$7.00**
Balloons (Bunch of 5)	**$12.00**
Chair Covers with Sash **(SELECTION OF COLOURS AVAILABLE)**	**$3.00ea**



ROOM HIRE

SATURDAY & SUNDAY PRICING

CENTENARY ROOM (SMALL)

Full day $450
Half day $300

CENTENARY ROOM (LARGE)

Wedding $1,050
Full day $650
Half day $400

THE HUB

Full day $350 members | $450 non members

THE COVE TERRACE

Half day $200 members | $200 non members

Note: 20% Public holiday surcharge

EXTRAS

Bar Staff (Min 2 Hours)	**$120.00**
Bar Staff (Max 5 Hours)	**$300.00**
Linen Napkins	**$3.00ea**
Balloons (Bunch of 3)	**$7.00**
Balloons (Bunch of 5)	**$12.00**
Chair Covers with Sash **(SELECTION OF COLOURS AVAILABLE)**	**$3.00ea**



CATERING

MORNING & AFTERNOON TEA

Served on platters, buffet style
Minimum 30 guests

Two options	**$9.90pp**
Three options	**$11.90pp**
Four options	**$13.90pp**

Tea & coffee station

Freshly baked ½ scone topped with jam & cream

Selection of sweet mini muffins

Mixed Danishes

Party pie

Sausage roll

Mixed quiche

Cake slices

Add on -
Fruit platter $100
Fruit & cheese platter $150







CATERING

CANAPE BITES

Served on individual plates.
Minimum 30 guests

Two hot, two cold selection	**$15.00pp**
Three hot, three cold selection	**$22.50pp**
Four hot, four cold selection	**$30.00pp**

HOT SELECTION

Duck spring rolls with plum sauce

Vegetarian spring rolls with sweet chili sauce (v)

Spinach & cheese filo triangles (v)

Peri peri chicken sliders

Beef & cheddar cheese sliders

Wild mushroom arancini (v)

Prawn twisters with sweet chili or tartare

COLD SELECTION

Mini bruschetta with balsamic glaze

Peppered beef on toast with horseradish cream

Savoury vol au vents (Chef selection)

Caprese melba toast with tomato, bocconcini & basil

Mini blini with smoked salmon & caper tartare



CATERING

PLATTER MENU

Served on platters, buffet style
Minimum 30 guests

PRESTIGE PLATTERS

Beef & Cheese Sliders

$110 30 pieces

Seafood Bounty Platter

$150 50 pieces

Battered Fish, Crumbed Calamari, Crumbed Prawns, Crumbed Seafood Bites, Crumbed Scallops

PIZZAS

$125 5 pizzas

$250 10 pizzas

$375 15 pizzas

Vegetarian available on request
Gluten Free Pizza - extra $5 per pizza

Pizza selection
Hawaiian
BBQ Meat Lovers
Supreme
Pepperoni
BBQ Chicken

HOT PLATTERS

$75 45 pieces **$100** 60 pieces

Aussie Platter - Party Pie, Sausage Rolls, Quiche

Veggie Platter - Spring Rolls, Dim Sims, Spinach & Feta Triangles

Chicken Wing Platter - Honey & Soy, BBQ, Buffalo

CHEESE PLATTERS

$100

CHARCUTERIE PLATTERS

$150

A selection of fruit, cheese, deli meat, crackers (water & rice), olives, pickles, carrot batons & celery pieces





CATERING

PLATTER MENU

Served on platters, buffet style
Minimum 30 guests

SANDWICH PLATTER

$75

40 points
Chef's choice of gourmet sandwiches (no seafood)

SWEET PLATTER

$90 40 pieces **$120** 60 pieces

Petite Macaroons
Slices
Cake Bites
Profiteroles

KIDS PLATTER

$50 30 pieces

Mini pies
Mini Pizza
Chicken Nuggets

CLASSIC SCONE PLATTER

$75 30 serves

½ scone with jam and cream

ASSORTED DANISH PLATTER

$90 30 pieces

VEGAN & GLUTEN FREE PLATTER

$75 12 pieces **$120** 24 pieces

Arancini, Croquettes, Thai Pie, Sandwiches

FRUIT PLATTER

$100

Selection of seasonal fruit & berries





CATERING

PLATED MENU

Two selections, served as alternative drop
Minimum 30 guests
Bread roll & butter included

$50pp
TWO COURSE MENU

$65pp
THREE COURSE MENU

ENTREE SELECTIONS

Caesar Salad- Baby Cos lettuce, bacon, boiled egg, shaved parmesan, bread croutons. Add Chicken or Prawn $2.00 pp

Beef and Parmesan meatballs - braised in fresh tomatoes & basil, topped with shaved parmesan

Thai Salad- rice noodles, capsicum, carrot, cucumber, tomato, coriander & mint with Thai dressing. Add Chicken, beef or Salt & pepper squid for $2.00pp

Quiche Lorraine – Individual tartlets served with tomato relish

Prawn & avocado lettuce boat – Prawn & avocado served in a lettuce leaf with cocktail sauce



CATERING

PLATED MENU

MAIN SELECTIONS

Slow Roasted Striploin- served with your choice of sauce – (red wine Jus, pepper sauce or pan gravy)

Atlantic Salmon fillet with hollandaise sauce & dill

Slow roasted chicken supreme (220g) – served with your choice of sauce (Pan gravy, Jus, white wine or hollandaise)

Minted lamb Rump(200g) – topped with minted gravy

Moisture infused Pork cutlet – with apple sauce gravy

Sides:
All plates served with seasonal green vegetables, baton carrots and choice of either mashed potatoes or roasted chat potatoes or potato bake

DESSERT SELECTIONS

Lemon tart

Baked cheesecake

Homemade brownie with ganache

Warm apple pie

Individual pavlova with fresh berry compote

All desserts served with vanilla whipped cream or custard & berry coulis



CATERING

PLATED CARVERY ROAST

Two selections, served as alternative drop
Minimum 30 guests
Bread roll & butter included

$25pp
ONE COURSE MENU

$31.50pp
TWO COURSE MENU

MAINS SELECTION

Choice of two items

Slowly roasted beef with mustard

Roast pork with apple sauce

Rosemary roasted lamb with mint jelly

Herb marinated chicken

SIDES

Roasted potatoes

Roasted pumpkin

Broccolini

Honey carrots

Gravy

All gluten free & dairy free

DESSERTS

Choice of two items

Sticky date pudding

Carrot cake

Baked cheesecake

Red velvet cake

Individual pavlova & fruit salad

All desserts served with whipped cream & berry coulis



CATERING

BARBEQUE

Minimum 30 guests
Bread roll & butter included

$45pp
TWO COURSE PLATED ALTERNATE DROP

$55pp
TWO COURSE BUFFET

MAINS

Alternative drop of rump steak or roasted chicken

All plates served with :

Pork/beef/chicken sausage (choice of 1)

Sauteed onion

Corn cob

Baked potato

Garden salad & dressing

BUFFET EXTRAS

Choice of two items

Fresh garden salad with Italian dressing

Coleslaw

Potato salad

Pasta salad

V GF DF options available on request

DESSERTS

Choice of two items

Carrot cake

Red velvet cake

Individual pavlova & fruit salad

Baked cheesecake

All desserts served with whipped cream & berry coulis





CATERING

PLATED BREAKFAST

Minimum 30 guests

$32pp

A selection of fresh danishes, muffins or croissants or seasonal fruit

Grilled bacon rashers

Pork chipolatas

Grilled tomato

Scrambled egg

Baked beans

Hash brown

Toast

Tea & coffee station

Selection of chilled juices

Selection of jams, honey & butter

Over 40 guests $40 for additional labour



PLANNING

GEEBUNG RSL ARE READY TO PLAN YOUR NEXT EVENT!

Below is a look at what you need to know before we get started.

PAYMENT

Full payment is required seven (7) days prior to your function unless otherwise arranged with the Manager.

FINAL NUMBERS

Seven (7) days notice is required to allow our Chef time to cater for your function. Event charges will be based on final numbers given and changes after this date will be up to the discretion of the Functions Manager. Should you require special dietary meals for your function please notify the Function Coordinator. The kitchen requires 7 days notice for all dietary requests.

CANCELLATIONS

Notice of three months prior to function - full refund of deposit
Notice of two months prior to function - 75% refund of deposit
In all other cases, no refund will be given.

CHILDREN PRICING AND SUPERVISION

Guests 12 years and over are considered adults for catering purposes and will therefore be charged at adult rates. Children under 12 years are charged at half (½) the adult rate or alternatively can order from the restaurant kids menu.
Persons under the age of 18 years must remain in the company of their parent or legal guardian at all times whilst on Club premises. While children are welcome at your function, it is an offence for minors to approach or obtain service from a bar.

CATERING

Licensing restrictions and Club Policy prohibit food or beverages being brought on to club premises with the exception of celebration cakes. If you would like our Chef to cut and serve your cake as a dessert with whipped cream and fruit coulis a charge of $2.50 per person will apply.
Quality of presented meals, buffets and or cocktail packages cannot be guaranteed if agreed times are not adhered to.

PRICES

Prices quoted are subject to change particularly for bookings made for the following year. These changes are made at the discretion of management and we will notify you as soon as possible to advise of changes. All prices in this booklet include GST and are subject to change without notice. A 20% surcharge applies to all public holiday functions.

CLEANING FEE

A $50 cleaning fee may be charged at the discretion of the Manager. Confetti is not permitted in any area of the Club.





PLANNING

FUNCTION HOURS

Sunday to Thursday - 9am until 11.00pm
Friday & Saturday - 9am until midnight
All functions are to finish half an hour prior to closing time.

BOND AND SECURITY

A bond may be required at the discretion of the Manager. Any damage sustained other than a few broken glasses will be assessed and deducted from the bond money or charged to the party at a later date. If security is required for your event and additional fee will be charged.

GUESTS

Under Licensing Regulations, guests attending a function held by a private party are not required to sign the visitor's register and must remain within the function area at all times. Guests are subject to further scrutiny if entering other areas of the Club and must sign-in if intending to do so. As Host of a private function, you are responsible for your guests.

CONDUCT

Please be aware that the Club enforces the Responsible Service of Alcohol. The Club reserves the right to expel or reject any function guest who displays unreasonable or inappropriate behaviour.

DECORATIONS

We can provide a range of decorations upon request tailored to your budget. Clients are welcome to provide their own decorations and entertainment however we ask that you discuss the details with us in the first instance to avoid any problems at the event.

REWARD POINTS

Reward Points will not be given or accrued for private functions or events. This includes for room hire and food and beverage packages.

PERSONAL PROPERTY

The Club prides itself on care of their guests and guest's belongings, however, it cannot accept responsibility for damage or loss of items left in function rooms before, during, or after the event.

DECLARATION

I have read and understand the Function Room Hire Policy.

_____

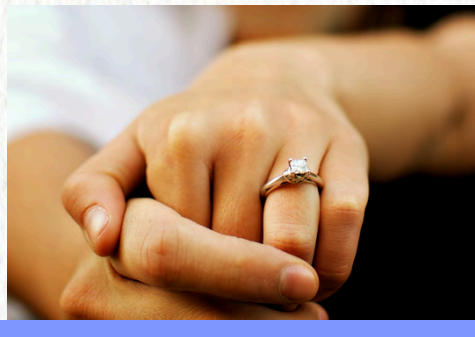
NAME

_____ _____

SIGNATURE **DATE**







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CELEBRATE
YOUR NEXT EVENT

WITH GEEBUNG RSL







CONTACT OUR FUNCTIONS SPECIALIST

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