

FUNCTION PACKAGES

Watsonia RSL
6 Morwell Ave, Watsonia, Victoria
catering@watsoniarsl.com.au
Telephone: 9435 4233



BANQUET MENU

1 COURSE SET MENU \$28.90 per person

Please choose from following:

1 x Main

2 COURSE SET MENU \$37.90 per person

Please choose from following:

1 x Entree / Soup or 1 x Dessert

1 x Main

2 COURSE SET MENU \$39.90 per person

Please choose from following:

2 x Entree / Soup or 2 x Dessert

2 x Main

Served Alternately

3 COURSE SET MENU \$45.90 per person

Please choose from following:

1 x Entree / Soup

2 x Main

1 x Dessert

Served Alternately

3 COURSE SET MENU \$49.90 per person

Please choose from following:

2 x Entree / Soup

2 x Main

2 x Dessert

Served Alternately

ALL BANQUET OPTIONS MINIMUM 50 PEOPLE

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BANQUET MENU

SOUP

Minestrone, rich tomato, vegetable & pasta finished with Grana Padano

Sweet roasted pumpkin served with herbed sour cream

Moroccan Chicken & Chickpea, with coriander leaves and yoghurt

Potato & Leek, with bacon chips & herbed scone

Tomato & Basil with Grana Padano crouton

Green Pea & Shredded Ham Hock, with crème fraiche & crispy pancetta

ENTREE

Veal and caramelized onion ravigonnais, red capsicum coulis, shaved parmesan and fried rocket

Bruschetta - grilled ciabatta, tomato, spanish onion, fresh basil, marinated fetta, olive oil, balsamic glaze

Salt & Pepper Calamari, fattoush salad, lemon aioli

Smoked Salmon Nicoise prepared with potato, capers, beans, olives and egg mayonnaise

Spinach & Ricotta Cannelloni, Grana Padano Crisp

Lamb Sausage, tortilla, rocket tabouli, pomegranate molasses, mint yoghurt

Braised Pork Belly, caramel soy, pickled vegetable salad

Caramelized Onion & Marinated fetta tart with a herb salad

MAIN

Beef Medallion, sweet potato mash, green beans, crushed pancetta & a rich beef jus

Almond Crusted Barramundi Fillet, dill potato, bok choy, caper butter

Boneless Lamb Loin Medallions, pea & potato rosti, red wine jus

Atlantic Salmon, leek mash, prosciutto crisp,

fennel & carrot salad, salsa verde

Lamb Rump, parsnip puree, beetroot and pomegranate butter

Basil Marinated Chicken Fillet, garlic mash, carrot chips, buttered beans, jus

Pork Rib Eye, seeded mustard mash, spiced cider red cabbage, apple puree

Herb & Lemon Chicken, sweet corn champ, wilted greens & thyme jus

Peppered Beef Medallion, horseradish mash, broccolini, mushrooms, port jus

BANQUET MENU

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DESSERT

Lemon Meringue Pie, berry coulis, double cream,
freeze dried raspberry

Lemon Tart, vanilla mascarpone, pistachio tuile

Chocolate Mousse, couverture basket, chocolate cigar,
vanilla anglaise

Sticky Date Pudding, butterscotch sauce, honey comb,
double cream

Individual Pavlova, vanilla cream, mixed berry
compote, coulis

Apple Crumble Tart, caramel syrup, double cream,
popcorn brittle

Baked New York Cheesecake, mango sorbet,
Persian fairy floss

Warm Chocolate Fudge Pudding, rum scented
chocolate sauce, praline, double cream

Vanilla Panna Cotta, balsamic, pomegranate &
strawberry salsa, crushed amoretti

Victorian Blue Cheese, quince paste, lavosh,
muscatels, toasted walnuts

CHILDREN

Any children 16 and over are classified as adults

SPECIAL REQUIREMENT

Please advise our staff if you have special catering needs,
such as food allergies or dietary requirements.

These must be advised in advance, requests on the day
cannot be catered for.

BANQUET MENU

BUFFET MENU

1 COURSE BUFFET MENU - \$27.50 per person

Your choice of:

5 Mains

2 Salads

2 COURSE BUFFET MENU - \$33.50 per person

Your choice of:

1 Soup

6 Mains

2 Salads

2 COURSE BUFFET MENU - \$38.50 per person

Your choice of:

6 Mains

3 Salads

2 Desserts

3 COURSE BUFFET MENU - \$43.50 per person

Your choice of:

7 Mains

3 Salads

3 Desserts

3 COURSE BUFFET MENU - \$48.50 per person

Your choice of:

1 Soup

8 Mains

3 Salads

3 Desserts

ALL BANQUET OPTIONS MINIMUM 50 PEOPLE

BUFFET MENU

BUFFET MENU ITEMS FOR SELECTION

SOUP

Minestrone

Tomato & Basil (G/F)

Pumpkin & Sour Cream (G/F)

Potato, Bacon & Leek (G/F)

MAIN

Slow Roasted Beef with horseradish (G/F)

Roast Shoulder of Pork with apple sauce (G/F)

Roast Chat potato with garlic & rosemary (G/F)

Roast Sweet Potato with cumin (G/F)

Baked Pumpkin with maple syrup (G/F)

Tandoori Chicken Pieces in yoghurt, lemon juice & garlic

Crispy Battered Flathead Fillets with chips & tartare sauce

Steamed Vegetables with butter & cracked pepper (G/F)

Buttered Seasonal Greens with fresh lemon

Buttered Chicken Curry with rice (G/F)

Crumbed Calamari Rings with aioli

Dahl- lentil Curry with spices & finished with yoghurt

Spinach & Ricotta Lasagne with red capsicum Napoli & Granda
Padano

Beef Tortellini with bacon, tomato, chilli & spinach

Saffron Rice

SALAD

Chat Potato with seeded mustard & sour cream (G/F)

Greek Salad with olive & crumbled feta (G/F)

Beetroot with balsamic glaze (G/F)

Tomato, Cucumber & Red Onion Salad with French dressing &
cracked pepper (G/F)

Rustic Style Caesar Salad with boiled egg and Caesar dressing

Red & Green Cabbage Coleslaw with aioli (G/F)

Sweet Potato Salad with beans, red onion & pesto dressing (G/F)

Roasted Vegetable & Chickpea Salad with semi dried
tomato dressing (G/F)

Potato, Rocket & Caramelised Onion Salad with horseradish
mayonnaise (G/F)

Mixed Salad Leaves with balsamic dressing (G/F)

Tabouli with rocket & pomegranate dressing (G/F)

Baked Carrot Salad with olives, coriander & harissa dressing (G/F)

BUFFET MENU

BUFFET MENU

DESSERT

Chocolate Mousse (G/F)
Apple & Mixed Berry Crumble
Tiramisu - Italian coffee cake
Sticky Date Pudding, with butterscotch sauce
Fresh Fruit Salad with mango coulis (G/F)
Pavlova, with cream berries & passionfruit coulis (G/F)
New York Cheesecake, with mixed berry sauce
Hummingbird Cake with cream
Flourless Orange Cake (G/F)
Cookies & Cream Slice
Passionfruit Cheesecake
Vanilla Mousse (G/F)
Carrot Cake

BUFFET ADDITIONS (PER PERSON)

Add 1 Soup option for \$2.50
Add 1 Main option for \$4.00
Add 1 Salad option for \$2.00
Add 1 Dessert option for \$3.00

CHILDREN

Any children 16 and over are classified as adults
Children aged 5 – 15 take \$5.00 off menu prices above
Children under 5 eat free

SPECIAL REQUIREMENT

Please advise our staff if you have special catering needs,
such as food allergies or dietary requirements.

These must be advised in advance, requests on the day
cannot be catered for.

BUFFET MENU

CANAPE MENU

CLASSIC

\$19.90 - Choose 6 menu items

(Items may be selected from the Classic list)

Vegetarian Spring Rolls with sweet chilli sauce (V)

Mini Dim Sims with sweet soy sauce

Curried Vegetable Samosa with mint yoghurt (V)

Tasmanian Gourmet Pies with tomato ketchup

Mini Hot Dogs with American mustard and cheese

Spicy Buffalo Wings (GF)

Assorted Point Sandwiches (V)

Mini Lamb Burgers with tomato relish

Tasmanian Gourmet Sausage Rolls with tomato sauce

This will give each person approximately 8 pieces of food throughout the evening

PREMIUM

\$25.90 - Choose 8 menu items

(Items may be selected from the Classic and/or Premium lists)

Mini Toast with assorted toppings (V)

Thai Fish Cakes with sweet chilli

Satay Chicken Tenderloins with peanut sauce (GF)

Butterflied & Crumbed Prawn Cutlets with cocktail sauce

Kofta Meatballs with BBQ sauce

Spinach & Ricotta Filo Triangles with yoghurt (V)

Lamb Sausages with chilli & tomato relish

Salt & Pepper Calamari with lemon aioli (GF)

Fried Chicken Pieces with yoghurt

This will give each person approximately 10 pieces of food throughout the evening

ROYAL

\$29.90 - Choose 10 menu items

(Items may be selected from the Classic and/or Premium and/or Royal lists)

Mini Quiche - assorted flavours (V)

Prawn Twisters with cayenne mayonnaise

Mini Brioche Sliders- Pork, Chicken or Beef

Assorted Californian Rolls with soy (V) (GF)

Pumpkin & Fetta Arancini Balls with semi dried tomato mayo (V)

Solemina Crumbed Fish Goujons with tartare sauce

Mini Wagyu Beef Burgers with caramelised onion

Chermoula Chicken pieces with yoghurt

Toasted Baguette Crostini with assorted flavors (V)

This will give each person approximately 12 pieces of food throughout the evening

CANAPE MENU

AFTERNOON TEA MENU

CLASSIC PLATTER

\$16.00 per head

Mixed Point Sandwich Platter

Classic Mixed Hot Finger Food Platter

Chef's selection of;

Pies

Sausage rolls

Cocktail spring rolls

Mini Samosa

Meatballs

Mini dim sims

ADDITIONAL OPTIONS

SWEETS PLATTER - \$2.00 per head

Mixed Sweets Platter Chef's selection of;

Home Baked Muffins

Chocolate Fudge Cake

Carrot & Walnut Cakes

Freshly prepared Traditional Scones with jam & cream

FRESH FRUIT PLATTER - \$2.00 per head

Seasonal fruit sliced for your convenience

VICTORIAN CHEESE PLATTER - \$3.00 per head

3 Victorian cheeses served with quince paste, walnuts, dried fruit & crackers

DIP PLATTER - \$3.00 per head

3 Dips served with assorted breads

ALL PLATTERS ARE A CHEF SELECTION OF ITEMS

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AFTERNOON TEA MENU

GOURMET PLATTER

\$18.00 per head

Gourmet Ribbon Sandwich Platter

Gourmet Mixed Hot Finger Food Platter

Chef's selection of;

Marinated chicken tenderloins

Lamb Kofta sausages

Gourmet pies

Gourmet sausage rolls

Spinach & Ricotta filo

Mini assorted quiche

Mixed Sweets Platter Chef's selection of;

Chocolate Brownies

Mini cheesecake

Traditional & Fruit Scones

Mini muffins

Petit fours

Petite Biscuits

Mini tarts

ADDITIONAL OPTIONS

SWEETS PLATTER - \$2.00 per head

Mixed Sweets Platter Chef's selection of;

Home Baked Muffins

Chocolate Fudge Cake

Carrot & Walnut Cakes

Freshly prepared Traditional Scones with jam & cream

FRESH FRUIT PLATTER - \$2.00 per head

Seasonal fruit sliced for your convenience

VICTORIAN CHEESE PLATTER - \$3.00 per head

3 Victorian cheeses served with quince paste, walnuts, dried fruit & crackers

DIP PLATTER - \$3.00 per head

3 Dips served with assorted breads

ALL PLATTERS ARE A CHEF SELECTION OF ITEMS

FUNCTION ROOM DRINKS

BEER ON TAP

Heavy Beer Pot	\$ 4.90
Heavy Beer Jug	\$20.00
Light Beer Pot	\$ 4.70
Light Beer Jug	\$18.00

NON ALCOHOLIC DRINKS

Soft Drink Pot	\$ 3.80
Soft Drink Jug	\$16.50
Lemon, Lime & Bitters	\$ 4.40
Juices	\$ 4.10
Pineapple, Apple, Orange & Tomato	
Mineral & Tonic Water	\$ 5.50
Bundaberg Ginger Beer	\$ 5.00
Diet Bundaberg	\$ 5.00
Sarsaparilla	

BOTTLED BEER

Vic Bitter	\$ 7.00
Pure Blonde	\$ 7.20
Crown Lager	\$ 8.20
Carlton Dry	\$ 7.00
Corona	\$ 8.40
Stella Artois	\$ 8.40
Heineken	\$ 8.40
Vic Bitter Midstrength	\$ 6.40
Cascade Light	\$ 5.90
Carlton Light Can	\$ 6.00
Guinness Can	\$ 8.50
Strongbows	\$ 7.40

RED, WHITE & SPARKLING WINE

	Glass	Bottle
Chain of Fire Chardonnay	\$6.20	\$25.00
Chain of Fire Sauv Blanc	\$6.20	\$25.00
Chain of Fire Merlot	\$6.20	\$25.00
Chain of Fire Shiraz Cab	\$6.20	\$25.00
Chain of Fire Sparkling	\$6.20	\$25.00
Lindeman's Porphyry Sweet	\$6.20	\$25.00
Henry's Son Riesling	\$6.20	\$25.00
Cape Vine Sauv Blanc	\$6.20	\$25.50
Barefoot Moscato	\$6.20	\$25.50
Pocketwatch Cab Sauv	\$6.50	\$26.50
Lindeman Bin 40 Merlot	\$7.20	\$28.50
Wild Oats Cab Merlot	\$7.20	\$28.50
Angel Cove Sauv Blanc	\$7.70	\$29.50
Brown Brother Crou Riesling	\$8.20	\$32.50
Four In Hand Shiraz	\$8.70	\$34.50
Taltarni Brut		\$25.50
Craigmoor Piccolo		\$ 8.20

FUNCTION ROOM DRINKS



FUNCTION ROOM DRINKS

SPIRITS & PRE MIXED SPIRITS

Jim Beam, Black Douglas, Jack Daniels, Wild Turkey, Southern Comfort, Cougar, Bacardi, Bundy, Vodka, Gin, Johnnie Walker, Glenfiddich, Jameson, Brandy, Ouzo & Tequila \$7.20 - \$8.00

Kahlua, Baileys, Tia Maria, Frangelico, Malibu, Midori, Cointreau, Drambuie & Galliano \$7.80

Jack Daniels Stubs, Jim Beam Stubs, Johnnie Walker Stubs, Bundy Stubs, Canadian Club Stubs & Vodka Cruisers \$9.00 - \$13.00

*Members Prices Not Listed (discount for all full members)

*Prices Subject to Change

BEVERAGE PACKAGES

Classic Package

4 Hours \$40.00 per person

5 Hours \$45.00 per person

Classic Beverage Packages include: Tap Beers, Soft Drink and House Wines (Chain of Fire Chardonnay, Chain of Fire Sauv Blanc, Lindeman's Porphyry Sweet, Henry Son's Riesling, Chain of Fire Merlot, Chain of Fire Shiraz Cab and Chain of Fire Brut)

Premium Package

4 Hours \$45.00 per person

5 Hours \$50.00 per person

Premium Beverage Packages include : Tap Beers, Soft Drink and Premium Wines (Wild Oats Chardonnay, Taltarni Sauv Blance, Wild Oats Cab Merlot, Taltarni Shiraz and Taltarni Brut)

FUNCTION ROOM DRINKS

FUNCTION ROOM HIRE

COST: Full Room \$500
Half Room \$250
\$100 Discount for Members Only

Inclusion

Function Manager
Full Bridal Suite - Private Shower/Restroom
Room Balcony

Your choice of Round or Trestle Tables
Seating Capacity for 200 on Rounds
Full White Linen Tablecloths & Napkins
Printed Menu/Beverage List
Cutlery/Crockery
Table Service - Refer to Menu Choices

Stage

Full Portable Dance Floor
Projector/Full Screen/Sound
Lectern with Microphone
2 Wireless Microphones
Whiteboard
Sound System - CD, Ipad, Phone, Laptop Capabilities
TV - Video Capabilities

Private Bar
Private Kitchen
Private Restrooms
Airconditioning

Cleaning

Room Arrangements

ROOM HIRE

MENU OPTIONS

Canape Menu

Guests can either choose to stand up or sit down during a canape menu. Please note that if you choose to sit down the food will not be offered by the waitstaff but instead placed on a table for guests to help themselves.

This does not alter the menu price.

Afternoon Tea Menu

Platters are placed on tables for guests to help themselves. Napkins and side plates are offered.

Buffet Menu

Food is presented on self service chaffers and guests help themselves.

Banquet Menu

Guest receive full table service with food.

FUNCTION OPTIONS

Chair Covers & Sashes

\$3.50 per chair

White, White Satin, Black, Ivory Satin

Assorted colours on sashes - Please ask for samples

Chairs

White Bistro

3.50 each

White Folding Chair

6.00 each

Red or White Carpet

\$130.00

DJ

\$500.00 (5hrs)

FUNCTION INFORMATION

- ROOM HIRE : Full Room \$500
Half Room \$250
Members will receive a \$100.00 discount upon presentation of membership number
- SECURITY: \$200 (Security guard required for all Friday & Saturday functions per 100 guests)
- CATERING: See attached
- BAR TAB: If your wanting to put one on, the amount is completely up to you - if you are a member of the Watsonia RSL a 10% deduction will be applied to the total bill if your membership card is left behind the bar.

Our Terms and Conditions are as follows:

CANCELLATIONS

If for any reason your function is cancelled, the following conditions apply:

If notice of more than 91 days is given, your room hire booking deposit will be refunded in full.

If notice of 90 to 30 days is given prior to the function, your room hire fee will be refunded if we are able to re-book the function room on your function date. If the function room cannot be re-booked room hire booking fee amount will be forfeited.

If notice of 30 days or less is given prior to the function your room hire fee amount will forfeited.

CONFIRMATION OF BOOKING

Your reservation isn't considered confirmed until receipt of the Room Hire fee. Your function space will remain tentative until payment is received and the venue will be available to other clients should they enquire.

GUARANTEED NUMBERS FOR THE FUNCTION

To ensure the success of your function, we require confirmation of final numbers 10 working days prior to your function. This will be the guaranteed number. Increases up to 5 people are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number attending, whichever is greater. Final numbers must reach a minimum of 50 people for all catered Functions.

YOUNG PEOPLE AND VICTORIA'S LIQUOR LAWS

The legal drinking age in Victoria is 18 years of age. It is generally an offence for any person to supply liquor to a minor. It is also, with some exceptions, an offence for a minor to be on licensed premises or to purchase, receive or consume liquor.

When can a minor remain on licensed premises?

For all other licensed venues such as pubs, clubs, RSL's a minor can remain on licensed premises if they are in the company of their parent, stepparent, guardian or grandparent. Please keep this in mind when sending out your function invites. The Victorian Liquor Laws state that a minor may drink alcohol on licensed premises as part of a meal and if they are accompanied by a parent, stepparent, guardian or grandparent over 18 years of age. In these circumstances the adult would purchase the liquor and hand it to the minor, rather than have a minor purchase the liquor directly.

IMPORTANT: If your function is a cocktail finger food function the above law DOES NOT APPLY, as finger food is not classified as a "Meal". A minor will not be allowed on Watsonia RSL premises even for a private function without their own parent, stepparent, guardian or grandparent and even in the company of the required supervision NO ALCOHOL will be provided or should be consumed by the minor. No exceptions.

MEMBERSHIP REQUIREMENTS

To host an event at the Watsonia RSL, the organizer must be a full member of the club. In the event that the organizer is not a Member, they will be required to join at the time of the booking of their function. This does not apply for corporate function bookings.

FUNCTIONS



EQUIPMENT HIRE CHARGES

Charges may apply for special equipment or facilities provided for each function – please discuss cost and needs with the Function Manager.

SECURITY GUARD CHARGES

A charge of \$200 will apply for all functions on a Friday or Saturday night, other nights of the week if the Function Manager believes will require a security guard to be rostered on under Liquor Licensing Requirements.

ADDITIONAL MEALS

For musicians, video people and photographers must be paid for and are provided at a reduced cost.

DELIVERY/PICKUP OF EQUIPMENT

The venue must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff is available.

RESPONSIBILITIES

The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the venue.

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

The venue will take all necessary care but will not accept responsibility for damage or loss of any client's property in the venue before, during or after a function.

The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the venue management and all applicable laws. We reserve the right to intervene if function activities are considered illegal, noisy or offensive.

The venue reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner.

"Upstairs" at Watsonia RSL - Under no circumstances are patrons to take glassware, crockery or any other beverages outside onto the function room private balcony.

FIRE AND SAFETY

Exit doors must be free of blockages, such as display stands and screens

Exit doors must not be locked, and exit signs must be clearly visible

Highly flammable materials are not permitted

The use of open flames, heaters, lamps etc is not permitted

No smoke generating devices are to be utilized during any function due to the presence of smoke detectors. Failure to comply with this condition will result in the hirer paying a callout fee to the Metropolitan Fire Brigade to cover the cost of staff to rectify and reset alarms.

We accept cash, MasterCard, Visa Card, bank cheque and Electronic Funds Transfer (EFT). We do not provide credit. The contract signatory is liable to pay all monies due under this agreement. Full payment of the room hire and catering and any beverage package cost is required 10 working days before the event. Any additional food and beverage consumed is required to be settled at the completion of the function. Payments made in person by way of Eftpos are to use Cloud Watsonia Pty Ltd terminal located in the Watsonia RSL Bistro.

TIME EXTENSIONS

Labour surcharges of \$5 per guest per hour will be payable for any function that continues beyond the agreed time.

BAR TAB

The tab will start upon the first drink served unless otherwise stated by function organiser/s. This must be specified prior to function approval.

FUNCTIONS

RESPONSIBLE SERVING OF ALCOHOL

Our venue is committed to the responsible serving of alcohol because we:

Aim to provide a safe and friendly environment for our guests and staff

Want to abide by our legal obligations under the Liquor Control Reform Act 1998

All of our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the cooperation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions;

Minors will be required to be identified and will not be served alcohol during the function

Water and non-alcoholic beverages will be readily available at all times

Guests will be asked before glasses are topped up with alcoholic drinks

We reserve the right to limit the quantity of alcohol consumed by any particular guest

We reserve the right to stop the supply of alcohol to the function guests, or any particular guests if it becomes apparent at any time (even prior to the scheduled finish) that the guests are intoxicated.

We reserve the right to close down the function if the behavior of the guests becomes unacceptable

Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

Staff will offer to call a taxi for any guest's they consider should not be driving.

We respect our neighbors, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the above objectives is a term of contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

All prices are given in Australian dollars and are inclusive of Goods and Services Tax as defined in A New Tax System (Goods & Services) Tax Act 1999.

Please ensure you have read the above terms carefully. If you do not understand any of the terms or have any questions, please discuss them with our representative. If you have read and understood the terms set out above and accept them, please sign the terms in the below section and initial all pages. In signing the terms, they are binding upon you.

Function : _____ Date: ____/____/____

Signed : _____ Date: ____/____/____

FUNCTIONS

