

FUNCTION PACKAGES



WATSONIA RSL

6 MORWELL AVENUE

WATSONIA VIC 3087

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FUNCTION ROOM

The Watsonia RSL club offers a modern reception centre called "Upstairs at Watsonia RSL" which can cater for an intimate function or a large sit-down event for up to 200 guests.

Room layout possibilities include a theatre, classroom, banquet, cabaret, boardroom, U shape and cocktail party. Other features include a parquet dance floor and private balcony.

Our room offers maximum flexibility in terms of layout with the option of dividing the room in half or opening the dividing doors to cater to larger numbers.

You can choose from a range of menu options to suit your budget, and special dietary requirements can be catered for upon request.

We have the latest audio-visual equipment available for your use including projector and screen, cordless microphones and lectern microphones. We also have connectivity to our inbuilt sound system for your phone or laptop so you can play your own music selection.

We encourage you to make a time to meet with our Functions Manager on 03 9435 4233 and/or to view our facilities in person.

Please note there is a strict minimum of 50 guests for all catering packages offered.



CANAPE PACKAGES

\$19.00 per head

Gourmet Beef Pies & Sausage Rolls

Cocktail Spring rolls (vegan)

Curried Samosa (vegan)

Mini dim sims

Herb crumbed chicken with mustard mayonnaise

Spinach & Ricotta filo(veg)

Additional items \$3.00 per item per head

Mini Hot Dogs with American mustard and cheese

Assorted Quiche (veg)

Thai Fish Cake with sweet chili sauce

Salt & Pepper Calamari with citrus aioli

Sundried tomato & mushroom arancini with dipping sauce

Falafel with basil mayonnaise(veg)(gf)

Vegetarian mini dim sum with soy dipping sauce(veg)

Additional items \$4.00 per item per head

Wagyu beef slider with tomato relish

Chicken Satay with coconut peanut sauce

Crumbed prawns with caper mayonnaise

Peking Duck Spring Roll with dipping sauce

Assorted California Rolls with soy & pickled ginger (veg)(gf)

Gluten Free Additional items \$4.50 per item per head

Rice paper rolls with assorted fillings(veg)(vegan)(gf)

Gourmet sausage rolls(gf)

Assorted mini Quiche(veg)(gf)

Salt & Pepper crumbed baby whiting(gf)

Crumbed chicken tenderloins with mustard mayonnaise(gf)

CANAPE PACKAGES

MORNING AND AFTERNOON TEA PACKAGE

Morning or Afternoon Tea

\$12.00 per head (choice of 3 items)

Mini assorted muffins

Petit four & cake selection

Scones with jam & cream

Assorted Danish

Seasonal Fruit Platter

Cheese & Dip Platter

Light Meal

\$8.00 per head (choice of 1 item)

Gourmet Sandwiches (3points per serve)

Gourmet wraps & rolls (3points per serve)

Hot Selection of quiche/ sausage roll (3 pieces per serve)

Hot Selection of pies/ spinach & ricotta Filo (3 pieces per serve)

MORNING TEA PACKAGES

CLASSIC BANQUET MENU

1 course- Main only	\$19.00 per head
2 course- Entrée & Main/ Main & Dessert	\$29.00 per head
3 course-Entrée, Main & Dessert	\$35.00 per head

Choose 2 items per course served alternatively

ENTRÉE

Salt & Pepper Calamari with a green salad and lemon aioli (gf)

Spinach & Ricotta Cannelloni topped with basil Napoli and shaved parmesan (veg)

Braised Pork Belly served on a pickled vegetable salad with apple chutney (gf)

Veal & Sage Tortellini with red pepper coulis, shaved parmesan and rocket

Bruschetta toasted ciabatta topped with tomato, red onion, basil, fetta and balsamic glaze (veg)(gf*)

MAIN

Basil Marinated Chicken served with sweet potato puree, seasonal greens and a creamy white wine sauce (gf)

Baked Kingfish Fillet served with sautéed herb potatoes, seasonal greens and tomato & dill sauce (gf)

Roasted Beef Sirloin served with rosemary potatoes, seasonal greens, honey carrots and a port wine jus (gf)

Vegetable Lasagna, a layered pasta with grilled vegetable, tomato & capsicum and topped with parmesan (veg)(gf*)

Braised Beef Cheek with a celeriac puree, seasonal greens, crisp pancetta and a red wine jus (gf)

Atlantic Salmon Fillet served with dill potatoes, seasonal green and a caper sauce (gf)

BANQUET MENU

DESSERT

Lemon Tart served with raspberry coulis and Chantilly cream (gf*)

Chocolate Mousse in a couverture basket topped with vanilla anglaise and chocolate wafer (gf*)

Sticky Date Pudding served with warm butterscotch sauce, honeycomb and double cream (gf)

Pavlova served with vanilla cream, mixed berry compote and raspberry coulis (gf)

New York Cheesecake served with passionfruit coulis and double cream

BANQUET MENU

PREMIUM BANQUET MENU

1 course- Main only \$29.00 per head

2 course- Entrée & Main/ Main & Dessert \$39.00 per head

3 course-Entrée, Main & Dessert \$49.00 per head

Choose 2 items per course served alternatively

ENTREE

Goats Cheese tart with baby beetroot, goats' cheese, caramelized onion and a balsamic dressing (veg)

Duo of Salmon smoked salmon and salmon mousse served with pickled capers & onions topped with lime dill mayo(gf)

Parmesan Chicken panko crumbed tenderloin served atop a crisp iceberg salad and drizzled with honey mustard mayo (gf*)

Lamb & Rosemary Sausage grilled and served on bubble & squeak with tomato relish and rocket (gf)

Tasmanian Oysters Four freshly shucked oysters served on a rocket salad with a red wine & watermelon vinaigrette (gf)

Quinoa Salad, pumpkin, quinoa, chickpeas, raisons and pepitas topped with a pomegranate dressing (vegan)(gf)

MAIN

Chicken Breast stuffed with camembert & leek with a pesto mash, seasonal greens and tomato basil compote (gf)

Barramundi Fillet served with lyonnaise potatoes, buttered beans, mango salsa and citrus beurre blanc (gf)

Slow Roasted Lamb Rump served with baby potatoes, broccoli, baba ghanoush and a port wine jus (gf)

Chickpea Eggplant & Lentil Curry served on pilaf rice with cucumber raita and naan bread (veg)(vegan*)(gf*)

Lemongrass Chicken Half a free- range chicken marinated and served on bok choy risotto with lemongrass sauce (gf)

Braised Pork Loin with garlic infused mash, roasted fennel, broccolini and topped with apple chutney(gf)

BANQUET MENU

DESSERT

Lemon Meringue Tart served with passionfruit glaze and Chantilly cream (gf*)

Apple Pie served with vanilla custard and mint infused cream

Cheese Plate Victorian Brie & cheddar, quince paste, lavosh crackers, fruit and candied nuts (gf*)

Flourless Orange Cake with a macadamia, white chocolate crumb, citrus syrup and rosewater cream (gf)

White & Dark Chocolate Mousse Cake served with freeze dried raspberries and double cream

BANQUET MENU

CLASSIC BUFFET MENU

OPTION 1 - \$30 per head

Choice of 2 Mains & 4 Vegetables & Salads

OPTION 2-\$35 per head

Choice of 2 Mains, 4 Vegetables & Salads & 2 Desserts

OPTION 3- \$40 per head

Choice of 2 Mains, 5 Vegetables & Salads & 2 Desserts

OPTION 4- \$50 per head

Choice of 3 Mains, 5 Vegetables & Salads & 2 Desserts

MAIN

Nepalese Chicken Curry with pilaf rice and cucumber raita (gf)

Baked Barramundi Fillet with lemon and salsa Verde (gf)

Slow Roasted Beef with sweet mustard pickle and port wine jus (gf)

Vegetable Lasagna layered pasta with grilled vegetables, tomato & capsicum and topped with parmesan (veg)(gf*)

Roasted Shoulder of Pork served with apple sauce, crackling and red wine jus (gf)

Crispy Battered Fish Fillet served with tartare sauce and lemons

Beef Tortellini with tomato & chili sauce, rocket and shaved parmesan (gf)

Roasted Pumpkin & Parmesan Ravioli with white wine cream sauce, spinach and shaved parmesan (gf)(veg)

BUFFET MENU

VEGETABLES AND SALADS

Roasted Baby Potatoes with rosemary and sea salt (gf) (veg)

French Fries served with tomato sauce and aioli (gf) (veg)

Roasted sweet potato with maple syrup and nutmeg (gf*)(veg)

Baked Pumpkin with honey and cinnamon (veg)(gf)

Medley of Steamed Vegetable with olive oil and cracked pepper (veg)(gf)

Seasonal Greens with butter and lemon (veg)(gf)

Potato Salad with mustard, chives and sour cream (veg)(gf)

Greek Salad with tomato, cucumber, red onion, fetta and olives (gf)(veg)

Asian Slaw with red cabbage, wombok, carrot, onion and slaw dressing (gf)

Tossed Garden Salad with tomato, cucumber, red onion, salad leaves and house vinaigrette (gf)(veg)

Sweet Potato Salad with green beans, red onion, chickpeas and sundried tomato dressing (gf)(veg)

DESSERT

New York Cheesecake with passionfruit glaze and Chantilly cream

Apple Crumble Tart with mint infused cream (gf*)

Chocolate Mousse topped with double cream (gf*)

Pavlova served with vanilla cream and raspberry coulis (gf)

Fresh Fruit Salad with vanilla cream (gf)

All dietary and special requirements can be catered for.

Please discuss specific needs when arranging your function

BEVERAGE PACKAGES

4 Hours- \$45.00 per person

5 Hours -\$50.00 per person

Classic Beverage Packages include:

- Tap Beers
- Soft Drink and Juices
- Chain of Fire Chardonnay,
- Chain of Fire Sauvignon Blanc
- Chain of Fire Merlot
- Chain of Fire Shiraz Cabernet
- Chain of Fire Brut
- Barefoot Moscato

TERMS AND CONDITIONS

ROOM HIRE:

Full Room \$500

Half Room \$250

Members will receive a \$100.00 discount on room hire upon presentation of a valid membership card

SECURITY: \$250 (Security guard required for all Friday & Saturday functions per 100 guests)

BOND: Credit card details will be required to be given to cover the costs of any damages or extra cleaning incurred by the patron or guests.

BAR TAB: If you would like to run a bar tab, 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 be 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

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.

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

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 per 100 guests will apply for all functions on a Friday or Saturday night, or other nights of the week if the Function Manager believes a security guard will be required 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. The patron shall bear the costs associated with any loss or damage caused to the club and its surroundings before, after and during the function. Any costs will be charged to the credit card that is provided at the time of booking.

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 underage, intoxicated or behaving in an offensive manner.

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.

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

Under no circumstances are patrons to take glassware, crockery or any other beverages outside onto the function room private balcony.

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.

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.

RESPONSIBLE SERVING OF ALCOHOL

Minors will be required to be identified and will not be served alcohol during the function
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 the function if the behaviour of the guests becomes unacceptable

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

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: _____

Function Date: ____/____/____

Signed: _____

Date: ____/____/____

CREDIT CARD DETAILS:

Name on Card: _____

Card Number: _____

Expiry: ____/____

CCV: _____

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