



WATSONIA RSL **FUNCTION** **PACKAGES**

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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 180 guests.

Room layout possibilities include a theatre style, classroom, banquet,, 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

Silver \$22 (choose 4)

Hot Selection

- Mini beef pies & Mini sausage rolls (2 pieces)
- Spinach & feta filo (2 pieces)
- Prawn twisters (2 pieces)
- Mac & cheese croquettes with chipotle aioli (V)
- (2 pieces)
- Pumpkin & cheese arancini with garlic aioli (V)
- (2 pieces)
- Pork & chive dumpling with black vinegar (2 pieces)
- Prawn & sesame dumpling with chilli oil (2 pieces)
- Crumbed prawns with lime mayo (2 pieces)

Cold Selection

- Smoked salmon, dill blini, horse radish crème fraiche (2 pieces)
- Assorted Sandwiches and wraps (2 points)
GF & Veg on request)
- Mini cherry tomato and goat cheese tartlets (2 pieces)
- Selection of sushi (2 pieces)
- Soy salmon, cassava crackers, lime aioli, baby coriander (2 pieces)
- Pumpkin and herb frittata, pesto aioli (2 pieces)
- Prawn cocktail and avocado tartlet (2 pieces)

CANAPE PACKAGES

Gold \$28 (choose 4)

- Mini Wagyu Beef cheeseburger (1 piece)
- Teriyaki beef skewers (2 pieces)
- Mini hot dog, American mustard ketchup and pickles (1 piece)
- Lemon pepper chicken tenders and herb mayo (2 pieces)
- Peri-peri chicken sliders with coleslaw salad (1 piece)
- Shawarma spiced chicken skewers (2 pieces)
- Gourmet party pies (2 pieces)
(Moroccan lamb and beef & Guinness)
- Lemongrass Pork bao bun with coleslaw, spiced BBQ sauce (1 pieces)
- Curried Vegetable samosa with lemon yogurt (2 pieces)

Platinum \$36- bowl items (Choose 4)

- 12 hour Braised beef, roasted chat potatoes honey glazed carrots and red wine
- Oven baked meat balls, spiced tomato sugo, grana Padano, chilli crumbs and fresh basil
- Thai beef salad of green papaya, bean shoots, capsicum, Asian herbs and namjim
- Slow cooked lamb shoulder, lemon yogurt, Moroccan spice, crispy chickpeas, and pickled radish salad
- Battered Flathead, chips, lemon, and tartare sauce jus
- Lemon pepper calamari, aioli, lemon dressing and rocket salad jus
- Karrage Chicken coleslaw salad, toasted sesame dressing and seaweed
- Shawarma chicken, spiced cous-cous salad and pomegranate dressing
- Lemongrass pork belly, spiced pumpkin puree, Asian pickled salad, and crackling

SWEET CANAPES

\$18 per head (Choose 4)

- Mini lemon Meringue pies
- Assorted muffins
- Dark chocolate rocky road
- Lemon tart & crushed honeycomb
- Mini Apple crumble tart
- Mini carrot cake with honeyed cream cheese frosting
- Mini chocolate mousse cup with Amarena cherries
- Churros and chocolate dipping sauce



MORNING & AFTERNOON TEA PACKAGES

\$16.00 per head (choice of 4 items)

- Mini assorted muffins
- Selection of cakes
- Scones, jam & cream
- Assorted Danish
- Seasonal Fruit Platter
- Cheese & Dip Platter
- Gourmet Sandwiches
- Hot Selection of quiche
- Sausage rolls
- Hot Selection of pies
- Spinach & ricotta Filo

SHARING PLATTERS

Grazing Table or Table Platters \$40 per head

ITALIAN

- Prosciutto, sopressa and mortadella with house chutney
- Tuscan seasoned chicken thigh fillets with grilled lemon
- Lemon pepper marinated chicken thigh fillets
- Sicilian Eggplant caponata and fresh basil
- Baked Italian meat balls, tomato coulis and parmesan snow
- Tuscan bread salad, roasted capsicum, soft herbs and tomato
- Sundried tomato and ricotta dip
- Rosemary roasted chat potatoes
- Chilled pasta salad, spinach and grilled veg
- Radicchio, rocket salad, balsamic dressing and hazelnut
- Accompanied by gourmet bread and grissini sticks

GREEK

- 12-hour slow cooked lamb shoulder grilled lemon
- Lemon oregano chicken souvlaki
- Lemon pepper fried calamari and lemon aioli
- Grilled eggplant dip topped up with oregano and fried eggplant
- Traditional Tzatziki dip
- Greek salad and marinated fetta
- Marinated Greek olives and pickles
- Spinach and cheese filo pastries
- Greek dolmades and lemon
- Accompanied by gourmet bread and pita bread

MIDDLE EASTERN

- Baked salmon tarator, tahini soft herb and pomegranate salad
- Slow roasted lamb shoulder, Moroccan spice and lemon
- Shawarma marinated Chicken pieces, pickled onion and herbs
- Fattoush Salad ,crispy pitta bread, sumac red onion and lemon dressing
- Freekeh salad of tomato, chickpeas, pumpkin, almond, and pomegranate dressing
- Marinated olives and house pickles
- Traditional hummus topped up with crispy chickpeas
- Smoked Eggplant baba ghanoush, zaatar and EVO
- Zaatar bread, Turkish and crispy pitta bread



SHARING PLATTERS

Grazing Table or Table Platters \$40 per head

ASIAN

- Sashimi of sliced salmon wakame, pickled ginger and edamame
- Thai beef salad, papaya Asian herbs and namjim dressing
- Master stock braised pork belly, pickled cucumber salad and crackling
- Hainanese chicken and condiments
- Vegetarian rice paper rolls
- Vegetarian gyoza and chilli and black vinegar
- Soba noodles salad and soy sesame dressing
- Chinese broccoli, oyster sauce and toasted peanuts
- Aromatic chicken rice or egg fried rice

SOUTH ASIAN

- Ceylon coconut fish curry, fried eggplant, lotus root and fried curry leaves
- Butter chicken curry and fresh coriander
- Northern Ceylon lamb curry, Dutch cream potatoes and cashew nuts
- Panner masala curry, spinach and seasonal veg
- Creamy Red lentil curry and fried mustard and curry leaves
- Tomato, cucumber, red onion salad and lime dressing
- Mint raita, pickled red onion and mango chutney
- Aromatic basmati rice, selection of roti and crispy papadum

TERMS AND CONDITIONS

ROOM HIRE:

Cocktail function \$250

Banquet Lunch or Dinner \$500

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 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 \$250 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.

TERMS AND CONDITIONS

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.

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TERMS AND CONDITIONS

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.

ACCEPTANCE OF TERMS AND CONDITIONS:

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: _____