

A festive social gathering with people holding wine glasses and string lights. The background is a warm, dimly lit room with string lights and people in the foreground holding up wine glasses. A teal semi-transparent banner is overlaid on the image, containing the text.

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.

CLASSIC BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$38.00 per head

3 course-Entrée, Main & Dessert \$46.00 per head

Choose 2 items per course served alternatively

ENTRÉE

- Pumpkin and goat cheese tortellini, sage butter sauce, sultanas, candied walnut, fried sage (veg)
- Spinach Gnocchi, mushroom fricassee, chili pangrattato, basil, enoki salad
- Lemongrass Pork Belly, spiced pumpkin puree, chargrilled broccolini, Asian herbs, pickled cucumber salad, pork scratching
- BBQ lamb kofta, baby gem lettuce, cucumber, cherry tomato, red onion, pickled radish salad, lemon labneh, pomegranate dressing
- Battered barramundi fillet, crinkle cut potato chips, garden salad, lemon, tartare sauce
- Herb crumbed chicken Kiev, creamy mash potatoes, seasonal greens, chopped chives, white wine cream
- Lemon Pepper Calamari, wild rocket, pears, red onion, parmesan salad, smoked remoulade sauce
- Prawn dumpling, coconut curry laksa, seasonal Asian greens, vermicelli noodles, fresh chili

MAIN

- Chargrilled Chicken, smoked ricotta, peperonata, kipfler potatoes, grilled broccolini
- Pan seared barramundi fillet, coconut rice, laksa cream, papaya, bean shoots, coriander salads, crispy shallots
- Chargrilled Gippsland eye of rump(200g), cauliflower puree, pearl onion, parsnip chips, port wine jus, soft herbs
- Saffron gnocchi, romasco sauce, roasted mushroom, spinach, grilled asparagus, crispy kale
- Braised Beef Cheek cumin roasted carrot puree, asparagus, crispy lotus root, jus (gf)
- Seared Salmon Fillet, Paris mash potato, granny smith apple, cider cream, watercress
- Ceylon chicken curry, coconut sauce, turmeric pilaf rice, crispy papadum, fried curry leaves, condiments
- Beef bourguignon pie of tender beef ragout, smoked bacon, mushrooms, Paris mash, puff pastry lid

CLASSIC BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$38.00 per head

3 course-Entrée, Main & Dessert \$46.00 per head

Choose 2 items per course served alternatively

DESSERT

- Chocolate Mousse cup, sour cherry, vanilla cream, salted caramel popcorn
- Pavlova, passion fruit cream, poached pears, mixed berry compote
- Baked cheesecake, mixed berry compote, Chantilly cream, lemon berm
- Sticky Date Pudding, warm toffee sauce, honeycomb, and vanilla ice cream
- Apple crumble, salted Carmel ice cream, seasonal berries
- Mango panna cotta, lychee, berry salad, micro mint

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PREMIUM BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$48.00 per head

3 course-Entrée, Main & Dessert \$56.00 per head

Choose 2 items per course served alternatively

ENTRÉE

- Roasted wild mushroom puff pastry, garlic cream, semidry cherry tomatoes, asparagus, petit leafy salad, vincotto glaze
- Beetroot cured salmon, kohlrabi & celeriac remoulade, horseradish cream, pressed cucumber salmon caviar
- Fried lemon herb calamari, sujuk, chickpeas, green olives, tomatoes red onion tabouli salad, lemon dressing and soft herbs
- Slow poached prawn cutlets, soba noodles, seafood bisque, toasted nori, edamame beans, pickled radish
- Lamb moussaka, grilled eggplant, layer potatoes, sultana, smoked béchamel sauce, petit herbs
- Char grilled chicken, Tuscan bread salad, roasted capsicum smoked paprika dressing, garlic croutons
- Pecorino & black pepper tortellini, green pea mousseline, pickled asparagus salad truffle oil, pea tendrils
- Twice cooked pork belly, cauliflower puree, pickled cauliflower, broccolini apple cider & mustard jus

MAIN

- Herb marinated porchetta, roasted pears, cinnamon spiced carrot puree, caramelized onion & mustard jus, peppery leaf salad
- Chicken saltimbocca, San Daniella prosciutto, sauté saffron gnocchi, char grilled spring onion, wine ripe cherry tomatoes, pan jus
- Pan seared barramundi fillet, native tomato chutney, roasted kipflers, chorizo oil, wilted spinach, buttered green beans
- Rosemary marinated Lamb Rump, goat cheese mash, minted zucchini Parisians, fried chickpeas, snow pea tendrils
- Slow cooked Tasmanian salmon, tomato, edamame, French lentil, spring onion ragout, pickled fennel, radish, blood orange reduction
- Grilled Moroccan spice marinated cauliflower, Romasco sauce, honey glazed carrots, mix seed, slivered almond, black currants, soft herbs
- Chargrilled Gippsland striploin(200g), gratin potatoes, spinach puree, asparagus, truffle sauce soft herb salad
- 12 hour cooked lamb shoulder, smoked eggplant puree, pickled radish, harissa spiced carrot, pomegranate glaze

PREMIUM BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$48.00 per head

3 course-Entrée, Main & Dessert \$56.00 per head

Choose 2 items per course served alternatively

DESSERT

- Lemon Meringue pie, passionfruit, and Chantilly cream
- Classic Italian tiramisu glass, chocolate cigars
- Belgium Chocolate fondant, toffee sauce, vanilla bean ice cream, freeze dried raspberry
- Vanilla crème brulee, mango sorbet, almond praline, shaved coconut
- Raspberry frangipani tart, vanilla custard, strawberry jam ice-cream
- Apple pie, vanilla onglaze, Green Apple Sorbet, walnut crumble

EXTRA SIDES \$3 PER PERSON

HOT

- Roasted chat potatoes and rosemary
- Mash potatoes and truffle oil
- Grilled broccolini and crispy shallots
- Potato chips and condiments

COLD

- Mixed leaves salad and balsamic vinaigrette
- Chilled green bean and chermoula dressing
- Coleslaw salad and lemon dressing
- Ice burg salad and butter milk dressing



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

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.

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: _____