

FUNCTIONS PACKAGE

Stanthorpe

RSI

Services Club Inc.

46 MARSH STREET STANTHORPE QLD 4380

functions@stanthorpersclub.com.au

www.stanthorpersclub.com.au

(07) 4681 2324

TERMS AND CONDITIONS

1. Tentative bookings will only be held for seven (7) days, after which time the room hire fee is required as a Non - refundable deposit to secure the booking. When this has been received it confirms you are also agreeing to all of our Terms & Conditions below.
2. Any damage caused to the venue or property during a function is the financial responsibility of the hirer. The Stanthorpe RSL Services Club accepts no responsibility for loss or damage of any personal items brought onto the premises by clients or guests.
3. Licencing laws prohibit liquor supply to disorderly, intoxicated and/or underage persons. Under licensing laws, the management of Stanthorpe RSL Services Club and authorized staff have the right to cease serving liquor and ask any person acting disorderly or intoxicated to vacate the premises. Sufficient ID must be presented if requested by staff. Those who cannot produce sufficient ID will be treated as a minor. Children must be supervised at all times.
4. All bookings will be charged according to the function prices. This will depend on menu selections, room fees etc. Bar will close 15 minutes prior to event finish time or by the latest time of 11.45pm. Management reserves the right to close earlier than the agreed time.
5. No outside catering can be brought on to the premises, with the exception of celebratory cakes. Function food cannot be removed from the premises.
6. If entertainment volume is deemed excessive, authorized staff have the right to intervene and ensure acceptable volume is maintained throughout the duration of the function. Entertainment is to cease 15 minutes prior to closing time. No smoke or fog machines permitted.
7. Any additional cleaning costs incurred by this function will be the responsibility of the hirer. No sprinkles, glitter, confetti, rice etc. as this will incur a minimum charge of \$100. Nothing is to be nailed, screwed or adhered to any wall, door or any other surface or part of the building unless approved by management.
8. Final catering numbers, dietary requirements must be received seven (7) days prior to the event. Should numbers decrease the amount charged will be the confirmed numbers. Any dietary requirements that are submitted late will be catered for but additional charges may apply.
9. All prices and packages are subject to change, especially if booked for more than six (6) months in advance.
10. Bar tabs can be arranged in advance or if on the night a credit card may be required to hold the account.
11. Smoking (this includes vaping) is not permitted inside the Stanthorpe RSL Services Club at any times. All guests will be required to smoke in the designated smoking area near gaming floor.
12. COVID Lockdowns - Functions will be fully refunded if your function falls in a Government Lockdown Period. Please note if interim restrictions such as mask wearing and no dancing are enforced this will not fall under the COVID lockdown category.



For further information please contact:

Kylie Short - Functions Coordinator
(07) 4681 2324
functions@stanthorperslclub.com.au
46 Marsh Street
Stanthorpe QLD 4380

FUNCTION ROOM HIRE SCHEDULE

Thank you for your enquiry regarding holding your upcoming event at The Stanthorpe RSL Services Club. The club welcomes all events, weddings, birthday celebrations, engagements, anniversaries, reunions, Christmas parties, conferences, meetings & seminars.

The club boasts 4 versatile function and meeting room areas:

MAIN FUNCTION ROOM	CAPACITY:	up to 80 guests seated up to 130 guests cocktail up to 150 guests theatre style
EXTENDED FUNCTION ROOM	CAPACITY:	up to 130 guests seated up to 150 guests cocktail up to 200 guests theatre style
LOWER FUNCTION ROOM	CAPACITY:	up to 70 guests seated up to 80 guests cocktail up to 80 guests theatre style
BOARD ROOM	CAPACITY:	up to 12 guests seated up to 20 guests theatre style

Our function rooms are equipped with air conditioning, big screen projector, televisions, sound system and microphones. (Main function room includes dance floor.)

VENUE HIRE FEES

Wedding/Engagement/Birthday/General Functions	ROOM HIRE:	\$100
Conference & Meetings	FULL DAY:	\$100
	HALF DAY:	\$80
Board Room	ROOM HIRE	\$60
Tea and Coffee Facilities	PER DAY:	\$35

Room hire includes full set up, cleaning, cutlery, and napkins.
Tablecloths will attract a \$25 per table hire fee charge.

BOOKING FORM

PLEASE COMPLETE & RETURN ALONG WITH YOUR ROOM HIRE PAYMENT

DATE AND DAY OF FUNCTION _____

BOOKING NAME: _____

FUNCTION CONTACT NAME: _____

BEST CONTACT NUMBER: _____ EXPECTED NUMBERS: _____

EMAIL ADDRESS: _____

DATE OF FUNCTION: _____ TYPE OF FUNCTION: _____

NO. OF PEOPLE: ADULTS: _____ CHILDREN: (5 TO 12YRS) _____ INFANTS: _____

ROOM BOOKED _____

TIME OF ARRIVAL: _____ DEPARTURE: _____

OFFICE USE ONLY

ROOM HIRE FEE (NON REFUNDABLE DEPOSIT):\$ _____ DATE PAID: _____

FINAL PAYMENT:\$ _____ DATE PAID: _____ INVOICE NO: _____

PAYMENT RECEIVED BY: _____

CASH AMOUNT:\$ _____ EFTPOS AMOUNT:\$ _____

BOOKING FORM

TYPE OF FUNCTION: _____

SET UP REQUIREMENTS: (PLEASE CIRCLE): WALL REQUIRED YES/NO

SEATING: THEATRE STYLE RECTANGLE TABLES ROUND TABLES U-SHAPE OTHER

ADDITIONAL REQUIREMENTS: RAFFLE/PRIZE TABLE REGISTRATION TABLE CAKE TABLE

HANDOUT TABLE PRESENT TABLE COMPUTER TABLE PROJECTOR WHITEBOARD

MICROPHONE : _____ LECTERN

REFRESHMENTS & CONDIMENTS: WATER WINE GLASSES CHAMPAGNE GLASSES MINTS

PENS & PAPER SERVIETTES (COLOUR): _____

TEA AND COFFEE STATION: YES/NO TIME:

ADDITIONAL SET UP REQUESTS: _____

BAR SET-UP

BAR TAB CONTACT PERSON _____ BAR TAB AMOUNT:\$ _____

BAR TAB INCLUSIONS: TAP BEER - POTS SCHOONERS PINTS STUBBIES SPIRITS

WINE (HOUSE) WINE (ALL) RTDS POST MIX SOFTDRINK CANS SOFTDRINK BOTTLES

COCKTAILS OTHER (PLEASE SPECIFY)

MENU OPTIONS

PLATTERS TIME : _____

	SMALL	AMOUNT	LARGE	AMOUNT
MIXED SANDWICH	\$55	_____	\$75	_____
PIES AND SAUSAGE ROLLS	\$55	_____	\$75	_____
HOT MINI QUICHE	\$55	_____	\$75	_____
HOT PLATTER #1	\$55	_____	\$75	_____
HOT PLATTER #2	\$65	_____	\$85	_____
CHEESEBOARD	POA	_____	POA	_____
SEASONAL FRUIT	POA	_____	POA	_____
SCONE PLATTER	\$35	_____	\$55	_____
ASSORTED CAKES	\$55	_____	\$75	_____

CANAPE SERVICE TIME : _____

CANAPE MENU CHOICES : _____

ENTREE SERVICE TIME : _____

ENTREE MENU OPTION NO : _____

ENTREE MENU CHOICES : _____

MAINS SERVICE TIME : _____

MAINS OPTION NO : _____

MAINS MENU CHOICES : _____

DESSERT SERVICE TIME: _____

DESSERT OPTION NO: _____

DESSERT MENU CHOICE: _____

BUFFET MAIN SERVICE TIME: _____

BUFFET DESSERT SERVICE TIME: _____

BUFFET MENU NUMBER: _____

HOT DISH OPTIONS

COLD MEAT OPTIONS

SALAD OPTIONS

DESSERT OPTIONS

PLATTER MENU

MIXED SANDWICH
PIES AND SAUSAGE ROLL
MINI QUICHE

SMALL \$55 / 6-8 PPL
SMALL \$55 / 20-24 PPL
SMALL \$55 / 10-12 PPL

LARGE \$75 / 12-14 PPL
LARGE \$75 / 40-44 PPL
LARGE \$75 / 20-24 PPL

HOT PLATTERS

PLATTER #1

POTATO WEDGES
DIM SIMS - CHICKEN - BEEF
SPRING ROLLS
MEAT BALLS
BBQ SAUCE
SWEET CHILLI SAUCE

SMALL \$55 / 10 PPL

LARGE \$75 / 15 PPL

PLATTER #2

POTATO WEDGES
SALT & PEPPER CALAMARI
PRAWN TWISTERS
PRAWN CUTLETS
SPRING ROLLS
SWEET CHILLI SAUCE
TARTARE SAUCE

SMALL \$65 / 10 PPL

LARGE \$85 / 15 PPL

CHEESE BOARD

3 X CHEESES
CRACKERS
RELISH
OLIVES

SMALL POA / 10 PPL

LARGE POA / 15 PPL

ASSORTED CAKE PLATTER

SMALL \$55 / 10 PPL

LARGE \$75 / 15 PPL

SCONE PLATTER

SMALL \$35 / 10 PPL

LARGE \$55 / 15 PPL

SEASONAL FRUIT PLATTER

SMALL POA / 10 PPL

LARGE POA / 15 PPL

CANAPES

SAVOURY CANAPES

GARLIC BREAD BITES

MINI BACON & CHEESE MUFFINS

ARANCINI BALLS & RELISH

SMOKED SALMON & DILL CREAM CHEESE ON CUCUMBER ROUNDS

BRUSCHETTA

SALT AND PEPPER CALAMARI WITH LIME AIOLI

COCONUT CRUMBED PRAWNS WITH MANGO DIPPING SAUCE

LAMB KOFTA WITH MINTED YOGHURT

MINI-QUICHES

PORK BELLY & APPLE SKEWERS WITH A BALSAMIC GLAZE

CHOICE OF 2 - \$15 / PERSON

CHOICE OF 4 - \$22 / PERSON

CHOICE OF 6 - \$30 / PERSON

BUFFET - MENU 1

MINIMUM 35 PEOPLE

HOT DISHES - CHOICE OF ANY 2

ROAST BEEF WITH GRAVY & MUSTARD
ROAST PORK WITH GRAVY & APPLE SAUCE
SEASONED ROAST CHICKEN WITH GRAVY
COLD HAM WITH APPLE RELISH
COLD CHICKEN

VEGETABLES

CHEF'S SELECTION OF SEASONAL VEGETABLES
ROAST PUMPKIN
CRISPY ROAST POTATOES

SALAD

TOSSED SALAD
POTATO SALAD
COLESLAW

DESSERTS - CHOICE OF ANY 2

HOUSE MADE APPLE CRUMBLE & CUSTARD
PAVLOVA & TRADITIONAL TRIMMINGS
CHOCOLATE MOUSSE
STICKY DATE & BUTTERSCOTCH SAUCE

DINNER ROLLS

TEA & COFFEE WITH AFTER DINNER MINTS

ADULTS \$30.00/ CHILDREN 12 YEARS & UNDER \$17.00

BUFFET - MENU 2

MINIMUM 35 PEOPLE

HOT DISHES - CHOICE OF ANY 2 HOT

ROAST BEEF WITH GRAVY & MUSTARD

ROAST PORK WITH GRAVY & APPLE SAUCE

SEASONED ROAST CHICKEN WITH GRAVY

COLD MEATS - CHOICE OF 1 COLD

COLD HAM WITH APPLE RELISH

COLD CHICKEN PIECES

VEGETABLES

CHEF'S SELECTION OF SEASONAL VEGETABLES

ROAST PUMPKIN

CRISPY ROAST POTATOES

SALAD - ANY CHOICE OF 4

GARDEN SALAD

POTATO SALAD

PASTA SALAD

COLESLAW

WOMBOK SALAD

DESSERTS - CHOICE OF ANY 2

HOUSE MADE APPLE CRUMBLE & CUSTARD

PAVLOVA & TRADITIONAL TRIMMINGS

HOUSE MADE CHEESECAKE AND CREAM

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE

DINNER ROLLS

TEA AND COFFEE WITH AFTER DINNER MINTS

ADULTS \$37.00 / CHILDREN 12 YEARS & UNDER \$18.00

ALTERNATE DROP MENU

ALTERNATE DROP - MAINS ONLY - \$30.00 PER HEAD

2-COURSE - \$45 PER HEAD

3-COURSE - \$55 PER HEAD

ENTREE

CHOICE OF ANY 2

PANKO CRUMBED CALAMARI, WOMBOK SALAD, TARTARE SAUCE & LEMON

MOROCCAN CHICKEN TENDERS WITH RICE & TATZIKI (GF)

CHEESE & BACON-STUFFED MUSHROOM ON A MIXED SALAD WITH A
BALSAMIC GLAZE

THAI BEEF SALAD WITH ROASTED PEANUTS (GF)

SPANAKOPITA, TOMATO & BASIL SALAD & BALSAMIC REDUCTION

MAINS

CHOICE OF ANY 2

200G SIRLOIN, MASHED POTATO, STEAMED VEGETABLES WITH
MUSHROOM GRAVY (GF)

OVEN ROASTED SPICED CHICKEN, COUS COUS SALAD WITH AVOCADO &
TOMATO SALSA (GF)

CRISPY SALMON ON SWEET POTATO MASH, ROASTED VEGETABLE SALAD
WITH HONEY SOY GLAZE (GF)

PUMPKIN, SPINACH & FETTA LASAGNE WITH A FRESH GREEK SALAD (V)

PORK CUTLET, BRAISED CABBAGE, MASHED POTATO WITH APPLE
CHUTNEY (GF)

DESSERTS

CHOICE OF ANY 2

PORT POACHED PEAR, VANILLA ICE CREAM WITH A SWEET SPICED BISCUIT
CRUMBLE (GF)

LEMON CHEESECAKE, BLUEBERRY COMPOTE & CANDIED LEMON
MANGO & COCONUT TAPIOCA PUDDING TOPPED WITH FRESH MINT

SPICED GINGER CAKE, CHAI SYRUP & CHANTILLY CREAM

CHOCOLATE TORTE, RASPBERRY COULIS & VANILLA ICE CREAM