



We thank you for your enquiry into holding your Special Event here in the Palms Auditorium on the first floor of the Redlands Sporting Club.

Our spacious Auditorium comfortably caters for between 50 and 220 guests. The Auditorium also offers a large dance floor, and an elevated stage that is large enough to hold a six piece band. The private bar is fully stocked with a great range of beverages to cater to every taste.

Within this Function package you will find our Chef's menu suggestions tailored to various dining styles and guaranteed to make every mouth water. Alternatively, why not let us assist you to put together your own unique menu?

Our qualified and helpful Function team welcomes the opportunity to assist in making your event a wonderful success, so contact us today on (07) 3207 1133 or email your enquiry to functions@rsc.asn.au.

Room Hire

Up to 5 Hours	Monday ~ Friday	Saturday	Sunday	Extra hour
Members	\$320	\$350	\$380	\$120
Non-member	\$420	\$450	\$480	\$170









Classic Alternate Drop

2 course - \$36.00 per person 3 course - \$44.00 per person Add ½ hour of Pre-Dinner Nibbles (Chef's choice) for an extra \$5pp

Entree – select two items

Arancini Balls – Mushroom & Feta (v) Served on a bed of Rocket with Balsamic Glaze

Grilled Chicken Tenderloins

Served with a Tomato, Avocado & Feta Salad with Lemon Thyme Dressing

Beef & Red Wine Penne With a Red Napoli Sauce

Beer battered Whiting Fillets with Lime Aioli Served with a small crisp Salad

Main meal – select two items

(All main meals are served with a warm bread roll)

Slow Cooked Beef Short Rib with Bourbon BBQ Sauce Served on a pillow of Parmesan Mash with roasted Mediterranean Vegetables

Herb Baked Chicken Breast with Béarnaise Sauce Served on Buttered Asparagus Spears with Hassleback Sweet Potato

Juicy Roast Lamb with Rosemary Jus

Served with crisp Roast Vegetables

Grilled Snapper Fillet with Garlic & Shallot Butter Sauce Served with a Potato Rosti, roasted Cherry Tomatoes and Green Beans

Desserts – select two items

Individual Pavlova

Served with fresh Fruit and Chantilly Cream

Chocolate Caramel Mousse Tart
Served with fresh whipped Cream & Mixed Berry Compote

White Choc & Raspberry Cheese Cake Served with Passionfruit Coulis and Chantilly Cream

Fresh Fruit Salad presented in a Brandy basket

Served with fresh whipped Cream & a Chocolate Ganache

Tea, Coffee & After Dinner Mints are self-serve with Dessert

Redlands Sporting Club

Anson Road, Wellington Point QLD 4160 Ph (07) 3207 1133 Email: functions@rsc.asn.au Web: redlandssportingclub.com.au

Premium Alternate Drop

2 course – \$44.00 per person 3 course – \$52.00 per person Add $\frac{1}{2}$ hour of pre-dinner nibbles (Chef's choice) for an extra \$5pp

Entree – select two items

Thai Beef

Served with Fried Noodles & fresh Salad

Cajun Chicken

Served with crispy Asian Vegetables

Salt & Pepper coated Calamari

Served with Aioli and a small crisp Salad

Savoury Lamb & Feta Filo

Served with mini Greek Salad

Main meal – select two items

(All main meals are served with Chef's choice of seasonal fresh vegetables & warm bread roll)

Lamb Rump Steak with Red Wine Tarragon Jus

Served on a bed of Sweet Potato Mash

Tasmanian Crisp Skinned Salmon Steak with Lemon Butter sauce

Served with a Sour Cream and Chive topped Baked Potato

Char grilled Rib Fillet (cooked medium)

With Creamy Mushroom and Onion sauce and crispy Potato Rosti

Mango Chicken with Tomato Chilli Chutney

Served on a bed of Steamed Rice

Desserts – select two items

Warm Apple Pie

Served with Ice-cream & Cinnamon

Individual Caramel Tart

Served with Chantilly Cream and Chocolate Wafer

Black Forest Gateau

Served with Vanilla Cream & glazed Cherries

Mixed Berries with mouth-watering Lemon Sorbet

Served with roasted Macadamias

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Alternate Drop Kids Options

@ \$12.50 per child (under 12 only)

Main meal—select one item

Grilled Chicken Skewers

Served with chips & salad

Rib Fillet (150g)
Served with vegetables & chips

Tempura Battered Whiting Served with chips & salad

Cheesy Pasta (v)
Served with salad

Dessert

Bowl of Vanilla Ice Cream

Served with a choice of Chocolate, Caramel or Strawberry Topping

and Sprinkles







Buffet Options

\$40 per person

Add ½ hour of Pre-Dinner Nibbles (Chefs' choice) for an extra \$5pp

Roast Meat either hot or cold – select one item

Beef Pork Lamb Chicken

Served with traditional condiments

Tantalising Fork Dishes – select two items

Beef Bourguignon Moroccan Lamb Honey Mustard Chicken Carbonara

Honey Chicken Crumbed Fish Pieces Beef Lasagne Sweet & Sour Pork

Delicious Sides to complement – select three items

Roast Potato & Pumpkin Seasonable Vegetables Potato Bake Steamed Rice

Garden Salad Potato Salad Coleslaw Caesar Salad

Desserts to tempt – select two items

Pavlova with fresh Fruit Chocolate Torte Boysenberry Cheesecake

Tiramisu Apple Shortcake Seasonal fresh Fruit Platter

Served with fresh Cream or custard

Add a Selection of Cheeses to your Dessert table for \$70 per platter

Buffet includes warm Bread Rolls and Butter

Why not include our fresh Prawns & Oysters on your Buffet

-Price on Application-

Tea, Coffee & After Dinner Mints are self-serve with Dessert

Finger Food Package

Choose one of the service options below:

Platters serve approximately 10 people

\$15.00 per person – four (4) food choices served to your guests by our friendly staff for 1 hour.

 $$18.00 \text{ per person} - \sin(6) \text{ food choices served to your guests by our friendly staff for 2 hours.}$

\$90 per platter – your food choices served to your guests in a buffet style for self-service over 2 hours (minimum 8 platters)

Hot Platters

Vegetable Spring Rolls, Samosas & Dim Sims (v)

Mini Meat Pies, Cocktail Sausage Rolls & Chicken Goujons

Salt & Pepper Calamari & Fish Goujons

BBQ Beef Meatballs

Assorted Petite Pizzas

Feta Cheese and Spinach Triangles (v)

Tempura Torpedo Prawns

Satay Chicken Skewers

Served with assorted sauces

Gluten Free Platter \$110

Vegan Nibbles available (POA)

Cold Platters

Mini Bruschetta and Creamy Cheese & Spinach Cucumber Bites

Baguette slices with Pesto & Camembert

Beef, Rocket & Mustard Relish Wraps

Assorted Cheeses - with Dried Fruit & Crackers

Seasonal Fruit Platter

Tea, Coffee & After Dinner Mints

Can be offered for self-service at \$2.50per person

Beverage Choices

Bar ceases to operate fifteen (15) minutes prior to end of Function.

Our Range for Beverage Packages

Local tap beer:

Great Northern Crisp, XXXX Gold, Carlton Mid, VB, Cascade Light, Pure Blonde

House Selection of Wines:

Morgans Bay: Chardonnay & Sauvignon Blanc
UpsideDown: Sauvignon Blanc
Angoves: Merlot, Shiraz & Cabernet Sauvignon
Amberley Kiss & Tell: Moscato & Pink Moscato

Premium Selection of Wines:

Giesen Chardonnay & Sauvignon Blanc Giesen Merlot

Sparkling Wine: Morgans Bay Sparkling

Non Alcoholic: Post mix – Coke, Coke Zero, Sprite, Lift, Dry Ginger Ale; LLB; Orange juice

Beverage Pack #1

3 Hours – \$35.00 per person

4 Hours – \$40.00per person

Local tap beer; House Bottled Wines; Sparkling Wine; Non Alcoholic range

Beverage Pack #2

3 Hours – \$45.00 per person

4 Hours – \$50.00 per person

Local Tap Beers; House Bottled Wines; Premium Bottled Wines; Sparkling Wine; Non Alcoholic range

Bar Tab

We can offer your guests a pre-determined selection of beverages on a pre-set bar tab arrangement. A minimum bar tab limit of \$500 applies which can be increased on the night with a credit card.

Please discuss your requirements with your Function Coordinator.

18th & 21st Birthday Functions

Special Terms & Conditions

• The presence of a Security Guard, contracted by the Club, is to be engaged at a cost of \$44 per hour

per guard for the duration of the evening (a minimum of six hours). The security guard's shift will

begin half an hour before the stated start time of the party and will only end when all guests have

vacated the Auditorium. Please note that the number of guards required will depend on total guests

attending. This includes the clubs supplying of wrist bands.

• A bond of \$500.00 is required to be paid no later than ten days prior to the function. In the event of

no breakages, this bond will be refunded in full.

A complete list of all guests is to be provided no later than five (5) working days prior to the event.

To discourage "Gate Crashers", no one will be granted access on the night should their names be

omitted from this list. The security guard will check all names off the list and check identification

before allowing access into the Auditorium.

• The Security Guard has the right to check all bags upon entry into the Auditorium

• Valid photo identification is required with no guests gaining access should they not be able to

provide proof of age.

Guests will not be allowed access into the remainder of the Club without first signing in at

Reception.

• The designated smoking areas are situated downstairs and are clearly signed.

• For your safety no drinks are to be taken up or down the staircase.

As the Redlands Sporting Club is a licensed Club, no alcohol or food is allowed to be brought into

the Club to be consumed in the Auditorium, as per the Terms & Conditions in the Functions

package.

• A catering package is required to be purchased. Please refer to the buffet, a la carte or finger food

options attached.

Terms & Conditions

Tentative Bookings

Tentative bookings will only be held for fourteen (14) days, after which time the room hire fee is required as a non-refundable deposit to secure the venue. It is the client's responsibility to contact the Redlands Sporting Club to confirm the tentative booking otherwise it is automatically cancelled after that fourteen day period.

Secure your Booking

A signed copy of the terms and conditions must be returned with the appropriate deposit cost to secure your booking. Management reserves the right to re-allocate the room if not paid within seven (7) days.

Public Holiday

A 20% surcharge applies to bookings on public holidays for both room hire and catering.

Payment Schedule

<u>Upon booking</u>: \$350 - The room hire is a **non-refundable** deposit and must be paid as soon as possible to confirm the booking. Until this account has been paid and an acknowledgement of terms & conditions signed, no booking is confirmed.

<u>Catering & Beverage</u>: The catering and beverage package accounts are to be paid in full fourteen (14) days prior to the function date. If accounts are not settled before this fourteen day period we reserve the right not to proceed with the function.

Payment methods:

In person: Cash, Eftpos, Credit Card, Money Order

By phone. Credit card only

By direct debit. Redland Sporting Club

BSB: 064 159 (Commonwealth Bank)

Acc no: 1042 0615

Please quote your customer no. as reference, and email / fax your remittance

Personal cheques are only at the discretion of the General Manager.

Prices and Terms

All prices and terms are subject to change without prior notice. In the event that the function package changes, all clients who have paid their room hire fee will be sent a new package via email or in the post.

Final Numbers & Details

A minimum guest number will be required no later than fourteen (14) days prior to the event after which time only increases in guest numbers will be accepted. Menus, beverage arrangements and special dietary requirements must be confirmed no later than fourteen (14) days prior to event date. Third party hired equipment must be confirmed at this time as well.

Cancellations

Once the room hire fee has been paid, should the function be cancelled, no refunds are issued. All

cancellations are to be notified in writing to the Functions Department of the Redlands Sporting Club.

Where a function is cancelled within seven (7) days of the function date, only 50% of the catering costs will

be refunded. Less than seven (7) days' notice, no refunds will be given. Should numbers decrease after the

final number has been given and the catering paid, monies cannot be refunded nor applied towards any

other cost associated with the function.

Minimum & Maximum Numbers

A minimum of 50 people for all functions is required for catering purposes. Functions not exceeding these

numbers will be charged at a per person cost based on a minimum of fifty (50) guests. The maximum

number of people for an Al La Carte or Buffet function in the Palms Auditorium is 220 people with a

maximum of ten people seated at one table.

Children

Children are welcome at the Redlands Sporting Club however parents are to ensure they are supervised at

all times during the function.

Children's Menu Prices

Children under three years of age are free of charge, unless choosing from the Kids menu.

Children under twelve years of age are 60% of the catering package price, unless choosing from the Kids

menu. No discounts apply to the Finger Food Packages.

Beverage Policy

The Redlands Sporting Club is a licensed premise and is committed to the Responsible Service of

Alcohol. Regardless of bar tabs paid or bar packages purchased, and without refund to the client, function

staff reserve the right to refuse service and will if necessary remove any guest from the Palms Auditorium

considered to be underage, intoxicated or abusive.

In accordance with legislation guests may be asked to produce proof of age identification such as a current

Australian Driver's License, Passport or Department of Transport issued 18+ cards. If appropriate

identification cannot be produced upon request the person will be considered underage. Any underage

drinking detected will be treated as a serious offence and Management reserves the right to cease the

function without refund to the client.

All parties drinking alcohol must remain with their drinks inside the designated club areas

Bar ceases to operate fifteen (15) minutes prior to end of Function.

Beverages & Food

This is a licensed venue therefore guests are not permitted to bring their own beverages or food on to the

premises. Celebration cakes are exempt from this rule. Any other exceptions are at the discretion of the

General Manager.

Cakeage

A cakeage fee of \$1.50pp applies if you would like us to cut and place cake on a platter or \$2.50pp for

cream, strawberries and service of your celebration cake to guests as a dessert.

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Dress Code

A dress code applies to all guests and it is the responsibility of the client to ensure their guests comply with the Clubs regulations on the day of the function.

Supplier Meals

Photographers and entertainers can be catered for with a meal and soft drink

@ \$35per person

Loss or Damage to Property

The Redlands Sporting Club will not accept responsibility for any loss or damage of property or merchandise left on the premises prior to, during or after the function. The client will be held responsible for property loss or damage to the Redlands Sporting Club and shall be financially responsible for such property loss or damage. Under no circumstances are items to be glued, pinned, taped or attached to the property without prior permission. Functions staff will take all reasonable care with clients, guests and third party property; however will not accept any responsibility for damages to, or loss of items whilst within the venue.

Decorations/Set Up

If you wish to undertake your own decorating or utilize a third party decorator, access to the room should be arranged with the Functions Coordinator at least one (1) week before the event.

Pack Down

All decorations/property brought into the venue by you or a third party operator must be taken down or removed at the end of your event unless pre organized with the Function Coordinator.

Balloons

For your event we can supply weighted Helium balloons at a cost per bunch of:

3 @\$10 6 @\$15

Floating Balloons - \$2 per balloon (with strings)

Balloon Arch: \$40 - 24 balloons

Balloons supplied by Guests: (does not include balloon weight)

Helium - \$1.50 per balloon

Foil Balloons filled - Small \$5 per balloon

Large \$8 per balloon

Entertainment

Management reserves the right to control the quality, style and volume of any entertainment booked. Third party contractors must contact the Functions Coordinator one (1) week prior to event date to organize access to the venue for set up.

Confetti & Rice

Strictly no confetti or rice is allowed to be thrown on the premises.

Smoke Machines

Smoke machines are not allowed to be used in the Function rooms at any time

Email: <u>functions@rsc.asn.au</u> Web: redlandssportingclub.com.au

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Function Booking Confirmation & Deposit Payment						
Today's date:						
Function date: Type of function:	Function times:					
Deposit to be paid:						
Cash Eftpos Visa	/ Mastercard	Cheque	Direct Debit			
Visa / Mastercard//	/	_/	/			
Name on card:						
Main Contact: Name:						
Address:						
Ph:						
Email:						
Second Contact: Name:						
Address:						
Ph:						
Acknowledgement						
I have received an information package and accept the term and conditions stated within:						
Clients name:	D	ate:				
Signature:						
Function coordinator: Sandi Zeller	Date	:				
Membership number:	Cust	omer number:				

Please photo copy with till & eftpos receipts and place copy in Functions draw