

Functions 2026



Events at the Redlands Sporting Club

Thank you for considering The Redlands Sporting Club for your special event. Our Events Team is here to support you every step of the way, ensuring a seamless and memorable experience for you and your guests.

Redlands Sporting Club is the ideal venue for your next event — from intimate gatherings and boardroom meetings to gala dinners and weddings for up to 200 guests.

Whether you're planning a relaxed get-together or a milestone celebration, we have the perfect space for you. Host an intimate dinner for 20-40 guests in our restaurant's private dining rooms or celebrate with up to 250 guests in the Palms Auditorium — the perfect blend of style, comfort, and functionality. An ideal location for creating unforgettable moments.

Our chefs offer a wide range of affordable function packages, or we can tailor a menu to suit your personal taste - from fresh seafood to indulgent desserts, with all dietary needs catered for.

We also offer

- Complimentary parking
- Easy access to public transport
- Full event setup and catering support

Let us take the stress out of planning.

Contact our Functions Team today at **(07) 3207 1133** or email functions@rsc.asn.au to start planning your special occasion.

We look forward to celebrating with you!



Palms Auditorium

Redlands Sporting Club's premier function space. Located on the top floor, this elegant and versatile venue is perfect for

- Wedding Receptions
- Club Awards Dinners
- Large Corporate Conferences
- Community Gatherings
- Graduation Ceremonies

Capacity: 70 people - 250 People

Sit down: 200 pax

Theatre Style: 250 pax

Cocktail: 300 pax

Features:

- Elevated stage and timber dance floor
- State-of-the-art audio-visual equipment including front and rear projector
- Wheelchair access via lift



INCLUSIONS

Standard: \$380.00

- 4-hour room hire
- Dedicated Function Coordinator
- Standard room set-up & pack down
- White or black linen tablecloths
- Private staffed bar
- Projector with HDMI inputs
- Microphone
- In-house music system
- Air-conditioning
- Lectern

Additional Hours are at \$90.00 per hour (Pre booked)

Food packages must also be purchased in this space

Minimum Spend food and beverage Free room

Hire with spend over \$3000.00

Styling Package: \$15.00 per person

- Chair covers (Black or White)
- Designed and printed table menus
- Printed Bar Menus
- Linen Napkins
- Centrepieces or Balloon Trees - per table

OPTIONAL ADD ONS

Linen Costs - \$10 per piece (Black or White Only)

Linen Napkins - \$1.00 per piece

Table runners - \$5.00 per piece

Centrepieces - From \$10.00 per piece

Coffee / Tea Station - \$4.00 per person

Chair Covers - \$4.00 per chair

Custom Table Menus - Please enquire

Place Cards - Please enquire

Additional Staff - Please enquire

**Security is required for all 18th and 21st parties to be held at RSC. This additional cost will be invoiced prior to the event.*

Other Function Spaces

*See each room for catering available in this area

BOARD ROOM

Capacity: Up to 12 people
Style: Private - No direct bar access
Rates: 0-3 hours \$200 Room hire only
Day Rate up to 8 hours \$350 Room Hire Only

Experience professionalism and comfort in our Board Room, located conveniently on the ground floor within close proximity to the Cafe. This elegant space features a premium timber and leather oval table, comfortably seating up to 12 guests. Equipped with LCD visual equipment and private bathroom facilities, the Board Room is perfectly suited for intimate corporate meetings, strategy sessions, or client presentations.

Catering Available in this space:
Platters or Corporate Packages Only



ROOM 3

Capacity: Up to 50 people
Style: Private - No direct bar access
Rates: 0-3 hours \$200 Room hire only
Day Rate up to 8 hours \$350 Room Hire Only

Looking for a space for a seminar, training, or information session?

Room 3, located on the ground floor tucked away behind the Haven Restaurant, is the ideal setting for smaller groups. It offers flexible configurations to suit your needs—whether it's a boardroom setup, classroom style, or something more casual. Equipped with LCD visual equipment. Whiteboard Available upon request.

Planning to dine afterwards

Let us know! We can reserve tables in the Haven Restaurant for your group's lunch and dinner (subject to availability—Haven Menu).

This space also make a great space for Birthday Parties

Catering Available in this space:
Platters/Canapes/Corporate Package/Haven



DRIFT LOUNGE & BAR

Capacity: Up to 100 guests
Style: Semi-private with direct bar access
Rates: 3 hours \$200 Room hire only
Additional hours at \$70 per hour (prebooked only)

Drift's ground floor offers a stylish and versatile space ideal for cocktail parties, celebrations of life, engagement gatherings, and a wide range of functions. With easy access to the bar and a welcoming ambiance, it's perfect for mingling and memorable moments.

Please note: This space is not suitable for entertainers, DJs, or amplified music setups. We offer live entertainment Fri/Sat Nights, and this will be heard in the space.

Catering Available in this space:
Platters/Canapes/Set Menu



GOLFERS LOUNGE

Capacity: Up to 40 guests
Style: Semi-private with direct bar access
Rates: 2 hours \$150 Room hire only
Additional hours at \$70 per hour (prebooked only)

Enjoy a lively and relaxed atmosphere in our GOLFERS space, featuring high tables and direct access to the bar and TAB area. Ideal for short gatherings, casual meetups, and social events. Light snacks and platters are available in the area.

**Subject to availability only — Not available Saturdays & Sundays*

Catering Available in this space:
Platters or Canapes Only



Platted Menu Package

Single or alternate drop

\$55pp - 2 COURSE | \$68 PP - 3 COURSE

ENTREES

Glazed king prawns, radish, pickled shimeji, avocado, crispy lotus (GF)

Smoked Salmon, pickled red onion, lime crème fraiche, cilantro, tostada

Thai style tuna loin papaya salad, lime puree, coconut cream, Nam Jim dressing, candied peanut

Sous vide chicken breast, gem lettuce, parmesan, vine tomato, sourdough croutons, confit garlic cream

Tarragon chicken breast, endive, mushroom salad, leek dressing, radish (GF)

Provençal lamb loin, basil cream, caponata salad, preserved lemon, fire roasted capsicum, pickled shallot (GF)

Smoked duck breast, charred chorizo and saffron ruby potato salad, corn crème, lemon dressing (GF)

Slow roasted lamb, pepper berry yoghurt, beetroot puree, carrots in honey, spiced hazelnuts and anise jus (GF)

MAINS

Roasted Humpty Doo barramundi, salt cod brandade croquettes, creamed leeks, baby herb salad, and lemon myrtle dressing

Cowra Valley lamb rump, pea puree, sauteed greens, pumpkin dauphinoise, toasted pinenuts and wild thyme jus (GF)

Angus Sirloin, creamy polenta, pepperonata, zucchini, asparagus, potato puree and mustard jus (GF)

Twice cooked Berkshire pork, parsnip cream, Tuscan cabbage, cipollini onions, crackling crumbs and vincotto jus (GF)

Riverina MB2+ eye fillet, potato puree, roasted seasonal vegetables, butter poached baby onions, wilted greens, and red wine jus (GF)

Slow cooked Tasmanian salmon, carrot puree, caper yoghurt, smashed peas and harissa oil (GF)

Roasted chicken breast, pumpkin gnocchi, enoki mushrooms, marjoram and bush tomato butter (GF)

Lemon and oregano chicken, sweet potato puree, honey and cumin glazed baby carrots, confit eschalots, grilled baby leeks and Jus (GF)

DESSERTS

Apple and Rhubarb Crumble (GF)

Warm apple and rhubarb filling with a golden gluten-free crumble. Served with vanilla ice cream and custard.

Salted Caramel Cheesecake

Creamy cheesecake with a rich salted caramel topping. Served with whipped cream and caramel shards.

Chocolate Jaffa Mousse Cake

Chocolate mousse cake with a hint of orange. Served with candied orange and chocolate curls.

Walnut Chocolate Fudge Brownie

Fudgy brownie with crunchy walnuts. Served with ice cream and chocolate sauce.

Tiramisu

Classic Italian dessert with espresso-soaked sponge and mascarpone. Served with cocoa dusting and coffee beans.

Lemon Meringue

Tangy lemon curd tart topped with fluffy meringue. Served with berries and raspberry coulis.

Add \$4.00 per person for tea & Coffee

Buffet Menu Package

(Minimum 70 guests - 150 guests)

SELECT TWO MAINS, THREE SIDES AND TWO DESSERTS \$55
SELECT THREE MAINS, FOUR SIDES AND TWO DESSERTS \$65

Toasted focaccia and warm breads with confit garlic and chive butter (V)

MAINS

Penne arrabiata penne in tomato and chilli sauce (V)

Spinach and cheese ravioli with creamy white wine sauce

Sticky buffalo chicken wings with hot sauce and blue cheese dipping sauce (GF)

Tasmanian salmon fillet with salsa verde (GF)

12 hour slow cooked Lebanese style braised lamb shoulder (GF)

Chicken fillet with creamy mushroom sauce (GF)

Baked fresh fish fillet with broccolini, cherry tomato and baby caper salsa (GF)

Sticky pork ribs with coleslaw and spicy bbq glaze

Roast black angus sirloin served with bearnaise sauce (GF)

SIDES

Fried Rice (GF)

Potato and crispy bacon salad (GF)

Garden salad with seeded mustard vinaigrette (GF, V)

Grilled broccolini topped with toasted almonds (GF)

Caprese salad - tomato, basil and bocconcini drizzled with extra virgin olive oil (GF) Beer battered fries (V)

DESSERTS

Lemon curd tartlet with strawberry

Passion fruit tartlet with fresh mint

Mini pavlova with fresh fruit (GF)

Dark chocolate mousse with caramel crunch

Sliced seasonal fresh fruits (GF)

Please note per our Food Safety License buffet is only available for 90 minutes and takeaway is not permitted. Buffet will feed numbers of guests booked for and is not an all you can eat buffet.

Canapes - Cocktail Style Packages

(Minimum 30 guests)

SELECT

5 Options \$26 per person | 7 Options \$30 per person | 9 Options \$35 per person

COLD

Poached prawns with fresh lemon and aioli dipping sauce (GF, DF, NF)

Soy cured salmon, miso cream, rice crisp (NF)

Avocado and tomato bruschetta on sourdough croute (V)

Vegetable tartlet, baba ghanoush, goat cheese, dukkha

Goat cheese, walnut and pickled beetroot bruschetta

Tandoori chicken, minted yoghurt and baby spinach pinwheel sandwich

HOT

Vegetable spring roll (V, DF)

Mushroom arancini with truffle aioli

Prawn and shallot dumpling with soy

Chorizo empanada with spicy salsa

Ricotta and spinach pastizzi with arabiata sauce

Lamb kofte with cumin yoghurt (GF)

Chicken souvlaki with tzatziki (GF)

Been and red wine pie

BBQ pork bun with hoisin sauce

Butter chicken pie

ADD ONS

Substantial (Savoury) \$9 per person

- Fish taco with salsa
- Butter chicken and steamed rice
- Fish and chips
- Schnitty slider
- Beef slider
- S & P squid w Nam Jim dipping sauce

Substantials (Sweet) \$7 per person

- Lemon curd tartlet with strawberry
- Passion fruit tartlet with fresh mint
- Mini pavlova with fresh fruit (GF)
- Vanilla bean panna cotta with raspberry (GF)
- Dark chocolate mousse with caramel crunch

Canape packages are available for groups over 30 people – excluding The Palms Auditorium which is a minimum of 70 people
Canapes are served at one per person. E.G For a party of 100 guests with a five item selection (\$26pp), a total of 500 canapes will be provided. Dietary requests must be submitted in advance.
Please note per our Food Safety License food is only available for 90 minutes before being removed and takeaway is not permitted.

Platter Menu

***Minimum Platters Apply - Not available in The Palms Auditorium
Serves 8-10 people per Platter**

CHIPS OR WEDGES PLATTER (CHOOSE 1) Chips with Tomato & BBQ sauces / Potato Wedges, Sour Cream & Sweet Chilli	\$70	WINGS Fried wings, celery and ranch sauce - choose BBQ OR Hot sauce	\$140
SANDWICHES (40 ¼ PIECES) Assorted finger sandwiches	\$100	SEAFOOD Salt and pepper squid, Panko Prawns	\$160
GRAZING PLATTER Assorted Dips, crudites and crackers (V)	\$100	ANTIPASTO Selected Cured meats, marinated vegetables, pita bread	\$140
YUM CHA Spring Rolls, Mini Samosas, Pork Buns, Sweet Chilli Sauce	\$120	SLIDERS Pulled pork with slaw and chipotle sauce or Beef Wagyu patty, burger sauce, cheddar cheese & chorizo	\$140
KIDS Chicken Nuggets, Mini Sausage Rolls, Party Pies, Fries, Tomato sauce	\$120	DESSERT Chefs' selection of assorted cakes and slices	\$120
AUSSIE Mini Beef Pies & Sausage Rolls, Mini Quiche Lorraine, Tomato Sauce	\$120		

Corporate Menu Packages

BREAKFAST

CONTINENTAL \$25PP

Platter of freshly baked Danishes and croissants

Platter of sliced seasonal fruit

Selection of cereals
with fresh milk, berries and yogurt

White/Brown toast
with condiments

PLATED \$30PP

Scrambled eggs
Bacon, grilled tomato, hash brown, sautéed mushrooms

Eggs Benedict
with hash browns

BUFFET \$42PP

Fresh seasonal fruit platter

Croissants
with preserves and butter

Platter of freshly baked muffins and Danish pastries

Smoked salmon platter

Scrambled eggs
with fresh chives

Crisp bacon and chipolata sausages
Grilled tomato and sautéed mushrooms

***Add \$4.00pp for s/s Tea & Coffee**

MORNING TEA/AFTERNOON TEA

1 Option \$12pp | 2 Options \$16PP

Assorted Danish pastries

Selection of freshly baked mini muffins

Freshly baked croissants
with butter and preserves

Individual berry yogurt
with granola

Fresh Cake Squares
(Chocolate, Banana, Carrot)

Mixed Sandwiches
(1/2 round per person)

Fresh Seasonal Fruit Platter

DAY PACKAGES

Served with S/S Tea & Coffee or Juice Station

1/2 Day \$35pp

1 Morning Tea Option
1 Lunch Option

Full Day \$42pp

1 Morning Tea Option
1 Lunch Option
1 Afternoon Tea Option

LUNCH

SANDWICHES

Chef's selection of sandwiches with variety of fillings
on white, brown and multi-grain bread
Served with a platter of fresh fruit

WRAPS

Chef's selection of wraps with variety of fillings.
Served with a platter of fresh fruit

WARM QUICHES & FRITTATAS

Selection of individual warm quiches and frittatas
Served with fresh garden salad



ADD ONS

Notepads/Pens - \$3.00 per person
Linen - available to hire

BEVERAGES

Juices - \$10 per carafe
Soft drink jugs - \$10 per jug

COMPLIMENTARY

Chilled water and mints on the tables

Other Considerations

Private Dining at HAVEN RESTAURANT

Looking for the perfect space for a special dinner or celebration? Rooms 1 & 2 at HAVEN offer an intimate extension of our main restaurant, combining privacy with the full HAVEN dining experience.

What to expect:

- Enjoy our full **HAVEN menu** - no function packages apply in this space
- **Full table service** for a seamless and elevated experience
- **Large sliding doors** provide complete privacy for your celebration

Whether it's a birthday, anniversary, or a private gathering, these rooms are designed to make your evening unforgettable



INFORMATION - HAVEN RESTAURANT DINING ROOMS

BOOKING TIMES

Standard booking times are between 11:00-2:00pm and 5:00pm-8:30pm

CAPACITY PER ROOM

Seated

Up to 24 seated for dining per room

(Note: this space is comfortable up to 20 guests, tight a 22 guests and very tight at 24 guests)

Table layout works best as rows of long tables of between 10 and 20 guests on each

Standing

Not available in this space

BOOKINGS - IN PERSON OR BY PHONING RECEPTION

Each room is at a cost of \$50 per room, these are to be paid at the time of booking. We cannot place any 'tentative holds' of the space unless above details have been provided. Bill is to be paid either 'As one bill' or 'Pay as you go' individually.

DRINKS SERVICE

Drink service in this room is our normal 'restaurant service'. i.e. ordering off the waistaff from our full restaurant drinks menu

DECORATIONS, MUSIC & AV

Due to the size of the room and height of the ceiling, unfortunately we are unable to accommodate anything more than small decorations, e.g. a few birthday balloons in the corner.

Frequently Asked Questions

• IS THERE A VENUE HIRE FEE?

We do have venue hire fees, although if the minimum spend requirement on food and beverage is reached – room hire will be waived. If you would like to enquire about availability and minimum spends for our function venue, please send through an enquiry with your proposed function details and our Functions Manager will get back to you as soon as possible. Please note that if room hire is waived all other standard setup costs (including but not limited to linen, tableware, and décor) will remain chargeable as per the current functions **OPTIONAL ADD ONS** pricing schedule on page 3

• DO YOU ALLOW EXTERNAL CATERING?

Due to health & safety, we do not allow any outside catering. We provide all catering in-house with our great team of qualified chefs. We do allow you to bring in your own celebration cake, lolly buffet, or cupcakes. Please inform our Functions Manager ahead of time so that we can plan.

• ARE KIDS ALLOWED?

Of course! We are a family-friendly venue, so kids are welcome to stay for the whole function. We do ask that they don't leave the space unaccompanied and are always supervised. We know that children don't always want to eat the same as adults, which is why our menu includes delicious kids' meal options.

• CAN WE BYO ALCOHOL?

We provide all beverages for your function in-house, and do not permit BYO alcohol. We can accommodate special requests, so please ensure you contact us ahead of time so that we can place an order for your small function.

• CAN WE HAVE A BAR TAB INSTEAD?

You can choose to have either a bar tab or a cash bar for your event. Our professional staff will keep you informed on the night as to how your bar tab is tracking. You may wish to extend the bar tab or change to a cash bar once the amount is reached.

• CAN RSC PROVIDE STYLING?

We love our rustic chic venue and are happy to provide styling options to further enhance the space for your function. You can choose from our selections which our team will set up for you. Alternatively, you can bring in your own styling which we can set up for an additional fee.

• CAN WE CHOOSE OUR OWN STYLISTS/SUPPLIERS?

You can! We are happy to work with your preferred stylists and suppliers. We are also able to recommend some great vendors that we regularly work with and are already familiar with our venue. You may also choose to do your own styling, which you can set up yourselves or have our team set up for you at an additional fee. These must be removed upon conclusion of the event.

• DO YOU HAVE ANY NOISE RESTRICTIONS?

Yes, we do. If entertainment volume is deemed excessive, authorized staff have the right to intervene and ensure acceptable volume is maintained throughout the duration of the event. Entertainment is to cease 15 minutes prior to finishing time.

• HOW SOON CAN WE HAVE ACCESS TO THE ROOMS?

Access is generally 1 hour prior to your event. If you require early access to do more elaborate decorating – a set up fee will be charged at \$45.00 per hour additional and only applies if room is available - please request at time of booking. Please note that it will be a shared space during this time and all OH&S must be adhered to..

• HOW LATE CAN OUR FUNCTION RUN?

- Sunday to Thursday - Our liquor licensing curfew is 10pm in the Palms Auditorium
- Friday to Saturday - Our liquor licensing curfew is 12am in the Palms Auditorium

We allow a grace period of 30 minutes to give guests time to say goodbye and make their departure. We call last drinks 30 minutes prior to the conclusion of event.

• CAN WE EXTEND OUR BOOKING?

Bookings can only be extended if pre booked, due to operational requirements

• CAN WE STORE OUR ITEMS AFTER THE EVENT?

Unfortunately, we don't have the facility to store items. As the space is used every day - we need to have the items removed to allow for our other set ups.

• IS THERE PARKING AVAILABLE?

There are 400 free parking in the club's carpark.

Terms and Conditions

CATERING

1. Final catering numbers and dietary requirements are to be received by the Event Manager ten (10) days prior to the event date. Payment must be paid in full five (5) days prior to commencement of your event.
2. Should the numbers decrease within that ten (10) day period from the minimum provided, funds cannot be refunded or applied to other costs associated with the event. If numbers are less than the minimum required for individual packages/room minimum, a surcharge of \$10 per person below the capacity will be charged.
3. Clients are not permitted to bring their own food or beverages onto the premises for consumption with the only exception being for a celebration cake. This will incur a cake-age fee per person to be self-served.
4. Any leftover food from the event is not allowed to be taken off premises. Any food not consumed within a 2-hour period that has been served will need to be disposed of due to health and safety regulations
5. Photographers and entertainers can be catered for with a meal and soft drink @ \$35per person

MINIMUM & MAXIMUM NUMBERS

A minimum of fifty (70) people for all functions in the Palms Auditorium is required for catering purposes. Functions not exceeding these numbers will be charged at a per person cost based on a minimum of (70) guests.

BEVERAGE

Bars can be opened on the day with either Cash or a Credit Card. Beverage bill must be paid in full the day/night of the function. Bar service ceases 15 minutes prior to event finishing time. Members' discounts do not apply to bar tabs.
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.

RESPONSIBLE SERVICE OF ALCOHOL

Licensing laws prohibit liquor supply to disorderly, intoxicated and/or underage persons. Under licensing laws, the management and authorized staff have the right to cease serving liquor and ask if any person who is 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.

CANCELLATIONS

All cancellations are to be emailed directly to the event manager. Where a booking is cancelled seven (7) days prior to the Function date, only 50% of the catering costs will be refunded. Less than seven (7) days no refunds will be given. Room Hire is non-refundable.

DAMAGES

Any damage must be reported immediately. Damage caused to the venue is the responsibility of the hirer. Any linen damage or any additional cleaning costs that are incurred by the event are the responsibility of the hirer and will incur a fee that will be charged accordingly. Any damage to linen will be charged to the hirers account.

No glitter, rice, or confetti into any function space.

We do not accept responsibility for any loss or damage of property or merchandise left on the premises prior to, during or after the function. 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 the property of clients, guests and third parties.

DRESS CODE

A dress code applies to all guests, and it is the responsibility of the client to ensure their conference attendees comply with these regulations on the day of the event.

CHILDREN

Children are welcome however they are to be always supervised during the function and may not leave the space unaccompanied.

CHILDREN'S MENU PRICES

Children under 3 eat free unless choosing from the Kids menu
Children 3 - 12 are 50% | Children 13 - 17 are 75%
No discounts apply to the Finger Food Packages.

SMOKING AREAS

No smoking or vaping is permitted inside the venue. The designated smoking areas are situated downstairs in outdoor areas and are clearly signed. For your safety no drinks are to be taken up or down the staircase.

ENTERTAINMENT

If entertainment volume is deemed excessive, authorized staff have the right to intervene and ensure acceptable volume is maintained throughout the duration of the event. Entertainment is to cease 15 minutes prior to finishing time. No Smoke, Fog or Karaoke machines permitted. No drinks are permitted on the dance floor.

18TH & 21ST BIRTHDAY PARTIES CANCELLATIONS

1. The presence of a Security Guard, contracted by the Club, is to be engaged at a cost of \$250 per guard for the duration of the evening. Please note that the number of guards required will depend on total guests attending. This includes the clubs supplying of wrist bands.
2. A bond of \$250 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.
3. Security will check names and identification before allowing access into the Auditorium. Security has the right to check all bags upon entry into the Auditorium Valid photo identification is require with no guests gaining access should they not be able to provide proof of age. No one will be granted access on the night should their names be omitted from the list.

PRICE VARIATION

We guarantee a quotation for a period of one month. While we Endeavor to maintain all prices printed, to meet rising costs we may have to make changes at our discretion. The Club will advise you beforehand.

POLICY ON WAIVED ROOM HIRE - Affiliated Clubs, Organisations or Minimum Spend

If room hire is waived at the discretion of the General Manager, all other standard setup costs (including but not limited to linen, tableware, and décor) will remain chargeable as per the current functions OPTIONAL ADD ONS pricing schedule on page 3

**Not a Member of the Club? You should be! Join for as little as \$3.
Be a part of the Redlands Sporting Club and enjoy the rewards**

- Swipe your card during the month of your birthday and \$10 worth of points will be added on to your card. These points can be used anywhere within the Club.
 - 10%-40% Discounts on meals and beverages
 - Use of the members' courtesy bus
 - Star Rewards Program (membership card rewards)
- Freedom Fuel Card- Keep an eye on our socials for announcements of fuel discounts up to 13c / L
 - Entry into Major Promotions.
 - Use of the Jackpods to win Club points, vouchers and prizes!
- Free live entertainment Tuesday and Thursdays, Friday and Saturday nights.
 - Reciprocal rights (access to over 400+ clubs in Qld)
 - Special Members-only offer at Compare the Market

**Early Bird Memberships open October 1st, 2025
Download our Membership form & become a member!**

<https://redlandssportingclub.com.au/join-the-club>

LOOKING FOR ENTERTAINMENT

PARADISE DJs

Looking to elevate your next event with unforgettable music and energy? We highly recommend **Kierren from Paradise DJs**. With a versatile style, professional setup, and a knack for reading the crowd, Kierren brings the perfect vibe to weddings, engagements, birthdays, and more. His press kit and event brochures are available upon request, and bookings can be made directly via paradise DJs

Let us know if you'd like help connecting with him!
