



WEDDING PACKAGE

**BRISBANE'S
MOST AWARDED
BAYSIDE CLUB**

TIMELESS - ROMANTIC - ELEGANT

CONGRATULATIONS ON YOUR ENGAGEMENT

We thank you for your enquiry into holding your Wedding Reception 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. This generous space is complemented by a private room for the Bridal Party before and during the reception. 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 Wedding package you will find our Chef's menu suggestions tailored to varied 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 sandi@rsc.asn.au



ROOM HIRE

Up to 5 Hours	Monday to Friday	Saturday	Sunday	Extra Hour
Members	\$520	\$550	\$580	\$120
Non-member	\$620	\$650	\$680	\$170

Closing times for all functions are: Sunday to Thursday 11:00pm, Friday & Saturday 12:00pm

YOUR INCLUSIONS

- Palms Auditorium for up to five (5) hours, plus staffing
- Use of the Bridal Retreat before your reception and during the night
- Room set up, including placing of name cards as per your supplied floor plan, Bon Bonniere and simple centerpieces supplied by you
 - Crisp white linen table cloths
 - White linen napkins
 - Skirting around the bridal table, cake table and gift table
- Overlays / table runners for the bridal and guest tables, arranged from our supplier in a wide range of colours
 - Table numbers and stands
 - Use of wireless microphone
- Use of the Auditoriums house sound system for music
 - Use of AV projector and screen
 - Use of the Clubs knife to cut cake
- Cutting and bagging of the wedding cake; (bags not included)

NOT INCLUDED

- Dressing of chairs with covers & sashes (if you buy your own)
- Club Centrepieces ie. candelabras, vases, mirror bases, candles (\$15-\$25per table if wishing to utilize our items)
 - Wishing Well
 - Balloons
 - Bridal Backdrop
- Cutting of the Wedding Cake

We have a great variety of reception styling packages available through our preferred external supplier, Beautiful Illusions.

Please see your Function Coordinator for more information.

PREMIUM - PLATED MENU

\$44 per person - 2 course

\$52 per person - 3 course

ENTREES

Chorizo and Persian Feta Salad

Preserved lemon, rocket, red onion & wonton shards

Deconstructed Beet Salad

Pickled & roasted beetroots, goat's cheese mousse, aged balsamic & wild rocket (GF)

Byron Bay Berkshire Pork Shoulder Fritter

Red eye mayonnaise, snow pea shoots & pine nuts

Camden Valley Roast Chicken Tart

Creamed leek, house dried Roma tomatoes, balsamic glaze & baby rocket leaves

Sticky Riverina Beef Cheek

Goats cheese croquette, shiraz glaze & tomato olive salsa

MAINS

Slow Roasted Sirloin

Desiree mash, buttered asparagus, sticky red wine jus (GF)

Seared Chicken Breast

Garlic potato torte, seasonal vegetables, creamy dijon sauce (GF)

Roast Pork Loin

Cheesy polenta, baby broccolini, smoky & tomato bacon relish (GF)

Atlantic Salmon Fillet

Macadamia pesto, crushed potatoes, red pepper remoulade and seasonal vegetables (GF)

Free Range Chicken Breast

Crispy chicken skin, buttery mash, prosciutto beans, baby carrot & tomato bacon aioli (GF)

DESSERTS

Baked Blueberry Cheesecake

With cinnamon cream & fresh berries

Chocolate Lava Pudding

With vanilla bean ice cream & crushed flake raspberry

Meringue Mess Lemon Curd

Served with Chantilly cream (GF)

Warm Chocolate Brownie

Served with chocolate gelato

Baileys Cream Individual Spiced Carrot Cake

With lemon mascarpone & salted walnuts

PLATINUM - PLATED MENU

\$49 per person - 2 course

\$57 per person - 3 course

ENTREES

Cajun Spiced Prawns

Avocado mousse, charred capsicum & micro coriander (GF)

Roast Beetroot Tart

Goats cheese, caramelized hazelnuts & balsamic thyme glaze

Hot Smoked Salmon

New potatoes, kalamata olives, arugula, green beans & preserved lemon aioli (GF)

Apple Cider Byron Bay Berkshire Pork Belly

Creamy cauliflower puree, pea shoots & crumbed crackling (GF)

Pressed Lamb Shoulder

Celeriac puree, puffed wild rice, micro cress salad (GF)

Crumbed Coconut Prawns

Jasmine rice, dill mayonnaise, petite coriander

MAINS

Northern Territory Barramundi Fillet

Crushed saffron potatoes, thyme butter, crisp pancetta, broccolini & lime béarnaise (GF)

Riverina Porterhouse Steak

Sweet potato galette, confit cherry tomato, heirloom carrots, pea puree & sticky beef jus (GF)

Corn-fed Chicken Breast

Brioche crumbs, black sesame carrots, garlic potato torte, sugar snap peas & redcurrant jus

Dutton Valley Confit Duck

Soft garlic polenta, braised carrot & redcurrant glaze (GF)

12 Hour Beef Fillet

Kipfler potatoes, roasted garlic butter, baby asparagus, wild mushroom sauce & pastry shard

Slow Cooked Riverina Lamb Rump

Sweet potato and pumpkin filo, petite vegetables, parmesan tuile & garlic jus

DESSERTS

White Chocolate Crème Brulee

With raspberry sorbet & biscotti (GF)

Lime & Coconut Pannacotta

With blueberry compote & white chocolate bark (GF)

Chocolate & Salted Caramel Ganache

Served with chocolate soil & hazelnut gelato (GF)

Caramelised Pineapple

With mint & mango salsa, coconut & black sesame ice-cream (GF)

Macadamia Tart

Served with honeycomb, Chantilly cream & vanilla syrup



KIDS MENU

\$15 PER CHILD (UNDER 12 ONLY)

MAIN MEAL– SELECT ONE ITEM

Battered Fish & Chips with tartare sauce
Chicken Nuggets & Chips with tomato sauce
Chicken Schnitzel & Chips with tomato sauce
Lasagne & Chips with tomato sauce
Roast Beef & Potato with vegetables (GF)

DESSERT – SELECT ONE ITEM

Ice Cream with topping
Jelly with ice cream
Chocolate Mousse



BUFFET PACKAGE

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

COLD BUFFET \$45pp

Variety of breads, rolls and baguettes

Cold platter of ham, salami, pastrami and Mediterranean vegetables

Garden salad with olive oil and balsamic dressing

Greek salad

Traditional coleslaw

Platter of fresh fruit

HOT BUFFET – PLEASE SELECT TWO ITEMS \$45pp

Thai green chicken curry served with sticky rice

Traditional beef bourguignon with chat potatoes in butter and parsley

Moroccan lamb with chick peas, apricots and coriander served with lemon cous cous

Mediterranean vegetables and mozzarella lasagna

Served with garden salad, fresh bread rolls and butter + platter of fresh fruit

CARVERY BUFFET \$50pp

Oven roasted Roast Beef

Roast Pork Leg with apple sauce and crackling

Roast potatoes

Roast pumpkin

Steamed vegetables

Gravy

Served with garden salad, fresh bread rolls and butter + platter of fresh fruit

CANAPE MENU

PREMIUM

SELECT 4 ITEMS \$17PP

SELECT 6 ITEMS \$21PP

SELECT 8 ITEMS \$23PP

COLD

Spiced avocado croute with crispy bacon

Roma tomato & baby basil bruschetta

Tandoori chicken with coriander salsa & poppadoms (GF)

Rare roast beef & chimichurri on garlic toast

Onion, bacon & manchego tartlet

Thai beef salad spoon (GF)

Smoked salmon & dill tartlet

HOT

Cocktail spring rolls with sweet chili sauce

Chorizo empanadas with chili jam

Crispy salt & pepper squid

Minted lamb in puff pastry with cumin yogurt

Tomato & provolone arancini balls

Lamb and rosemary mini pies

Malaysian chicken curry samosa

Beef rendang curry puffs

Basil & cashew nut pesto lamb skewers with cucumber yogurt (GF)

Spinach & ricotta pastizzi

Panko crusted prawns with chili jam dressing

Provençal style ratatouille on a crispy polenta round (GF)

Mini falafel balls with zingy hommus (GF)

CANAPÉ ADDITIONS

PER SELECTION \$6PP

SLIDERS

Crumbed prawn po boy, shredded lettuce & dill mayo

Beef Wagyu patty, burger goop, cheddar cheese & chorizo

Vegetable crumbed smoked cheddar, wild mushroom, hommus & rocket

Spiced lamb, Persian feta, baby spinach & onion jam

Pulled pork with slaw & chipotle sauce

SUBSTANTIAL CANAPÉS

Wild mushroom risotto, Grana Padano cheese and sage oil

Chicken tikka masala, Basmati rice & poppadum shards (GF)

New Zealand whiting, chunky chips with dill tartare sauce

Buttermilk chicken wings, slaw & chipotle aioli

ADDITIONAL PLATTERS

FOR APPROX. 10PPL

Trio of dips & bread - beetroot, hommus & baba ganoush with Turkish bread \$70

Fresh Seasonal Fruit \$60

Australian - Farmhouse cheese, assorted nuts, dried fruit & biscuits \$70

Antipasto - Grilled marinated vegetables, bocconcini, leg ham & salami \$90

Seafood - Oysters, prawns, smoked salmon and squid with lemon wedges \$120

TERMS & CONDITIONS

TENTATIVE BOOKINGS

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 venue.

It is the clients' responsibility to ensure they are familiar with the T&Cs. Payment is acknowledgment of the understanding and acceptance of all our Terms & Conditions.

PUBLIC HOLIDAY

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

PAYMENT SCHEDULE

Upon booking: \$550 - 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.

Catering & Beverage: 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 can be made by cash, Visa, Mastercard or direct debit.

Redland Sporting Club

BSB: 064 159 (Commonwealth Bank)

Acc No: 1042 0615

(Amex not accepted)

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.

FINAL NUMBERS & DETAILS

A minimum guest number will be required no later than seven (7) 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 seven (7) 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 fifty (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.

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 (3) years of age are free of charge, unless choosing from the Kids menu. Children under twelve (12) years of age are 60% of the catering package price, unless choosing from the Kids menu. No discounts apply to the Finger Food Packages.

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.

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 Photo ID 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.

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.

BANQUET MENU

TO SHARE PER TABLE

\$55 per person - 2 course

\$65 per person - 3 course

Complimentary shared
artisan breads, served with
fresh butter & a balsamic
reduction & cold pressed
extra virgin olive oil.

Freshly brewed coffee and
selection of teas.

ENTREE - PLEASE SELECT ONE ITEM

Mezze Platters

Pita chips, grilled vegetables, house made dips, feta filled peppers & aged cheddar

Antipasti Platter

Wagyu pastrami, prosciutto, Westmont pickles & bocconcini cheese (GF)

Medley of Seafood

Whole QLD tiger prawns, smoked salmon, St Helens oysters, spicy cocktail
sauce & fresh lemon & lime (GF)

MAIN - PLEASE SELECT TWO ITEMS

Greek Style Lamb Shoulder

Served with pickled red onion (GF)

Crispy Crackling Byron Bay Berkshire Pork Belly

Served with braised red cabbage (GF)

Marinated Camden Valley Roast Chicken

Served with chicken jus (GF)

Grass Fed 14 hour Riverina Sirloin Fillet

Served with Yorkshire puddings

SIDES - PLEASE SELECT TWO ITEMS

Roasted Potatoes with confit garlic and rosemary salt (GF)

Honey Glazed Kent Pumpkin & crispy pumpkin seeds (GF)

Charred Heirloom Carrots (GF) with sticky balsamic glaze (GF)

Baby Gem Lettuce with anchovy dressing (GF)

Green Beans with lemon & pine nuts

Rocket, Parmesan & Red Onion (GF)

Diced feta, kalamata olives, Roma tomatoes, baby cucumbers & oregano oil (GF)

DESSERT - SELECT TWO ITEMS

Vanilla & Peach Verrine Petite

Lemon Meringue Chocolate Brownie with Berry Mousse & Meringue (GF)

Mini Vanilla Eclair Cookies & Cream Cheesecake

Warm Apple Pie Bites

OR

Cheese Board Selection of 3 Australian cheeses

served with crispy lavosh, muscatels, walnuts and quince paste