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# WEDDING PACKAGE 2026

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**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 70 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 [functions@rsc.asn.au](mailto:functions@rsc.asn.au).



## ROOM HIRE

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Rates	Monday to Saturday	Sunday	Extra Hour	
Up to 5 Hours	\$600	Subject to availability	\$200	

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

## YOUR INCLUSIONS

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- Palms Auditorium for up to five (5) hours, plus staffing
- Room set up, including placing of name cards as per your supplied floor plan, Bon Bonniere and simple Center Pieces supplied by you
  - Crisp white linen table cloths
  - Linen napkins folded to your request
- 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 Auditorium's house sound system for music
  - Use of AV projector and screen
  - Use of the Club's knife to cut cake

## NOT INCLUDED

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- Dressing of chairs with covers & sashes (if you buy your own)
- Club Centre pieces i.e. candelabras, vases, mirror bases, candles (\$15-\$25per table if wishing to utilize our items)
  - Wishing well
  - Balloons
  - Bridal Back Drop
  - Cutting of the Wedding Cake

We have a great variety of reception styling packages available  
Please see your Event Manager for more information.

# PLATED MENU

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Single or alternate drop

**\$66 PER PERSON - 2 COURSE | \$75 PER PERSON - 3 COURSE**

## ENTREES

- Glazed king prawns, radish, pickled shimeji, avocado, crispy lotus (GF)
- Smoked Salmon, pickled red onion, lime crème fraîche, cilantro, tostada
- Thai style tuna loin, papaya salad, lime puree, coconut cream, nan 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, pepperberry 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 eschallots, grilled baby leeks and Jus (GF)

## DESSERTS

- Apple and Rhubarb Crumble (GF)
- Salted Caramel Cheesecake
- Chocolate Jaffa Mousse Cake
- Walnut Chocolate Fudge Brownie
- White chocolate Brullee (GF)
- Tiramisu
- Lemon Meringue

*Dietaries: (GF) Gluten Free (V) Vegetarian (DF) Dairy Free (NF) Nut Free*

# BUFFET PACKAGES

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Minimum of 50 guests

## RSC BUFFET

**SELECT TWO MAINS, THREE SIDES AND TWO DESSERTS \$70**

**SELECT THREE MAINS, FOUR SIDES AND TWO DESSERTS \$85**

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)

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# CANAPES

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## SELECT

5 OPTIONS \$40 | 7 OPTIONS \$47 | 9 OPTIONS \$55

### 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 ganoush, goat cheese, dukkah  
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)  
Beef and red wine pie  
BBQ pork bun with hoisin sauce  
Butter Chicken Pie

### SWEET - \$10 PER ITEM

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

### SUBSTANTIAL CANAPE \$10 PER ITEM

Fish taco with salsa  
Butter chicken and steamed rice (GF)  
Fish and chips  
Schnitty slider  
Beef slider  
Salt and pepper squid with Nam Jim dipping sauce

### PACKAGE ADD ONS

Self-service tea & Coffee \$6.00 per person - Minimum 40 pax

*Dietaries: (GF) Gluten Free (V) Vegetarian (DF) Dairy Free (NF) Nut Free*



## KIDS MENU

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**\$25 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**

- Ice Cream with topping**
- Jelly with ice cream**
- Chocolate Mousse**

# TERMS & CONDITIONS

## Bookings

Tentative bookings will only be held for seven (7) days after which time a non refundable room hire deposit is required. A booking will be regarded as confirmed only upon receipt of the room hire, along with the signed agreement confirming that you agree to our terms and conditions as below. Events are to be paid in full before the commencement.

## 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 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 cakeage fee of \$1.50 pp to be self served on platters OR \$ 3.00pp if required to be plated
4. Any left-over 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

## Beverage

Tabs can be opened on the day with either Cash or a Credit Card. Beverage bills must be paid in full the day/night of the function or credit card details on contract Bar service ceases 15 minutes prior to event finishing time.

## 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 that 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

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. No use of glitter, rice, or confetti in 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 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 supervised at all times during the function.

## 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

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.

Function Booking Name: \_\_\_\_\_

Date of Function: \_\_\_\_/\_\_\_\_/\_\_\_\_

Contact Name: \_\_\_\_\_

Email Address: \_\_\_\_\_

Membership # \_\_\_\_\_ Number of Guests Attending: \_\_\_\_\_

## VENUE HIRE AGREEMENT

**I have read & accept the terms & conditions as stated on the terms & conditions page.**

Signed \_\_\_\_\_ Date: \_\_\_\_\_

Manager \_\_\_\_\_ Date: \_\_\_\_\_