

WOONONA BULLI RSL CLUB LTD

FUNCTIONS PACKAGE

PLATINUM CATERING

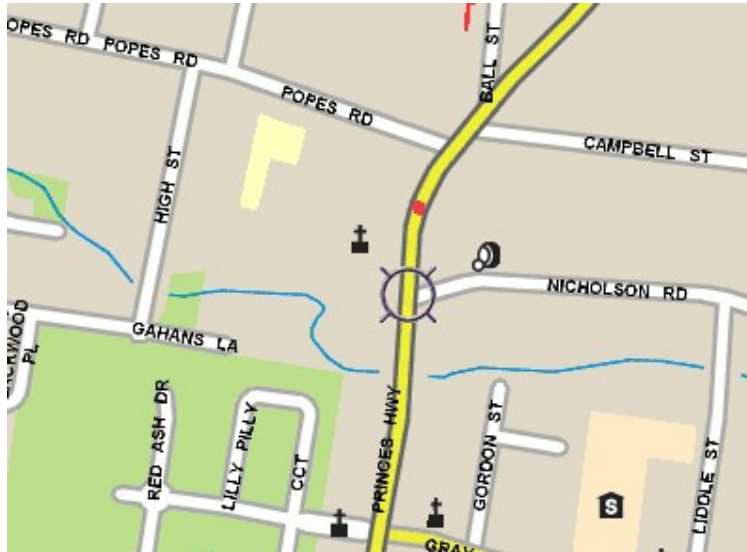
Working together to make your special occasion memorable

455 Princes Highway Woonona NSW 2517 Telephone: 4284 1577 Fax: 4283 1811
www.wbrsl.com.au

Important Information

How to Find Us

We are located at: 455-459 Princes Highway
Woonona NSW 2517
(corner of Princes Highway & Nicholson Road
Enter off Nicholson Road)



Car Parking

We have a large car park at the rear of the club which is accessed from Nicholson road.
We have 11 disabled car parking spaces.

Disabled Access

We have a ramp from the car park for easy disabled access & the club is all on one level making it easy to get around.
We also have two (2) wheelchairs available at reception for anyone that might need assistance getting around while they are in the club.

Smoking

We have a large deck & outdoor area on the north western side of reception. This is accessible via doors in the main lounge. Smoking is allowed in this area.

Room Options

Governors Inn

This room is situated to the left of reception away from the main area of the club.
Perfect for weddings, cocktail parties, work events, sporting dinners or just a special celebration.
Capacity 120 people.

Room Hire:	½ Day up to 5 hours	\$150
	Full Day over 5 hours	\$200

Auditorium

This room has a stage & dance floor. It is ideal for a concert, dance recital, ball, large weddings, presentations or sporting dinners.
Capacity 450 people seated. Standing events – licensed maximum capacity 900 people.

Room Hire:	½ Day up to 5 hours	\$200
	Full day over 5 hours	\$350

The Glass House

The Glass House has an open feel with large windows encompassing the room, providing a pleasant view of the lawns and surroundings. This room is ideal for weddings.
Capacity 120 people seated.

Room Hire:	½ Day up to 5 hours	\$200
	Full day over 5 hours	\$300

Seminars/Meetings Inclusions

The use of a microphone, lectern, over head projector, screen, whiteboard & jugs of water.

Function Inclusions

Microphone, screen, linen & room set up.

All prices are GST inclusive

The room hire fee covers the cost of normal cleaning, setup and utilities.

Additional Hire Costs

Staff

1 Bar staff is included for a function of over 50 people if beverages are to be consumed in the room.

Bar Staff (Minimum charge 3 hours):	Weekdays	\$25 per hour
	Saturdays	\$35 per hour
	Sundays	\$45 per hour

Equipment

TV & DVD hire	\$10 per day	Data Projector hire	\$65 per day
	\$5 ½ day		\$35 ½ day

All above prices are subject to change without notice.

Additional Information

Sign In Regulations

Normal Club sign in rules and regulations apply with any person attending a function. All guests must be signed in by a member of the club, if they reside within the 5km radius. The member is responsible for the guest they sign in and the guest must leave the Club if the member who signed them in leaves. Please check with our Reception team if you have any questions on this.

Dress Regulations

Normal dress regulations apply for any function held on the premises, no thongs, football or work attire after 6pm. At no time are hats, caps or singlets to be worn by men.

Catering & Beverages

No outside catering is permitted to be brought onto the premises.

No outside beverages are permitted to be brought onto the premises.

Full bar available at Club prices.

Music & Entertainment

Music, Disc Jockeys & Juke Boxes can be organised by the person having the function to keep your costs down.

However, this can be arranged by the Club if you prefer, but there will be a 20% administration loading applied to the total cost which is payable in full seven (7) days prior to the event.

Room Decorations

You are welcome to decorate the room for your function: however all items are to be attached by Blu-Tac only.

Party Finger Food by Platinum Catering

Minimum 20 people

All are served with Tea & Coffee

Deluxe Finger Food – Tray Service

\$19.90 per person

Smoked Salmon Tartlets	Chicken & Mushroom Vol au Vents
Salt & Pepper Squid Rings	Chicken Satay Skewers
Spring Rolls	Mini Quiche
Cocktail Pies	King Prawn Cutlets
Dim Sims	Bruschetta
Spinach & Cheese Pastries	Fruit Patter

Popular Finger Food – Self Service

\$16.90 per person

Bruschetta	Assorted Tempura
Salt & Pepper Squid Rings	Fish Cocktail
Spring Rolls	Mini Quiche
Party Pies	Party Sausage Rolls
Chicken Satay Skewers	Spinach & Cheese Pastries
Dim Sims	

Budget Sensation Finger Food – Self Service

\$14.90 per person

Spring Rolls	Fish Cocktail
Cocktail Samosa	Spinach & Cheese Pastries
Dim Sims	Mini Meat Balls
Sausage Rolls	Assorted Finger Sandwiches

Snacks – Self Service

\$13.90 per person

Assorted Cheese, crackers, olives, sun-dried tomatoes
Mixed cold meats (Salami, Chicken, Ham)
Party Dips & Corn Chips
Spiced Potato wedges with Bacon, Cheddar cheese & Sour Cream
Battered Fish with Tartare sauce
Spicy Buffalo Chicken Wings
Mini Meat Balls
Bruschetta

Formal Sit Down Menu by Platinum Catering

Set Menu

2 Courses (Main & Dessert)	From \$29 <i>per person</i>
3 Courses (Entrée, Main & Dessert)	From \$39 <i>per person</i>

All Packages include:

- White Linen Tablecloths with serviettes in the color of your choice
- Dance Floor
- Tea/Coffee

Optional Extras

- Quality Chair Covers with bows
- Seating Placement
- Individual Name Card Placement
- Wedding Cake

Your selection of two options from each of the courses:

Entrees

Smoked Salmon

A layered stack of smoked salmon with avocado and crab meat

Thai Beef Salad

Warm thinly sliced marinated beef served with fresh Thai salad finished with crispy Basil

Prawn Cocktail

Fresh prawns served on a bed of crispy iceberg lettuce, garnished with homemade thousand island dressing and lemon wedge

Avocado King Prawn Salad

Fresh garden salad topped with avocado and king prawns

Chicken Caesar Salad

Traditional Caesar Salad with cos lettuce, bacon, croutons, egg, parmesan cheese and topped with chicken breast strips

Cannelloni

Ricotta and baby spinach rolled in fresh pasta topped with mozzarella cheese and Napolitano sauce

Chicken and Mushroom Vol au Vent

Chicken and farmed mushrooms in puff pastry shell

Mains

Beef Wellington

Marinated beef fillet with a traditional deluxe filling of mushrooms, cognac, pate and fresh herbs wrapped in filo pastry.

Crispy Atlantic Salmon

Boneless atlantic salmon fillet served with a white wine and cream sauce

Roast Rack of Lamb (+\$5)

A succulent rack of lamb oven roasted in a herb crust and served with oven roasted vegetables and a rich tomato sauce

Lamb Wellington

Marinated lamb fillet with a traditional deluxe filling of mushrooms, cognac, pate and fresh herbs wrapped in filo pastry.

Fillet Mignon

Tender Beef Fillet wrapped in bacon and served with mushroom and red wine sauce.

Eye Fillet with Prawns & Scallops (+\$5)

Grilled eye fillet steak served with fresh tiger prawns and scallops in a light creamy white wine sauce with creamed potatoes and fresh garden vegetables

Sea Scallop (+\$5)

Fresh marinated scallops sautéed with a mix of fine herbs served with risotto and fresh baby spinach.

Grilled Barramundi Fillets

Fresh fish fillets gently grilled and served on a bed of vegetable risotto with baby asparagus and white wine sauce.

Smoked Duck Breast

Marinated duck breast smoked with natural wood chips for an authentic and traditional light smoked flavour. Served with baby bok choy.

Chicken Mignon

A delicious breast fillet of chicken wrapped in bacon and char grilled. Served on creamed potatoes with asparagus spears and honey mustard sauce

Chicken Capricornia

Marinated chicken breast filled with fresh mango combined with oven roasted cashew nuts, red chilli and a delicate hint of coconut.

Chicken Cordon Bleu

Traditional ham and cheddar cheese filling in chicken breast.

Chicken Florentine

Chicken breast filled with creamy english spinach

Chicken Garlic Kiev

Crumbed chicken breast filled with fresh garlic and herb butter filling, with a hint of vodka.

Chicken Mediterranean

Fresh chicken breast with filling of cream cheese, feta, sun dried tomato, olives and fresh herbs.

Chicken Filo

Delicious moist marinated chicken breast topped with sliced Italian sausage and arabriata sauce (tomato, mushroom and fresh herbs with a hint of chilli)

Vegetable Caponata Filo

A selection of mixed vegetables and caponata sauce blended with fluffy and moist Cous Cous - VEGETARIAN

Desserts

Profiteroles filled with cream and custard and coated in a rich dark chocolate sauce

Individual pavlova with fresh cream, fresh fruit and passion fruit

Warm sticky date pudding served with warm sauce and double cream

Apple pie served with fresh cream

Fruit tart served with fresh seasonal fruit

Tiramisu

Soft cream, sponge cake soaked in coffee liqueur and lightly dusted with cocoa

Chocolate Mud Cake

Black Forest Cake

Wildberry French Cream Cheesecake

A delicious classic French cream cheese filling topped with a blend of strawberries and blueberries

Cappuccino Cheesecake

A smooth blend of coffee and chocolate cheesecake topped with fine chocolate flakes.

Buffet Menu by Platinum Catering

Minimum 50 people \$26 per person
Higher charge per head may apply for less than 50 people

Unlimited Tea & Coffee

Cold Dishes

Fresh Cooked Prawns
Mussels on ice
Assorted Salad with Dressing

Soups

Choice of 1: Chicken & Sweet Corn
 Pumpkin
 Chicken & Mushroom
 Beef & Vegetable

Roasted Items

Choice of 1: Leg of Lamb
 Leg of Beef
 Leg of Pork
Oven Baked Potato, Pumpkin

Hot Dishes

Samosa	Spring Rolls
Fish Cocktails	Combination Noodles
Beef in Black Bean sauce	Mongolian Lamb
Chicken in Oyster Sauce	Sweet & Sour Pork
Fried Rice	Dim Sims

Desserts

Fresh Seasonal Fruit	Pavlova
Mud Cake	Carrot Cake
Banana Cake	Bread & Butter Pudding
Cheese Cake	Tiramisu
Apple Crumble with Custard Sauce	

KidsMeals by Platinum Catering

Minors

Minors are welcome in all our functions rooms, as well as the main lounge, bistro, inside play area & the deck & outdoor area, but must be accompanied by an adult at all times.

Available for Children aged 12 years & under

\$7.90 per child

Crumbed calamari

With Chips & tartare sauce

Fish Cocktails & Chips

Spaghetti Bolognaise

Crumbed Chicken Tenderloins & Chips

Meetings Menu by Platinum Catering

Prices are for a minimum of 10 guests

Meals can also be ordered from the bistro on the day of the seminar/meeting and consumed in the dining area.

Tea & Coffee \$3.50 per person

Coffee, Tea served with Assorted
Cakes & Biscuits \$7.50 per person

Coffee, Tea served with Cakes,
Biscuits & Assorted Sandwiches \$11.50 per person

Coffee, Tea served with Cakes
Biscuits & Assorted Hot Savouries \$13.50 per person

Soy, organic products, etc. can be provided with sufficient notice, additional charges may apply. Please contact Teresa from Platinum Catering to verify your needs beyond the standard basic tea/coffee/biscuits.

Lunch Meetings prices based on a minimum of 20 guests – meals served to function room

Meeting with Light Lunch \$15.50 per person

Meeting with Buffet Lunch \$16.50 per person

TERMS AND CONDITIONS OF HIRE

Agreement

Woonona Bulli RSL Memorial Club Limited and the hirer

agree:

- 1 'We', 'us' or 'our' means Woonona Bulli RSL Memorial Club Limited (A.C.N001059374) and 'you' or 'your' means the hirer.
- 2 The Agreement comprises these Terms and Conditions and the Schedule. The Agreement cannot be changed unless we agree in writing. These Terms and Conditions override any terms and conditions you may wish to impose.
- 3 The 'premises' means our functions rooms located at 455 Princes Highway Woonona NSW 2517 or Princes Highway Bulli 2516.

CLUB ENTRY

- 4 All Guests attending an event at the Club are required to comply with the sign-in requirements of the Registered Clubs Act 1976 (NSW) or any other State or Federal legislation. Guests are advised to produce photo identification as proof of address upon entering the club.

POLICY

- 5 Woonona Bulli RSL Club practices Responsible Service of Alcohol. If any guests or delegates at a function are reaching intoxication or are under the legal drinking age, they will be refused alcoholic beverages. Breaching RSA laws incur fines of up to \$5,500, both to the Club, to any one that is intoxicated and to any person supplying alcohol to an intoxicated or under age individual. In accordance with licensing laws, if a person is deemed intoxicated, they will be directed to leave the premises.

SMOKING

- 6 All function rooms are non-smoking. Outdoor smoking areas are easily accessed from our function rooms and guests are allowed to smoke only in these outdoor areas. If guests do smoke inside and set off the clubs alarms, there is a \$250 callout fee for the fire brigade that will be charged as an additional cost to the function. Further, if a person is found smoking within the Club, except the outdoor area, they will be asked to leave the Club as they have breached the tobacco laws.

PREMISES

- 7 We will make the premises available to you on the date(s) and time(s) specified in the Schedule.
- 8 You and your employees, agents and invitees use and occupy the premises at your own risk.
- 9 You must comply with and ensure that your employees, agents and invitees comply with this agreement and any rules or directions for the use of the premises advised by us from time to time.
- 10 We reserve the right for us and our employees, agents to have free access to all parts of the premises at all times.

PAYMENT

Payment – Catering

- 11 You must pay Platinum Catering upon signing this agreement plus you further agree to pay instalments and provide notice of cancellation as follows:
- a. 20% deposit of the estimated total catering charge upon booking
 - b. A further 30% one month prior to the event
 - c. The balance to be paid seven days prior to the event

- 12 In the event of a cancellation, costs will have been incurred in terms of rostered staff and food ordered. The costs of cancellation are as follows and relate directly to the period of notice provided:
- a. One calendar month or more - full refund
 - b. 14 days to 1 calendar month - 50% refund of deposit
 - c. Less than 14 days - no refund

- 13 All cancellations must be in writing and be made by the person who organised the function

- 14 Payment – Room Hire plus any other requirements as arranged by the Club
You must pay the Club in full for the room hire plus any other items you require and as supplied by the Club upon confirmed booking and signing this agreement.

In the event of cancellation, costs will have been incurred in terms of staff having being rostered or if you required specific beverages for your function. The costs of cancellation are as follows and relate directly to the period of notice provided:

- a. One calendar month or more - full refund
- b. 14 days to 1 calendar month - 50% refund
- c. Less than 14 days - no refund

- 15 If you have made a specific request for beverages the Club does not ordinarily provide and the Club had to order in specifically for your function at your request, any refund of that component will be subject to the supplier accepting the stock for a credit. There will be a \$50 administrative charge by the Club to cover the administration and handling costs.
- 16 All cancellations must be in writing and be made by the person who organised the function.

Confirmation & Final Numbers

- 17 Final numbers for the function must be confirmed seven (7) days prior to the function. A penalty for a late change in the numbers may incur.

DAMAGE

- 18 The event organiser is responsible for the behaviour of the guests. Any damage reported will be assessed and payable by the organiser.

INDEMNITIES

- 19 You are liable for and release and indemnify us and our employees and agents against:
- a. loss or loss of use or damage or destruction to the premises and our property; and
 - b. any claim, demand, loss or cost in respect of personal injury, death or loss of use of or damage or destruction to any other property,
- caused by your breach of this Agreement, your negligence, wilful act or omission, or the negligence, wilful act or omission of your employees, agents or invitees.

INSURANCE

- 20 You must not do or omit to do, or permit to be done or omit to be done, anything which might affect any insurance policies held by us in respect of the premises.
- 21 If applicable, you must obtain and maintain the following insurance policies for the hire with a reputable insurer approved by us;
- a. public liability insurance for not less than \$10 million for each claim;
 - b. workers compensation insurance as required by law; and
 - c. loss or damage to your goods, equipment and materials on the premises for their full replacement value.
- 23 If we ask, you must give us evidence of these insurances, including certificates of currency
- 24 You must notify us immediately if you become aware of any circumstances which result, or may result in a claim being made against us in respect of the use of the premises.

ASSIGNMENT

- 25 You cannot assign your rights under this Agreement without our permission, which we can refuse or condition in our sole discretion.

TERMINATION

- 26 We may terminate this Agreement immediately by giving written notice if you commit a serious breach of this Agreement. (in our opinion, acting reasonably). Otherwise, this Agreement will terminate at the end of the hire period.

I have read and agree to these terms & conditions:

Name

Date

Signature