



FUNCTIONS & EVENTS CENTRE

AT BLACKTOWN RSL CLUB

**SPECIAL
OCCASIONS**



WELCOME

Thank you for your recent enquiry regarding the Functions & Events Centre facilities at Blacktown RSL Club for your upcoming special event.

Please find enclosed a copy of our SPECIAL OCCASION PACKAGE providing you with all the information you require for your wedding, engagement, birthday or special event.

However, do not hesitate to contact us should you require further information.

Alternatively, should you wish to meet in person to discuss your requirements and view our facilities, please contact the functions team on 9933 7600 or functions@blacktownrsl.com.au to organise a suitable time.

We look forward to hearing from you.

**Yours faithfully,
The Functions Team**

Function Information

The Functions & Events Centre at Blacktown RSL Club offers a variety of function and conference rooms accommodating up to 600 guests.

SAPPHIRE

Located upstairs, the room can be setup and used in a variety of ways. Round tables are available.

Room Hire: \$300.00

Room capacity: up to 100 guests (Theatre Style)

(Room contains data projector & screen)

HORIZONS

Our largest room available with capacity for over 500 Guests. Large stage, mezzanine and two side rooms also available. Toilets and change rooms are located inside along with a large bar.

Room Hire: \$2,500.00

(Room rate will be reduced if catering required)

Room capacity: up to 550 guests

(Room contains data projector & screen)

MENUS AND EQUIPMENT

We can provide a wide range of menus to suit any style of celebration, from Set Menu to Buffet and Cocktail Styles.

Below are the various choices of menus we have on offer. However, we want to ensure your event is a memorable one and would therefore ask that if you have specific requirements we are happy to discuss them with you. **For alternative menus, special dietary requirements and pricing please contact the Functions Team.**

MUSIC

The cost to hire a DJ for 5 hours is \$550

The cost to hire a Jukebox for 5 hours is \$250

The functions team will organise these on your behalf.

Karaoke and specific music mixes can be provided.

(Prices on application)

DECORATIONS

Arrangements can be made through Blacktown RSL Club for the purchase or hire of accessories on your behalf. Such as balloons, flower arrangements, celebration cake, chair covers and sashes.

(Prices on application)

OR

DJ/Jukebox*, flower arrangements and decorations can be ordered privately and delivered to the Club on the day of the function. (*conditions apply)

(Blacktown RSL Club does not permit confetti, scatters or silly string to be brought on to the premises.)



Set Menu

2 Course \$38 per person

3 Course \$45 per person

Minimum 50 people

Choice of two options, served alternatively

Includes bread roll and butter, tea and coffee

ENTRÉE

Country Style Rich & Creamy Pumpkin Soup (GF,V)
topped with roasted almonds and sour cream

Thai Beef Salad (GF)

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

Prawn Cocktail (GF)

Fresh prawns served on a bed of mesclun salad, garnished with
homemade thousand islands dressing and lemon wedge

Salt & Pepper Squid

served on a tossed salad mix with garlic aioli

PREMIUM OPTIONS

Garlic Chilli King Prawns (GF)

Sauteed prawns with garlic, chilli and onion, served on
a bed of steamed rice (+ \$5)

King Prawn & Avocado stack (GF)

with tomato salsa (+ \$5)

Scallops & King Prawns

with semi dried tomato served on linguine pasta (+\$8)

Cold Seafood Plate

with prawns, oysters, smoked salmon, fresh lemon
wedge and cocktail sauce (+\$10)



Set Menu

MAINS

Chicken Mignon (GF)

A delicious breast fillet of chicken wrapped in bacon and char grilled, served with cherry tomatoes on a bed of baby rocket with vinaigrette

Chicken Cordon Bleu

Crumbed chicken Breast filled with smoked ham and cheddar cheese accompanied with seasonal vegetables and white wine cream sauce

Grilled Barramundi Fillets

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

Atlantic Salmon Fillet

on mash, carrots and Asian greens and béarnaise sauce

Angus Sirloin Steak

with sweet potatoes, pumpkin, oven roasted tomatoes and a creamy mushroom sauce

Veal Cutlets

with mash potatoes, baby pumpkin and accompanied with your choice of gravy, mushroom or peppercorn sauce

Roast Pork

with crackling, smashed chats, pumpkin, sauteed greens served with warm apple sauce

King Prawn & Mushroom Risotto (GF,V)

with shaved parmesan on a bed of baby spinach

PREMIUM OPTIONS

Scotch Fillet Steak

topped with king prawns and accompanied with roasted cherry tomatoes, sweet potatoes, baby pumpkin and topped with the famous creamy béarnaise sauce (+\$5)

Rack of Lamb (GF)

accompanied with caramelised onions, mash potatoes, vegetables and finished off with lamb jus. (+\$10)



Set Menu

DESSERTS

Pavlova (GF)

A sweet favourite garnished with cream and fresh seasonal fruit topped with passion fruit

Tiramisu

Coffee lovers will delight in layers of light sponge cake soaked with coffee and dressed with mascarpone cheese and dusted with cocoa

Sticky Date Pudding

Warm sticky date pudding served with a rich caramel sauce and fresh cream

New York Cheesecake

Traditionally baked cheesecake served with delicious fruits and whipped cream

Mousse & Mud Cake

A chocoholics delight of mud cake and rich chocolate mousse covered in dark chocolate

Lemon Meringue Tart

A sweet but tangy retro classic. Sweet tart base filled with creamy lemon curd and topped with frothy peaks of soft meringue

Apple Pie

Warm Apple Pie served with fresh cream & vanilla ice cream

Kids Menu

\$22 per person

Choice of two options, served alternatively

Spaghetti Bolognese

Crumbed Chicken Tenderloin

Fish Cocktail

Beef Lasagne

Crumbed Calamari

All meals are served with chips & salad

DESSERTS

Vanilla Ice Cream with chocolate sauce and smarties

Chocolate Mud Cake with ice cream

Pavlova A sweet favourite garnished with cream and fresh seasonal fruit topped with passion fruit (GF)

Cocktail Menu A

\$24 per person
Minimum 30 people

Mini Quiche
Mini Meat Pies
Party Sausage Rolls
Assorted Sandwiches
Vegetable Spring Roll
Fish Cocktail
Chicken Wing
Samosa
Tea & Coffee

Cocktail Menu C

\$29 per person
Minimum 30 people

Mini Bruschetta
Deluxe Sushi Rolls
Chicken Skewers (GF)
Prawn Cutlet
Jumbo Meat Spring Rolls
Dim Sim
Salt & Pepper Squid
Fish Cocktail
Chicken Wing
Assorted Pizzas
Tea & Coffee

Cocktail Menu B

\$26 per person
Minimum 30 people

Assorted Gourmet Wraps
Salt & Pepper Squid
Curry Puffs
Jumbo Meat Spring Roll
Mini Quiche
Fish Cocktail
BBQ Meat Balls
Assorted Pizzas
Spinach & Feta Triangle
Tea & Coffee





Platters

| | | |
|---|---------|---------------|
| Fruit (GF) | \$45.00 | For 10 people |
| Gourmet Sandwiches | \$55.00 | For 10 people |
| Cheese & Crackers with dried fruits & nuts | \$55.00 | For 10 people |
| Antipasto sundried tomatoes, olives, feta cheese, ham, cabanossi & salami | \$55.00 | For 10 people |

JAPANESE PLATTERS

| | |
|---|---------|
| Mini Sushi (90 pcs) (GF) | \$55.00 |
| Deluxe Jumbo Sushi (62 Pcs) | \$69.00 |
| Mixed Grilled Platter Sushi (35 Pcs) | \$66.00 |
| Sushi Sahimi (24 pcs) | \$45.00 |
| Assorted Seafood Sushi (24 Pcs) | \$45.00 |
| Deluxe Sahimi (35 Pcs) | \$59.00 |



Buffet Packages

Bronze Buffet **Minimum 50 people** **\$40 per person**

SEAFOOD

Fresh Cooked Prawns (GF)

Mussels on ice (GF)

Six different kinds of Salad with Dressing

SOUP

Beef & Vegetable Soup

OR Mushroom Cream Soup

ROASTED ITEMS

Roasted Angus Beef (GF)

Roasted Pork (GF)

Oven Baked Potato (GF)

HOT DISHES

Spring Roll

Crab Claw

Beef in Black Bean Sauce

Chicken in Oysters Sauce

Sweet & Sour Pork

Grilled Fish with Roasted Garlic Sauce

Fried Rice

DESSERTS

Seasonal Fresh Fruit (GF)

Pavlova (GF)

Bread & Butter Pudding

Cheese Cake

Bread & Butter

Tea & Coffee



Buffet Packages

Silver Buffet **Minimum 50 people** **\$45 per person**

SEAFOOD

Fresh Cooked Prawns (GF)

Mussels on ice (GF)

Six Different Kinds of Salad with Dressing (GF)

SOUP

Chicken & Sweet Corn Soup

OR Mushroom Cream Soup (GF)

ROASTED ITEMS

Honey Glazed Ham

Oven Baked Potato (GF)

HOT DISHES

Deluxe Meat Spring Roll

Calamari Ring

Pork Chop with Peking Sauce

Honey Chicken

Beef in Oyster Sauce

Singapore Noodles

Stir-fried Seafood Combination

DESSERTS

Bread & Butter Pudding

Mud Cake

Pavlova (GF)

Black Forest Cake

Seasonal Fresh Fruit (GF)

Bread & Butter

Tea & Coffee



Buffet Packages

Gold Buffet **Minimum 50 people** **\$50 per person**

SEAFOOD

Fresh Cooked Prawns (GF)

Mussels on ice (GF)

ANTIPASTO

Selection of Cold Meat Platter

SALAD

Six different kinds of Salad with Dressing

ROASTED ITEMS

Roasted Leg Lamb (GF)

Honey Glazed Ham

Oven Baked Potato (GF)

Oven Baked Pumpkin (GF)

HOT DISHES

Honey King Prawns

Grilled Salmon Fillet with Creamy Mustard sauce

Stir-fried Chicken with Macadamia nuts

Beef Stroganoff

Fried Rice

DESSERTS

Profiteroles with Chocolate Sauce

Carrot Cake

Bread & Butter Pudding

Fresh Fruit Platter (GF)

Custart Tart

Bread & Butter

Tea & Coffee



Buffet Packages

Royal Deluxe Seafood Buffet **Minimum 50 people** **\$58 per person**

SEAFOOD

- Rock Oyster on Ice (GF)
- Fresh Cooked Prawn (GF)
- Cooked Blue Swimmer Crab (GF)

ANTIPASTO

- Selection of Cold Meat Platter

SALAD

- Six Different Kinds of Salad with Dressing

ROASTED ITEMS

- Roasted Lamb (GF)
- Honey glazed Ham
- Oven Baked Potato (GF)

HOT DISHES

- Stir-fried Seafood Combination
- Grilled Chicken Breast
- Fillet of Salmon in White Wine Sauce
- Honey Glazed Ham
- Seafood Fried Rice
- Seasonal Vegetables
- Salt and Pepper Squid
- Honey King Prawns

DESSERTS

- Tiramisu
- Profiteroles with Chocolate Sauce
- Pavlova (GF)
- Apple Crumble
- Fruit Tart
- Fresh Fruit Salad (GF)
- Mud Cake
- Cheese Cake
- Churros

Bread & Butter

Tea & Coffee

Booking Conditions – Agreement

As of March 2014

Confirmation of Bookings - Tentative bookings will be held for seven (7) days only. Confirmation of bookings must be made in writing together with the signed Terms and Conditions form and accompanied by a deposit of \$200.00. The Club reserves the right to cancel any booking not confirmed after seven (7) days without any further correspondence. All cheques should be made payable to Blacktown RSL Club Ltd and forwarded to PO Box 619, Blacktown 2148.

Final Payment - The balance and final payment is required five (5) days prior to your function. No refunds will be given after this time should your number of guests decline. All set dry till drink accounts must be paid prior to the commencement of your function. Should you decide to increase your dry till amount during your event the balance owing must be settled in full upon completion of your function.

Cancellations - All cancellations must be made in writing. Cancellations more than two (2) months before the function date will have the full deposit refunded less a \$50.00 booking fee. Cancellations less than two (2) months before the function date, the deposit is non refundable. Fourteen days (14) before the function date, 15% of the total value will be charged if the facilities are not re-booked. Forty eight (48) hours before the function date, the organiser may be asked to pay up to 50% of the total value.

Prices may increase subject to market conditions - Prices charged for your function are those in effect three (3) months prior to the function date. Full payment for your function is required five (5) working days prior to the function. A surcharge applies for functions held on Sundays (5%) or Public Holidays (15%).

Menu Selections & Beverage Requirements are required two (2) weeks prior to the function. Confirmed number of guests is required seven (7) days prior to your function. Should your number of guests decline once the final number of guests is confirmed, seven (7) days prior, payment still stands. Number of guests must not increase by more than 5% within 48 hours of the function. Your function may be moved to a more suitable sized room at the Club's discretion. No food or beverages are to be brought into Blacktown RSL Club for consumption. No food or beverages are to be removed from the Club premises at the end of your function.

Clients are reminded that the room must be vacated within thirty (30) minutes of the closing time. Any extension of the time must be arranged prior to the function date; additional charges will apply for the time extension.

The Club takes all necessary care, but accepts no responsibility for the loss or damage to the property of the client or their guests before, during or after a function. This includes gifts or decorations brought on to the premises.

The hirer will conduct the function in an orderly manner and in compliance with the rules of the Club and the law. The Club practices the Responsible Service of Alcohol policy. It is the policy of this establishment not to allow intoxication, underage drinking or violent or quarrelsome behaviour.

Written permission must be obtained from Blacktown RSL Club Ltd before using either the name or the trademark of the Club for any advertising purposes.

The hirer is financially responsible for any damage sustained to the Club, or any property during the function/s. Club Management must be consulted before altering anything to any walls, doors or ceilings within the Club. Blacktown RSL Club does not permit confetti, scatters or silly string to be brought on to the premises.

Club Dress Regulations Apply. All clothing must be clean, neat and tidy, not suggestive or offensive. Management have the right to refuse entry to any patron. Club Sign-in Rules Apply. Guests living within 5kms of the Club must be a member or signed in by a member of Blacktown RSL.

Credit Card Payments – Payments made with AMEX will incur a 2% fee. All other credit cards will incur a 1% fee.

I/We have read and accept the preceding conditions

Name _____ Ph _____

Company (if applicable) _____

Postal Address _____

Email Address _____

Signature _____ Date _____

Function Date _____