

WATSONIA RSL

BANQUET PACKAGES

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OUR FUNCTION ROOM

The Watsonia RSL club offers a modern reception centre called "Upstairs at Watsonia RSL" which can cater for an intimate function or a large sit-down event for up to 180 guests.

Room layout possibilities include a theatre style, classroom, banquet, boardroom, U shape and cocktail party. Other features include a parquet dance floor and private balcony.

Our room offers maximum flexibility in terms of layout with the option of dividing the room in half or opening the dividing doors to cater to larger numbers. You can choose from a range of menu options to suit your budget, and special dietary requirements can be catered for upon request.

We have the latest audio-visual equipment available for your use including projector and screen, cordless microphones, and lectern. We also have connectivity to our inbuilt sound system for your phone or laptop so you can play your own music selection.

We encourage you to make a time to meet with our Functions Manager on 03 9435 4233 and/or to view our facilities in person.

Please note there is a strict minimum of 50 guests for all catering packages offered.



CLASSIC BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$45.00 per head

3 course-Entrée, Main & Dessert \$54.00 per head

Choose 2 items per course served alternate.

ENTRÉE:

- Pecorino and black pepper tortellini, porcini mushroom cream sauce, lemon chilli pangrattato and enoki batons (veg)
- Saffron gnocchi, braised capsicum ragout, black olives, shaved parmesan and fried basil
- Lime and chilli pork belly, spiced pumpkin puree, apple, watercress, radish salad.
- Dukkha marinated lamb loin, Fattoush salad of cucumber, cherry tomato, red onion, green olives, lemon labneh, pomegranate dressing
- Satay chicken skewers, coconut rice, asian herb salad, peanut and butter sauce
- Lemon pepper calamari, Tuscan salad, rocket leaves, parmesan salad, smoked remoulade sauce

MAIN:

- Grilled chicken, romesco sauce, king mushrooms, kipfler potatoes, broccoli cous cous, chicken jus
- Pan seared barramundi fillet, lime and coconut rice, laksa cream, bean shoots, coriander salads, crispy shallots.
- Chargrilled Gippsland eye of rump(200g), roasted chat potatoes, wine ripe cherry tomatoes, port wine jus, watercress salad
- Saffron gnocchi, romesco sauce, roasted mushroom, spinach, grilled asparagus, crispy kale
- Soy braised beef cheek, spiced kumara mash potatoes, asian salad, crispy lotus root, braising sauce
- Seared salmon fillet, lentil mash potato, granny smith apple, cider cream, watercress.

CLASSIC BANQUET PACKAGES

DESSERT:

- Chocolate mousse cup, sour cherry, vanilla cream and shaved chocolate
- Baked cheesecake, mixed berry compote, Chantilly cream and lemon balm
- Sticky date pudding, warm toffee sauce, honeycomb and vanilla ice cream
- Apple crumble, salted caramel ice cream and seasonal berries
- Mango panna cotta, lychee, berry salad and micro mint





PREMIUM BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$55.00 per head

3 course-Entrée, Main & Dessert \$65.00 per head

Choose 2 items per course served alternate.

ENTRÉE:

- Beetroot cured salmon gravlax, smoked potato salad, crispy San Daniella prosciutto, dill and chive oil
- Moroccan spiced fried calamari, sujuk, chickpeas, green olives, tomatoes, red onion tabouli salad, lemon dressing and soft herbs
- Slow poached prawn cutlets, soba noodles, shellfish cream, edamame beans and pickled radish
- Lamb moussaka, grilled eggplant, layered potatoes, sultana, smoked béchamel sauce and petit herbs
- Coconut poached chicken salad, wombok cabbage, capsicum, green chilli, coconut lime dressing and crispy shallots
- Pecorino & black pepper tortellini, green pea mousseline, pickled asparagus salad, truffle oil and pea tendrils

MAIN:

- Herb marinated porchetta, roasted pears, cinnamon spiced carrot puree, caramelized onion and mustard jus, peppery leaf salad
- Chicken saltimbocca, San Daniella prosciutto, sautéed saffron gnocchi, asparagus, wine, ripe cherry tomatoes, pan jus
- Pan seared barramundi fillet, native tomato chutney, roasted kiplers, chorizo oil, wilted spinach, buttered green beans
- Rosemary marinated lamb rump, goat cheese mash, minted zucchini Parisians, fried chickpeas, snow pea tendrils
- Twice cooked cauliflower, Romasco sauce, smoked ricotta, honey glazed carrots, mixed seed, slivered almonds, black currants, soft herbs
- Chargrilled Gippsland striploin(250g), gratin potatoes, spinach puree, asparagus, truffle sauce soft herb salad

PREMIUM BANQUET PACKAGES

DESSERT:

- Lemon meringue pie, passionfruit and Chantilly cream
- Classic Italian tiramisu glass and chocolate cigars
- Vanilla crème brulee, mango sorbet, almond praline and shaved coconut
- Raspberry frangipani tart, vanilla custard and berry ice-cream
- Apple pie, crème anglaise, vanilla bean ice cream and walnut crumble





PLATINUM BANQUET PACKAGES

2 course- Entrée & Main/ Main & Dessert \$68.00 per head

3 course-Entrée, Main & Dessert \$80.00 per head

Choose 2 items per course served alternate.

ENTRÉE:

- Stuffed baby calamari filled with red capsicum and smoked almonds, warm quinoa salad, semidried cherry tomato and gremolata
- Chicken mushroom terrine, pistachio, black truffle, petit garden salad, port wine graze and crusty French baguette
- Baked scallop in shell, chilli pine nut butter, cauliflower puree and pangrattato
- Soy lacquered salmon, compressed apple, edamame and mango salsa and furikake
- Beef carpaccio, pickled breakfast radish, whipped parmesan, baby capers and rocket oil
- Wild mushroom tortellini, porcini consommé, confit cherry tomatoes and crispy basil leaves

MAIN:

- Eye fillet of Beef Rossini, celeriac puree, foie Gras, sauté spinach, wild mushrooms and truffle sauce
- Saddle lamb loin with spinach and semi dry tomato, chilli caramelized parsnip, fig puree and shiraz jus
- Pan seared baby barramundi fillet, leek fondu, roasted cherry tomatoes, calamari shavings, snow peas and spring onion beurre blanc
- Spatchcock cooked in sage butter, baby carrots, asparagus, slow cooked whole garlic and jus gras
- Slow cooked honey glazed duck breast, chickpea chips, kohlrabi remoulade, pickled mushrooms and orange and Grand Marnier reduction
- Wild mushroom risotto, spinach, confit king brown mushroom and grana Padano crisp

PLATINUM BANQUET PACKAGES

DESSERT:

- Milk chocolate tart, honeycomb, and salted caramel ice cream
- Basque baked cheesecake, mixed berry compote and vanilla bean cream
- Apple tart tatin, pecan nut crumbles, rum and raisin ice cream
- Belgium chocolate fondant, toffee sauce, vanilla bean ice cream, freeze dried raspberry.
- White chocolate pannacotta, poached baby pear, caramel tuile



CHILDREN'S BANQUET PACKAGES

2 Course \$16 per child

3 Course \$20 per child

For Children 15 and under

Entrée:

Penne pasta served with napoli sauce.

Main:

Crumbed chicken tenders served with chips and salad.

Dessert:

Ice cream sundae served with chocolate topping.



LIQUOR PACKAGES

4 Hours- \$55.00 per person

5 Hours - \$60.00 per person

Classic Beverage Packages include:

- Tap Beers
- Soft Drink and Juices
- Chain of Fire Chardonnay
- Chain of Fire Sauvignon Blanc
- Chain of Fire Merlot
- Chain of Fire Shiraz Cabernet
- Chain of Fire Brut



TERMS AND CONDITIONS

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The following are the Terms and Conditions of hire pertaining to the hire of our function room and is a binding contract between us, The Watsonia RSL and the Client hosting the function.

MEMBERSHIP REQUIREMENTS

To host an event at the Watsonia RSL, the organizer must be a full member of the club. In the event that the organizer is not a Member, they will be required to join.

TENTATIVE BOOKING:

A tentative reservation will be held for 7 days from the date the tentative booking is made. If the tentative booking is not confirmed after 7 days, the Watsonia RSL reserves the right to cancel the tentative booking without notice.

CONFIRMATION OF BOOKING:

Your reservation isn't considered confirmed until receipt of the Room Hire fee and the signing of the Terms and Conditions. Your function space will remain tentative until payment is received, and the venue will be available to other clients should they enquire.

ROOM HIRE:

Banquet/ Buffet Function -\$500

RSL Members will receive a \$100.00 discount on room hire upon presentation of a valid membership card.

FUNCTION HOURS:

It is the Watsonia RSL policy that no function shall exceed the duration of 5 hours maximum. All patrons must vacate the function area within 30 minutes of the closure of the bar.

SECURITY:

\$250 per guard. One guard is required per 100 guests. Guards are required for all Friday and Saturday night functions as well as any sporting club presentations.

BOND:

Credit card details will be required to be given to cover the costs of any damages or extra cleaning incurred by the patron or guests.

BAR TAB:

Where beverages are charged on consumption, all accounts are to be settled at the conclusion of the function. Options include open bar or the organiser imposing a dollar limit on limited service. Drinks are not permitted on the dancefloor or stage at any time.

DECORATIONS:

Balloons, streamers, centre pieces and picture boards are permitted, however you will not be permitted to pin or sticky tape to walls or ceilings. Confetti, foil scatters and rice are not permitted, and use of these items may result in additional cleaning charges. It is the Client's responsibility to remove all decorations and gifts immediately at the conclusion of the function.

CANCELLATIONS:

If for any reason your function is cancelled, the following conditions apply:

- If cancellation is more than 30 days before the function date your room hire will be refunded.
- If notice of 30 days or less is given prior to the function your room hire fee amount will be forfeited.

GUARANTEED NUMBERS FOR THE FUNCTION:

To ensure the success of your function, we require confirmation of final guest numbers 10 working days prior to your function. This is the guaranteed number, and no changes can be made after this time.

Increases up to 5 people are acceptable if adequate notice is given.

Final numbers must reach a minimum of 50 people for all catered functions.

YOUNG PEOPLE AND VICTORIA'S LIQUOR LAWS:

A minor will not be allowed on Watsonia RSL premises even for a private function without their own parent, stepparent, guardian or grandparent and even in the company of the required supervision NO ALCOHOL will be provided or should be consumed by the minor.

TERMS AND CONDITIONS

ADDITIONAL MEALS

For musicians, video people and photographers must be paid for and are provided at a reduced cost.

RESPONSIBILITIES

The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the venue. The patron shall bear the costs associated with any loss or damage caused to the club and its surroundings before, after and during the function. Any costs will be charged to the credit card that is provided at the time of booking.

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

The venue will take all necessary care but will not accept responsibility for damage or loss of any client's property in the venue before, during or after a function.

The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the venue management and all applicable laws. We reserve the right to intervene if function activities are considered illegal, noisy or offensive.

The venue reserves the right to refuse the service of alcohol to any guests it considers to be underage, intoxicated or behaving in an offensive manner.

FIRE AND SAFETY

-Exit doors must be free of blockages, such as display stands and screens

-Exit doors must not be locked, and exit signs must be clearly visible

-Under no circumstances are patrons to take glassware, crockery, or any other beverages outside onto the function room private balcony.

-Highly flammable materials are not permitted

-The use of open flames, heaters, lamps etc is not permitted

-No smoke generating devices are to be utilized during any function due to the presence of smoke detectors. Failure to comply with this condition will result in the hirer paying a callout fee to the Metropolitan Fire Brigade to cover the cost of staff to rectify and reset alarms.

RESPONSIBLE SERVING OF ALCOHOL

-Minors will be required to be identified and will not be served alcohol during the function

-We reserve the right to limit the quantity of alcohol consumed by any particular guest

-We reserve the right to stop the supply of alcohol to the function guests, or any particular guests if it -becomes apparent at any time (even prior to the scheduled finish) that the guests are intoxicated.

-We reserve the right to close the function if the behaviour of the guests becomes unacceptable

-Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the above objectives is a term of contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

All prices are given in Australian dollars and are inclusive of Goods and Services Tax as defined in A New Tax System (Goods & Services) Tax Act 1999.

TERMS AND CONDITIONS

Please ensure you have read the above terms carefully. If you do not understand any of the terms or have any questions, please discuss them with our representative. If you have read and understood the terms set out above and accept them, please sign the terms in the below section and initial all pages. In signing the terms, they are binding upon you.

Function: _____

Function Date: ____/____/____

Client Name _____

Client Signature: _____

Date: ____/____/____

CREDIT CARD DETAILS:

Name on Card: _____

Card Number: _____

Expiry: ____/____

CCV: _____