



FUNCTION PACKAGES



73-75 Havilah Road, Bendigo, VIC 3552
03 5442 2950 functions@bendigorsl.com.au bendigorsl.com.au



Bendigo District RSL offers you the very best facilities for conferences, meetings, Christmas parties, engagement parties, weddings, and rooms for any family occasion.

We can cater for several different styles of corporate events, from smaller board meetings to large presentations and launches.

Our sit-down events cater for up to 200 people and we can be creative with the venue's flexible floor plan. We can design and decorate the space to suit your function. You can utilise the fully licensed bar stocked with wines, beers, spirits, soft drink, tea, and coffee.

Our dedicated staff will provide outstanding service to small and large groups and have a wealth of experience and expertise.

We value you and your guests' preferences - our menu caters to all dietary needs and can be gluten free, vegan, vegetarian and pescatarian friendly.

TENTATIVE BOOKINGS

A tentative booking is held for seven (7) days and is only confirmed once a deposit has been paid. The BDRSL may cancel an unconfirmed event without further notice.

TERMS & CONDITIONS

CONFIRMATION OF BOOKING

A tentative booking is held for seven (7) days and is only confirmed once a deposit has been paid.

The BDRSL may cancel an unconfirmed event without further notice.

Confirmation of all bookings must be made by either an authorised company representative or primary customer, in writing by completing and signing the following:

- The attached quotation
- Acceptance of these terms & conditions
- Method of payment form (if required)
- Payment of a required deposit of 25% of the total function amount or \$500, whichever is the greater
- amount or full payment if total cost of function is less than \$500, or an amount as indicated in this quotation
- Payment of bond if required.

Presentation nights require the payment of a \$500 bond seven (7) days prior to the function. The bond will be refunded (provided no property damage has occurred or monies are outstanding) by electronic transfer one week after completion of the function.

The BDRSL does not cater for 18th or 21st birthday parties.

PAYMENT

The BDRSL requires payment in full of the invoice seven (7) days prior to the date of the function and reserves the right to cancel the booking if such payment is not made. All additional costs incurred are to be pre-authorised by credit card or cash equivalent and is to be given to the Duty Manager before the function commences. In the event a bar tab is to be extended from the original set prepaid amount, a further pre-authorisation by credit card or cash equivalent is to be provided to the Duty Manager before the continuation of beverage service. Payments can be made either by cash or Visa/MasterCard.

OPERATING HOURS

Function operating hours are between 9:00am–11:00pm Sun - Wed and 9:00am – 12:00am Friday – Sat.

Additional fees may apply to functions starting before or after these hours. **No functions will operate on a public holiday, should an exception be made then a 20% surcharge will apply.**

FINAL NUMBERS

Numbers of guests must be confirmed in writing (email) fourteen (14) days prior to the event or on the date advised by the Functions Manager. This is the minimum number of guests you will be charged for.

Additional numbers must be paid for two (2) days prior to the event. No refund will be given for non-attendees. Failure to supply adequate information by the confirmation date may result in an event being cancelled. Should the final confirmation of guest numbers not meet the minimum booking requirements of the booked function space the BDRSL reserves the right to change the booking to a non-private bistro booking and open the space to other patron use.

PRICE VARIATION

If the charges or prices referred to in the quotation become subject to any tax imposed by Government or any other authority, an amount equal to the said tax paid or payable in respect of the goods or the supply of services referred to in the quotation or otherwise supplied by the venue shall be added to your invoice. All prices are current at the time of the quotation and may be subject to increase. In the event of a price increase, you will be notified in writing 30 days prior to the function. In substitution of acceptance of the increased cost, a different menu can be selected.

CONFIRMED MENUS

Menus and dietary requirements must be confirmed fourteen (14) days prior to the event date.

The BDRSL cannot guarantee that products do not contain traces of allergens from the ingredients or the production facility where the product is packaged.

MENUS & WINE

Menus are subject to change without notice if there are supply issues in the event that a selected item can no longer be provided, the BDRSL will contact the customer to discuss an alternative.

We are unable to guarantee vintage of wines but will always offer a similar if not better-quality wine in its place.

SALES OF GOODS/EXTERNAL FOOD & BEVERAGE

No customer may sell any item including raffles unless approval has been given in writing by the General Manager. If raffle is approved by the General Manager, raffle prizes cannot include alcohol for functions for under 18 sporting club teams. All areas of the BDRSL are catered for and therefore organisers or customers are not permitted to bring food and beverage to a function for sale or consumption. Any breach of this condition is subject to charges commensurate to the loss of income incurred by the BDRSL.

CANCELLATION FEES

There will be occasions when a booking has to be cancelled due to changes in a customer's arrangement. The BDRSL still incurs expenses and in order to cover these expenses the following policy applies to all cancellations:

- 60 - 31 days:** 50% of deposit retained
- 30 -15 days:** 100% of deposit retained
- 14 days or less:** 100% of total booking

Any cancellations, changes or additions must be received in writing.

UNAVAILABILITY OF ROOMS

If because of unforeseen and unavoidable circumstances the room or space reserved for the function becomes unavailable, the BDRSL reserves the right to substitute a similar or comparable area.

The venue will use its best endeavours to advise the customer within a reasonable period of time prior to the date of the function and the customer will have the right to withdraw or vary the booking as a result of such advice. The venue reserves the right to book another event in the same function room up to one hour before the scheduled event commencement time and one hour after the scheduled event finishing time. The venue reserves the right to book another function in adjoining rooms at any time.

As the venue operates a number of function rooms there may be two or more events running concurrently within the venue premises. Customers acknowledge and accept that they will not have exclusive use of the venue premises beyond the designated rooms/areas booked for their function.

Customers accept responsibility not to interfere with or cause a nuisance to other users of the venue.

ADVERTISING

In the event that the customer wishes to use the name "Bendigo District RSL" or any similar reference in its advertising or brochures, excluding reference to the location of a function, written permission must first be obtained and a copy of the proposed form of advertising or brochure submitted PRIOR to publication. Any cancellation by the BDRSL that arises due to a possible breach of this condition is subject to full cancellation charges associated with the proposed total cost of the function.

DAMAGES

All customers will be responsible for the cost of excessive cleaning, damage or breakage sustained to the property of the BDRSL during a function arising from want of care, misuse or abuse on the part of the customers, invitees, servants, agents, contractors or sub-contractors of the customer, whether in the rooms reserved or in any part of the venue. This includes any person permitted by the customer to be on venue premises or otherwise occasioned by any breach or default of the customer and will pay the cost of making good such damage or breakage within seven (7) days of the submission by the venue of an invoice thereafter.

At the discretion of the BDRSL Management, customers will be required to cover any damage to walls or floors during set up or following completion of a function. The use of walls within the venue for display purposes will not be permitted unless approval has been given by the BDRSL Management.

Excess cleaning will be charged – this will include picking up cigarette butts discarded in the gardens. Smoking is restricted to the designated smoking areas. Under **NO** circumstances is smoking or vaping allowed in the building or where food is consumed or in the Alfresco area beside the Small Function Room. The use of rice or confetti of any kind (including metallic cut-outs) is not permitted.

SECURITY

Please note that whilst on the premises of the BDRSL you and any of your party may be subject to video surveillance for the security of our patrons and staff. Access to this information is limited to the BDRSL General Manager and President and any law enforcement officer.

The customer will be responsible to ensure the orderly behaviour of their guests and the BDRSL reserves the right to enforce the Liquor Licensing Legislation.

ENTERTAINMENT

Any entertainment intended to be booked by the customer must be approved in writing by the BDRSL General Manager. The BDRSL reserves the right to cancel or prohibit any booked entertainment that does not comply with the venue's noise regulations.

All entertainers must comply with bump in/out times agreed to by the customer and the BDRSL. Any costs incurred by the non-compliance of entertainers/contractors will be the responsibility of the customer.

CUSTOMERS GOODS

The BDRSL will not accept responsibility for loss or damage to any, goods, equipment or merchandise left on the premises prior to, during, or after the function. All gifts are the responsibility of the customer and no responsibility will be taken for the damage or loss of gifts should it arise.

DELIVERY AND COLLECTION OF GOODS

The venue does not accept delivery of goods prior to an event unless otherwise agreed and a fee may apply. All goods must be collected at the conclusion of the event.

SIGNAGE

All signage in public or common areas of the BDRSL must have prior approval of the BDRSL Management.

PARKING

The BDRSL has ample, free parking for up to 200 cars. Provision for bus/coach parking is also available.

We encourage car-pooling wherever possible and the use of designated drivers for the safety of your guests. Do not drink and drive.

CHILDREN

Parents and guardians are to supervise children at all times. Parents and guardians who leave children unsupervised will be asked to vacate the premises. Children and pets are not to be left in vehicles.

Children are not allowed to be on the premises past 11pm, to ensure compliance with this we require all children to vacate the premises by 10:30pm.

RESPONSIBLE SERVICE OF ALCOHOL

Management reserves the right to exclude or remove any person from a function or any other area of the venue in accordance with the Liquor Control Act of Victoria. Legislation allows the right to refuse service, prohibits underage drinking in any public place or the service of alcohol to intoxicated persons.

Bar service will cease a half hour prior to the close of your function.

FOOD AND BEVERAGES BROUGHT ON PREMISES

NO food or beverages will be permitted to be brought into the venue for consumption by the customer, guests or other persons attending the function.

Celebratory cake IS permitted. The cake register must be completed and signed by the customer and Duty Manager upon delivery of the cake to the venue. Delivery of any cake will only be accepted on the day of the function and must be removed from the venue at the conclusion of the function.

CLUB LIQUOR LICENSING

The Bendigo District RSL Sub-Branch Inc requires that the host of the function must be a member of the club or become a member of the club. That member must in turn be responsible for all of their guests.

Also in accordance with Liquor Licensing laws, special permission may be granted to the host member by the Bendigo District RSL Committee allowing the host member to sign in any of their guests who are unable to sign in via Infosign using their licence (on the date of their function only).

A spreadsheet will be provided.

Management reserves the right to exclude, eject or refuse any guest attending the function and Club in accordance with the Liquor Control Reform Act 1998 of Victoria. Management also reserves the right to refuse entry to minors under the age of 18 years unless accompanied by a responsible adult or legal guardian. Appropriate photo identification or proof of age identification will need to be sighted.

Management reserves the right to refuse alcohol to any person in accordance with the Liquor Control

Reform Act 1998 of Victoria. Management reserves the right to terminate the function at any time due to inappropriate behaviour, behaviour contravening the club liquor licence and/or any violent behaviour caused by function guests.

Signage around the venue clearly states that it is illegal for anyone under the age of 18 to consume alcohol on licensed premises. Under no circumstances are minors permitted to consume alcohol on licensed premises. In Victoria, the legal age for drinking is 18 years. It is against the law for anyone to provide alcohol to a minor on licensed premises, and it is also illegal for minors to be on licensed premises to buy, receive, or consume alcohol.

If adults are found to be supplying alcohol to a minor, both the minor and the adult will be expelled from the venue immediately. There will be no warnings or excuses accepted.

The fine for a person supplying liquor to a minor exceeds \$23,000

SAFETY REGULATIONS

All functions are subject to compliance with current Health and Safety Regulations and to the requirements of any other Government, semi-Government or Local Government authority.

Smoke/fog machines are not permitted however if the use of such items is approved and causes the call out of the CFA (false alarm) then the customer is liable for any fees incurred.

Cooking demonstrations should only take place within the designated food preparation areas and must be conducted under an operating exhaust system.

The administration of the foregoing will be at the absolute discretion of the BDRSL General Manager and all customers, their contractors, invitees, servants, agents and any other person permitted by the customer to be upon the premises must at all times follow the instructions of BDRSL Management.

SMOKING

In accordance with The Tobacco Amendment Act 2016 and the Tobacco Act 1987 smoking of any kind including e-cigarettes and shisha tobacco is not permitted in outdoor dining areas.

As such there will be no smoking permitted in any outdoor function space where food is being served, this includes but is not limited to function food, celebration cake, lolly buffets, bistro meals and bar meals.

Please ask for designated smoking area if required.

VENUE DRESS CODE

All clothing must be neat, clean and in good repair. BDRSL management reserves the right to refuse entry at any time. See venue dress code.

NOT PERMITTED AT ANY TIME

Hats and Caps, moccasins, men's singlet and sleeveless shirts, offensive pictures or slogans on clothing. Suitable clothing and footwear to be worn at all times.

NOT PERMITTED AFTER 8 PM

Industrial Work Wear including work boots. RSL sanctioned sports event attire.

INSURANCE

BDRSL Management may require evidence of adequate insurance held by you to cover both property damage and public liability. If the customer brings a sub-contractor onto the premises, they will be for providing certificates of currency for workers' compensation and public liability insurance for all said

contractors. By agreeing to these terms & conditions you release the venue and the Committee from all actions, suits, damages, claims, costs, expenses and demands that they may incur in respect to the injury or the death of any person or damage to any real or personal property arising in any way whatsoever out of the use of the venue's premises or any part thereof (unless arising as a result of the negligence of the BDRSL).

ELECTRICAL EQUIPMENT

Customers bringing in electrical equipment for use on BDRSL premises are responsible for ensuring the equipment is maintained in a safe condition, including the completion of inspections, tests and tagged as required. The BDRSL reserves the right to review customer equipment maintenance records, including

inspection and test records, prior to allowing a customer to bring electrical equipment for use on the BDRSL premises.

ROOM HIRE

An obligation free tentative booking can be held for a period of seven (7) days. Payment of your booking fee will secure your date.

| KOKODA BOARDROOM | | NON-MEMBERS PRICE |
|------------------|--------------------------|-------------------|
| Half Day | 9am-12:30pm / 1:30pm-5pm | \$100 |
| Evening | 6pm-10pm | \$125 |
| Whole Day | 9am-5pm | \$200 |
| Two - Three Days | 9am-5pm | \$150/day |
| Four - Five Days | 9am-5pm | \$125/day |

| SMALL FUNCTION ROOM | | NON-MEMBERS PRICE |
|---------------------|----------|-------------------|
| Monday - Friday | 9am-4pm | \$175 |
| Monday - Wednesday | 5pm-12am | \$200 |
| Friday - Saturday | 5pm-12am | \$250 |
| Saturday - Sunday | am or pm | \$300 |

| LARGE FUNCTION ROOM | | NON-MEMBERS PRICE |
|---------------------|----------|-------------------|
| Monday - Friday | 9am-4pm | \$250 |
| Monday - Wednesday | 5pm-12am | \$300 |
| Friday - Saturday | 5pm-12am | \$400 |
| Saturday - Sunday | am or pm | \$500 |

| FULL FUNCTION ROOM | | NON-MEMBERS PRICE |
|--------------------|----------|-------------------|
| Monday - Friday | am or pm | \$500 |
| Saturday - Sunday | am or pm | \$800 |

ROOM HIRE

| TERRACE | | NON-MEMBERS PRICE |
|-------------------|----------|-------------------|
| Monday - Friday | am or pm | \$300 |
| Saturday - Sunday | am or pm | \$500 |

Please note: member discounts apply

EQUIPMENT HIRE

| | |
|--------------------------------|------------------|
| Projector & laptop | \$50 |
| Microphone & lectern | \$50 |
| Whiteboard | \$25 |
| Stage | \$100 |
| Dancefloor | \$150 |
| Round table linen | \$8.90 per cloth |
| Trestle table linen | \$6.90 per cloth |
| Boardroom all day tea & coffee | \$10 per person |
| Notepad & pen | \$4 per person |
| Mints (unlimited) | \$8 per person |
| Boardroom whiteboard & markers | \$20 |
| Interactive 80-inch TV | \$50 |
| Teleconferencing equipment | \$40 |
| Laptop with Zoom app | \$30 |

OPTIONAL EXTRAS

| | |
|----------------------|-------------------|
| Chair Covers | \$5 |
| Sash | \$4 |
| Flowers | POE |
| Tea & Coffee Station | \$3.50 per person |



ROOM CAPACITY

| ROOM | MINIMUM | MAXIMUM |
|------------|------------|------------|
| Boardroom | 2 people | 12 people |
| Small Room | 45 people | 60 people |
| Large Room | | |
| Rounds | 50 people | 80 people |
| Trestle | 60 people | 100 people |
| Theatre | 30 people | 120 people |
| Full Room | | |
| Rounds | 90 people | 160 people |
| Trestle | 120 people | 200 people |
| Theatre | 120 people | 200 people |
| Terrace | 60 people | 120 people |





COCKTAIL FOOD MENU

Additional \$2 per person for vegan options

FINGER FOOD PACKAGE

6 Items - \$27 per person

7 Items - \$30 per person

8 Items - \$33 per person

9 Items - \$36 per person

10 Items - \$39 per person

FINGER FOOD & HAND HELD PACKAGES

3 Finger Food & 2 Hand Held - \$34 per person

3 Finger Food & 3 Hand Held - \$39 per person

4 Finger Food & 4 Hand Held - \$49 per person

HOT FINGER FOOD

Mini spring rolls

Prawn Twisters

Steamed Dim Sims

Chicken Satay Skewers

Ginger Prawn Dumpling

Mini Tenderloin Chicken Burger with
lime mayo

Arancini Balls (V)

Bruschetta

Korean Chicken Wings or
Drumsticks with spicy sauce

HAND HELD ITEMS

Mini Beef Slider with pickle cheese
sauce

Korean Drumstick with spicy sauce

Battered Barramundi & chips

Butter Chicken and rice

Mini Mushroom & Spinach Risotto

Mini Vegetarian Singapore Noodles

COCKTAIL FOOD MENU

NIBBLE PLATTERS

\$80.00 per platter - serves 10

Chips, nuts, dips, pretzels, kabana
& cheese



MIXED SANDWICHES

\$95.00 per platter - serves 10



ASSORTMENT OF FRESH FRUITS

\$85.00 per platter - serves 10



GRAZING PLATTER

\$145 Cheese Plater - serves 10

Deli meats, cheeses, dips, crackers,
nuts and dried fruit





MORNING TEA MENU

\$27 PER PERSON

This simple package is perfectly designed for your morning tea or afternoon tea break and is available for 10 or more people.

This is served on platters to your food tables for your guests to serve themselves to how ever much they'd like to enjoy.

SELECTION

(6 pieces per person)

Warm scones with jam & cream

Lightly toasted ham, cheese & tomato croissants

Slices (GF available)

Mini Muffins

Chocolate Rolls

Mini Danish



AFTERNOON TEA / WAKE

This simple package is perfectly designed for afternoon teas and is available for 20 or more people.

This is served on platters to your food tables for your guests to serve themselves to how ever much they'd like to enjoy.

2 COURSE: \$34 PER PERSON

Sandwiches and hot finger food

Hot finger food and sweets

Sandwiches and sweets

3 COURSE: \$39 PER PERSON

Sandwiches, hot finger food and sweets

SANDWICHES

(2 pieces per person)

A selection of mixed gourmet sandwiches presented in points

SWEETS

Your choice of two (2) sweets selection (2 pieces per person)

Slices

Mini cake

Warm Scones with jam & cream

HOT FINGER FOOD

(6 pieces per person)

Party pies

Sausage rolls

Mini dim sims

Mini spring rolls

Vegetable samosas

Prawn twisters



BUFFET MENUS

**2 COURSE MAIN & ENTRÉE OR DESSERT
\$39 PER PERSON**

**3 COURSE ENTRÉE & MAIN & DESSERT
\$45 PER PERSON**

ENTRÉES

Choice of two (2), Served 50 /50

Freshly made seasonal soup (Gluten Free). Soup requests welcome.

Twice cooked pork belly (Gluten Free) served on a bed of rocket with a pear puree

Mozzarella & pesto arancini (V) served on a bed of baby spinach, tomato & Persian fetta salad with a lime aioli drizzle

Satay chicken tenderloins served in a satay sauce with a balsamic glaze

Vegetarian spring rolls (v) served with a sweet chilli sauce

Tomato bruschetta (v) served with dill cream, red onion, basil and a balsamic reduction

BUFFET COLD DISHES

Fresh baked bread and butter portions on the table

Select three (3) salads

Coleslaw

Creamy pasta salad

Fresh garden salad

Greek salad

Potato salad in a three mustard dressing (gf)

Spiced Asian egg noodle salad

Select three (3) cold meats

Hungarian salami (Mild)

Virginian ham

Roast chicken pieces

Roast beef

BUFFET MENUS

BUFFET HOT DISHES

Your choice of two (2) hot lunch dishes and steamed rice served in chaffing dishes for your guests to serve themselves. Vegan options can be discussed

Vegetarian pasta

Singaporean noodles with prawns

Black pepper beef stir fry

Yellow mild chicken curry (Gluten Free)

Nasi Goreng/ fried rice

Butter chicken

DESSERTS

Choice of (2) two served 50/50

Lemon meringue pie - rich short pastry shell filled with sweet lemon curd and topped with meringue and baked to golden served with cream

Warm stickydate pudding served with vanilla ice cream and butterscotch sauce

Fresh seasonal fruit platters

Cake of The Day (gf) served with double cream & fresh strawberries

Warm chocolate pudding served with double cream & fresh strawberries

BUFFET BREAKFAST

\$24 per person

A selection of hot breakfast items served in chaffing dishes for your guests to serve themselves.

Includes scrambled eggs, bacon, sausages, mushrooms, hash browns, grilled tomatoes and toast.

Add orange juice - \$4 per person

Add Nasi Goreng / Fried Rice - \$6 per person

Please note that whilst the BDRSL endeavours to accommodate request for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.



SIT-DOWN MENU

**2 COURSE MAIN & ENTRÉE OR DESSERT
\$49.90 PER PERSON**

**3 COURSE ENTRÉE, MAIN & DESSERT
\$56.90 PER PERSON**

ENTRÉE

***Please select two (2) items which are served alternately
Vegan options available***

Freshly Made Seasonal Soup (Gluten Free) - soup requests welcome

Mozzarella & pesto arancini (V) served on a bed of baby spinach, tomato & Persian fetta salad with a lime aioli drizzle

Twice cooked pork belly (Gluten Free) served on a bed of rocket with a pear puree

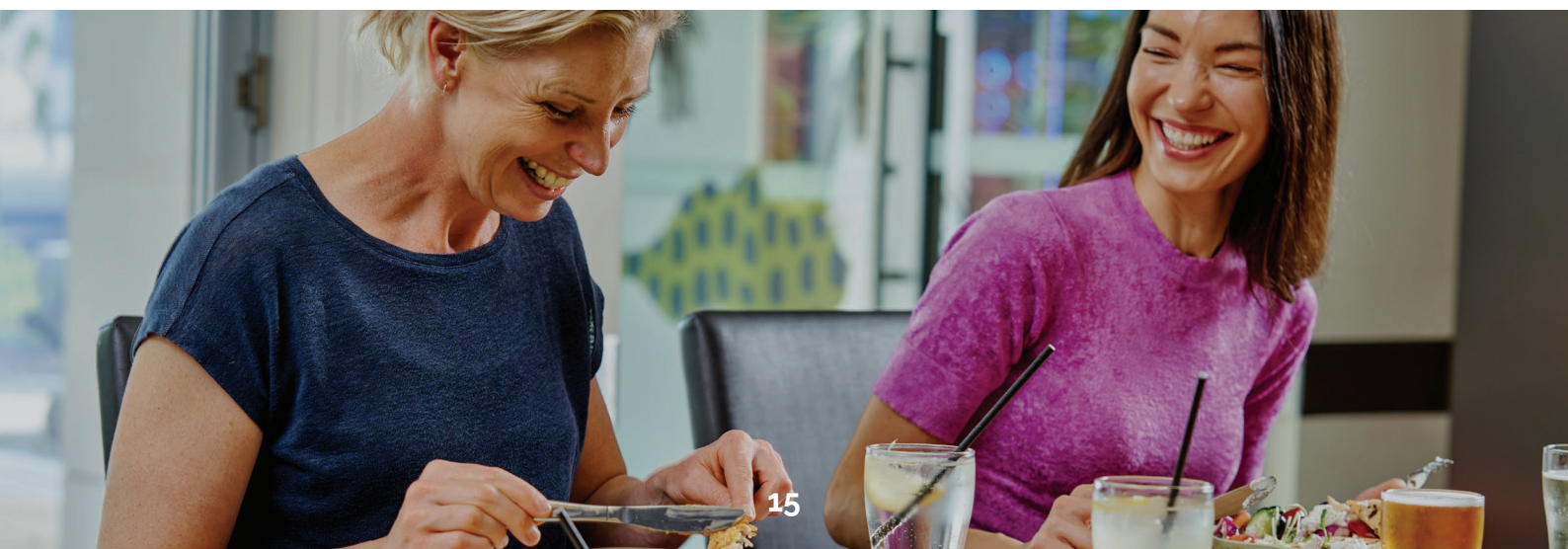
Balsamic roasted cherry tomato and Persian fetta bruschetta (V)

Marinated Thai beef salad with leafy greens

Lemon pepper calamari with a rocket and tomato salad

Satay chicken skewers (2 per person), chicken tenderloins with a peanut satay sauce and green salads

Spring rolls (2 per person), vegetarian spring rolls served with a sweet chilli dipping sauce



SIT DOWN MENU

MAIN

***Please select two (2) items which are served alternately
Vegan options available***

Roasted salt & pepper chicken breast (Gluten Free) with roasted potatoes, dutch carrots, baby spinach and a creamy basil pesto and cashew sauce

Roasted lamb rump (Gluten Free) with buttered kipfler potatoes, mint sugar snap peas and a lemon, saffron labna

Medium 250gm porterhouse steak (Gluten Free) with hasselback potatoes, prosciutto wrapped asparagus, parsley and mustard sauce

Stir fry vegetables and cashews in hoisin sauce served with rice or noodles

Salmon fillet (Gluten Free) served with roasted garlic mash potato, asparagus and a lime hollandaise sauce

250g Grilled grain fed pork cutlet served with sweet potato chips and a rocket, roasted pear and walnut salad, apple sauce

DESSERTS

Please select two (2) items which are served alternately

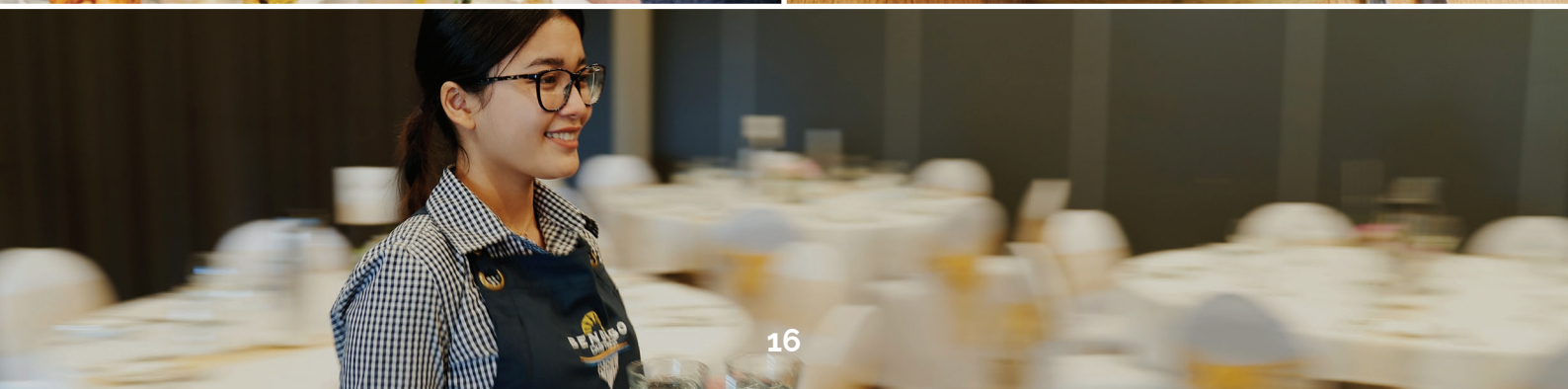
Individual pavlova (Gluten Free available) served with double cream, passionfruit juice, sliced peaches, fresh strawberries & wafer

Warm chocolate pudding served with double cream & fresh strawberries

Warm sticky date pudding served with a caramel sauce & cream

Cake of the day served with double cream & fresh strawberries

Fruit Salad served with vanilla ice cream or double cream





BUS MENU

Served with complimentary bread and butter and is available for 20 or more people.

Select two items from each course to be served alternately to your guests

\$29.90 PER PERSON FOR 2 COURSES

MAIN

Please select two (2) items which are served alternately

Homemade Beer Battered Fish with chips, salad and tartare sauce

Roast of the Day (Gluten Free) with roast potatoes, roast pumpkin, cheesy cauliflower bake, peas and gravy

Grilled barramundi (Gluten Free) with mashed potatoes, vegetables and tartare sauce

Warm grilled chicken and mango salad (Gluten Free)

Grilled chicken, sliced mango, avocado, salad greens, tomato, bean sprouts, cucumber and onion with a lemon citrus aioli dressing

Pasta bolognese with pork & beef mince

Pasta carbonara with bacon and onion in a creamy garlic sauce topped with parmesan cheese

DESSERTS

Please select two (2) items which are served alternately

Individual pavlova (gf available) - served with double cream, passionfruit juice, sliced peaches, fresh strawberries & wafer

Cake of the day (gf available) - served with double cream & fresh strawberries

Lemon meringue pie - rich short pastry shell filled with sweet lemon curd and topped with meringue and baked to golden served with cream

Please note that whilst the BDRSL endeavours to accommodate request for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.



CHRISTMAS MENU

This Christmas package is perfect for every Christmas Party.

This is served as a plated service, however it can be served as a buffet style in the function room should you prefer. It is served with complimentary bread and butter and is available for 20 or more people.

Your dessert course will be served alternately to your guests.

2 COURSE MAIN & ENTRÉE OR DESSERT \$44.90 PER PERSON

ENTRÉE

Freshly made seasonal Soup (gf available)

MAIN

Roasted Trio of Meats– turkey, pork & ham (Gluten Free) served with oven roasted potatoes, maple roasted pumpkin, cheesy cauliflower bake, buttered peas & gravy

DESSERT

Christmas pudding served with brandy custard

Individual pavlova (gf available) served with double cream, passionfruit juice, sliced peaches, fresh strawberries & wafer

ADDITIONAL COSTS

Centrepieces / Decorations are personal choice, so we suggest that you source your own:

Table cloths (hire fee only)

Place cards

Linen napkins

Seating chart



FUNCTION BOOKING SHEET

CONTACT DETAILS

| | |
|--|--|
| CONTACT NAME | |
| COMPANY NAME | |
| BILLING ADDRESS (# street, city/ suburb, postcode) | |
| EMAIL | |
| PHONE | |

EVENT DETAILS

| | | | |
|---|---|----------------------------|---|
| FUNCTION DATE | | | |
| TYPE (Birthdays, Anniversary, Wedding, Christmas, etc) | | | |
| ARRIVAL TIME | : <input type="checkbox"/> AM <input type="checkbox"/> PM | ENTRÉE TIME | : <input type="checkbox"/> AM <input type="checkbox"/> PM |
| MAIN TIME | : <input type="checkbox"/> AM <input type="checkbox"/> PM | DESSERT TIME | : <input type="checkbox"/> AM <input type="checkbox"/> PM |
| # OF ADULTS ATTENDING | | # OF CHILDREN ATTENDING | |

DEPOSIT PAID: ☐ YES ☐ NO

SPECIAL REQUIREMENTS (PLEASE TICK)

| | | | |
|--|--------------------------------------|-------------------------------------|--|
| <input type="checkbox"/> LECTERN | <input type="checkbox"/> MICROPHONE | <input type="checkbox"/> HEAD TABLE | <input type="checkbox"/> DANCE FLOOR |
| <input type="checkbox"/> STAGE | <input type="checkbox"/> DANCE FLOOR | HEAD TABLE NO: _____ | <input type="checkbox"/> COLOURED SERVIETTES |
| <input type="checkbox"/> OTHER : _____ | | | |

MENUS

COCKTAIL FOOD ☐

| FINGER FOOD # | | HAND HELD FOOD # | |
|--------------------------|--|------------------|--|
| FINGER FOOD SELECTION | | | |
| HAND HELD FOOD SELECTION | | | |

MORNING TEA ☐

| | |
|-----------|--|
| SELECTION | |
|-----------|--|

AFTERNOON TEA ☐

| | |
|-----------------|--|
| SWEET SELECTION | |
|-----------------|--|

BUFFET ☐

| | |
|-------------------------------|--|
| ENTRÉE | |
| COLD DISHES - SALAD SELECTION | |
| COLD DISHES - MEATS SELECTION | |
| HOT DISHES SELECTION | |
| DESSERT SELECTION | |

SIT DOWN ☐

| | |
|-------------------|--|
| ENTRÉE SELECTION | |
| MAIN SELECTION | |
| DESSERT SELECTION | |

BUS ☐

| | |
|-------------------|--|
| MAIN SELECTION | |
| DESSERT SELECTION | |

CHRISTMAS MENU ☐

BAR REQUIREMENTS (PLEASE TICK)

☐ NONE
 ☐ PAY AS YOU BUY
 ☐ BAR TAB BAR TAB LIMIT: \$ _____

CONDITIONS : _____

All details (menus, dietary requirements, beverages, room set up and final numbers) must be confirmed fourteen (14) days prior to the event date.

Please note that whilst the BDRSL endeavours to accommodate request for customers with food allergies, we cannot guarantee complete allergy free meals due to the potential trace allergens in the working environment and supplied ingredients.

I hereby acknowledge that I have read read, understood and agree to the above Terms & Conditions detailed by the Management of the Bendigo District RSL Sub-Branch Inc. and would like to confirm my booking for

_____ (Date of function)

| | | | |
|------------------------|--|------|--|
| SIGNATURE OF ORGANISER | | DATE | |
|------------------------|--|------|--|

BENDIGO DISTRICT RSL SUB-BRANCH INC.

| | | | |
|-------------------|--|------|--|
| FUNCTIONS MANAGER | | | |
| SIGNATURE | | DATE | |