

Thankyou for your recent inquiry in regard to the Function Facilities at Smithfield RSL. We cater for all types of Functions, from Corporate meetings to Weddings.

This Folder contains all the information you need to know when hiring one of our Function rooms. I am also available to consult with you on personal menus to suit your budget or to arrange any special extras to make your Function memorable.

Please feel free to contact me on 9426 9513 to arrange an appointment to view any of the Function Rooms.

Regards,
Margaret Hartill-Law
Function Co-ordinator

General Information
All Prices quoted include GST

Room	Capacity	Room Hire Fee
The Loft	Up to 20 Guests	\$150.00
Long Tan	Up to 60 Guests	\$300.00
Kokoda	Up to 80 Guests	\$300.00
Combined	Up to 180 Guests	\$300.00
Orion	Up to 450 Guests	\$1500.00

(The Orion is not available on weekends, although some weekdays are available on a normal booking basis)

Room hire is for five hours duration and includes Bar and Catering Staff, Round or Rectangular tables, Basic table set up (cutlery, napkins, glassware etc) and Cleaning

The Full Room Hire fee is required two weeks after a tentative booking has been made. If this payment has not been received then the room may be released.

We understand that circumstances arise that may lead to a Function having to be cancelled. If this occurs, the following charges apply:

More than 21 days notice – Full deposit refunded

20 to 14 days notice – 50% of Deposit refunded

Less than 14 days notice – No Reimbursement of Deposit

Less than 7 days notice – No Reimbursement of Deposit and Catering Account must be Paid

Confirmation of numbers is required no less than 5 days prior to the event. Catering accounts and beverage package payments must also be finalised at this time. All Functions must finish 1 hour prior to the scheduled Club closing time.

Smithfield RSL will take all necessary care but accepts no responsibility or liability for damage or loss of belongings left at the Club prior, during or after your Function. Organisers are financially responsible for any damage sustained to their property or that of Smithfield RSL Club.

The Club does not allow food or drink to be brought onto the premises with Celebration cakes being the only exception.

All prices are based on present day costs and while Smithfield RSL reserves the right to increase prices without notice, this will only be done if absolutely necessary.

Cold Buffet

\$26.00 Per Head

Oven Fresh Bread Rolls

Mirrored Selection of Cold Meats

(Smoked Ham, Pork, Beef, Chicken Wings)

4 Varieties of Salads

Vegetable Frittata

Mirrored Fruit Platter

Tea & Coffee

Hot Buffet #1

\$29.00 Per Head

Oven Fresh Bread Rolls

Roast Beef with Traditional Gravy

Roast Pork with Apple Sauce

Roast Potato & Pumpkin

4 Varieties of Salads

Mirrored Fruit Platter

Tea & Coffee

Buffet #3

\$33.00 Per Head

Oven Fresh Bread Rolls

Curry Chicken, Sweet & Sour Pork, Stir Fry Beef with Oyster Sauce

Special Fried Rice

Choice of Roast Meats (2) : Roast Beef

Roast Pork

Honey Cured Ham

Roast Potato & Pumpkin

4 x Varieties of Salads

Seasonal Fruit Platter

Assorted Cakes, Tea, Coffee & Mints

Cocktail Receptions

Nine Items \$20.00 Per Head

Twelve Items \$23.00 Per Head

Fifteen Items \$26.00 Per Head

Cold Selections

Tomato Brushetta
Chicken & Seeded Mustard Croutons
Fresh Prawns tossed in Cocktail Sauce served on Garlic Croutons
Thai Beef on Turkish Crisps
Smoked Salmon & Avocado mixed with a French Mustard Dressing in Pastry Cups
Assorted Dips served with Italian Breads
Marinated Olives/ Anchovies/Bread Sticks

Hot Selections

Cheese and Spinach Triangles
Party Pies & Sausage Rolls
Mini Spring Rolls
Steamed Dim Sims
Bowl of Nachos (served with Sour Cream & Guacamole)
Seafood Puffs
Honey Chicken Wings
Mini Quiches
Wedges (served with Sour Cream & Sweet Chilli Sauce)
Fish Cocktails
Flame grilled Meatballs in a Chilli / Neapolitan Sauce
Tandoori Chicken Skewers
Marinated Lamb (Olive Oil, Chilli, Garlic & Oregano)
Moroccan Chicken Skewers
Satay Beef Skewers
Satay Chicken Skewers
Italian Chipolata Sausages
Salt & Pepper Chicken Wings

Asian Buffet

\$40.00 Per Head

Min 50 People

Oven Fresh Bread Rolls with Butter
Chicken & Sweet Corn Soup
Spring Rolls, Steamed Dim Sims with Sweet Chilli & Soy Dipping Sauce
Singapore Noodles
Satay Chicken
Stir Fry Beef with Vegetables & Black Bean Sauce
Steamed Whole Fish with Ginger & Fresh Shallots
Sweet Chicken with Tomato & Vegetables
Roasted Suckling Pig
Sauteed Asian Green Vegetables in Oyster Sauce
Sweet Coconut Rice Pudding
Egg Custard Tart
Mango Pudding
Seasonal Fruit Platter
Tea, Coffee & Mints

Italian Buffet

\$40.00 Per Head

Min 50 people

Assorted Italian Bread and Grissini
Antipasto – Double Smoked Ham, Prociutto, Mortadella, Salami & Mixed Cheeses,
Marinated Eggplant, Zucchini, Capsicum, Sauteed Mushrooms, Marinated Artichokes
Selection of Condiments including Olives, Anchovies.
Selection of Salads: Artichoke & Roasted Mediterranean Vegetables
Bocconcini & Fresh Tomatoes
Mixed Leaf tossed with Extra Virgin Olive Oil & Oregano
Beef Lasagne
Chicken Cacciatore
Italian Sausage
Linguine Boscaola
Veal Scaloppini
Roast Potato & Pumpkin
Mini Cakes
Tiramisu
Almond & Lemon Ricotta Cake
Crosstoli
Almond Biscuits
Season Fruit Platter
Tea, Coffee & Mints

Aussie BBQ Buffet
\$38.00 Per Head

Warm Bread Rolls & Dampers
Traditional Coleslaw, Creamy Potato Salad, Fresh Garden Salad
Corn on the Cob
Beef Sausages & Cottage Pie
Char Grilled BBQ Steak with Onion Gravy
Rosemary & Garlic Drumsticks
Sauteed Mushrooms, Onions & Peas
Potato Bake
Apple Pie, Fresh Pavlova, Assorted Cheesecakes
Mini Lamingtons
Seasonal Fruit Platter
Tea, Coffee & Mints

Hot & Cold Carvery Buffet
\$39.00 Per Head

Fresh Bread Rolls with Butter
Mirrored Cold Meat Platter including Double Smoked Ham, Peppered Beef, Roast
Pork, Smoked Turkey, Chicken Wings, Potted Mustards, Sauces & Chutneys
Succulent Roast Beef with Red Wine Jus
Hot Roast Pork Loin with Rosemary Jus
Roast Potato & Pumpkin
Mediterranean Vegetables
Coleslaw, Potato, Garden, Green & Pasta Salads
Continental Mini Cakes, Assorted Cheesecakes, Custard Filled Cannolis
Seasonal Fruit Platter
Tea, Coffee & Mints

Gourmet Buffet

(Minimum of 100 Guests)

Cold Selection

Marinated Grilled Eggplant, Capsicum, Zucchini with Extra Virgin Olive Oil
Pink Eye Potato with Rosemary and Bacon Crisps
Vine Ripened Tomatoes with Bocconcini Cheese dressed in Extra Virgin Olive Oil
and Red Wine Vinegar
Tasmanian Pacific Oysters with Fresh Lemon
Duck Liver Pate served with Sweet Beetroot Relish
Sauteed Mushrooms with Italian Parsley & Pancetta
Cuttle Fish & Octopus Salad marinated in Oregano, Chilli, Garlic & Virgin Olive Oil
French Bean & Tuna Salad
Mixed Leaf Salad

Pastry Selection

Warm Apple & Date Crumble
Poached Fruits with Chantilly Cream
Ricotta & Blueberry Strudel
Pavlova & Fruit Salad
Seasonal Fruit Platter
Tea & Coffee

Hot Dishes

Green Thai Curry Chicken
Cajun Rubbed Baby Chicken
Beef Medallions with Native Wild Peppers & Sugar roasted Tomatoes
Succulent Roast Beef with Sauteed Field Mushrooms and Veal Jus
Veal Parmagiana
Pan Fried Barramundi served with Clams in a Saffron Sauce
Penne Pasta tossed with Veal & Pork Ragù, topped with Freshly Grated Parmesan

Carvery

Boneless Leg of Lamb
Honey Glazed Ham
Succulent Roast Pork with Crispy Crackling
Herb Crusted Blade of Beef
Turkey Breast Glazed with Cranberry Sauce

Prices Include Cold & Pastry Selections

Two Hot Dishes & One Carvery of Your Choice	\$38.00
Three Hot Dishes & One Hot Carvery of Your Choice	\$42.00
Four Hot Dishes of Your Choice	\$45.50
Five Hot Dishes of Your Choice	\$49.00

Choose Your Own Alternate Menu

Two Course \$34.50 p/p Three Course \$39.50 p/p

Oven Fresh Bread Rolls with Butter

Entrée

Creamy Chicken & Mushroom Vol au Vont

Beef & Pork Cannelloni with Napolitana Sauce

Traditional Italian Pasta Bake

Marinated BBQ Pork Spare Ribs on Roasted Baby Potatoes

Traditional Prawn Cocktail

Seafood Marinated in Olive Oil, Oregano, Chilli & Garlic

Garlic Prawns with Chilli & Napolitana Sauce, served with Crusty Bread

Homemade Italian Meatballs with freshly Grated Parmesan Cheese

Slow Roasted Beef Casserole served over Sauteed Potatoes

Veal Lasagne

Oven Roasted Vine Ripened Tomato filled with Beef Ragù

Thai Red Curry Chicken served with Scented Rice

½ doz Fresh Pacific Oysters

Main

Chicken Breast with Roasted Mediterranean Vegetables

Wild Barramundi resting on a warm Potato Salad

Veal Involtini filled with Parmesan, Breadcrumbs, Pinenuts & Spinach

Oven Baked Chicken Breast served in a Thai Mango Sauce

Scotch Fillet with Café De Paris Butter & Veal Jus served on a Creamy Mash

Blue Eyed Cod on Sauteed Potatoes and finished with Lemon Butter Sauce

Oven Roasted thick Italian Sausages on Roasted Eggplant and Tomatoes

Slow Roasted Lamb Shank served on a creamy Mashed Potato

Scotch Fillet with your Choice of Mushroom, Pepper, Dianne or Hollandaise Sauce

and served with Potato Bake & Roasted Vegetables

Veal Pizzaola with Fresh Tomato Sauce, Garlic & Oregano

Lamb Rump resting on Roasted Vegetables, Cannelli Beans and Lamb Jus

Traditional Chicken Caccatore with White Wine, Olives & Fresh Herbs

Beef & Burgandy Pie with Mash, Onion, Peas & Gravy

Chicken Breast on Creamy Potato Bake with Mushroom Sauce

ADD \$3.00 Per Head

Slow Roasted Rib Eye with Stuffed Tomato, Caramelised Onion & Veal Jus

Baby Lamb Rack with Fresh Asparagus, Potato Puree, Sugar Roasted Tomato &

Lamb Jus

Dessert

Traditional Crème Caramel

Ricotta filled Profiteroles with Berry Coulis & Cream

Individual Pavlova with Fresh Fruit and Passionfruit Sauce

Warm Apple Strudel with Fresh Cream

Strawberry Cheesecake served with Fresh Strawberries

Creamy Vanilla Panna Cotta with Strawberries

Warm Apple Crumble with Vanilla Bean Gelato

Mini Custard filled Cannoli

Chocolate Cake & Ice Cream

TEA & COFFEE

Corporate Lunches (*Minimum of 20 Guests*)

Corporate Lunch

\$23.00 Per Head

Fresh Bread Rolls

Satay Chicken

Beef Casserole

Fried Rice

Seasonal Fruit Platter

Tea & Coffee

Finger Food Buffet

\$23.00 Per Head

Spring Rolls

Salt & Pepper Fish Cocktails

Assorted Mini Pies

Marrocon Chicken Skewers

Satay Beef Souvlaki

Seasonal Fruit Platter

Tea & Coffee

Business Lunch

\$24.90 Per Head

Freshly Made Assorted Sandwiches

Satay Chicken

Special Fried Rice

Cheese Board

Seasonal Fruit Platter

Tea & Coffee

LIGHT LUNCH MENUS

Light Lunch #1

\$9.00 Per Head

Mixed Platter of Sandwiches, Tea & Coffee

Light Lunch #2

\$15.00 Per Head

Mixed Platter of Sandwiches, 3 Varieties of Hot Finger Food, Tea & Coffee

Light Lunch #3

\$18.00 Per Head

*Mixed Platter of Sandwiches, 3 Varieties of Hot Finger Food, 2 Varieties of Cakes,
Tea & Coffee*

Morning / Afternoon Tea

Tea / Coffee

\$3.50 Per Head

Tea / Coffee & Biscuits

\$5.00 Per Head

Tea / Coffee & Pastries

\$7.00 Per Head

Optional Extras

Nuts & Crisps

\$3.50 per Head

Cheese & Fruit Platter

\$5.00 per Head

Italian Bread with Dips

\$5.00 Per Head

Beverage Packages

All Beverage packages are based on unlimited consumption for a period of five hours.
In accordance with Smithfield RSL Club Liquor Awareness Policy, and the Liquor Licensing Laws, the Club reserves the right to cease the supply of alcohol to any or all Guests showing any signs of intoxication . Service of alcohol will cease fifteen minutes prior to confirmed finishing time.

Bronze Package

\$22.50 Per Head

Selection of House Wines – De Bortoli Semillon Chardonnay, Riesling, Moselle & Claret

Assorted Full Strength & Light Beers

Soft Drinks including Orange Juice

Dinner Wines – Tyrrell’s Wines Mid Night Leap Red & White

Sparkling Wine –Seppelt Classic Brut

Silver Package

\$26.00 Per Head

Selection of House Wines – De Bortoli Semillon Chardonnay, Riesling, Moselle & Claret

Assorted Full Strength & Light Beers

Soft Drinks including Orange Juice

Dinner Wines – Devil’s Lair Fifth Leg Red & White

Sparkling Wine – Seaview Brut

Gold Package

\$30.00 Per Head

Selection of House Wines – De Bortoli Semillon Chardonnay, Riesling, Moselle & Claret

Assorted Full Strength & Light Beers

Soft Drinks including Orange Juice

Dinner Wines – Rosemount Estate Diamond Label Cabernet Sauvignon & Semillon Chardonnay

Sparkling Wine – Riccadonna

Children Charged at \$12.00 Per Head for Soft Drinks & Orange Juice