

Wedding Packages

(Based on a minimum of 60 Guests)

COCKTAIL RECEPTION

\$60.00 Per Head

Room Hire, Catering & Beverage Staff, Platters of Crudities & Dips, Choice of Twelve Cocktail Dishes, Beverages for Five Hours, DJ & MC

SILVER PACKAGE

\$89.50 Per Head

Room Hire, Catering & Beverage Staff, Savouries on Arrival, Two Course Sit Down Meal or Buffet (see Menus for Options), Beverages for Five Hours, DJ & MC, Chair Covers

GOLD PACKAGE

\$98.50 Per Head

Room Hire, Catering & Beverage Staff, Savouries on Arrival, Three Course Sit Down Meal or Buffet (see Menus for Options), Beverages for Five Hours, DJ & MC, Chair Covers

Packages can be altered to suit Couple.

Additions, Subtractions and Menu Alterations can be made via Functions Coordinator

Smithfield RSL reserves the right to increase prices without notice, this will only be done if absolutely necessary.

COCKTAIL RECEPTION

Choose Twelve Items

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

TEA & COFFEE

Choose Your Own Alternate Menu
Silver Package – Choose Two Courses
Gold Package – Choose Three Courses

Oven Fresh Bread Rolls & 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

MAIN EXTRAS (GOLD PACKAGE ONLY)

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

SILVER PACKAGE BUFFETS

Cold Buffet

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 & Mints

Hot Buffet

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 & Mints

Mixed Buffet

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

GOLD PACKAGE BUFFETS

Italian Buffet

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

Crostoli

Almond Biscuits

Season Fruit Platter

Tea, Coffee & Mints

Hot Carvery Buffet

An Array of Oven Fresh Bread Rolls with Butter

Cream of Pumpkin Soup

Decorated Mirrors of Assorted Cold Cuts including Double Smoked Ham, Peppered

Roast Beef, Smoked Turkey and Roast Chicken

Selection of Eight Salads, Potted Mustards, Condiments and Chutneys

Choice of : Roast Beef with Red Wine Jus

Loin of Pork with Rosemary Jus

Roasted & Steamed Vegetables

Spectacular Dessert Buffet of Gateaux, Cheese Cakes & Tropical Fruit Platter

Tea, Coffee & Mints

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.

COCKTAIL RECEPTION

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 Wine Mid Night Leap Red & White
Sparkling Wine – Seppelt Classic Brut

SILVER PACKAGE

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

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