



COOROY RSL FUNCTION PACKAGE & MENUS

Friendly Service and old fashioned hospitality

There are many reasons to consider the Club Cooroy RSL for your next function:

- Excellent Service
- Delicious Food
- Competitive Pricing
- Friendly country atmosphere

And so much more!

We cater for all budgets and function types including:

- Bus Tours and Social Group Outings
- Seminars, meetings, AGM's and work parties
- Celebrations, birthdays and baby showers etc
- Wakes
- Christmas Parties

RSL CLUB

25 Maple Street Cooroy :: Phone 07 5447 6131

www.cooroyrsl.com.au

OUR VENUE

For those of you who have not been to Club Cooroy RSL recently it is time to revisit and experience the friendly atmosphere and true Cooroy hospitality. Our open air lounge area overlooking the main street of Cooroy is a delightful spot for morning or afternoon tea. Our open plan layout is ideal for all size groups. For official functions such as AGM's we can provide the use of a large screen, projector and wireless microphone. Enjoy free live entertainment? We have quality local entertainers performing from 6pm every Friday Night and regular Saturday Special Feature entertainment. Our Gaming Room is comfortable and boasts 40 popular machines for your enjoyment from 10am daily.



Head Chef—Brett Duke



CONTACT

Our Restaurant and Functions Team are pleased to assist you with your function enquiries.

- Visit us at 25 Maple Street Cooroy
- Phone us on 5447 6131
- Email accounts@cooroyrsl.com.au
- Online form and menus available at www.cooroyrsl.com.au
- Or submit the attached form at
- Reception or by fax/email.



SEMINARS and MEETINGS

(Full day events)

OPTION 1

\$28 per Person

MORNING TEA

Fresh scones with jam and cream, tea and coffee.

LUNCH

A variety of fresh sandwiches and wraps. Served with chilled juices and soft drink.

AFTERNOON TEA

Delicious selection of cakes and slices served with tea and coffee.

OPTION 2

\$34 per Person

Morning Tea

Fresh baked muffins, tea and coffee

LUNCH

Chef's Quiche, Caesar Salad, fresh bread roll and condiments. Served with chilled juices and soft drink

AFTERNOON TEA

A delectable cheese and fruit platter served with tea and coffee

OPTION 3

\$34 per Person

MORNING TEA

Fresh baked muffins, tea and coffee

LUNCH

Hot Roast Lunch - Roast of the day served with baked vegetables, fresh bread roll and condiments. Served with chilled juices and soft drink

AFTERNOON TEA

A delectable cheese and fruit platter served with tea and coffee

Vegetarian options by request



Scone with Jam & Cream

COACH GROUPS

Minimum 25 people

2 COURSE \$18.50 per Person

MAIN

Select from:

- Roast of the Day with Gravy and Vegetables
- Crumbed Fish with Chips and Salad
- Vegetable Pasta

DESSERT

Select from:

- Sticky date Pudding with Butterscotch Sauce and Cream
- Pavlova with Mixed Berries and Cream

May be either "Alternate Drop" or pre ordered.

Self serve tea and coffee available for additional
\$2.00 per Person

MORNING or AFTERNOON

TEAS (From 10 am daily)

Minimum 20 pax

Selection as below:

Fresh scones with jam and cream

\$4 per Person

Fresh Baked Savoury Croissants

\$6.50 per Person

Selection of cakes and slices

\$6.50 per Person

Fresh Baked Muffins

\$4 per Person

Tea and Coffee Station with a selection of Herbal Teas

\$2.50 per Person



PLATTER SELECTION

KIDS PLATER

\$18 per Platter—8 Kids

A variety of lollies, chips, corn chips and dips for kids to enjoy and experience the party atmosphere.

NIBBLES PLATTER

\$22 per Platter—8 pax

A variety of nuts, chips, crackers, dips and crudité for guests to nibble on at the start of a function.

PARTY PLATTER

\$45 per Platter—12 pax

8 x Party Pies
8 x Cocktail Sausage Rolls
6 x Mini Quiche
12 x Cocktail Spring Rolls
12 x Vegetarian Samosas
& Dipping Sauces

SAVOURY PLATTER

\$55 per Platter—12 pax

6 x Prawn Twisters
12 x Honey Soy Chicken Wings
12 x Fish Gougons
12 x Salt and Pepper Calamari
12 x Pork Dumplings

GOURMET PLATTER

\$70 per Platter—12 pax

8 x Salt and Pepper Calamari
6 x Duck Spring Rolls
6 x Prawn and Salmon Fritters
8 x Fried Pork Belly
8 x Mini Chorizo Bruschetta

CHEESE PLATTER

\$60 per Platter—10 pax

Selection of tasty cheeses, crackers, onion jam, nuts and fruits.

ANTIPASTO PLATTER

\$55 per Platter—10 pax

Selection of smoked sliced meats
Olives
Chef's Dip
Crudités
Soft Cheese
Served with Melba Toast

FRUIT PLATTER

\$45 per Platter—10 pax

A lovely selection of fresh season fruits.

SWEET TREATS PLATTER

\$35 per Platter—10 pax

20 pieces
A selection of bite sized sweets including homemade tarts, cakes and biscuits.

SANDWICH PLATTER

\$45 per Platter

Freshly made sandwiches with various popular fillings. (7 Rounds)

SANDWICH & WRAP PLATTER \$75 per Platter —10 pax

Freshly made sandwiches and wraps with various popular fillings. Serves 10 people



ALTERNATE DROP MENUS

2 Course \$30 per person

Choice of 2 dishes from either

Entrée & Main OR

Main & Dessert

3 Course \$36.50 per person

Choice of 3 dishes 1 from each section

Entrée, Main & Dessert

Add Bread Roll & Butter \$2.50 each

ENTRÉE

- ◆ Soup served with Bread Roll & Butter
- ◆ Salt & Pepper Calamari with Aioli & Lemon
- ◆ Duck & Plum Spring Roll (2) with Asian Dipping Sauce
- ◆ Tomato & Basil Bruschetta on Toasted Turkish with Feta Cheese & Balsamic Glaze
- ◆ Satay Chicken Skewers (2) on jasmine rice

MAINS

- ◆ Prosciutto Wrapped Chicken Supreme, Potato Rosti, Broccolini, Sautéed Carrots & Seeded Mustard Sauce
- ◆ 200g Sirloin Steak Cooked Medium Well with Mash, Mixed Greens & Oven Roasted Field Mushroom & Dianne Sauce
- ◆ Grilled Barramundi Fillet with a Roast Vegetable Stack, Wild Rocket & Lemon Butter Glaze
- ◆ Slow Braised Lamb Shoulder on Smashed Chat Potatoes, Seasonal Greens, Glazed Carrots & red Wine Jus

Vegetarian Options:

- ◆ Vegetable Pasta
- ◆ Vegetarian Risotto

DESSERTS

- ◆ House made Baked Cheesecake with Chantilly Cream & Berry Coulis
- ◆ Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream
- ◆ Pavlova with Fresh Fruit, Chantilly Cream & Berry Coulis
- ◆ Apple Crumble with Brandy Custard & Vanilla Bean Ice Cream

Gluten Free Options:

- ◆ GF Orange & Almond Cake with Cream or Ice Cream
- ◆ GF/Dairy Free– Individual Fruit Plates available on request

Price Break Down:

Entrée \$6.50 each

Mains 23.50 each

Desserts \$6.50 each



VENUE HIRE COSTS

ROOM HIRE

Seminars	\$200
Dinners	\$150
Room Hire Only - No Catering	\$300
Weddings	\$1000

EQUIPMENT INCLUDED IN ROOM HIRE

- Projector and Big Screen
- HDMI port for Laptop display to Big Screen
- Wireless Microphone
- Background Music via Club Nightlife System
- Whiteboard
- Water Jugs

RESPONSIBLE SERVICE OF ALCOHOL

All management and staff at Cooroy RSL are trained in the Responsible Service and supply of Alcohol. Management constantly reinforces RSA principles and practices to ensure a safe and friendly atmosphere for all patrons.

UNDULY INTOXICATED AND DISORDERLY PATRONS

All staff are trained in identifying signs of undue intoxication and actively monitor service. Management supports staff refusing service to unduly intoxicated patrons and will not tolerate harassment of staff and other patrons of any kind. Patrons showing signs of undue intoxication and disorderly behaviour will be refused service and will be asked to leave the premises.

TERMS AND CONDITIONS

CONFIRMATION AND PAYMENT

- Bookings are confirmed upon completion of the Functions Agreement Form.
- Final numbers are required Seven (7) days for functions with over 50 guests. Final numbers for smaller groups required three (3) days prior.
- Payment will be accepted on the day as cash, EFTPOS, VISA or Mastercard
- Cancellations must be made Fourteen (14) days prior to large events or Seven (7) days for events with less than 50 guests.

DECORATIONS

All presentations and decorations requested are to be approved by the venue prior to the event, preferably at time of booking.

DRESS STANDARDS

Dress standards are smart casual as a minimum. No thongs, hats, singlets, political or other potentially inappropriate dress. Please refer to dress stand display found in foyer of the Club.

MENUS AND PRICING

- Menus and pricing within this document are subject to change without notice.
- Upon confirmation of booking, pricing will remain current for a period of 6 months.
- Menus will be updated seasonally.
- Beverage prices are subject to change without notice and are based on CPI increases.



BOOKING FORM

DATE OF EVENT:

TIME OF EVENT:

NAME OF PERSON MAKING BOOKING

COMPANY/GROUP NAME

CONTACT DETAILS

Phone: _____

Email: _____

ESTIMATED NUMBER OF GUESTS

I HAVE READ AND AGREE TO THE TERMS AND CONDITIONS

Responsible
Person's Name _____

Signature _____

Date ____ / ____ / ____

EVENT DETAILS

Please outline requirements here

