



Functions and Events at Cooroy RSL

25 Maple Street, Cooroy
Queensland 4563

P: 07 5447 6131

www.cooroyrsl.com.au



Welcome to Cooroy RSL



Cooroy RSL offers a relaxed atmosphere with great food at an affordable price creating the perfect setting for any event

There are many reasons to consider the 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



Function facilities

OUR VENUE

For those of you who have not been to 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.

ROOM HIRE & EQUIPMENT

*Room Hire Only - No Catering
Fee may be charged, this will be confirmed at time of enquiry.*

*Weddings & Events- including Seminars & Dinners
FREE hire when meal or platter packages are purchased.*

**minimum spend required, will be discussed on enquiry*

EQUIPMENT

Complimentary with room hire when requested

*Projector and Big Screen
HDMI port for Laptop display to Big Screen
(suggest coming in to try prior to event & own laptop is required)
Wireless Microphone
Background Music via Club Nightlife System
Water Jugs*

CONTACT

contact Leanne to assist you with your function enquiries.

Visit us at 25 Maple Street Cooroy

Phone us on 5447 6131
Email accounts@cooroyrsl.com.au

www.cooroyrsl.com.au



Coach Groups

SELECT FROM:

2 COURSE
\$24.50 per person
Minimum 25 people

SELECT FROM:

MAIN

- Roast of the Day with Vegetables & Gravy
- Crumbed Fish with Chips and Salad
- Vegetarian/Vegan Option on Request

SELECT FROM:

DESSERT

- 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
\$3.50 per Person

MORNING or AFTERNOON TEAS
(From 9am daily)

Minimum 20 pax

Selection as below:

Fresh scones with jam and cream
\$4.80 per Person

Selection of cakes and slices
\$8.0 per Person

Fresh Baked Muffins
\$4.80 per Person

Tea and Coffee Station with a selection of
Herbal Teas
\$3.50 per Person

Seminars & Meetings

All Day Events

SELECT FROM:

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/Vegan options by request

Alternate Drop Menu

Minimum 30 people

One Course \$39.00 (Select 2 Mains)

Two Course \$45.50
(Select 2 Mains & either 2 entrees or 2 desserts)

Three Course \$52.00 (Select 2 from each section)

ENTRÉE

Smoked Salmon, Crème Fraiche, Fried Caperberries

Salad leaves, olive oil & sesame crusted lemon

Warm Focaccia, Salsa Verde, Olive Oil

House Baked Bread

Quinoa, Pomegranate, Avocado Salad

Crisp Leaves, Cucumber, Red Onion, Cherry Tomato

Crumbed & Baked Camembert

Baby Gem Cup, Walnuts, Cranberries, Honey

Chicken Liver Parfait

House Made Parfait, Melba Toast

Kingfish Ceviche

Local Kingfish Marinated in Lime with Avocado, Red Onion, Tomato, Coriander

MAIN

Moroccan Lamb Shank

Seasoned Cous Cous, Wilted Greens

Braised Beef Cheeks

Sweet Potato Bake, Greens & Merlot Jus

Grilled Swordfish Loin

Butter, Caper & Tomato Sauce, Parmentier Potatoes, Broccolini

Chicken Supreme

Lemon & Thyme Rice Cake, Greens & Sherry Vinegar Reduction

Baked Salmon Fillet

Roast Kipflers, Lemon Butter Sauce, Wilted Greens

DESSERT

Vanilla Bean Panna Cotta

with Berry Compote

Trio of Chocolate

Chocolate Brownie, Oreo Dusted Vanilla Ice-cream & Chocolate Ganache

Bread & Butter Pudding

Vanilla Bean Custard

Sticky Date Pudding

Lime & Ginger Caramel Sauce

Baked Cheesecake

Passionfruit Coulis

Terms and conditions

CONFIRMATION

Bookings are confirmed upon completion of the Functions Agreement Form.

Final numbers are required Seven (7) days prior to your function.

PAYMENTS

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 & DRESS STANDARDS

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

Dress standards are smart casual as a minimum. No hats, singlets, political or other potentially inappropriate dress.

Please refer to dress stand display found in foyer of the Club.

SECURITY AND CONDUCT

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 behavior will be refused service and will be asked to leave the premises.

MENUS & 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.



FUNCTION PLATTERS

Notice Required: 5 Business days

1.

SANDWICHES \$80
Freshly made sandwiches.
Selection of:

- Smoked Ham & Salad
- Smoked Salmon
- Chicken, Pistachio & Celery
- Egg & Mayonnaise
- Roast Beef & Horseradish



2.

PARTY \$80
Selection of:
Party Pies
Sausage Rolls
Empanada - (VG)
Mini Quiche - (V)



3.

GOURMET PLATTER \$120
Selection of:

- Lamb Korma
- Chicken Parmi Balls
- Duck Confit & Cucumber Cups
- Pink Gin Macerated Watermelon, Whipped Fetta & Olives
- Thai Beef Croutons
- Cream Cheese Filled Fresh Jalapenos Wrapped in Prosciutto
- Smoked Salmon & Fried Capers



4.



RICE PAPER ROLLS \$80
• Hoisin Chicken • Crispy Duck • Vegetarian

5.



SUSHI \$80
Selection of:
• Salmon • Crispy Chicken • Chicken & Avocado
• Prawn & Avocado • California Roll

6.

PIZZA \$90
Selection of flavours:

- Margarita
- Pear, Walnut & Fetta
- Seafood
- Meat Lovers
- Satay Chicken
- Vegetarian



7.



CHEESE & FRUIT \$100
Selection of Cheeses & Fruits
Dried Fruit, Crackers & Dips

8.

CHARCUTERIE \$120
A Selection of:
Salami, Prosciutto,
Smoked Ham
Warm Chorizo
Garlic Bread
Crumbed Olives
Fetta



9.



SWEET TREATS \$90
Selection of bite sized desserts

Function Platters

1. SANDWICHES \$80

10 people

Gluten Free +\$2p/p

Freshly made sandwiches.

Selection of:

Smoked Ham & Salad

Smoked Salmon

Chicken, Pistachio & Celery

Egg & Mayonnaise

Roast Beef & Horseradish

3. GOURMET PLATTER \$120

10 people

Selection of:

Lamb Korma

Chicken Parmi Balls

Duck Confit & Cucumber Cups

Pink Gin Macerated Watermelon, Whipped Fetta & Olives

Thai Beef Croutons

Cream Cheese Filled Fresh Jalapenos Wrapped in

Prosciutto

Smoked Salmon & Fried Capers

5. SUSHI \$80

10 people

Selection of:

Salmon

Crispy Chicken

Chicken & Avocado

Prawn & Avocado

California Roll

Pickled Ginger & Wasabi Dipping Sauce

(GF) (DF)

7. CHEESE & FRUIT \$100

10 people

Selection of Cheeses & Fruits

Dried Fruit, Crackers & Dips

**BEVERAGE PACKAGES CAN
BE DISCUSSED.**

2. PARTY \$80

10 people

Selection of:

Party Pies

Sausage Rolls

Empanada - Vegan

Mini Quiche - Vegetarian

4. RICE PAPER ROLLS \$80

10 people

Hoisin Chicken

Crispy Duck

Vegetarian

Rice Paper Rolls filled with choice of protein, rice noodles, cucumber, red onion, red capsicum, chilli, coriander & lime.

Other selections available on request.

(GF) (DF)

Dipping sauce

6. PIZZA \$90

10 people

Selection of flavours:

Margarita

Pear, Walnut & Fetta

Seafood

Meat Lovers

Satay Chicken

Vegetarian

8. CHARCUTERIE \$120

10 people

A Selection of:

Salami, Prosciutto, Smoked Ham

Warm Chorizo

Garlic Bread

Crumbed Olives

Fetta

9. SWEET TREATS \$90

Selection of bite sized desserts

*Package approval done on a case-by-case basis at management discretion. Prices shown are per platter