

TEWANTIN
NOOSA
RSL CLUB
EST. 1981



FUNCTION PACKAGES

We cater for all function types:

- Boardroom Meetings
- Business Seminars
- Training Courses
 - Wakes
- Presentations
- Trade Shows
- Product Launches
- Cocktail Parties
 - Birthdays
- Anniversaries
- Christmas Parties

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 [noosa.rsl](https://www.facebook.com/noosa.rsl)  [noosarsl](https://www.instagram.com/noosarsl)

ROOM HIRE

BILL KING ROOM

\$300 per day

PRIVATE DINING ROOM

\$400 per day

DIGGERS BAR

\$600 per day

ROOM HIRE INCLUDES:

- Set up, pack down & cleaning
- Function staff
- Full use of projector, screens & audio equipment

ADDITIONAL HIRES:

- Cold Room Hire: \$300.00 per day
- Table Linen: Available on request
- Helium Balloon Service: \$1.00 per Balloon
- Tea & Coffee Station: Full Urn - \$120.00





BREAKFAST

PLATED BREAKFAST \$25 PP (Minimum 30 guests)

Include unlimited tea, filter coffee, orange juice & your choice of two options, served alternatively

Bacon & Eggs

Bacon, poached eggs, slow roasted tomato, hash brown, toasted turkish bread & rocket

Smashed Avocado

Seasoned avocado, crumbled feta, slow roasted tomato & poached eggs on toasted turkish bread

Eggs Benedict

Poached eggs, smoked leg ham, spinach, hollandaise sauce on toasted turkish bread

Sausages & Eggs

Chipolata sausage, scrambled eggs, slow roasted tomato, hash brown, toasted turkish bread & rocket

***ADD Chef's Platter of Seasonal Fruits & Pastries \$5PP**

BREAKFAST BUFFET \$32PP (Minimum 30 guests)

Unlimited tea, filter coffee, orange juice

Selection of:

Seasonal fruit & pastries
toast

Smoked bacon

Chipolata sausage

Scrambled eggs

Slow roasted tomato

Herbed mushrooms

Hash browns

Home style baked beans





CANAPES

The Canapé Menus (minimum of 30 guests)

Cold & Hot Selection

Choice of 6 items – \$24 pp

Choice of 8 items – \$28 pp

Choice of 10 items - \$32 pp

Additional items \$4.00 per person

Cold Selection

- Smoked salmon & chive cream
cheese crostini
- Pumpkin & fetta tart
 - Tomato, fetta &
olive tapenade crostini
- Oyster natural with lemon
 - Vegetable frittata
- Traditional chicken liver pate,
served on Melba toast

Hot Selection

- Chicken & leek pies
- Beef & burgundy pies
- Satay chicken skewers
- BBQ pork & cashew wonton
 - Mushroom arancini
- Stuffed jalapeno popper
 - BBQ pork steam bun
- Peking duck spring Roll
 - Tempura prawns
 - Thai fish cakes
 - Oyster kilpatrick
- Prawns on lemongrass
- Suimai chicken or prawns



PLATED MENU

2 COURSE \$35.00 PER PERSON

3 COURSE \$45.00 PER PERSON

All Set Menus include bread rolls & butter and your choice of two options per course, served alternatively.

ENTRÉE

- Tempura Prawns with pickled ginger & aioli
- Mushroom & Tomato Arancini with relish & aioli
- 3 Cheese Tart with cranberry sauce
- Satay Chicken on greens with sauce
- Peking Spring Rolls with dipping sauce
- Salt & Pepper Squid with sweet chili sauce

MAIN

- Grilled Barramundi with thick cut chips, seasonal salad & a lemon sauce
- Slow Braised Lamb Shoulder on potato rosti with roasted vegetables & red wine jus
- Chicken Supreme, wrapped in prosciutto, potato puree, seasonal greens & mustard sauce
- Pulled BBQ Beef Brisket, potato cake, coleslaw & chipotle mayonaise
- Barkers Creek Pork Cutlet, with duck fat potatoes, mixed green salad & a rich balsamic reduction

DESSERT

- Pavlova topped with chantilly crème, seasonal fruit & coulis
- Baked Cheesecake, with macerated berries & cream
- Chocolate Mud Cake served with creme fraiche
- Spiced Apple Pie with vanilla bean ice cream
- Pecan Pie with ice cream
- Sticky Date Pudding with caramel anglaise



SENIORS / BUS MENU

Seniors / Bus Package
2 Course Meal \$25.00 per head
Includes Tea & Coffee

MAINS

Crumbed flathead with chips, salad & tartare sauce

Roast of the day with chat Potatoes,
pumpkin, roasted vegetables & gravy

Chicken schnitzel, chips, salad & gravy

DESSERT

Pavlova with cream & seasonal fruit

Carrot Cake with chantilly cream

VEGETARIAN CHOICES

Vegetarian pasta linguini in a tomato base sauce

Chocolate cake with cream



BUFFET

2 MAIN OPTIONS \$36.00 PER PERSON
3 MAIN OPTIONS \$39.00 PER PERSON
4 MAIN OPTIONS \$42.00 PER PERSON

The Buffet Menus are priced per person for a minimum of 30 guests.
All Buffet Menus include bread rolls with butter.

Hot Items *(Choose two)*

Beef Madras
Butter Chicken
Lamb Korma

Roast Beef with a Horseradish Cream
Roast Pork Leg with Crackling
Steak in Onion Gravy
Lasagne – Traditional
Lasagne – Vegetarian
Grilled Barramundi with Lemon
Parsley in a Wine & Butter Sauce

Dessert *(Choose two)*

Seasonal Fruit Platter
Cheese Platter with Dried Fruit, Nuts &
Crackers
Assorted Cakes & Slices
Chocolate Mud Cake
Cheesecake
Carrot Cake

Cold Items *(Choose two)*

Garden Salad
Traditional Greek Salad
Roasted Vegetable & Cous Cous
Salad
Potato Salad
Caesar Salad

Side Items *(Choose two)*

Coconut Rice
Thyme, Sage & Garlic Chat Potatoes
Potato bake
Steamed Seasonal Vegetables
Assorted Roasted Vegetables

Additional

Tea & Filter Coffee \$3.50 pp



PLATTERS

Assorted Sandwich Platter \$70.00

With a selection of Cold Meats, Egg and Salads, served on a mix of White, Wholemeal & Multigrain breads.

Club Hot Platter \$70.00

Sausage Rolls, Party Pies, Spring Rolls, Chicken Wings, Samosas, Seasoned Wedges, Onion Rings & Dipping Sauces.

Gourmet Hot Platter \$80.00

Assorted Gourmet Pies, Garlic chicken balls, Chicken Satay Skewers, Prawn Cones, Flash Fried Calamari, Seasoned Wedges & Dipping Sauces.

Breads with Dips \$50.00

Chef's choice of 3 dips and Balsamic Vinaigrette, Olive Oil & Kosher Salt with toasted Turkish bread.

Ploughman's Platter \$85.00

Cold Sliced Meats, selection of Cheese, Olives, Sun Dried Tomatoes & Strawberries with Water Crackers.

Assorted Muffin Platter \$55.00

A selection of assorted muffins warmed with butter. Can have GF options with platter.

Fruit Platter \$55.00

A selection of colourful seasonal fruit.

Scone Platter \$45.00

Plain, Sultana or mix platter of scones served with fresh Chantilly cream & jam.

Cake and Slice Platter \$55.00

A selection of assorted cakes & slices

Duck Spring Rolls (8) \$48.00

Served with a plum dipping sauce

Satay Chicken Skewers (10) \$48.00

Tender chicken skewers topped with a peanut satay sauce

Tomato & Mushroom Arancini (10) \$36.00

Served with tomato relish & garlic aioli

Tempura Battered Prawns (10) \$38.00

Served with tartare sauce

Italian Style Spicy Meatballs (20) \$38.00

Served with chipotle mayonaise

Hot & Spicy Chicken Wings (20) \$35.00

Served with blue cheese sauce



* TERMS & CONDITIONS

- Hire of the Bill King Room, Diggers Bar, Bistro and CWA Hall are subject to availability
- Liquor licensing regulations apply to all guests attending functions.
- All staff at the Tewantin – Noosa RSL practice the responsible service of alcohol.
- Menu items are subject to availability and seasonal change.
- Guaranteed numbers apply.
- A credit card authority is required to guarantee the booking
- All prices are subject to change without notice.
- All bands/DJ's hired for private functions must comply with the club's noise regulations and complete an entertainer's agreement.
- Security costs may be added for certain functions.
- Payment is required on or before the function date unless prior arrangements have been made

I CONFIRM THAT I _____ (NAME) HAVE READ AND UNDERSTOOD THE ABOVE TERMS & CONDITIONS AND AGREE TO COMPLY

SIGNATURE: _____

DATE: _____

**Full Terms and conditions are available on request.*

