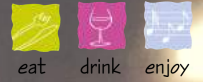


Club
ENGADINE
RSL



CLUB ENGADINE RSL

Function Packages

1029 OLD PRINCES HIGHWAY ENGADINE 2233
TELEPHONE: 9520 8100
WWW.CLUBENGADINE.COM.AU

A close-up photograph of two champagne flutes being clinked together. The glasses are filled with a golden liquid, likely champagne, and are covered in condensation droplets. The background is a soft, out-of-focus bokeh of warm, yellow and orange lights, suggesting a festive or celebratory atmosphere.

Contents

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CATERING

Decorations

Decorations can be arranged by the client or provided by the Club.

Balloons can be arranged for \$8.50 per table or over the dance floor at \$2.00 each and a small set up and delivery fee of \$25.00. Ring Peter on 0481 505 360 or Jan on 9523 6664.

Flowers can be organized by yourself or we can arrange them for you through Eve at Your Local Florist on 9520 2006.

Music can be arranged by the client or provided by the Club at the following rates. You may use your own iPod for your music, however you must provide your own speakers and no guarantees will be given for any troubles on the night.

DJ \$400.00 Inc GST

DJ & MC \$500.00

Drinks can be arranged with a tab to the value the client requires and the client has a choice of which drinks are included.





Function Guidelines

We are delighted you are considering Club Engadine for your private function or special event.

Club Engadine offers a unique selection of options for your function, We can tailor these to suit your individual needs.

With a dedicated team, we will assist with every aspect of your special event.

ROOM HIRE

Members - Cost subject to room set-up. Call the Club for more details.

Weddings - \$200.00 Inc GST

Non Member/Businesses - \$200.00 Inc GST

(Minimum booking 60 people for Friday & Saturday Nights)

PAYMENTS

A room hire of \$200.00 or a deposit is required (non-member) within 14 days of making a booking to secure your date. Payments for functions can be made by Cash, Cheque or EFTPOS and must be finalised 7 days prior to your function.

All prices are subject to change and will be confirmed on receipt of confirmation of your booking. We hope the above and attached information covers your enquiry, please don't hesitate to contact the Club if you have any enquiries or wish to make a booking.

Please be aware that we do not hold 18th or 21st birthday parties.



Terms & Conditions

Tentative bookings will be held for 14 days. Your room hire is required to confirm the booking. Club Engadine reserves the right to cancel any booking not confirmed with your room hire within 14 days.

The Function Room Hire is for 5 hours only, although other arrangements can be made under special circumstances, e.g. daytime functions, seminars etc.

Prices quoted are current up to 3 months prior to the function date. While every effort is made to maintain these prices, all prices are subject to market conditions and can change without notice.

Confirmed numbers are required 14 days prior to function date. No adjustment to the numbers will be accepted 24 hours or less prior to the function.

Friday and Saturday nights have a minimum for catering purposes of 60 guests.

Full payment for the function must be paid 7 days prior to your function. This payment can be made by cash, bank cheque or EFTPOS.

Confetti, rice or similar materials are not permitted to be used on Club premises or grounds.



Other Information

Adherence to the Law

Due to licensing laws, no alcohol can be brought into the club by any person.

It is expected that the client will conduct the function in an orderly manner and in compliance with the rules of the club and the law. The club reserves the right to refuse service of alcohol, if in their opinion this service would contravene the Club's obligations under the Liquor Licensing laws of the State. Alcoholic beverages will not be served to persons under the age of 18 years of age or to any person considered to be intoxicated

Damage & Insurance

We ask that clients liaise with staff over display arrangements to prevent any damage to the premises. Clients will be financially liable for any damage sustained to the club or its property unless approved by Club Engadine RSL. No staples, sticky or masking tape, blu tac, nails, glue, drawing pins or Velcro can be used on any walls, doors or other surfaces of the Club.

The Club cannot take any responsibility for loss or damage of items before, during or after the function. No responsibility will be taken for gifts or decorations brought onto the Club's premises. We recommend that insurance cover be arranged for valuable gifts.

Cancellation

If your function is cancelled 3 months or prior to the date, room hire will be refunded, if another function is booked for that date. Less than 1 month or no other booking is made the Club reserves the right not to refund the room hire.

*Mike's Grill at
Club Engadine RSL*



Catering

George from Mike's Grill & Bar is happy to assist you in the selection of menus for your special party. You can choose from our attached menus or we can compose a special menu for you depending on your personal tastes and requirements.

Telephone George on 0404 222 201

Email: george@mikesgrill.com.au

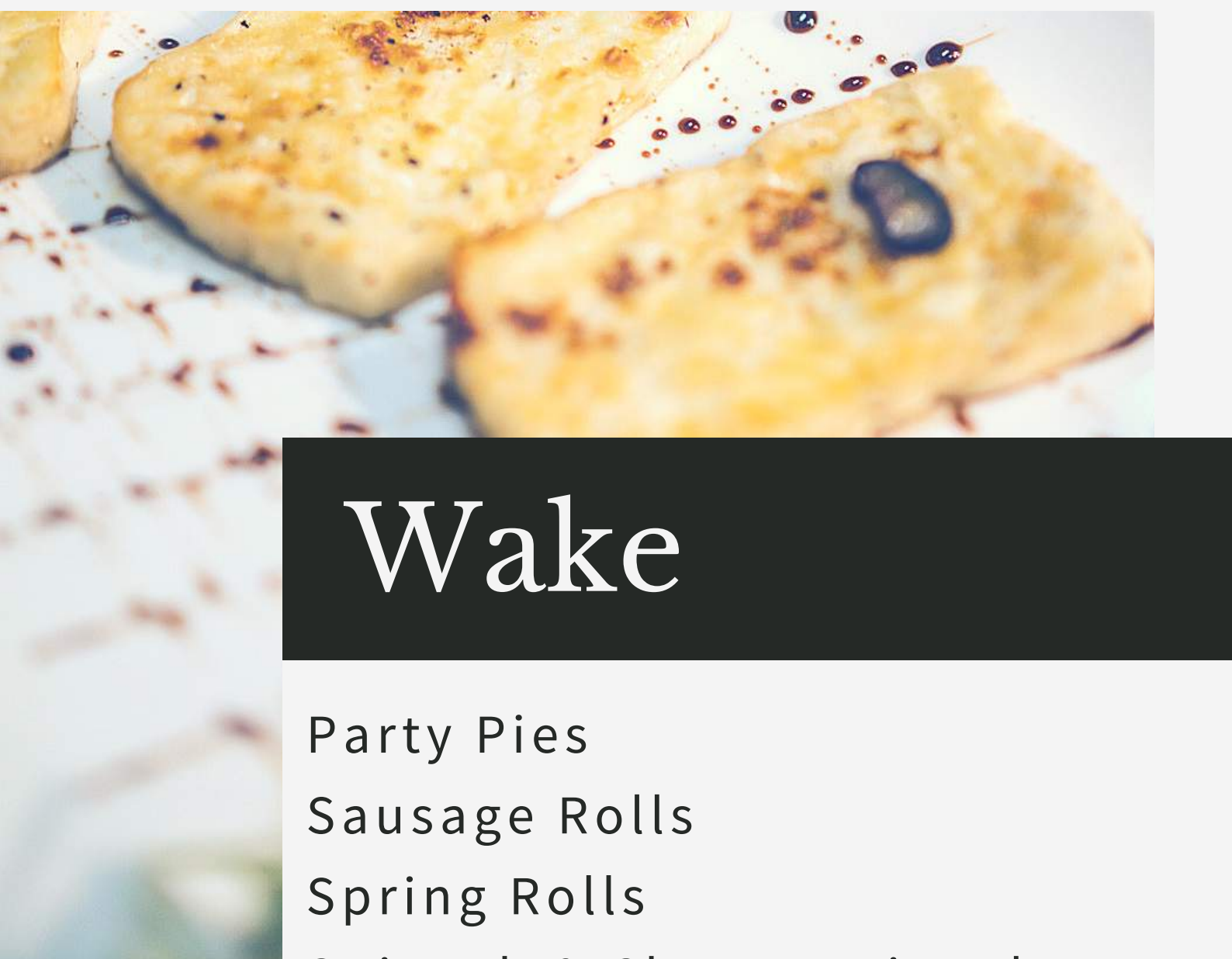
Catering Terms & Conditions

Confirmation and payment is to be made 7 days prior to your function, this payment may be made in cash, cheque, credit card, EFTPOS or direct deposit. A minimum of 60 guests for catering purposes are required on Friday and Saturday nights.

NO FOOD CAN BE BROUGHT INTO THE CLUB BY ANY PARTY

Prices charged are those in effect 3 months prior to a function date. Every effort will be made to maintain the price originally quoted, however these are subject to market conditions.

Thank you for your interest in our Function Room and we look forward to hosting your special event here with us at Club Engadine RSL.



Wake

Party Pies

Sausage Rolls

Spring Rolls

Spinach & Cheese Triangles

Crumbed Calamari

Assorted Wraps (optional)

Assorted Sandwiches (optional)

Chicken Nuggets

Fish Cocktails

Salt & Pepper Squid

Chicken & Mushroom Arancini



Finger Food

(CHOOSE 8 ITEMS)

Mini Party Pies

Mini Sausage Rolls

Vegetarian Spring Rolls

Spinach and Cheese Triangles

Vegetable Samos's

Chicken Wings

Crumbed Calamari

Salt & Pepper Calamari

Mini Chicken Skewers

Prawn Parcels

Chicken Nuggets

Fish Cocktails

Assorted Gourmet Sandwiches

Assorted Gourmet Wraps



Buffet Menu

COLD SELECTION

Assorted Cold Cuts
Cooked Prawns
Potato Salad
Pasta Salad
Marinated Mussels

HOT SELECTION

Roast Beef
Roast Pork
Beef Stroganoff
Grilled Fish
Sweet & Sour Pork
Steamed Rice
Roast Vegetables
Dinner Rolls w/butter

SELECTION OF ASSORTED DESSERTS



Function Menu 1

(Lunch Time set Menu)

ENTRÉE

(Shared Platters)

Salt & Pepper Squid with a sweet soy
dipping sauce

Grilled Haloumi Cheese topped with a tomato &
olive tapenade

BBQ Baby Octopus

MAINS

(Serves alternatively with chips)

(Add \$3.00 per person for salad or vegetables)

Beer Battered Fish & chips with tatar sauce

Black Angus Steak topped with a bourbon glaze
and chips

Crumbed Chicken Breast Schnitzel with chips and
gravy

DESSERTS

Seasonal Fruit Salad with Ice-Cream



Function Menu 2

ENTRÉE

(Shared Platters)

Salt & Pepper Squid with a sweet soy dipping sauce
Grilled Haloumi Cheese topped with a tomato & olive
tapenade
BBQ Baby Octopus

MAIN COURSE

(Served alternatively)

Grilled John Dory Fillets topped with a lemon butter sauce
Black Angus Steak topped with a bourbon glaze
Breast of Chicken, baked and topped with a tomato & black
olive salsa

DESSERT

(Served alternatively)

Homemade Tiramisu with a liquored mascarpone
Snickers Cheese Cake with ice-cream and mixed berry
compote

All mains served with Seasonal Vegetables and Roast Potatoes



Function Menu 3

ENTRÉE

(Served alternatively)

Smoked Atlantic Salmon & Avocado Salad – with a semi sun-dried tomato and aioli Dressing

BBQ Octopus – served with a bed of ratatouille vegetables with a basil and lime dressing

Half Dozen Natural Oysters – served with side of rose petal vinegar

MAIN

(Served alternatively)

Atlantic Salmon – grilled and topped with tomato and caper salsa

Lamb Rump – slow baked and served with grilled forest mushrooms in a light sweet mint sauce

Grain Fed Scotch Fillet – char grilled scotch fillet served with a wild mushroom sauce

DESSERT

(Served alternatively)

Coconut Pancetta – served with a wild berry coulis

Tiramisu- layers of mascarpone and sponge fingers soaked in coffee liqueur

Sticky Date Pudding – served with a hot butterscotch sauce

Dinner Rolls w/butter

Tea and Coffee

All mains served with Mashed Potatoes & Sautéed Seasonal Vegetables



Christmas Menu

ENTRÉE

(Served alternatively)

Seafood Vol au vent – mixed sautéed seafood in creamy béchamel sauce on a base of tomato salsa

Grilled Haloumi Cheese – topped with olive & tomato tapenades, served with warm pita bread

MAIN

(Served alternatively)

Honey Glazed Ham – slow cooked honey glazed leg ham topped with a red wine jus

Roast Turkey Breast – carved turkey breast, topped with a mixed berry jus

Grilled John Dory – grilled john dory fillets topped with prawns in a creamy lemon butter sauce

DESSERT

(Served alternatively)

Fruit Salad – seasonal fruit salad served with vanilla bean ice cream

Christmas Pudding – traditional christmas pudding topped with a brandy custard sauce, served with king island double cream

Dinner Rolls w/butter

Tea and Coffee

All mains served with honey coated carrots, sage butter pumpkin, roasted onion, glazed potato and basil infused greens

*Gluten Free & Vegetarian options available on request



Contact Details

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