



functions
AT DAVISTOWN RSL CLUB

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Overlooking the beautiful Brisbane Waters, Davistown RSL Club is a stunning venue for your special occasion and celebration.

The function room comfortably accommodates from 30 to 260 guests and offers a range of excellent options from set menus, buffets and platters.

Our chef is happy to cater to suit your needs and understands that your day is just as important to you as it is to us.

We offer versatile set ups, and a comprehensive selection of quality menu options.

Please be advised a surcharge of \$9.00 per person is applicable on public holidays and \$3.00 per person on Sundays for function menu's only. Finger Food Platters incur \$10.00 per platter for public holidays and \$4.00 per platter for Sundays.

For all enquiries, please contact the Functions Department on 4363 0102 or 4363 0103 between 9.00am to 4.30pm Monday to Friday or email: - functions@davistownrsl.com.au



19 Murna Road, Davistown NSW 2251
Phone: 02 4363 0199 Fax: 02 4369 1195
www.davistownrsl.com.au

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TERMS & CONDITIONS as of 1st January 2017

CONFIRMATION OF BOOKINGS

Tentative bookings will only be held for 7 days. To secure your date, the room hire fee must be paid within 7 days along with your signature that you understand the Terms and Conditions. The Club reserves the right to cancel any tentative booking without any further notice, after the 7-day period.

ROOM HIRE

Public holiday rates, extra	\$50.00
½ Auditorium (Stage End with Dance Floor / 150 seated)	\$260.00
½ Auditorium (Broadwater End / no dance floor / 80 seated)	\$220.00
Full Auditorium (250 seated)	\$450.00
21st Birthday - Security Fee per 100 people	\$200.00
21st Birthday - Bond Fee	\$200.00
BBQ Area	\$80.00

EVENT DURATION

Room hire consists of a 5-hour period.

SIGNING IN

All guests and temporary members will be required to sign in. All members must show a current membership card, under the Registered Clubs Act 1976.

PAYMENT

All catering accounts must be paid prior to the event, either via phone or in person (cash or credit card, excluding AMEX). Beverage account is payable at the completion of the event.

FINAL NUMBERS (excluding weddings)

Final numbers are to be confirmed 2 days prior to the event. Davistown RSL reserves the right to charge for all meals prepared in accordance with the agreed number even if fewer guests should attend.

WEDDINGS

A non-refundable deposit of \$200.00 is payable upon booking. All menu's must be selected 2 weeks prior to the date, with a minimum of 60 guests, not including children. Final numbers are required 7 days prior to your Wedding, with the remainder amount payable 1 day before, not including the bar tab.

CATERING (excluding weddings)

All menu's must be selected within 7 days of the event. Should you require special meals, please notify the function co-ordinator 7 days prior to the event. We may not be able to accommodate your guests needs at the time of your event, if we are not informed. ALL BUFFET MENU'S REQUIRE A MINIMUM OF 30pp OR MORE, IF UNDER THIS AMOUNT YOU WILL BE CHARGED FOR 30pp.

ADDITIONAL MEALS

Musicians, MC, Professional services need to be considered for catering, and will be included in your final numbers.

DAVO REWARDS AND MEMBERS DISCOUNTS

Based on your level of membership, Davos Reward points will apply to beverages only.

PRICES

Are subject to change based on seasonality. You will be contacted accordingly.

FOOD POLICY

Club Policy does not permit any type of food to be brought onto the premises, unless you have booked the BBQ Area. However, if you are celebrating a birthday, anniversary etc., you may bring in your cake.

BEVERAGE POLICY

The function supervisor will supervise the function in an orderly manner and in accordance to the rules and policies of the Club and Government Laws. Alcohol or any other type of drink will not be permitted to be brought onto the premises. Bar service will cease 15 minutes before the end of your event or at Managements discretion.

RESPONSIBLE SERVICE OF ALCOHOL

The Club practices the 'Responsible Service of Alcohol Policy'. Our aim is to serve guests in a professional and responsible manner. It is Club Policy not to allow intoxicated patrons, underage drinking, violent and quarrelsome behavior at any time within the Club. Any person who behaves in the above manner will be refused service and asked to leave.

CHILDREN

All children under the age of 18 must be kept under constant supervision, and under no circumstances to consume any alcoholic beverages (REGISTERED CLUB ACT).

SLIDE SHOWS

If you require the use of AV Equipment, see the Functions Department at least 2 days prior to your event.

BAR TABS

If you wish to place money on the bar to run a 'dry till' you must advise the Functions Department prior. The amount to start with and your selection must be discussed prior to the event, (wrist bands are available).

SMOKING

Smoking at the Club is only permitted in the designated smoking areas, under the Smoke Free Environment Act 2000.

PUBLIC HOLIDAYS AND SUNDAYS

Functions held on a Sunday or Public Holiday will incur an extra fee of \$3.00 per head on Sundays and \$9.00 per head for Public Holidays. Weddings will incur an extra fee of \$3.50 per head for Sundays and \$9.50 per head for Public Holidays. Finger Food Platters will incur a fee of \$4.00 for Sundays and \$10.00 per platter for Public Holidays per platter.

DAMAGES

Clients are responsible for any damages caused by their guests and suppliers.

DECORATIONS

We do not permit smoke machines, confetti, rice or sprinkles within the premises. The use of tea lights is permitted with care. Access to decorate must be negotiated with the Functions Department.

FLOOR PLANS

Must be supplied prior to the event.

21ST BIRTHDAYS

(SECURITY BOND OF \$200.00 APPLIES)

An extra fee of \$200.00 will apply to hire an extra security guard per 100 guests. A guest list must be submitted prior to the event, only people on the list will be allowed to enter. Identification must be produced upon entering and colored wrist bands must be worn by all persons entering the event (wrist bands will be supplied by the club).

ENTERTAINMENT

If you are providing your own entertainment, we must have a copy of their Public Liability Insurance prior to the event. All entertainment must be finished by 11.30pm with BASS and VOLUME LEVELS being at managements discretion.

BBQ AREA HIRE

(COOK YOUR OWN FROM OUR KITCHEN OR BYO FOOD)

The BBQ area can be hired between the hours of 10am and sunset. All drinks must be purchased from the club. Please ensure the gas is turned off after use. All garbage bags must be tied up at the end of your event and the area must be left in a clean and tidy state. There is no entertainment allowed in the BBQ area, hire fee is \$80.00. RESPONSIBLE SERVICE OF ALCOHOL RULE APPLIES.

CANCELLATIONS

Should your event be cancelled, 6 weeks' notice applies for a full refund.

_____ (name)

adhere to the above Terms and Conditions of the Davistown RSL Club.


Date: _____

Signature: _____



DAVISTOWN RSL CLUB LTD FUNCTION BOOKING SHEET

(all fields must be filled in, please see reception for assistance)

Date of Function:		Set Up Time:	Start Time:
Name:			
Address:			
Email Address:		Contact Ph Number:	
Type of Function:			
Function Location: <input type="checkbox"/> Full Auditorium <input type="checkbox"/> 1/2 Audi Stage End <input type="checkbox"/> 1/2 Bistro End			
No. of Guests: Adults		Children (3-12)	Teenagers (13-17) Total:
Bar Service: Yes / No		Bar Tab: Yes / No Limit: \$	
Dry Till Drinks: Beer / Wine / Soft Drink / Juice / Champagne / Spirits / Champagne for Toast <i>(please circle)</i>			
Catering: <input type="checkbox"/> Finger Food <input type="checkbox"/> Buffet <input type="checkbox"/> Set Menu – 1 / 2 / 3 Course <i>(please circle)</i>			<i>All catering and numbers must be finalised 2 weeks before your event.</i>
Time Food Served: Finger Food = Buffet = Set Menu Entree = Main = Dessert = <i>All Buffet Menu's require 30pp or more, if you are under this amount, you will be charged for 30pp. See T&C</i>			
Set Up Requirements:		Please Tick	Comments
Table Cloths <i>Supplied if having a set menu or buffet</i>			
Present Table			
Buffet Table			
Finger Food Table			
Tea/Coffee Station			
Cake Table			
Do you require a microphone?			
Slide Show projector			
Do you require a laptop?			<i>Must check before your event to see if compatible</i>
Do you require the stage?			
Audio Requirements:			
Entertainment: <input type="checkbox"/> YES <input type="checkbox"/> NO <i>ALL ENTERTAINMENT MUST PROVIDE PUBLIC LIABILITY 1 WEEK PRIOR TO YOUR EVENT</i>			
Floor Plan: <i>TO BE PROVIDED 1 WEEK BEFORE YOUR EVENT</i>			
Customers Signature:		Date:	
OFFICE USE ONLY		ALL CATERING MUST BE PAID FOR PRIOR TO YOUR EVENT	
Room Hire Paid: YES NO		Receipt Number:	
Amount Owing:		 DAVISTOWN RSL	

FUNCTION MENU

\$35.00 for 2 courses

\$43.00 for 3 courses

Select 2 items from each course to be served alternatively

Served with a Bread Roll and Butter

(Min 20 people)

Entree

Chicken Caesar Salad

Roasted Sweet Onion & Mascarpone Tart with Fresh Basil, Tomatoes
Finished with a Balsamic Reduction

Mini Chicken Caesar Salad

Moroccan Prawns with Avocado Salsa

Peking Duck Spring Rolls with Hoisin Sauce

Twice Cooked Pork Belly with Vermicelli Noodles

Smoked Salmon Salad with Potato, Baby Capers, Peas, Feta, Sundried
Tomato & Salsa Verde

Main

200gm. Sirloin Steak served on Roasted Garlic Potatoes, Peas and Baby
Spinach with Red Wine Jus

Cajun Chicken Breast served on Pilaf Rice and Avocado Salad

Seared Barramundi Fillet served on Potato, Bacon & Rosemary Rositi,
Cauliflower Puree & Roasted Corn Salsa

Slow Cooked Lamb Shoulder served with Creamy Mash, Seasonal
Vegetables with Red Wine Jus

Crispy Skin Chicken Breast served with Sweet Potato Mash, Asparagus
& Snow Peas with Roasted with Roasted Capsicum Beurre Blanc

Seared Salmon served on Kipfler Potatoes, Roast Capsicum & Roquette
Salad finished with Garlic Aioli & Basil Oil

Twice Cooked Pork Cutlet served with Potato & Leek Galette, Carrot
Puree, Fresh Peas & Red Wine Jus

Dessert

Sticky Date Pudding with Butterscotch Sauce

Chocolate Cake with Berries and Ice Cream

Single Serve Pavlova with Cream and Fruit Salad

Lemon Lime Tart with Cream

Fruit Salad (optional)

A selection of Cheesecakes (choice of Flavor)

Lime & Coconut, Berry, Cookies & Cream, Mocha, Mango, Strawberry
and Passionfruit

All desserts served with Chantilly Cream and Selected Coulis

All function menus will incur a public holiday / Sunday rate, see T&C

Special Dietary and Vegetarian Options available on request

(includes Table Linen, Napkins and Tea/Coffee Station)



BUFFET PACKAGES

All Buffets require a minimum of 30 people, see T & C
(available Lunch & Dinner)

All Buffets include Bread Rolls with Butter, Linen, Napkins, Tea & Coffee
Station, assorted Sauces and Dressings

Children \$15.00 per head

If you require Prawns on Choice 1 or 2 an extra \$2.00 per person is
required

Choice 1 \$32.00 per head

Please Select:

2 Hot Dishes

2 Cold Cuts

2 Salads

2 Desserts

Choice 2 \$37.00 per head

Please Select:

3 Hot Dishes

2 Cold Cuts

3 Salads

2 Desserts

Choice 3 \$40.00 per head

Please Select:

3 Hot Dishes

3 Cold Cuts

3 Salads

Prawns with Cocktail Sauce

2 Desserts



BUFFET SELECTIONS

HOT DISHES

Lamb Karma and Rice
Beef Stroganoff and Penne Chicken Chasseur
Rich Beef Lasagne
Vegetarian Lasagne
Roast Beef with Seasonal Vegetables
Roast Pork with Seasonal Vegetables and all the trimmings
Potato Bake
Chicken Pieces
Fried Rice

COLD DISHES

Sliced Ham
Sliced Beef
Sliced Pork
Chicken Pieces

SALADS

Potato and Sweet Potato Salad
Penne Pasta Salad (Rocket, Roasted capsicum, Spanish Onion and Feta)
Caesar Salad
Greek Salad
Traditional Garden Salad

DESSERTS

Pavlova
Flourless Chocolate Cake Fruit Salad
Cheesecake (Chef's Selection)
All desserts served with Chantilly Cream and Selected Coulis

Special Dietary and Vegetarian Options available on request

(includes Table Linen, Napkins and Tea/Coffee Station)



FINGER FOOD PLATTERS

(Most Platters served approximately 10 people)

Brioche Sliders \$40.00 per platter

Platters of 12
Choice of Chicken, Beef, Pork or Vegetarian

Option 1 \$75.00 per platter

20 Mini Sausage Rolls
20 Mini Pies
20 Mini Crumbed Baby Whiting
20 Mini Spring Rolls
10 Mini Quiches
Served with various accompaniments

Option 2 \$90.00 per platter

20 Mini Spring Rolls
20 Mini Sausage Rolls
20 Crumbed Baby Whiting
20 Prawn & Garlic Twisters
10 Spinach & Feta Filo Triangles
Served with various accompaniments

Option 3 \$95.00 per platter

10 Duck Spring Rolls
20 Prawn & Garlic Twisters
20 Spinach & Feta Filo Triangles
10 Curry Chickpea & Sweet Potato Puffs
10 Mini Quiches
Served with various accompaniments

Arancini Balls \$50.00 per platter

Platters of 50
Choice of: - Five Cheese, Bosciola (mushrooms, Mozzarella, Cream)
- Pizziola (Mozzarella, Tomato, Capers)

Sandwich Platters \$40.00 per platter

Chef's Selection of Sandwiches (10 Sandwiches = 40 quarters)
Gluten Free Bread \$52.50 per platter
Fairy Bread Platter \$10.00 per platter

Dairy Free

Sandwiches – without dairy fillings
Fruit Platters
Chip Platters
Chicken Wings
Slow Roasted Beef on crostini
with rocket and chilli jam

Gluten Free

Sandwiches – gluten free bread available
Fruit Platters
Chicken Wings
Slow Roasted Beef with rocket and chilli
jam rolled in bite size portions
Smoked Salmon with chive & lemon
crème fraiche rolled in bite size portions
Roasted Pork Belly with no sauce

Tea & Coffee Station available on request: - \$25.00 up to 50 people

Over 50 people incurs and extra 50c per person



FINGER FOOD PLATTERS

(Most Platters served approximately 10 people)

Nasi Goreng Noodle Boxes \$6.50ea

Choice of Chicken or Vegetarian served with Rice *OR* Hokkien Noodles

Fruit Platter \$40.00 per platter

Chef's Selection of Seasonal Fruits

Cake Platters \$40.00 per platter

Chocolate, Carrot and Banana Cake (25-30 slices)

Beer Battered Chip Platter \$25.00 per platter

Potato Wedges Platter \$35.00 per platter

Served with Sweet Chilli Sauce and Sour Cream

Chicken Wings Platter \$45.00 per platter

Your choice of Satay, Cajun or Honey Soy (40 pieces)

Cheese and Biscuits \$45.00 per platter

Served with Crackers, Brie and Cheddar Cheese, Salami and Cabanossi

Chips & Dips \$40.00 per platter

Served with Corn Chips & Crackers

With your choice of 3 dips: - Hummus, Olive Tapenade, Sundried Tomato, Pesto, Mexican Bean & Coriander Salsa, French Onion or Roast Pumpkin & Sour Cream

Prawn Cutlets \$70.00 per platter

Served with Chips (35 Cutlets)

Chicken Nuggets \$29.50 per platter

Served with Chips (30 Nuggets)

Assorted Mini Muffins (10) \$16.00 per platter

Apple & Cinnamon, Blueberry, Chocolate, Banana & Oat Bran, Lemon & Poppy Seed (must be ordered 24 hours prior to your event)



GOURMET CANAPES

Ideal for appetizers upon arrival

Spinach and Fetta Frittata with cracked Pepper and Herb Oil
40 pieces \$55.00

Peking Duck Spring Rolls with Hoisin Sauce
40 pieces \$80.00

Slow Roasted Beef on Crostini with Rocket and Chilli Jam
40 pieces \$75.00

Smoked Salmon on Melba Toast with Chive and Lemon Crème Fraiche
40 pieces \$80.00

Satay Chicken Skewers with Peanut Dipping Sauce
OR Garlic Prawn Skewers
30 pieces \$75.00

Steamed Bamboo Basket Dumplings with Soy Dipping Sauce
(Prawn OR Scallop)
30 pieces \$75.00

Roasted Pork Belly with Chilli Plum Dipping Sauce
30 pieces \$60.00

