

Seminar Packages

At the Greensborough RSL you can have your choice of one of three function rooms, depending on your numbers and requirements, for either a half or full day. Tea and Coffee is included in your room hire charge but morning tea, afternoon tea or both will need to be purchased separately. You and your guests are more than welcome to join us for lunch or dinner with a variety of food options available to you. Our Function Manager, will be more than happy to discuss with you further all of the options available to you when considering hiring our function rooms for your next seminar.

Room Hire Charge

A room hire charge is applicable and must be paid in full within 14 days of your initial booking to confirm your room hire.

V.C.Room

Up to 12 people **\$150.00** Half Day **\$300.00** Full Day

Nui Dat Room

Up to 80 people **\$200.00** Half Day **\$300.00** Full Day

Tobruk Room

Up to 90 people **\$250.00** Half Day **\$300.00** Full Day

Anzac Room

Up to 180 people **\$300.00** Half Day **\$500.00** Full Day

If your seminar is cancelled and the room cannot be re-booked you will forfeit your room hire charge.

Room Hire Charge Includes:

Room set-up

Microphone (not applicable for board room)

Iced water

Lectern

Coffee & Tea varieties

Projector

Whiteboard

Lap Top Connection

Food Options:

You have a variety of choices with regards to food. For a half day seminar your requirements may be as simple as morning or afternoon tea. For a full day seminar you may require morning tea, afternoon tea or both. The choice is yours including your menu selection. Light lunch alternatives are also available with any seminar booking. If you would like to join us in our Bardia Bistro for a meal, or would prefer to organise a set menu, that can be arranged also. Our Function Manager will be happy to explain and discuss these options with you further.

Morning or Afternoon Tea Menu @ \$12.50 per person

Your choice of two of the following:

<i>Fruit Tarts</i>	<i>Assorted Danishes</i>	<i>Cakes or Slices</i>
<i>Cheese Platter</i>	<i>Scones with Jam and Cream</i>	<i>Fruit Platter</i>

Light Lunch Menu

<i>Gourmet Sandwiches – 3 points per serve</i>	\$8.50 each
<i>Open Sandwiches – 3 points per serve</i>	\$8.50 each
<i>Ribbon Sandwiches – 3 per serve</i>	\$8.50 each
<i>(Above can be vegetarian)</i>	
<i>Homemade Soup of the Day</i>	\$6.00 per serve
<i>Assorted Vegetable Frittatas (3 pieces)</i>	\$5.00 per serve
<i>Individual Assorted Pies (3 pieces)</i>	\$5.00 per serve

Bagels @ \$7.50 each Traditional baked bagels with your choice of:

Smoked salmon, cream cheese, capers, mixed lettuce and onion Shaved ham, avocado, tomato, carrot and iceberg lettuce
Turkey, cranberry sauce, rocket, cucumber and roasted capsicum

Wraps @ \$7.00 each with your choice of:

Tandoori chicken, avocado, mixed lettuce & tomato Ham, mayonnaise, carrot, cheese, rocket and beetroot
Corned beef, spinach, cream cheese & sun dried tomato Tuna, capsicum, cucumber & alfalfa
Iceberg lettuce, egg, mayonnaise, tomato & carrot

Salad @ \$7.00 per person with your choice of:

Potato, Bacon & Egg

*Potato, egg, bacon, parsley,
onion, salt & pepper with
whole egg mayonnaise*

Glass Noodle Asian

*Vermicelli noodles,
capsicum, carrot, shallots
and coriander in a sesame
oil dressing*

Chicken Basil Penne

*Penne pasta, chicken, celery,
sun dried tomato and
parsley in a basil
mayonnaise*

Nicoise

*Hand cut baby chat potatoes,
beans, cherry tomatoes, eggs, black
olives, red capsicum and onion in a
lemon dressing*

Persian Rice

*A combination of basmati and
wild rice, raisins, almonds, celery,
roasted pine nuts, coconut, carrot,
salt & pepper in a lemon dressing*

Any food choices from the above light lunch menu will need to be supplied to us, together with payment, 7 days prior to your function.