

Greensborough
R.S.L.

Function Packages

BIRTHDAY MILESTONES - ENGAGEMENTS - MEMORIALS - SEMINARS

The Greensborough RSL has been a central figure within the City of Banyule precinct. Steeped in tradition our venue comprises a unique three-function room in one followed by a discrete private boardroom.

Accessible via stairs and lift, our function room and private boardroom offer the versatility for those occasions that require that extra touch of finesse.

-ANZAC ROOM -

The Anzac Room deemed our largest room comfortably accommodates 150 people seated and standalone, up to 200.

We boast a fully stocked Bar comprising of 8 beers on tap and a diverse selection of Spirits and De Bortoli wines.

Hosting an ample stage area with an artist's room, our highly sort after projector with drop down screen, two wall mounted TVs connected via USB stick, stage lectern with microphone - is all inclusive. Dance floor is on request.

-TOBRUK ROOM-

The Tobruk Room our medium-sized room comfortably accommodates 60 people seated and standalone, cocktail style, up to 70 people.

This room is ideal for a seminar/theatre style environment with access to the stage, AV equipment, lectern and fully stocked Bar.

-NUI DAT ROOM-

The Nui Dat Room considered our breakout room, does not have access to the stage.

However, it will accommodate 60 people seated and standalone cocktail style, up to 70 people comfortably. This is our more relaxed room with complete access to our sound system and fully stocked bar.

-PRIVATE BOARDROOM-

The Private Boardroom is spaciouly designed to seat 10 people comfortably and on request can seat a maximum of 12. Inclusive to the room is a functional coffee and tea, a la cart setup, and fully stocked mini bar fridge.

A top of the range 85inch wall mounted TV supported via HDMI or Bluetooth connection gives you access to laptops and smartphones. Free Wi-Fi access available.

Notably, head Chef Dan O'Halloran is continually developing his culinary skills and presents an impressive choice of platter, desserts and sit down options for you to choose from.

We are more than happy to discuss your individual requirements and can assist in tailoring a package that best suits your needs and budget.

Booking Your Function

At Greensborough RSL, we offer a Minimum Spend package designed to meet the needs of your function.

HERE'S HOW IT WORKS

-TENTATIVE BOOKING-

Your preferred date will be held for 5 days. After this time, the date will be released to other function enquiries unless confirmed.

-BOOKING CONFIRMATION-

A \$500 deposit is paid to secure your booking. This amount will be deducted from your minimum spend on the day of your function.

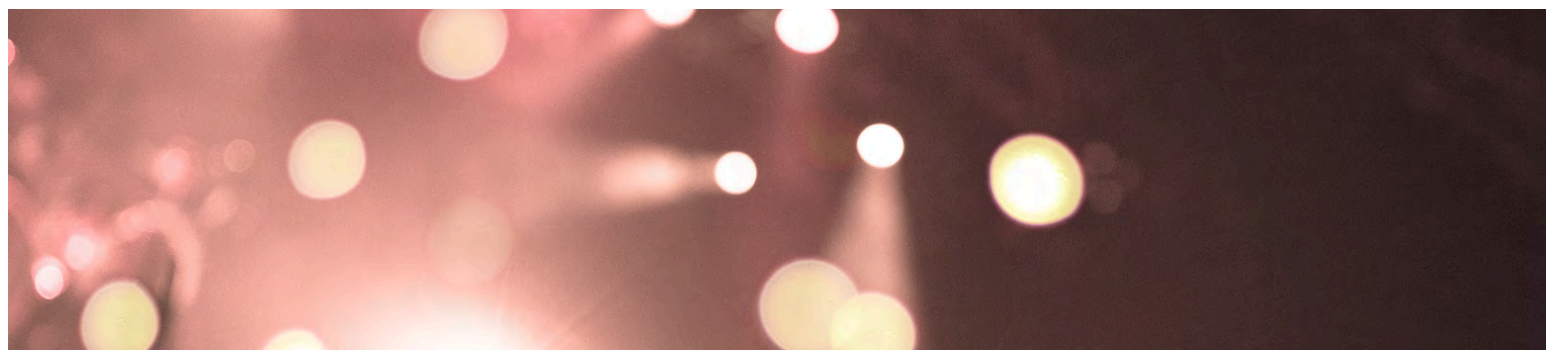
THIS IS WHEN EVERYTHING COMES TOGETHER!

WE'LL CONFIRM

Your menu selections
Any additional inclusions
Confirm guest numbers
All dietary needs for your guests

SIMPLE, STRESS-FREE PLANNING - IT'S AS EASY AS THAT.

Please contact our Function Team on **9435 1884** or by email functions@gbrsl.com.au to arrange a time to meet and discuss your function.



Terms and Conditions

-FUNCTION TERMS-

If security is required, an additional fee will be charged on top of your minimum spend at the Function Managers discretion. **Note:** All 21st Birthday Parties MUST have security.

- Strictly NO food or beverage of any kind except for a celebratory cake, chips or nuts are permitted into the Venue.
- Bar Tab is settled in full at the completion of your function. Drinks are not permitted on the stage or dance floor at any time.

-EXTRA CHARGES-

The following charges apply:

- Napkins other than white – TBA
- Tablecloths (3 or more charge) – \$30
- Dance floor – \$150
- Cakeage – \$40

-CONDITION OF ENTRY-

All attendees over the age of 18 are to sign-in at Reception with Photo ID.

- No Bucks, Hens or 18th Birthday parties permitted.
- Decorations are permitted in the venue- however, you are NOT allowed to pin or sticky tape to walls/ceilings. Balloons are permitted and weighed down.
- No confetti, metallic shapes, numbers, rice are permitted.
- DJs, Bands, Jukeboxes and Photobooths are all permitted.
- Greensborough RSL has a dress code by law that is strictly adhered to.
- Fancy dress functions are at the discretion of the Function Manager.
- No function will exceed a duration of 5 hours.
- The function bar will close ½ hour before function concludes.
- All patrons must vacate area of function upon conclusion.
- Smoking is not permitted indoors at the RSL. Designated outdoor areas will be made available to you.

-CANCELLATION POLICY-

- If cancellation is more than 30 days prior to your function your deposit will be refunded in full.
- If cancellation is more than 10 days but less than 30 days prior to your function your deposit will be transferred to an in-house gift card with a 6-month expiry.
- If cancellation is 10 days or less prior to your function your deposit will be forfeited and retained by Greensborough RSL.

Venue Terms and Conditions

-SIGNED VENUE TERMS & CONDITIONS-

Clients are financially responsible for any damage sustained in the lead-up, during and conclusion of a function. The costs are at the discretion of Greensborough RSL.

Greensborough RSL will accept no liability or responsibility for the loss or damage to guests' property leading up to the function, during or after the function.

Greensborough RSL claims no responsibility to property inside the RSL, during the function or property left behind once the function has concluded.

Management at Greensborough RSL reserves the right to refuse alcohol to any person in accordance with the Liquor Control Reform Act 1998 of Victoria.

Management at Greensborough RSL reserves the right to terminate any function at any time due to inappropriate behavior and/or any violent behavior caused by the function guests.

I (name)hereby have read, understood and acknowledge the above Function Terms, Cancellation Policy, and Venues Terms & Conditions.

Signature: Date:

Terms and Conditions of Hire Acceptance Form

-CLIENT DETAILS-

Address: Postcode:

Mobile:

Email:

I (Print Name)

Understand that by signing this agreement form I am acknowledging that I have read, understood and accepted the Terms and Conditions Hire, as well as the Minimum Spend outlined.

Signed: Date:

(OFFICE USE ONLY)

-FUNCTION DETAILS-

Function Date: Type of Function:

Function Room Allocated: Approximate Guests:

Agreed Minimum Spend:

Payment Method (tick):

Cash Credit Card Direct Deposit

Paid Deposit: Receipt Number:

AGREED TO 10-DAY TERMS PRIOR TO FUNCTION:

- Food selection confirmed and payment made.
- Extra charges confirmed and payment made.
- Final guest numbers confirmed.
- Dietary requirements provided and confirmed.

Platter Menu

EVERY PLATTER HAS 30 PIECES.

AS A GUIDE WE RECOMMEND CATERING 6-7 PIECES PER PERSON.

ANY OF THESE PLATTERS CAN BE ADDED TO A MENU PACKAGE.

HOT PLATTER SELECTION	COST	QTY	TOTAL
Mini Chicken Dim Sims / Vegetable Spring Rolls	\$60		
Party Pies / Sausage Rolls w/ tomato sauce	\$85		
Spinach & Ricotta Pastizzi (V)	\$65		
Falafel Bites w/ tzatziki (V)(GF)	\$65		
Prawn Twisters w/ lime chili dipping sauce	\$75		
Fish Bites w/ tartare sauce & lemon	\$65		
Salt & Pepper Calamari Strips w/ lime aioli (GF)	\$60		
Chicken Kiev Balls	\$65		
Cheeseburger Sliders	\$110		
Pulled Pork Sliders	\$100		
Satay Chicken Skewers w/ dipping sauce (GF)	\$75		
Tandoori Chicken Skewers (GF)	\$75		
Spinach & Feta Quiche (V)	\$75		
Cheesy Chorizo Quiche	\$75		
Pumpkin & Goat Cheese Arancini (V)	\$65		
Chicken & Mushroom Arancini	\$65		
Bolognaise Arancini	\$65		
Mac & Cheese Croquettes (V)	\$60		
Pizza - Hawaiian	\$85		
Pizza - Vegetarian (V)	\$85		
Pizza - Chicken	\$85		
Bowls of Chips w/ tomato sauce (V)	\$13		
Bowls of Wedges w/ sweet chili & sour cream	\$14		

Platter Menu

COLD PLATTER SELECTION HAS 30 PIECES.

AS A GUIDE WE RECOMMEND CATERING 6-7 PIECES PER PERSON.

ANY OF THESE PLATTERS CAN BE ADDED TO A MENU PACKAGE - EXCEPT DESSERT.

COLD PLATTER SELECTION	COST	QTY	TOTAL
Mixed Sandwich Platter	\$75		
Antipasto Platter	\$85		
Vegetable Rice Paper Rolls w/ dipping sauce (V)(GF)	\$85		
Smoked Salmon Blinis w/ crème fraiche	\$80		
Bruschetta (V)	\$75		
Mixed Wraps (bbq pulled pork & slaw / chili chicken & slaw)	\$85		
Cheese & Chive Scones (V)	\$75		

DESSERT SELECTION	COST	QTY	TOTAL
Mixed Seasonal Fruit Platter (V) (GF)	\$75		
Petite Fours (20)	\$65		
Large Cheeseboard	\$130		
Mixed Slices (20)	\$65		
Scones w/ jam and cream	\$65		

Classic Seated Dining Menu

Our sit-down meal options provide a relaxed and seamless dining experience, allowing guests to enjoy a beautifully presented meal while remaining comfortably seated.

-CLASSIC OPTIONS- CHOOSE 2 OPTIONS FROM EACH COURSE

2 Course consisting of Entrée & Main \$54.50

2 Course consisting of Main & Dessert \$56.50

3 Course consisting of Entrée, Main & Dessert \$66.00

-ENTREE-

Spiced pumpkin and ginger soup served with crunchy sourdough croutons (V,VG)

Gnocchi Carbonara

Coconut Cream Chicken Satay Skewers on a bed of rice (GF)

Salt & Pepper Calamari on a rocket salad (GF)

-MAIN-

Marinated oven baked Chicken Breast served with sweet potato wedges & seasonal greens, finished with a rich brown thyme infused sauce (GF)

Whole oven roasted rump sliced & served with roasted potato & vegetables then finished with a rosemary port wine jus (GF)

Beer battered Flat Head Fillets served with twice fried potato planks, fresh garden salad & lemon dill aioli

Pork Medallion on a bed of mashed potato served with seasonal greens & topped with a rich mushroom sauce (GF)

-DESSERT-

Strawberry Cheesecake

Sticky Date

Marz Cake

Flourless Orange & Almond Cake (GF)

**** VEGETARIAN /VEGAN MAIN MEALS ARE AVAILABLE PLEASE SPEAK TO THE FUNCTION MANAGER ****

****CHILDREN'S MENU ON REQUEST****

Premium Seated Dining Menu

Our sit-down meal options provide a relaxed and seamless dining experience, allowing guests to enjoy a beautifully presented meal while remaining comfortably seated.

-PREMIUM OPTIONS- CHOOSE 2 OPTIONS FROM EACH COURSE

2 Course consisting of Entrée & Main \$72.00

2 Course consisting of Main & Dessert \$74.50

3 Course consisting of Entrée, Main & Dessert \$84.50

-ENTREE-

Garlic Prawns on a bed of basmati rice (GF)

Oyster 3 Ways – 1 x natural, 1 x chili lime & 1 x kilpatrick (GF)

Chicken, mushroom & bacon risotto sprinkled with grana Padano cheese (GF)

Pork Belly bites tossed in a BBQ honey bourbon sauce on a zesty apple slaw (GF)

-MAIN-

250g Striploin Steak char grilled to medium served with kipfler potatoes, pan tossed broccolini in butter finished with a smooth rosemary jus (GF)

Oven baked marinated Salmon fillet served with sweet potato mash, seasonal greens & a lemon caper sauce (GF)

Sumac spiced Lamb fillet grilled medium and served with a warm potato salad topped with a balsamic glaze & finished with crispy sweet potato crisps

250g stuffed Chicken Breast filled with spinach, sundried tomato & camembert cheese and served with ratatouille & wilted spinach

-DESSERT-

Chocolate Raspberry Cake (VG)

White Chocolate Mango Mousse

Black Forest Dome

Flourless Orange & Almond Cake (GF)

**** VEGETARIAN / VEGAN MAIN MEALS ARE AVAILABLE PLEASE SPEAK TO THE FUNCTION MANAGER ****

**** CHILDREN'S MENU ON REQUEST ****

Children's Menu

Main and Dessert - \$15.50

-MAIN-

Chicken Nuggets served with chips and tomato sauce

Mini Cheeseburger served with chips

Pasta Bolognese topped with tasty cheese

Battered fish bites served with chips

-DESSERT-

Bowl of ice cream with choice of topping

Frog in a pond