

FUNCTION PACKAGES



Reduced Menu 40-80ppl

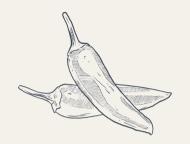
Aliernaie drop 80-100+ppl

Celebration of Life / Small Functions



Roast of the day	\$28
Enjoy our daily special roast, paired with a side of your choice	
Lamb Cutlets	\$32
Indulge in our perfectly seasoned lamb cutlets, served with a side of your choice	
Beer Battered Flathead Tails	\$28
A delightful serving of beer-battered tails, accompanied by a side of your choice	
Chicken Schnitzel	\$26
Our panko crumbed chicken schnitzel is a must-try, served with a side of your preference	
Chicken Parmagiana	\$28
A classic dish of chicken topped with marinara sauce and cheese, served with a side of you choice	ır
Pumpkin Risotto (v)	\$32
A creamy comforting dish with the sweetness of pumpkin	
Beef Lasagne	\$32
Layers of pasta, beef, and cheese, this hearty dish is served with a side of your choice	
Slow Cooked Eggplant Ragu Linguine (vo)	\$29
Savour our tender slow-cooked eggplant in homemade ragu over al dente linguine	
Satay Chicken (gf)	\$24
Savour our satay chicken served with aromatic basmati rice and rich satay sauce	
Dessert	\$12
Available from our daily dessert board	

Alternate Drop



Seleci 2 iiems from the main and dessert menu or the entrée and main menu.

Standard \$33.00 p/h
Classic \$36.00 p/h
Or/ Select 3 items from the menu (add \$5.00 p/h)

Mains served with your choice of Seasonal Vegetables or Chips & Salad



Alternate Drop Standard

Eniree

Arancini Balls

Made in house

Satay Chicken

Satay chicken served with aromatic basmati rice and satay sauce

Soup of the day

Chefs daily soup served with a dinner roll

Mains

Beer Battered Flathead Tails

A crispy golden delight served with tartare sauce and lemon

Roast Pork

Traditionally cooked and served with gravy

Roast Lamb

A succulent choice, served with gravy

Roast Beef

Traditional comfort food, served with gravy

Chicken Schnitzel

Crispy on the outside, juicy on the inside, served with gravy

Brandy Mushroom Chicken

A tender serving, enhanced with a brandy mushroom sauce for a hint of warmth

Pumpkin Risotto (v)

A creamy comforting dish with the sweetness of pumpkin

Eggplant Ragu Linguine (v)

A hearty pasta dish with a rich tomato and eggplant sauce

Desseri

Тігатіѕи

A classic Italian dessert offering a balance of coffee and mascarpone flavours

Pavlova

A light, airy dessert with a crispy shell and soft, sweet interior

Panna Cotta with Raspberry Coulis

A smooth, creamy dessert contrasted by tangy raspberry coulis

Chocolate Brownie

A rich, fudgy treat for the chocolate enthusiasts

Fruit Salad

A refreshing medley of seasonal fruits



Aliernaie Drop Classic

Eniree

Arancini Balls

Made in house

Satay Chicken

Satay chicken served with aromatic basmati rice and satay sauce

Soup of the day

Chefs daily soup served with a dinner roll

Mains

Lamb Cutlets

Tender cutlets breaded in panko crumbs served with a flavourful gravy

House-made Beef Lasagne

Layers of pasta, beef and cheese for a hearty meal

Chicken Parma

A classic dish topped with a tangy sauce

Lemon Pepper Barramundi

A fresh seafood option served with tartare sauce and lemon

Chicken and Avocado Chicken

A creamy and satisfying combination, served with a bacon sauce

Pumpkin Risotto (v)

A creamy comforting dish with the sweetness of pumpkin

Eggplant Ragu Linguine (v)

A hearty pasta dish with a rich tomato and eggplant sauce

Desseri

Тігатіѕи

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Standard \$15 p/h

Four point sandwiches

Classic \$22 p/h

Mixture of scones jam δ cream and assorted slices or cakes

Four point sandwiches

Selection of hot finger food favourites (sausage rolls, party pies and spring rolls)

Premium \$26 p/h

Mixture of scones jam δ cream and assorted slices or cakes

Four point sandwiches

Selection of premium hot finger food favourites

Fruit platters

Sandwich Fillings selected from;

ham & cheese pesto chicken salami tomato lettuce carrot celery & cheese mix (v) ham, cheese, tomato chicken ceasar
curried egg & lettuce (v)
cheese gherkin (v)
ham, pickle, sliverside cutney & lettuce
turkey, mayo, cheese, lettuce



Main

Trio of – Pork, Ham, Turkey and Roast Vegetables

Dessert

Plum pudding and Pavlova (alternate drop)

Inclusions and Pricing

This Christmas package includes decorations for the tables.

Pricing;

- \$30 for seniors
- \$35 for regular

*if there are any dietary restrictions present, please let us know upon booking your function.

Terms and Conditions.

Booking & Deposits

A 20% deposit is required within 14 days to confirm your booking. If not confirmed, the date will be available for other bookings. By paying you agree to the terms and conditions.

Final Numbers

Final numbers and menu selection must be confirmed at least 5 days prior to your function. This is the minimum number of guests for which you will be charged. Any additional numbers will be charged accordingly on the night.

Payment

Payment for the function must be settled on or before the event date. The Leongatha RSL Sub-Branch accepts payment by cash, Visa, Mastercard and Amex. With prior arrangement, we can accept payment by direct debit or company cheques; however, no personal cheques will be accepted. Full function payments are non-refundable and are not transferable for any other product or services.

Cake

You are welcome to bring a cake and store it on the day in our fridge. We include cutting and presentation on platter boards as a service we offer. No cake charge applies, however a \$2.50 per person cakeage fee applies if anything extra is required regarding the management of cakes. No other food or beverages are to be brought into the club without prior approval.

Responsibility

Upon booking confirmation and deposit payment, you accept financial responsibility for any damage or breakage incurred as a result of yourself and your guests. This includes damage to the club itself or equipment hired on your behalf. Leongatha RSL SUb-Branch will not accept responsibility for loss or damage to personal property left within club without prior approval.

Public Holidays

Any function on a public holiday will incur a 10% surcharge on both food δ beverage.

General

Any major functions (deemed as such by The Leongatha RSL Sub Branch Management) will have additional conditions applied to cover excessive costs δ labour by the venue, please see our events staff for additional information.

No Tolerance Policy

The Leongatha RSL Sub-Branch does not condone use of drugs, illicit activities and conducts a 'NO TOLERANCE" policy. People caught in the possession of drugs will be removed from the premises immediately δ directed to the appropriate authorities. The club reserves the right to cancel the event on the spot and without liability and you will be subject to full payment of your event.

Terms and Conditions.

Bump in / out

All function spaces will be made available 1 hour before your booking time and 30mins after your finish time. If you require deliveries or pickups outside of these times, please advise prior to your event. If the function space is available the night before your event, you are welcome to set up in advance

Entertainment / Photography

With access to Spotify, we can accomodate music of your choice throughout the course of your function at no cost. Alternatively, you may wish to hire a DJ or musician which we are able to assist you with at an additional cost. Approval must be given by The Leongatha RSL SUb-Branch for all entertainment. The venue reserves the right to refuse any entertainment that we deem to be inappropriate. Photo booth are also allowed in the venue.

Cancellations

Any cancellations made within 7 days of a function booking will not be entitled to a refund of the deposit paid. ACCEPTANCE – We ask that you sign the original copy of the contract to acknowledge acceptance of the terms $\bar{\Delta}$ conditions

Minors

The law defines a minor as anyone under the age of 18. We are family friendly environment, suitable for all ages, but we do ask that those under the age of 18 refrain from entering the gaming room. If any person under 18 attending your function is attempting to consume alcohol, the function will be terminated immediately. Staff will refuse to serve alcohol to any guests unable to show suitable proof of age identification e.g – Proof of age card, Driver's License or Passport. Management and staff practise Responsible Service of Alcohol and thus reserve the right to refuse service to anyone showing ant-social behaviour of intoxication.

Audio -Visual

We have mobile TV stations for presentations in some areas. It is recommended that the format of visual presentations is tested in advance, in order to do so please make an appointment with the Events Coordinator. We also have available microphones, lectern, whiteboard, projector and speakers if required.

Designated Areas

Functions are only to use the area that has been booked. The person in charge of booking the function is responsible for containing guests in their designated area.