



*Wedding*

*Packages*

*2011*

Geebung-Zillmere RSL Club  
Cnr Newman Rd & Collings St Geebung  
3265 3711 [www.gzrsl.com](http://www.gzrsl.com) [info@gzrsl.com](mailto:info@gzrsl.com)





# Venue Hire

On behalf of our team at the Geebung-Zillmere RSL & Services Memorial Club Inc. We would like to congratulate you both on your engagement and thank you for considering us as your preferred wedding venue for your special occasion.

We have the people, service and eye for detail to ensure you have one of the most memorable days of your life.

Whether it's an intimate setting for 40 or a grand family affair, simply come and discuss your needs with us and let us take the stress out of planning your wedding reception. Our aim is to tailor a function to your needs and budget with a range of menus, decorating packages and facilities to meet your individual requirements.

With dedicated staff looking after your every need, preparation for your wedding will be effortless and on your day you can be assured your guests will leave with lasting memories.

With two function rooms, we have the ability to cater for the most individual of needs.

If you have any questions we encourage you to contact us and we will endeavour to assist. I look forward to discussing your needs with you soon,

Sue Hannant  
Functions Coordinator  
3265 3711  
Functions@gzrsl.com



# Optional Extras

## Inclusions

Colour Coordinated linen

## Additional Decorations

Candle Centrepiece - \$8.00

Set of three candle holders, tea lights and decorative sand

Chair Covers - \$5.00 per chair

Luxurious chair cover with colour coordinated sash

Bridal Table Lights - \$55

Illuminating fairy lights set under the Bridal Table skirting

Wishing Well - \$20.00

A quaint wooden well for your guests to place gifts in

Assistance with further decorations, centre pieces and entertainment is available if required.

## Table Decorations

Napkins and standard helium balloons (table of 20 or less) - \$30.00

Single helium balloon - \$2.50

Single metallic helium balloon - \$2.50

(Includes balloon, helium, coloured string and hire of weight)

## Equipment Hire

Data Projector with Screen - Half day hire - \$70.00

- Full day hire - \$99.00

Overhead Projector and screen - \$25.00

Whiteboard - \$25.00

Television & DVD player or Video Player - \$25.00

CD Player - \$25.00



# *Plated Breakfast*

Plated Breakfast

\$22.50

Choose two of the following-

Eggs Benedict - poached eggs on toasted English muffins with ham or smoked salmon served with hash browns and cheesy tomato

French Toast - one inch thick bread coated in a sweet egg batter, pan fried with brown sugar topped with caramelised bananas and freshly whipped cream

Omelette - three egg omelette mixed with ham and cheese served with hash browns and cheesy tomato

Pancakes - fluffy and thick pancakes (3) served with fresh strawberries, maple syrup and whipped cream

Plated meals include the following:

Croissants, mini muffins, Danish pastries, toast with butter, jam and honey

Tea and coffee with full cream, light and soy milks

Chilled orange and apple juice





# Buffet Breakfast

minimum 20 people

Buffet Breakfast \$24.50

Scrambled eggs, bacon, sausages and baked beans

Hash browns and tomatoes

Pancakes with maple syrup

Croissants and Danish pastries

Sliced seasonal fruit plates or fruit salad

Toast and raisin bread with butter, jam and honey

Assorted cereals and warm porridge





# Buffet Options

minimum 30 people

**Buffet One** \$42.95 per guest

Chefs selection of hot savouries on arrival (2 platters per 50 guests)

Main course buffet

*Hot Dishes:*

Select 2 of the following roasts - Succulent mustard crusted roast beef,  
roast pork with crispy crackling, honey glazed ham

Seasonal vegetable medley

Chefs potato dish of the day

Selection of savoury dinner rolls and ciabatta loaves

*Cold Dishes:*

Cold meat platter consisting of korma spiced chicken, deli meats  
(ham and salami)

Chefs selection of five salads

Served with appropriate condiments and dressing

*Desserts:*

Continental gateaux's, tarts, cheesecakes and pastries

Tea, coffee and after dinner chocolate



# Buffet Options

minimum 30 people

**Buffet two** \$45.95 per guest

Chefs selection of hot savouries on arrival (2 platters per 50 guests)

Main course buffet

*Hot Dishes:*

Select 2 of the following roasts - Garlic and rosemary roasted lamb, hot crackling pork, mustard crusted sirloin

Select 2 of the following hot fork dishes - Beef burgandy, satay chicken, pork with mustard, bacon and shallot cream sauce

*Cold & Hot Dishes:*

Cold meat platter consisting of korma spiced chicken, deli meats (ham and salami)

Basket of crusty bread rolls

Potato au gratin, steamed jasmine rice and medley of seasonal vegetables

Fresh salads including pesto penne, crispy caesar, tossed green salad, chat potato and coleslaw

Sumptuous array of condiments

*Chef's Patisserie's Dessert Buffet:*

Gateaux Selection

Cheesecake and pastries

Pavlova

Fresh tropical fruit platter

Tea, coffee and after dinner chocolate



# Buffet Options

minimum 30 people

**Buffet three** \$49.95 per guest

Chefs selection of hot savouries on arrival (2 platters per 50 guests)

Main course buffet

*Hot Dishes:*

Select 2 of the following roasts - Garlic and rosemary roasted lamb, hot crackling pork, mustard crusted sirloin

Select 2 of the following hot fork dishes - Sweet n sour pork, chicken a'la king, beef stronganoff, lamb goulash

Select 2 of the following seafood dishes - Tempura battered reef fish with champagne sauce, sweet chilli mussels, seafood chowder

*Cold & Hot Dishes:*

Cold meat platter consisting of korma spiced chicken, deli meats (ham and salami)

Basket of crusty bread rolls

Potato au gratin, steamed jasmine rice and medley of seasonal vegetables

Fresh salads including pesto penne, crispy caesar, tossed green salad, chat potato and coleslaw

Sumptuous array of condiments

*Chef's Patisserie's Dessert Buffet:*

Gateaux Selection

Cheesecake and pastries

Pavlova

Fresh tropical fruit platter

Tea, coffee and after dinner chocolate

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# Plated Meals

Main and Dessert \$38.95

Entree and Main \$42.95

Entree, Main and Dessert \$46.95

**Menu one** - Select 2 meal options from each course

## *Entree*

Pumpkin soup served with garlic and herb croutons & cream swirl

Chicken, corn and cabbage soup served with cumin pastry twist

Satay coated beef skewers served with coriander infused rice and asian slaw

Veal tortellini in a bacon, mushroom cream sauce with slither of veal atop

## *Mains*

Chicken wellington - chicken breast stuffed with mushroom puree, wrapped in a pastry ribbon

Tender pork lion stuffed with sage and apricots, red currant jus

Barramundi fillet - oven baked infused with a lemon and lime butter

Eye fillet mignon (eye fillet wrapped in bacon) with thyme jus

All mains served with seasonal vegetables and Duchesse potato

## *Desserts*

Trio of profiteroles with vanilla anglaise

Chocolate steamed pudding with chocolate ganache and white choc shatter

Traditional pavlova with fresh cut fruits and passion fruit coulis

Baked cheesecake with mixed berry compote

All desserts served with chantilly cream

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# Plated Meals

Main & Dessert \$43.95

Entree & Main \$47.95

Entree, Main & Dessert \$49.95

**Menu two** - Select 2 meal options from each course

## *Entree*

Cumin spiced marinated beef skewers with orange zest jasmine rice, blistered cherry tomatoes, curly endive lettuce, red capsicum coulis

Garlic cream prawns served with dill scented rice

Basil pesto marinated chicken served atop a paprika spiced puff pastry pillow with citrus salad

Asian marinated beef strips tossed through a rice noodle salad with nam jim dressing

## *Mains*

Tender eye fillet on oven baked potato and herb rosti with wilted spinach, paprika roasted pumpkin, buttered zucchini ribbons and thyme jus

Grilled chicken breast on sweet potato and sage puree, oven roasted capsicum strips, steamed brocolini, glazed baby beetroot, drizzled with bearnaise

Lemon peppered salmon fillet atop a cumin potato puree, dill marinated chargrilled eggplant, buttered beans and chunky mediteranean sauce

Tender lamb backstrap stuffed with fetta and rosemary, potato puree, oven roasted fennel, parsnip and carrot batons, rosemary jus





# Plated Meals

*Menu two cont.*

## Desserts

Strawberry Romanoff - chocolate heart filled with chantilly cream, enriched with kirsch macerated strawberries, marcapone dollop and white chocolate shatter

Tiramisu - traditional Italian recipe for the lovers of coffee served with chocolate ganache and chantilly cream

Lemon meringue pie - a light lemon curd in a sweet pastry shell, topped with soft meringue, lime zest coulis & chantilly cream

Trio of mousse - triple layer of white chocolate, milk chocolate and dark chocolate mousse with raspberry compote, almond tuille biscuit





# Beverages

## Beer

Heavy Pot  
Heavy Jug  
Gold Pot  
Gold Jug  
Light Pot  
Light Jug

## Basic Spirits

Nip - rum  
With Add-on

## Non-Alcoholic Drinks

Soft drink  
Lemon, Lime & Bitters  
Orange Juice Glass  
Orange Juice Jug  
Fruit Punch Bowl

## Sparkling Wine

Jacob's Creek Chardonnay Pinot  
Jacob's Creek Sparkling Moscato  
Yellow Sparkling  
Lone Fig Brute  
Riccadonna Asti

## Red Wine

Lone Fig Shiraz  
Yellowtail Merlot  
Jacob's Creek Merlot  
Wild Oats Cabernet Merlot  
Long Flat Red Moscato  
Wyndham Est Bin 555 Shiraz  
Taylors Cabernet Sauvignon  
Wirra Wirra Church Block

## White Wine

Lone Fig Chardonnay  
Yellowtail Chardonnay  
Jacob's Creek Chardonnay  
Cockfighters Ghost Unwooded Chardonnay  
Trout Valley Sauvignon Blanc  
Tylers Stream Sauvignon Blanc  
Four Sisters Sauvignon Blanc Semillon  
Wild Oats Sauvignon Blanc Semillon  
Peter Lehman Semillon  
Brown Brothers Crouchen Riesling

Special Requests can be purchased for you by the carton

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# Hire Policy

All function reservations are made in accordance with the following terms and conditions.

## Room Hire Fees

Room	Newman's Lge Room	Newman's Sml Room	The Blue Room	The Board Room
Capacity (Seated)	180 Minimum 90	100 Minimum 60	35	15
Weekdays	\$200.00	\$155.00	\$65.00	\$68.00
Friday, Saturday and Sunday	\$275.00	\$205.00	\$65.00	\$68.00 Full Day \$43.00

## Deposit

Tentative bookings will be held for a period of two weeks only. Written notice with a deposit of \$300 is required to confirm your booking. If the deposit is not received within 14 days of confirmation, the booking will be cancelled.

## Payment

Full payment is required four working days prior to your function unless otherwise arranged with the Manager.

## Pricing

Prices are subject to change, however we will honour prices quoted if your wedding reception has been pre booked.

## Final Numbers

Seven days notice is required to allow our Chef time to cater for your function requirements. Once final guest numbers have been confirmed you will be charged according to that number. Should you require special meals please notify the Function Coordinator prior to the function. The kitchen require 48 hours notice for all dietary requests.



# Hire Policy

## **Cancellations**

- Notice of three months prior to function - full refund of deposit
- Notice of two months prior to function - 75% refund of deposit
- In all other cases, no refund will be given

## **Children's Meals**

- Kids menu is available for children under 12 years
- 12 years and over - full price of chosen menu

## **Catering**

Licensing restrictions and Club Policy prohibit food or beverages being brought on to club premises with the exception of celebration cakes. Basic celebration cakes can be cut at no extra charge. However, if you would like our Pastry Chef to cut and serve your cake as a dessert with whipped cream, berry couli and strawberry, a charge of \$2.75 per person will apply.

## **Prices**

All prices in this booklet include GST and are subject to change without notice. A 20% surcharge applies to all public holiday functions.

## **Function Hours**

- Sunday to Thursday - 9am until 10.30pm
- Friday & Saturday - 9am until midnight

All functions are to finish half an hour prior to closing time.

## **Bond**

A bond may be required at the discretion of the Manager. Any damage sustained other than a few broken glasses will be assessed and deducted from the bond money or charged to the party at a later date.

## **Cleaning Fee**

A \$100 cleaning fee may be charged at the discretion of the Manager. Confetti is not permitted in any area of the Club.

## **Guests**

Under Licensing Regulations, guests attending a function held by a private party are not required to sign the visitor's register and must remain within the function area at all times. Guests are subject to further scrutiny if entering other areas of the Club and must sign-in if intending to do so. As Host of a private function, you are responsible for your guests.



# Hire Policy

## Minors on Licensed Premises

Persons under the age of 18 years must remain in the company of their parent or legal guardian at all times whilst on Club premises. While children are welcome at your function, it is an offence for minors to approach or obtain service from a bar.

## Conduct

Please be aware that the Club enforces the Responsible Service of Alcohol. The Club reserves the right to expel or reject any function guest who displays unreasonable or inappropriate behaviour.

## Personal Property

The Club prides itself on care of their guests and guest's belongings, however, it cannot accept responsibility for damage or loss of items left in function rooms before, during, or after the event.

## Declaration

I have read and understand the Function Room Hire Policy

\_\_\_\_\_  
Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date





# Check List

## *12-18 months prior*

- Choose a wedding date and time
- Determine a budget
- Compile a guest list
- Choose bridesmaids and groomsmen
- Choose a theme/style of wedding
- Choose and book a ceremony site
- Choose and book a reception venue
- Choose a Celebrant
- Book a photographer
- Book a videographer
- Attend Band/DJ performance viewings
- Book a band or DJ for the reception
- Book a musician for the ceremony
- Choose and book a florist
- Shop for gown and bridal accessories

## *6-11 months prior*

- Select a bridal registry
- Choose and book a caterer (if required)
- Discuss and book honeymoon
- Shop for bridesmaid's dresses and accessories
- Choose wedding rings
- Arrange transportation
- Select and order wedding invitations and stationary

## *4 months prior*

- Shop for and purchase grooms attire
- Organize hire of grooms suit
- Select and book hair stylist
- Select and book make up artist

## *2 months prior*

- Send out invitations
- Choose a cake and order
- Purchase bridesmaids and groomsmen's gifts
- Choose ceremony and reception music
- Choose master of ceremonies
- Organize bonbonniere



# Check List

## *4 weeks prior*

Arrange seating plans  
finalize dress and other bridal attire  
Purchase lingerie  
Write thank you notes for gifts received  
Choose dates for bridal shower and hens night  
Organize trial for hair and make up  
Finalize wedding rehearsal arrangements  
Name change documentation  
Marriage certificate paperwork  
Confirm all bookings

## *1-2 weeks prior*

Pick up bridal gown and bridesmaid dresses  
Try on gown and accessories  
Prepare speeches  
Give bridal party their gifts  
Attend rehearsal  
Pack for honeymoon

## *Day before*

Pick up groomsmens suits  
Pack overnight bag for wedding night  
Go to bed early

## *Wedding Day*

Sleep in if possible  
Have good breakfast and lunch  
relax with your bridesmaids and family  
Enjoy what will be a memorable day