

PARRAMATTA RSL  
YOUR BUSINESS  
*Club*





Events at Parramatta RSL is one of Parramatta's premier function venues.

Featuring seven versatile function rooms, the latest technology and equipment and first-class modern catering, the Club has the facilities to cater for any corporate event, product launch or social function.

Events at Parramatta RSL offers a unique level of versatility as a function venue, with a diverse network of facilities and services. Our professional and creative Event Sales and Operational team will work closely with you to cater for your specific needs, from exotic menu requirements to the dynamic theming of your event.

#### **Parking Facilities**

We offer our Event clients complimentary parking in our multi-storey car park, located just across the road from our venue whilst the club's facilities are being utilised.

#### **Special Features**

Central to Parramatta CBD, Parramatta RSL Club is located a short stroll from Parramatta Train Station. We are close by to accommodation as well as a modern regional shopping centre.

#### **Restaurants**

Treetops Cafe

Silver Spoon Restaurant

#### **Business Facilities**

Facsimile, Photocopying,

Wireless Internet Access in most rooms

#### **General Services**

All major credit cards accepted

Security can be arranged

Please note that due to our venue being a licensed premises, all event attendees must be over the age of 18 unless accompanied to and from the room by a Parent or Legal Guardian

We thank you for your interest and look forward to working with you to create both a successful and memorable event.

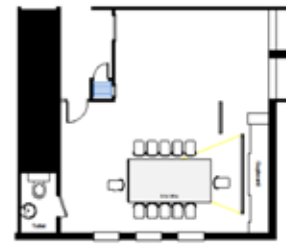
# VENUE FLOOR PLANS



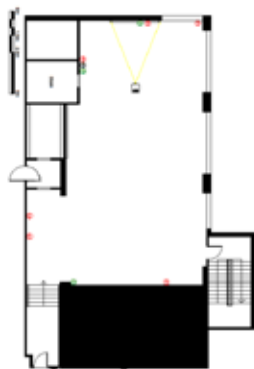
AUDITORIUM



LINDEN



EXECUTIVE CONFERENCE



HUNTER



LACHLAN



MACQUARIE

# SEATING CAPACITY

	Classroom	Theatre	U-shape	Boardroom	Cabaret	Cocktail	Dinner	Dinner Dance
Auditorium	100	400	35	40	130	500	380	236
Macquarie	52	100	30	40	64	120	100	90
Linden	48	100	30	30	48	100	80	70
Hunter	40	60	30	30	40	N/A	N/A	N/A
Darcy	N/A	30	N/A	20	N/A	N/A	N/A	N/A
Bligh	20	30	16	N/A	N/A	N/A	N/A	N/A
Executive Conf. Room	N/A	N/A	N/A	12	N/A	N/A	N/A	N/A

# ROOM HIRE

	FULL DAY	HALF DAY (up to 5 hours)	FRIDAY night
			SAT & SUNDAY Day or Night
Darcy Room (located opposite the club)	\$115.00	\$90.00	\$115.00
Bligh Room (located opposite the club)	\$140.00	\$110.00	\$140.00
Executive Conference Room	\$230.00	\$180.00	\$230.00
Hunter Room	\$290.00	\$230.00	\$290.00
Linden Room	\$400.00	\$320.00	\$400.00
Macquarie Room	\$400.00	\$320.00	\$400.00
Auditorium	\$860.00	\$685.00	\$860.00

\* For an event in the Auditorium where a Sound & Lighting Technician is required – this is supplied at an hourly rate of \$75.00 (inclusive of GST) for a minimum of four hours.

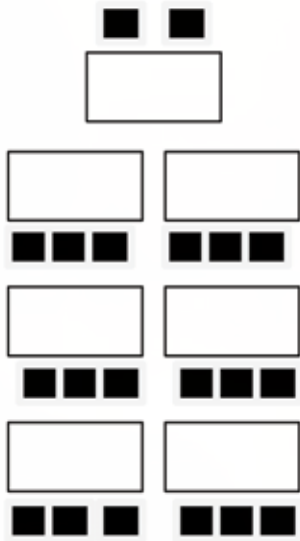
\*\* Full Day Room Hire is for an 8 hour period, concluding at 5.00pm.

\*\*\* For an event crossing over from the day to the evening (prior to 5.00pm and after 5.00pm) an additional half day or full day rate will be applicable.

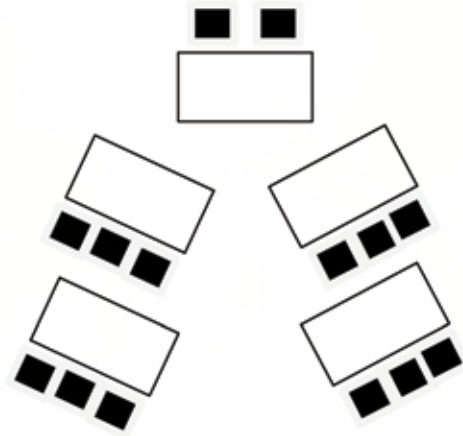
\*\*\*\* Friday, Saturday and Sunday evening bookings are for a 5 hour hire period.

# ROOM LAYOUT

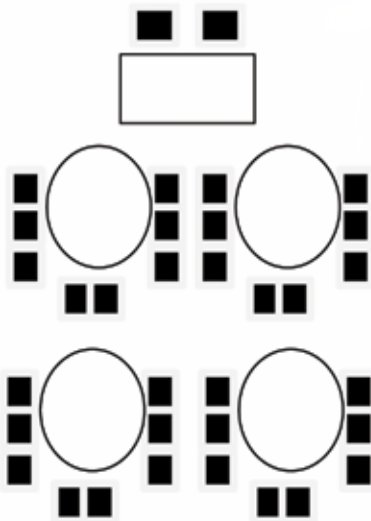
**CLASSROOM STANDARD**



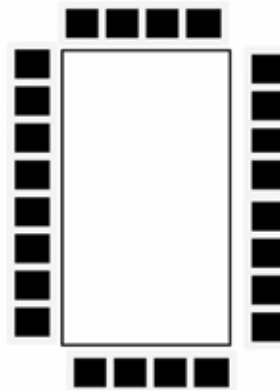
**CLASSROOM- HERRINGBONE**



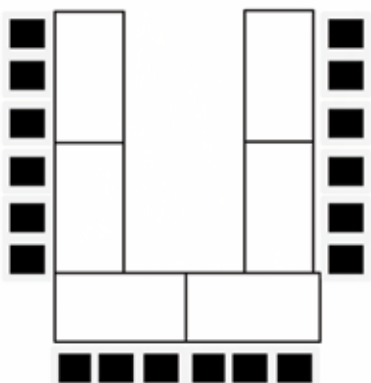
**CABARET**



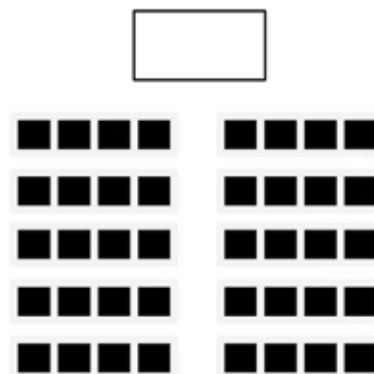
**BOARDROOM**



**U-SHAPE**



**THEATRE**



# AUDIO VISUAL EQUIPMENT

Events at Parramatta RSL offer a broad range of Audio Visual equipment to suit your event, however, if it is not listed below, please ask our Event Team & we will be able to hire it for you.

Flipchart	Complimentary (1) \$40 per additional Flipchart
Whiteboard	Complimentary
Screen	Complimentary (Auditorium, Macquarie, Hunter & Linden)
Lectern	Complimentary
Notepads and Pens	\$1.00 per person
Lapel Microphone	\$65.00
Hand Held Microphone	\$65.00
Presenter Mouse	\$20.00
Data Projector	\$100.00 (Auditorium, Macquarie & Hunter)
Plasma TV	\$40.00 (Linden, Bligh, Darcy)
Lap Top Computer	\$100.00
Disc Jockey (5 hours)	\$385.00
Karaoke/Jukebox (5 hours)	\$330.00
Karaoke/DJ (5 Hours)	\$600.00

\* For an event in the Auditorium where a Sound & Lighting Technician is required – this is provided at an hourly rate of \$75.00 (inclusive of GST) for a minimum of four hours.

# DAY CONFERENCE PACKAGE

\$60.00 PER PERSON - MINIMUM FIFTEEN DELEGATES

## **ON ARRIVAL**

Chilled Orange Juice, Tea and Coffee

## **MORNING TEA**

Chilled Orange Juice, Tea and Coffee with an assortment of Muffins

## **LUNCH**

Your choice of one (1) from the following Lunch Selections:

### **Option One**

Assorted Deluxe Open Faced Sandwiches with gourmet toppings  
Seasonal Fresh Fruit  
Tea, Coffee and Orange Juice

### **Option Two**

Crusty Baguettes filled with a variety of ingredients  
Potato Wedges with Sweet Chilli Sauce and Sour Cream  
Seasonal Fresh Fruit  
Tea, Coffee and Orange Juice

### **Option Three**

Choice of one of the following (served with Rice):

1. Chicken á la King **OR**
2. Beef Burgundy **OR**
3. Lamb Curry

Bread Rolls, Seasonal Fresh Fruit  
Tea, Coffee and Orange Juice

## **AFTERNOON TEA**

Chilled Orange Juice, Tea and Coffee with home-style Cookies

## **STANDARD EQUIPMENT INCLUDES**

Room Hire, Whiteboard, Whiteboard Pens, Eraser, Flipchart,  
Data Projector, Screen, Lectern with Microphone.

Does not include Auditorium Room Hire.

# BREAKFAST SELECTIONS

## CONTINENTAL \$18.00 per person

Chilled Orange Juice  
Seasonal Fruit Platter  
Danish Pastries  
Croissants  
Butter, Assorted Conserves and Honey  
Tea and coffee

## AUSTRALIAN \$24.00 per person

Chilled Orange Juice  
Toast with Butter, Assorted Conserves and Honey  
Seasonal Fruit Platter  
Scrambled Eggs with Bacon, Sausage and Grilled Tomato  
Hash Browns  
Tea and Coffee

## COMPLETE \$28.00 per person

Chilled Orange Juice  
Seasonal Fruit Platter  
Scrambled Eggs, Bacon, Chipolata Sausages, Grilled Tomatoes  
Sautéed Mushrooms  
Hash Browns  
Croissants  
Toast with Butter, Assorted Conserves and Honey  
Tea and Coffee



# COFFEE BREAKS

## **Coffee Break**

Freshly brewed Coffee and  
a selection of Twining Teas \$3.80 per person

Orange Juice \$3.50 per person

Continuous Tea and Coffee \$7.70 per person

## **To Complement Your Coffee Break:**

Home-style Cookies \$3.00 per person

Danish Pastries \$4.50 per person

Assorted Muffins \$4.50 per person

Mini Banana Bread \$5.50 per person

Scones, Jam and Cream \$6.00 per person

# LUNCHEON SELECTIONS

## ON THE GO \$19.50 per person

Continuous Tea & Coffee with Biscuits for Morning & Afternoon Tea. Assortment of freshly cut Sandwiches and Orange Juice for lunch.

## LIGHT & HEALTHY \$20.00 per person

Assorted Deluxe Open Faced Sandwiches with Gourmet toppings, Seasonal Fresh Fruit, Orange Juice, Tea and Coffee

## TUMMY FILLER \$21.00 per person

Crusty Baguettes, Potato Wedges with Sweet Chilli Sauce and Sour Cream, Seasonal Fresh Fruit, Orange Juice, Tea and Coffee

## WELL BEING HEALTHY \$24.00 per person

Assortment of freshly cut Sandwiches, Assorted Crusty baguettes with gourmet toppings, Gourmet Wraps, Seasonal Fresh Fruit, Orange Juice, Tea and Coffee

## MINI BUFFET – minimum 20 people \$25.00 per person

Choice of one of the following (served with Rice):

- Chicken á la King
- Beef Burgundy
- Lamb Curry

2 x Gourmet Salads, Bread Rolls, Seasonal Fresh Fruit, Orange Juice, Tea and Coffee

# COCKTAIL PARTY CANAPÉ SELECTION

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MINIMUM 35 PEOPLE

Choice of six (6) items	\$23.00 per person
Choice of nine (9) items	\$29.00 per person
Choice of twelve (12) items	\$34.00 per person

## HOT SELECTIONS

Double Smoked Ham and Swiss  
Cheese Mini Croissants  
Spicy Roasted Sesame Chicken  
Skewers  
Cheese and Spinach Triangles  
Mini Beef Burgers  
Mini Spring Rolls  
Risotto Balls with Spicy Piri Piri  
Mayonnaise  
Salt and Pepper Squid

Mini Pizzas  
Tempura Prawns  
Satay Chicken Skewers  
Moroccan Lamb Meatballs  
Chicken and Mushroom Vol-au-Vent  
Mixed Seafood Skewers  
Mini Noodle Boxes – Special Fried  
Rice, Vegetarian Pad Thai or  
Singapore Noodles

## COLD SELECTIONS

Caramelised Red Onion and Feta  
Tartlet  
Smoked Salmon on Horseradish  
Blinis and Crème  
Maki Sushi  
Thai Beef Salad (in a pail)  
Antipasto Tartlet  
Vietnamese Chicken and Vegetable  
Rice Paper Rolls  
Roasted Beef Asparagus Roll with  
Mayonnaise

Mini Lamb Skewers served with Satay  
Sauce  
Semi-dried Tomato Basil Bruschetta  
Mushroom and Vegetable Frittata  
Roasted Pumpkin and Persian Feta  
Tartlet  
Crispy Asparagus wrapped in  
Prosciutto  
Roasted Beef Cucumber Rolls

## SWEET SENSATIONS

Fresh Strawberries with  
Chocolate Dipping Sauce \$4.00 per person

Choose from our selection listed below: \$4.50 per person

Mini Linzer Cake  
Cream Puff  
Florentines  
Mini Crème Brulee  
Chocolate Truffle  
Mini Citrus Meringue Tart  
Mini Lamingtons

## SUPPLEMENTS

(PLATTERS & BOWLS WILL CATER FOR TEN PEOPLE)

Potato Chips	\$8.50 per bowl
Corn Chips, Dips and Crudities	\$26.00 per platter
Potato Wedges with Sweet Chilli Sauce and Sour Cream	\$26.00 per platter
Assortment of Freshly Cut Sandwiches	\$7.50 per person
Assortment of Gourmet Wraps	\$10.50 per person
Chef's Selection of Cocktail Food (3 selections)	\$110.00 per platter
Mini Noodle Boxes	\$4.50 per person
Double Smoked Ham and Swiss Cheese Mini Croissants	\$4.50 per person
Seasonal Fresh Fruit Platter	\$85.00 per platter
Selected Australian Cheeses, Dried Fruits, Nuts and Crackers	\$95.00 per platter
Antipasto Platter	\$110.00 per platter

# MENU SELECTIONS

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MINIMUM 35 PEOPLE • CHOOSE TWO FOR AN ALTERNATE SERVE  
INCLUSIVE OF TEA, COFFEE AND DINNER ROLLS

## ENTREES

Butternut Pumpkin Soup with Smoked Roma Tomato	\$9.00
Thai Style Vermicelli and Bean Sprout Salad	\$10.00
Sweet Corn and Leek Soup	\$10.00
Vegetarian Spring Rolls	\$10.00
Salmon, Shallot and Mayonnaise wrapped in a Pancake	\$10.80
Wild Mushroom and Parsley Risotto with Shaved Parmesan Cheese	\$11.50
Chicken San Choy Bow	\$12.50
Veal Tortellini served with Semi-dried Tomatoes and Basil Cream	\$12.50
Sesame Prawn Toast served with Sweet and Sour Sauce	\$12.50
Deep-fried King Prawn Cutlets	\$13.50
Chicken and Mushroom Vol-au-Vent drizzled with Balsamic Syrup	\$14.00
Thai Beef Salad with Roasted Peanuts	\$15.00
Grilled Lamb Fillet flavoured with Sumac, served with Tabouli and Aioli	\$16.00

# MENU SELECTIONS

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MINIMUM 35 PEOPLE • CHOOSE TWO FOR AN ALTERNATE SERVE  
INCLUSIVE OF TEA, COFFEE AND DINNER ROLLS

## MAINS

Supreme Chicken braised in Tomato, Olives and White Wine	\$21.00
Lightly Grilled, Chicken Supreme marinated in Lemongrass, Ginger and Garlic	\$21.00
Wild Mushroom Risotto topped with Parmesan Cheese	\$21.00
Oven Grilled Mediterranean Vegetables with Balsamic Glaze, topped with Feta Cheese	\$21.00
Roast Pork Rack with Glazed Parsnips and Grilled Tomatoes	\$22.00
Supreme of Chicken filled with Balmain Bug topped with Spring Onion Sauce	\$24.50
Butterfly Barramundi filled with Prawn and Tarragon Mousse	\$25.00
Pan-fried Scotch Fillet with Stuffed Field Mushroom and Tomato Jus	\$27.50
Bamboo Steamed John Dory Fillet topped with Rich Black Bean Sauce	\$27.50
Slow Roasted Beef Tenderloin on crisp Desiree Potatoes, topped with Onion Béarnaise	\$28.00
Wok Seared Diced Beef Fillet served with Asian Greens and Jasmine Rice, topped with Wasabi Sauce	\$28.00
Atlantic Salmon on Leek and Potato Gratin with Roast Capsicum Butter	\$28.50
New York Sirloin Steak with a Mushroom and Potato Cake topped with a Rich Red Wine Sauce	\$30.50
Crispy Skinned Duck Breast with Cherry Plum Sauce	\$32.00

# MENU SELECTIONS

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MINIMUM 35 PEOPLE • CHOOSE TWO FOR AN ALTERNATE SERVE  
INCLUSIVE OF TEA, COFFEE AND DINNER ROLLS

## DESSERT

Homemade Baked Chocolate and Bush Honey Cake served with Butterscotch Sauce	\$10.50
Individual Pavlova Roll served with Seasonal Berries	\$10.50
Amaretto Chocolate Mousse topped with Almond Liqueur	\$10.50
Blueberry Frangipani Tart topped with Raspberry Coulis	\$10.50
Mango Flavoured Panna Cotta served with Double Cream and Seasonal Berries	\$10.50
Baked Creme Brulee with Fresh Mixed Berries	\$10.50
Seasonal Fresh Fruit Kebabs topped with Honey Cardammon Syrup	\$10.50
Apple and Cinnamon Crumble served with Double Cream	\$10.50
Chocolate, Whipped Cream, Vanilla and Rich Egg Yolk Custard Bavarois served with Fresh Fruit	\$10.50
Asian-style Mango Pudding	\$10.50
Honey Dew Sago	\$10.50
Sesame Sticky Rice Pudding with Ginger Syrup	\$10.50

# BUFFET SELECTIONS

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MINIMUM 35 PEOPLE

## COLD ARRAY

Marinated Mushrooms

Chargrilled Octopus

Traditional Smoked Salmon with Spanish Onion and Capers

Marinated Kalamatta Olives

Tiger Prawns marinated in Lime and Chilli

Cold Glazed Leg Ham

Cold Cut Deli Platters

Crispy Asparagus wrapped in Prosciutto

Seasoned Roast Chicken Pieces

## SALADS

Creamy German Potato Salad

Mixed Garden Salad

Cous Cous Salad

Rocket Salad with Balsamic Vinegar and Olive Oil

Roasted Cherry Tomato and Feta Salad

Caesar Salad

Thai Beef Salad

Spinach and Pumpkin Salad with Pine Nuts and Balsamic Vinegar

Mediterranean Salad

Greek Salad

Tomato, Spanish Onion with Bocconcini and Black Olives

Hokkien Noodle Salad with Sesame Dressing

Cucumber "Noodle" Salad with Thai Coriander Pesto

## ROASTS

Sliced Glazed Leg Ham with Mustard

Yearling Beef served with Gravy

Sliced Leg of Lamb served with Gravy and Mint Sauce

Sliced Roast Pork with Crackling and Apple Sauce



# BUFFET SELECTIONS

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MINIMUM 35 PEOPLE

## HOT ARRAY

Braised Chicken Supreme with Tomato, Olives and White Wine Jus

Baked Snapper Fillet with Lemon and Spring Onion Dressing

Slow-roasted Lamb Rump with Roast Garlic Jus

Baked Field Mushrooms filled with Arborio Rice and Wilted Spinach Salad

Beef Medallions braised in Cabernet Sauvignon with Mushroom Ragout

Teriyaki Chicken Fillets

Beef Stroganoff

Vegetarian Lasagne

Pork Ribs in Peking Sauce

Steamed Barramundi Fillet with Spicy Thai Basil Sauce

Malaysian-style Beef or Chicken Curry

Wok tossed Chicken Fillets with Honey Wine Sauce

Stir-fried Mongolian Sirloin Steak

Wok tossed Marinated Corn Fed Chicken Breast Fillets with traditional spicy Satay Sauce

Singapore Noodles

Stir Fried Mixed Vegetables with Asian Egg Noodles

## DESSERT

Chocolate Éclair

Mini Strawberry Tart

Mini Citrus Tart

Fresh Fruit Platters

Mini Pavlova

Chocolate Mousse

New York Cheesecake

Black Forest Cake

Crème Brulee

Apple Crumble

Tea and Coffee and Chocolates

Bread Rolls

**SEAFOOD PLATTER**    \$110.00 per Platter

Fresh King Prawns

Sydney Rock Oysters

NZ Green Mussels

Cocktail Sauce and Lemon

# BUFFET SELECTIONS

## ALL INCLUSIVE BUFFET \$54.00 PER PERSON

### YOUR SELECTION OF:

Nine (9) items from Cold Array

Five (5) items from Salad Selection

Three (3) selections from Hot Array or Roasts

Two (2) selections of Jasmine Rice, Potatoes or Seasonal Vegetables to accompany your Hot selections

Five (5) Dessert selections

Inclusive of Tea, Coffee and Dinner Rolls

## STANDARD BUFFET \$45.00 PER PERSON

### YOUR SELECTION OF:

Four (4) items from Cold Array

Three (3) items from Salad Selection

Two (2) selections from Hot Array or Roasts

Two (2) selections of Jasmine Rice, Potatoes or Seasonal Vegetables to accompany your Hot selections

One (1) Dessert selection

Inclusive of Tea, Coffee and Dinner Rolls

## LIGHT BUFFET \$32.00 PER PERSON

### YOUR SELECTION OF

Two (2) items from Cold Array

Three (3) items from Salad Selection

Two (2) selections from Hot Array or Roasts

Two (2) selections of Jasmine Rice, Potatoes or Seasonal Vegetables to accompany your Hot selections

Inclusive of Tea, Coffee and Dinner Rolls

# ADDITIONAL INFORMATION

## BAR OPTIONS

There are various options available for beverage service.

A Beverage Package for Local Beer, Wine and Soft Drink can be purchased for the duration of the event (5 hours maximum) for \$35 per person.

OR

You can place a Bar Tab on the bar, this is where you set a dollar limit & advise what drinks are available on the tab. Our staff will advise you during the night when the tab is nearing its limit so you can decide if you would like to increase the limit or have your guests purchase their own drinks once the limit has been reached.

OR

You can opt for a cash bar; in this case all of your guests would purchase their own drinks from the bar.

## DISC JOCKEY &/OR KARAOKE/JUKEBOX

A disc jockey (DJ) can be organised on your behalf at a cost of \$385.00 for a five-hour period. Once the DJ is booked he will contact you before your event to introduce himself & discuss your music preferences.

OR

Karaoke/Jukebox machine can also be arranged on your behalf at a cost of \$330.00 for a five-hour period. The console includes an 18" touch screen monitor for your guests to pick songs at the touch of their finger. The machine will also play up to 500 video clips so you can watch all your video clip favourites.

OR

If you would like to arrange your own DJ or other entertainment this is fine, all we ask is that you advise us what has been arranged & if the entertainer requires anything for their set-up.

We will also require a copy of their Public Liability Papers.

## DECORATIONS

You may add your own special touch to your event by bringing your own decorations, for example, tea light candles, flowers, photos or balloons. Please liaise with the Event team if you are having any decorations organised.

We can also organise decorations for your event should you wish.

## CAKES

You are welcome to bring your own cake for special occasions. There are two options:

1. Do-it Yourself – we will provide you with storage, utensils & plates for you to cut & serve to your guests yourself.
2. Cake Service – for \$50 per cake we will do all the above for you!