



EVENTS & FUNCTIONS

AT PARRAMATTA RSL





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



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.

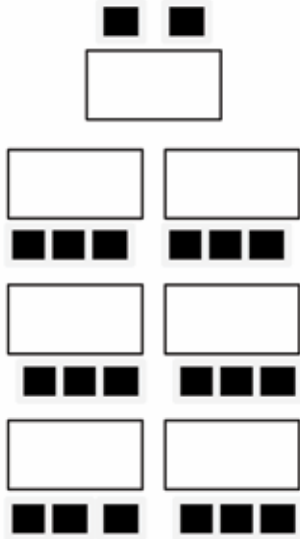
** Full Day Room Hire is for an 8 hour period, concluding at 5.00pm.

*** 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.

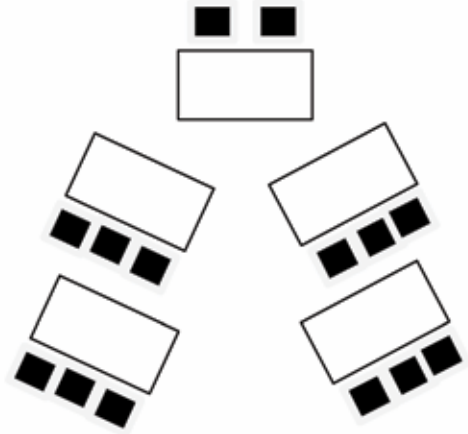
**** Friday, Saturday and Sunday evening bookings are for a 5 hour hire period.

ROOM LAYOUT

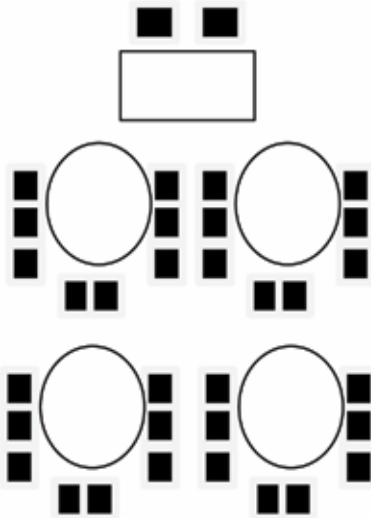
CLASSROOM STANDARD



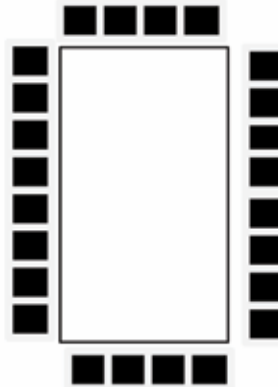
CLASSROOM- HERRINGBONE



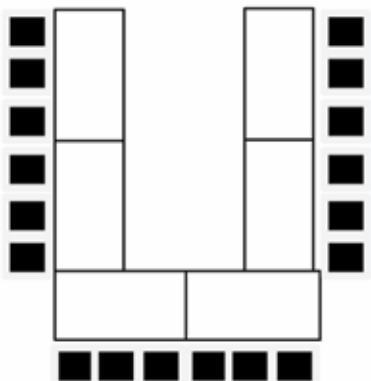
CABARET



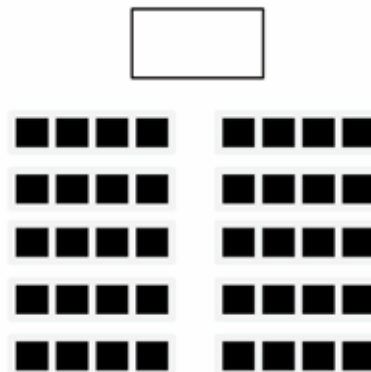
BOARDROOM



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

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 Roll

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

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

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

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

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 Chili

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

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

