



# FUNCTION PACKAGE

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## THE CLAYTON RSL

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# WELCOME TO THE CLAYTON RSL

THE CLAYTON RSL FUNCTION ROOM OFFERS A VERSATILE PRIVATE SPACE DESIGNED TO ACCOMMODATE A WIDE RANGE OF EVENTS. WHETHER YOU'RE HOSTING A BIRTHDAY, ANNIVERSARY, BUSINESS MEETING, CELEBRATION OF LIFE, OR SOCIAL GATHERING, THE ROOM IS EASILY CUSTOMIZABLE TO MEET YOUR NEEDS.

## KEY FEATURES:

- CAPACITY: UP TO 100 SEATED & 150 STANDING GUESTS.
- SPACIOUS DANCEFLOOR: IDEAL FOR CELEBRATIONS & ENTERTAINMENT.
- PRIVATE BAR: EXCLUSIVELY FOR YOUR EVENT, ENSURING A PERSONALISED EXPERIENCE.

OUR EXPERIENCED CHEFS PROVIDE A VARIETY OF DELICIOUS MENU OPTIONS, EACH PREPARED WITH THE HIGHEST STANDARDS OF QUALITY AND PRESENTATION TO ENSURE YOUR GUESTS ARE DELIGHTED.

## ROOM SETUP:

THE ROOM CAN BE ARRANGED TO SUIT YOUR SPECIFIC EVENT NEEDS, WITH BASIC EQUIPMENT INCLUDED.

WHITEBOARD, PROJECTOR SCREEN & PA SYSTEM.

PLEASE NOTE: WI-FI IS NOT AVAILABLE; GUESTS ARE REQUIRED TO PROVIDE THEIR OWN HOTSPOT FOR INTERNET ACCESS.

# WELCOME TO THE CLAYTON RSL

## ROOM HIRE CHARGE:

A ROOM HIRE FEE APPLIES, BASED ON THE SIZE AND DURATION OF YOUR  
EVENT.

FULL ROOM \$300

HALF ROOM (BAR HALF) \$175

HALF ROOM (STAGE HALF) \$175

## EVENT DETAILS

### FINAL NUMBERS:

GUEST'S NUMBERS & DIETARY REQUIREMENTS MUST BE FINALISED 10  
DAYS PRIOR TO THE EVENT.

### MINIMUM CATERING NUMBERS:

30 GUEST'S.

### LINEN:

CHARGES APPLY DEPENDING ON SIZE OF THE EVENT.

### DEPOSIT:

A 50% DEPOSIT IS REQUIRED FOR ROOM HIRE & CATERING UPON  
BOOKING TO SECURE YOUR SPOT.

### SECURITY:

50PAX - X1 GUARD \$250

100PAX - X2 GUARDS \$500

FOR FURTHER DETAILS OR TO DISCUSS YOUR EVENT NEEDS, PLEASE  
CONTACT OUR EVENT'S MANAGER TO ENSURE EVERY ASPECT OF YOUR  
EVENT IS PERFECTLY TAILORED TO YOUR REQUIREMENTS.

# CORPORATE COCKTAIL MENU

(MINIMUM OF 30 PEOPLE)

## THE CLASSIC RSL CANAPE PACKAGE

\$27 PER PERSON

6 TAPAS (HOT + COLD & SWEET)

## THE PRO PACKAGE

\$37 PER PERSON

6 TAPAS + 2 SUBSTANTIAL

## THE LEGEND PACKAGE

\$47 PER PERSON

7 TAPAS + 3 SUBSTANTIAL

## LOOKING FOR MORE?

WE ALSO OFFER A WIDE RANGE OF BUFFET-STYLE MAIN COURSE AND  
CUSTOMISED CATERING PACKAGES SUITABLE FOR ANY OCCASION –  
INCLUDING CORPORATE EVENTS, BIRTHDAYS, PRIVATE PARTIES &  
SPECIAL CELEBRATIONS.

# CORPORATE COCKTAIL MENU

## HOT OPTIONS

MINI VEGETARIAN SPRING ROLLS – SWEET CHILLI SAUCE

MINI SAUSAGE ROLLS – TOMATO SAUCE

SALT & PEPPER CALAMARI – AIOLI & LEMON

JALAPENO CORN BITES (V) – PAPRIKA & SPRING ONION AIOLI

CAULIFLOWER BITE (V) – CHOICE OF: BBQ OR HONEY SOY

CRISPY CHICKEN WINGS – CHOICE OF: BBQ OR HONEY SOY

CHICKEN SKEWERS – PORTUGUESE DIPPING SAUCE

CRUMBED MOZZARELLA STICKS – AIOLI & ROQUETTE

BONELESS CHICKEN BITES – CHOICE OF: BBQ OR HONEY SOY

MAC & CHEESE BITES (V) – SMOKED BBQ SAUCE

# CORPORATE COCKTAIL MENU

## COLD OPTIONS

BRUSCHETTA (V) – TOASTED SOUR DOUGH TOPPED WITH  
TOMATO & ONION.

SALMON BRUSCHETTA – TOASTED SOUR DOUGH, SMOKED  
SALMON, DILL & SOUR CREAM.

PRAWN LETTUCE CUP – PRAWNS TOSSED IN GEM LETTUCE,  
CRUMBLED EGG & COCKTAIL SAUCE.

## SWEET OPTIONS

STICKY DATE PUDDING (V) – VANILLA ICE CREAM &  
BUTTERSCOTCH SAUCE.

NEW YORK CHEESECAKE – DEHYDRATED BERRIES & CREAM.

APPLE CRUMBLE PIE – VANILLA ICE CREAM.

LEMON MERINGUE – CREAM & ICING SUGAR.

# CORPORATE COCKTAIL MENU

## SUBSTANTIAL OPTIONS

CHICKEN CRUNCH SLIDERS –  
SOUTHERN FRIED CHICKEN BREAST,  
SWISS CHEESE, STREAKY BACON,  
ONION JAM & GARLIC AIOLI ON A  
MILK BUN SLIDER.

CHAMPION CHEESE SLIDERS –  
ANGUS BEEF, CHEESE, BACON,  
PICKLES, LETTUCE & OUR THROPHY  
MAYO ON A MILK BUN.

FISH BITES – BEER BATTERED FISH  
BITES SERVED WITH TARTARE  
SAUCE.

CHICKEN CEASAR SALAD BOWL –  
COS LETTUCE, CRISPY BACON,  
CROUTONS, SHAVED PARMESAN,  
EGG & CEASAR DRESSING.

MUSHROOM & HALLOUMI SLIDERS  
(V) – ROQUETTE, TOMATO RELISH,  
GRILLED HALLOUMI, ONION JAM,  
AIOLI ON A MILK BUN SLIDER.

BBQ PULLED PORK SLIDERS –  
HOUSE SLOW COOKED PULLED  
PORK TOPPED WITH BBQ SAUCE  
ON A MILK BUN SLIDER.

SOUTHERN FRIED CHICKEN  
TENDERS & CHIPS – SERVED WITH  
AIOLI.

SOUTHWEST BOWL – BLACK RICE,  
AVOCADO, TOMATO, CORN, RED  
ONION, CUCUMBER, BLACK BEANS  
& CAPSICUM TOPPED WITH  
BUFFALO MAYO.

# CLASSIC SHARED PLATTERS

(MINIMUM OF 3 PLATTERS)

SALT & PEPPER CALAMARI PLATTER (60P) – \$110

LIGHTLY DUSTED SALT & PEPPER CALAMARI SERVED WITH AIOLI  
& LEMON.

CHICKEN WINGS PLATTER (50P) – \$88

CHOICE OF BUFFALO, BBQ OR HONEY SOY DIPPING SAUCE.

CAULIFLOWER BITES (V) (50P) – \$60

CHOICE OF BUFFALO, BBQ OR HONEY SOY DIPPING SAUCE.

PULLED PORK SLIDERS (40P) – \$99

MIXED HOT PLATTER – \$90

ASSORTMENT OF PARTY PIES, SAUSAGE ROLLS, SAMOSAS, SPRING  
ROLLS & MEATBALLS SERVED WITH BBQ & TOMATO SAUCE.

# CLASSIC SHARED PLATTERS

(MINIMUM OF 3 PLATTERS)

MIXED SANDWICH PLATTER – \$90

ROAST CHICKEN & MAYO, EGG WITH FRESH HERBS & SALAD,  
SMOKED MEATS WITH ROASTED VEGETABLES, SWISS CHEESE &  
GARDEN SALAD.

CHEESE PLATTER (MIN 2 PLATTERS) – \$125

SELECTION OF AUSTRALIAN & IMPORTED CHEESES, CRACKERS,  
DRIED FRUITS & TOASTED MIXED NUTS.

GRAZING BOARD (MIN 2 PLATTERS) – \$150

SELECTION OF AUSTRALIAN & IMPORTED CHEESES, CRACKERS,  
BREAD, CURED MEATS, OLIVES & DRIED FRUITS.

FRUIT PLATTER – \$88

A BEAUTIFULLY ARRANGED SELECTION OF FRESH, SEASONAL  
FRUITS.

# PLATED MENU

- ALTERNATING DISHES -

CHOOSE 2 OPTIONS PER COURSE.

2 COURSES - \$47 PER PERSON

ENTREE & MAIN OR MAIN & DESSERT

3 COURSES - \$57 PER PERSON

ENTREE, MAIN & DESSERT

- ADDITIONAL -

1 COURSE OPTIONS AVAILABLE.

ADD \$5 PER PERSON FOR AN ADDITIONAL CHOICE.

ADD 3 CANAPES TO YOUR SET MENU FOR \$15 PP

# PLATED MENU

– ALTERNATING DISHES –

CHOOSE 2 OPTIONS

## ENTREE'S

ARANCINI – MUSHROOM,  
MOZZARELLA, TRUFFLE,  
PARMESAN & GARLIC AIOLI.

SALT & LEMON PEPPER  
CALAMARI – LIGHTY DUSTED  
SALT & PEPPER CALAMARI  
WITH AIOLI & LEMON.

BEEF CROQUETTES – CREAMY  
COLESLAW & BBQ MAYO.

CHICKEN WINGS – CHOOSE  
FROM BUFFALO, BBQ OR HONEY  
SOY DIPPING SAUCE.

## DESSERTS

STICKY DATE PUDDING (V) –  
SERVED WITH BUTTERSCOTCH  
SAUCE & ICE CREAM.

NEW YORK CHEESECAKE –  
DUSTED WITH ICING SUGAR &  
SERVED WITH DEHYDRATED  
BERRIES, MINT & ICE CREAM.

APPLE CRUMBLE PIE – DUSTED  
WITH ICING SUGAR & SERVED  
WITH ICE CREAM.

LEMON MERINGUE – SERVED  
WITH ICE CREAM.

# PLATED MENU

– ALTERNATING DISHES –

CHOOSE 2 OPTIONS

## MAIN'S

HERB & GARLIC CHICKEN BREAST – ROASTED CHICKEN BREAST WITH BACON, LEEK, CREAMY MUSHROOM SAUCE WITH TRUFFLE MASH, BABY CARROTS & ASPARAGUS.

HONEY GLAZED ROAST PORK – SLOW COOKED HONEY MUSTARD ORANGE GLAZED OVEN BAKED ROAST PORK WITH POTATO, PUMPKIN, BUTTERED VEGETABLES, CRACKLING & APPLE SAUCE.

GRILLED BARAMUNDI OR SALMON – GRILLED BARAMUNDI OR SALMON WITH TRUFFLE MASH, BABY CARROTS, ASPARAGUS, SALSA VERDE & CREAMY GARLIC SAUCE.

MACADAMIA CRUSTED GARLIC CHICKEN KIEV – SERVED WITH SWEET POTATO MASH, BABY CARROTS, ASPARAGUS & RICH HOLLANDAISE SAUCE.

POTERHOUSE STEAK – GRILLED SIRLOIN STEAK COOKED TO MEDIUM WITH CREAM TRUFFLE MUSTARD MASH, BABY CARROTS, ASPARAGUS & RED WINE JUS.

# THE CLAYTON RSL

## EVENT'S TERMS & CONDITIONS

### 1. BOOKING CONFIRMATION

- A BOOKING IS CONSIDERED CONFIRMED ONLY UPON RECEIPT OF THE REQUIRED DEPOSIT AND SIGNED BOOKING AGREEMENT.
- TENTATIVE BOOKINGS MAY BE RELEASED IF CONFIRMATION IS NOT RECEIVED BY THE DUE DATE.

### 2. DEPOSITS AND PAYMENTS

- A 50% DEPOSIT IS REQUIRED FOR ROOM HIRE & CATERING TO SECURE THE BOOKING.
- FINAL PAYMENT, INCLUDING CATERING AND ADDITIONAL SERVICES, MUST BE MADE BEFORE THE EVENT DATE.
- ANY OUTSTANDING BAR TAB OR ADDITIONAL CHARGES ARE PAYABLE AT THE CONCLUSION OF THE FUNCTION.

### 3. GUEST NUMBERS

- FINAL ATTENDANCE NUMBERS MUST BE PROVIDED AT LEAST 10 DAYS PRIOR TO THE EVENT.
- CATERING CHARGES WILL BE BASED ON THE CONFIRMED NUMBERS PROVIDED.

### 4. CANCELLATION POLICY

- CANCELLATIONS MADE 7 DAYS PRIOR TO THE EVENT MAY RESULT IN PARTIAL OR FULL FORFEITURE OF THE DEPOSIT.
- REFUNDS ARE SUBJECT TO THE VENUE'S CANCELLATION POLICY.

### 5. FOOD AND BEVERAGE

- NO EXTERNAL FOOD OR BEVERAGES MAY BE BROUGHT ONTO THE PREMISES WITHOUT PRIOR WRITTEN APPROVAL.
- CELEBRATION CAKES MAY BE PERMITTED SUBJECT TO VENUE APPROVAL.
- ALL ALCOHOL SERVICE IS SUBJECT TO RESPONSIBLE SERVICE OF ALCOHOL LAWS.

# THE CLAYTON RSL

## EVENT'S TERMS & CONDITIONS

### 6. SECURITY AND CONDUCT

- SECURITY PERSONNEL MAY BE REQUIRED FOR CERTAIN EVENTS, PARTICULARLY MILESTONE BIRTHDAYS AND LARGE GATHERINGS.
- THE ORGANISER IS RESPONSIBLE FOR THE CONDUCT OF GUESTS.
- THE VENUE RESERVES THE RIGHT TO REFUSE ENTRY OR SERVICE TO INTOXICATED OR DISORDERLY PERSONS.

### 7. DECORATIONS

- DECORATIONS ARE PERMITTED PROVIDED THEY DO NOT DAMAGE VENUE PROPERTY.
- NAILS, SCREWS, STAPLES, CONFETTI, SMOKE MACHINES, AND OPEN FLAMES ARE PROHIBITED UNLESS APPROVED.

### 8. DAMAGE AND CLEANING

- THE HIRER IS RESPONSIBLE FOR ANY DAMAGE CAUSED BY GUESTS.
- REPAIR OR REPLACEMENT COSTS MAY BE DEDUCTED FROM ANY SECURITY BOND OR INVOICED SEPARATELY.
- ADDITIONAL CLEANING FEES MAY APPLY IF EXCESSIVE CLEANING IS REQUIRED.

### 9. ENTERTAINMENT AND NOISE

- ENTERTAINMENT MUST COMPLY WITH VENUE REQUIREMENTS AND LOCAL REGULATIONS.
- MUSIC VOLUMES AND FINISHING TIMES MUST COMPLY WITH VENUE POLICIES AND LICENSING CONDITIONS.

### 10. LIABILITY

- THE VENUE ACCEPTS NO RESPONSIBILITY FOR LOSS, THEFT, OR DAMAGE TO PERSONAL PROPERTY.
- THE HIRER INDEMNIFIES THE VENUE AGAINST CLAIMS ARISING FROM THE EVENT EXCEPT WHERE CAUSED BY VENUE NEGLIGENCE.

### 11. VENUE RIGHTS

- THE VENUE RESERVES THE RIGHT TO TERMINATE AN EVENT IF BEHAVIOUR, SAFETY CONCERNS, OR LICENSING REQUIREMENTS WARRANT SUCH ACTION.
- MANAGEMENT DECISIONS REGARDING VENUE OPERATIONS AND COMPLIANCE ARE FINAL.