



FUNCTION PACKAGE

THE CLAYTON RSL

(03) 9544 1035

171 Carinish Road, Clayton 3168

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 SUAGR.

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.

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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.