

The background of the page is a light-colored marble with subtle grey veining. Eucalyptus leaves are placed in the corners: a sprig in the top right and another in the bottom left.

SUNSHINE RSL

—

FUNCTIONS MENU



REFRESHMENTS CATERING MENU

Option 1
\$14 per person
MINIMUM 50 PEOPLE

A no-fuss selection of savory food platters including self service tea & coffee station

SANDWICHES & WRAPS

A selection of traditional sandwiches on white, & wholemeal bread.

Fillings:

Chicken, lettuce, semi-dried tomato & basil mayo

Tuna mayonnaise

Ham, sliced cheese, green tomato chutney

Curried egg & mesclun

Tomato, cucumber, lettuce & cheese

HOT CANAPE SELECTION

Sausage rolls,

Mini pies

Vegetarian spring rolls

Dimsimis





REFRESHMENTS CATERING MENU

—
Option 2
\$18 per person
MINIMUM 50 PEOPLE

Mini Salad Rolls

Fillings:

Chicken, lettuce, semidried tomato & basil mayo

Tuna mayonnaise

Ham, sliced cheese, green tomato chutney

Egg mayo & mesclun

Tomato, cucumber, lettuce & cheese

HOT CANAPE SELECTION

Vegetarian Samosa

Vegetarian Spring rolls

Pork & fennel sausage rolls

Mini pies

Dim sims

SWEET TREATS

Assorted sweet slices



FINGER FOOD



—

MINIMUM 50 PEOPLE

7-item selection \$24.90 per person

9-item selection \$28.90 per person

Tea and coffee station (self-serve) \$3 per person

FINGER FOOD MENU

Classic Italian meat balls with tomato-chilli sauce

Beef pie

Panko prawn with garlic aioli

Chicken and garlic balls

Assorted quiche

Cocktail spring roll (V)

Tempura Fish cocktail

Fried chicken wings with Smokey BBQ sauce

Mini sausage roll

Chicken skewer with satay sauce

Spinach and ricotta triangle (V)

Peking duck spring roll

Lettuce cups with spiced 5 bean mix (V & GF)

Falafel fritters with hommus (V & GF)

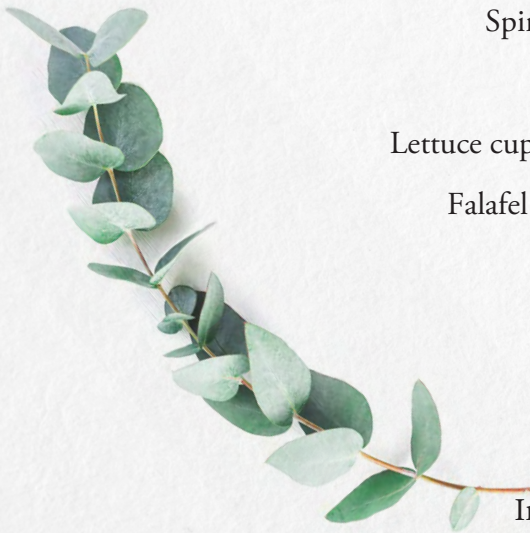
Lemon Pepper squid

Lamb kofta skewers

Mushroom Arancini

Assorted Sweet slices

Individual dessert selection



SHARED PLATTERS



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ANTIPASTO PLATTER (GF)

Cured meats, marinated olives, vegetables, pickles, selection of cheese, relish, mustard and grissini sticks

PLATTER SERVES 12-15 PEOPLE

\$115.00

VEGETARIAN BOARD

Marinated mushroom, Crumbed artichoke, Grilled halloumi, Olives, Marinated veg,
Dips and garlic bread

PLATTER SERVES 12-15 PEOPLE

\$99.00

PREMIUM CHEESE PLATTER

Selection of 3 local cheeses, grapes, dried fruits, nuts & crackers

PLATTER SERVES 12-15 PEOPLE

\$99.00

CHILDREN'S PLATTER

Mini pies, sausage rolls, chipolata sausages, fish pieces, chicken nuggets & fries

PLATTER SERVES 10-12 KIDS

\$109.00

FRUIT PLATTER (GF)

(Seasonal fruits) Wermelon, rockmelon, grapes, kiwi fruits, mandarin, strawberry,

PLATTER SERVES 12-15 PEOPLE

\$89.00

DESSERT PLATTER

Chocolate profiterole, assorted slices and mini Muffins and fresh strawberries

PLATTER SERVES 12-15 PEOPLE

\$99.00



BUFFET MENU



Designed for corporate formal events, birthday celebrations, engagement parties
and formal reunion.

MINIMUM OF 40 GUESTS

2 Course Roast Buffet \$30 per person

Served buffet style Accompanied with fresh bread rolls and butter

Self service Buffet & Dessert

Roast Buffet Menu:

Slow Roast Beef

Roasted Chicken with walnut stuffing

Roast Pork

Roasted rosemary garlic potato

Honey roasted pumpkin

Roasted carrots

Buttered seasonal vegetables

House gravy

bread rolls and butter

Desserts

Chocolate Mousse, Profiteroles, Fruit salad



BUFFET MENU

Designed for corporate formal events, birthday celebrations, engagement parties and formal reunion.

MINIMUM 40 PEOPLE

2 Course Seafood & Roast Buffet \$55 per person

Served buffet style Accompanied with fresh bread rolls and butter

Self service Buffet & Dessert

Seafood Buffet Menu:

Grilled Wild Australian Barramundi

Fresh Prawns

Salt and pepper calamari

Tempura scallops

Oysters Natural or Kilpatrick

Tempura prawns

Battered fish fillets

Roasted beef or Chicken (choose one)

Garden salad

Greek salad

Pasta salad

Coleslaw

Roasted vegetable medley (potato, pumpkin,carrots)

Battered thick chips

bread rolls and condiments

Desserts,

Fruit salad, Baked berry cheese cake, flourless chocolate cake, Banoffe tart,
Lemon meringue

SET MENU

minimum 40 people

2 Courses \$40

Entree & Main or Main & Dessert

3 Courses \$50

Entree, Main & Dessert

Entree options:

(Choose 2 options for alternate drop)

Salt & pepper Calamari, Asian salad & nuoc nam dressing

Red Lentil & chickpea dahl, coconut rice, poppadoms

Lamb kofta skewers, cucumber ribbons, beetroot hummus, flatbread

Chicken & sweet corn soup

Honey Roast pumpkin soup

Battered fish with caper dill mayo & mixed leaf

Arancini balls with button mushroom, baby spinach and relish

Pulled pork or beef soft shell tacos, slaw chipotle mayo

Chicken Satay, beansprouts, snowpea tendrils peanut sauce Tempura

Prawns with Japanese style carrot & wombok salad

Mains options:

(Choose 2 options for alternate drop)

Grilled Whiskey & maple pork cutlet served with sweet potato puree, seasonal greens & apple chutney

Beef & Guinness high pie served with creamy Desiree mash, green beans and baby spinach

Crispy skin Tasmanian salmon with crushed chats potato, wilted greens capers & dill beuree blanc

Grilled Chicken breast served on caramelised butter nut pumpkin, sage & almond feta

Barramundi fillet served with warm salad of kipfler, fresh tomato green beans and baby spinach

Rump steak, charred corn ribs rocket roasted capsicum smoked honey aioli

Vegetarian Lasagne, mushrooms, pumpkin, baby spinach, bechamel and mozzarella

Mediterranean Risotto, grilled eggplant, semidried tomato salsa verde

Lamb tenderloins, fragrant rice, smoked baba ghanoush, roasted peppers yoghurt and rocket

Chicken cashew nut curry mild spiced and served with grilled flatbread cumin rice

Desserts options:

(Choose 2 options for alternate drop)

Lemon Meringue with berry compote

Chocolate volcano with vanilla ice cream

Berry cheesecake, strawberry ice cream

Tiramisu with vanilla cream

Seniors Set Menu



(minimum 40 people)
Contact for pricing.

Simple menu designed for seniors and group club get together 's

Entree:

(choose 2 options)

Chicken and sweet corn soup

Roasted vegetable soup

Button mushroom Arancini with aioli

Tomato Bruschetta on grilled sourdough

Mains:

(choose 2 options)

Roast Beef or Pork with roasted vegetables and gravy

Fish & chips with garden salad

Calamari & chips with garden salad

Chicken schnitzel with salad, chips and gravy

Beef sausages, creamy mash and steamed veggies

Beef or Vegetarian lasagne with salad

Desserts:

(choose 2 options)

Chocolate Mousse

Pavlova

Fruit salad

Sticky date pudding



Pub Classics

(minimum 40 Guests)

Simple limited pub menu designed for groups includes food served to table

\$24 per person

(choose 2 mains served alternate drop)

Chicken parmigiana chips and salad

Butter chicken curry with fragrant rice & flatbread

300gr CAAB rump steak cooked medium chips salad peppercorn gravy

Salt and pepper calamari with Greek style salad

Beef and Guinness pie, creamy mashed potato

Panko crumbed chicken schnitzel with mash, veggie's and gravy

Battered Fish, chips, salad & tartare sauce

Booking Details

CLIENT DETAILS:

Name: _____ **Company:** _____

Email: _____ **Phone:** _____

EVENT DETAILS:

Occasion: _____ **Guest Expected:** _____

Date: _____ **Time:** _____

Room set-up: _____
Decorations: Yes / No

Audio visual requirements: _____

CATERING:

Type of catering: _____

Menu options: _____ **Menu options cont./dietary requirements:** _____

OTHER COMMENTS:

CLIENT SIGNATURE: _____ **DATE:** _____

FUNCTION COORDINATOR: _____

Terms & Conditions

Dietary Requirements:

All dietary requirements are to be sub-mitted and confirmed at the time of the final food payment, 7 days prior to the event. All food and beverages consumed during the function must be supplied by the Sunshine RSL we do NOT allow any outside food or beverages to brought into the club with the exception of a celebration cake as approved by management

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change.

Confirmation of bookings:

**Full payment is required to confirm your event 7 days in advance
Due to demand, tentative bookings can only be held for up to seven (7) days.**

Cancellations:

Canceling a function after the deposit has been paid can only be done by consulting directly with management, In the event of a cancellation the following terms will apply regarding refunds: 4 weeks prior: Full refund Within 14 days: 50% refund Within 7 days: No refund

By signing this form, you confirm that you have read, understood and accept the terms and conditions as outlined in the Function Pack provided.

Client Signature:

Client Name:

Function Date:

Function Coordinator: