



Functions

At the Moe RSL

63-67 Albert Street Moe 3825 + Tel: (03) 5127 1007

Email: banjos@moersl.com.au

www.moersl.com.au

At the Moe RSL we pride ourselves on providing excellent facilities complimented by great food with flexible catering packages, quality service and dedicated professionals to ensure that your function is everything you hoped for and more.

The key to a successful and memorable function is planning, paying special attention to detail and of course tailoring all aspects to your individual style. We can cater to your every need and remember; we are not only here to help, we want to help.

- Our Function Room holds up to 180 people with a large size dance floor.
- The tiered layout gives all your guests a perfect uninterrupted view of the room.
- Large stage for entertainment or DJ.
- Fully Licensed.
- Catering by Banjos on Albert Restaurant.
- Quality gourmet catering to suit any budget-1, 2 or 3 course plated menus or buffet options- the choice is yours.
- Friendly and helpful team of Staff.
- Discounts available for full Moe RSL Club members.
- Menu variations can be altered to your liking and we can cater for any special dietary requirements that your guests may have.

STARTERS

- **Graze Platter (10 people)** **\$60 per platter**
Includes a selection of cheeses, olives, meats, house made dips and biscuits
- **Cheese Platter (10 people)** **\$80 per platter**
Includes a selection of cheeses, dried fruit & biscuits
- **Dips Platter (10 people)** **\$35 per platter**
Includes a selection of vegetable sticks, house made dips & crackers

Standard Canapés

\$14.50 per person

Choose 6 of the options below

- Vegetable spring rolls
- Mini Quiches
- Mini Dim Sims
- Mini chorizo and cheese pizzas
- Mozzarella Cheese sticks
- Party Pies
- Chicken Tenders
- Sausage Rolls
- Pasties
- Gourmet sandwiches

Gourmet Canapés (Minimum 20 people)

\$18.50 per person

Choose 6 of the options below

- Arancini Balls
- Satay Chicken Skewers
- Chicken Sliders
- Beef Sliders
- Salt and pepper squid
- Thai Fish cakes
- Mini Bruschetta toasts
- Crackers topped with smoked salmon, cream cheese and dill
- Crackers topped with olive tapenade, semi dried tomato and Brie cheese

SIT DOWN MEAL

One course Meal	MAIN	\$30 per person
Two course Meal	MAIN & DESSERT or ENTRÉE & MAIN	\$37 per person
Three Course Meal	ENTRÉE, MAIN & DESSERT	\$44 per person

1st Course:

Entrée- Choose two from the options below:

50/50 Alternate

- Soup (you can choose two different soups) Pumpkin, Chicken & Sweet Corn, Potato & Bacon, Cauliflower, Mushroom or Creamy Vegetable
- Thai Fish Cakes, served with an Asian dipping sauce
- Salt & Pepper Squid, lightly seasoned served with a side salad and house made Aioli
- Vegetable Spring rolls, served on a noodle salad with an Asian dipping sauce
- Fried crumbed Camembert cheese served with a side salad and spiced plum sauce
- Satay Chicken Skewers
- Macadamia Crusted Chicken with Tomato Salsa
- Arancini Balls, served with a Napoli sauce
- Spanish Meat Balls, spiced meatballs tossed in a Napoli sauce topped with Greek yoghurt

2nd Course

Main Meal- Choose two from the options below:

50/50 Alternate

- Roast served with roast vegetables and gravy (Beef, Pork, Chicken or Lamb)
- Pork Loin in a honey mustard sauce served with vegetables
- Thai Beef Salad, marinated beef strips with capsicum, cucumber, cashews, red onion, carrot, coriander, mixed lettuce leaves, rice noodles, topped with crispy shallots
- Veal Scaloppini – Veal served in a creamy Marsala sauce with garlic, onion and mushrooms served on a bed of mashed potato and vegetables
- Creamy Chicken & Bacon - grilled chicken breast with a creamy bacon sauce served with vegetables
- Grilled Salmon fillet served on a bed of egg noodles with stir fry vegetables and lemon caper butter
- Chicken Filo -Chicken, bacon, semi dried tomatoes, baby spinach, pine nuts and Camembert cheese wrapped in filo pastry served with chips and salad
- Vegetarian Lasagne served with chips and salad

3rd Course

Dessert- Choose two from the options below:

50/50 Alternate

- Chocolate Mousse with a hint of butterscotch schnapps served with fresh Chantilly cream
- Chocolate Honeycomb cheesecake served with fresh Chantilly cream
- House made Apple Crumble served with vanilla ice cream
- Sticky Date Pudding served with a warm caramel sauce and fresh Chantilly cream
- Passionfruit Panna Cotta
- Tiramisu

BUFFET MENU

(Minimum 20 people)

<u>Course</u>	<u>13 years and over</u>	<u>12 years and younger</u>
One Course	\$25 per adult	\$10 per child
Two Course	\$32 per adult	\$16 per child
Three Course	\$39 per adult	\$20 per child

1st Course:

Entrée- Choose two from the options below:

50/50 Alternate

- Soup (you can choose two different soups) Pumpkin, Chicken & Sweet Corn, Potato & Bacon, Cauliflower, Mushroom or Creamy Vegetable
- Thai fish cakes, served with an Asian dipping sauce
- Salt & Pepper Squid, lightly seasoned served with a side salad and house made Aioli
- Vegetable Spring rolls, served on a noodle salad with an Asian dipping sauce
- Fried crumbed Camembert cheese served with a side salad and spiced plum sauce
- Satay Chicken Skewers
- Macadamia Crusted Chicken with Tomato Salsa
- Arancini Balls, served with a Napoli sauce
- Spanish Meat Balls, spiced meatballs tossed in a Napoli sauce topped with Greek yoghurt

2nd Course:

Main meal- Self serve Buffet: Choose ten varieties from the options below:

- Roast beef
- Roast pork
- Roast potatoes
- Roast pumpkin
- Seasonal vegetables
- Battered Dory
- Seasoned chips
- Fried Rice
- Mediterranean Gnocchi
- Chicken linguini
- Carbonara
- Sweet & Sour Chicken
- Beef Korma
- Vegetarian Lasagna
- Chicken or Beef Stir-fry
- Meatballs
- Butter Chicken
- Honey chicken
- Chicken Scallopine
- Scalloped potatoes

Salad: Choose two varieties of the options below:

- Coleslaw
- Asian Noodle Salad
- Potato salad
- Caesar salad
- Pasta salad
- Greek salad

3rd Course:

Dessert- Choose two from the options below::

50/50 Alternate

- Chocolate Mousse with a hint of butterscotch schnapps served with fresh Chantilly cream
- Chocolate Honeycomb cheesecake served with fresh Chantilly cream
- House made Apple Crumble served with vanilla ice cream
- Sticky Date Pudding served with a warm caramel sauce and fresh Chantilly cream
- Passionfruit Panna Cotta
- Tiramisu

DECORATIONS

If required, we can provide and set up:

- Table cloths (black or white) \$5 each
- Seat covers (black or white) \$2 each
- Chair sashes and table runners in the colour of your choice \$1 each
- Bridal table, cake and present table \$25
- Table decorations \$20 per table
- Draped tulle and fairy lights \$100
- Ceiling arrangement with fairy lights \$130
- Swag Chandelier \$30
- Tulle and fairy lights along Balustrade \$60

OTHER COSTS

Tea/Coffee/Hot Chocolate: \$3.00 per person
Self-serve with Crockery, milk & sugar

Table Snacks:
Chips & Nuts \$1.00 per person
Cheese/Kabana & Biscuits \$4.00 per person

Room Hire:
Function with Private Bar \$350.00
Function without Bar \$200.00

Security: 4 Hours Hire \$250.00

Booking Deposit required within 14 days of confirmation as Bookings are not held without a deposit.

The Moe RSL reserves the right to cancel the booking and re-book the date and room after 14 days without the deposit being paid.

Deposits are an acknowledgement of the booking details as per your quote and of your agreement to abide by the Moe RSL Sub-Branch Terms & Conditions.

All requirements of the Liquor Control Act & the local Liquor Accord will be **strictly enforced** by the Moe RSL & its staff.

Confirmations of numbers for catering purposes are due 7 business days prior to your Function. Payment can be made by cash, credit card or invoice.

Thank you for allowing the Moe RSL to quote for your Function.

Moe RSL EFT Banking Details:

Bank: Westpac Banking Corporation Moe

Name: Moe RSL Sub-Branch Inc.

BSB: 033 128

Account Number: 630969

ABN: 51 965 667 895

TERMS AND CONDITIONS

The Moe RSL Sub-Branch is committed to ensuring that your event is a great success. We will be flexible wherever possible, attentive to your needs & offer professional advice.

1. A minimum deposit to the value of the Room Hire/set up fee is required within 14 days to secure your booking. Bookings are not held without deposits. The Moe RSL reserves the right to cancel the booking, rebook the date and venue if deposit has not been paid within 14 days.
2. An Administration Fee of 50% of Deposit will be forfeited if the Function is cancelled less than 30 days prior to your Wedding date.
3. The client shall confirm final numbers of guests no later than 7 days prior to the Function. This number will be considered final and the minimum charged for the confirmed Function.
4. Special dietary and vegetarian meals can be catered for but must be confirmed at the time of confirmation. Children's menus are available on request.
5. Licensed clubs are unable to permit clients to provide their own Food or Beverage (Food Safety Act)
6. All requirements of the Liquor Control Act & the Local Liquor Accord will be strictly enforced by the Moe RSL. Any liquor found in the possession of any guests will be removed, held by the Club and returned when the guest leaves the Venue.
7. The Moe RSL shall not be responsible for the loss of, or damage to, property left on the premises prior to, during or after a Function. The client accepts responsibility for any damage to the premises or fittings or equipment caused by the client's guests prior to, during or after the Function.
8. The host is required to conduct the Function in an orderly manner and in compliance with the requirements of the Club.
9. Special Effects - Smoke machines and/or pyrotechnics cannot be operated without prior authority from the Function Coordinator. This is due to the effect on the smoke detectors/alarm system. Notice in writing is required upon booking for approval. Should the Fire Brigade respond to an alarm set off by the use of special effects, the client will be liable for any charges incurred by the Club.
10. Confetti/Table scatters are not permitted in the Club. A cleaning cost for two hours will be charged if confetti/scatters are found.
11. Security - Particular events may require specific security arrangements with costs charged accordingly.
12. The Moe RSL requires full payment for Functions 7 days prior to the event or unless otherwise arranged with Management. If Beverage on consumption is requested then payment is required at the conclusion of the Function.
13. Prices are subject to change due to unforeseen circumstances.
14. All prices are inclusive of GST.
15. Moe RSL Club Entry - Please remind your guests that entry to the Club is subject to the Club rules. Children must be accompanied by a responsible adult at all times

I/WE ACKNOWLEDGE THAT I/WE HAVE READ AND AGREE TO THE ABOVE TERMS AND CONDITIONS DETAILED BY THE MANAGEMENT OF MOE RSL SUB BRANCH INC.

Name _____ Signed _____ Date ___/___/___

Signed By: _____ Courtney-Lee Woolan, Function Coordinator