



# **Nerang RSL & Memorial Club Function Packages 2021**





## How we help our community

The Nerang RSL & Memorial Club is an integral part of the local community.

We operate as a not-for-profit organisation which enables us to support a number of local community endeavours, including sporting clubs and charities, all with a focus on helping our local Gold Coast Youth and Ex-Service Personnel.

We contribute approximately \$250,000 through in-kind assistance, sponsorship and donations in the local community each year.

We work closely with our local schools to provide school based training, traineeships and an annual bursary to the 12 schools within the catchment area

Our affiliation with Bond University's Indigenous Scholarship Program gives our indigenous employees the opportunity to further their education.

We are very proud to be associated with NDIS programs providing a range of work experience training and employment opportunities for young people and adults with disabilities.

With all of this in mind, you can be assured that when holding your function with us, you too help make a difference.

**It's the little things that make a difference**





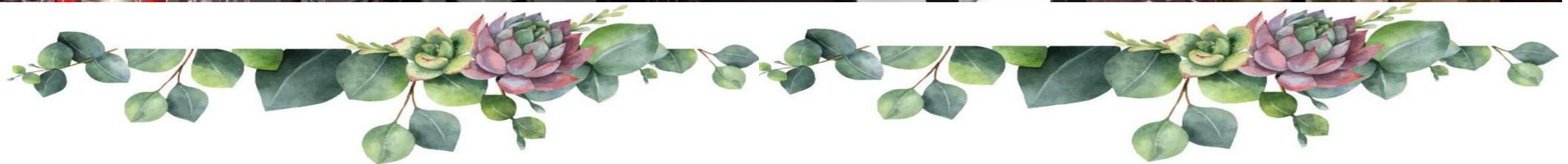
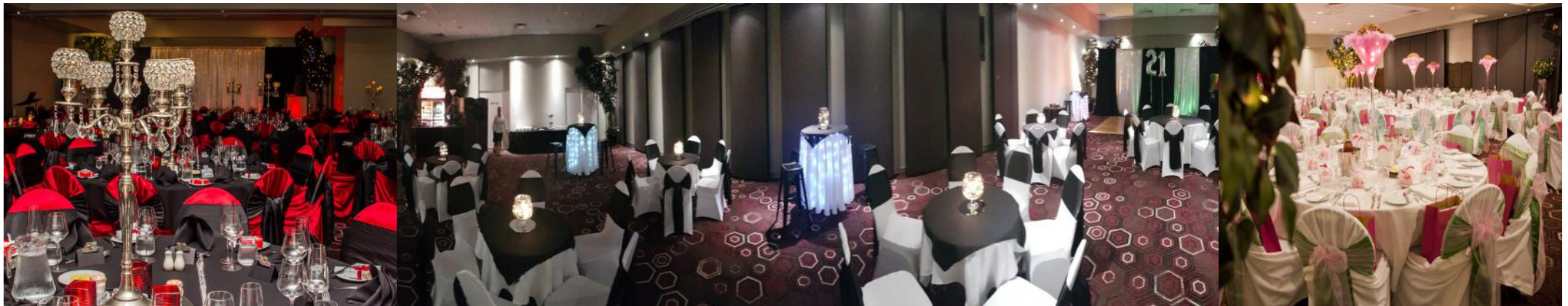


## Our Facility

The Nerang RSL is an ideal venue for your next event.  
Our Hinterland inspired function centre complete with fairy lit forest trees  
can cater for any special occasion.

From small intimate functions for 30 guests to large themed events for 250.

Our staff pride themselves on professionalism and friendly service while our  
experienced events team can cater for every request.





# Function Package inclusions

The minimum guest number that applies to all function packages is **30**  
Should you require venue hire only or a function under the minimum food spend,  
Venue hire will be priced upon application.

## Included in function packages

**4 hour private use of the function room**

**2 wireless microphones**

**Lectern**

**Staging** 2.5m(L)x1.2m(W) x30cm(H) (upon request)

**Service Lift Direct to the Function Rooms for suppliers**

**2 projector screens & 3 TVs** (HDMI compatible)

**In house Sound System**

**In house CD and DVD player**

**Parquetry Dance Floor** (upon request)

**Private bar** (minimum guest number of 100 apply)

**Personalised Table Menus**

**Personalised Welcome Board**

**Floorplan set to your requirements**

**Gift, cake and registration table** (if required)

**Table linen**

**Cloth napkins**

**Private wait staff**

**Standard house centrepieces**

## Optional Extras

**Chair Covers From \$2.50each**

**Sashes \$1.00 each**

**Fairy lit back drop \$100.00**

**Terms & Conditions apply**

**Sunday price upon**

**application**







# Seated Menu package

## Entrée

### Thai Coconut Prawns

Coconut crumbed prawns served on jasmine rice with curry mayonnaise.

### Tortellini Fungi

Beef filled tortellini in a creamy mushroom & white wine sauce finished with shaved parmesan cheese.

### Beef Burgundy Pithivier

Slow cooked beef & bacon in red wine, enclosed in puff pastry & oven baked.

### Spicy Chicken Salad

Lightly spiced chicken salad with baby spinach and balsamic dressing.

Menus are priced at a minimum of 30 guests.  
Dishes subject to change

Hot Crusty dinner rolls

## Main

### Char Grilled Beef

Char grilled beef, potato gratin, baby spinach, steamed greens and a port jus.

### Grilled Barramundi

Grilled barramundi fillet served on potato mash with fresh avocado citrus salsa & a lemon wedge.

### Chicken Florentine

Oven baked chicken breast stuffed with fresh spinach & feta cheese with caramelised sweet potato, broccolini and white sauce

### Pink Peppered Pork

Pork fillet medallions pan fried with pink peppercorns, onions, shallots and garlic with a creamy white wine jus, served on sweet potato mash & seasonal vegetables

Menus are alternate serve

## Dessert

### Rich Chocolate Mousse

A fluffy chocolate mousse topped with whipped cream and a strawberry

### Mini Pavlova

Served with seasonal fruit, berry coulis & whipped cream

### Hot Apple Pie

Traditional hot apple pie served with whipped cream and a strawberry

### Sticky date Pudding

Sticky date pudding with butterscotch sauce, cream and a strawberry

### **3 Course Package**

Select 2 dishes from each course

From \$67.00 per guest

### **2 Course Package**

Select 2 dishes from the Main and Dessert choices

From \$58.50 per guest





# Deluxe Buffet Package

## Oven Roasted Meats (Please choose two)

Chef Carved for each guest

Tender roast pork with crackling & apple sauce

Succulent roast beef & rich traditional gravy

Herb basted roast lamb & mint sauce

## Fish Dish

Barramundi portions in lemon butter sauce

## Hot Vegetables

Potatoes & pumpkin, roasted on olive oil and sprinkled with sea salt

Cauliflower gratin, flowerets of cauliflower baked in cheesy cream sauce

Carrots & seasonal greens with fresh parsley

## Salads

Traditional Coleslaw - Shredded cabbage, capsicum and carrot in a creamy mayonnaise dressing

Green Salad - Mesculin lettuce, tomato, cucumber, red onion, capsicum with a selection of dressings on the side.

Creamy Potato Salad - Diced potatoes, onions, green capsicum and parsley in a mayonnaise dressing

Pesto Pasta Salad - Black olives, red onion and capsicum in a basil pesto dressing

## Dessert

A Chef selection of cakes and Slices

Assorted seasonal fresh fruit

## Additional Extras - Australian Cheese Platter \$85.00

Assorted Australian cheeses, dried fruits & water crackers

Serves approximately 10

**Menus are priced at a minimum of 30 guests. Menus are subject to change**

**From \$58.00 per guest**





# Mini Menu package

From **\$38.50 per guest**

**Select 3 options**

Our Mini Menu is designed as individual mini dishes for each guest  
Substantially more than canapés but not a sit down meal

## Bento Boxes

- \* Chinese chicken hoisin noodle
- \* BBQ pork & vegetable hoisin noodle
- \* Beef stroganoff jasmine rice
- \* Thai vegetable curry jasmine rice (V)

## Seafood

- \*Tempura fish & chips with lemon and sea salt
- \*Crispy calamari & chips with lemon and sea salt
- \*Crumbed prawns & chips with lemon and sea salt
- \*Veggie skewers with chips (V)

## Mini Burgers & Sliders

**All served with beer battered chips**

- \*Ground beef with cheddar cheese lettuce and tomato relish
- \*Crispy chicken schnitzel with ranch slaw
- \*Roast beef with caramelized onion mustard mayo and lettuce
- \*Mini grilled veggie burger (V)

## Pequeno Nachos

All topped with cheese, guacamole, sour cream & tomato  
salsa

Please choose 1 from the below choices

- \*Bean (V)
- \*Chicken
- \*Pulled Pork

Should you wish to order extra items a cost of \$9.50 per person will apply  
Menus are priced at a minimum of 30 guests. Menus are subject to change.







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Limited time offer:

Book a function with 50 guests and over and receive complimentary canapés on arrival

Book a function with 70 guests and over and receive

Book a function with 100 guests and over and receive

T&Cs apply, this is not valid in conjunction with any other offer.

