



Nerang RSL & Memorial Club
Wedding Packages 2021


nerangrsl
and memorial club inc.





Congratulations on your engagement, and thank you for considering The Nerang RSL as your preferred wedding venue.

Our wedding coordinator will take you on a personal tour of the facility and guide you through the different wedding options we have to offer.

Then together we can create a wedding package that will suit your needs and budget.

The Nerang RSL can boast a ballroom capable of catering for up to 200 wedding guests cocktail style or an intimate wedding reception for 30 of your closest family and friends.

The Nerang RSL prides itself on professional service with friendly staff, with a focus on simplicity, all of this combined with an experienced Coordination Department; will make your wedding one to be remembered.

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 with a focus on helping our local Gold Coast youth and Ex-Service Personnel

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





Reception package inclusions

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)

Dressed bridal table

Personalised Table Menus

Personalised Welcome Board

Floorplan set to your requirements

Gift, cake and registration table

Table linen and cloth napkins

Chair covers and sashes

Fairy lit backdrop

Private wait staff

Selection of centrepieces





Two Course 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.

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 backed chicken breast stuffed with fresh spinach & feta 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

Dessert

Your wedding cake served as dessert

Menus are alternate serve

Please choose 2 dishes from each course

Menus are subject to change

\$79.00 per person
Minimum of 30 guests





Buffet Package

Chef Carved Oven Roasted Meats (select two)

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 with a
cheesy cream sauce
Carrots & seasonal greens with fresh parsley

Salads

Traditional coleslaw - shredded cabbage, capsicum and carrot in a
creamy mayonnaise dressing
Green salad - mesclun lettuce, tomato, cucumber, red onion,
capsicum with a selection of dressings on the side
Creamy potato salad - diced potatoes, onions, green capsicum &
parsley in a mayonnaise dressing
Pesto pasta salad - black olives, red onion, capsicum in a basil pesto
dressing

Dessert

Your wedding cake served as dessert

\$69.00 per person
Minimum of 30 guests





Mini Menu Package

Bento Boxes

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

Pequeno Nachos

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

Please select 1 filling:

Chicken
Pulled Pork
Bean (V)

Mini Burgers & Sliders

All served with beer battered chips

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

Sea Food Tray

All served with beer battered chips

Tempura fish with lemon and sea salt
Crispy calamari with lemon and sea salt
Crumbed Prawns with lemon and sea salt
Veggie Skewers with fries (V)

Dessert

Your wedding cake
served as dessert

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

Select 3 options

Dietary requirements can be
catered with notice

Menus are subject to change

\$59.00 per person
Minimum of 30 guests







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