

BARBEQUE

AT DAVISTOWN RSL CLUB



DAVISTOWN RSL CLUB

BARBEQUE AREA BOOKING SHEET

Date of Function:		Set Up Time:	Start Time:
Name:			
Address:			
Email Address:		Contact Ph Number:	
Type of Function:			
No. of Guests: Adults		Children (3-12)	Teenagers (13-17)
<i>(Queensland Room seats approx. 70pp)</i>			
Bar Tab: <input type="checkbox"/> Yes <input type="checkbox"/> No		Limit: \$	Do you require wrist bands: <input type="checkbox"/> Yes <input type="checkbox"/> No
How many?			
Dry Till Drinks: Beer / Wine / Soft Drink / Juice / Champagne / Spirits / Champagne for Toast <i>(please circle)</i>			
Catering: <input type="checkbox"/> Meat to be purchased from the club		<input type="checkbox"/> Buffet	<input type="checkbox"/> Finger Food <i>(please tick)</i>
<i>All catering and numbers must be finalised 2 weeks before your event.</i>			
Time Food Served:		Finger Food =	Meat=
		Buffet =	
Requirements:	Please Tick	Comments	
Table Linen: \$5.00 per cloth <i>Linen is included with all Buffet Menus</i>		How many?	
Tea / Coffee Station \$25.00 (under 50)			
Bread Rolls .80c each		How many?	
ALL PLATTERS & MEAT PACKS INCLUDE: Napkins, Utensils, Sauces & Plates			
BUFFET INCLUDE: Linen, Plates, Utensils, Napkins & Plates			
OFFICE USE ONLY			
Room Hire Paid: <input type="checkbox"/> YES <input type="checkbox"/> NO			
Amount Owing:		ALL CATERING MUST BE PAID FOR PRIOR TO YOUR EVENT	
Customers Signature:		Date:	



TERMS & CONDITIONS as of 28th May 2019

CONFIRMATION OF BOOKINGS

Tentative bookings will only be held for 7 days. To secure your date, the room hire fee must be paid within these 7 days, and a copy of these Terms & Conditions must also be signed and presented to the Club. The Club reserves the right to cancel any tentative booking without any further notice, after this 7-day period.

ROOM HIRE

½ Auditorium (Stage End with Dance Floor / 150 seated)	\$280.00
½ Auditorium (Broadwater End / no dance floor / 80 seated)	\$240.00
Full Auditorium (250 seated)	\$470.00
21st Birthday - Security Fee per 100 people	\$200.00
21st Birthday - Bond Fee	\$200.00
BBQ Area	\$100.00
Public holiday rates, extra	\$ 70.00

SIGNING IN

All guests and temporary members will be required to sign in. All members must show a current membership card, as per the Registered Clubs Act 1976.

PAYMENT

All catering accounts must be paid prior to the event, either via phone or in person (cash, cheque, or credit card excluding AMEX). Beverage account is payable at the completion of the event. **Please be advised that a surcharge fee does apply: 1.6% for Mastercard & Visa, 1.7% Mastercard Debit & 3.0% for Visa Debit.**

FINAL NUMBERS (excluding weddings)

Final numbers are to be confirmed 2 days prior to the event. Davistown RSL reserves the right to charge for all meals prepared in accordance with the agreed number even if fewer guests should attend.

WEDDINGS

A non-refundable deposit of \$200.00 is payable upon booking. All menu's must be selected 2 weeks prior to the date, with a minimum of 60 guests, not including children. Final numbers are required 7 days prior to your Wedding, with the remainder amount payable 1 day before, not including the beverage account. Should the final numbers be less than the required minimum stated, not including children, 60% of the per-person amount will be charged for each person under this minimum who does not attend the event.

CATERING (excluding weddings)

All menu's must be selected within 7 days of the event. Should you require special meals, please notify the Function's Coordinator at least 7 days prior to the event. We may not be able to accommodate your guests needs at the time of your event, if we are not informed. All Buffet menus require a minimum of 30pp, and should the final numbers be less than this, the minimum charge will be for 30pp.

ADDITIONAL MEALS

Musicians, MC, Professional services need to be considered for catering, and will be included in your final numbers.

DAVO REWARDS AND MEMBERS DISCOUNTS

Membership discounts and Davo Reward points will apply to beverage accounts only.

PRICES

Are subject to change based on seasonality. You will be contacted accordingly.

FOOD POLICY

Club policy does not permit any type of food to be brought onto the premises, including the BBQ Area. However, if you are celebrating a birthday, anniversary etc., you may bring in your cake.

BEVERAGE POLICY & RESPONSIBLE SERVICE OF ALCOHOL

The Function's Coordinator and function staff will supervise the function in an orderly manner and in accordance to the rules and policies of the Club and relevant legislation. Alcoholic and non-alcoholic beverages are not permitted to be brought onto the premises. Bar service will cease 15 minutes before the end of your event, or at Managements discretion. Club staff will not allow intoxicated patrons, underage drinking, or violent and quarrelsome behaviour at any time within the venue. Any person who breaches Club RSA policy may be refused service and asked to leave the premises.

CHILDREN

All children under the age of 18 must be kept under constant supervision,

and under no circumstances to consume any alcoholic beverages (Liquor Act 2007).

SLIDE SHOWS

If you require the use of AV Equipment, please contact the Function's Coordinator at least 2 days prior to your event. Testing your Slide Show is recommended.

BARTABS

If you wish to place money on the bar to run a 'dry till' you must advise the Function's Coordinator prior. The amount to start with and your selection must be discussed prior to the event, (wrist bands are available).

SMOKING

Smoking on Club grounds is only permitted in the designated smoking areas (Smoke Free Environment Act 2000).

PUBLIC HOLIDAYS AND SUNDAYS

Functions held on a Sunday or Public Holiday will incur an extra fee of \$3.50 per head on Sundays and \$9.50 per head for Public Holidays. Weddings will incur an extra fee of \$4.50 per head for Sundays and \$10.50 per head for Public Holidays. Finger Food Platters will incur a fee of \$5.00 for Sundays and \$10.50 per platter for Public Holidays per platter.

DAMAGES

Clients are responsible for any damages caused by their guests, suppliers, and other contractors.

DECORATIONS

Smoke machines, confetti, rice or sprinkles are not permitted within the premises. The use of tea lights is permitted with care. Access to decorate must be negotiated with the Function's Coordinator.

FLOOR PLANS

Must be supplied prior to the event

21ST BIRTHDAYS (Security Bond of \$200.00 applies)

An extra fee of \$200.00 will apply to hire an extra security guard per 100 guests. A guest list must be submitted prior to the event, only people on the list will be allowed to enter. Identification must be produced upon entering and coloured wrist bands must be worn by all persons entering the event (wrist bands will be supplied by the Club).

ENTERTAINMENT

If you are providing your own entertainment, a copy of the Public Liability Insurance of the entertainer must be provided prior to the event. All entertainment must be finished by 11.30pm, with bass and volume levels being subject to Management discretion.

BBQ AREA HIRE (Cook Your Own – Supplied by Davistown RSL Club)

The BBQ area can be hired between the hours of 10am and sunset. All beverages and Food must be purchased from the club. Please ensure the gas is turned off after BBQ use. All garbage bags must be tied up at the end of your event and the area must be left in a clean and tidy state. There is no entertainment allowed in the BBQ and the hire fee is \$100.00. Responsible Service of Alcohol rules apply.

CANCELLATIONS

Should your event be cancelled, 6 weeks' notice applies for a full refund.

I, _____ (name)

Agree to adhere in full to the above Terms & Conditions.

Signature: _____ Date: _____

Davistown RSL Club representative: _____

Signature: _____



BBQ AREA HIRE

(COOK YOUR OWN)

\$100.00 – Hire Fee for BBQ Area

Gluten Free Options are available

Salads

Greek Salad with Olives & Feta	\$40.00 per platter
Potato and Sweet Potato Salad	\$40.00 per platter
Penne Pasta Salad <i>(rocket, roasted capsicum, Spanish onion & Feta)</i>	\$40.00 per platter
Caesar Salad	\$35.00 per platter
Garden Salad	\$30.00 per platter

Meat/Chicken & Accompaniments

300gms Grain Fed Rump	\$9.00 ea
400gms Rib Eye (Bone in)	\$12.00 ea
Thick or Thin Sausages (Thick 12, Thin 15)	\$14.00
Gourmet Beef or Chicken Breast Rissoles	\$2.50 ea
Marinated Chicken Kebabs (Satay, Honey Soy)	\$2.00ea
BBQ Chicken	\$12.00
Minute Steak	\$ 3.50ea
Loaf of Bread	\$ 4.00
Onions 500gm	\$2.50

Light Snacks

Cheese & Biscuits <i>served with Crackers, Brie, Cheddar Cheese, Salami & Cabanossi</i>	\$45.00 per platter
Chips & Dips <i>Corn Chips, Biscuits and your choice of 3 dips:- Hummus, Olive Tapenade, Sundried Tomato, Pesto, Mexican Bean & Coriander Salsa, French Onion & Roast Pumpkin & Sour Cream.</i>	\$40.00 per platter
Fruit Platter <i>Chef's Selection of Seasonal Fruit</i>	\$40.00 per platter

Extras

Beer Battered Chips	\$25.00 per platter
Creamy Potato Bake (serves 20 people)	\$40.00 per tray
Potato Wedges <i>(served with sweet chilli sauce & sour cream)</i>	\$35.00 per platter
Fairy Bread Platter	\$10.00 per platter
Nuggets & Chips (30 Nuggets)	\$29.50 per platter
Bread Rolls with Butter	\$.80 per roll

INCLUSIONS

- Utensils, Accompaniments, Plates, Napkins, Oil

OTHER OPTIONS

- Wide range of Fingerfood
- Buffet

Please speak with our functions Department, located in the main reception area between the hours of 9-4.30pm, Monday to Friday call 4363 0102 or 4363 0103. Email: functions@davistownrsl.com.au

BBQ Area Hire Terms & Conditions

All Food must be purchased from the club. All your BBQ needs can be ordered through the functions department. The BBQ area can be hired between the hours of 10.00am and sunset. All drinks must be purchased from the club. Please ensure the gas BBQ is turned off after use. All garbage bags must be tied up at the end of your functions and the area must be left in a clean and tidy state. There is no entertainment allowed in the BBQ area. **ALL FOOD & DRINKS MUST BE PURCHASED IN THE CLUB.**



FINGER FOOD PLATTERS

(Most Platters served approximately 10 people)

Brioche Sliders \$40.00 per platter

Platters of 12
Choice of Chicken, Beef, Pork or Vegetarian

Option 1 \$75.00 per platter

20 Mini Sausage Rolls
20 Mini Pies
20 Mini Crumbed Baby Whiting
20 Mini Spring Rolls
10 Mini Quiches
Served with various accompaniments

Option 2 \$90.00 per platter

20 Mini Spring Rolls
20 Mini Sausage Rolls
20 Crumbed Baby Whiting
20 Prawn & Garlic Twisters
10 Spinach & Feta Filo Triangles
Served with various accompaniments

Option 3 \$95.00 per platter

10 Duck Spring Rolls
20 Prawn & Garlic Twisters
20 Spinach & Feta Filo Triangles
10 Curry Chickpea & Sweet Potato Puffs
10 Mini Quiches
Served with various accompaniments

Arancini Balls \$50.00 per platter

Platters of 50
Choice of: - Five Cheese, Bosciola (mushrooms, Mozzarella, Cream)
- Pizziola (Mozzarella, Tomato, Capers)

Sandwich Platters \$40.00 per platter

Chef's Selection of Sandwiches (10 Sandwiches = 40 quarters)
Gluten Free Bread \$52.50 per platter
Fairy Bread Platter \$10.00 per platter

Dairy Free

Sandwiches – without dairy fillings
Fruit Platters
Chip Platters
Chicken Wings
Slow Roasted Beef on crostini
with rocket and chilli jam

Gluten Free

Sandwiches – gluten free bread available
Fruit Platters
Chicken Wings
Slow Roasted Beef with rocket and chilli
jam rolled in bite size portions
Smoked Salmon with chive & lemon
crème fraiche rolled in bite size portions
Roasted Pork Belly with no sauce

Tea & Coffee Station available on request: - \$25.00 up to 50 people
Over 50 people incurs and extra 50c per person



FINGER FOOD PLATTERS

(Most Platters served approximately 10 people)

Nasi Goreng Noodle Boxes \$6.50ea

Choice of Chicken or Vegetarian served with Rice *OR* Hokkien Noodles

Fruit Platter \$40.00 per platter

Chef's Selection of Seasonal Fruits

Cake Platters \$40.00 per platter

Chocolate, Carrot and Banana Cake (25-30 slices)

Beer Battered Chip Platter \$25.00 per platter

Potato Wedges Platter \$35.00 per platter

Served with Sweet Chilli Sauce and Sour Cream

Chicken Wings Platter \$45.00 per platter

Your choice of Satay, Cajun or Honey Soy (40 pieces)

Cheese and Biscuits \$45.00 per platter

Served with Crackers, Brie and Cheddar Cheese, Salami and Cabanossi

Chips & Dips \$40.00 per platter

Served with Corn Chips & Crackers

With your choice of 3 dips: - Hummus, Olive Tapenade, Sundried Tomato, Pesto, Mexican Bean & Coriander Salsa, French Onion or Roast Pumpkin & Sour Cream

Prawn Cutlets \$70.00 per platter

Served with Chips (35 Cutlets)

Chicken Nuggets \$29.50 per platter

Served with Chips (30 Nuggets)

Assorted Mini Muffins (10) \$16.00 per platter

Apple & Cinnamon, Blueberry, Chocolate, Banana & Oat Bran, Lemon & Poppy Seed (must be ordered 24 hours prior to your event)

300gm Mixed Lollies \$4.00



GOURMET CANAPES

Ideal for appetizers upon arrival

Spinach and Fetta Frittata with cracked Pepper and Herb Oil
40 pieces \$55.00

Peking Duck Spring Rolls with Hoisin Sauce
40 pieces \$80.00

Slow Roasted Beef on Crostini with Rocket and Chilli Jam
40 pieces \$75.00

Smoked Salmon on Melba Toast with Chive and Lemon Crème Fraiche
40 pieces \$80.00

Satay Chicken Skewers with Peanut Dipping Sauce
OR Garlic Prawn Skewers
30 pieces \$75.00

Garlic Prawn Twisters
30 pieces \$75.00

Mini pack San Choy Bow Cups 30 pieces \$75.00

Roasted Pork Belly with Chilli Plum Dipping Sauce
30 pieces \$60.00

