



FUNCTIONS MENU

BUFFET MENU ONE

\$40.00 PER PERSON

MINIMUM FIFTY GUESTS

- WARM ARRAY -

Selection of five from the following dishes served with rice and freshly baked bread rolls

Slow cooked Malaysian Lamb Curry

Lamb pieces cooked with onion, garlic, potato, curry leaf and coconut cream

Penang Beef

Slow cooked beef with lemon grass, lime leaf, Spanish onion, chilli, coconut cream and Penang curry paste

Sweet and Sour Pork

Crispy Pork pieces in a Sweet and Sour sauce with a hint of chilli

Honey Chicken

Crispy Chicken pieces coated with Honey sauce

Thailand Barbeque Chicken

Chicken thighs marinated with spring onion, chilli, soy sauce, garnished with coriander and onions

Stir fried Chicken

Chicken pieces stir fried with Hoisin sauce, seasonal vegetables and cashew nuts

Hokkien Noodles (V)

Stir fried Hokkien noodles with Asian greens, carrots, onion and capsicums

Totellini Boscaiola

Chicken tortellini with chunky mushroom, bacon, chives and Parmesan cheese

Penne Napolitana (V)

Traditional Italian pasta in Tomato sauce, virgin oil and basil topped with Parmesan cheese

Roast Root Vegetables (V)

Roast root vegetables with thyme and garlic

Roast Beef

Classic roast silverside Beef with Gravy

Beef Stroganoff

Sautéed pieces of Beef and mushroom cooked in a creamy sauce

Beef Neuilly

Braised Beef brisket in red wine, flavoured with rosemary, thyme and garlic

- SALADS -

Selection of two from the following salads

Greek Salad

Classic Greek salad with juicy tomato, crispy cucumber, sliced red onion, jalapenos, feta cheese and Kalamata olives

Country Style Garden Salad

Classic garden salad with mixed leaf, ripe tomato, Lebanese cucumber, Spanish onion with our Chef's dressing

German Potato Salad

Classic homemade potato salad with diced gherkin, diced red onion and crispy bacon

Caesar Salad

Cos lettuce with oven roasted croutons, crispy bacon, boiled egg, Parmesan cheese and our Chef's dressing

- COLD MEAT -

Selection of one from the following meats

Marinated Chicken drumstick

Or

Leg of Ham

- DESSERTS -

Selection of one from the following desserts

A variety of gateau

Or

Fresh fruit platter

Followed by

Coffee and Tea

BUFFET MENU TWO

\$48.00 PER PERSON

MINIMUM FIFTY GUESTS

- CANAPES -

Filo pastry with spinach and ricotta filling, served with fresh Tomato sauce

Vegetable spring rolls with Sweet chilli sauce

Thailand Fish cakes with coriander, chilli and cucumber dip

- WARM ARRAY -

*Selection of five from the following dishes served
with rice and freshly baked bread rolls*

Barbeque Duck in Redy Curry

Roasted barbeque Duck served in spicy coconut milk, garnished with dry onion, shallot and coriander

Butter Chicken

Tandoor-roasted chicken thigh in buttery makhani tomato sauce, flavoured with fenugreek and cream

Seafood stir fried in Oyster and Ginger Sauce

Prawns, Fish ball, Squid and Fish cake stir fried in Oyster and ginger sauce

Mongolian Lamb

Shredded Lamb with vegetables in a savoury Brown sauce

Salt and Pepper Squid

Crispy Squid, lightly dusted in salt and pepper seasoning

Lemon and Herb Perch Fillet

Pan-roasted Perch fillet with Lemon and herb butter sauce

Thai Mussel

Mussel flavoured in red curry tossed with lemongrass, kaffir lime Thai basil and chilli

Hokkien Noodles (V)

Stir fried Hokkien noodles with Asian greens, carrots, onion and capsicums

Vegetable stir fry (V)

Assorted vegetables stir fried in oyster and ginger sauce

Beef Stroganoff

Sautéed pieces of Beef and mushroom cooked in a creamy sauce

- SALADS -

Selection of two from the following salads

Greek Salad

Classic Greek salad with juicy tomato, crispy cucumber, sliced red onion, jalapenos, feta cheese and Kalamata olives

Potato and green beans salad

Potato and green beans salad with diced gherkin, sliced red onion and kalamata olives

Caesar Salad

Cos lettuce with oven roasted croutons, crispy bacon, boiled egg, Parmesan cheese and our Chef's dressing

- COLD MEAT -

Selection of one from the following meats

Marinated Chicken drumstick

Or

Leg of Ham

- DESSERTS -

Selection of one from the following desserts

Pavlova

Crème Brulee

Fresh fruit platter

Followed by

Coffee and Tea

SET MENU ONE

\$55.00 - 3 COURSE

\$43.00 - 2 COURSE

MINIMUM FIFTY GUESTS

- ENTREE -

Please choose two from the following

Seng's signature spring roll

Authentic Thai beef salad with iceberg lettuce

Chicken vol au vent with fresh asparagus and porcini

Grilled baby octopus salad with feta cheese

Chicken and corn soup

Home style butternut pumpkin soup with double cream

Chicken tortellini boscaiola

- MAINS -

Please choose two from the following

Oven Baked Chicken Supreme with a choice of
Champagne sauce, Garlic mushroom or chicken gravy

Pan Fried Snapper Fillet with a choice of
Lemon capers sauce, Herb tomato sauce or Honey, ginger and chilli dressing

Scotch Fillet Steak with a choice of
Pinot Jus, Béarnaise sauce or Madagascar sauce

Braised Lamb Shank in red wine
With mash potato, honey roasted carrots and gremolata

Roast Scotch Fillet Beef
With beef jus

Braised Lamb Shank in red wine
With mash potato, honey roast carrots and gremolata

Pork Medallion
With beetroot glazed

- DESSERT -

Please choose two from the following

Sticky Date Pudding

With butterscotch sauce

Traditional Tiramisu

With vanilla anglaise

Profiteroles

Filled with crème patisseries topped with chocolate sauce

Apple Crumble

With whipped cream and fresh strawberries

Chocolate Mousse

With raspberry coulis and almond crumble

Cheese Cake

With whipped cream

Followed by

Coffee, Tea and Truffles

SET MENU TWO

\$65.00 - 3 COURSE

\$55.00 - 2 COURSE

MINIMUM FIFTY GUESTS

- ENTREE -

Please choose two from the following

Prawn and mango salad with Asian style dressing and coriander

**Grilled tandoori chicken mildly spiced and immersed in a cream sauce
with almonds and sultanas serve with boiled rice**

Smoked salmon with onion & capers drizzled with dill and lime

**Bocconcini Antipasto with Roasted Pumpkin, Capsicum,
Zucchini served with hummus**

**Grilled chicken caesar salad with garlic croutons, grilled bacon
and parmesan shavings**

- MAINS -

Please choose two from the following

Grilled Atlantic Salmon

On wilted Asian greens topped with citrus butter

Myrtle Hollandaise Breast of Chicken

With fresh mixed herbs

Roast Grain Fed Scotch Fillet

With mushroom and cream sauce

Pan-fried Medallions of Pork Loin

With Swiss brown mushroom jus

Char grilled Beef Tenderloin Fillet

With king prawn and red wine jus

Roasted Marinated Pork Loin

With caramelised apple and calvados jus

Grilled King Perch Fillet

With a saffron buerre blanc

(All meals served with freshly baked bread rolls and seasonal vegetables)

- DESSERT -

Please choose two from the following

Dark Chocolate Mousse

With seasonal berry coulis

Traditional Tiramisu

With Kahlua anglaise

Warm Apple Crumble

With vanilla bean ice-cream

Sticky Date Pudding

Served with butterscotch sauce

Classic French Lemon Tart

With Fresh cream

Followed by

Coffee, Tea and Truffles

SET MENU THREE

\$70.00 PER PERSON

MINIMUM FIFTY GUESTS

- ENTREE -

Please choose two from the following

Grilled tandoori chicken mildly spiced and immersed in a cream sauce with almonds and sultanas serve with boiled rice

Smoked salmon with onion and capers drizzled with dill and lime

Grilled chicken caesar salad with garlic croutons, grilled bacon and parmesan shavings

Greek salad with kalamata olives, crumbled feta, cherry tomatoes, cucumber, red onion and house vinaigrette

Fresh prawns cocktail on chiffonnade of lettuce with Chef's special sauce

Home style butternut pumpkin soup flavoured with sour cream

Thai beef salad on Asian leafy greens with fried noodles and soy ginger dressing

- MAINS -

Please choose two from the following

Crispy skinned roast chicken

With parsley and thyme stuffing

Mustard seed and garlic crusted Baby Veal

With red wine & sage glaze

Grilled Atlantic salmon

On Asian greens with lemon myrtle hollandaise

Roast grain fed scotch fillet

With mushroom and cream sauce With a saffron buerre blanc

Pan-fried medallions of pork loin

With Swiss brown mushroom jus

Char grilled tenderloin Fillet

With king prawn and red wine jus

Roasted marinated pork Loin

With caramelised apple and calvados jus

Grilled king perch Fillet

With a saffron buerre blanc

(All meals served with freshly baked bread rolls and seasonal vegetables)

- DESSERT -

Please choose two from the following

Profiteroles

Filled in crème patisserie with rich chocolate sauce

Freshly baked Pavlova

Topped with cream and passionfruit coulis

Creamy passionfruit cheesecake

Followed by

Coffee, Tea and Truffles

VEGETARIAN MENU

Please choose one from the following

Vegetable risotto

Of char grilled vegetables mixed with pesto and topped with parmesan

Stir-fry Asian greens

With ginger and garlic served over boiled rice

Grilled vegetable stack

With basil pesto and rocket leaves

CHILDREN'S MENU

\$22.00 PER PERSON

UNDER 12 YEARS OLD

Please choose one from the following

- MAIN -

Chicken strips and chips

Beef lasagne and chips

Spaghetti bolognaise

- DESSERT -

Vanilla ice cream with chocolate sauce and smarties

WEDDING PACKAGES

- INCLUSIONS -

Tea-light candles

Decorated cake Knife

Cordless microphone and lectern

Personalized guest list to display at the reception entrance

Use of our private Bridal Room

Secure undercover parking for your guests

White linen serviettes and tablecloths

Lay by service – pay off your wedding in instalments at no extra charge!

- OPTIONAL EXTRAS -

Table Centrepieces (flowers etc.)

Wedding Cake

DJ/Entertainment (\$450.00 for 5hrs)

MC

Chair covers

Beverage requirements

- PRICING -

Based on a minimum of 50 paying adult guests

Beverages are additional and can be charged on consumption. (Open Bar).

FUNCTION TERMS AND CONDITIONS

1. If Merrylands RSL (known hereafter as the Club) is prevented from performing its obligations in respect of any booking for any cause outside of its control, it should be entitled to cancel any such booking without liability but, if so requested, the Club will use reasonable endeavours to transfer the booking to another Company of similar standard, satisfactory to the customer.
2. The Club reserves the right to require payment of a security deposit at any time prior to the holding of a function, the amount of which will be determined by the Club. Should the customer fail to pay such deposit within seven days of being requested to do so, the Club may treat the booking as having been cancelled by the customer.
3. Final numbers attending functions are to be advised to the Functions Manager ten days prior to the commencement of a function. This will be the number catered, set up and charged for. Changes are only permitted at the discretion of the Head Chef and must be received in writing.
4. In the event "final numbers" for a function are exceeded, The Club reserves the right to refuse those excess patrons from entry into the function.
5. The Club accepts no responsibility for loss or damage to any item of equipment, furniture, stock or any other property brought on to the premises by the customer or persons authorised by the customer, whether approved or not by Merrylands RSL Club.
6. The customer shall make no alteration of any sort to Merrylands RSL Club's property and shall, at his or her own expense, make good any and all damage arising in any way from this hiring, however such damage be caused and by whosoever it is caused.
7. The Club reserves the right to approve any person engaged by the customer to perform any duty of any sort or to entertain at the function, such approval not to be unreasonably withheld.
8. No food, wine, beer, spirits or other beverages may be brought into Merrylands RSL Club by the customer or the customer's guests for consumption on the premises. Unless approved by Merrylands RSL Management in writing.
9. All functions must terminate within fifteen minutes of the finishing time.
10. Merrylands RSL Club reserves the right to refuse the use of its name in any form of advertising or publicity.
11. The function organiser shall be responsible for ensuring the function is conducted in an orderly manner and in compliance with the rules and laws that govern the operation of functions and the Club, including the Responsible Service of Alcohol.
12. Any alcoholic beverages that may be removed from the function and subsequently the Club must be done in side the approved Take Away trading hours of the Club. Failure to do so will result in such beverages being held by the Club with arrangements for pickup at a later date to be made.
13. Certain functions may attract a "security fee" for the cost of hiring security personnel. The function organiser may need to discuss this with the Operations Manager or Club CEO with the client being advised of any fee prior to taking a final booking.
14. Functions including, but not limited to Weddings, 18th and 21st birthday parties will always attract a security fee. As a general rule one guard will be required for the first 149 function guests then additional guards for every 100 guests additional to that...
15. For cancellations of confirmed bookings, the following conditions apply.
 - All cancellations must be made in writing to the Functions Coordinator
 - If the function is cancelled more than 90 days prior to the function date, the full deposit will be refunded less a \$50 booking fee.
 - If the function is cancelled within:
 - 90 days prior – the deposit is non-refundable unless the date is re-booked by another client
 - 14 days prior – full deposit will be forfeited and a charge of 15% of the total value of the function will be charged
 - 3 days prior – 100% of the function's value will be charged.
 - Menu and beverage selections are required two (2) weeks prior to the function. At this time we also require any colour scheme for serviettes/ decorations, chair covers, floral arrangements, or additional items we can arrange for your event.

16. A floor plan must be received by the Functions Coordinator two (2) week prior to the function date. Please contact the Functions Coordinator for assistance.
17. The correspondence between the Club and the customer shall be taken as confirmation of the customer's agreement with and acceptance of the foregoing terms and conditions. An exchange of letters constitutes a Contract.
18. The club does not accept personal cheques of any kind.
19. The Merrylands RSL Club practices the Responsible Service of Alcohol and has a very strict policy related to this. Under the Liquor Act 2007, an intoxicated person or persons must be refused service of alcohol immediately and asked to leave the Club Premises. This extends to all functions held at the Club. If a person fails to leave a licensed premise when requested, under the Clubs policy Merrylands RSL Management will contact local police and have the person charge will "Fail to Quit" which will result in a \$550 fine. The person will also be barred from the Club or cited to appear before the Club's Judiciary Committee if they are a temporary member or Club member respectively.
20. The Club reserves the right to implement Responsible Service of Alcohol procedures at the bar if the Function Organiser or Club Management feels it is required. These can include but are not limited to:
 - Refusal of further alcohol service to a patron if they are deemed to be impending intoxication
 - 2 drink per person limit served at the bar
 - No shots
21. Section 77 of the Liquor Act allows the Club to eject or refuse any person from a licensed premise if they are:
 - Intoxicated
 - Violent, Quarrelsome or Disorderly
 - Smoking in a smoke free area
 - Suspected of having or using illicit drugs on the premises
 - Behaving in a way that causes the licensee to commit an offence under the liquor laws.
22. In the event of an incident, the organiser agrees to provide any assistance required to the Club during their investigation. This includes but is not limited to the identities of the person or persons involved.
23. All functions must have nominated MC to deliver the "Event Message" for the function. The Club specific information of the Event Message will be provided by the Function Organiser. The customer may choose to add additional information or announcements to the Event Message as approved by the Club Management. Any modifications to the Club specific information will not be accepted unless approved by Club Management.
24. Designated smoking areas are located throughout the Club and will be pointed out to the customer when a function is booked. We ask that patrons attending a function only use these designated areas and avoid leaving the Club to smoke (via Military Rd reception). This assists the Club in meeting its requirements of the Registered Clubs Act 1976 and the patron in meeting the requirements of the Smoke Free Environment Act 2000.

RESPONSIBLE SERVICE OF ALCOHOL AGREEMENT

The function's organiser shall be responsible for ensuring the function is conducted in an orderly manner and in compliance with the legislation that governs the operation of the Club. Merrylands RSL Club practices the Responsible Service of Alcohol (RSA). It is the policy of the Club not to allow intoxication, underage drinking, violent or quarrelsome behaviour as well as endeavouring to contribute to improved safety and security for the local community and patrons alike.

It is our aim to serve guests with alcoholic beverages in a professional, friendly and responsible manner. Should the Club's staff who are trained in RSA, deem a guest to be showing noticeable signs of intoxication or impending intoxication, management will seek to notify the function organiser prior to any action being taken. Actions taken with an intoxicated guest will include: the immediate discontinuance of alcohol service and directing the guest to leave the premises. Actions taken with a patron who is impending intoxication will involve the discontinuance of alcohol service for the remainder of their time on the licensed premises. Failure to abide by these directions will result in the patron being asked to leave the premises

Intoxicated guests will not be permitted to enter the main club area when departing a function or if intoxicated on arrival, will not be permitted to enter the Club.

Failure to leave the Club premises will result in the police being contacted and the patron issued a "Fail to Quit" notice by police which incurs a \$550 fine. This will be the case whether the patron is present on the premises or not when police arrive. Refusal to leave will also result in immediate barring from the Club or citation to appear before the Clubs Judiciary Committee depending on membership status at the time of the offence.

Club management are happy to assist with the organisation of transport for an intoxicated guest, if required. We seek to provide a safe, happy and responsible environment for all guests to enjoy at Merrylands RSL Club.

Consumption of alcohol [purchased or supplied at Merrylands RSL Club for the intended consumption on premise] is not permitted in reception areas of the Club or outside of the Club premises

Failure to adhere to this agreement and its contents may result in the forfeiture of the deposited bond for the related function/s.

As the person responsible for the organisation of this function, I have read, understood and agree to abide by the terms and conditions for the Responsible Service of Alcohol.

Function Name: _____

Function Date: _____ **No. of Minors Attending:** _____

Signed: _____ **Date:** _____

Name of person signing (please print): _____

RSA contact person for function: _____

SETTLEMENT OF ACCOUNT

Full pre-payment and final guest numbers are required 10 working days prior to the function with additional charges to be

Settled on conclusion by credit card or cash.

CONFIRMATION OF BOOKING

If you would like to confirm this booking, please forward the following to the Functions Manager:

- Signed copy of this quotation (Including the Terms & Conditions. Please take note of Condition 3)
- Signed Responsible Service of Alcohol agreement
- Bond of \$500 for the function room (bond is refunded after the function if room is undamaged).

SWAN ROOM

- Room Hire \$500.00(5hrs catered)
- Room Hire \$1,000.00 (5hrs non catered)
- Bond \$500.00 (refund after the function)

OSPREY ROOM

- Room Hire Full Day (8 hours) \$400.00
- Room Hire Half Day (4 hours)\$200.00

PAYMENT MAY BE MADE BY:

Credit card

- Please complete the attached form and fax to: (02) 8868 7770

Bank Cheque

- Please complete the attached form and send with bank cheque to:
Functions Manager
Merrylands RSL Club
PO Box 417
Merrylands NSW 2160

Cash

- Please complete the attached form and bring with cash to the Club
* Please note that the club does not accept personal cheques of any kind

Menus and prices are subject to change without notice. Please don't hesitate to contact me on telephone (02) 8868 7733 or fax directly to (02) 8868 7770, should you require any assistance or information.

We look forward to you and your guests to Merrylands RSL Club and will do everything possible to ensure that your event is the enjoyable, successful and memorable occasion it should be.

**Signed on behalf of
Merrylands RSL Club**

**Edraline Bartlett
Functions Co-ordinator
Email: edralineb@mrsl.com.au**

**I am a person authorised to sign
by way of acceptance the above
Confirmation Letter on behalf of:**

Signature: _____

METHOD OF PAYMENT FORM

To confirm your booking, please complete this form and forward to Merrylands RSL Club with your bond and signed quotation.

Name: _____ **Function type:** _____

Function Date: _____ **Persons attending:** _____

CONTACT DETAILS

Address: _____

Phone: _____ **Fax:** _____

Email: _____

PAYMENT DETAILS

Please tick one of the following to indicate your method of payment:

- Cash** in person to the club
- Bank cheques** in person to the club or by mail
- Credit Card** Complete section below and return in person to the club
Or fax to 8868 7770

FOR CREDIT CARD PAYMENTS PLEASE COMPLETE THE FOLLOWING:

Cardholder name: _____

Card Type: _____

Card Number: _____ **Expiry date:** _____

Amount: \$ _____

I authorise the above amount to be taken from the above card as payment of bond only.

Cardholder signature: _____

Please fax the completed form to fax (02) 8868 7770