



# Celebrations 2024

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# Welcome

## TO DUBBO RSL CLUB

The Dubbo RSL Events Centre is renowned for being a first choice venue for your next Celebrations Night.

Planning your event should be easy and stress free, whether it be an Intimate get together amongst colleagues a seminar or conference, the Dubbo RSL Event

Centre have versatile facilities suited to all event types.

The Dubbo RSL is easily accessible and located in the CBD with direct daily flights from Sydney and return, direct flights Newcastle, Melbourne, Brisbane and Canberra.

Dubbo RSL Motel is situated directly opposite the Club and boasts 34 luxury rooms, we also offer complimentary on - site parking in our multi storey car park.

Our expert Events team is on hand to help you create the ideal event and to interpret your exact requirements so that you don't have to worry about a thing.

Our goal is to create a memorable and enjoyable experience for you and your team.

Thank you for this opportunity to work with you. We are delighted to be able to assist you in any way possible and I look forward to speaking to you personally soon.



If you are planning a special dinner, the Dubbo RSL Club Resort is the venue for you.

Situated in the heart of Dubbo's CBD, we can cater for all of your needs.

Our function rooms will suit any occasion. We have a wide range of menus to choose from, and our services and facilities will meet all of your needs.

The Dubbo RSL Club Resort Events team are highly experienced, and are dedicated to make your function a success.

- Weddings
- Cocktail Parties
- Anniversaries
- Birthdays
- Any special occasion.

**We can offer you the whole package including:**

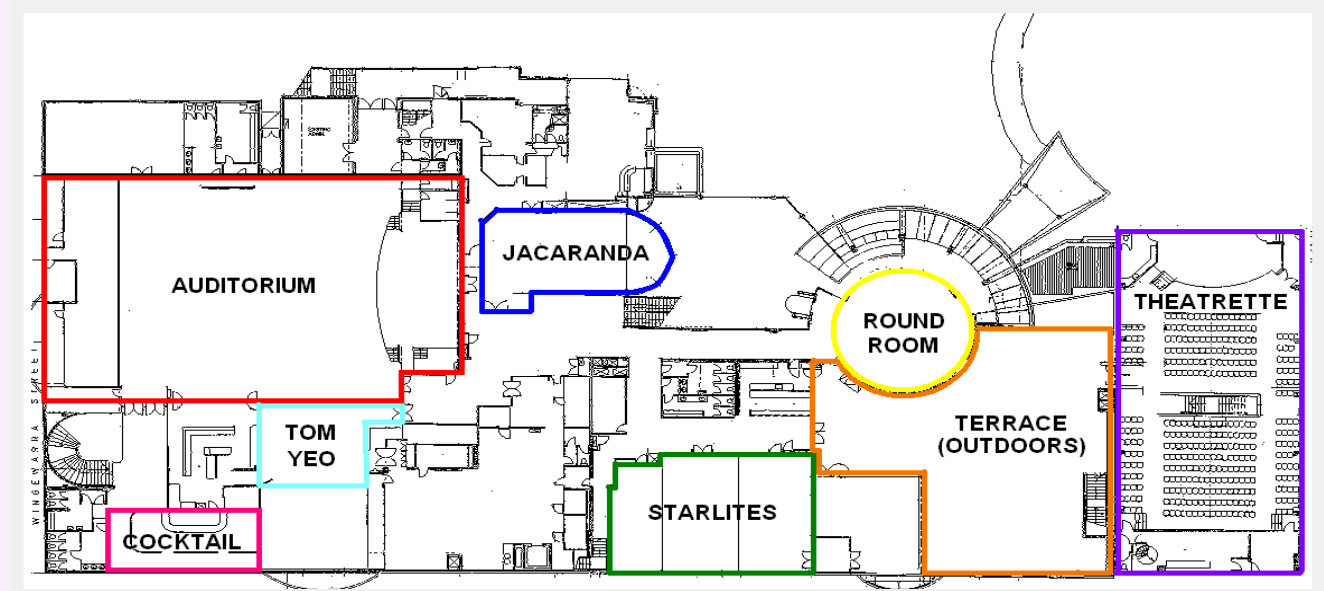
- Top class facilities
- New technologies
- Superb food
- Entertainment
- 4 star accommodation at affordable rates
- Multi-storey car parking
- CBD location

Our event organisers strive to attend to all the details that will make your function the epitome of perfection. Let us look after your event needs, and experience the difference that makes the Dubbo RSL Club Resort the perfect venue.



## Where can I hold my Event?

- Auditorium
- Starlite rooms
- Rooftop Terrace
- Round Room
- Jacaranda



## Accommodation Options?

The Dubbo RSL Club Resort Motel is conveniently located directly opposite the Club, ensuring optimal guest relaxation and accessibility. Boasting 34 luxury 4 star rooms. The Motel is sure to be a comfortable haven for your function's guests. In-room dining is available 7 nights for your convenience full charge-back facilities are available from all the Club's dining and bar facilities, including One7Eight Dining and Bar.

Enjoy the full luxury Dubbo RSL Club Resort experience and book your room now!

**Phone: 68 84 9099**

**Email: [rslmotel@dubborssl.com.au](mailto:rslmotel@dubborssl.com.au)**

Corporate rates available \*Conditions apply.



Room Name	Theatre Style	Classroom Style	U - Shape	Cabaret Style	Room Hire
<b>Auditorium Full</b>	700	400	-	192	\$500.00
<b>Auditorium Half</b>	250	150	-	100	\$300.00
<b>Jacaranda</b>	80	50	30	30	\$240.00
<b>Starlite Room 1</b>	20	20	-	-	\$180.00
<b>Starlite Room 2</b>	40	20	25	-	\$200.00
<b>Starlite Room 3</b>	40	20	25	-	\$200.00
<b>Starlites Total</b>	150	100	40	78	\$360.00
<b>Two Starlite Rooms</b>	80	50	30	48	\$300.00
<b>Rooftop Terrace</b>	-	-	-	-	\$360.00
<b>178 Small Side</b>	30	16	20	-	\$200.00
<b>178 Big Side</b>	50	50	30	-	\$220.00
<b>Theatrette</b>	342			-	\$520.00 Full Day
<b>Boardroom</b>	-	12-15 Boardroom Style	-	-	\$280 half day \$220.00
<b>The Club Lounge</b>				30 Cocktail Style	\$160.00

\*\*\* Subject to covid restrictions at the time of the Event if applicable



## Time to Relax

- A range of bar, lounge and dining areas
- Live entertainment, Friday and Saturday nights
- Snooker and pool tables
- Sky channel and Foxtel
- TAB and Keno
- Multi-Storey car park with passenger lift
- Disabled access and amenities
- In house passenger and service lifts
- ATM
- Bottle shop
- Courtesy bus, Thursday, Friday and Saturday nights
- Aquatic Health and Fitness Centre, adjacent to Club
- Free Wi Fi



# Gold Set Menu (choose 2, served alternate)

## Entrée

Grilled Tiger Prawns with Szechuan, Baby herbs & Cucumber Salsa

Spinach, Butternut Pumpkin & Ricotta Ravioli with Fig Balsamic & Gran Padano Parmesan

Grilled Chicken Tenderloins with Creole Corn Salsa & Lime Aioli

Tandorri Lamb Fillet with Basmati, Mango & Mint Yoghurt

Scallops in a half shell with Pesto & Crisp Leek

## Main

Veal Cutlet with fondant Kipfler potatoes, sautéed broccolini & Jus

Chicken Supreme, Crisp Pancetta, beans on Sweet Potato Mash and Merlot Jus

Grilled Salmon Fillet on Pumpkin, Mushroom & Baby Spinach Risotto & Hollandaise

Scotch Fillet Steak on Mash, Heirloom Carrots, Greens with wild Mushroom Jus

Pork Fillet with Juniper Berries, asparagus, caramelized onions and tomato puree

## Dessert

Chocolate Lava Cake with Chocolate Crumb and Raspberries

Meringue and Strawberry Cream Stack with Blueberries and White Chocolate

Vanilla Bean Panna Cotta with Pistachio and Lemon Myrtle Biscotti

Date and Walnut Pudding with Butterscotch Sauce



**3 course - \$70 per person**  
**Entrée & Main - \$60 per person**  
**Main & Dessert - \$60 per person**





# Silver Set Menu (choose 2, served alternate)

## Entrée

Pan fried Tiger Prawns with Confit Garlic, Spring Onion, Cream and Jasmine Rice

Camembert and caramelized Onion Tart with Beetroot and Mustard Seed Kumera

Lamb Fillet with Moroccan Spice, Cucumber ribbons and heirloom Tomato Salsa

Crisp Pork Belly with Plum Sauce and Baby herbs

Duck Spring Rolls with Hoi Sin Sauce and Rice Noodles

## Main

Wild Barramundi Fillet with Lemon Thyme Risotto, Baby Capers, Chinese Broccoli and Fig Balsamic

Scotch Fillet Steak on mixed Potato Stack with Broccolini and Jus

Grilled Chicken Supreme on Sweet Potato Mash with Asparagus and Moscato Cream

Pork Cutlet on Mash with Beans in crisp Bacon and Apple cider Jus

## Dessert

Chocolate Mud Cake with Macerated Berries and Caramel Dust

Sticky Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream

Coffee Cream Cheesecake with Honeycomb

Meringue Case with Chantilly Cream, Summer Fruits and Passion fruit Coulis

**3 Course \$62.00 per person**

**Entrée & Main \$52.00 per person**

**Main & Dessert \$52.00 per person**



# Cold Buffet

**Served with bread roll & butter**

Lemon Thyme, garlic & lemon roasted chicken pieces

Double Smoked Ham

Mustard crusted roast Angus Beef Sirloin

Caesar Salad with garlic croutons

Greek Salad with lemon & oregano dressing

Creamy Bacon & potato salad

Tossed Salad

**Dessert (choose 2, served alternate)**

Chocolate cream Profiteroles

Deviled Mud Cake

Strawberry Sponge

Lemon Meringue

**\$42.00 per person**



# Grill Buffet

Served with bread roll & butter

## From the Grill

Forequarter Lamb Chops in Rosemary

Chicken thigh fillets with garlic chive sauce

Grilled Tiger prawns with seafood sauce BBQ

Rump skewers

Idaho potatoes with sour cream, cheese &

spring onions

Grilled corn cobs with butter

## Salads:

Caesar salad with garlic croutons

Greek Salad with lemon & oregano dressing

Tossed Salad

## Dessert:

Pannacotta with berry compote

Chocolate Profiteroles with anglaise Sticky

date pudding with butterscotch

**\$53.00 per person**

# Hot & Cold Buffet

served with bread rolls & butter

## Cold Buffet:

Lemon thyme roasted chicken pieces with tomato relish & aioli

Double Smoked ham

## Hot Buffet:

Slow Roasted Angus Beef with seeded mustard & red wine jus

Crispy skin pork belly with BBQ & Bourbon glaze

Lemon Pepper Chicken Fillets

## Salads:

Caesar Salad with garlic croutons

Tossed Salad

Wombok Salad with crisp noodles

Creamy bacon & potato salad

## Dessert:

Pannacotta with Berry compote

Chocolate Profiteroles with anglaise

Sticky Date Pudding with Butterscotch

**\$50.00 per person**



# Cocktail Menu

## Cold Canapes

- Tomato Bruschetta on crisp bread with Parmesan & balsamic
- Smoked Salmon on blini with creme fraiche & chives
- Caramelized beetroot tart with rocket pesto aioli
- King Prawn & mango salsa with roast tomato mayonnaise
- Oyster Bloody Mary

## Hot Canapes

- Salt & Pepper Squid with lime aioli
- Prawns in pancetta skewers with lemon hollandaise
- Scallop in half shell with salmon roe & dill cream
- Lamb & haloumi sausage roll with tomato relish
- Pumpkin tart with caramelized onion, fig balsamic & chervil
- Satay Chicken skewers
- Creole Chicken skewers with buttermilk ranch dressing
- Corn Fritter with guacamole & heirloom tomato salsa
- Vegetable spring rolls with lime chilli
- Vegetable Samosas with cucumber yogurt

## Dessert Canapes

- Chocolate dipped Profiteroles
- Vanilla Bean Panna Cotta cups with berry compote
- Chocolate Mousse tarts with dark chocolate raspberry
- Lemon Meringue tartlet

Selection of 6 - \$24 per person

Selection of 8 - \$30 per person

Selection of 10 - \$38 per person





# Children's Menu

(Under 12 years)

Includes Nipper bag & Drink

## Chicken Nuggets

Served with chips and tomato sauce

## Battered Fish

Served with chips and tomato sauce

## Chicken Schnitzel

Served with chips and tomato sauce

## Sausages

Served with chips and tomato sauce

## Dessert

Ice cream with chocolate or strawberry topping





## Dessert Buffet

Who doesn't love a Dessert Buffet or a Lolly Buffet? Add an extra touch of fun to your special event, and leave a lasting impression with your guests. A delicious chef's selection of mini desserts, sized so your guests enjoy a range of their favourite desserts in a few bites.

**\$9.50 Per Person**



## Lolly Buffet



Phone : (02)68824411 | Email: [functions@dubborssl.com.au](mailto:functions@dubborssl.com.au) | Web: [www.dubborssl.com.au](http://www.dubborssl.com.au)





## Grazing Table

a delicious new trend

### Gourmet Cheeses

Heyson blue, Binnorie brie, Maffra mature cheddar & marinated Persian feta

### Italian Cured Meats

Sliced Danish salami & Parma ham

### Veggies & Antipasto

Marinated & chargrilled eggplant, marinated artichoke, capsicum & semi dried tomatoes

Poached shiraz spiced Corella pears

Cornichons & balsamic onions

Marinated whole olives

### Breads | Crackers | Dips

Artisan bread & lavosh crackers

Hummus & sumac dip, aged balsamic & extra virgin olive oil



**\$35 Per Person**

Served with an assortment of teas and coffee



# Celebrations Dinner Booking Form 2024

Please sign and forward back to the Event Centre, along with your signed Terms and Conditions Sheet. **Booking sheet is required 3 weeks prior to your function. Final numbers are to be advised 5 working days prior to your function**

Name of Function/Event \_\_\_\_\_

Date of Function/Event \_\_\_\_\_

Contact Person \_\_\_\_\_

Address \_\_\_\_\_

City/Town \_\_\_\_\_

Postcode \_\_\_\_\_

Phone \_\_\_\_\_

Mobile \_\_\_\_\_

Email \_\_\_\_\_

Venue Booked \_\_\_\_\_

Venue Hire \$ \_\_\_\_\_

Number of guests attending \_\_\_\_\_

Adults \_\_\_\_\_

Children \_\_\_\_\_

Arrival time \_\_\_\_\_

Meal time \_\_\_\_\_

Are you a Club member? yes \_\_\_\_\_ No \_\_\_\_\_

Membership number \_\_\_\_\_

## Venue Requirements

Rooftop Terrace is set up with outdoor furniture, tables of 6

Room Set up: Round Tables of 8

Long Tables

Colour of Balloons (if applicable) \_\_\_\_\_

(Bunch of 3 balloons) = \$6.00 per bunch

Colour of table cloths: Black

or

White

Colour of linen serviettes: Black

or

White

With coloured paper serviette insert \_\_\_\_\_

Mic and lectern

Cake table

Gift table

RSL Table numbers

Dance floor

Music booked e.g.: DJ

Other requirements

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# Menu Selection

Hot and cold Hors d'oeuvres on arrival \$6.50 per person      Yes:       No:

Time for meals to be served: \_\_\_\_\_

Menu Selected: \_\_\_\_\_

Cost per person : \$ \_\_\_\_\_ Special Dietary Requirements:

Number of Adult Meals: \_\_\_\_\_      Number of Children's Meals: \_\_\_\_\_

Are meals for the DJ, Photographer or Band included?    Yes     No

**Set Menu** - Choice of 2, served alternately.    **Gold Set Menu**     or    **Silver Set Menu**

Entrée: \_\_\_\_\_

Main: \_\_\_\_\_

Dessert: \_\_\_\_\_

**Buffet Selected** - Cold Buffet     Hot Buffet     Grill Buffet     Hot & Cold Buffet

Dessert : \_\_\_\_\_

Children's Menu Selected \_\_\_\_\_

## Beverage Requirements

Are guests to pay for their own drinks      Yes       No

Dry Till Amount    \$ \_\_\_\_\_

Draught Beer, wine and soft drink only      Yes       No

Guests can have spirits    Yes     No

Guests can have premium beers or RTD's      Yes       No

Wine on tables :      Yes       No

Selected Wines: \_\_\_\_\_



# Terms and Conditions

## Payment Policy

Definite numbers should be established **five (5)** working days prior to your event. In the event that the agreed number of guests do not attend, the full agreed amount will still apply on the food component. No refunds will be given. Should the number of guests exceed the agreed number, the cost of additional meals/catering must be paid on the day of the function. Acceptable forms of payment include: cash, credit card, bank cheque, EFTPOS or direct debit .

## Accounts

You may make a part payment at the Dubbo RSL Club Resort's Event Centre, leading up to your event, if you wish. (Office hours: 8am to 4.30pm) Acceptable forms of payment include cash, credit card, bank cheque or EFTPOS.

## Sundays and Public Holidays

Functions held on Sundays and Public Holidays, will be subject to a 15% surcharge of the total catering account.

## Room Decorations

The Dubbo RSL Club Resort offer several styles of settings from round tables that seat 8 guests per table, or long tables. The Dubbo RSL Club Resort, also offers a comprehensive range of hire accessories, that are updated on a regular basis, chair covers and an extensive collection of coloured satin and organza sashes, candelabras, martini glasses, mirrors, numerous centerpieces, under table lighting and much more.

## Menu Pricing Disclaimer

At Dubbo RSL, we make every effort to insure that Food and Beverage prices and items listed on our menus are up-to-date and correct. However, the prices and items listed on our website are subject to change without prior notice. When menu and/or price changes are made, those changes may not be immediately reflected on this website. We update our website as often and quickly as we can. Sometimes these posts may be delayed for different reasons. Dubbo RSL Club reserves the right to change menu items and/or the prices that accompany those items as they appear on the menus and website. It is very important for our valued guests to know and understand this policy/practice. Dubbo RSL thanks you for your support and understanding.

## Food and Beverage Policy

Dubbo RSL Club Resort is a fully licensed venue. Company policy does not allow patrons to bring liquor or food onto the premises. Any food not consumed remains the property of the Club. In accordance with the responsible service of alcohol guidelines, the Dubbo RSL Club Resort, reserves the right to refuse service to any intoxicated or under age guest.

## Smoking

By law, and for the comfort of all guests, smoking is not permitted inside of the building, including the function rooms. Please ask our friendly staff for designated outdoor smoking areas.

## Signing into the Dubbo RSL Club Resort

By NSW State Government law, all visitors to the Dubbo RSL Club Resort, are required to show identification or their current Dubbo RSL Club Resort membership card. If a visitor to the Club lives within a 5 kilometre radius of the Club, they must be signed in by a current financial Dubbo RSL Club Resort member or the guest will be asked to sign our guest register, which only allow you to use the designated function area.

## Entertainment

We are pleased to advise you a list of entertainment, that may be suitable for your event. Please be advised it is a condition of this booking that any entertainment engaged by you, the Dubbo RSL Club Resort reserves full artistic control, especially noise control over the entertainment. The Dubbo RSL Club Resort has a responsibility under work health and safety, and the general wellbeing of patrons within the Dubbo RSL Club Resort and its immediate neighbourhood.

## Covid 19

A Current copy of Dubbo RSL Memorial Clubs Covid Safety Plan can be supplied on request. Dubbo Rsl strictly complies and enforces NSW Health orders and restrictions at any given time.



## Damages

The cost of any loss, damage or breakages of hired items, will be charged to the hirer. The Dubbo RSL Club Resort will not be held responsible for items brought into the Club by clients and their guests.

## Emergency Evacuation

In the event of any emergency evacuation of the premises, you will be notified and accompanied by our Emergency Evacuation Wardens. The assembly point for evacuations are situated at the southern end of the Dubbo RSL Club Resort's car park and the central courtyard.

## Dubbo RSL Club Patron Conduct:

The Board of Directors, Management and Staff of the Dubbo RSL Club have a Duty of Care to all patrons for their well-being and safety whilst on Dubbo RSL with relevant legislated state and federal government laws.

Taking into account legislated laws such as the Responsible Service of Alcohol and the Dubbo RSL Club's patron Duty of Care, if a patron who is attending a function is deemed by Dubbo RSL Club Management to exhibit conduct which can be considered to be unbecoming or unacceptable, that patron will be asked to leave Dubbo RSL Club licensed premises. In the event of a patron refusing to leave the Dubbo RSL Club licensed premises, matters will be immediately referred to the Police.

I have read all the Terms and Conditions and agree to comply with all of the abovementioned requirements.

Dated: \_\_\_\_\_

Signature of function patron: \_\_\_\_\_

Print Name: \_\_\_\_\_

