

Celebrations 2025



Welcome to Dubbo RSL



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

Planning your event should be easy and stress free, whether it be an intimate get together amongst family and friends or corporate dinner, the Dubbo RSL Event Centre has 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 carpark.

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.

Sharon Doick

Events Manager "Dubbo's Leading Event Centre"

If you are planning a special dinner or celebration the Dubbo RSL Club is the venue for you.

Situated in the heart of the Dubbo 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 memorable one.

- Weddings
- Cocktail Parties
- Anniversaries
- Birthday's
- Corporate Dinner
- Any Special Occasion.

Accommodation options

The Dubbo RSL Club Resort Motel is conveniently located directly opposite the Club, ensuring optimal guest relaxation and accessibility. Boasting 34 newly renovated luxury 4 star rooms. The Motel is sure to be a comfortable haven for your function guests. In room dining is available 7 nights for your convenience, full chargeback facilities are available from all the Club's dining and bar facilities, including 178 Dining and Bar.

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

Direct Phone number: 68849099

Email: rslmotel@dubborsl.com.au



Our Venues

Auditorium

The largest of our rooms, the Auditorium has the capability to cater for dinners of up to 450 guests seated or theatre style 700 guests. The Auditorium features a stage or mezzanine level, and a fully operational bar in the room.

Starlite Rooms

The Starlite rooms can seat up to 110 guests for dinner and has been proven to be the ideal venue for a conference or many a celebration. This room features removable walls, which enables the area to be increased or decreased in size to suit the event needs. Other features include a fully operational bar in the foyer area, dance floor and dimmed lighting. The Starlite rooms can be divided into 3 separate rooms ideal for conference breakout rooms.

Rooftop Terrace

The Rooftop Terrace boasts its own louvre style roof system which can be easily adjusted to see the starry night sky, it also features modern festoon lighting to give your event that perfect ambient atmosphere. The Rooftop Terrace is the perfect venue for a relaxed casual get together or celebration with friends and family.

Theatrette

Captivate your audience with tiered seating arrangements. The conference theatre is an ideal plenary room for your conference seating 342 people. The Conference Theatre features a fully appointed stage, state of the art sound and stage production, lighting, cinema scope screen and a roof mounted multi media projector, dressing room and wheelchair lift to the stage.

Jacaranda Room

The ideal venue for smaller intimate get-togethers, cocktail parties and training sessions. Featuring a beautiful bay window with natural lighting, private bar, dance floor and mezzanine level.

One 7 Eight

Let your guests experience the height of style and sophistication. One 7 Eight is available to hire for corporate business lunches or breakfast meetings (subject to availability) the alfresco balcony overlooks Dubbo's busy CBD.

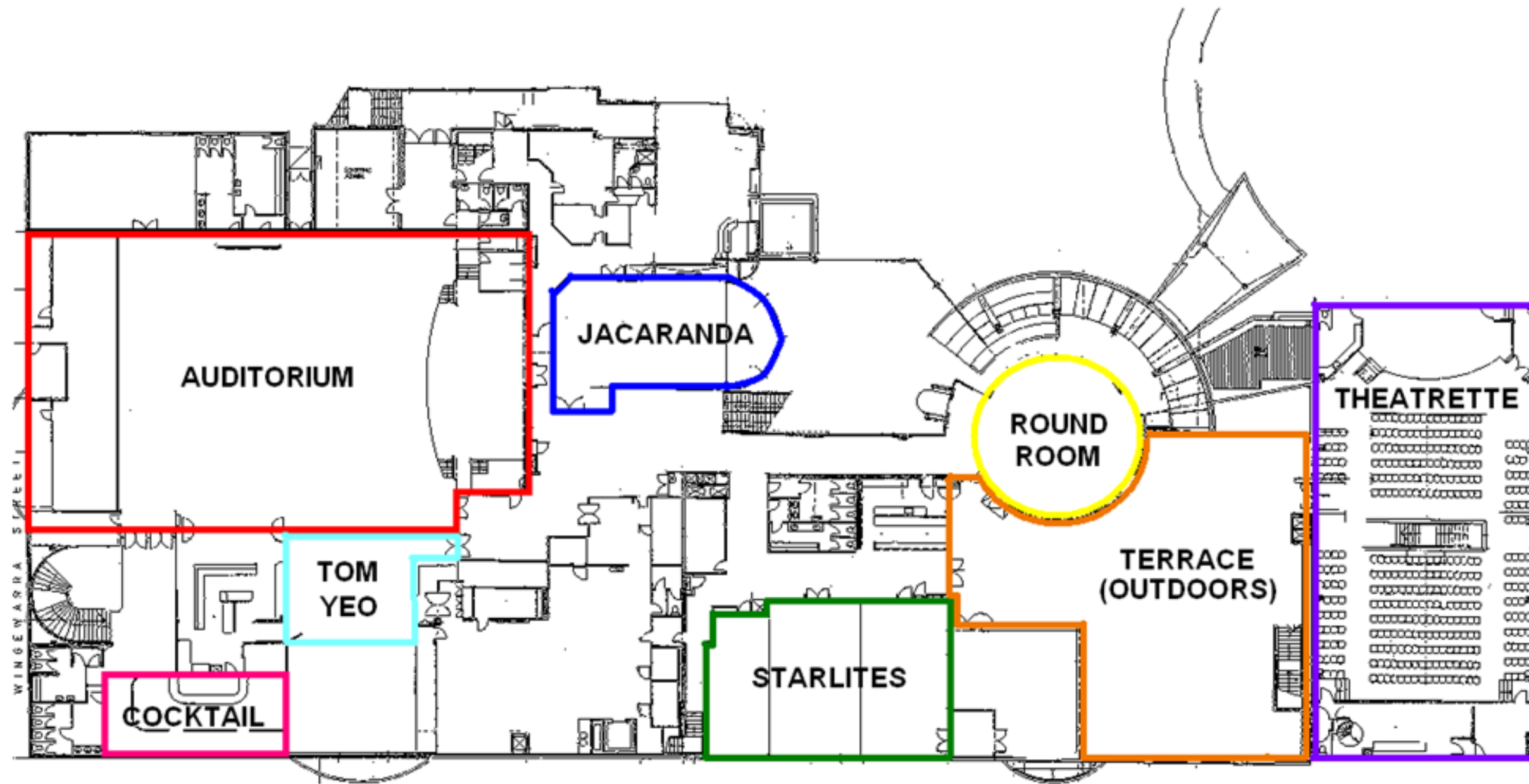
Round Room

Featuring a magnificent dome ceiling, the perfect venue for pre dinner drinks and canapes, also the ideal spot for conference registration or expo area.

Room Capacities

Room Name	Theatre Style	Classrom Style	U Shape	Cabaret	Cost
Auditorium - Full	700	350	N/A	200	\$550.00
Auditorium - Half	250	150	N/A	100	\$330.00
Jacaranda	80	50	30	30	\$260.00
Any Starlite room 1,2 or 3	40	20	25	N/A	\$220.00
Any 2 Starlite rooms	80	50	35	48	\$330.00
Starlites Total	150	100	50	96	\$400.00
Rooftop Terrace	N/A	N/A	N/A	80	\$400.00
Theatrette	342	N/A	N/A	N/A	\$550.00
178- Small Side	30	20	20	N/A	\$220.00
178- Big Side	50	30	30	N/A	\$250.00

Floor Plan Level One



Sustainability

The Dubbo RSL Club Group is dedicated to make sustainability a part of everything we do. Dubbo RSL Club has received Clubs NSW Award for Innovation in Environmental Sustainability. Our Environmental Initiatives include

- Rain Water harvesting
- Solar Panels
- Heat reclaim system for the Indoor Pool at the Health Club
- Return and Earn- Turning bottles and cans into helping hands with Vinnies, means waste is diverted from landfill.

Gold Set Menu Choose 2, Served alternately

Entree

Grilled tiger prawns with garlic butter, baby herbs and cucumber salsa
Spinach, butternut pumpkin & ricotta ravioli with fig balsamic & gran Padano parmesan.
Grilled creole chicken tenderloins with toasted bread corn salsa & avocado mousse
Sumac lamb fillet with pomegranate, rocket + feta salad
Oyster Killpatrick with smokey BBQ glaze (4 oysters)

Main

Veal cutlet with fondant Kipfer potatoes, sauteed broccolini & Jus
Chicken supreme, crisp pancetta, beans on sweet potato mash and Merlot Jus
Grilled salmon fillet on pumpkin & mushroom, broccolini risotto, and hollandaise
Scotch fillet on truffle mash, asparagus, caramelized onions and pink prepper jus

Dessert

Chocolate lave cake with chocolate crumb and raspberry coulis
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 \$77.00 Per Person
Entree & Main \$66.00 Per Person
Main & Dessert \$66.00 Per Person

Silver Set Menu

Choose 2, Served alternately

Entree

Pan fried Tiger prawns with confit garlic, spring onion, cream and Jasmine rice
Camembert and caramelised onion tart with beetroot and mustard seed kumera
lamb fillet with Moroccan spice, cucumber ribbons and heirloom tomato salsa
Crispy pork belly with plum sauce and baby herbs
Duck spring rolls with Hoi Sin sauce and crispy 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 supreme chicken on sweet potato mash with asparagus and Moscato cream
Pork cutlet on mash with beans, crisp bacon and apple cider jus

Desserts

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 \$69.00 Per Person
Entree & Main \$59.00 Per Person
Main & Desserts \$59.00 Per Person

Cold Buffet

Served with bread rolls & butter

- Lemon thyme, garlic & lemon roasted chicken pieces
- Double smoked ham
- Mustard crusted roast angus beef sirloin
- Cesar salad with garlic croutons
- Greek salad with lemon & oregano dressing
- Creamy bacon & potato salad
- Tossed salad



Desserts Choose 2, served alternate

- Chocolate cream profiteroles
- Deviled mud cake
- Strawberry cheesecake
- Lemon meringue



\$47.00 Per Person

Grill Buffet

Served with bread rolls & 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

Desserts

Panna Cota with berry compote
Chocolate profiteroles with anglaise
Sticky date pudding with butterscotch

\$59.00 Per Person



Cold & 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
Salt & pepper calamari

Salads

Caesar salad with garlic croutons
Tossed salad
Wombok salad with crisp noodles
Creamy bacon & potato salad

Desserts

Pannacotta with berry compote
Chocolate profiteroles with anglaise
Sticky date pudding with butterscotch

\$59.00 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 prawns & mango salsa with roast tomato mayonnaise
Oyster bloody Mary

Hot Canapes

Salt & pepper squid with lime aioli
Prawns in pancetta skewers with lemon hollandaise
Scallops 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 salas
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 tart with dark chocolate raspberry
Lemon meringue tartlet

Selection of 6 - \$24.00 Per Person
Selection of 8 - \$30.00 Per Person
Selection of 10 - \$44.00 Per Person



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

Served with an assortment of teas and coffees



\$45.00 Per Person

Children Menu

Under 12-years-old

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

Desserts

Ice cream with chocolate or strawberry topping



\$15.00 Per Child

Includes nipper bag & drink

Dessert Buffet Or Lolly 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 guest. A delicious Chef's selection of mini desserts, sized for your guests to enjoy a range of their favorite dessert in just a few bites or a selection of lollies served in oversized jars with scoops. A fun novelty for the little ones.



\$15.00 Per Person