



CELEBRATIONS

2026

Dubbo RSL Events Team
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Renowned as **one of Dubbo's premier venues**, our Events Centre is the first choice for hosting unforgettable celebrations and professional gatherings alike.

Whether you're planning a corporate event, milestone celebration, or private function, our experienced team, versatile spaces, and exceptional catering make every occasion effortless and memorable.

Planning your event should be **simple and stress free**.

Whether you're hosting an intimate gathering with colleagues, a seminar, or a large scale conference, the Dubbo RSL Events Centre offers versatile spaces and tailored service to suit every occasion.

Conveniently located in the **heart of Dubbo's CBD**, the Dubbo RSL is easily accessible, with direct daily flights to and from Sydney, as well as regular connections to Newcastle, Melbourne, Brisbane, and Canberra.

The Dubbo RSL Motel, located directly opposite the Club, features 34 luxury rooms and offers complimentary on site parking in our secure multi storey car park.

Our dedicated Events Team is here to **bring your vision to life**, ensuring every detail is taken care of so you can relax and **enjoy a seamless, stress free experience**.

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

Thank you for the opportunity to work with you.

We are delighted to assist in any way we can and look forward to speaking with you personally soon.

Dubbo RSL Group Events Team
"Dubbo's Leading Event Centre"

MEET IN STYLE

The Dubbo RSL Club Resort, conference Centre, is located in the heart of the CBD. Our Professional Standards will guarantee a smooth running conference, in a relaxed atmosphere.

Listed below, you will find our conference venues and facilities available.

CONFERENCE SERVICES

- Conference/Corporate Dinners (Including Theme Nights)
- Wheelchair Access to all Venues
- Audio/Visual Technical Support Available (Must be Pre-Arranged) POA
- Fax/Photocopying Facilities
- Free Wi-Fi

WE CAN OFFER YOU THE WHOLE PACKAGE INCLUDING:

- Top-Class Facilities
- Technology
- Superb Food
- Entertainment
- 4-Star Accommodation at Affordable Rates
- Tiered Level Parking
- CBD Location

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

- Business Seminars
- Conferences
- Meetings
- Trade Shows
- Staff Training

OUR VENUES

NEWLY RENOVATED FUNCTION SPACES COMING SOON

Exciting changes are underway!

Our versatile function rooms and venues are currently being renovated and will be ready for bookings just after 2026 New Year*. Expect modern, stylish spaces designed to make your events unforgettable.

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, 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.

The 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 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.

ONE7EIGHT

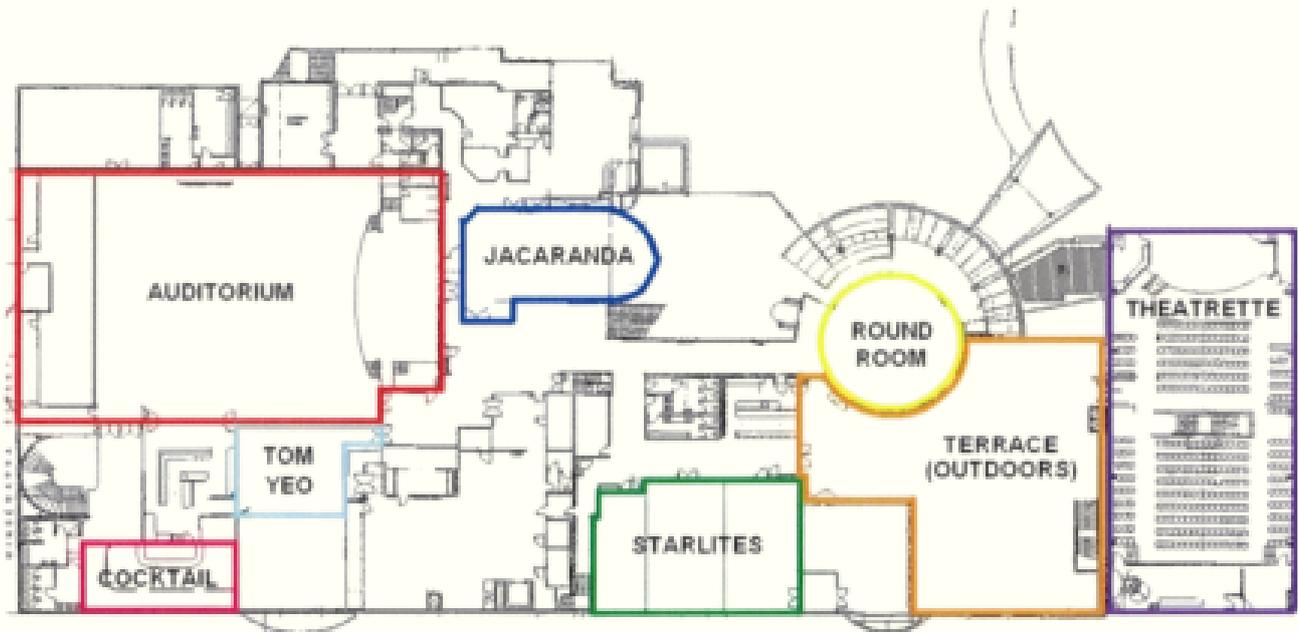
Let your guests experience the height of style and sophisticated. One7Eight is available to hire for corporate business lunches or breakfast meetings (subject to availability) the alfresco balcony overlooks Dubbo's busy CBD.

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 Name	Theatre Style	Classroom Style	U - Shape	Cabarat	Cost
Auditorium - Full	700	350	N/A	200	\$600.00
Auditorium - Half	250	150	N/A	100	\$360.00
Jacaranda	80	50	30	30	\$285.00
Any 1 Starlite Room	40	20	25	N/A	\$240.00
Any 2 Starlite Room	80	50	35	48	\$360.00
Starlite Total	150	100	50	96	\$440.00
Rooftop Terrace	N/A	N/A	N/A	80	\$440.00
Theatrette	342	N/A	N/A	N/A	\$600.00
178 - Small Side	30	20	20	N/A	\$240.00
178 - Big Side	50	30	30	N/A	\$275.00

FLOOR PLAN



SUSTAINABILITY

The Dubbo RSL Club Group is committed to embedding sustainability into everything we do.

Proud recipients of the Clubs NSW Award for Innovation in Environmental Sustainability, we actively implement initiatives to reduce our environmental impact, including:

- Rainwater Harvesting – capturing and reusing water across our facilities.
- Solar Panels – generating clean, renewable energy for the club.
- Heat Reclaim System – efficiently heating the indoor pool at the Health Club.
- Return and Earn – turning bottles and cans into helping hands with Vinnies, diverting waste from landfill.

This approach ensures we protect the environment while continuing to provide exceptional services to our members and the community.

GOLD SET MENU

Entrée

- Grilled Tiger Prawns with Garlic Butter, Baby Herbs and Cucumber Salad
- Spinach, Butternut Pumpkin & Ricotta Ravioli with Fig Balsamic & Gran Padano Parmesan
- Grilled Chicken Tenderloins with Toasted Corn Salsa & Avocado Mousse
- Sumac Lamb Fillet with Pomegranate, Rocket & Feta Salad
- Oyster Kilpatrick with Smokey BBQ Glaze (4 Oysters)

Main

- Veal Cutlet with Kipfer Potatoes, Sauteed Broccoli & Jus
- Chicken Supreme, Beans on Sweet Potato Mash and Merlot Jus
- Grilled Salmon Fillet on Pumpkin & Mushroom, Broccoli and Hollandaise
- Scotch Fillet on Truffle Mash, Asparagus, Caramelized Onions and Pink Peppercorn Jus

Desert

- Chocolate Lava Cake with Chocolate Crumb and Ice Cream
- Meringue and Strawberry Cream with Berries and White Chocolate
- Vanilla Bean Panna Cotta with Pistachio and Passionfruit
- Date and Walnut Pudding with Butterscotch Sauce and Ice Cream

3 Course - \$79.00 PP

Entrée & Main - \$68.00 PP

Main & Desert - \$68.00 PP

SILVER SET MENU

Entrée

- 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 Crunchy Slaw
- Duck Spring Rolls with Hoi Sin Sauce and Crispy Rice Noodles

Main

- Wild Barramundi Fillet with Roasted Cauliflower, Baby Capers, Chinese Broccoli and Fig Balsamic
- Scotch Fillet Steak on Creamy Potato with Broccoli and Jus
- Grilled Supreme Chicken on Sweet Potato Mash with Asparagus and Moscato Cream
- Pork Cutlet on Mustard Mash with Beans, Crisp Bacon and Apple Cider Jus

Desert

- Chocolate Mud Cake with Macerated Berries and Caramel Sauce
- Sticky Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream
- Chefs Cheesecake with Chantilly Cream and Berries
- Meringue Case with Chantilly Cream, Summer Fruits and Passionfruit Coulis

3 Course - \$72.00 PP

Entrée & Main - \$62.00 PP

Main & Desert - \$62.00 P

COCKTAIL MENU

Cold Canapes

- Tomato Bruschetta on Crisp Bread with Parmesan & Balsamic
- Smoked Salmon with Crème Fraiche & Chives
- King Prawns & Mango Salsa
- Oyster Bloody Mary

Hot Canapes

- Salt & Pepper Squid with Lime Aioli
- Prawn Skewers with Lemon Hollandaise
- Scallops in Half Shell with Salmon Roe & Dill Cream
- Beef Sausage Roll with Tomato Relish
- Pumpkin Tart with Caramelised Onion, Fig Balsamic & Satay Chicken Skewers
- Chicken Skewers with Buttermilk Ranch Dressing
- Vegetable Spring Rolls with Lime Chilli
- Vegetable Samosas with Cucumber Yogurt

Desert Canapes

- Chocolate Dipped Profiteroles
- Vanilla Bean Panna Cotta Cups with Berry Compote
- Chocolate Mousse Tart with Chantilly Cream
- Portuguese Custard Tart

Selection of 6 - \$30.00 PP

Selection of 8 - \$38.00 PP

Selection of 10 - \$42.50 P

HOT & COLD BUFFET

Served with Bread Rolls & Butter

Cold Canapes

- Lemon Thyme Roasted Chicken Pieces with Tomato Relish and Aioli Double Smoked Ham

Hot Buffet

- Slow Roasted Angus Beef with Seeded Mustard and Red Wine Jus
- Crispy Skin Pork Belly with BBQ & Bourbon Glaze
- Mediterranean Chicken Fillet

Salads

- Caesar Salad with Garlic Croutons
- Greek Salad with Lemon Oregano Dressing
- Garden Salad

Desserts

- Panna Cotta with Berry Compote
- Lemon Meringue Tart
- Sticky Date Pudding with Butterscotch Sauce

\$62.00 PP

COLD BUFFET

\$50.00 PP

Served with Bread Rolls & Butter

- Lemon Thyme, Garlic & Lemon Roasted
- Chicken Pieces
- Double Smoked Ham
- Mustard Crusted Slow Roast Angus Beef
- Caesar Salad with Garlic Croutons
- Greek Salad with Lemon & Oregano Dressing
- Creamy Bacon & Potato Salad
- Garden Salad

Desserts

Choose 2, served alternate

- Chocolate Cream Profiteroles
- Chocolate Mud Cake
- New York Cheesecake and Cream
- Lemon Meringue Tart

GRILLED BUFFET

\$59.00 PP

Served with Bread Rolls & Butter

From the Grill

- Forequarter Lamb Chops with Rosemary
- Chicken Thigh Fillets with Garlic Chive Sauce
- BBQ Rump Skewers
- Idaho Potatoes with Sour Cream, Cheese and Spring Onions
- Grilled Corn Cobs with Butter

Salads

- Caesar Salad with Garlic Croutons
- Greek Salad with Lemon and Oregano Dressing
- Garden Salad

Dessert

- Panna Cotta with Berry Compote
- Lemon Meringue Tart
- Sticky Date Pudding with Butterscotch Sauce

CHILDREN'S 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



DESSERT BUFFET OR LOLLY BUFFET

Who doesn't love a sweet treat?

Elevate your event with a Dessert or Lolly Buffet, adding a touch of fun and leaving a lasting impression on your guests.

Choose from a delicious chef's selection of mini desserts, perfectly sized for tasting a variety of favourites, or a vibrant selection of lollies served in oversized jars with scoops.

A fun and memorable novelty that delights both kids and adults alike.

\$16.00 PP

