

# *Innisfail RSL Private Function Packages*



*Overlooking the Johnstone River  
Fitzgerald Esplanade*

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## Important Information:

### Please read carefully

*The Queensland Liquor Act states that all Non-Member of the Innisfail RSL Club must fall under the following categories to gain access into the Club:*

- A: Member of our Club*
- B: Members of reciprocal Clubs*
- C: Guests of members or guest of members of reciprocal Clubs*
- D: Interstate of overseas visitors*
- E: Persons who live 15km or more from the Club*
- F: Person who have made application to join the Club  
(for a period of up to 30 days)*
- G: Persons attending a function of Club activity  
(other than the purpose of the Club)*

*Any invited guests attending a function who comply with category G only, are not required to sign in at reception upon arrival. Furthermore, these guests are not permitted to leave the function room, for the duration of the function, for the purpose of using other Club facilities.*

*These guests may enter and exit the Club via the main doors, however, are requested to proceed directly to the function room.*

*It would be appreciated if you, the host of the function, could relay these conditions of entry to all invited guests.*

*Any queries on the above can be directed the Manager or alternatively, the Manager on Duty during the function.*

*In anticipation of your co-operation, Thank You.*

**Donna Law**  
**Secretary/Manager**

## Terms & Conditions

Please read carefully, fill in and return

- Room hire is requested to be paid within 14 days of a tentative booking being made, accompanying a signed copy of terms & conditions, to secure your function room.
- Menus and prices are subject to change without notice. A price freeze shall occur up to 6 months prior to your wedding date upon confirmation of menus. A minimum of 30 people with a banquet purchase.
- A 50% refund will be given for cancellations received 30 days prior to the function date, however if cancelled less than 14 days, no refund will be given.
- Full settlement of the catering/sundries account is expected no later than 7 days prior to your function, unless prior arrangement has been made with Club Caterer. Numbers exceeding the amount of the payment of the catering/sundries account must be paid upon the conclusion of the function.
- A 15% sur-charge is applicable to room hire on Sundays or Public Holidays. Refer to room hire charges 6, 7 & 8.
- A guest list ten (10) days prior to the function is required with corresponding seating arrangements when place-cards are proposed for use.

The organizer agrees to ensure that:

- No dangerous goods are brought to the venue. Under no circumstances are displays or fixtures to be glued or pinned to the wall of the function room without prior permission.
- No food or beverages will be brought into the venue for consumption, with the exclusion of celebrations cakes.
- Any breakages or theft of hired goods is paid for.
- The function commences and concludes at the agreed times and that guests attendees conduct themselves in an orderly manner in full compliance with club management directions.
- If the clubs data projector or other external equipment is to be used throughout the function, an appointment prior to the function must be made to ensure all equipment is compatible.
- When entering the Club, a minor must be accompanied by a person of “parentable age”. It is therefore not legal that a minor (eg. 17 year old female) be accompanied into the club by her 21 year old boyfriend.
- A minor must remain in the company of their parent/guardian at all times whilst in the Club
- It is the responsibility of all staff and security, and their right, to ask a customer to produce ID for the purpose of proof of age.
- Persons without sufficient ID will not be permitted to consume alcohol within the premises. It is also an offence for an adult to supply alcohol to a minor, and if found supplying a minor with alcohol, they with the minor, will be evicted from the premises.
- I am aware that persons whom are unduly intoxicated or show disorderly behaviour, will be refused service and evicted from the premises.

I have read the above terms and conditions and agree to comply with them.

Signed \_\_\_\_\_ Date of function: \_\_\_\_\_

Please return signed terms and conditions along with booking sheet upon confirmation.

**Innisfail RSL  
Private Function Booking Sheet**

Names(s)
Address
Phone: Home
Work
Mobile
Email
Function Date
Estimated Numbers
I, the undersigned, agree to abide by the terms & conditions as described in the Innisfail RSL Wedding Package.
<b>Signed</b>
I, the undersigned, agree I have received an Emergency Evacuation plan & in the event of an emergency follow the Emergency Evacuation procedures.
<b>Signed</b>
Date



### *All Inclusive*

*The following selectively highlight some of the many services & facilities that are all inclusive in our room hire for \$260.00*

*\$299.00 Sunday & Public Holidays inclusive of 15% surcharge*

- *Full catering & beverage service*
- *Professionally trained, friendly staff*
- *Complete room set up to your specifications*
- *Variable lighting, cutlery, surround sound audio*
- *Cleaning of private reception room*
- *Reception room boasts fully air-conditioned comfort*

*Function Managers assistance with all your function & formality requirements.  
Orchestrating your décor & proceedings to the finest details.*

*Our functions team (additional charges) provide tablecloth & serviette hire, serviettes, optional chair covers & sash.*

*Our Chefs continually strive towards creating the very finest cuisine.  
All menu's are valid upon receipt for a period of 6 months.*



### *All Inclusive*

*The following selectively highlight some of the many services & facilities that are all inclusive in our ¼ room hire for \$120.00.*

*Suitable up to 30 people.*

*\$138.00 Sunday & Public Holidays inclusive of 15% surcharge*

- *Full catering & beverage service*
- *Professionally trained, friendly staff*
- *Complete room set up to your specifications*
- *Variable lighting, cutlery, surround sound audio*
- *Cleaning of private reception room*
- *Reception room boasts fully air-conditioned comfort*

*Function Managers assistance with all your function & formality requirements.*

*Orchestrating your décor & proceedings to the finest details.*

*Our functions team (additional charges) provide tablecloth & serviette hire, serviettes, optional chair covers & sash.*

*Our Chefs continually strive towards creating the very finest cuisine.*

*All menu's are valid upon receipt for a period of 6 months.*



*All Inclusive*

*The following selectively highlight some of the many services & facilities that are all inclusive in our latticed room hire for \$180.00*

*Suitable up to 60-70 people.*

*\$207.00 Sunday & Public Holidays inclusive of 15% surcharge*

- *Full catering & beverage service*
- *Professionally trained, friendly staff*
- *Complete room set up to your specifications*
- *Variable lighting, cutlery, surround sound audio*
- *Cleaning of private reception room*
- *Reception room boasts fully air-conditioned comfort*

*Function Managers assistance with all your function & formality requirements.*

*Orchestrating your décor & proceedings to the finest details.*

*Our functions team (additional charges) provide tablecloth & serviette hire, serviettes, optional chair covers & sash.*

*Our Chefs continually strive towards creating the very finest cuisine.*

*All menu's are valid upon receipt for a period of 6 months.*

*Packages Available*

**BUFFET 1**

\$33.00

A chef's selection of Canapés  
Served Butler Style over 30 minutes

Buffet Main Course

Roast Beef and Roast Pork (carved at the Buffet) with a thickened Jus (hot)  
Crusted Fillets of Reef Fish with a tangy Sweet and Sour Sauce (hot)  
Succulent pieces of Chicken seasoned with Garden Thyme (cold)  
Double Smoked Ham with Whole Grain Mustard (cold)  
Steamed Buttered Vegetables  
New Potatoes in Herb Butter  
Fried Rice

BUFFET SALADS

Roast Mediterranean Vegetable with fresh Basil and a Balsamic Vinaigrette  
Roma Tomato marinated in Herbs and Olive Oil with Rocket, Avocado and  
Fetta Cheese  
Salad of Garden Greens with assorted dressings  
Pasta and Parmesan Salad  
Condiments to compliment your meal

DESERT SELECTION

Baked New York Style Cheese Cake with Strawberries and Chantilly Cream  
Tropical Pavlova with lashings of cream and a passionfruit sauce

Or

Tea and Coffee station

BUFFET 2  
\$39.00

A Chef selection of Canapés  
Served Butler Style over 30 minutes

BUFFET MAIN COURSE

Roast Beef and Roast Pork (carved at the Buffet) with a Thickened Jus (hot)  
Crusted Fillets of Whiting with a tangy mild Thai Curry Sauce  
Succulent pieces of Chicken seasoned with Garden Thyme (cold)  
Double Smoked Ham with Whole Grain Mustard (cold)  
Steamed Buttered Vegetables  
Cajun chilli potatoes  
Fried Rice

BUFFET SALADS

Roast Mediterranean Vegetable with fresh Basil and a Balsamic Vinaigrette  
Caesar Salad, Creamy Garlic Dressing, crispy bacon, toasted Croutons and  
Parmesan  
Snow pea, avocado and watercress Salad  
Vietnamese glass noodle Salad with Asian Dressing  
Condiments to Compliment your meal

DESSERT

Baked New York Style Cheese Cake with Strawberries and Chantilly Cream  
Assorted Profiteroles

Or

Tea and Coffee station

BUFFET 3

\$43.00

A Chefs Selection of Canapés  
Served Butler Style over 30 minutes

ENTRÉE SELECTION

Choose two of the following  
(Served Alternately)

Caesar Salad, Creamy Garlic Dressing, crispy bacon, toasted Croutons and  
Parmesan

Chicken and Asparagus with a Creamy Cheese Sauce encased in Flaky Fib  
Pastry

Peppered Tuna on a Tomato and Herb Risotto with Mustard Butter

Thai style Chicken and corn Soup

Cream of Pumpkin and Ginger Soup with croutons

BUFFET MAIN COURSE

Baked Red Emperor Fillets served with Kaffir Lime and Coriander Cream  
Sauce (hot)

Honey glazed Baked Leg Ham (hot)

Roast Beef (hot)

Thai Chicken Curry (hot)

Queensland Seafood Salad- a combination of Seafood folded with a Creamy  
Mayonnaise and Fresh Dill Sauce (cold)

Tandoori Chicken with Cucumber and Yoghurt Riata (cold)

Long grain Rice braised with Bay Leaf and Onions (hot)

Steamed Pontiac Potatoes tossed in Parsley Butter (hot)

Steamed vegetables

DESERT SELECTION

Baked New York Style Cheese Cake with Strawberries and Chantilly Cream

Tropical Pavlova with lashings of cream and a passionfruit sauce

Or

Tea and Coffee station



### *Beverage Packages Available*

*Package 1 includes:*

- Tap beer
- House wines
- Soft drinks & juice
- Toasting wine subject conditions

2 hours \$10.00 per person	5 hours \$13.00 per person
3 hours \$10.00 per person	6 hours \$15.00 per person
4 hours \$10.00 per person	7 hours \$20.00 per person

Packages 2 & 3 include:

House wine on arrival & toasting champagne subject to conditions

*Package 2 includes:*

- Draught beer
- House wine
- Soft drinks & juice

2 hours \$15.00 per person	5 hours \$30.00 per person
3 hours \$20.00 per person	6 hours \$35.00 per person
4 hours \$25.00 per person	7 hours \$40.00 per person

*Package 3 includes:*

- Draught beer
- House wine
- Soft drinks & juice
- Basic spirits (Bundaberg Rum, Jim Beam, Scotch, Bacardi, Gin & Vodka)

2 hours \$25.00 per person	5 hours \$40.00 per person
3 hours \$30.00 per person	6 hours \$45.00 per person
4 hours \$35.00 per person	7 hours \$50.00 per person

**Staff reserve the right to refuse service of alcohol to intoxicated person in conjunction with the law.**

Please note all beverage pricing & products are based on current Main Bar Prices. All subject to CPI and Product increases. Should you purchase any beverage pack please be advised that under the Liquor Amendment Bill 2005, public advertising of alcohol consumed on a licensed premises is prohibited.

Toasting wine package 1 additional cost to package price. Toasting wine valued to \$12.00 per bottle package 2 & 3.

## Extras

*For your convenience, Additional service on offer from our functions staff*

### *Chair Covers and sashes*

*The use of chair covers softens the overall visual effect of the room providing a sense of glamour and tradition.*

<i>White fitted chair cover</i>	<i>\$ 3.85 per chair</i>
<i>White fitted chair cover and choice of selected colour sash</i>	<i>\$ 1.00 per chair</i>
<i>Fitting chair cover and sash</i>	<i>\$ 2.00 per chair</i>
<i>All chair covers &amp; sash hired from Wedding Treasures in Cairns</i>	
<i>Minimum Freight return to Cairns</i>	<i>\$33.00 per supplier</i>
<i>Table skirts @ 4 metre lengths</i>	<i>\$26.40 each</i>
<i>White material Tablecloths to seat 12 person/s</i>	<i>\$12.00 per table</i>
<i>White material Tablecloths banquet</i>	<i>\$30.00</i>
<i>White material serviettes</i>	<i>\$ 0.66 each</i>
<i>Coloured paper serviettes – 50 per packet</i>	<i>\$12.00</i>
<i>Round table hire to seat 8-10 guests</i>	<i>\$20.00 each</i>
<i>Round table supplementary hire</i>	<i>\$160.00</i>
<i>Maximum round tables to suit room hire equates to 15 tables</i>	