

BEVARAGE MENU

PACKAGE 1

HOUSE WINE BY THE GLASS
HOUSE SPARKLING BY THE GLASS
TAP BEER BY THE POT
SOFT DRINK BY THE GLASS

\$30 PER HEAD
MINIMUM 40 GUESTS
MAXIMUM 3 HOURS

PACKAGE 2

HOUSE WINE BY THE GLASS
HOUSE SPARKLING BY THE GLASS
TAP BEER BY THE POT
SOFT DRINK BY THE GLASS

\$35PER HEAD
MINIMUM 40 GUESTS
MAXIMUM 4 HOURS

BAR TABS CAN BE ORGANISED AS REQUESTED

CONTACT US
BENTLEIGH RSL
540 CENTRE ROAD
BENTLEIGH VIC 3204

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FUNCTION MENU'S

SALUTE @ BENTLEIGH RSL HAS PUT TOGETHER A NUMBER OF FUNCTION MENUS TO ASSIST YOU WITH PLANNING YOUR NEXT EVENT AT THE BENTLEIGH RSL.

WITH SIGNIFICANT EXPERIENCE IN EVENT CATERING, SALUTE @ BENTLEIGH RSL LOOK FORWARD TO DELIVERING A FUNCTION THAT WILL EXCEED YOUR EXPECTATIONS.

WE ARE HAPPY TO WORK WITH YOU TO MAKE ANY NECESSARY ADJUSTMENTS TO INCORPORATE DIETARY REQUIREMENTS.

PLEASE CONTACT US ON 9557-4547 OR SALUTE@BENTLEIGHRSL.COM.AU TO DISCUSS YOU EVENT.



COCKTAIL MENU ONE

PARTY PIES
MIXED QUICHES
SAUSAGE ROLLS
SPRING ROLLS
MIXED DIM SIMS

\$16 PER HEAD
MINIMUM 50 GUESTS

COCKTAIL MENU TWO

ASSORTED GOURMET COCKTAIL PIES
MINI HAMBURGERS WITH HOMEMADE RELISH
MIXED ASIAN DIM SUMS
RISOTTO BALLS
SPRING ROLLS
CHICKEN SKEWERS WITH SATAY SAUCE

\$20 PER HEAD
MINIMUM 40 GUESTS

COCKTAIL MENU THREE - PIZZA OPTION

OUR ROMAN STYLE PIZZAS ARE SERVED ON LARGE WOODEN
BOARDS THAT ARE CUT INTO BITE SIZE PORTIONS

MARGHERITA - TOMATO, MOZZARELLA & BASIL
HAWAIIAN - TOMATO, MOZZARELLA, VIRGINIAN HAM
& PINEAPPLE
CAPRICIOSSA - TOMATO, MOZZARELLA, VIRGINIAN HAM,
MUSHROOMS, OLIVES
AMERICANA - TOMATO, MOZZARELLA, SALAMI & BASIL PESTO
ORTILANO — ROAST PUMPKIN, ROASTED PEPPERS, GRILLED
ZUCCHINI, MOZZARELLA, BASIL PESTO & ROCKET

\$15.00 PER PERSON
4 TOPPING SELECTIONS
MINIMUM 50 GUESTS

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGES:

THE FUNCTION HOST IS NOT PERMITTED TO SUPPLY THEIR OWN FOOD OR BEVERAGES. THIS INCLUDES BIRTHDAY AND CELEBRATION CAKES WITHOUT THE PRIOR CONSENT OF THE BENTLEIGH RSL SUB BRANCH. A CAKEAGE CAKE WILL BE ADDED TO THE COST OF THE FUNCTION IF A PRE APPROVED CAKE IS USED AT A FUNCTION.

DECORATIONS:

PLEASE NOTE THAT NO SIGNAGE, DECORATIONS OR DISPLAY MATERIALS ARE TO BE ATTACHED TO ANY WALL SURFACE OR FITTING IN THE VENUE. NO CANDLES, GLITTER, CONFETTI OR TABLE SPARKLES ARE PERMITTED.

DRESS CODE:

PLEASE ENSURE THAT ALL FUNCTION GUESTS OBSERVE THE SMART CASUAL DRESS CODE OF OUR CLUB, WHICH INCLUDES A NEAT AND CLEAN APPEARANCE. NO SINGLET, OR HATS ARE PERMITTED WITH THE EXCEPTION OF MEDICAL OR RELIGIOUS HEADWEAR.

SECURITY:

MANAGER'S DISCRETION MAY IMPOSE AN ADDITIONAL SECURITY TO BE REQUIRED FOR SOME CELEBRATIONS, INCLUDING BUT NOT LIMITED TO 21ST BIRTHDAYS. THE CHARGE FOR THIS WILL BE \$250.00

SERVING OF ALCOHOL:

THE BENTLEIGH RSL SUB BRANCH PROMOTES RESPONSIBLE SERVICE OF ALCOHOL AT ALL TIMES. PATRONS MUST CARRY APPROPRIATE IDENTIFICATION AT ALL TIMES WHILST ON CLUB PREMISES. UNDER AGED PATRONS MUST NOT BE SUPPLIED WITH ALCOHOL AND MUST BE ACCOMPANIED BY A PARENT OR GUARDIAN AT ALL TIMES. NO ALCOHOL OR SOFT DRINK MAY BE BROUGHT ONTO THE PREMISES. ALCOHOLIC PRESENTS OR PRIZES MUST BE TAKEN FROM THE CLUB UNOPENED. INTOXICATED OR ARGUMENTATIVE PATRONS WILL NOT BE SERVED. INTOXICATED OR NOISY PATRONS FROM A FUNCTION WILL NOT BE ALLOWED ENTRY INTO THE MAIN VENUE AREA.

RESPONSIBILITY:

THE FUNCTION HOST ASSUMES RESPONSIBILITY FOR ALL DAMAGE CAUSED BY THEM OR ANY OF THEIR GUESTS, INVITEES OR OTHER PEOPLE ATTENDING THE FUNCTION, WHETHER IN THE FUNCTION ROOMS OR IN ANOTHER PART OF THE VENUE.

MANAGER'S DISCRETION MAY IMPOSE A SECURITY BOND OF \$300 REFUNDABLE WITHIN 7 DAYS OF THE DAY OF THE FUNCTION.

GENERAL AND NORMAL CLEANING IS INCLUDED IN THE COSTS, BUT ADDITIONAL CHARGES MAY BE PAYABLE IF THE FUNCTION HAS CREATED CLEANING NEEDS ABOVE AND BEYOND THE NORMAL CLEANING REQUIREMENTS.

BENTLEIGH RSL SUB BRANCH WILL TAKE ALL NECESSARY CARE BUT WILL NOT ACCEPT RESPONSIBILITY FOR DAMAGE OR LOSS OF ANY CLIENT'S PROPERTY BEFORE, DURING OR AFTER A FUNCTION.

THE FUNCTION HOST IS RESPONSIBLE TO CONDUCT THE FUNCTION IN AN ORDERLY MANNER AND IN FULL COMPLIANCE WITH THE LIQUOR LICENSING AND ALL APPLICABLE LAWS. WE RESERVE THE RIGHT TO INTERVENE IF A FUNCTION'S ACTIVITIES ARE CONSIDERED ILLEGAL, NOISY OR OFFENSIVE.

BENTLEIGH RSL FUNCTION BOOKING TERMS & CONDITIONS

ROOM HIRE CHARGES

BOARDROOM \$100.00
FUNCTION ROOM: \$150.00

BOOKINGS:

BOOKINGS WILL BE CONSIDERED AS CONFIRMED UPON RECEIPT OF THE ROOM HIRE PAYMENT AS A DEPOSIT, AND ON RECEIVING THE COMPLETED AND SIGNED FUNCTION BOOKING FORM. PLEASE NOTE THAT TENTATIVE BOOKINGS WILL BE HELD FOR 2 WEEKS, AFTER WHICH THE DATE WILL AUTOMATICALLY BE RELEASED. FINAL NUMBERS OF PERSONS ATTENDING ON WHICH ALL CHARGES WILL BE MADE, MUST BE GIVEN TO THE CLUB 7 DAYS PRIOR TO THE BOOKED DATE.

CANCELLATIONS:

DEPOSITS WILL BE FULLY REFUNDED IF A FUNCTION IS CANCELLED AT LEAST 4 WEEKS PRIOR TO THE CONFIRMED DATE. IF CANCELLATION OCCURS WITHIN 7 DAYS OF THE FUNCTION DATE, ALL PAYMENTS WILL BE WITHHELD FOR HIRE, EQUIPMENT, FOOD AND ANY OTHER CHARGES WHICH WERE AGREED AS PART OF THE EVENT.

PAYMENT OF ACCOUNTS:

PAYMENT IN FULL FOR FOOD, ROOM HIRE CHARGE AND EQUIPMENT HIRE CHARGE (MINUS DEPOSIT PAID) MUST BE RECEIVED 7 DAYS PRIOR TO THE FUNCTION BY CASH, BANK CHEQUE, EFTPOS OR CREDIT CARD (VISA, BANKCARD OR MASTERCARD). FOR AN "ON CONSUMPTION" DRINK ACCOUNT (BAR-TAB), PAYMENT IS REQUIRED AT THE CONCLUSION OF THE FUNCTION BY CREDIT CARD OR CASH.

FUNCTION DURATION:

THE FUNCTION HOST IS REQUIRED TO BEGIN THE FUNCTION AND VACATE THE PREMISES IN ACCORDANCE WITH THE TIME ARRANGED AND CONFIRMED. FUNCTIONS MUST FINISH AT THE FOLLOWING TIMES:

MONDAY – THURSDAY – 11.30PM
FRIDAY & SATURDAY – 12.30AM
SUNDAY – 10.30PM

LAST DRINKS WILL BE CALLED 15 MINUTES PRIOR TO THESE TIMES.

PUBLIC HOLIDAYS:

FUNCTIONS WILL NOT BE HELD ON PUBLIC HOLIDAYS.

MEMBERSHIP AND REGISTRATION OF NON MEMBERS:

IT IS A REQUIREMENT OF THE LIQUOR LICENSING CONTROL ACT THAT THE FUNCTION ORGANIZER BECOME A MEMBER OF THE BENTLEIGH RSL AND ALL NON-MEMBERS SIGN OUR GUEST REGISTER UPON ARRIVAL. ALTERNATIVELY, A PRINTED LIST OF NAMES AND ADDRESSES MAY BE PROVIDED BY THE HOST ON CONFIRMATION OF FINAL NUMBERS.

SERVICE MEMBERSHIP \$35.00
AFFILIATE MEMBERSHIP \$35.00
SOCIAL MEMBERSHIP \$40.00

PLATTERS MENU

SANDWICH PLATTER - \$70

TRADITIONAL POINT SANDWICHES,
MINIMUM 4 DIFFERENT FILLINGS – 40 POINTS

DIPS PLATTER - \$60

A SELECTION OF 3 DIPS SERVED WITH
TOASTED TURKISH BREAD

TRADITIONAL PASTRIES PLATTER - \$60

A MIX OF PARTY PIES AND MINI
SAUSAGE ROLLS – 36 PCS

GOURMET PASTRIES PLATTER - \$80

A SELECTION OF GOURMET PARTY PIES
& SAUSAGE ROLLS AND A VARIETY
OF MINI QUICHES – 36 PCS

SUSHI PLATTER - \$80

A MIX OF MEAT & VEGETARIAN SUSHI SERVED
WITH SOY & WASABI – 60PCS

CHEESE PLATTER - \$70

DELICIOUS PREMIUM LOCAL & IMPORTED
CHEESES ARE MATCHED W GOURMET
CRACKERS, DRIED FRUIT & NUTS.

ASSORTED MINI MUFFINS - \$60

A SELECTION OF SWEET MUFFINS – 36PCS

SCONE PLATTER - \$80

BITE SIZE SCONES WITH RASPBERRY
JAM & CREAM – 36PCS

FRUIT PLATTER - \$70

A SUMPTUOUS SELECTION OF
EXOTIC SEASONAL FRUITS

TEA & COFFEE STATION - ADD \$2.00 PER PERSON

LUNCH/DINNER MENU – OPTION ONE

MAIN

CHOOSE ONE TYPE OF ROASTED MEAT
BEEF/PORK/LAMB OR CHICKEN
TO BE SERVED WITH ROASTED ROOT VEGETABLES
& STEAMED SEASONAL GREENS.

DESSERT

PAVLOVA WITH CREAM & FRUITS OF THE SEASON

2 COURSES - \$25.00 PER PERSON

LUNCH/DINNER MENU – OPTION TWO

ENTREE

SOUP OF THE DAY

MAIN COURSE - CARVERY

A SELECTION OF THREE DIFFERENT ROASTED MEATS
SERVED CARVERY STYLE ACCOMPANIED BY ROASTED
VEGETABLES & MIXED GREENS WITH TRADITIONAL
ACCOMPANIMENTS INCLUDING GRAVY AND MUSTARDS.

DESSERT

TART OF THE DAY SERVED WITH CREAM AND COULIS

2 COURSES - \$32 PER PERSON

3 COURSES - \$35 PER PERSON

LUNCH/DINNER MENU – OPTION THREE

ENTRÉE

GENEROUS SERVE OF SEASONAL SOUP
ROAST VEGETABLE & GOATS CHEESE TERRINE
SERVED WITH A FRISEE LEAF SALAD
PRAWN, PEA & LEMON RISOTTO
GINGER & PORT MARINATED LAMB SKEWERS WITH
CURRANT & PINE NUT SALAD

MAIN

200GR PORTERHOUSE STEAK WITH HAND CUT
FAT CHIPS, COLESLAW & MUSTARD
FISH OF THE DAY – PAN FRIED FILLET OF FISH WITH
A HERB BUTTER SERVED WITH CHIPS & SALAD
INDIVIDUAL CHICKEN, MUSHROOM & TARRAGON
PIE WITH MASH & VEGETABLES
PENNE PASTA WITH PRIMAVERA SAUCE
CONSISTING OF SEASONAL VEGETABLES
TOPPED WITH SHAVED PARMESAN

DESSERT

CHOCOLATE SPONGE ROULADE FILLED WITH
VANILLA INFUSED CREAM & BERRIES
PAVLOVA WITH SEASONAL FRUIT
SHORTCRUST TART FILLED WITH LEMON CURD
SERVED WITH CLOTTED CREAM

SELECT 2 PER COURSE FOR ALTERNATE SERVICE

2 COURSES \$35.00 PER PERSON

3 COURSES \$42.00 PER PERSON

TEA & COFFEE - ADD

\$2.00 PER PERSON – SELF SERVE

\$3.00 PER PERSON – TABLE SERVICE