



Events
OURIMBAH RSL



FUNCTION SPACES

Private Rooms

ROOM	SEATED CAPACITY	RATE	TV
Ourimbah	36	\$300	
Bellbird	54	\$350	✓
Wattle	70	\$550 Includes bar staff	✓ (Projector)

Reserved Spaces

SPACE	SEATED CAPACITY	RATE	TV
Lounge	30	\$250	✓
Stage Auditorium	100	Price on request	✓
Entire Auditorium	250	Price on request	✓
Outdoor Area	70	\$320	✓
Dining Room Half / Full	50 / 110	Price on request	✓

Information

- Standing capacity is greater than seated capacities listed above
- The Wattle Room is located upstairs, amenities are located downstairs. Service lift access available
- Rates inclusive of five hour hire
- Microphone & in-house speakers available in some spaces upon request
- Auditorium and Dining Room hire subject to availability

COCKTAIL FOOD

\$36 Per person for four selections

Additional selection, \$12 per person per selection

One flavour per selection

Mini Rustic Pies

Chicken & leek (H)
Aussie beef (H)
Lamb & rosemary (H)

Gourmet Sausage Rolls

Aussie beef (H)
Lamb harissa (H)
Tuscan chicken (H)

Mini Pizzas

Vegetarian (V)
Margherita (V)
BBQ chicken & mushroom (H)

Aussie Party Pair

Minced beef party pie & mini sausage roll

Mini Quiches

Traditional lorraine with leek (H)
Pumpkin & ricotta (V)(H)
Caramelised onion & goat's cheese (V)(H)
Salmon, asparagus & dill (H)Ⓜ

Arancini

Truffled mushroom & parmesan (V)(EF)(H)
Pumpkin & ricotta (V)(EF)(H)
Bolognese, pea & parmesan (EF)(H)
Semi-dried tomato & basil pesto (V)(EF)(H)
Chicken, spinach & parmesan

Chicken Wings

Perri perri (GF)
Honey Soy (GF)
Maple & smoked chilli (GF)
Chipotle BBQ (GF)
Boneless devil wings

Chicken Skewers

Tandoori (GF)(EF)(H)
Yakitori (GF)(DF)(EF)(H)
Satay (GF)(DF)(EF)(H)
Malay coconut crusted (H)
Palm sugar ginger infused (H)

Prawn Skewers ①

Honey soy (GF)
Sweet & sour (GF)
Satay (GF)

Empanadas

Chicken, jalapeño & cilantro (H)
Mexican beef (H)
Sweet potato, manchego & corn (V)(H)

Sliders

Mini beef sliders with cheese & burger sauce
Smokey BBQ pulled pork sliders with coleslaw

Samosas

Traditional vegetable (VG)(DF)(H)(EF)
Moroccan lamb (DF)(EF)(H)
Chicken tikka (EF)(H)

Vietnamese Rice Paper Rolls

Prawn (GF)(DF)(EF)(H)①
Vegetarian (VG)(GF)(DF)(EF)(H)
Chicken (DF)(EF)(H)

Spring Rolls

Asian vegetable (VG)(H)
Peking duck (DF)(EF)(H)
Cheeseburger (H)
Thai chicken (H)

Croquettes

Beef brisket (H)(EF)
Macaroni, truffle & cheese (V)(H)(EF)
Caramelised onion & goat's cheese (V)(EF)(H)



TABLE SERVICE

Main - \$39 per person

Main & Dessert - \$57 per person

Entrée & Main - \$59 per person

Entrée, Main & Dessert - \$81 per person

Entrées

Confit duck leg with salt baked beetroot & curd (GF)

Slow cooked pork belly with cauliflower puree, pickled apple & Dutch carrot (GF)

King prawns with chiffonade cos, seafood sauce, green apple & cucumber (GF) ①

Crab rilette with fennel & radish salad & crème fraîche (GFA) ①

Chicken Caesar with crispy bacon, soft boiled egg, crouton & parmesan cheese (GFA)

Mains

Beef sirloin with roasted shallots, potato rosti, honey glazed Dutch carrots & red wine jus (GF) *Upgrade to eye fillet for \$7.50 per person*

Grilled Barramundi with crushed potatoes, radish, fennel & crème fraîche (GF) ④

Chicken breast with fondant potato, creamed leeks, wild mushrooms & jus (GF)

Roast beef with roast potatoes, Yorkshire pudding, roast carrots & roasting juices (GFA)

Slow roasted lamb rump with mashed potato, grilled Dutch carrots & mint jus (GFA)

Grilled salmon fillet with crushed potato salad, mango, avocado, eschallot & pomegranate molasses (GF) ④

Dessert

Nutella chocolate slice with nutella gelato (GF)

Sticky date pudding with vanilla bean gelato

Baked New York cheesecake with raspberry sorbet (GF)

Hazelnut mousse with vanilla bean gelato (GF)

Lemon meringue tart with mascarpone

Canapes

Upgrade your guest's experience with chef's selection of three seasonal canapés on arrival - \$12.50 per person

Information

Two selections per course, served alternate drop

Vegetarian / vegan options available on request

Table service menu inclusive of dinner rolls & butter

DIETARY LEGEND | GF Gluten Friendly | GFA Gluten Friendly Option Available

④ Australian Seafood | ① Imported Seafood | ④ Mixed Origin Seafood



BUFFET STYLE

Buffet Style - \$40 per person

Inclusions

- Dinner rolls & butter
- Whole roasted chicken portions with lemon & fresh herbs (GF)
- Roast pork loin with spiced apple sauce
- Roast pumpkin (GF)(V)
- Roasted chats with garlic & thyme (GF)(V)
- Steamed seasonal vegetables (GF)(V)
- Gravy & condiments

Enhancements

- Natural oysters Ⓐ (2 per person) - \$9 per person
- Fresh prawns Ⓐ (2 per person) - \$7.50 per person
- Dessert course (chef's selection of assorted desserts & fruit) - \$12.50 per person

ADDITIONAL PLATTERS

Only available in addition to cocktail, table service or buffet style catering

Retro Platter

500g cheddar cubes, 600g cabanossi, house made French onion dip, crackers & vegetables batons - \$80

Grazing Platter

Assortment of meats, 500g cheese (chef's selection), sun-dried tomatoes, olives & bread sticks - \$80

Australian Cheese Platter (V)

250g Cheddar, 500g brie, fresh grapes & pear, fruit paste, lavosh, crackers & dried fruits - \$85

Fruit Platter (GF)(VG)

Chef's selection of seasonal fruit - \$75

Slab Cake Platter

One choice per platter - chocolate mud, white mud, caramel mud, orange & almond (GF), carrot, banana, vanilla sponge & cream, tiramisu, black forest or blueberry cheesecake (48 portions) - \$110



Buffet style quantities calculated per person, not unlimited amount
DIETARY LEGEND | GF Gluten Friendly | GFA Gluten Friendly Option Available
V Vegetarian | VGA Vegan Option Available

GRAZING TABLES

Single

1.5m x 60cm | Suitable for up to 50 guests | \$1,250

Double

3m x 60cm | Suitable for 60 - 100 guests | \$1,750

Seasonal fruits, berries & vegetable batons

Australian & international cheeses

Assortment of cured meats

Assortment of water crackers, Jatz & lavosh

Sliced bread

Assorted house made dips

Chef's selection of seasonal snacks & nuts

**Grazing tables are an additional item. Only available in addition to cocktail, table service or buffet catering options.*

KID'S MENU

12 Years & under - \$14 each

Tempura chicken nuggets & chips | Bolognese | Kid's fish & chips

Kid's Pizza - Hawaiian or Cheese

CAKE SERVICE OPTIONS

Platters

Have your cake cut & served on platters to guests - \$1.50 per person

Individually Plated

Have your cake cut & served individually to guests with cream & seasonal berries - \$4.50 per person

BEVERAGE OPTIONS

CASH BAR

Guests purchase their own drinks

TAB OPTION A

Open bar (all products included)

TAB OPTION B

Tap products, packaged beer, cider, wine, soft drink & juice

TAB OPTION C

Non-alcoholic | soft drink & juice only

INSTANT TEA & COFFEE STATION - \$75

Instant coffee, tea bags & crockery

IMPORTANT INFORMATION

Display table for gifts & cake available on request. Please advise if additional crockery is required.

Additional food available for purchase from The Orchard's restaurant menu during trading hours only.

Please note amenities are located on the ground floor only.

Room hire limit of 5 hours. Deposit payment of room hire is required to secure booking.

Full payment due 21 days prior to Function.

Payment can be made via cash, EFTPOS (1.2% surcharge) or bank transfer



TERMS & CONDITIONS

Confirmation of Booking

Payment of a deposit confirms acceptance of these Terms and Conditions.

The Venue

The Club presents its facilities and equipment in good condition. The function organiser is responsible for ensuring that guests respect the venue and its facilities.

The Club reserves the right to seek compensation for any loss, damage, or excessive cleaning required as a result of the event, including damage caused by the organiser, guests, or external suppliers.

The following conditions apply:

- No adhesives are permitted on walls or ceilings (including tape). Blu-tac may be used only on painted surfaces where appropriate. No adhesives or blu-tac may be used on wall papered surfaces.
- Confetti, glitter, rice or similar decorative materials are not permitted within the venue.
- An excess cleaning fee of \$200 may apply if cleaning beyond normal standards is required (e.g. carpet cleaning or stain removal from walls or furniture).

Responsible Service of Alcohol

- The Club adheres to a strict Responsible Service of Alcohol policy.
- Alcohol will not be served to persons under 18 years of age.
- Any person supplying alcohol to a minor will be asked to leave the premises immediately.
- Persons displaying signs of intoxication will be refused service and may be asked to leave the premises.
- Failure to comply with directions from management may result in the function being closed.

Alcohol or other beverages must not be brought onto the premises under any circumstances.

Security

Security may be required for certain events and is compulsory for 21st birthday celebrations. 18th birthday functions are not permitted.

Security is charged at \$70 per hour plus GST and is provided at a rate of:

- 1 guard for the first 50 guests
- 1 additional guard for each additional 30 guests

Security requirements are determined at the sole discretion of Club management. All security personnel are engaged by and report directly to the Club.

The Event

Functions must be conducted in accordance with the confirmed booking details. Any changes to the agreed arrangements must be approved by the Club in writing. Unapproved changes may result in the event being cancelled.

Access and Room Setup

Access to the function room is permitted only during the agreed booking time unless prior arrangements have been approved by the Club. Setup, decoration and pack down must occur within the booked time unless otherwise arranged.

Pricing

The Club reserves the right to alter prices without notice. All prices include GST unless otherwise stated.

Liability

The Club accepts no responsibility for loss or damage to any property left unattended on the premises or its property.

Registered Clubs Act

Under the Registered Clubs Act, all persons entering the premises who are over the age of 18 must sign in to the Club and provide valid proof of age and residential address (e.g. driver licence, proof of age card or passport).

Guests residing outside a 5km radius of the Club may sign in as visitors. Guests residing within a 5km radius must be signed in by a member. Guests signed in under a member must remain within the function area and must not remain on the Club's premises after the organiser has departed.

Minors must remain in the immediate presence of a parent or legal guardian at all times.

Conduct of Guests

The function organiser is responsible for the conduct of all guests attending the event. All Club policies and rules must be followed at all times, including dress regulations, trading hours and behavioural standards.

The Club reserves the right to refuse entry or cease service to any person and may close the function if Club policies, licensing requirements or directions from management are not followed.

Deposit, Confirmation & Payment

A minimum deposit equal to the room hire fee is required to secure a booking. The Club reserves the right to request a larger deposit depending on the size or nature of the event.

Full payment must be finalised at least fourteen (14) business days prior to the event. A valid credit card must be provided to secure any bar tab.

Cancellation

All cancellations must be submitted in writing.

More than 15 days' notice - No cancellation fee. The deposit will be refunded.

Less than 15 days' notice - The deposit will be retained by the Club.

Any cancellation fees charged to the Club by contractors or suppliers will be charged to the function organiser.

Confirmation of Guest Numbers

A minimum number of guests is required at the time of booking.

Approximate guest numbers must be confirmed at least ten (10) days prior to the event.

Final numbers must be confirmed at least seven (7) days prior to the event.

All charges will be based on the final confirmed numbers. Numbers may be increased but not reduced. Refunds or credits will not be issued if fewer guests attend than the confirmed number.

Catering

The Club's appointed caterers hold exclusive catering rights within the venue. External catering is not permitted.

Celebration cakes (such as wedding, birthday or christening cakes) may be brought onto the premises with prior approval.


If more than 15% of the total number of attendees require a dietary or modified meal, a 10% surcharge will apply to each dietary meal provided.

Any dietary or modified meals requested on the day of the event that were not pre-advised by the final deadline (21 days prior) will be charged at full brochure price.

A surcharge for children's meals will only apply where modifications are required or where the requested meal is not available on the standard restaurant or function menu.

External Suppliers

External entertainers or service providers (including DJs, performers or stylists) must be approved by the Club prior to the event. The Club reserves the right to refuse or cancel entertainment that does not comply with Club requirements.



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www.thedishgroup.com.au

THE
Orchards

THE
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