



BRIGHTON RSL CLUB

Function Package

We are delighted you are considering Brighton RSL Club for your private function or special event.

Brighton RSL Club offers a unique selection of options for your function, we can tailor these to suit your individual needs and happy to assist with every aspect of your special event.

Please be aware we do not hold 16th, 18th or 21st birthday parties

Function Room Hire

Our function room can comfortably sit 40 guests.

Function room pricing is \$300.00 and is based on a hire period of 5 hours. Pricing includes bar staff and the use of Club equipment.

Unless otherwise agreed by the Club, your function must finish at the time specified when making the booking. Guests are reminded that the room must be vacated within thirty minutes of the finishing time.

For any function wishing to continue past the five-hour period, a standard hire period charge of \$100/hr or part thereof will apply.

Board Room Hire

Our board room can seat a maximum of 10 guests.

Board room pricing is \$150.00 on a hire period of 8 hours. Pricing includes the use of Club equipment. Please note due to Club trading hours the earliest time the board room can be booked is 9am.

Tea and coffee can be purchased from Mike's Grill.

Price Variation

You will be notified of any price changes for your function not later than thirty days before your booked date. Every endeavour is made to maintain prices as originally quoted to you, but they are necessarily subject to alteration, particularly where bookings are made well in advance.

Terms & Conditions

Brighton RSL Club will use every effort to ensure your function runs smoothly and offer you any information or service we are able to provide. To help achieve this, please read the following terms and conditions carefully and if you have any questions please contact Vicki or Glenda on 9567 5157 or email at functions@brightonrsl.com.au

Entry to Brighton RSL

On the day of the function, guests attending the function who are not members of Brighton RSL Club must comply with NSW Registered Clubs Act. This means 'signing in' to the Club, a process which requires personal identification, i.e. passport, driver's license, proof of age card etc to be shown at reception. Any person residing within a 5-kilometre radius of the Club must be a member of the Club or a member of another RSL or Services Club in order to gain entry. They may also be 'signed in' as a guest of a member. Our Reception staff will be glad to assist your guests with this process as they arrive. The Club may remove or deny entry to anybody being disruptive or acting in a disorderly manner.

Booking and Payment

Tentative bookings will be held for seven days. Brighton RSL reserves the right to cancel or take other bookings when a booking has not been confirmed within seven days of the initial enquiry. To confirm a booking the non-refundable room charge must be paid to the Club.

Notification of Final Numbers

For catering and staffing purposes we require the approximate number of guests at the time of paying the deposit. Seven days prior to your function please confirm the number of guests, final arrangements and menu. No refund is given for guests who do not attend.

Catering

All food is to be catered for by Mike's Grill no outside food may be brought into the Club for consumption. The Club will permit cakes of a celebratory nature, but only after consultation with Mike's Grill, of which the client should assume full responsibility for any resultant damage, injury or harm caused to any person.

Clients must finalise catering payments with the Caterer.

Beverages

All beverages are to be supplied by the club. No outside beverages may be brought into the Club for consumption. Alcohol brought onto the premises as a gift must remain unopened; failure to comply with this will result in the offenders being asked to leave the premises immediately.

All liquor costs are calculated on a consumption basis, which ensures that all functions are charged fairly and accurately. Clients can provide a bar tab for their guests or simply allow guests to pay for their own drinks. At the conclusion of the function, Clients must finalise payments for the amount outstanding with the supervisor on duty. Payments may be made via cash or credit card (visa/Mastercard).

Responsible Service of Alcohol

Brighton RSL is in strict compliance with the principles related to the responsible service of alcohol, this includes:

- Refuse service of alcohol to persons under 18 years of age.
- No liquor promotions that encourage binge drinking
- Refuse access or service to people who are suspected of being intoxicated, quarrelsome, disorderly and/or behaving in a violent manner
- Remove people from the Club premises who are acting in a manner deemed intoxicated, quarrelsome, disorderly or violent
- A duty of care for all patrons and staff
- Patron behaviour not to adversely impact on the neighbourhood
- Additionally, yard glasses, drinking games or activities that encourage drinking are strictly prohibited.
- Your function must be conducted in an orderly and lawful manner.
- The Club reserves the right to end your function if the Club reasonably believes that your function is not being conducted in an orderly and lawful manner.
- The Club has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Club's termination of your function.

Smoking

All indoor areas of Brighton RSL are non-smoking; however, an outdoor area is available in the Sports Bar on the ground floor.

Equipment Available for use

The following range of equipment is available to use.

- TV Screens
- Microphone
- Wi-Fi

Decorations & Music

Decorations and Music is to be arranged by the client.

Items Requiring Prior Approval

The following items require approval before proceeding.

- All plans and designs for any exhibitions or displays that you propose to stage or present during your function
- Displays of any kind intended to be located outside the designated function room;
- Attaching anything by nails, screws or adhesive in any way to any wall, door or other part of the Club;
- Advertising in relation to the function which includes reference to the Club;

Prohibited Items

The use of smoke machines or pyrotechnics is not permitted due to the effect on the Club smoke detectors. Should the Fire Brigade respond to an alarm which has activated by unauthorised use of smoke machines or pyrotechnics, you will be liable for any charges incurred by the Club.

Brighton RSL does not allow strippers to perform in our venue.

The function will be shut down upon either above event and no monies reimbursed.

Client Liabilities

The Client will be financially liable for:

- Any loss or damage sustained to the Club or its property arising out of your use, or any person attending the function;
- Any additional cleaning requirements which the Club considers to be in excess of general cleaning;

- Claims by any person for loss, injury, death or damage of any kind arising from your use, or any persons attending the function, which is caused or contributed to by your negligence or that of persons attending the function.

You are not permitted to exceed any noise levels, which, in the opinion of the Club, may disturb other guests of the Club or disrupt the normal operations of the Club.

You must ensure that you and your guests and invitees at your function do not breach any statutes, by-laws, or regulations including the Club's liquor license and fire regulations.

The car park behind the Club is a public car park. The Club is not responsible for any theft, damage or loss to any goods that may occur within the car park.

Clients are welcome to provide their own entertainment however any entertainers that are booked must have Public Liability insurance.

The Club will not accept responsibility for the theft, damage or loss of any equipment or merchandise the Client leaves on the premises prior to, during, or after the function; or any introduction of food to the function and the effect of it afterwards. No responsibility will be taken for gifts or decorations brought onto the premises.

We ask that Client liaise with the function staff or supervisors over display arrangements to prevent any damage to the premises. You are responsible for costs involved in ensuring set-up and breakdown time of the function room. All deliveries to the Club must be advised and be delivered marked with the name and date of the function.

The use of staples, sticky or masking tape, Blu-tack, nails, glue or Velcro is prohibited on walls and door surfaces. If the walls are damaged, the organizer will be liable financially for the damage.



mike's
GRILL & BAR
BRIGHTON-LE-SANDS

at

Brighton RSL Club

Catering

Nathan from Mike's Grill & Bar is happy to assist you in the selection of menus for your special party. You can choose from our attached menus or we can compose a special menu for you depending on your personal tastes and requirements.

Catering Terms & Conditions

Confirmation and payment is to be made 7 days prior to your function. This payment may be made in cash, credit card, EFTPOS or direct deposit. A minimum of 40 guests for catering purposes are required on Friday and Saturday nights.

NO FOOD CAN BE BROUGHT INTO THE CLUB BY ANY PARTY

Prices charged are those in effect 3 months prior to a function date. Every effort will be made to maintain the price originally quoted. However, these are subject to market conditions.

Thank you for your interest in our Function Room and we look forward to hosting your special event here with us at Brighton RSL Club.

Wake Menu

Choice of 8 items \$20.00 PP

Minimum 25 people

Assorted sandwiches

Assorted wraps

Fish cocktails

House crumbed calamari

Vegetarian spring rolls with sweet chili dipping sauce

Spinach & cheese triangles

Mini pies

Gourmet sausage rolls

Chicken & mushroom arancini

Chicken nuggets

Mini quiches

Cocktail Menu

Choose 6 items \$24.00 PP

Choose 8 items \$30.00 PP

Minimum 25 people

Mini chicken skewers with aioli

Mini lamb kebabs with tzatziki

Spinach and cheese triangles

Salt and pepper squid with sweet soy dipping sauce

House crumbed calamari with tartar sauce

Party pies with tomato sauce

Gourmet sausage rolls

Vegetarian spring rolls with sweet chilli sauce

Fish cocktail with lemon

Tempura prawns

Mini beef sliders

Devil wings

ADD ON

Tea and coffee station \$2.50 PP

Antipasto plate - a selection of hot and cold meats, olives, bread and dips \$5.00 PP

Bowl of sweet potato fries with garlic aioli \$3.50 PP

Selection of mini petite desserts - \$7.50 PP

Buffet Menu

\$45.00 PP

Minimum 30 people

Served with dinner rolls

Tea & coffee station included

COLD SELECTIONS

Antipasto platter of cold meats, olives, dips and crackers

Chilled fresh prawns served with cocktail sauce and lemon

Potato salad with crispy bacon shards

Greek salad

HOT SELECTION

Authentic chicken tikka masala curry

Choice of (1):

Honey glazed leg ham

Slow roasted lamb marinated in rosemary garlic salt

Roast pork with apple chutney

(All served with demi-glace gravy and seasonal vegetables and potatoes)

ADD ON

Selection of mini petite desserts - \$7.50 PP

Sit Down Menu

Main and Dessert \$36.00 PP

Entrée and Main \$40.00 PP

Entrée, Main and Dessert \$46.00 PP

Minimum 25 people

Choice of 2 dishes from each course to be served alternatively

ENTRÉE

Sydney rock oysters with rose water vinegar

BBQ octopus served with a bed of ratatouille, dressed in basil and lime

Smoked Atlantic salmon and avocado garden salad, cherry tomatoes with a French dressing

Grilled halloumi with Greek style tzatziki and herbed pita bread

Salt and pepper squid with a sweet soy dipping sauce and lime

MAINS

(All served with seasonal vegetables and oven roasted potatoes)

Wild caught barramundi served with a creamy citrus lemon butter sauce

Chargrilled chicken breast supreme with tomato, caramelized onion, black olive
and Napoli sauce

Roast of the day - choice of ham, lamb or pork

250g Angus rump - chargrilled to your liking, served with a red wine jus

Seafood risotto with prawns, calamari, black mussels, scallops in a creamy rose sauce and
parmesan

DESSERTS

Served with ice cream

Vanilla bean panna cotta with a mixed berry compote

Tiramisu

New York cheesecake

Sticky Date pudding

Lemon meringue tart

Contact Details

For room hire and availability please contact:

Vicki or Glenda on 9567 5157 or email functions@brightonrsl.com.au

For catering enquiries please contact:

Nathan on 0402 183 949 or email nathan@mikesgrill.com.au or

