

WATERSIDE

Celebration



great occasions • events • catering

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2016 QUEENSLAND RUNNER UP
CLUB RECEPTION VENUE
AUSTRALIAN BRIDAL INDUSTRY ACADEMY

- » Multi award winning party venue
- » Multi Award winning Party Planner
- » Spectacular waterfront views
- » Multi award winning food and service
- » Accommodate up to 700 people
- » Event guest parking across from the RSL.
- » Transfer buggy available on request
- » Wedding or Corporate Brochure available on request
- » Parties, themed nights, formal dining experiences and weddings
- » Check Currumbin RSL website for upcoming events
- » State of the art AV & Wifi
- » Fully Licensed off site catering available
- » Entertainment and theming packages available



Supreme Cocktail Menu

PLEASE SELECT 4 FROM THE OPTIONS BELOW

THE FAR EASTERN DELIGHTS

Duck & plum spring rolls & money bags

LA BOCCA PIZZA

Mouth-watering selection of gourmet pizza morsels

SAVOURY PASTRIES

Pork & fennel sausage rolls & baby quiches

HERBIVORE

Thai vegetables in potato string & vegetable samosas

CHICKEN SATAY SKEWERS

Tender chicken threaded onto skewers and doused with homemade peanut sauce

OCEANIC

Petite whiting & salt & pepper squid

SLIDERS

Petite brioche buns filled with homemade patty, caramelised onion, cheese & tomato chutney

ANTIPASTO

Cured Italian meats, olives, char grilled vegetables, sun dried tomatoes & feta served w toasted ciabatta slices

SWEET TREATS

Selection of mini cakes, petite fours & muffins

\$28.90 per person

Served for 1.5 hours

Deluxe Cocktail Menu

Beef slider w smokey BBQ sauce, gruyere cheese & caramelised onion jam

Crispy wonton cups filled w Peking duck & noodle salad

Shredded beef tortilla crisps w avocado & tomato salsa

Smoked salmon & dill roulade

Pizzetta of tomato, garden aromatics & feta

Manchego cheese & corn croquette with smokey paprika cream

Fragrant vegetable encased in potato string with sweet chilli

Belgian truffles

\$38 per person

Served for 1.5 hours

Includes freshly brewed coffee & assorted teas

Premium Cocktail Menu

Prawn in spun potato string resting on mango salsa

Slow cooked sticky pork belly w caramelised pear compote

Truffled mushroom orechiette cup with aged parmesan

Petite beef & burgundy pie

Thai chicken & prosciutto sausage rolls

Crispy wonton cups filled w Peking duck & noodle salad

Gin & lime cured salmon ceviche w dill & cucumber on sourdough

Pizzetta of tomato, garden aromatics & feta

Assorted petite fours

\$48.50 per person

Served for 1.5 hours

Includes freshly brewed coffee & assorted teas

Premium Buffet Menu

CHEF'S SELECTION OF HOT & COLD CANAPÉS
SERVED ON GUEST ARRIVAL

COLD SELECTION

Charcuterie platter
Thai noodle salad
German style potato salad
Caesar salad w bacon & garlic croutons
Tuscan inspired cous cous salad w fetta
Dressings & condiments
Crusty dinner rolls & butter

CARVERY SELECTION

Glazed Bangalow smoked leg ham
Mustard & pepper encrusted prime roast beef w merlot jus
Cauliflower & broccoli au gratin
Array of seasonal vegetables w herb butter
Lemon thyme & garlic roasted baby chat potatoes

HOT SELECTION

Pan seared chicken breast w smokey paprika cream
Succulent medley of seafood w dill & lemon Mornay sauce
Mild lamb Rogan Josh
Steamed jasmine rice

DESSERT SELECTION

Display of tarts, gateaux, cupcakes & sweets
Selection of Australian cheeses w dried muscatels, fig & walnut paste, nuts & crackers

Freshly brewed coffee & assorted teas

\$65 per person

Supreme Buffet Menu

CHEF'S SELECTION OF HOT & COLD CANAPÉS
SERVED ON GUEST ARRIVAL

COLD SELECTION

Melange of deli meats
An assortment of sushi
Greek salad
Caesar salad w bacon & garlic croutons
German style potato salad
Crusty dinner rolls & butter

CARVERY SELECTION

Roast leg of pork w crackle, apple sauce & homemade jus
Baked sweet potato & pumpkin
Homestyle ratatouille
Creamy potato bake

HOT SELECTION

Pan seared chicken breast w smokey paprika cream
Italian pasta w boscaiola sauce
Greek lamb skewers
Steamed jasmine rice

DESSERT SELECTION

Mini seasonal fruit tartlets
Profiteroles filled w Grand Marnier pastry cream topped w chocolate
Espresso tiramisu w vanilla anglaise
Baked New York cheesecake
Petite Pavlova w passionfruit coulis & seasonal fruit
Selection of Australian cheeses w dried muscatels, fig & walnut paste, nuts & crackers

Freshly brewed coffee & assorted teas

\$55 per person

Premium Set Menu

● SELECT TWO FROM EACH COURSE TO BE SERVED ALTERNATELY

ENTRÉE

Lamb fillet w slow roasted tomato, spinach leaves, thyme, crumbled feta & lemon aioli drizzle
Caprese style salad w confit cherry tomatoes, petite buffalo mozzarella, olive crumbs, garden picked basil, smoked chicken ribbons & balsamic glaze
Petite green salad w avocado mash, fresh prawns & marie rose cream
Sticky anise pork belly w petite noodle salad
Crunchy peanut chicken satay sticks w jasmine rice & Asian slaw
Three cheese filled field mushroom resting on a bed of spinach w a paprika cream sauce & micro salad

MAIN

Escalopes of herb encrusted veal w lemon & sage infused hollandaise, potato rosti, blistered tomatoes & steamed greens
Chicken supreme w fig, walnut & mascarpone w a port wine & cranberry jus, creamed leek potato mash, a medley of roasted root vegetables & broccolini
Lamb rump w orange roasted dukkah spice on a parmesan polenta cake w ratatouille, a redcurrant & lavender jelly & merlot jus
Confit duck Maryland served on truffled potato mash w garden greens, sweet potato bruinoise, a port jus and fig & pistachio paste
Herb enrusted eye fillet steak topped w tempura bug tail, potato rondelles, broccolini, baby Dutch carrots & béarnaise sauce
Wild mushroom & herbed ricotta tart served w heirloom tomato, feta mousse, micro greens & basil oil

DESSERT

Baileys & chocolate panna cotta w homemade biscotti
Warm orange pudding w macerated orange syrup & crème anglaise
Warm apple & berry crumble w cinnamon sabayon & Chantilly cream
Trio of chocolate tartlets w raspberry swirl
Brandy snaps filled w cream & seasonal fresh berries

Bread roll & butter
Freshly brewed coffee & assorted teas

\$70 per person

Supreme Set Menu

● SELECT TWO FROM EACH COURSE TO BE
SERVED ALTERNATELY

ENTRÉE

Herb encrusted chicken fillets w grilled asparagus & garden aromatics on macadamia, feta & beetroot crumble topped w preserved lemon drizzle
Antipasto plate with prosciutto, smoked Bangalow pork, Italian salami, marinated feta, pickled onion, marinated vegetables, crispy baguette & condiments
Warm potato pikelet w smoked salmon, fried capers, crème fraiche & micro herbs
Country style chicken & brandy parfait w brioche, cornichons and micro salad
Pumpkin & ricotta ravioli in a pesto sauce w shaved parmesan

MAIN

Traditional filet mignon w a medley of roasted mushrooms in red wine & cream, fried leek hay, crushed garlic chats, broccolini & julienne carrots
Parmesan topped fillet of barramundi on a prawn & dill risotto dressed w a lemon veloute served with fresh asparagus & buttered baby Dutch carrots
Grain fed pork sirloin infused w maple, soy & anise w caramalised pear resting on sweet potato mash & Asian greens
Supreme breast of chicken filled w porcini mushroom, feta & sage w merlot jus resting on leek risotto blistered cherry tomatoes & buttered green beans
Roasted eggplant & potato moussaka w crumbled feta & Greek salad drizzled w balsamic glaze

DESSERT

Mandarin & orange blossom tart w sugared orange & vanilla bean custard
Classic espresso tiramisu on crème anglaise
Belgium chocolate mud cake w berry compote & cream
Caramel and fresh banana tart topped w cream & chocolate shavings
Lime & coconut panna cotta w praline

Bread roll & butter
Freshly brewed coffee & assorted teas

\$60 per person

Want more...?

Chef's selection of canapés

\$6.50 per guest

*Food served for 1/2 hr

Antipasto platter w marinated feta, artichokes, char grilled eggplant, red capsicum, zucchini, mushrooms, sliced prosciutto, smoked salmon & toasted baguettes

*\$90.00 per platter (serves 15 guests)

International cheese platter

Brie, Norwegian jarlsberg, Dutch smoked cheese, dry fruit, nuts, grissini & water crackers

*\$90.00 per platter (serves 15 guests)

*only available as an accompaniment to a set, buffet or cocktail menu

CHILDREN'S MENU

Select one from each course

MAIN

Chicken nuggets served with chips and tomato sauce

Steamed barramundi fillet served with house mash and lemon butter

Battered flathead fillet served with chips and tartare sauce

Spaghetti Napolitano served with parmesan cheese and side salad

DESSERT

Ice cream served with choice of topping
chocolate, caramel or strawberry

Traditional banana split

\$16.50 per child

BEVERAGE PACKAGES

BAREFOOT WINE PACKAGE

\$40 per person | Drinks served for 5 hours
Select 2 white wines, 1 red & sparkling from the selection below
Chardonnay, Moscato, Pinot Grigio, Sauvignon Blanc,
Sparkling Pinot Grigio, Shiraz, Cabernet Sav
\$1 from each bottle is donated to Soldier On



HOUSE

Bay of Stones Sparkling / Bay of Stones Shiraz / Bay of Stones Sauvignon Blanc
Draught Beer
Carlton Dry / Carlton MID Strength / Great Northern / Cascade Premium Light
Soft Drink selection

DELUXE

Jip Jip Rock Sparkling
Please choose one from each selection
Rymill 'The Yearling' Cabernet Sauvignon or Peppertree Merlot
The Graylings Sauvignon Blanc or Peppertree Chardonnay Unwooded
Draught Beer – select 4
Carlton Dry / Pure Blonde / Great Northern / Carlton MID Strength /
XXXX Gold / Cascade Premium Light
Soft Drink selection

PREMIUM

Mandala Sparkling
Please choose two from each selection
Stoneleigh Rapaura Pinot Gris or Innocent Bystander Chardonnay or Vavasour Sauvignon Blanc
or La Zona Moscato
Mount Trio Cabernet Merlot or Devils Corner Pinot Noir or Parker Cabernet Sauvignon
or Kaesler Stonehorse Shiraz
Draught Beer – select 4
Peroni / Fat Yak / Bulmers Cider / Carlton Dry / Carlton Mid Strength /
XXXX Gold / Cascade Premium Light
Soft Drink selection

Frozen Daiquiris Upgrade \$10 per person.
Your choice of the following: Strawberry, Mango, Pina Colada, Fruit Tingle

| PACKAGE DURATION | HOUSE | DELUXE | PREMIUM |
|------------------|-------|--------|---------|
| 2 Hours | \$25 | \$30 | \$35 |
| 3 Hours | \$28 | \$35 | \$40 |
| 4 Hours | \$32 | \$39 | \$44 |
| 5 Hours | \$35 | \$45 | \$50 |

Prices are per person



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FUNCTION FACILITIES

ROOM HIRE 1 or 2 Room Combination: \$650 Wedding, Formal, Dinner or Cocktail Parties
3 Room Combination: \$850 Wedding, Formal, Dinner or Cocktail Parties

CONFERENCE Corporate Packages available on request.

ROOM CAPACITIES

| | Cocktail Style | Banquet Round | Banquet Trestle | Theatre | Class Room | U Shape |
|-------------------------|-------------------|------------------|--------------------|---------|---------------|------------|
| Valleyside | 60 | 50 | 48 | 70 | 24 | 24 |
| Creekside | 120 | 60 | 80 | 100 | 40 | 40 |
| Creekside & Valleyside | 500 | 240 | 200 | 300 | 100 | 80 |
| Beachside | 100 | 90 | 80 | 100 | 50 | 30 |
| Creekside & Beachside | 500 | 240 | 200 | 300 | 100 | 80 |
| Waterside (whole room) | 700 | 280 | 400 | 400 | 180 | 100 |

EVENT ROOM INCLUDES THE FOLLOWING

- » A Party Executive to plan and coordinate your event
- » Dance oor
- » Bar facilities
- » Portable stage
- » Table linen
- » Food & beverage service staff
- » AV & WiFi

STYLING EXTRAS

- » Your Party Executive can assist with the following
- » Theming
- » Live Entertainment
- » DJ options
- » Table styling
- » Balloon decor
- » Tailored menus



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TERMS & CONDITIONS

DEPOSITS

- Confirmation and a deposit of \$650 is required within 14 days of making the reservation. Waterside Events has the right to cancel any reservations not held with a deposit by the required date.
- All clients that are organising a privately ticketed event and wish to hold it on a Friday, Saturday or Sunday are required to pay a \$1500 deposit. The same cancellation policy (below) will apply should the client wish to cancel the event due to a lack of support and ticket sales.

PAYMENT TERMS

- Full payment is required seven working days prior to the event. Payment can be made by cash, cheque, credit card or direct deposit.
- The balance of the beverage and miscellaneous charges must be finalised on the conclusion of the event and all payments must be made by cash or credit card/eftpos.
- Prices valid December 31, 2017

GUEST NUMBERS & CATERING

- Events held on a Friday, Saturday or Sunday require a minimum of 70 paying guests.
- Final numbers are required seven days prior to the event and numbers will be charged accordingly. Charges will be based on the number of people that attend the function or the final given number, whichever is the greater.
- There is no Sunday surcharge and only a 5% increase on Public Holidays.
- Menu and beverage details are required 14 days prior to the event along with special dietary requirements.
- Children 12 and under are charged at half the adult price menu. A children's menu is available on request from \$16.50 per child.
- We are unable to permit clients to provide their own food and beverage and any food not consumed remains the property of Waterside Events.

GST

- All prices quoted are inclusive of GST.

PRICES

- All prices shown are current but may change on seasonal availability and may be subject to alteration prior to your event.

CANCELLATION POLICY

- All cancellations must be received in writing. In the event of a cancellation a full refund will only be given if the written statement was received at least 12 weeks prior to the event. If less than 12 weeks, a refund will only be given should the room be re-hired.
- Waterside Events reserves the right to cancel an event should the event be seen to prejudice the reputation of Currumbin RSL.



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RESPONSIBLE SERVICE OF ALCOHOL

- Waterside Events is licensed until 12 midnight. No beverages will be served past 11.30pm. No alcoholic beverages will be served to guests after this time.
- Guests attending a private function must comply with Liquor Licensing sign in procedures.
- Currumbin Palm Beach RSL and Services Memorial Club promotes responsible service of alcohol and abides by the rules and regulations outlined in the Liquor Act 1992.
- Under 18's are not permitted to drink at an event even with parents present.
- Management support staff who practice Responsible Service of Alcohol.
- Any guest under the age of 18 must be accompanied by a parent or legal guardian unless pre-organised with the event department. This is a liquor licensing law.
- Any guest without legal photographic identification will not be permitted entry. This includes a current passport, current drivers licence or an 18+ card.
- Live entertainment i.e. band, DJ cannot exceed noise levels of 110 DB and smoke machines are not permitted.

DAMAGES & INSURANCE

- The customer is financially responsible for any damages sustained to Currumbin RSL throughout the duration of the event and any damages will be billed to the hirer within seven days of the event.
- Currumbin RSL management and staff will take all responsible care to protect guest property but will accept no responsibility for any loss or damage incurred in Currumbin RSL prior to, during and on the conclusion of the event.
- Guests attending the event must conduct themselves in an orderly manner complying with all reasonable direction from Currumbin RSL staff. Currumbin RSL reserves the right to remove any persons whose behaviour is deemed objectionable, improper or undesirable.
- If a guest attending the event becomes aware of a dangerous or broken item they should report it immediately to the manager in charge.
- Please nominate a responsible adult in your party to act as a contact person for any issues that may arise during your function.
- Currumbin RSL operates in residential areas. We request that you and your guests are considerate of local residents when leaving the premises.

PRIVACY

- All information provided by you will be protected and will only be used for the purpose of conduction of your event.

BOOKING SHEET

- Each wedding and event is individually planned and executed with unassumed attention to detail.
- Please present your completed booking sheet with your deposit payment and enjoy your event at Waterside.
- Currumbin RSL reserves the right to use any image or photograph taken of the room from your event or taken by Currumbin RSL for the purpose of any legitimate advertising, marketing or media. Please advise if you would prefer otherwise.



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FIRE EMERGENCY PROCEDURES

BUILDING WARDENS

- Will be in control of any emergency situation. Patrons should follow any instructions issued by area wardens or other staff acting on their behalf.

EMERGENCY EXITS

- Are located at either end of the event room and at the centre of the room leading down the main stairway. Please note there are no stairs leading down from the balcony area. The lift should not be used in an emergency unless authorized by emergency service personnel.

EMERGENCY ALARMS

- In the event of an alarm sounding:
- An alarm with a “beep-beep” tone indicates a possible emergency situation that is being investigated. Please standby and prepare for possible building evacuation.
- An alarm with a “whoop-whoop” tone indicates building evacuation is necessary. Please follow the instructions of area wardens and staff and evacuate in a calm, orderly manner.

ASSEMBLY POINTS

- The main assembly point for the building is located on the far side of the main car park at the front of the building.
- Any patrons evacuating from the back of the building should only attempt to make their way to the main assembly point if it is safe to do so. In any other circumstance they should assemble on the creek frontage and await instruction from area wardens.

IN THE EVENT OF A FIRE

- Anyone discovering a fire should alert staff immediately.
- Only attempt to control a fire if you are competent with the appropriate fire fighting equipment, have backup and it is safe to do so.
- Patrons should endeavour to remain calm and evacuate using the nearest safe exit, following any instruction given by area wardens or staff. Patrons should ensure that they move swiftly away from the exits once outside the building to allow room for others evacuating.
- Once safely evacuated from the building patrons should make their way to the assembly point where they should remain until the Chief Warden has indicated that leaving is allowed.
- Any patron feeling unwell or in need of medical attention should alert staff immediately so that First Aid trained staff can attend.