FUNCTION MENU



44-50 Clow St, Dandenong VIC 3175 PO Box 8038, Dandenong VIC 3175



DANDENONG RSL FUNCTION TERMS AND CONDITIONS

ROOM HIRE

Hire of room is \$85 per hour or full day hire is \$340 Saturday and Sunday will incur surcharges. Room Hire includes Tea & coffee facilities/ audio visual.

CATERING CONDITIONS

All functions require a minimum catering of 20ppl from any menu. External Catering is not permitted. No food or beverage is permitted to be brought onto and/or consumed on the premises. All catering must be provided through the venue-BYO Nuts & chips are an exception. Food not consumed during the function cannot be taken off premises. All function prices are subject to increase.

DEPOSITS

A deposit of \$200 is required within 7 days of booking. If this is not received management reserve the right to cancel the booking and reallocate the date to another client.

PAYMENT

Payment in full is required 5 days prior to function date by cash or credit card only. 15% surcharge will apply on Sundays and public holidays.

CANCELLATIONS

Refunds of deposits will only be given with 14 days notice to the date of the function.

BEVERAGES

Bar Tabs are available with selections of your choice or guests purchase on a consumption basis. BYO alcohol is not permitted. Dandenong Cranbourne RSL promotes Responsible service of Alcohol.

ALL WAKE CELEBRATIONS ARE FOR A MAXIMUM TWO (2) HOUR PERIOD ONLY.

PROPERTY DAMAGE

Organizers are financially responsible for any damage caused to the function area or surroundings by their guests, during a function. Any decorations/Balloons banners confetti etc must be discussed when organizing function

The club reserves the right to re-locate function space for any unforeseen circumstances: you will be notified if this need arises.

Dandenong Cranbourne RSL Sub Branch Inc.

44-50 Clow St Dandenong Vic 3175 Phone: 03 9792 1535 Email: annemarieb@southeastrsl.com.au

www.dandenongrsl.com.au





SHARE PLATTER OPTIONS

IDEAL FOR GATHERING OF 50+ GUESTS

AUSSIE PLATTER

\$52 (25 PIECES)

Party Pies Party Sausage Rolls Mini Savoury Quiches

CONTINENTAL PLATTER

\$52 (25 PIECES)

Curry Puffs (v) Cocktail spring rolls (v) Chicken Kiev balls

CAKE PLATTER

\$52 (20 PIECES)

Selection of mixed cake slices

SANDWICH PLATTER

\$30 (20 POINTS)

Chefs' selection of filled sandwiches

Tea & coffee inclusive

15% surcharge on Public Holidays & Sundays Room hire charge \$85 per hour to a maximum of \$340





FINGER FOOD MENU

SELECT 3 OPTIONS (2 PIECES EACH)

\$18 PER PERSON

SELECT 4 OPTIONS (2 PIECES EACH)

\$24 PER PERSON

Party pies

Sausage rolls

Tomato & basil bruschetta (v)

Pulled pork sliders coleslaw BBQ & plum sauce

Crumbed fish goujon w Tartare sauce

Chicken Kiev balls

Lamb kofta ball w tzatziki dipping sauce

Lemon pepper calamari w aioli dipping sauce

Satay chicken skewer w peanut dipping sauce

Moroccan chicken tender w plum sauce

Crumbed prawn cutlet w sweet chilli dipping sauce

Vegetarian spring roll w sweet chilli sauce

Vegetarian curry puff w mango chutney

SANDWICH PLATTER

\$30 (20 POINTS)

Chefs' selection of filled sandwiches

Tea & coffee inclusive

15% surcharge on Public Holidays & Sundays



FUNCTION MENU PACKAGES

Select 2 choices from the following, entrée, main and desserts. All meals served alternately. No orders taken on the function day. We can tailor a menu for your specific requirements.

> 1 COURSE \$32

2 COURSES

3 COURSES \$56

ENTREE

Soup of the Day: Minestrone/Pumpkin/Chicken & corn/ potato & leek

Grilled vegetable & pesto stack on mushroom risotto with balsamic glaze (v, gf)

Bruschetta: tomato, red onion, basil, Feta cheese & balsamic glaze (v)

Lemon pepper calamari: mixed leaf salad & roast garlic aioli

Crumbed prawn cutlets, Asian slaw & mango chutney Chicken satay skewers on rice w peanut sauce & cucumber salad

Spinach & ricotta cannelloni baked in tomato sugo & parmesan

Lamb souvlaki: marinated lamb strips, pita bread, Greek salad & tzatziki

MAINS

(ALL SERVED WITH SEASONAL VEGETABLES OR CHIPS & SALAD)

Roast Meat of the Day choose: beef, pork, turkey, chicken Maryland or lamb

Herb crumbed lamb rack: mint jus & mash potato.

Char grilled 200g porterhouse steak: pepper, mushroom, or red wine gravy

Grilled pork cutlet: apple brandy & seeded mustard sauce

Chicken Parmigiana: crumbed schnitzel Virginian ham, tomato sugo & mozzarella

Filo pastry parcel: filled w chicken, Brie cheese & leek served w Hollandaise sauce.

Chicken Dijon: baked breast in classic French mustard sauce (gf)

Tuscan Chicken: breast fillet wrapped in prosciutto asparagus filled topped with Camembert cheese & Hollandaise sauce

Garlic Prawns: pan seared tiger prawn cutlets in classic garlic, cream, white wine, parsley sauce & steamed rice (gf)

Grilled salmon fillet: caper tomato salsa (gf)

Golden beer battered flathead fillets w tartare sauce.

Pumpkin, leek, mushroom & spinach risotto finished in tomato sugo w shaved parmesan (v)

DESSERT

Pavlova fresh fruit salad & cream (gf)

Warm chocolate pudding, chocolate sauce, cream & ice cream

Sticky date pudding, butterscotch sauce, cream & ice cream

Warm apple crumble, custard, vanilla ice cream

Sherry & fruit trifle w cream Individual plum pudding brandy custard, cream & ice cream

> Tiramisu cake w mascarpone cream Cheesecake berries & cream

Please note whilst Dandenong RSL will make every effort to accommodate customer requests for food intolerance or allergies we cannot guarantee complete allergy-free meals due to the working environment & supplied ingredients.





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