

NAMBUCCA RSL

Function Packages



CORPORATE | EVENTS | CELEBRATIONS

Updated January 2025



We do not remember the days, but rather the moments!

Nambucca RSL offers a friendly and professional place to host your function or event.

Whether it's a conference, staff party, birthday, wedding, celebration of life or cocktail event, we have a variety of venue and function packages available to suit your needs.

Our relaxed atmosphere and dedicated functions team will ensure your event is one your guests will remember.

At the Nambucca RSL, we want your function to go as smoothly and as stress-free as possible. Our friendly and professional staff are here to help you, and of course don't forget our amazing view, looking over the beautiful Nambucca River.

You have a variety of flexible event spaces to choose from, including our Down Under Lounge for smaller functions, to the Auditorium which is perfect for hosting large soirees including weddings, engagement parties, school formals, dance performances, ceremonies, celebration of life, conferences or trade shows.

Poppies Deck is also a popular space among our members and guests, with a stunning view of the river and an opened relaxed, alfresco atmosphere. It's the perfect place to be social, catch up with old friends or make new ones.

Our Boardroom is ideal for hosting your corporate or committee meeting with high-speed internet in place to meet all your online requirements. Food and beverage packages are available, made in house for your convenience and delivered directly to your meeting or event at the time you specify.

Our Chef's work with you to create a menu personalised to your event, from alternative drops, cocktail style or to gourmet buffets that we can personalise to your individual needs. We can create a package just for you or pick from our pre-planned functions menu.

We look forward to helping you host your event.



Our Function Spaces

THE AUDITORIUM | DOWNUNDER LOUNGE | POPPIES DECK | BOARDROOM



Please be advised that all prices shown on this page are excluding GST

The Auditorium

The Auditorium is the largest space in our venue with a large dance floor and stage for live entertainment. It is ideal for conferences with in-house audio visual equipment in place.

	CAPACITY	ROOM HIRE
Stand up function/cocktail	350	\$500
Sit down dinner	300	\$500
Meeting (undressed)	300	\$300



Down Under Lounge

With an abundance of natural light and a perfect view, the Down Under Lounge is perfect for a smaller cocktail function, conference, party or Celebration of Life. It has its own private bar and dance floor.

Stand up function/cocktail	150	\$250
Sit down dinner	100	\$300
Meeting (undressed)		\$150



Poppies Deck

The ultimate in alfresco dining, with an elegant feel with a western view of the Nambucca River. Poppies Deck is a contemporary, sophisticated room which conveys a sense of stylishness and elegance for your celebration.

Stand up function/cocktail	100	\$200
Sit down dinner	80	\$300
Meeting (undressed)	80	\$150



Boardroom

With access to the latest technology our Boardroom can be hired out on a regular basis as a hot desk for your corporate needs or as a meeting place for your organisation or non-profit.

Sits	1 - 10	
	full day	\$100
	half day	\$60



Our Function Menus

ENTRÉE & MAINS | PLATTERS | DESSERT



Sit Down Functions

MINIMUM 30 PEOPLE - MAX 50

Breads

Tear and share slab of Homemade Foccacia with Olive Oil and Balsamic Dips, side of Olives & Marinated Feta. \$9pp

Three Grilled Turkish Bread Fingers with Bruschetta, Homemade Pesto & Hummus with Homemade Dukkah. \$9pp

Entrée \$17.50pp

Choice of Two, Served 50/50

Salt & Pepper Calamari Salad with Lime Aioli.

Thai Beef Salad.

Prawn & Avocado Ritz Cocktail Salad

Grilled Salmon Salad

Slice of grilled fresh Tasmanian Salmon with a Mango & Macadamia Salad with a Citrus Dressing.

Classic Italian Prawn Linguine

Light pasta dish with a hint of Garlic and Chilli, a splash of White Wine, diced fresh Tomatoes, a sprinkle of Italian Parsley and drizzled with Virgin Olive Oil.

Mains \$32.00pp

Choice of Two, Served 50/50

Honey Garlic Glazed Pork Loin Steaks with Garlic Mash, Seasonal Greens & a Mushroom & Dijon Sauce.

Grilled Lemon Pepper Chicken Breast on a medley of Roasted Veg, with a Pesto and Lemon Cream Sauce.

Creole grilled Barramundi on a bed of Roasted Mediterranean Veg topped with a Papaya and Mango Salsa.





Mains \$39.00 pp

Choice of Two, Served 50/50

Chicken Mignon on a Zucchini & Sweet Potato Rosti with Baby Spinach and a Lemon Cream Sauce.

Grilled Salmon Cutlets on a Sweet Potato Rosti with wilted Baby Spinach and a Creamy Citrus Sauce.

Porterhouse Steak (250g) on chunky Roasted Rosemary, Garlic, Balsamic and Parmesan Potato Wedges, served with a Sour Cream Baked Tomato and Peppered Mushroom Sauce.

Roasts \$26.00pp

(min 30 for alternate drop)

Roasted Chicken portions, Roast Beef or Pork Loin on a medley of Roasted Veg.

Plated Desserts \$16.00pp

Choice of Two, Served 50/50 (min 20 people)

Pavlova

with Fresh Fruit, Berries & Chantilly Cream, drizzled with Passion Fruit Coulis and Anglaise Sauce.

Death by Chocolate

Rich Chocolate Cake with Ganache and Dark Chocolate Mousse, Rich Chocolate Sauce, Whipped Cream & Anglaise garnished with Fresh Berries.

Sticky Date Pudding

with Rich Butterscotch & Salted Caramel Sauce.

Salted Caramel Cheesecake or Baked New York Cheesecake

Cake Cutting

Portion cake and plate, garnished with whipped cream & strawberry. \$2.00pp

Buffet Functions

MINIMUM 25 PEOPLE

Buffet \$27 pp

Two Choices (min 25 people)
or \$14pp for each additional dish (min 20 people)

Authentic Butter Chicken served with Basmati Rice & Papadums.

Authentic Green Thai Chicken Curry with Jasmine rice
(add prawns \$7).

Chicken Satay Skewers on Crispy Fried Noodles.

Sweet & Sour Pork with Fried Rice.

Traditional Italian Lasagna made with a Slow Braised Beef & Tomato Ragu.

Seasoned Roast Chicken Portions.

Roast Beef or Pork Loin

Vegetables & Buffet Salads

Choice of Two included for the first 25 people,
thereafter add one choice, per 20 people
(\$6pp for each additional choice)

Bakes

Potato Bake.
Roast Potatoes.
Medley of Roasted Vegetables.

Buffet Salads

Classic Greek Salad.

Potato, Sweet Potato, Crispy Bacon, Sour Cream
& Chives Dressing.

Couscous, Roasted Pumpkin, Charred Capsicums, Sun Dried
Tomatoes, Marinated Feta and Toasted Pine Nuts.

Waldorf Slaw - Apple, Celery and Walnuts with our
Homemade Slaw Dressing.

Pasta Salad – Penne with fine Diced Capsicums, Red Onions,
Tomatoes, fresh Parsley & a Citrus Vinaigrette.

Bread for Buffet

Foccacia – tear and share \$7.00 pp

Garlic Breads \$6.00 pp

Dessert Buffet \$14pp

Choice of Two, Served 50/50 (min 20 people)
(\$7pp for each additional choice)

Apple & Berry Spiced Crumble with Custard.

Sticky Date Pudding with rich Butterscotch and Salted
Caramel Sauce.

Mixed Platter of Individual Chocolate Mousse and Trifles.

Platter of Assorted Tray Cakes.

Cake Cutting

Portion cake and plate garnished with whipped cream and
strawberry. \$2.00 pp



Platters

MINIMUM 15 PEOPLE

Basic Hot Platter

\$95 for Small (15 people) \$160 for Large (25 people)

Assortment of Pies, Sausage Rolls, Vegetable Spring Rolls and Dipping Sauces.

Seafood Hot Platter

\$120 for Small (15 people) \$195 for Large (25 people)

Assortment of Crumbed Prawn Cutlets, Calamari Rings, Fish Cocktails and Dipping Sauces.

Mixed Hot Platter

\$120 for Small (15 people) \$230 for Large (25 people)

Assortment of Crumbed Prawn Cutlets, Calamari Rings, Fish Cocktails, Pies, Sausage Rolls, Mini Quiches, Vegetable Spring Rolls and Dipping Sauces.

Sandwich Platters

\$90 for Small (15 people) \$160 for Large (25 people)

Assorted sandwiches – Ham Cheese Tomato, Cheese Tomato, Chicken Salad, Roast Beef & Mustard Pickle, Egg Salad, Tuna Salad, Roast Pork & Relish.





Muffin Platter

\$75 for Small (10 people) \$120 for Large (20 people)

Assortment of Freshly Baked Sweet and Savoury Muffins.

Scone Platter

\$80 for Small (12 people) \$120 for Large (20 people)

Freshly made Scones with Strawberry and Apricot Jam and Cream.

Tea & Coffee Service

To accompany Scones and Muffins \$5.50 per person
(minimum 12 people)

Fruit Platter & Fruit Bowl

\$11 per person (minimum 12 people)
(subject to seasonal availability)

Platter of sliced Seasonal Fruits and a Bowl / Basket of individual Mixed Nuts.

Assortment of Cured Meats, Olives, Marinated Feta, Dips and Crackers.

Seasonal Fruits

Grazing Platters

\$230 for Small (15 people) \$350 for Large (25 people)

Brie, Camembert, Cheddar, Marinated Feta, Bocconcini, Olives, Grapes, Pickles, Dried Fruit & Nuts, Assorted Crackers & Biscuits.

Assortment of Cured Meats, Olives, Marinated Feta, Dips and Crackers.

Seasonal Fruits

Beverage Options

WINE BEER SPIRITS SOFT DRINKS TEA COFFEE

Dry Till

Running a tab on the bar to your specified limit covers the drinks that you choose. Our staff are able to give you an update of the tally throughout the function if requested. At any stage of the function you are able to increase or decrease the limit in place. We will also run a cash till, so that your guests are able to purchase drinks not covered on your tab.

Cash Bar

A cash bar enables your guests to purchase their own drinks at Club prices.

Tea & Coffee Station

A variety of tea and coffee options for your meeting, or event. Set up ready for your guests.



Hire Options

EVENT | MEETING | BOARD ROOM

White Board	\$30
TV Screen	nil
Interactive TV	\$50
Projector (Audi Only)	\$50
HDMI Cable	\$5
Chair Covers & Sashes	\$5.50 pp
Extra Table Cloths	\$5 per cloth
Lectern	nil
Mircophone	nil
Projector Screen	nil
Security Deposit (if applicable)	\$200



CONTACT US

Let us help you organise your event

Hello, and thank you for considering our event planning and coordination services. We pride ourselves on delivering a friendly and professional service, working closely with our clients to ensure that every detail of their event or celebration is exactly what they want. Our goal is to create an unforgettable experience that you and your guests will remember for years to come.

When you work with us, we'll help you itemize your event so that every aspect is thoughtfully planned and executed. From choosing the perfect venue to selecting the right decorations, catering, and entertainment, we'll take care of everything so that you can focus on enjoying your event. We work closely with our clients to ensure that their vision is brought to life, and that every detail is handled with care and attention.

We should let you know that some of our venues, dates, and availability are extremely popular. We encourage you to book as soon as possible to secure your preferred date and venue. Once your booking deposit is paid, we'll be able to secure your event and you can relax knowing that everything is taken care of.

Our team of experienced event planners and coordinators will provide you with a friendly and professional service that's tailored to your needs. We'll work closely with you to ensure that everything runs smoothly on the day of your event, and that any last-minute changes or requests are handled quickly and efficiently. With our help, you can focus on enjoying your event and making memories that will last a lifetime.

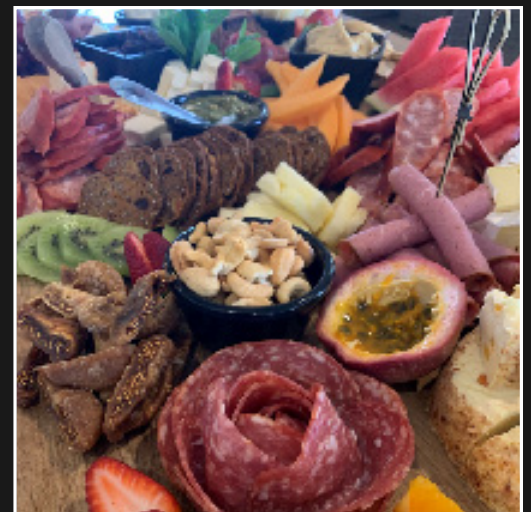
So why not get in touch with us today to discuss your requirements? We're confident that we can help you create a truly memorable event that you and your guests will cherish for years to come. With our professional service, attention to detail, and commitment to quality, you can relax knowing that your event is in good hands. Thank you for considering our event planning and coordination services, and we look forward to working with you to create an unforgettable experience.

NAMBUCCA RSL

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What you need to know

This policy shall apply to all organisations and individuals hosting a function as determined and approved by Club Management.

Room Hire

Room hire will be acknowledged on the application. Equipment will be charged accordingly. The hire of equipment is conditional, the hirer will be responsible for the repair of all good damaged and replacement of goods lost or stolen.

Deposits

A deposit is required to confirm the function. Tentative bookings will only be held for 14 days, before a deposit is required to confirm the booking. Should the deposit not be received within the 14 days of the tentative booking, the booking will be released and available for hire to another. Booking deposit charges will consist of the total value of the room hire fee, or 10% of the total package chosen, whichever is greater. No booking is confirmed until a deposit has been received. The deposit is non-refundable except under the following conditions:

- Notice is given four (4) weeks before the date of the booking.
- A pandemic public health order is in place.
- Unforeseen circumstances out of control of the Club.

Confirmation of numbers

To assist us to adequately cater and service your function we require approximate function numbers 14 days prior to the date of your function.

Final numbers of guests are to be given no later than 48 hours prior to the function date.

This final confirmation of numbers will be charged as the minimum charge. Any additional numbers will be charged accordingly. If the numbers on the day of your function are less than the original confirmed numbers, you will be charged as the minimum charge. If no final numbers are given, most recent numbers provided by the clients will be catered and charged accordingly.

Liability

The Nambucca RSL accepts no liability for the loss, theft or damage of members or invited guest's personal belongings before, during or after functions on the Club premises.

Under no circumstances is the clients to bring food or beverages on or off the Club premises, unless given prior consent by Club Management.

Principal Client

The principal client must be in attendance at the function throughout the course of the function. In the event that the principal client cannot be in attendance for the duration of the function, then an alternative principal must be nominated and advised to the Club Management.

Third Party Suppliers

The use of third party suppliers must be approved by the Club Management at least seven days prior to the date of the event.

Responsible Service of Alcohol

Nambucca RSL promotes 'The Responsible Service of Alcohol' and the Club requires all guests to comply with the Club's policy on the service of alcohol.

Club Policy

All person attending the function, members and invited guest are to adhere to all Club Policies as specified by the Board of Directors. The Club reserves full authority to refuse entry to any function.

Availability

Event bookings are not available Christmas Day.

Payments

Payments for all catering is to be paid in full two weeks prior to the function when final numbers are advised. An invoice for the balance amount from the function will be invoiced after the event and a strict 14 day account applies.

Pricing

All prices are subject to change without notice. Any function held on a Sunday will incur a 15% surcharge.

Cancellations

Cancellations less than four (4) weeks before the function forfeits any deposit paid.

Supply of food and beverage

We regret that clients are not permitted to provide their own food and beverages (wedding cake is the exception).

We take food safety very seriously and adhere to the NSW Food Safety Regulations. To ensure the safety and wellbeing of our customers, any uneaten function food cannot be taken away, reused, or repurposed in any way. It will be disposed of in accordance with the regulations to maintain a safe and healthy environment for everyone. We appreciate your understanding and cooperation in this matter. No responsibility will be

Menu Items - Availability

Although we will strive to offer all the items listed on these menus, there are nationwide supply shortages of many items, and therefore we may need to provide alternative options. Rest assured, we will inform you of any substitutions prior to the event.

Confirmation of Function Meal Times

At Nambucca RSL, we understand the importance of timely delivery when it comes to hosting functions and events. Therefore, we are committed to delivering our meals and platters at the time specified during the booking process. We recommend that you provide us with an accurate delivery time to ensure the smooth running of your event.

We understand that sometimes unforeseen circumstances may require you to change the delivery time for your function. In such cases, we request that you provide us with advance notice to adjust our schedules accordingly.