

ALL ABOUT FUNCTIONS



**WEDDING  
PACKAGES**

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**RIVERSIDE  
FUNCTIONS**  
BALLINA RSL

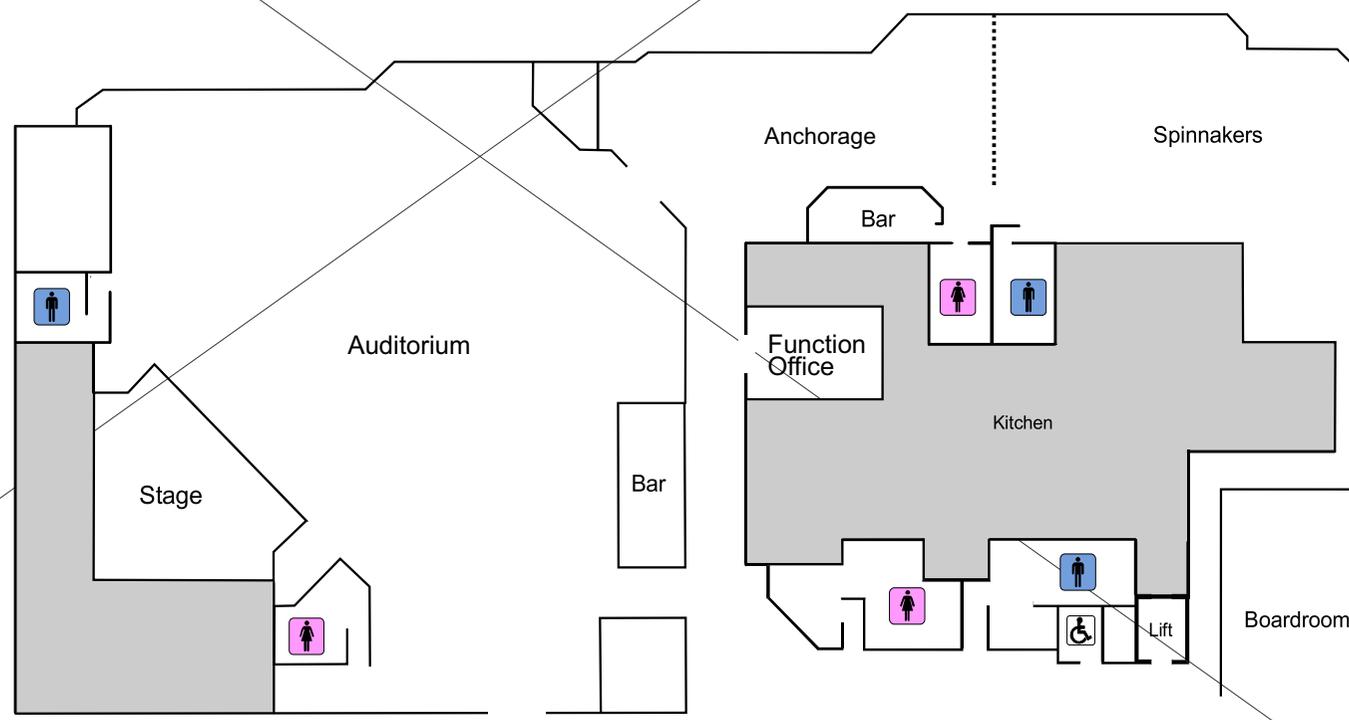


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# Welcome

Located on the banks of the majestic Richmond River, the Riverside Function Centre offers you beautiful views, a relaxed atmosphere and the very best facilities for your upcoming wedding reception. Whether you're looking for an intimate function space for a small wedding with close family and friends or a large traditional wedding with all the trimmings, we have the perfect venue for you.

Our award-winning cuisine is widely acclaimed and our Executive Chef has created mouth-watering wedding menus that showcase the Northern Rivers Region's finest produce. You can select from one of the following packages or create your own from the menu's and run a bar account.



## Our Rooms

Sweeping river views are just the beginning at the Riverside Function Centre! With a range of rooms on offer for your wedding reception, you will be sure to find one that is perfect for your big day. Facilities include rooms to cater from 50 to 500, with private bars, complimentary car space, disabled access and private amenities.

### The Auditorium

Our largest room accommodates up to 300 guests banquet style and 500 guests Cocktail with spectacular views of the Richmond River. The room has a large parquet dance floor, stage, private bar and bathroom facilities.

### Spinnakers/Anchorage

The large floor length windows overlooking the Richmond River provide a beautiful outlook for your wedding reception. Spinnakers accommodates up to 100 guests banquet style and is also suitable for smaller intimate weddings. The room has a private bar and bathroom facilities.

### ROOM FACILITIES & CAPACITY

ROOM	THEATRE	U/SHAPE	CLASS	COCKTAIL	BANQUET	BAR	RIVER VIEW	ROOM HIRE
Auditorium	520		200	520	280	✓	✓	\$650
Spinnakers/Anchorage	100	30	60	200	100	✓	✓	\$600
Spinnakers	80	20	40	100	60		✓	\$300
Anchorage	50	20	30	60	30	✓	✓	\$300

# Packages

Minimum  
Numbers  
Apply

## Grand Wedding Package

**\$160PP**

A beautifully appointed function room with river views & private bar  
Wedding co-ordinator to assist with the smooth running of your special day  
Pre dinner canapés on arrival  
3 course plated dinner  
4 hour gold beverage package  
Chair covers with your choice of coloured satin sashes  
Skirted bridal, gift and cake table  
Guest tables dressed with white linen tablecloths and white linen napkins  
Bridal table arrangement  
Bridal backdrop with fairy lights  
Your choice of table centrepiece for guest tables  
Wishing well  
Easel and frame for seating plan

## Elegant Wedding Package

**\$130PP**

A beautifully appointed function room with river views and private bar  
Wedding co-ordinator to assist with the smooth running of your special day  
2 course plated dinner with your wedding cake served as dessert  
4 hour gold beverage package  
Chair covers with your choice of coloured satin sashes  
Skirted bridal, gift and cake table  
Guest tables dressed with white linen tablecloths and your choice of serviette colours  
Bridal backdrop with fairy lights  
Wishing well  
Easel and frame for seating plan

# Packages

Minimum  
Numbers  
Apply

## **Buffet Wedding Package**

**From \$125PP**

A beautifully appointed function room with private bar  
Wedding coordinator to assist with the smooth running of your special day  
Sumptuous buffet dinner with your wedding cake plattered on the dessert buffet  
4 hour gold beverage package  
White or black chair covers with your choice of coloured satin sashes  
Skirted bridal, gift and cake table  
Guest tables dressed with white linen tablecloths and your choice of serviette colours  
Bridal backdrop with fairy lights  
Wishing well  
Easel and frame for seating plan

## **Canapé Wedding Package**

**\$110PP**

A beautifully appointed function room with river views and private bar  
Wedding coordinator to assist with the smooth running of your special day  
Sumptuous canapés (6) plus substantial canapés (2) served over two hours  
Your wedding cake, served canapé style  
4 hour gold beverage package  
Lycra cocktail table overlays  
Skirted gift and cake table  
Wishing well

# Menus

## Canapés (Priced PP)

Selection of 4 over 1hr	\$20PP
Selection of 6 over 1hr	\$24PP
Selection of 4 canapés & 2 substantial items over 1½ hrs	\$45PP

Half hour extensions incur \$10.00 pp

## Cold

Selection of nori rolls with traditional accompaniments  
Ocean trout sashimi, miso puree, soy and shiso *df*  
Tartlet of salsa rossa and goats cheese *v*  
Prosciutto rolls with pear, rocket and parmesan *gf*  
Crostini of smoked salmon, dill crème fraiche and cucumber  
Crostini of rare beef, basil aioli and cherry tomato *df*  
Tartlet of braised leek and parmesan *v*  
Bruschetta of roasted peppers, tomatoes and bocconcini *v*  
Chicken Vietnamese rice paper rolls and chilli lime dressing *gf,df*

## Hot

Beetroot arancini with parsley aioli *v*  
Lamb and vegetable samosa with mint yoghurt  
Falafel with yoghurt tahini sauce *v*  
Parmesan crusted whiting fillets with smoked paprika mayonnaise  
Duck and porcini croquettes  
Balinese style chicken skewers *df*  
Prawn skewers with chimmi churri *df, gf*  
Puff tarts with caramelised onion and blue cheese *v*  
Fried gyoza with soy sesame dressing *df*  
Vegetarian spring rolls with chilli lime dipping sauce *v,df*  
Chicken and cashew Thai meat balls with roasted garlic, sesame and oyster sauce

# Menus

## Substantial Items (Priced PP)

Choice of two items over 1 hour period	<b>\$25PP</b>
Choice of three items over a 1 hour period	<b>\$28PP</b>
Choice of four items over a 1 hour period	<b>\$31PP</b>

Fish and chips with lemon and tartare *df*

Mini cheese burgers with pickles and ketchup

Chicken and cashew Thai meat balls with roasted garlic, sesame and oyster sauce with fried rice *df*

Haloumi, pea and mint fritters with yoghurt tahini sauce and quinoa *gf,v*

## Platters

This is an ideal option for a function where you want guests to mingle while having a drink, at the beginning of a sit down wedding or to add a bit more substance to a canapé style wedding.

### **Selection of party food** **\$17PP**

Spring rolls, mini gourmet pies, prawn cutlets, sausage rolls, crumbed fish pieces, samosa's and dim sims.

### **Cheese platter** **\$14PP**

Local and international cheese, crackers, lavosh, fig jam, fruit and roasted nuts

### **Antipasto platter** **\$14PP**

Cured meats, marinated vegetables, feta, dips and toasted ciabatta

### **Hot seafood platter** **\$25PP**

Battered fish, twisted prawns, panko crumbed calamari and salt & pepper squid.

### **Add fresh prawns and oysters** **\$15PP**

# Menus

## Buffet Menu

Minimum 30 Guests

**\$55PP**

Hot Selection - Choose 3 of the following 6 main meals to have on your buffet

1. Pan-fried miso and soy 'Blackened Salmon' with roasted pumpkin, bok choy, roasted sesame dressing and fresh herb salad *df*
2. Roasted chicken breast with mash potato, steamed greens and sauteed mushrooms with bacon & onions *gf*
3. Pan fried snapper with fennel puree, roasted kipfler potatoes, green beans, tomatoes, olives, capers and salsa verde *gf*
4. Roasted lamb rump with baba ganoush, roasted zatar pumpkin, cous cous salad and beetroot relish
5. Slow roasted pork belly in Balinese curry sauce with sweet potato mash, Asian greens, chilli peanut relish and sprout salad *gf, df*
6. Sweet potato and chickpea patties with quinoa salad and yoghurt dressing *gf*

### All buffet's served with the following

Steamed vegetables *v, gf*

Chefs selection of fresh garden salads *gf, v*

Platter of dips, marinated vegetables, sliced meats and cheese with lavosh and crackers

Accompanied with selected condiments and dressings

### Sweet Temptation

Chefs selection of assorted cakes, slices and petit fours

Tea, coffee and mints

## Family Style Banquet

**\$60PP**

If you would like a nice relaxed style lunch or dinner showcasing the best and freshest local ingredients, then this 'family style banquet' is for you.

This lunch or dinner is served platter style on the table for you and your guests to share. Locally sourced ingredients such as beef, seafood, vegetables, cheeses and preserves will be used to give you a beautifully designed menu. Blake Seymour the executive chef of the Ballina RSL can develop a menu for your special occasion to ensure it is a very memorable event.

# Menus

**Plated Dinner** (Priced PP)

**Two Course Set Menu** **\$57PP**

**Three Course Set Menu** **\$72PP**

Minimum 30 Guests

Each course served alternately with a crusty roll, tea and coffee selection

## Entrée Selection

Steamed local prawns, romesco, kipfler potatoes, cherry tomato basil mayo and herb salad gf,df

Seared black pepper beef, heirloom beetroots, watercress, parmesan and aged balsamic gf

Seared salmon with miso puree, cucumber herb salad and pickled ginger mayo df

Heirloom beetroot salad with fennel puree, pecans, goats cheese, rocket and pear v, gf

Lemongrass & lime poached chicken breast, pumpkin coconut puree, papaya salad & coriander lime dressing gf, df

## Main Selection

Pan-fried miso and soy 'Blackened Salmon' with roasted pumpkin, bok choy, roasted sesame dressing and fresh herb salad df

Roasted chicken breast with mash potato, steamed greens and forrestier potatoes gf

Pan fried snapper with fennel puree, roasted kipfler potatoes, green beans, tomatoes, olives, capers & salsa verde gf

Roasted lamb rump with baba ganoush, roasted zatar pumpkin, cous cous salad and beetroot relish

Slow roasted pork belly in Balinese curry sauce with sweet potato mash, Asian greens, chilli peanut relish and sprout salad gf, df

Slow roasted scotch fillet with mash potato, steamed greens, Café de Paris butter, confit garlic jus & watercress gf

## Desserts

Trifle with berries, lemon curd, passionfruit pannacotta, sponge and meringue

Coconut panna cotta with blueberry compote, passionfruit and coconut shortbread

Individual passionfruit pavlova, tropical fruit, berries and vanilla cream gf

Tiramisu with biscotti and strawberries

Chocolate marquise with pot roasted pears and macadamia crumble

Citrus tart with crème fraiche and raspberry sorbet

Apple, rhubarb and macadamia crumble with vanilla ice cream

# Beverage Packages

## Silver

Rothbury Estate Wines - Sparkling Cuvee, Semillon Sauvignon Blanc, Chardonnay, Cabernet Merlot, Shiraz Cabernet  
Beers - Tap beers, Tooheys New, Hahn Super Dry, Furphy, XXXX Gold (mid strength)  
Soft Drinks - Range from soda mix, juice

## Gold

Sparkling - Craigmore Cuvee' Brut Robert Oatley (SA)  
Block 50 wines - Semillon Sauvignon, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Shiraz  
Oatley Wines - Central Ranges sustainably farmed vineyard  
Tap Beers & Cider - Stone & Wood Pacific Ale (Byron Bay), Seven Mile Brewery Cali Cream (Ballina), Tooheys New, Hahn Super Dry, Furphy, XXXX Gold (mid strength), Young Henrys Cloudy Cider  
Soft Drinks - Range from soda mix, juice  
*Byron Bay Brewery beers can also be sourced (this may incur an additional cost)*

## Platinum

Sparkling - T'Gallant Chardonnay Pinot Noir (Vic)  
White Wine - Leo Buring Clare Valley Riesling (SA) or/ 821 South Sauvignon Blanc (Marlborough NZ)  
Red Wine - Wynns Coonawarra Estate The Gables Cabernet Sauvignon (SA) or/ Saltram 1859 Shiraz (Barossa SA)  
Tap Beers & Cider - Stone & Wood Pacific Ale (Byron Bay), Seven Mile Brewery Cali Cream (Ballina), Tooheys New, Hahn Super Dry, Furphy, XXXX Gold (mid strength), Young Henrys Cloudy Cider  
Soft Drinks - Range from soda mix, juice, sparkling mineral water

*Byron Bay Brewery beers can also be sourced (this may incur an additional cost)*

## Non- Alcoholic

Range from soda mix  
Juice  
Sparkling mineral water  
Kombucha

*All other beverages can be purchased from the bar*

Duration	Platinum	Gold	Silver	Non Alcoholic
2 hour	\$38.50	\$32.50	\$26	\$12.50
3 Hour	\$50	\$36.50	\$32	\$18
4 Hour	\$65.50	\$46	\$41	\$22
Add an hour	\$26	\$18	\$15	\$5

# TERMS AND CONDITIONS

## Bookings and Deposits

- A deposit and signed agreement is required to confirm your booking where there is room hire and catering services provided, otherwise the booking will automatically be cancelled and made available for re-hire. Where there are no catering services being provided, ie: room hire only, the room hire fee is payable at the time of booking.
- Minimum Catering is required for all bookings made on Friday and Saturday Evenings
- Food and beverage prices are subject to a 5% increase and are reviewed at the commencement of each year.

## Confirmation

- A deposit and signed agreement is required to confirm your booking, otherwise the booking will automatically be cancelled and made available for re-hire.

## Confirmation of numbers

- Agreed minimum catering numbers are to be confirmed fourteen (14) days prior to the event. Variations to minimum numbers will be invoiced after the event
- Final numbers are to be confirmed five (5) days prior to the event.

## Cancellations

- Notification of cancellation must be made via written letter, fax or email.
- Notification of cancellation up until four (4) months prior to the scheduled event – full refund.
- Notification of cancellation up until two (2) months prior to the scheduled event – 50% refund.
- Notification of cancellation within one (1) month prior to the scheduled event – no refund except required by law, or unless the venue can be re-booked.
- If function is cancelled within 48 hours prior to the scheduled event there will be a 50% fee charged on all catering ordered.

## Food and Beverage

- Special Dietary requirements - Should you require special meals, please notify the Functions Department prior to your function. As you can appreciate there are now several types of meal requirements and these cannot be produced on demand unless specifically ordered prior to your event. We require four (4) days notice for ALL dietary requests.
- Menu Pricing - Every effort is made by the Club to hold menu prices as printed, however menu prices may vary slightly on occasion at the discretion of management.
- Due to health regulations, Ballina RSL Club does not permit patrons, guests or invitees to bring items of food and beverage on the premises. Likewise, no food or beverages can be removed from the premises.
- Cakes for special occasions are exempt from this rule. Please provide prior notice if bringing a cake. A charge of \$3.00 per person applies if you require staff to cut and serve your own cake as dessert.
- Costs of meals for DJs, bands, entertainers etc. will be added to the client's account and these are not automatically included in your function. Should you require meals for such, the Club requires four (4) days notice. These meals will not be produced on demand.
- Liquor - The Club does not permit alcohol to be brought in from outside of the Club. Should any special liquor requirements, our Beverage Manager would be happy to discuss your needs.
- Alcohol is not permitted to be taken off the premises after 12am. This includes alcohol provided as prizes or gifts.
- Responsible Service of Alcohol - Serious fines are in place for minors who obtain alcohol on a licensed premise to both the venue and the minor. Sufficient photo identification must be produced to provide evidence of age. Fines are also in place for people who buy or supply minors with liquor. Management and Staff are required by law to refuse you liquor service if you are under 18 years of age or unduly intoxicated, and/or creating a disturbance. All guests under the age of 18 years must have their legal guardian remain on the premises at all times during the visit to the Club. For further information, please visit [www.olgr.nsw.gov.au](http://www.olgr.nsw.gov.au)

## Floor plans

- Seating plans must be provided five (5) days prior to the commencement of your function. The Functions Department is more than happy to advise on function room specifications. Delays & charges may be incurred if changes to room set are required on the day of the event.
- Ballina RSL Club reserves the right to rearrange or adjust specified room set-ups to ensure Workplace Health and Safety Regulations are adhered to.

## Audio Visual

- The club provides in house audio visual equipment and the services of a technician for reasonable rates. A quote will be provided according to your needs. Should you wish you to bring in an outside contractor a minimum fee of \$200 will be required to oversee set ups.

## Delivery and Collection of Goods

- The Club will accept delivery of goods for conferences, exhibitions and events, no more than 3 working days prior to the event and must be collected within 2 working days at the conclusion of the event.

## Outside Contractors

- Outside Contractors are required to liaise with the Functions Manager to ensure WH&S or other permissions are adhered to. Exhibition floor plans should be provided fourteen (14) days prior to the event
- Current insurance policy and certificate of currency to be provided.

## Client Responsibilities

- General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
- The patron is responsible to conduct the function in an orderly manner. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.
- The Functions Department will take all necessary care, but will not accept responsibility for damage or loss of any client's property in the function rooms before, during or after a function. Any breakages, loss or damage caused by the organiser to equipment or facilities will be charged to the client responsible for the function

## Privacy

- Ballina RSL Club is committed to the privacy of your personal information such as your name, address, gender etc supplied by you in your interaction with the Club under the Privacy Act 1988 (Commonwealth and the Privacy Amendments Act 2012).

## Payments

- An invoice will be generated on minimum catering numbers and payment is required prior to the event unless previous arrangements have been made. Final invoices will be issued on completion of the event.
- Outstanding balances are required to be paid within 7 days of the function.
- Payment can be made by cheque, credit card, or EFT.
- All prices quoted are GST Inclusive.
- Only one invoice will be issued per event.
- Sunday attracts a 15% surcharge on all costs.

## Credit Card Payments

- The Ballina RSL Club reserves the right to apply a surcharge or current bank merchant fees on clients using American Express, Diners Club, Visa or Mastercard.

**Ballina RSL Club, 1 Grant St Ballina. Email: [functions@ballinarsl.com.au](mailto:functions@ballinarsl.com.au) Phone (02) 6681 9500**

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