Gaythorne RSL

THE PLACE THAT CONNECTS

FUNCTION PACK

Every great event starts here



THOUGHTFUL DETAILS, SEAMLESSLY DELIVERED

Whether you are planning a corporate event, private celebration or special gathering, Gaythorne RSL offers flexible function spaces and thoughtful service to help bring it all together

PARKING
Complimentary on-site outdoor parking is available, with additional overflow parking conveniently located nearby

WI-FI
Complimentary Wi-Fi is available throughout the venue

BISTRO
Open daily from 11am

CAFE
Open daily from 8am

ISLAND BAR
Open daily from 10am

SPECIAL FEATURES
Wheelchair accessible facilities, lift access, flexible event spaces, natural light and function rooms with in-room bar service options available

We're here to help make every event feel easy, so you can focus on enjoying the moment

SPACES
TO SUIT YOUR GATHERING

No two events are the same. Our flexible function spaces can be arranged to suit the size, style and flow of your gathering, with room for guests to connect, celebrate and come together.

Whether you're planning a corporate event, private celebration or relaxed social gathering, our team is here to help make it feel effortless

BRIDGE FUNCTION ROOM

A comfortable space for smaller gatherings, private celebrations and intimate events

CAPACITY*				
COCKTAIL	THEATRE	U-SHAPE	CLASSROOM	BANQUET
80	50	30	48	50

INCLUSIONS

Microphone & Lectern | Projector | Wi-Fi | Stage

HIRE COST (5 HOURS) | $200

Hire cost waived with $400 minimum spend





THE MILNE BAY FUNCTION ROOM

A flexible room option suited to medium-sized gatherings, with space for seated guests, refreshments and presentations

CAPACITY*				
COCKTAIL	THEATRE	U-SHAPE	CLASSROOM	BANQUET
130	120	120	120	90

INCLUSIONS

Microphone & Lectern | Projector | Wi-Fi

HIRE COST (5 HOURS) | $300

Hire cost waived with $1,000 minimum spend



THE GALLIPOLI FUNCTION ROOM

Our second largest room, the Gallipoli Function Room, is perfect for medium to large events, comfortably catering for corporate functions, sporting lunches, celebrations and presentations. Featuring a private bar, entertainment stage and flexible layout, the space can be tailored for dining, presentations and live entertainment

CAPACITY*				
COCKTAIL	THEATRE	U-SHAPE	CLASSROOM	BANQUET
200	150	-	150	150

INCLUSIONS

Microphone & Lectern | Projector | Wi-Fi | Stage

HIRE COST (5 HOURS) | $500

Hire cost waived with $1,500 minimum spend

THE BALIKPAPAN FUNCTION ROOM

Our largest room, the Balikpapan Function Room, can be combined to create one spacious and versatile venue, ideal for sporting lunches, corporate banquets, presentations and formal celebrations. The space also features a private bar and entertainment stage, with flexible room for dining and entertainment

CAPACITY*				
COCKTAIL	THEATRE	U-SHAPE	CLASSROOM	BANQUET
250	200	-	200	200

INCLUSIONS

Microphone & Lectern | Projector | Wi-Fi | Stage

HIRE COST (5 HOURS) | $500

Hire cost waived with $1,500 minimum spend





LOUNGE

A warm, open setting for relaxed catch-ups, casual events or pre- and post-function gatherings, subject to availability

CAPACITY*				
COCKTAIL	THEATRE	U-SHAPE	CLASSROOM	BANQUET
60	-	-	-	-

INCLUSIONS

Slideshow Display

HIRE COST | FREE

With $300 minimum spend to secure the space

BOARD ROOM

A private space for meetings, presentations and planning sessions, designed to keep things focused, comfortable and seamless

CAPACITY 12

INCLUSIONS

Team Connection

Whiteboard

Wi-Fi

HIRE COST | $50

Hire cost waived with $300 minimum spend





PLAYGROUND

Located in Bistro. A relaxed space for little guests to play, explore and stay entertained while the grown-ups enjoy the event

GREAT FOR KIDS' BIRTHDAY PARTIES OR SPECIAL EVENTS

HIRE COST | FREE

PLATTERS

EACH PLATTER SERVES APPROXIMATELY 10 PEOPLE



PARTY BITES PLATTER | $160

Sausage rolls, party pies, vegetarian spring rolls, garlic chicken balls, mini meatballs, dim sims

MEDITERRANEAN DIPS PLATTER | $100

A colourful trio of dips — tzatziki, baba ganoush and beetroot. Served with marinated mixed olives, warm pita bread, lavash crackers and fresh vegetable crudités

MIXED SANDWICH PLATTER | $100

(80 pcs)

Chef's selection of assorted sandwiches including shaved ham, pastrami, egg, tuna, chicken and cheese

VEGETARIAN PLATTER | $160

A golden, crispy selection of vegetarian cocktail samosas, vegetarian spring rolls, vegetarian money bags, vegetarian arancini and vegan sausage rolls

MIXED SANDWICH PLATTER | $60

Gluten-Free
(20 pcs)

Chef's selection of assorted sandwiches including shaved ham, pastrami, egg, tuna, chicken and cheese

GLUTEN-FREE PLATTER | $180

A selection of gluten-free spring rolls, hoki bites, beetroot and feta arancini, sausage rolls and Moroccan chicken tenders

KIDS' FAVOURITES PLATTER | $120

A fun selection of dino nuggets, sausage rolls, battered fish, mini pies and potato wedges, served with tomato sauce

ARTISAN CHEESE PLATTER | $120

A selection of cheddar, brie, camembert and blue cheese, served with seasonal fruits, dried fruits, crackers and quince paste

OCEAN HARVEST PLATTER | $200

A selection of salt and pepper calamari, Thai fish cakes, prawn cones, whiting fillets and hoki bites, served with lemon wedges, tartare sauce and sweet chilli sauce

MIXED SLIDER PLATTER | $150

(25 pcs)

A selection of mini sliders with seasoned beef and tender pulled pork, served in soft slider buns

MEGA PARTY PLATTERS

EACH PLATTER SERVES APPROXIMATELY **25 PEOPLE**

JUMBO PARTY PLATTER | $250

A selection of sausage rolls, spring rolls, mini slider burgers, mini pies, samosas, money bags, garlic chicken balls, dim sims and meatballs, served with BBQ and tomato sauce

BIG FEAST SEAFOOD PLATTER | $450

A selection of hoki bites, salt and pepper calamari, prawn cones, coconut prawns, Thai fish cakes, whiting fillets, salt and pepper prawns and potato wedges, served with lemon wedges, tartare sauce and sweet chilli sauce

WORKSHOP & SEMINARS

BREAKFAST

PRICED PER PERSON, INCLUDING TEA, COFFEE & JUICE

BREAKFAST BUFFET | $30 PP

Minimum of 30 people

Scrambled eggs
Bacon
Mushrooms
Baked beans
Hash browns
Tomatoes

BREAKFAST ON THE GO | $13 PP

Minimum of 30 people (served half & half)

BREKKIE BURGERS
Beef patty, egg, bacon, cheese

BREKKIE WRAPS
Bacon, hash brown, egg

MORNING / AFTERNOON TEA

PRICED PER PERSON, INCLUDING TEA & COFFEE

SWEET PASTRIES SELECTION | $13 PP

Mini muffins
Mixed Danish pastries
Warm baked scones
Served with jam and whipped cream

SAVOURY FAVOURITES | $18 PP

A delicious selection of savoury bites:
Mini ham & cheese croissants
Frittata with sweet potato
Pumpkin
Spinach & feta
Petite beef pies
Classic sausage rolls

WORKING LUNCH

PRICED PER PERSON, INCLUDING TEA, COFFEE, JUICE & SOFT DRINKS

PREMIUM SANDWICHES | $25 PP

Minimum of 20 people

Gourmet selection of freshly made sandwiches on Turkish bread with premium fillings

BISTRO FAVOURITES | $33 PP

Minimum of 20 people

Chicken schnitzel
Chicken parmigiana
Battered flathead
250g rump
Halloumi salad
Fettuccine carbonara

SEASONAL FRUIT PLATTER | $80

A colourful selection of fresh seasonal fruits, carefully selected for their flavour, freshness and natural sweetness, beautifully presented for sharing





PLATED DINING

30 PEOPLE MINIMUM

CHOOSE TWO DISHES FROM EACH COURSE FOR ALTERNATE DROP

2 COURSES | $60 PP

3 COURSES | $75 PP

Price includes: room hire, tablecloths, chair covers, tea & coffee station. Bread roll on arrival

ENTRÉE

PUMPKIN TRUFFLE RISOTTO (V)
Creamy arborio rice slowly cooked with roasted pumpkin, infused with aromatic truffle & finished with toasted macadamia

GRILLED PRAWN (GF)
Succulent grilled prawn served with orange capsicum salsa, fresh herbs and citrus

ARANCINI BEETROOT & FETA (V)
Served with silky pea purée, parmesan, drizzled with balsamic reduction and fresh herbs

CRISPY PORK BELLY BITES (GF)
Crispy pork belly tossed with chilli, ginger and honey sauce on a bed of Asian slaw

SEARED SCALLOPS (4)
Served with asparagus, finished with a creamy pesto sauce

MAIN

CRISPY PORK PORCHETTA
Tender herb-stuffed pork porchetta, pommes potatoes and grilled asparagus, finished with apple jus

DUKKAH-SPICED SALMON
Pan-seared salmon served with potato gratin, broccolini and hollandaise sauce

OVEN-BAKED MOROCCAN CHICKEN BREAST
Served on a bed of couscous with baby carrots, topped with spiced tomato & capsicum sauce

PAN-SEARED BARRAMUNDI (GF)
Served with cauliflower purée, baby carrots, grilled broccolini with creamy macadamia sauce

BEEF MEDALLION
Premium beef medallions served with seeded mustard mashed potato, broccolini & red wine jus

STUFFED CAPSICUM (V)
Roasted capsicum stuffed with rice and bean mix, served with roasted pumpkin, broccolini and finished with creamy napoli sauce

DESSERT

WARM STICKY DATE
Moist sticky date and ginger pudding topped with sticky toffee sauce served with ice cream

COOKIE & CREAM CHEESECAKE (GF)
New York baked cheesecake studded with triple chocolate cookie pieces and salty caramel on a crunchy cookie base topped with even more caramel and cookies

DEATH BY CHOCOLATE
Chocolate cake topped with silky milk chocolate mousse, chocolate ganache and chocolate shavings

STRAWBERRY WHITE CHOCOLATE CHEESECAKE
White chocolate cheesecake with a fresh strawberry compote centre on a crunchy biscuit base, covered with white chocolate shavings and strawberry dust



BUFFET

40 PEOPLE MINIMUM

2 MAINS, 2 SALADS, 4 SIDES | $60 PP
3 MAINS, 3 SALADS, 5 SIDES | $75 PP
4 MAINS, 4 SALADS, 6 SIDES | $85 PP

Price includes: room hire, tablecloths, chair covers, tea & coffee station. Bread roll on arrival

SALADS

GREEK GARDEN SALAD
Fresh tomato, cucumber, olives, capsicum and feta with a light herb dressing

ASIAN SALAD
Crisp seasonal vegetables tossed with an Asian-style sesame dressing

BACON AND POTATO SALAD
Tender potato with crispy bacon, herbs and creamy dressing

PASTA SALAD
Pasta tossed with cherry tomatoes, olives, capsicum & green onions and a light creamy dressing

CAESAR SALAD
Cos lettuce, bacon, parmesan and croutons with classic Caesar dressing

MAIN

CASHEW CHICKEN ASIAN STYLE
Tender chicken with cashews and stir-fried vegetables in a savoury Asian-style sauce

SLOW-COOKED PORK IN BLACK BEAN SAUCE
Tender slow-cooked pork with vegetables in a rich, savoury black bean sauce

ROAST LEG OF LAMB
Classic roast lamb, cooked tender with garlic & rosemary and full of flavour

GRILLED BARRAMUNDI
Grilled barramundi served with lemon and fresh herbs

BRAISED BEEF & BROCCOLI
Slow-braised beef with broccoli in a rich oyster sauce

STUFFED CAPSICUM (V)
Roasted capsicum stuffed with rice and bean mix topped with grilled cheese

SIDES

Steamed coconut rice
Steamed vegetables
Moroccan couscous
Roasted root vegetables
Roasted potato & pumpkin
Potato rosti

UPGRADE WITH DESSERTS

1 DESSERT CHOICE | $10 PP
2 DESSERT CHOICES | $15 PP

Dark chocolate mud cake
Strawberry cream cheese slice
Pavlova with seasonal fruit
Warm apple pie & custard

BEVERAGE PACKAGE

From arrival drinks to private bar service, our beverage options can be tailored to suit the style and flow of your function

STANDARD

2 HOURS | $47 PP
3 HOURS | $59 PP

PRICED PER PERSON

House Wine
House Sparkling
821 South Sauvignon Blanc
Oyster Bay Chardonnay
Ingoldby Cabernet Sauvignon

Draught (pots only)
XXXX Gold
Great Northern Super Crisp
Great Northern Original

Heineken Zero Bottle

PREMIUM

2 HOURS | $59 PP
3 HOURS | $72 PP

PRICED PER PERSON

House Wine
House Sparkling
821 South Sauvignon Blanc
Oyster Bay Chardonnay
Devil's Lair Rosé
Pepperjack Shiraz
Ingoldby Cabernet Sauvignon

Draught (pots only)
XXXX Gold
Great Northern Super Crisp
Great Northern Original

Stone & Wood Pale Ale
Hard Rated Lemon
XXXX Ginger Beer
Heineken Zero Bottle

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending

Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event



RESPONSIBLE SERVICE OF ALCOHOL

The Club is committed to the responsible service of alcohol across all areas of the venue. Management's decision is final in relation to RSA requirements, refusal of service and venue regulations

OPTIONAL ADD-ONS

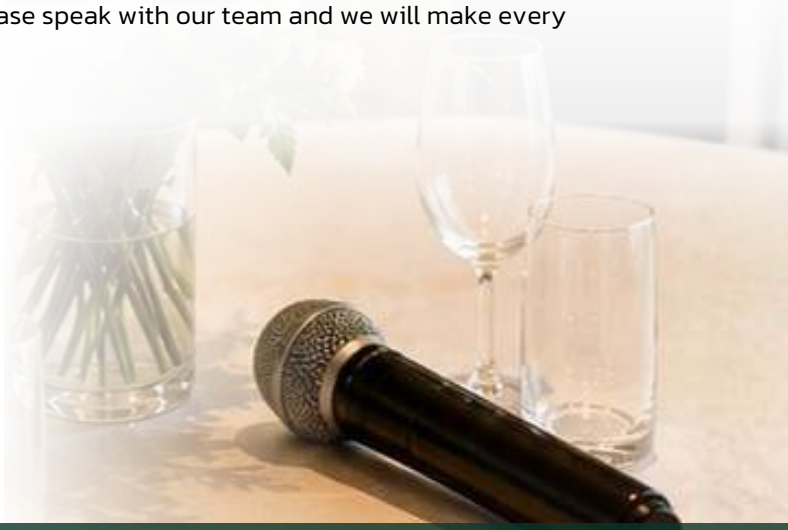
Planning the finer details is all part of creating a smooth event experience

ITEM	PRICING
Microphone	COMPLIMENTARY
Projector	COMPLIMENTARY
Linen (White)	$20 per table
Linen Napkins	$1.50 each
Table Runner	$5 each
Chair Cover	$5 per chair
Tea & Coffee Station	$50
Cakeage (served & plated)	$2 PP
Coloured helium balloons Bunches x 3	$9
Coloured helium balloons Bunches x 5	$15
Centrepieces	Custom quote
Wi-Fi	Free

For any additional items or services not listed above, please speak with our team and we will make every effort to accommodate your request

READY TO START PLANNING?

SCAN TO GET STARTED



TERMS & CONDITIONS

Every great event runs best with a few clear details in place. Please read through the following terms and conditions, which help guide bookings, catering, room setup and event arrangements

BEVERAGES & LIQUOR LICENCE

Gaythorne RSL Club is a licensed venue. In line with our liquor licence and Club policy, all alcoholic beverages must be supplied by the Club. Outside alcohol is not permitted on the premises

FOOD & CATERING REQUIREMENTS

All food must be supplied by the Club. The only exception is special occasion cakes, by prior arrangement

MENU CONFIRMATION & FINAL NUMBERS

Menu selections and dietary requirements must be confirmed at least 7 days prior to the function.

Final guest numbers are required 7 days prior. This will be treated as the minimum number charged

BOOKING CONFIRMATION & DEPOSIT

At the discretion of Gaythorne RSL management, a deposit may be required within 14 days of making a tentative booking. Bookings may not be confirmed until the deposit has been received.
The deposit is treated as the room hire fee.
• One room: $300
• Two rooms: $400
• Three rooms: $500

PAYMENT

Full payment is required at least 7 days prior to the event, unless otherwise agreed.
Accepted payment methods include Visa, Bankcard, EFTPOS, bank transfer and cash

CANCELLATION

We understand that circumstances can change. If your function needs to be cancelled, written notice is required so we can assist with the next steps.

- 1–14 days: deposit retained

PUBLIC HOLIDAYS, SURCHARGE & SMOKING POLICY

A 15% surcharge applies on public holidays.

Smoking is only permitted in designated outdoor smoking areas

ROOM ALLOCATION & FUNCTION TIMES

The Club reserves the right to allocate the most suitable room for your function. If required, your event may be moved to a comparable space, with the organiser consulted in advance.

Function bookings are available Monday to Sunday, from 10.00am to 12.00 midnight. Maximum of 5 hours. Trading hours may vary at management's discretion

CONDUCT, CLEANING, DAMAGES & PERSONAL PROPERTY

Guests are expected to conduct themselves in an orderly manner and follow all reasonable directions from Club Management.

Fire exits must remain clear at all times, and all Workplace Health and Safety requirements must be followed before, during and after the event.

The organiser is financially responsible for any damage, theft, additional cleaning or related costs caused by the function or its guests.

The Club will take reasonable care with event property; however, no responsibility is accepted for loss or damage to items brought onto the premises

GENERAL CONDITIONS

All guests must follow the Club's conditions of entry.

Guests under 18 must be supervised by a mature, responsible adult at all times.

Prices are subject to change. Confirmed pricing will be provided three months prior to the function, where applicable

EQUIPMENT, ENTERTAINMENT & DECORATIONS

All equipment, entertainment and decorations supplied by the client must receive prior approval from the Club.

Items must not be glued, pinned or attached to walls or surfaces without approval

Gaythorne RSL

FUNCTION AGREEMENT

Function Booking Name: _____

Date of Function: _____

Contact Name: _____

Phone Number: _____

Email Address: _____

Membership No. (if applicable): _____

Number of Guests Attending: _____

Space I Am Hiring: _____

Food & Beverage Arrangement:

CREDIT CARD DETAILS

Card Type: Visa Mastercard American Express

Card Number: _____

Expiry Date: _____ CVV: _____

Name on Card: _____

Cardholder Signature: _____

Please note: Any outstanding charges will need to be paid for at the conclusion of the function. In the event that the charges are not paid the full amount will be charged to the credit card listed above the next business day

☐ I have read and accept the terms and conditions as stated on the previous pages

Sign: _____ Date: _____