

Banquet Menu 1



All Courses Served Alternately to Guests

Option 1 2 Course
min 50 people \$ 25.00 30 - 49 people \$27.00

Option 2 3 Course
min 50 people \$ 29.00 30 - 49 people \$31.00

Soup – Choose Two

Crème of Pumpkin
Tomato, Bacon & Basil
Farmhouse Vegetable

Main Course – Choose Two

Roast Beef with Red Wine Jus
Roast Pork with Apple Sauce
Succulent Roast Chicken Pieces
Traditional Chicken Parmigiana

*All Served with Scalloped Potato & Pumpkin and Seasonal Vegetables
Rolls on the Table*

Dessert – Choose Two

Pavlova Topped with Seasonal Fruit
Warm Apple Strudel
Chocolate Mousse – Diabetic Association Approved

All Served with Chantilly Cream

Tea & Coffee

Banquet Menu 2



All Courses Served Alternately to Guests

Option 1 2 Course
min 50 people \$ 28.00 30 - 49 people \$30.00

Option 2 3 Course
min 50 people \$ 32.00 30 - 49 people \$34.00

Soup – Choose Two

Crème of Pumpkin
Tomato, Bacon & Basil
Farmhouse Vegetable

Main Course – Choose Two

- ⌘ Roast Beef with Red Wine Jus
- ⌘ Roast Pork with Apple Sauce
- ⌘ Chicken Fillet stuffed with Camembert Cheese, Spinach & Semi Dried Tomatoes
- ⌘ Oven Baked Salmon on Baby Spinach Salad w Citrus Sauce
- ⌘ Chicken Mediterranean (chicken breast w a creamy tomato, bacon, onion & garlic)

*All Served with Scalloped Potato & Pumpkin and Seasonal Vegetables
Rolls on the Table*

Dessert – Choose Two

Pavlova Topped with Seasonal Fruit
Mississippi Mudcake
Warm Apple Strudel
Sticky Date Pudding
Chocolate Mousse – Diabetic Association Approved

Bairnsdale RSL, 2 Forge Creek Road, Bairnsdale

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Banquet Menu 3



All Courses Served Alternately to Guests

Option 1

2 Course - Soup & Main or Main & Dessert
min 50 people \$ 31.00 30 - 49 people \$33.00

Option 2

2 course - Entrée & Main
min 50 people \$ 32.00 30 - 49 people \$34.00

Option 3

3 Course - Soup & Main & Dessert
min 50 people \$ 35.00 30 - 49 people \$37.00

Option 4

3 Course - Entrée, Main & Dessert
min 50 people \$ 36.00 30 - 49 people \$38.00

Soup – Choose Two

Crème of Pumpkin
Tomato, Bacon & Basil
Farmhouse Vegetable

Entrée Course – Choose Two

- ⌘ Marinated Beef Strips tossed with Mixed Lettuce & Thai Dressing
- ⌘ Housemade Thai Chicken Spring Rolls served with Sweet Chilli & Sweet & Sour Sauce
- ⌘ Salt & Pepper Squid served on a Baby Spinach Salad with Garlic & Chive Sauce

Banquet Menu 3 continued



Main Course – Choose Two

- ⌘ Baked Sirloin Beef served on a Potato Mash with Red Wine Jus
- ⌘ Roast Pork Scotch Fillet with Chunky Apple Sauce
- ⌘ Chicken & Mango Filo with Mango, Hollandaise Sauce
- ⌘ Oven Baked Salmon on Baby Spinach Salad with Yoghurt Citrus Sauce
- ⌘ Lamb Shank served on a bed of Fresh Herb Mash
- ⌘ Chicken Fillet stuffed with Camembert Cheese & Semi Dried Tomatoes, wrapped in Proscuitto with Hollandaise Sauce
- ⌘ Pork Medallions on Sweet Potato Mash with Mild Chilli & Plum Sauce

*All Served with Scalloped Potato & Pumpkin and Seasonal Vegetables
Rolls on the Table*

Tea & Coffee

Dessert – Choose Two

- ⌘ Brandy Snap Baskets w Strawberry Mousse, Fruit & Cream
- ⌘ Profiteroles & Chocolate Sauce
- ⌘ Mississippi Mudcake
- ⌘ Fresh Cheese Cake with a Berry Fruit Puree
- ⌘ Warm Apple Strudel with Lashing of Cream
- ⌘ Peach Eton Mess (Meringue pieces with chantilly cream, peaches & marshmallow)

All Served with Chantilly Cream

Tea & Coffee

Breakfast Menu

Menu 1 - Continental

Minimum of 40 People \$18.50 Per Person

Less than 40 People \$20.00 Per Person

Chilled Fruit Juice

Selection of Cereals w Full Cream or Skinny Milk

Sliced Seasonal Fresh Fruit

Selection of Yoghurt

Toast - White & Multigrain Breads w Butter

Assorted Jams, Marmalade, Honey etc

Danish Pastries

Menu 2 - Full Buffet

Minimum of 40 People \$24.00 Per Person

Less Than 40 People \$26.00 Per Person

Chilled Fruit Juice

Selection of Cereals w Full Cream or Skinny Milk

Sliced Seasonal Fresh Fruit

Selection of Yoghurt

Toast - White & Multigrain Breads w Butter

Assorted Jams, Marmalade, Honey etc

Hot Food Selection -

Sausages, Bacon, Grilled Tomatoes, Fried Eggs

Mushrooms & Hash Browns

Buffet Menu



All buffets include Scalloped Potatoes & Pumpkin, Seasonal Vegetable, Tossed Salad, Fresh bread rolls, appropriate Condiments and a Tea & Coffee Station.

Option 1 min 50 people \$ 24.50 30 - 49 people \$26.50
Main Course – Select two items from the selector
Dessert – Select two items from the selector

Option 2 min 50 people \$ 27.00 30 - 49 people \$29.00
Main Course – Select three items from the selector
Dessert – Select two items from selector

Option 3 min 50 people \$ 29.50 30 - 49 people \$31.50
Main Course – Select four items from the selector
Dessert – Select three items from selector

Main Course

- ⌘ Roast Beef with Red Wine Demi-Glaze
- ⌘ Roast Pork with Apple Sauce
- ⌘ Succulent Roast Chicken Pieces
- ⌘ Fish Goujons and Calamari Rings
- ⌘ Mini Chicken Parmigianas - Traditional or Satay style
- ⌘ Tortellini Carbonara: Filled Pasta served in a Creamy Bacon Sauce
- ⌘ Chicken Curry & Rice
- ⌘ Potato Gnocchi: Semi Dried Tomatoes, Spinach, Garlic in a Creamy Sauce
- ⌘ Vegetable Risotto: Choice of Asparagus & Mushroom or Pumpkin, Capsicum & Spinach

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Buffet Menu continued



Sweet Corner

- ⌘ Pavlova topped with seasonal fruit
- ⌘ Chocolate Mousse (Diabetic Association approved)
- ⌘ Sticky Date Pudding
- ⌘ Warm Apple Strudel
- ⌘ Peach Eton Mess (Meringue pieces with chantilly cream, peaches & marshmallows)

Also available in addition to the Buffet Menu are:

- ⌘ Soup - Pumpkin or Tomato, Bacon & Basil \$5.50 per person
- ⌘ Hot & Cold Canapés \$8.00 per person
- ⌘ Cheese & Fruit platter \$ 6.00 per person

These choices are our basic buffet menu. If there are special / dietary requirements please inform us before the event so we can cater for these appropriately.

Menus can be altered and other options are available upon request and consultation with our function coordinator.

Finger Food Platter Menu

Wedges served with Sweet Chilli & Sour Cream Large Bowl	Serves 8	\$24
Bruschetta Salsa of Diced Tomato, Red Onion, Basil & Feta on Garlic Bread - 4 pieces pp	Serves 2	\$11
Cheese & Bacon Bread Crispy Bacon Pieces & Melted Cheese on Garlic Bread - 4 pieces pp	Serves 2	\$11
Dips & Bits Platter A selection of 3 dips, Turkish Bread, Water Crackers, & Crudities	Serves 12	\$38
Cheese Platter 1/ Basic Cheese, Kabana and Crackers 2/ Basic Cheese, Kabana, 2 Dips and Crackers 3/ Mixed Cheese & Fruit Platter	Serves 12	1 - \$36 2 - \$48 3 - \$75
Antipasto Platter A selection of Cured Meats, Roast Vegetables, Cheese & Fruit and other delicacies	Serves 12	\$58
Fruit Platter Mixed Seasonal Fruit	Serves 10 Serves 15	\$50 \$75
Sandwich Platter Mixed Point Plain Combination Sandwich Platter - 4 points pp	Serves 10 Serves 15	\$35 \$50
Sandwich Platter Choice of either Mixed Semi Gourmet Sandwich Platter or Finger Sandwiches - 4 points pp	Serves 10 Serves 15	\$55 \$80
Mixed Cake/Slice Platter Minimum 2 Pieces pp	Serves 6	\$18

Finger Food Platter Menu

Scones, Jam & Cream OR Savory Scones

Serves 10

\$60

House made scones, jam & whipped cream 1 scone = 2 halves per person

NOTE: Not always available - please ask function coordinator when booking

Mixed Seafood Platter

Serves 12

\$72

Fish Goujons, Crumbed Calamari, Salt & Pepper Squid, Prawns & Chips

Minimum 4 Pieces pp + Chips

Mixed Hot Pastries Platter

Serves 12

\$72

Party Pies, Sausage Rolls, Mini Quiches & Pizza Portions

Minimum 4 Pieces pp

Mixed Chicken Platter

Serves 12

\$72

Spicy Chicken Pieces, Marinated Chicken Wingettes, Satay Chicken Sticks

Minimum 4 Pieces pp

Mixed Vegetarian Platter

Serves 6

\$36

Mixed Vegetarian Pastries - Minimum 4 Pieces pp

Platters based on per person serving:

Sandwiches & Cake

Serves 1

\$8

4 Point Pieces of Mixed Sandwiches & 2 Pieces of Cake/Slice per person

Sandwiches & Pastries

Serves 1

\$10

4 Point Pieces of Mixed Sandwiches & 3 Pieces Mixed Hot Pastries per person

Semi Gourmet Sandwiches & Pastries

Serves 1

\$12

4 Point Pieces of Mixed Sandwiches & 3 Pieces Mixed Hot Pastries per person

Add Tea & Coffee Station - \$2 Per Person Bottomless Cup

Please Note: Pricing is based on food being served to one designated table.

Lakes Room: If you require wait staff to serve your guests then there will a charge per hour, per staff member

Lakes Room: If you require the bar open for beverages for your guests then there will a charge per hour, per staff member.

There are exceptions to this, please discuss with the function coordinator.

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Coffee Breaks

Tea & Coffee Station - bottomless Cup - \$2 per person

ADD (minimum 2 pieces per person)

Assorted Sweet & Cream biscuits	- \$2.50 per person
Mini Muffins - Mixed variety	- \$6.00 per person
Danish Pastries - Mixed variety	- \$6.00 per person
Slice - Mixed variety	- \$6.00 per person
Cake - Mixed variety	- \$6.00 per person
Scones, Jam & Cream	- \$6.00 per person (min 10pax)
Fresh Seasonal Fruit Platter	serves 10 - \$50.00
Cheese Kabana & Crackers	serves 10 - \$36.00
Mixed Sandwich (basic) platter	serves 10 - \$35.00 (4points pp)

Conference / Seminar Lunch

Select two food choices for \$17.00 Select three food choices for \$20.00

Served with Orange Juice / Soft Drink / Tea & Coffee

- ⌘ Semi Gourmet Sandwiches on Wholemeal & Multi Grain Bread with mixed fillings
- ⌘ Baby Baguettes with mixed fillings
- ⌘ Wraps with mixed fillings
- ⌘ Assorted focaccia slices
- ⌘ Assorted savoury pastries
- ⌘ Pizza slices
- ⌘ Ham & cheese mini croissants
- ⌘ Fruit Platter

Lunch Specials - For smaller conferences we do offer our \$12 Bistro lunch specials (choice only known on the day) that can be pre ordered and served as a specific time either in the conference room or in the Bistro. Please discuss this option with the Function coordinator. Not Available on all days

Vegetarian / Vegan / Special dietary requirements can be catered for with prior notification .

Conference / Seminar Menu