



Function Planner

Stylishly appointed and designed for functionality, the Oatley RSL Function Facilities will provide all you need for your next event. From Event Launches and Day Conferences to Cocktail Parties and sit-down Banquets, Christenings and the Celebration of a Life that has Past, the Oatley RSL understands the importance of all your event requirements.

Oatley RSL is a versatile and comfortable function venue situated in the village of the Oatley. The facility caters for an intimate affair or lavish occasion; there are stylish and sophisticated rooms within the venue to suit all tastes.

The professionalism and experience of our team will ensure that your function will be stress-free and highly enjoyable. We do our best to meet any requirement and provide efficient and friendly service to all our guests. We are here to assist you with all your questions and can offer a range of advice in order to make your next event a memorable occasion.

Oatley RSL Function Facilities combines wonderful food and service, a central location and a large and flexible capacity, to provide the perfect choice of venue for your next function.

Cocktail Party Platters

Minimum 30 guests

Assorted Cocktail Sandwiches (40pcs)	45	Cocktails Vegetarian Spring Rolls (60pcs)	45
Steam or Fried Mini Dim Sims (40pcs)	55	Mini Party Meat Pies (40pcs)	55
Mini Party Sausage Rolls (40pcs)	55	Mini Party Lamb & Rosemary Pies (40pcs)	60
Assorted Mini Quiches (40pcs)	65	Assorted Mini Pizzas (40pcs)	65
Fried Fish Cocktails (60pcs)	60	Fried Thai Fish Cakes (60pcs)	60
Green Curry Prawn Spring Rolls (60pcs)	75	Fried Curried Samosas (60pcs)	55
Fried Prawn Parcels (40pcs)	65	Satay Chicken Skewers (50pcs)	85
Satay king Prawns Skewers (50pcs)	98	Smoked Salmon Salsa on Bread (40pcs)	65
Fried Calamari Rings with tartare sauce (50pcs)	60	Fried Crab Claws (40pcs)	88

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Cold Platters Packages

19.00 per guest

Bread Rolls & Butter

Cold Cut BBQ Chicken, Ham & Roast Beef

Self serve Coffee & Tea Station

Carvery Buffet

23.00 per guest (Minimum 50 guests)

Bread Rolls & Butter

Select one hot roast of your choice:

For additional roasts please add \$ 3.00 per guest

Roast Yearling Beef with wine gravy

Roast Leg of Pork with apple sauce

Roast Leg of Lamb with pepper mint sauce

Roast Turkey with cranberry sauce

All served with: Roast Potato & pumpkin and Steamed Seasonal Vegetables

Salads

Tomato mix leaf salad; Pasta Salad; Whole Baby Beetroot

Dessert

Pear Pudding

Self serve Coffee & Tea Station

(30-50 guests will incur an additional \$5.00 surcharge per guest)

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Buffet Menu A

23.00 per guest (Minimum 50 guests)

Bread Rolls & Butter

Hot Dishes

Honey Pepper Beef Stew

Beef Lasagne

Fried Mini Vege Spring Rolls

Curried chicken

Steam Vegetables

Steamed Rice

Salads

Tomato Mix Leaf Salad

Potato Salad

Whole Baby Beetroot

Self Serve Coffee & Tea Station

(30-50 guests will incur an additional \$5.00 surcharge per guest)

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Buffet Menu B

27.00 per guest (Minimum 50 guests)

Bread Rolls & Butter

Cocktail Food

Fried Curried Samosas

Mini Vegetarian Spring Rolls

Roast Carvery by the Chef (All served with Potato & Pumpkin)

Choice of one of the following:

For Additional Roast, please add \$3.00 per guest

Roast Leg of Pork with Apple sauce

Roast Yearling Beef with Red Wine Gravy

Roast Leg of Ham with wine gravy

Hot Dishes

Sweet & Sour Pork

Boneless Lemon Chicken

Steam Vegetables

Steamed Rice

Salads

Tomato Mixed Leaf Salad; Pasta Salad; Whole Baby Beetroot

Self Serve Coffee & Tea Station

(30-50 guests will incur an additional \$5.00 surcharge per guest)

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Buffett Menu C

34.00 per guest (Minimum 50 guests)

Bread Rolls & Butter

Cocktail Food

Fried Mini Spring Rolls

Fried Thai Fish Cakes

Cold Platters

Chilled King Prawns served with Lemon & Cocktail sauce

Hot Dishes

Grilled Pacific Dory fillet with Crab Meat sauce Fried Prawn Cutlets
Fried Calamari Rings Creamy Garlic Mussels Steam Vegetables

Salad

Tomato Mixed Leaf Salad; Pasta salad; Potato Salad

Desserts

(Choose a maximum of one dessert)

Carrot Cake; Pear Pudding; Chocolate Cake; Bread & Butter Pudding

Self Serve Coffee & Tea Station

(30-50 guests will incur an additional \$5.00 surcharge per guest)

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Asian Buffet Menu A

21.00 per guest (Minimum 50 guests)

Fried Mini Spring Rolls Fried Curried Samosas Curry Chicken
Sweet & Sour Pork Steam Seasonal Vegetables Steam Rice

Self Serve Coffee & Tea Station

(30-50 guests will incur an additional \$5.00 surcharge per guest)

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Asian Buffet Menu B

25.00 per guest (Minimum 50 guests)

Fried Mini Spring Rolls Steam Dim Sims Sweet & Sour Pork
Boneless Lemon Chicken Curry Chicken Steam Seasonal Vegetables
Fried Rice

Self Serve Coffee & Tea Station

(30-50 guests will incur an additional \$5.00 surcharge per guest)

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Formal Sit Down Menu - Entrees

Minimum 50 guests

All meals served alternate with Bread Rolls & Butter on the table

Choose 2 entrees only

King Prawns Creamy Pumpkin Soup	7.00	Sweet Corn & Chicken Soup	6.00
Smoked Salmon & Avocado Salad	13.00	Avocado & King Prawn Salad	15.00
Chicken & Mushroom Risotto with parmesan cheese	12.00		
Vegetable OR Beef Lasagne with Salad	10.00		
Asian Mixed Entrée: (Fried Dim Sim (2), Spring Rolls (2), Thai Fish Cakes (2) served w/sweet chilli sauce)	10.00		
Grilled BBQ Octopus Salad	13.00	Warm Chicken Caesar Salad	13.00
Grilled king Prawn Satay Skewers (2)	15.00		
Creamy Garlic king Prawns served w/mash potato (4)	15.00		

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Formal Sit Down menu - Mains

Choose 2 mains only

(Mains served with potatoes & vegetables)

Mains

Fried Chicken Schnitzel with wine gravy	16.00
Grilled Yearling Sirloin Steak 300g with wine gravy	19.00
Grilled Chicken Breast Fillet w/ mushroom sauce	17.00
Grilled Chicken Parmigianna (Napolitano sauce with a layer of eggplant, roast capsicum & mozzarella cheese)	18.00
Grilled Pacific Dory Fillet with King Prawns (2) in creamy mustard sauce	18.00
Grilled Snapper Fillet with King Prawns (2) in tomato salsa	20.00
Grilled Atlantic Salmon Fillet with King Prawns (2) in tomato salsa	22.00
Grilled Pork Loin Cutlet with Apple Plum sauce	20.00
Oven Roast Chicken Fillet wrapped with Smoked Salmon in pepper sauce	20.00

Crumbed Lamb Cutlets (3) with pepper mint sauce **24.00**

Grilled Beef Tenderloin Fillet with King Prawns in black pepper sauce **20.00**

Desserts

Blue Berries Cheesecake **7.50** Chocolate Mousse cake **7.50**

Black forest Cake **7.50** Mini Vanilla Cream Puffs (3) **7.50**

Self Serve Coffee & Tea Station available for extra \$2.50 per guest

(30-50 guests will incur an additional \$5.00 surcharge per guest)

Also Included

The prices in these menus are all GST inclusive. They also include the standard setting of the following:-

- Configuration of the desired table plan
 - Paper Table Cloths
 - Paper Napkins
- Crockery & Cutlery Settings
- Staff for the service of the function

Added Extras

Additional extras are charged as follows:-

- Linen Napkins - \$0.50 per head
- Seat Covers - \$5.00 per seat
- Linen Table Cloths - \$1.50 per head