

The background of the entire page is a dark gradient with numerous out-of-focus pink and red circular light spots, creating a bokeh effect.

& functions
events
CELEBRATIONS

@ CLUB FIVE DOCK RSL



CLUB FIVE DOCK RSL



our venue

Club Five Dock RSL's mouth watering functions menus are the perfect solution to any occasion. With their talented multicultural chefs who can create any cuisine to perfection, no menu is impossible.

Located in the Inner West of Sydney, Five Dock is centrally located between the City and Parramatta making it the ideal venue to reach all your guests.

Club Five Dock RSL's two adaptable rooms can be transformed into smaller rooms.

The Grand Ball room boasts a large dance floor with stage, private bar, and the latest audio/visual & lighting equipment. It can accommodate up to 300 guests seated theatre style or 150 guests comfortably seated on round tables. The Grand Ball room is the perfect solution for your next corporate product launch, conference, or black tie event.

The Gallery room which has a private bar and portable dance floor available at anytime is ideal for cocktail parties, intimate dinners and conferences. It can seat up to 120 guests theatre style and up to 80 guests on round tables. The Mirrors room is the perfect room for meetings and smaller seminars and the Fairlight room is ideal for the smaller meetings or even as a breakout room.

The Functions & Events team pride themselves on delivering a 5 star service that suits any budget. After all, synergy is the best approach in maintain long term relationships with clients. That's why we have some clients that have been with us for over 10 years.

Why not contact our Functions team today to discuss the endless options that can make your event the success you require.

Public transport is accessible with two major bus stops at the front door and two Club courtesy buses which are available upon request.

Club Five Dock RSL Functions, where the extraordinary is just the ordinary!

Book your function today by simply contacting (02) 9712 20 55!

events@clubfivedockrsl.com.au



our menus

Our catering team can handle any of your requests. Choose from Cocktail Foods, Finger Foods, Buffets, A la Carte or sit down with us and design the menu that's right for you.

COCKTAIL CANAPÉS

\$24.90 per person • Please select 2 Hot & 3 cold

\$33.50 per person • Please select 3 Hot & 4 cold

\$45.90 per person • Please select 5 Hot & 5 cold

Minimum 20 Guests

Hot canapés

- Barbecued duck with ginger & shallots
- Grilled Moroccan lamb shashliks
- Chicken & creamed corn cappuccino
- Baby potato bites filled with pancetta & gruyere
- Tandoori chicken with cucumber raita & pappadums
- Garlic prawns & chorizo skewer
- Crumbed camembert with cranberry coulis
- Thai coconut prawns with chilli lime vinaigrette
- Gourmet steak sandwich with olive tapenade & horseradish cream
- Chicken & cashew singapore noodles

Cold canapés

- Bloody Mary oyster shots
- Wagyu beef with truffle mayonnaise
- Smoked trout on crispy wonton pastry
- Spicy pork with green papaya & pomegranate
- Buffalo mozzarella, sweet basil & ripe tomato
- Assorted Japanese sushi
- Refreshing crunchy crudités with freshly made dips
- Tiger prawns with mango salsa
- Rosette of prosciutto and melons
- Premium Italian cured meats, cheese & marinated olives



FUNCTION FINGER FOOD

Choice of any 4 items: \$13.90 per person

Choice of any 5 items: \$15.90 per person

Choice of any 8 items: \$21.90 per person

Minimum 10 Guests

- Assorted gourmet cocktail quiches
- Vegetable spring rolls with sweet & sour sauce
- Satay chicken skewer with spicy peanut sauce
- Seafood wonton with sesame shallots & soy sauce
- Gourmet select meat pies
- Thai fish-cakes with sweet-chilli dipping sauce
- Tempura fish fillets with tangy tartare sauce
- Crispy pork & vegetable dim sims
- Oven baked cheese & spinach pastries
- Curried vegetable samosa with mint raita
- Flambé grilled spicy Italian meatballs
- Honey soy chicken wings

PLATTERS

Mezza platter \$25.00 (10 pax)

Olive tapenade, tzatziki & pesto with grilled bread

Crudités \$35.00 (10 pax)

Refreshing crunchy crudités & tortilla chips with freshly made dips

Bruschetta \$35.00 (10 pax)

Vine ripened Roma tomato with sweet basil & extra virgin olive oil

Fresh Fruit platter \$30.00 (10 pax)

Cheese platter \$45.00 (10 pax)

Selection of Australian cheese, dried fruits, nuts & crackers

Potato Wedges \$20 (10 pax)

with sour cream & sweet chili sauce

Party platter 1 \$120.00 (10 pax)

Sausage rolls, gourmet petite pies, cocktail quiches, vegetable spring rolls, mini pizzas with condiments

Party platter 2 \$150.00 (10 pax)

Crumb calamari, tempura prawns and fish, gourmet petite pies, sausage rolls with condiments

Antipasto \$65.00 (10 pax)

Platter cold cuts of meats (smoked ham, salami & prosciutto), fetta cheese, marinated vegetables & olives



BUFFET NO1

\$40.00 per person. Minimum 30 guests

- Freshly baked crusty rolls with creamy butter

Cold Servings

- Caesar salad with crispy bacon & garlic croûtons
- Pasta with creamy mayonnaise, Spanish onion & parsley
- Baby leaf salad with aged balsamic & olive oil

Hot Servings

- Gourmet beef lasagne
- Honey Dijon infused roast chicken
- Ginger & shallot marinated BBQ pork chops
- Golden roast potato with flaked sea salt

Dessert Servings

- Baked cheesecake
- Pavlova with vanilla cream, fruits & berries
- Chocolate mud cake
- Freshly brewed coffee, selection of herbal & traditional teas



BUFFET NO 2

\$48.50 per person. Minimum 30 guests

- Freshly baked crusty rolls with creamy butter

Cold Servings

- Antipasto platter of salami, smoked ham, marinated olives & fetta
- Caesar salad with crispy bacon & garlic croûtons dressed with our home-made dressing
- Pontiac potato salad with smoked bacon, boiled eggs & sour cream
- Mixed garden salad with Italian dressing

Hot Servings

- Chicken Marsala with swiss brown mushrooms & rice
- Pepper crusted beef with caramelised onions & gravy
- BBQ pork belly with sweet plum sauce
- Sautéed new potatoes with garlic & rosemary

Dessert Servings

- Chocolate mousse cake
- Baked ricotta cheesecake
- Tiramisu
- Seasonal fresh fruit platters
- Freshly brewed coffee, selection of herbal & traditional teas



BUFFET NO 3

\$59.50 per person.

Minimum 30 guests

- Freshly baked dinner rolls & grilled breads served with flavoured butters

Cold Servings

- Antipasto platter of cured meats, marinated vegetables, olives & cheese
- King prawns served with thousand island sauce
- Chilli BBQ baby octopus & green beans
- Baby spinach, walnut & pear salad
- Potato salad with bacon, boiled egg & creamy mayonnaise

Hot Servings

- Pasta with roasted balsamic vegetables, semi-dried tomatoes & peppery rocket
- Tender roast lamb with rosemary & garlic
- Beer battered fish fillets with lemon aioli
- Plump roast chicken with sweet orange glaze
- Assorted baked & steamed vegetables seasoned to perfection

Dessert Servings

- Seasonal fresh sliced fruit platters
- Fine selection of gâteaux and petite assorted individual desserts
- Freshly brewed coffee, selection of herbal & traditional teas



SIT DOWN MEAL

Entree

- Oriental beef salad with cashews, Asian herb salad & chilli vinaigrette
- Smoked salmon Caesar with organic cos & crispy capers
- Green curry King prawns with steam jasmine coconut rice
- Vine-ripened Roma tomato, bocconcini & sweet basil with extra virgin olive oil & sticky balsamic reduction
- North Indian Tandoori chicken, basmati rice, cucumber raita & pappadums
- Roast kumara, prosciutto, pickled beetroot & salsa verde
- Spinach tortellini with Napolitana sauce, rocket & freshly shaved Parmigiano
- Crispy pork belly with lentil & coriander cous cous

Main

- Heritage prime scotch fillet with desiree & sweet potato mash, bean almandine & Merlot jus
- Tasmanian salmon fillet with asparagus & creamy lemongrass sauce
- Pappardelle pasta with slow cooked veal ragu & ricotta
- Moroccan spiced lamb shank served with sweet vegetable curry & cucumber yoghurt
- Chicken Florentine served with green pea risotto, mushrooms & tomato basil sauce
- Herb crusted rack of lamb with sautéed beans, honey-glaze carrots, potato mash & rosemary jus
- Pork cutlet with succulent crackling, served with home-made apple sauce & Calvados jus
- Chicken breast wrapped in prosciutto accompanied by Truffle oil mash potato
- Char grilled sirloin steak with swiss brown mushrooms & café de paris butter
- Roast Barramundi, sautéed potatoes & lemon butter sauce



Desserts

- Dark & white chocolate mousse, sprayed with chocolate and chocolate garnish
- Tiramisu accompanied by coffee crème anglaise
- Pavlova with Chantilly cream, seasonal fruit complemented by Passionfruit coulis
- Warm sticky date pudding with butterscotch sauce & maraschino cherry
- Custard filled profiteroles with kahlua cream & strawberries
- Roasted macadamia & lemon myrtle mousse pyramid
- Vanilla panna cotta served with summer berry compote
- Rich chocolate fondant with self-saucing centre complemented by King Island cream
- Baked ricotta cheesecake, lemon mascarpone & frangelico
- Crème caramel, roast almond flakes & strawberries

2 course meal • Main & Dessert • \$35.50

2 course meal • Entrée & Main • \$37.50

3 course meal • Entrée, Main & Dessert • \$44.50

Minimum 30 guests



our facilities

AUDIO VISUAL FACILITIES AND EQUIPMENT

- Audio
- Lectern with gooseneck microphone
 - Microphone with cord
 - Standing microphone
 - Radio headset microphone
 - Radio hand held microphone
 - Data Projector audio
 - CD Player
- Visuals
- DVD player
 - Data projector & screen
 - Laser Point
 - Data video projector
 - Television/VCR

Prices on application.

MISCELLANEOUS

- Whiteboard with pens and eraser
- Flip chart with paper, pens
- Dance floor 4x4
- Internet access
- Facsimile access
- Photocopying
- Sky Channel Presentation
- Other business facilities on request.

Please note that all prices are based on per day hire.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the State Liquor Act of NSW, and the Registered Clubs Act, Management & Staff of Club Five Dock RSL will ensure responsible service of alcohol at all times.

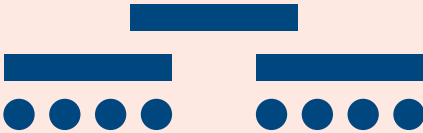


FUNCTION ROOM CAPACITIES AND HIRE FEES

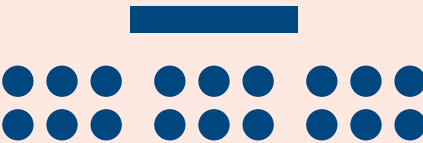
	Theatre style	Class Room	Cocktail	Banquet	U Shape	Board room	Hire Fee from
Grand Ballroom 240m ² 20m x 12m	300	100	300	180	–	–	\$400
Corporate Auditorium 115m ² 10m x 11.5m	120	50	150	80	40	–	\$250
The Gallery 170m ² 17m x 10m	120	40	150	80	30	–	\$250
Mirrors 115m ² 11.5m x 10m	80	30	80	60	30	30	\$200
The Fairlight 32.25m ² 4.3m x 7.5m	40	15	40	30	15	16	\$100

SEATING CONFIGURATIONS

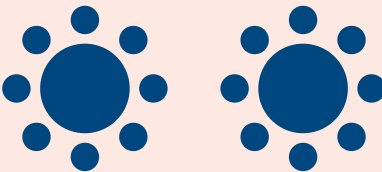
CLASSROOM



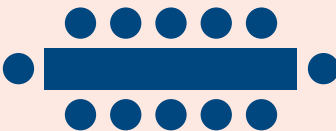
THEATRE STYLE



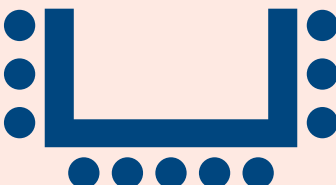
BANQUET STYLE



BOARDROOM



U-SHAPE





CLUB FIVE DOCK RSL

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