

# INVERELL RSM CLUB

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# Welcome to The Inverell RSM Club

We are your premier venue for both relaxed and formal functions and events. With a variety of catering options and function rooms, we're here to help make your event memorable. We look forward to welcoming you to The Inverell RSM Club.

#### **ACCOMODATION**

Stay in comfort right next door at the RSM Club Motel. Features include:

- Kitchenettes
- · Wireless internet
- · Foxtel
- · Disabled and family rooms available

## Guests enjoy:

- · Chargeback facilities
- · Member pricing at our bars and eateries

#### **MEMBERSHIP**

- All members must swipe their membership card upon entry using our terminals.
- Non-members are required by licensing laws to present valid ID and sign in.

### **DRESS REGULATIONS**

To ensure a comfortable environment for all, dress regulations apply.

Not permitted at any time:

- · Torn or ripped clothing
- · Work overalls
- Men's hats
- Clothing with offensive language, slogans, or images

Management reserves the right to refuse entry or request a patron leave if attire is deemed inappropriate.

### **BAR FACILITIES**

Our main bar services all areas on the main floor. Choose from a great selection of:

- · Tap and stubby beers
- · Bottled wines and wine on tap
- · Cocktails, ready-mix and premium spirits

Member benefits: Swipe your card to receive discounts.

#### Note:

- No outside food or liquor allowed
- No alcohol served to patrons under 18

#### **EATERIES**

Dine with us at:

- · Diggers Bistro
- · Little Italy Pizzeria
- · Aromas Coffee Shop

Enjoy daily specials and member discounts at all eateries.

Dietary requirements? Let our friendly staff know – we're happy to accommodate!

#### **SMOKING**

Smoking (including e-cigarettes/vapes) is only permitted in designated smoking areas.

#### INSURANCE

The Inverell RSM Club takes all care but accepts no responsibility for loss or damage to belongings or equipment left on the premises before, during, or after an event.

### **PARKING**

Ample onsite and street parking is available, including a large rear car park for guests' convenience.

# ROOM HIRE OPTIONS

**CARTWRIGHT AUDITORIUM** – With the versatility to cater from 10 to 400 people The Auditorium is ideal for wedding receptions, dinners, birthday parties, presentations, small or large conferences and tradeshows. The Auditorium has its own dancefloor, stage, bar facilities and an inbuilt audio and visual system. Full day hire \$250 | Half day hire \$175

**KURRAJONG ROOM** – Our most popular room for small and medium sized conferences and dinners. A lounged area within the room can be used as a breakout area for a conference or an area for casual mingling before a dinner function. Bar facilities as well as audio and visual options are offered in this room on request. This room books out fast, make your booking today!

Full day hire \$150 | Half day hire \$100

**Boardroom** – Our smallest room available for hire. Ideal for meetings and interviews for up to 10 guests. A fixed whiteboard and flatscreen television are available for presentations
Full day hire \$75 | Half day hire \$50

**SHOWROOM** – A great lounged area for gatherings up to 60 guests. Utilise the main bar and clubs catering facilities and join in on club entertainment and raffles. A great area for canapes and finger food style functions. *Minimum numbers of 40* are required for this room. Smaller numbers may be applicable at function managers discretion. Hire fee \$100

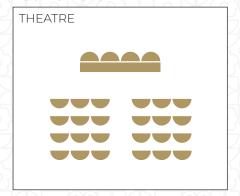
**THE DECK** – Seating up to approximately 80 guests, our Deck is a relaxed function space ideal for informal gatherings. Choose from the BBQ or canapes menus or utilise the clubs catering facilities. *Minimum numbers of 40* are required for this area. Smaller numbers may be applicable at function managers discretion. Hire fee \$125

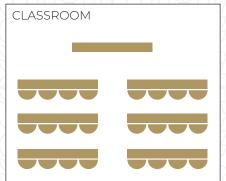
**OFFSITE CATERING -** Talk to our Functions Manager today about what we can offer for you. Extra fees may be applicable. Minimum Numbers and restrictions apply.

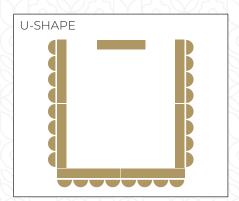
## **EXTRA HIRE OPTIONS**

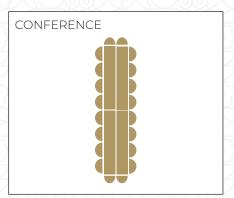
- ♦ Flipchart and paper \$20
- ♦ Microphone and lectern
- ♦ White linen tablecloths
- ♦ Black linen tablecloths
- ♦ Whiteboard and markers
- ♦ Projection screen
- ♦ Data projector \$75
- ♦ Full chair covers \$5
- ♦ Chair sashes, black, silver or white \$1.50
- ♦ Bridal backdrop and skirt \$100

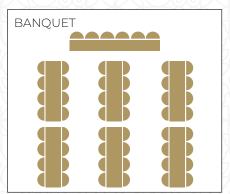
### **ROOM SETUPS**

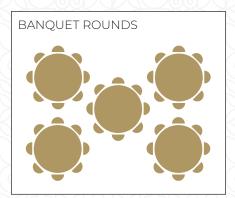












# LIGHT OPTIONS CASUAL STARTERS

## PLACED ON SELF-SERVE TABLES

Please let us know of any dietary requirements at the time of submitting final numbers.

Selection of traditional hot finger food (5) \$9

Mixed sandwiches (4 points) \$6

Assorted wraps (cut into 3) \$7

Mini meat and salad rolls (1) \$7

Crumbed olives with aioli \$3pp

Tomato bruschetta with balsamic glaze (2) \$4

Salt and pepper squid with garlic aioli (3) \$5

Vegetable sticks and a selection of dips \$6pp

Onion rings (3) \$3

Cob loaf. Choose from bacon and cheese, spinach and French onion or asparagus (1) \$39

Pumpkin hummus with crumbled feta and pine nuts served with crackers \$4pp

French onion dip served with crackers \$4pp

Vegetable spring rolls with a pesto aioli (1) \$2.50

Seasoned wedges with sour cream and sweet chili sauce \$3pp

Assorted cheese, salami, pepperoni and crackers \$9pp

Pizza Choose from an assortment of flavours (18 slices) from \$35

Sliced seasonal fruit \$5pp

Selection of muffins (1) \$6.50

Scones with jam and cream (1 whole) \$4

House baked biscuits (2) \$3

Assorted bite size slices (2) \$4



# LIGHT OPTIONS FOR THE KIDS

# **PLACED ON SELF-SERVE TABLES**

Please let us know of any dietary requirements at the time of submitting final numbers.

Nuggets (3) \$6

Fish pieces (2) \$6

Frankfurt's with tomato sauce (3) \$4.50

Peanut butter/vegemite sandwiches \$4

Bowls of hot chips \$8

Hawaiian pizza platter (18 slices) \$35

Mini fruit kebab \$2.50



# LIGHT OPTIONS GRAZING BOARDS

# **PLACED ON SELF-SERVE TABLES**

Please let us know of any dietary requirements at the time of submitting final numbers.

# Basic:

Includes Assorted cheeses, salami and pepperoni and crackers \$9pp

# Extra:

Includes Assorted cheeses, salami, pepperoni, prosciutto and ham, gherkins, sundried tomatoes and crackers \$13pp

# The lot:

Includes Assorted cheeses, salami, pepperoni, prosciutto and ham, gherkins, sundried tomatoes, assorted dips, vegetable sticks, sliced fruit and crackers \$16pp



# LIGHT OPTIONS CANAPÉS

# WALKED AROUND BY FUNCTION STAFF OR PLACED ON A CENTRAL TABLE FOR GUESTS TO HELP THEMSELVES

Please let us know of any dietary requirements at the time of submitting final numbers.

3 pieces per person \$12pp 5 pieces per person \$20pp 8 pieces per person \$30pp

Steak sandwich bites

Mushroom and parmesan arancini with aioli

Eye fillet steak bites with horseradish mayo

Cheese and chive potato croquettes

Crispy pork belly with apple sauce

Battered lemon chicken pieces

Lamb meat balls with tzatziki

Garlic and herb pan fried prawns

Vegetable Spring rolls with pesto aioli

BBQ pork ribs



# DINNER & LUNCHEON MENUS SILVER MENU – ALTERNATE DROP

2 COURSES \$35 3 COURSES \$45

Please let us know of any dietary requirements at the time of submitting final numbers.

# **ENTRÉES**

Moroccan chicken skewers with mint yoghurt topped with dressed rocket leaves

Mushroom and parmesan arancini with garlic and chive aioli

Vegetable spring rolls with herby mayonnaise

Cheesy spinach, garlic and onion croquettes with aioli

Selection of soups served with crusty bread

## MAINS

Roast leg of lamb served with baked potato, carrot and pumpkin and steamed seasonal vegetables

Roast Pork served with baked potato, carrot and pumpkin and steamed seasonal vegetables

Roast beef served with baked potato, carrot and pumpkin and steamed seasonal vegetables

Boned and rolled roast chicken served with baked potato, carrot and pumpkin and steamed seasonal vegetables

Chicken cacciatore served with mashed potato and steamed seasonal greens

Rosemary and garlic lamb shank served with mashed potato and steamed seasonal greens

Pickled pork served with mashed potato and steamed seasonal greens and a creamy mustard sauce

Braised rump steak with red wine and onion served with mashed potato and steamed seasonal greens

### **DESSERTS**

Bread and butter pudding served with ice cream

Sticky date pudding with caramel sauce and cream

Warm apple pie with custard and ice cream

Fruit salad and ice cream

Chocolate cake with vanilla cream

Pecan pie with vanilla cream

ASK US ABOUT SERVING YOUR CELEBRATORY CAKE WITH VANILLA CREAM AND STRAWBERRIES

\*ASK US ABOUT CHILDRENS MENUS

# DINNER & LUNCHEON MENUS GOLD MENU – ALTERNATE DROP

2 COURSES \$49 3 COURSES \$60

Please let us know of any dietary requirements at the time of submitting final numbers.

# **ENTRÉES**

Crumbed chicken tenderloins on avocado smash topped with tomato salsa

BBQ pork ribs with coleslaw

Roasted tomato pesto and parmesan tart

Lamb meat balls with rich tomato sauce and focaccia bread

Salt and pepper prawns with stir fried Julieanne vegetables

Crispy pork belly with Asian inspired salad

## **MAINS**

Scotch fillet steak 300grams cooked medium with your choice of creamy garlic sauce, mushroom sauce or red wine jus' accompanied by baked potato, carrot and pumpkin and steamed seasonal vegetables

Beef sirloin steak 250grams cooked medium with your choice of creamy garlic sauce, mushroom sauce or red wine jus' accompanied by baked potato, carrot and pumpkin and steamed seasonal vegetables

# MAINS (CONTINUED)

Creamy honey mustard chicken thighs baked potato, carrot and pumpkin and steamed seasonal vegetables

Chicken breast saltimbocca with garlic sage sauce baked potato, carrot and pumpkin and steamed seasonal vegetables

Smokey BBQ pork cutlet baked potato, carrot and pumpkin and steamed seasonal vegetables

Lemon pepper barramundi fillet with house made tartare baked potato, carrot and pumpkin and steamed seasonal vegetables

Grilled lamb backstrap with red wine and rosemary sauce baked potato, carrot and pumpkin and steamed seasonal vegetables

Vegetable stack with dressed salad greens

Sweet potato, leek and feta cheese tart with dressed salad greens

## **DESSERTS**

Chocolate brownies with cream and strawberries

White chocolate mousse with caramel sauce

Coffee panna cotta with shaved chocolate

Baked vanilla cheesecake with cream and strawberries

Lemon citrus tart with cream and strawberries

Pavlova with strawberries, cream and passionfruit

Waffles with berries, ice cream and maple syrup

ASK US ABOUT SERVING YOUR CELEBRATORY CAKE WITH VANILLA CREAM AND STRAWBERRIES

\*ASK US ABOUT CHILDRENS MENUS

# DINNER & LUNCHEON MENUS KIDS MENU

SERVED INDIVIDUALLY OR AS A PLATTER TO A KIDS TABLE

KIDS MEAL OPTIONS CAN BE SERVED WITH: CHIPS ONLY \$12.50 | VEG ONLY \$12.50 | CHIPS AND VEGETABLES \$14.50

Please let us know of any dietary requirements at the time of submitting final numbers.

# MAINS

Chicken Nuggets,
chips and tomato sauce
Pasta Bolognese
Sausage, chips and gravy
Fish Cocktails and tomato sauce
Small version of an adult meal
(priced accordingly)

# **DESSERT**

Add ice cream and topping for dessert \$5



# BAR OPTIONS

## FOR FUNCTIONS OF 30 GUESTS AND OVER

BAR FACILITIES ARE AVAILABLE IN EACH FUNCTION ROOM, ALLOWING YOUR GUESTS TO PURCHASE THEIR OWN DRINKS FROM THE START OF YOUR EVENT.

YOU ALSO HAVE THE OPTION TO SET UP A BAR TAB FOR YOUR GUESTS. BAR TABS CAN BE CAPPED AT A DOLLAR AMOUNT OF YOUR CHOOSING. AVAILABLE BAR TAB OPTIONS INCLUDE:

Soft drink only
Beer and soft drink
Beer, wine and soft drink
Open bar

Events held on the Deck or in the Showroom will use the main bar. During peak periods, arm bands can be provided to ensure only your function guests are served.

Jugs of iced water are included with all functions. Jugs of soft drink and juice can be placed on each table or provided on a central station, with charges applied on consumption.

If you require guidance on appropriate bar tab amounts or suitable inclusions, please contact our Functions Team, we're happy to help.



# CONFERENCE MENU

Please let us know of any dietary requirements at the time of submitting final numbers.

## **BEVERAGES**

Tea and coffee continuous \$8

Tea and coffee half day \$6

Tea and coffee single serve \$3.50

Mixed soft drink cans \$4.50

Jugs of orange juice \$10.70/jug

Flavoured juice bottles (available on request)

Mount franklin water \$4.50

# **SAVOURY ITEMS**

Sliced fruit \$5

Whole fruit pieces \$2.50ea

Assorted cheese, salami. pepperoni and crackers \$9

Toasted ham and cheese croissants \$6

Greek yoghurt and fruit salad cups \$9

Vegetable sticks with a variety of dips \$7

# **SWEET OPTIONS**

House baked biscuit selection (2pcs) \$3

Scones with jam and cream \$4

Assorted muffins \$6.50

Danish pastries (2pcs) \$6

Cinnamon doughnuts \$4

Assorted bite sized slices (2) \$4

# **LUNCH OPTIONS**

Meat and salad rolls \$10

Assortment of traditional sandwiches \$6

Assortment of wraps (cut into 3) \$7

Toasted Turkish sandwiches \$10

Assorted mini quiches \$2.50

Mini sausage rolls with tomato sauce \$2.50

Mini pies with tomato sauce \$2.50

Chicken wings (2pcs) \$4

Ask us about pizza options

# FOR GROUPS OF 25 OR MORE

Meat and salad -A selection of 2 cold meats, potato salad, pasta salad and tossed -salad and bread rolls \$24

Soup of the day -Choose from a selection of popular soup, served with

Beef stroganoff with mashed potato and sour cream \$21

Roast of the day with baked and steamed vegetables and gravy \$25

Pizza, garlic bread, Caesar salad and pasta salad \$19



# BOOKING TERMS AND CONDITIONS

### 1. TENTATIVE BOOKINGS

- 1.1. Tentative bookings will be held for a period of 14 calendar days.
- 1.2. No deposit is required during the tentative period.
- 1.3. If confirmation is not received within this period, the Inverell RSM Club reserves the right to cancel the booking without prior notice.

#### 2. BOOKING CONFIRMATION AND DEPOSIT

- 2.1. A booking is confirmed upon receipt of a deposit equal to the Room Hire Total.
- 2.2. A deposit invoice will be issued via email.
- 2.3. Accepted payment methods:
  - · In person at Reception
  - · Credit card via phone
  - · Stripe payment link (1.7% surcharge applies)
  - · Direct bank transfer (BSB and account details provided)
- 2.4. Failure to pay the deposit by the due date will result in automatic cancellation.

## 3. FINAL GUEST NUMBERS AND EVENT DETAILS

- 3.1. The following details must be finalised 7 business days prior to the event:
  - · Final guest numbers
  - · Menu selections
  - · Floor plans
  - · Equipment hire
- 3.2. Refunds are not available for lower-than-confirmed attendance.
- 3.3. Additional guests will incur extra charges and may not be served the same menu.
- 3.4. Admittance of extra guests on the day is at the Function Manager's discretion.

## 4. PAYMENT TERMS

- 4.1. Full payment is required 7 business days prior to the event.
- 4.2. Failure to pay may result in event cancellation.
- 4.3. Additional services or attendees on the day will be invoiced post-event.
- 4.4. Payment of the balance is due within 7 days from the event date.
- 4.5. Accepted payment methods are as outlined in Section 2.3.

### 5. CANCELLATION POLICY

- 5.1. Cancellations within 3 days of the event: 100% of charges apply.
- 5.2. Cancellations within 7 days: 50% of charges may apply.
- 5.3. Confirmations are issued via email or phone call 7 days prior.
- 5.4. No-show events will be fully charged.

#### 6. PRICING

- 6.1. Confirmed bookings are subject to current pricing for a fixed period of 12 months.
- 6.2. Price adjustments may be made after this period in line with the Club's annual review.

#### 7. VENUE ACCESS

- 7.1. Room access is limited to the confirmed schedule.
- 7.2. Public access to the Inverell RSM Club begins at 10:00 AM.
- 7.3. Private events may begin from 7:00 AM with prior approval.
- 7.4. Overtime usage will incur additional charges.

# 8. DIETARY REQUIREMENTS

- 8.1. Dietary requirements must be submitted 7 business days prior to the event.
- 8.2. The Club cannot guarantee accommodation of late requests.
- 8.3. Only genuine dietary needs will be catered for.

#### **ROOM ALLOCATION**

- The Inverell RSM Club reserves the right to change the allocated room if required, due to guest number 9.1. changes or operational considerations.
- 9.2. Any changes will be communicated in advance and are subject to availability.

#### 10. EXTERNAL FOOD AND BEVERAGE

- 10.1. Outside food and beverages are not permitted on the premises.
- 10.2. Exceptions (e.g., celebratory cakes) must be pre-approved by the Function Manager.

#### 11. **DATE CHANGES**

- 11.1. Date changes must be discussed with the Function Manager and are subject to availability.
- 11.2. For date changes requested within 7 days of the event, menu availability may be limited.

#### 12. TICKETED AND REGISTERED EVENTS

- 12.1. The RSM Club offers a ticketing and RSVP platform for public and private events.
- 12.2. Features include:
  - · Secure payment processing
  - · Guest list management
  - · Dietary requirement collection
- 12.3. A 1.7% booking fee applies per transaction.
- 12.4. Guest data is deleted after the event, and no card or bank details are stored.

#### 13. DAMAGES AND LIABILITY

- 13.1. The event organiser is responsible for:
  - Any damages to Club property
  - Any additional cleaning required
- 13.2. The Club is not liable for personal property loss or damage on the premises.

### 14. AGREEMENT TO TERMS AND CONDITIONS

- 14.1. On confirmation of booking an Event Confirmation will be sent via email. This is to be digitally signed or return signed copy.
- 14.2. A revised Event Confirmation Sheet will be issued whenever changes are made.
- 14.3. The organiser is required to digitally sign or return the document each and every time changes have been made.
- 14.4. The signature confirms agreement with:
  - · The specific event details
  - Acknowledgement of any changes
  - · All terms and conditions outlined herein

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14.5. Failure to provide a signed confirmation of event.	on may result in cancellation or incorrect catering and setup on the da
14.6. Alternatively, the agreement can be si	gned below:
Contact Name	
Signature	Date
Signature	



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