

Functions AND Events PACKAGE

INVERELL RSM CLUB



WELCOME

Inverell RSM Club is a modern and stylish venue with function spaces, bar and dining areas perfect for hosting a wide range of occasions such as: Corporate functions, Luncheons, Dinner and drinks, Meetings, Fundraisers, Celebratory dinners, Farewell parties, Sporting functions and presentations, Engagement parties, Weddings, Christmas parties, Tradeshows and workshops, Cocktail parties and so much more...

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 to 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. (for individual only, not account charges)

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 patrons convenience.

**Imagery is for illustrative purposes only.*

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 \$260 | Half day hire \$180

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 \$160 | Half day hire \$110

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

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 \$80 | Half day hire \$50

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

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



BEVERAGE OPTIONS

Bar facilities are available in each of function spaces. Please let us know if you require these facilities at the time you make your booking. We offer a large range of Draught and stubby beers, wines by the small or large glass or bottle, a range of pre-mix and poured spirits, cocktails and non alcoholic drinks.

GUESTS PURCHASE OWN DRINKS

Bar facilities can be made available for guests to purchase their own drinks from a time set by you.

BAR TABS

You are welcome to set up a bar tab set to a dollar limit discussed with our Functions Manager. This can be monitored through out your event and can be added to or stopped at any time. Bar tabs can start at a time set by you eg. when bridal party arrive.

Types of bar tabs can include:

- Soft drink only
- Beer, wine and soft drink
- Open bar
- Drinks on ice

We offer drinks on ice at the start of your event. Often used for larger events to avoid congestion at the bar. After initial arrival of guests meet and greet, drinks on ice conclude and normal bar service continues.

Drinks on ice can include:

- **Stubbys of beer** - usually one/two mid strength options
- **Wines** - a selection of one white or sparkling and one red



ALLERGEN LABELLING KEY

TREE NUTS



Almond



Pecan



Brazil nut



Pistachio



Cashew



Walnut



Hazelnut



Pine nut



Macadamia

COMMON ALLERGENS



Egg



Lupin



Milk



Wheat



Sesame



Fish



Peanut



Mollusc



Soy



Crustacean

GLUTEN AND SULPHITES



Barley



Rye



Oats



Wheat



Sulphites

Read more about mandatory allergen labelling at: www.foodstandards.gov.au/allergenlabelling

SAVOURY BITES

SERVED COLD

- Shaved ham, and cream cheese bruschetta with honey drizzle \$4 🍴🌿
- Corn and avocado salsa with black beans served with corn chips \$14 (serves 8) 🌿
- Bacon and shallot cheese ball, coated in fresh herbs and served with water crackers \$15 each (serves 4) 🍴🌿🥄
- Thai marinated stir-fried beef on cucumber discs \$3 each 🥄
- House made chicken and corn mini quiches \$3 each 🍴🥄🌿
- Wheels of camembert cheese with marinated olives and crusty bread \$18 (serves 4-6) 🍴🌿
- Caprese salad skewer with balsamic glaze \$4 each 🌿🍴
- Antipasto skewers – salami, cubed cheese, pepperoni and gherkin \$5 each 🍴

SERVED HOT

- Baked feta and tomatoes topped with fresh herbs served with crusty bread \$5pp 🌿🍴
- Prosciutto wrapped grilled haloumi with herbed mayo \$5pp 🍴🌿
- Supreme cob loaf, cream cheese, salami, capsicum, olives, and a rich tomato puree \$40 each 🍴🌿
- Chorizo, sundried tomato and olive cob loaf \$40 each 🍴🌿
- Garlic and parmesan fries with sriracha dipping sauce \$14 (serves 4-6) 🌿🍴🥄
- Jalapeno poppers (2) \$4 each 🍴
- Chicken, avocado and camembert toasted sour dough finger sandwiches \$4 each 🍴🌿
- Leek and mushroom potato croquettes with aioli \$4 each 🌿🍴🌿
- Duck spring rolls with plum and barbeque dipping sauce \$3 each 🌿🥄
- Vegetable spring rolls with sweet chilli sauce \$2.50 each 🌿🍴🌿

- Orange and ginger glazed pork belly bites \$4 each
- Spicy lamb meat balls with green herb and yogurt dipping sauce \$4 each 🍴🌿🌿
- Moroccan crumbed chicken pieces with harissa yoghurt \$4 each 🍴🌿🌿
- Mild chilli honey glazed lamb backstrap pieces with minted yoghurt \$4 each 🍴🌿🌿
- Spinach and feta arancini with tomato chutney \$4 each 🌿🍴🌿
- Eye fillet steak bites with chargrilled capsicum aioli \$5 each 🍴🌿
- Slow braised coriander and chili lamb ribs (2) \$5 🥄🌿🌿
- Oysters Kilpatrick \$4.50 each 🍴🌿🌿
- Sticky garlic, soy and ginger chicken pieces \$4 each 🥄
- Sausage rolls (mini) with tomato sauce \$2.50 each 🌿🌿🌿
- Variety of flavoured mini meat pies (mini) \$2.50 each 🌿🌿🌿



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All care is taken to adhere to strict dietary requirements, however, due to supplier product changes as well as our kitchen handling, common allergens such as gluten, dairy, and nuts etc trace contamination may occur. With this in mind, we cannot guarantee 100% allergen-free meals.

All dietary requests will be catered to the best of our ability, but the decision to consume a meal prepared at The Inverell RSM Club is the responsibility of the diner.

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The AIM model for seafood is indicated across all our function menus indicating whether seafood is **A-Australian, I-Imported or M-Mixed origin.**

GRAZING BOARDS

TEAMS OF 3

\$15 per person (our most popular)



- Camembert, sharp cheddar and pistachio coated goats cheese
- Salami, pepperoni and prosciutto
- Pesto dip, French onion dip and corn relish dip
- Toasted Turkish bread slices, water crackers and rice crackers

GARDEN HARVEST

\$13 per person



- Sticks of celery, carrot, cucumber, capsicum.
- Cherry tomato halves, quartered radishes
- Blanched asparagus and green beans
- Tzatziki dip, hummus dip, pesto dip

CARNIVORE

\$17 per person



- Shaved ham, salami, pepperoni, prosciutto, shaved roast beef, shaved roast chicken
- Marinated olives and gherkins
- Sliced French sticks



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CLASSIC BITES

- Assorted hot finger food (5 pieces per person) \$10 per person **M** 🍷🍷🍷
- Mini salad rolls \$6 each 🍷🍷
Ham and salad, chicken mayo and salad, salad only
- Finger style sandwiches \$6 each 🍷🍷
Egg and lettuce, ham cheese and tomato, chicken mayo cucumber and cheese, salami pesto tomato onion and cheese, salad only
- Wraps, cut into 3's \$8 each 🍷🍷
Roast meat with salad, ham cheese tomato and lettuce, chicken mayo and salad, salad only

- Mixed sweet slices (2) \$5 per person 🍷🍷
May contain tree nuts
- Scones with jam and cream \$3.50 each 🍷
- Sliced seasonal fruit \$6 per person
- Assorted biscuits (2) \$3 per person 🍷🍷
May contain tree nuts



KIDS CLASSIC BITES

- Chicken nuggets (3) \$6 per child 🍷🍷🍷
- Fish cocktail pieces (2) \$6 per child **M** 🍷🍷
- Frankfurt's with tomato sauce (3) \$3.50 per child 🍷🍷🍷
- Bowls of hot chips with tomato sauce or gravy \$9 each **V** 🍷🍷
- Bowls of wedges \$14 each **V** 🍷🍷
- Hawaiian pizza platter (18 slices) \$35 each 🍷
- Ham and cheese sandwiches (1) \$5 each 🍷
- Mini pie (1) and mini sausage roll (1) \$5 each 🍷🍷🍷

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PLATED ALTERNATE DROP MEALS – SILVER MENU

Choose 2 meals from each desired course to be served alternatively

2 courses \$37pp, 3 courses \$48pp, main course only \$27pp | Have your celebration cake served with cream and strawberries \$4.50pp

ENTREES

- Vegetable spring rolls served with peanut dipping sauce **V** 🌱🥜🥒🥑
- Slow cooked Greek inspired pulled lamb with a cherry tomato, red onion and feta salad 🍷
- Herb crumbed chicken with coleslaw and lemon wedge 🍷🥒
- Crispy skin pork belly with an apple, radish, cucumber and dill salad 🥑
- Barbecue pork ribs served with buttery corn cobettes 🥑
- Tandoori sliced chicken with rice drizzled with yoghurt 🍷
- Beef brisket croquettes served with mustard aioli 🍷🥑
- Spinach, ricotta and pinenut tart with halved cherry tomato and balsamic salad **V** 🍷🥒🥑
- Crumbed fish fillets with mushy peas and tartare sauce **M** 🍷🥒🥑
- Salt and pepper squid with traditional garden salad and lemon wedges **M**

MAIN DISHES

- Chicken schnitzel with mashed potato and seasonal greens with your choice of sauce or gravy 🍷🥒🥑
- Crumbed steak with mashed potato and seasonal greens with your choice of sauce or gravy 🍷🥒🥑
- Rosemary and Redwine braised lamb shank with mashed potato and steamed seasonal greens
- Crumbed lamb cutlets with mashed potato and seasonal vegetables with your choice of sauce 🍷🥒🥑
- Grilled barramundi fillet with baked potatoes steamed seasonal vegetables, tartare sauce and lemon wedge **A** 🍷
- Roast lamb with baked carrot, potato and pumpkin and steamed seasonal greens served with gravy 🍷🥒🥑
- Roast Pork with baked carrot, potato and pumpkin and steamed seasonal greens served with gravy 🍷🥒🥑
- Roast beef with baked carrot, potato and pumpkin and steamed seasonal greens served with gravy 🍷🥒🥑
- Mini rolled roast chicken with baked carrot, potato and pumpkin and steamed seasonal greens served with gravy 🍷🥒🥑
- Ratatouille on a bed of creamy polenta **V** 🍷
- Roasted turmeric cauliflower florets on white bean puree with salsa verde **V** 🥑🌱

DESSERTS

- Sticky date pudding with caramel sauce and ice cream 🍷🥒
- Fresh fruit salad with ice cream 🍷
- Pavlova with whipped vanilla cream strawberries and passionfruit 🍷🥒
- Warm apple pie with custard and ice cream 🍷🥒
- Chocolate mud cake with cream and strawberries 🍷🥒
- Bread and butter pudding with ice cream 🍷🥒



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PLATED ALTERNATE DROP MEALS – GOLD MENU

Choose 2 meals from each desired course to be served alternatively

2 courses \$57pp, 3 courses \$68pp, main course only \$47pp | Have your celebration cake served with cream and strawberries \$4.50pp

ENTREES

- Creamy mushroom risotto topped with grilled chorizo 🍄🥩
- Tender beef fillet with diced baked potatoes and chimichurri
- Herb coated lamb fillet bites on a bed of sweet potato hummus 🌿
- Shaved fillet of beef with horseradish yoghurt and rocket leaves 🍴
- Garlic and chili prawns served with julienned capsicum, cucumber, carrot and sesame seed salad with soy dressing **M** 🌿🥗
- Prawn, scallop and fish mornay topped with flaky puff pastry **M** 🍴🍰
- Roasted sweet potato discs with honey, feta and rocket **V** 🍴
- Lemon and garlic marinated lamb skewers with a tabouli style salad
- Chicken with creamy cherry tomato, spinach and garlic sauce on mashed potato 🍴
- Beef lasagne on a bed of rich tomato sauce topped with parmesan cheese shavings 🍴🥗

MAIN DISHES

- Jacks Creek 250-gram scotch fillet steak (cooked medium) served with baked or mashed potato, steamed seasonal greens and sauce of your choice 🍴🥗
- 250-gram pork sirloin steak with your choice of mashed or baked potato, steamed seasonal greens with a sticky sweet and tangy honey, garlic sauce 🍴🥗
- Jacks Creek 300-gram rump steak (cooked medium) with baked or mashed potato, steamed seasonal greens and your choice of sauce 🍴🥗
- Jacks Creek 250-gram sirloin steak (cooked medium) served with baked or mashed potato, steamed seasonal greens and your choice of sauce 🍴🥗
- Oven baked salmon fillet with a lemon, caper butter sauce with baked or mashed potato and steamed seasonal greens **M** 🍴
- Smokey barbeque and bourbon beef brisket with baked or mashed potato and steamed seasonal greens 🍴🥗
- Chicken thighs with a creamy bacon, mushroom and garlic carbonara style sauce with baked or mashed potato and steamed seasonal greens 🍴
- Butterflied chicken breast with a creamy prosciutto, sage and garlic sauce served with baked or mashed potato and steamed seasonal greens 🍴

- Chicken thighs with romesco style marinade, oven baked and served with baked or mashed potato and steamed seasonal greens 🍴🥗
- Grilled lamb backstrap with white wine, Dijon and thyme cream sauce served with baked or mashed potato and steamed season greens 🍴
- Maple glazed pumpkin wedges with baked onion walnuts and shallots on a bed of mild chili yoghurt **V** 🍴
- Sweet potato, spinach and ricotta filo parcels with a grilled Mediterranean vegetable medley **V** 🍴🥗🌿

DESSERTS

- Pecan pie with cream and strawberries 🍴🍰🌿
Contains tree nuts
- Lemon citrus tart with cream and strawberries 🍴🍰🌿
- Baked vanilla cheesecake with cream and strawberries 🍴🍰🌿
- Vanilla panna cotta with white chocolate, berries and crumbled short bread 🍴🍰
- Brownie and blondie squares with meringue kisses, cream and berries 🍴🍰🌿
- Chocolate mousse with mixed berries and fresh cream 🍴🍰

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PLATED ALTERNATE DROP MEALS – PLATINUM MENU

For a maximum of 50 guests only | 2 meals each desired course, served alternatively

2 courses \$68pp, 3 courses \$79pp

ENTREES

- Oysters 3 ways, Kilpatrick, Mornay and Bloody Mary **A** 🍷🍷
- Frenched grilled lamb cutlets (2) with honey and pistachio crumb and whipped feta 🍷🌿🌿

MAINS

- Jacks Creek eye fillet tenderloin steak (cooked medium) with bearnaise sauce, honey baked carrots, crispy garlic potatoes and broccolini 🍷🌿
- Chicken breast stuffed with camembert cheese, sundried tomato and olives wrapped with prosciutto with a creamy pesto sauce served with maple baked carrots, crispy garlic potatoes and broccolini 🍷

May contain tree nuts

DESSERTS

- Chocolate ganache tart with salted caramel drizzle and whipped vanilla cream 🍷🌿
- Tiramisu cheesecake with vanilla cream 🍷🌿🌿



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PLATED KIDS MEALS

Children can be included the main meal options at half the full price.

Alternatively, the below children's meals are available for \$13 per child

MAIN DISHES

- Chicken nuggets, chips and tomato sauce 🍗🌾🥔🍅
- Pasta bolognaise 🍝🍅🥔
- Sausage, chips and gravy 🍖🌾🥔
- Fish cocktails and chips **M** 🐟🌾🥔
- Small roast and chips (conditions apply)

** Chips can be substituted for vegetables*

DESSERT +\$5 PER CHILD

- Ice cream and topping



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OFFISTE CATERING OPTIONS

**Updated pricings, pick up or delivery details all subject to change and availability*

MEATS

Pre sliced ready for your BBQ

- 200 gram Jacks Creek scotch fillet steaks
- 200 gram Jacks Creek rump steaks
- Marinated butterflied chicken breasts

COOKED MEATS

- BBQ beef brisket 🥩
- Slow cooked Moroccan lamb shoulder 🍖
- Pulled apple cider pork belly 🍖
- Roast of your choice
- Currys, beef stroganoff, Irish stew, satay etc 🍛🍛🍛🍛🍛

May contain tree nuts

SIDES

- Potato bake 🍠
- Carrot, walnut, caramelised onion and feta salad V 🥗
- Maple baked pumpkin with seeds and chilli aioli (served as a salad) V 🍠🍛
- Creamy potato and bacon salad 🍠🍛
- Pesto pasta salad 🍝 **Contains tree nuts**
- Caesar salad 🥗🍛
- Tossed salad V
- Greek salad V 🥗



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RSM BOWLS CLUB AND BAREFOOT BOWLS

Liaise with our bowls committee to select a date that suits

Order your catering with the Functions Manager

PIZZA

- Assortment of large pizzas \$35-\$45 per 18 slices 🌾🥚

CHEESE

*Grazing platter \$15 per person 🌾🥚🌰 **Contains tree nuts***

- Camembert, sharp cheddar and pistachio coated goats cheese
- Salami, pepperoni and prosciutto
- Pesto dip, French onion dip and corn relish dip
- Toasted Turkish bread slices, water crackers and rice crackers

CLASSIC OPTIONS

- Assorted hot finger food (5 pieces per person) \$10 per person 🌾🥚🌰
- Mini salad rolls \$6 each 🌾🥚
Ham and salad, chicken mayo and salad, salad only
- Finger style sandwiches \$6 each 🌾🥚
Egg and lettuce, ham cheese and tomato, chicken mayo cucumber and cheese, salami pesto tomato onion and cheese, salad only
- Wraps, cut into 3's \$8 each 🌾🥚
Roast meat with salad, ham cheese tomato and lettuce, chicken mayo and salad, salad only
- Mixed sweet slices (2) \$5 🌾🥚 **May contain tree nuts**
- Scones with jam and cream \$3.50 each 🌾
- Sliced seasonal fruit \$6 per person
- Assorted biscuits (2) \$3 per person 🌾🥚
May contain tree nuts



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CONFERENCE MENU

BEVERAGES

- Tea and coffee continuous (3 or more service periods) \$8
- Tea and coffee half day (2 service periods) \$6
- Tea and coffee (single serve) \$3.50
- Mixed cans of soft drink \$5 each
- Flavoured juice bottles \$5 each
- Mount franklin water bottles \$5 each

SAVOURY ITEMS

- Assorted sliced fruit \$5 per person
- Assorted pieces of whole fruit \$2.50 each
- Toasted ham and cheese croissants \$7 each   
- Chicken cheese and avocado sour dough toasted fingers \$4 each  
- Bacon, cheese and shallot savoury scones, served warm with butter portions \$4.5 each  
- Mini egg and bacon brioche rolls with BBQ sauce \$6 each   
- Mini salad rolls \$6 each   
Ham and salad, chicken mayo and salad, salad only

- Finger style sandwiches \$6 per person   
Egg and lettuce, ham cheese and tomato, chicken mayo cucumber and cheese, salami pesto tomato onion and cheese, salad only
- Wraps (cut into 3) \$8   
Roast meat with salad, ham cheese tomato and lettuce, chicken mayo and salad, salad only
- Mini pies- variety of flavours with tomato sauce \$2.50 each   
- Mini sausage rolls- served with tomato sauce \$2.50 each   
- Vegetable spring rolls served with sweet chilli sauce \$2.50 each   
- Mini quiche- variety of flavours \$2.50 each   



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CONFERENCE MENU

SWEET OPTIONS

- House baked biscuits (2) \$3 per person 🌾🥚🥚
May contain tree nuts
- Scones with jam and cream \$3.50 each 🌾🥚
- Assorted large muffins \$6 each 🌾🥚
- Danish Pastries (2) \$6.50 per person 🌾🥚
- Assorted bite sized slices (2) \$5 per person
- Mini macarons (1) \$3 each 🌾🥚
- Banana bread with butter \$6 per person 🌾🥚🥚
- Assorted cheesecake bite sized slices (2) \$6 per person 🌾🥚
- Slice of chocolate cake with icing \$5 per person 🌾🥚🥚
- Cinnamon donuts \$4 each 🌾🥚🥚
- Carrot cake slice \$5 each 🌾🥚🥚

TRY SOMETHING DIFFERENT

For meeting groups of 10 to 30 people only

- Assortment of filo pastries served with tossed garden salad and dressing \$22 per person 🌾🥚🥚
- Assorted pizza flavours, garlic bread and Caesar salad \$15 per person 🌾
- Bento Box Lunch \$25 per person 🌾🥚🥚

May contain tree nuts

Finger style sandwiches

Mini wraps

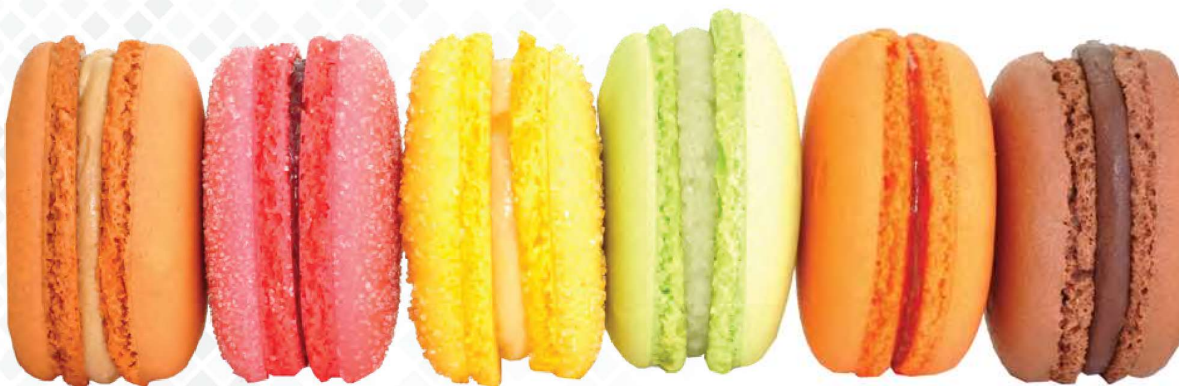
Cheese and salami

Grapes and berries

Carrot slice

Includes a can of soft drink or juice bottle

- Mixed salad bowl \$17 per person 🌾🥚🥚
Greek salad, chicken Caesar salad and coleslaw
- Cold meat and salad bowl \$20 per person 🌾🥚🥚
- Traditional tossed salad, potato salad and two types of cold meat
- Chicken Tenders Salad \$22 per person 🌾🥚🥚
- Tomato, onion, corn and leafy green salad with lime aioli dressing topped with 2 sweet chilli tenders



All allergens are indicated by icons on each individual dish across all our function menus in align with The Food Standards Australia.

All care is taken to adhere to strict dietary requirements, however, due to supplier product changes as well as our kitchen handling, common allergens such as gluten, dairy, and nuts etc trace contamination may occur. With this in mind, we cannot guarantee 100% allergen-free meals.

All dietary requests will be catered to the best of our ability, but the decision to consume a meal prepared at The Inverell RSM Club is the responsibility of the diner.

Please inform our function staff of any allergies before your function date to ensure appropriate measures can be taken.

The AIM model for seafood is indicated across all our function menus indicating whether seafood is **A-Australian, I-Imported or M-Mixed origin.**

SUPPLIERS AND VENDORS

MASTER OF CEREMONIES

- **Greg Kachel**
kgreg@bigpond.net.au
0428 253 560
Commercial radio announcer 1976-2008, TV and radio sports commentary 1976 -2008, Race caller 1987 – current. Compere for fundraising dinners, trivia nights, event openings, presentation and corporate dinners, business awards, reunions.
- **Louis Ramos**
0490 030 564
themusicguru@protonmail.com
Radio DJ at Inverell's 91.9 STA FM with over 30 yrs experience.

FLORISTS

- **Eleanor Bloom**
Samantha Valentine
0473 854 383
eleanorbloom88@outlook.com
Facebook- Eleanor Florist
Customised flower packages to suit every budget in wedding, funeral, birthdays and all other occasions. Everyday flowers and deliveries are also available.

PHOTOGRAPHERS

- **Shot By Amie**
Amie Akers
shotbyamiephotography.com
0479 032 488
Shot by Amie Photography offers professional event photography for baby showers, birthdays, formals, club functions, trivia nights, corporate events and special celebrations. With a relaxed and unobtrusive approach, I capture the genuine moments, connections and memories that make every event unique.
- **Megan Schuman Photographer**
Megan Schuman
0408 721 560
Facebook - Megan Schuman Photographer
meganschuman.mypixieset.com
Fleeting moments, forever kept.
- **Coolibah Captures**
Emily Coombs
coolibah.co@gmail.com
0488 942 822
Facebook- Coolibah Captures
Instagram- @coolibahcaptures
Coolibah Captures specialises in capturing weddings, maternity, newborn, family and special events across the New England region. I pride myself on providing a relaxed, professional experience while delivering high-quality images that preserve meaningful moments for my clients.

CELEBRANTS

- **Fiona Brown Civil Celebrant**
Fiona Brown
0407 465 923
fionabrown48r@gmail.com or fiona@fionabrowncelebrant.com.au
Facebook - FionaBrowncelebrant
I offer Celebrant services, including Naming Ceremonies, Weddings, and Funeral services. HMD Civil Celebrations (Hatch, Match and Dispatch).

BALLOON AND EQUIPMENT HIRE

- **The Styling Shed**
Holly Duff
Hollydot05@icloud.com
0438 737 302
Specialising in balloon garlands.
- **Gold wedding and Event Hire**
02 6721 4495
info@goldeventhire.com.au
Party, event and wedding hire services. New England and Northwest region and beyond. Craft memorable moments with our comprehensive event hire and party hire options.

SUPPLIERS AND VENDORS



HAIR AND MAKEUP

- **Caitlin Shepherd**

0437 280 491

Facebook - Makeup by C

Instagram - @CS_makeupartisty

Looking for flawless, long-lasting makeup for your special day? Based in Inverell, NSW, Makeup By C is a locally recognised and published makeup artist specialising in beautiful bridal and special occasion makeup. From soft, natural elegance to full glam perfection, every look is tailored to enhance your natural beauty and leave you feeling confident, radiant, and photo-ready. Bookings are available for weddings, formals, events and lessons.

- **Blend Atelier - Sharayah Hill Makeup Artist**

0435 283 302

salon@blendatelier.com

www.facebook.com/blendatelier

www.facebook.com/sharayahhillmakeup

Professional hair and makeup services for weddings, formals, special occasions and photoshoots. Offering both hairstyling and makeup, Sharayah is a qualified makeup artist and hairdresser and provides a personalised, one-stop glam experience to help clients look and feel their best for life's biggest moments. Whether it's creating your perfect colour beforehand or styling your dream hair and makeup on the day, every detail is tailored to help you feel confident, beautiful and completely yourself.

- **The Rusty Blade Barber**

Mathew Hill

Phone: 0412 886 065

Email: barbershop@therustyblade.com

Facebook: www.facebook.com/share/1HXVd89Lo9/

The Rusty Blade Barber combines traditional barbering with genuine country hospitality. Offering quality haircuts, beard grooming and hot towel services, Matt provides a professional yet relaxed experience where clients can unwind, enjoy a chat and leave looking and feeling their best. From grooms and groomsmen to formal attendees and special event guests, Matt takes pride in helping his clients look sharp for the occasions that matter most.



BANDS AND DJ'S

- **Sixfold**

Peter Long

0417 376 733

music@abbeystreet.com.au

facebook.com/sixfoldband

Sixfold are a popular music outfit based in the New England region, performing a variety of party and dance favourites from the 1960s up to the present day, including a range of Australian classic tracks. Book us now for your next show or event, we'd love to celebrate with you.

- **Mr Jones and Me**

Ryan Dick

0438 023 421

ryano2905@gmail.com

We are a music duo featuring keyboard, guitar and vocals, specialising in creating a relaxed and intimate atmosphere for weddings, birthdays and special events. Our style leans towards a chilled-out vibe, we are versatile performers and happy to tailor our music to suit any occasion. Easy listening background music, crowd favourites, or a more upbeat set, we can work with you to cater for your specific event.

- **DJ Mod Somar**

Louis Ramos

0490 030 564

The.musicguru@protonmail.com

Facebook - DSA Music

Radio DJ at Inverell's 91.9 STA FM with over 30 yrs experience in Weddings, Functions and Nightclubs. Specialising in Party music, RnB and House as well as mixes and mashups.

- **Gem and Tonic**

Louis Ramos

0490 030 564

The.musicguru@protonmail.com

We are an 8-piece band ready to cater and entertain on your Wedding Day or Special Function.

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 AND MENU REQUIREMENTS

- 8.1. **It is your duty as an event organiser to request dietary requirements from your guests and include these details in writing to the Functions Manager 7 business day prior to your event. The Inverell RSM Club cannot guarantee accommodation of late requests.**
- 8.2. **The AIM model for seafood is indicated across all our function menus indicating whether seafood is A-Australian, I-Imported or M-Mixed origin.**
- 8.3. **All allergens are indicated by icons on each individual dish across all our function menus in align with The Food Standards Australia.**
- 8.4. **All care is taken to adhere to strict dietary requirements, however, due to supplier product changes as well as our kitchen handling, common allergens such as gluten, dairy, and nuts etc trace contamination may occur. With this in mind, we cannot guarantee 100% allergen-free meals.**
Requests will be catered to the best of our ability, but the decision to consume a meal prepared at The Inverell RSM Club is the responsibility of the diner.
- 8.5. **Please inform our function staff of any allergies before your function date to ensure appropriate measures can be taken.**

9. ROOM ALLOCATION

- 9.1. The Inverell RSM Club reserves the right to change the allocated room if required, due to guest number 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
- 14.5. Failure to provide a signed confirmation may result in cancellation or incorrect catering and setup on the day of event.
- 14.6. Alternatively, the agreement can be signed below:

Contact Name _____

Signature _____

Date _____

INVERELL RSM CLUB

02 6722 3066 | functions@inverellrsm.com.au