



Functions and Events at Cooroy RSL

25 Maple Street, Cooroy
Queensland 4563

P: 07 5447 6131

www.cooroyrsl.com.au



Welcome to Cooroy RSL



Cooroy RSL offers a relaxed atmosphere with great food at an affordable price creating the perfect setting for any event

There are many reasons to consider the Cooroy RSL for your next function:

- Excellent Service
- Delicious Food
- Competitive Pricing
- Friendly country atmosphere
- And so much more!

We cater for all budgets and function types including:

- Bus Tours and Social Group Outings
- Seminars, meetings, AGM's and work parties
- Celebrations, birthdays and baby showers etc
- Wakes
- Christmas Parties



Function facilities

OUR VENUE

For those of you who have not been to Cooroy RSL recently it is time to revisit and experience the friendly atmosphere and true Cooroy hospitality.

Our open air lounge area overlooking the main street of Cooroy is a delightful spot for morning or afternoon tea.

Our open plan layout is ideal for all size groups. For official functions such as AGM's we can provide the use of a large screen, projector and wireless microphone.

Enjoy free live entertainment?
We have quality local entertainers performing from 6pm every Friday Night and regular Saturday Special Feature entertainment.

Our Gaming Room is comfortable and boasts 40 popular machines for your enjoyment from 10am daily.

ROOM HIRE & EQUIPMENT

*Room Hire Only - No Catering
Fee may be charged, this will be confirmed at time of enquiry.*

*Weddings & Events- including Seminars & Dinners
FREE hire when meal or platter packages are purchased.*

**minimum spend required, will be discussed on enquiry*

EQUIPMENT

Complimentary with room hire when requested

*Projector and Big Screen
HDMI port for Laptop display to Big Screen
(suggest coming in to try prior to event & own laptop is required)
Wireless Microphone
Background Music via Club Nightlife System
Water Jugs*

CONTACT

contact Leanne to assist you with your function enquiries.

Visit us at 25 Maple Street Cooroy

Phone us on 5447 6131
Email accounts@cooroyrsl.com.au

www.cooroyrsl.com.au

Function platters

DIPS & CRISPS \$45

6 people

Trio of dips with assorted crackers,
bread & crisps

FRUIT \$60

10 people

Selection of fresh seasonal fruits cut in
bite size pieces

GOURMET CHEESE PLATTER \$120

10 people

Four international cheeses, three dips, dried
fruit, nuts with a selection of breads &
crackers

SANDWICHES \$45

10 people

7 rounds (28 Triangles)

Freshly made sandwiches with various
popular fillings

SWEETS TREATS PLATTER \$45

10 people

A selection of bite sized sweets

PARTY \$60

10 people

4x Mini Quiche
6x Party Pies
6x Sausage Rolls
12x Spring Rolls
12x Samosas
with Dipping Sauces
- Aioli, Sweet Chilli, Tomato & BBQ

Add Extra - Bowl Fries \$7

Add Extra - Bowl Wedges \$9

VEGETARIAN \$60

10 people

6x Arancini Balls
12x Spring Rolls
12x Samosas
6x Fried Halloumi
with Dipping Sauces
- Aioli, Sweet Chilli, Tomato & BBQ

Add Extra - Bowl Fries \$7

Add Extra - Bowl Wedges \$9

BEVERAGE PACKAGES CAN BE DISCUSSED.

*Package approval done on a case-by-case basis at
management discretion. Prices shown are per platter

Function platters continued

FINGER FOOD

3 FOR \$16 PER PERSON
5 FOR \$20 PER PERSON

MINIMUM 20 PEOPLE

SELECT FROM THE FOLLOWING:

SATAY CHICKEN SKEWERS

SEARED SCALLOPS W/ FRIED CAPERS & CITRUS AIOLI

DUCK SPRING ROLLS W/ SPICY PLUM SAUCE

GREEK STYLE LAMB SKEWERS W/ TZATZIKI SAUCE

CAJUN BEEF ON CRISP TURKISH W/ BEETROOT JAM

ARANCINI BALLS W/ AIOLI & RELISH

FRIED HALOUMI

LEMON PEPPER CALAMARI W/ AIOLI

*Package approval done on a case-by-case basis at
management discretion



Coach Groups

SELECT FROM:

2 COURSE
\$18.50 per person
Minimum 25 people

SELECT FROM:

MAIN

- Roast of the Day with Gravy and Vegetables
- Battered Fish with Chips and Salad
- Vegetable Pasta

SELECT FROM:

DESSERT

- Sticky date Pudding with Butterscotch Sauce and Cream
- Pavlova with Mixed Berries and Cream

May be either "Alternate Drop" or pre ordered.

Self serve tea and coffee available for additional
\$2.00 per Person

MORNING or AFTERNOON TEAS
(From 9am daily)

Minimum 20 pax

Selection as below:

Fresh scones with jam and cream
\$4 per Person

Selection of cakes and slices
\$6.50 per Person

Fresh Baked Muffins
\$4 per Person

Tea and Coffee Station with a selection of Herbal
Teas
\$3.50 per Person

Seminars & Meetings

All Day Events

SELECT FROM:

Option 1 \$28 per person

MORNING TEA

Fresh scones with jam and cream, tea and coffee.

LUNCH

A variety of fresh sandwiches and wraps. Served with chilled juices and soft drink.

AFTERNOON TEA

Delicious selection of cakes and slices served with tea and coffee.

Option 2 \$34 per person

MORNING TEA

Fresh baked muffins, tea and coffee

LUNCH

Chef's Quiche, Caesar Salad, fresh bread roll and condiments. Served with chilled juices and soft drink

AFTERNOON TEA

A delectable cheese and fruit platter served with tea and coffee

Option 3 \$34 per person

MORNING TEA

Fresh baked muffins, tea and coffee

LUNCH

Hot Roast Lunch - Roast of the day served with baked vegetables, fresh bread roll and condiments. Served with chilled juices and soft drink

AFTERNOON TEA

A delectable cheese and fruit platter served with tea and coffee

Vegetarian options by request

2 or 3 Course Menu

Two course \$32.50 | Three course \$39.50

Add Bread Roll & Butter \$2.50 each

ENTRÉE

Soup served with Bread Roll & Butter

Lemon Pepper Calamari with Aioli & Lemon

Vegetarian Spring Rolls (2) with Plum Dipping Sauce

Tomato & Basil Bruschetta on Toasted Turkish Bread with Feta Cheese & Balsamic Glaze

Satay Chicken Skewers (2) on jasmine rice

MAIN

Prosciutto Wrapped Chicken Supreme, Potato Rosti, Broccolini, Sautéed Carrots & Seeded Mustard Sauce

200g Rump Steak Cooked Medium Well with Mash, Mixed Greens & Oven Roasted Field Mushroom & Dianne Sauce

Grilled Barramundi Fillet with a Roast Vegetable Stack, Wild Rocket & Lemon Butter Glaze

Slow Braised Lamb Shoulder on Smashed Chat Potatoes, Seasonal Greens, Glazed Carrots & red Wine Jus

Vegan & Vegetarian Options- On Request

Vegetable Pasta

Vegetarian Risotto

DESSERT

Housemade Baked Cheesecake with Chantilly Cream & Berry Coulis

Housemade Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream

Pavlova with Fresh Fruit, Chantilly Cream & Berry Coulis

Apple Crumble with Brandy Custard & Vanilla Bean Ice Cream

Gluten Free Options-

Orange & Almond Cake with Cream or Ice Cream

Gluten & Dairy Free- Individual Fruit Plates available on request

Break Down - Entrée \$7.0 p/p- Mains \$25.50 p/p -Desserts \$7.0 p/p

Terms and conditions

CONFIRMATION

Bookings are confirmed upon completion of the Functions Agreement Form.

Final numbers are required Seven (7) days prior to your function.

PAYMENTS

Payment will be accepted on the day as cash, EFTPOS, VISA or Mastercard
Cancellations must be made Fourteen (14) days prior to large events or Seven (7) days for events with less than 50 guests.

DECORATIONS & DRESS STANDARDS

All presentations and decorations requested are to be approved by the venue prior to the event, preferably at time of booking.

Dress standards are smart casual as a minimum. No hats, singlets, political or other potentially inappropriate dress.

Please refer to dress stand display found in foyer of the Club.

SECURITY AND CONDUCT

RESPONSIBLE SERVICE OF ALCOHOL

All management and staff at Cooroy RSL are trained in the Responsible Service and supply of Alcohol. Management constantly reinforces RSA principles and practices to ensure a safe and friendly atmosphere for all patrons.

UNDULY INTOXICATED AND DISORDERLY PATRONS

All staff are trained in identifying signs of undue intoxication and actively monitor service. Management supports staff refusing service to unduly intoxicated patrons and will not tolerate harassment of staff and other patrons of any kind.

Patrons showing signs of undue intoxication and disorderly behavior will be refused service and will be asked to leave the premises.

MENUS & PRICING

Menus and pricing within this document are subject to change without notice.

Upon confirmation of booking, pricing will remain current for a period of 6 months.

Menus will be updated seasonally. Beverage prices are subject to change without notice and are based on CPI increases.

