



CANLEY HEIGHTS RSL
& SPORTING CLUB



Function Packages

CANLEY HEIGHTS RSL & SPORTING CLUB

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Welcome to *Canley Heights RSL & Sporting Club*

Our food menus have been designed to cater for your cocktail party, birthday party, formal or casual function where your guests may be either seated or standing.

Not only do we liaise with you to create the perfect menu, but we also ensure that your function achieves a sense of “occasion” that you and your guests will long remember.

Special events must be, as the name suggests, special. This is one area where impressions are everything, and a good impression is vital. Our superb food and beverages, exemplary service and themed ambience will guarantee your event’s success.

Our menu attempts to cater for as many different tastes as there are foods. If there is a type of food that does not appear on our menu that you would like, please don’t hesitate to ask and we will do our best to source the item.

We can cater for whatever occasion you have in mind, from small personal parties to large corporate functions and events.

Welcome

Room Hire Charges

Standard room hire charges are for a five (5) hour period

The Wakeley Room	\$500
The Joe Kiernan Room	\$200

Room Capacity

	JKR	Wakeley Room	Escape Pizzeria	Food Truck
Cocktail	50	300	80	100
Sit Down	30	170-200	50	100
Theatre	40	250	NA	NA
Classroom	25	200	NA	NA
U-Shape	25	60	NA	NA

Security \$200

All 21st's and functions with 100 guests or over are required to have security

All function rooms close at 12.00am Midnight

Table Decorations

Chair Covers and Sash	\$7.00 each
Linen Table Cloth	\$10.00 each
Paper Table Cloth	\$5.00 each
Linen Table Skirts	\$10.00 each
Mirror & Fish bowl	\$10.00 each

Own Decorations

Should you choose to purchase your own decorations the room can be decorated for you by club staff for a fee of \$200

Should you purchase your own balloons and wish to use the clubs helium this MUST be pre arranged with the functions coordinator at a fee of \$1.00 Per Balloon

We do not allow any function to bring their own helium bottles/gas for WHS reasons

Cakeage Fee

(applies to ALL menus)

(Complete cake cutting service , Serve cake with plates, napkins & cutlery)

Up to 99 Guests	\$50
100 plus Guests	\$100

Buffet No.1

Minimum of 30 pax | \$19.90 Per Person

Freshly Baked Rolls

Cold Platters

Choice of 1

Seasoned and slow roasted Pork (sliced)
Fresh seasoned roast Chicken

Salads

Choice of 2

Hawaiian Rice Salad
Garden Salad with gourmet Leaf
Potato Salad
Coleslaw

Hot Dishes

Choice of 2

Chicken Bosciola served with Penne Pasta
Braised Beef Casserole served with Rice
Roast Beef in Red Wine Jus
Roast Pumpkin & Potato with Rosemary and Garlic

Selection of Tea, Coffee & Biscuits

Buffet

Buffet No.2

Minimum of 30 pax | \$34.90 Per Person

Freshly Baked Rolls

Cold Platters

Choice of 3

Smoked Leg Ham sliced off the bone
Rare Roast Beef with Sauce Raifort
Seasoned and slow roasted Pork with Apple Sauce
Fresh seasoned roast Chicken and Bread Stuffing
Marinated Roasted Turkey
Mixed Antipasto Platter of Deli Meats, grilled Vegetables, Olives & Cheese

Salads

Choice of 2

Classic Caesar
Traditional Greek
Asian Bean & Capsicum tossed Salad
Hawaiian Rice Salad
Garden Salad with gourmet Leaf
Potato & Bacon Salad
Classic Seafood Pasta Salad (shell Pasta)
Coleslaw

Hot Side Dishes

Choice of 1

Baked Jacket Potatoes with Sour Cream and Chives
Ratatouille of Vegetables
Combination Fried Rice
Roast Pumpkin with Rosemary and Garlic
Onion and Cheese Potato Bake
Traditional Beef Lasagne

Hot Dishes

Choice of 3

Chicken Bosciola served with Penne Pasta
Braised Beef Casserole served with steamed Rice
Mild Curry Lamb Served with Steamed Rice
Roast Beef in Red Wine Jus
Crispy Pork with Sweet and Sour Sauce
Steamed Mussels with Chilli-Lime Sauce
Home made Salt & Pepper Squid

Selection of Tea, Coffee & Biscuits

Buffet

BBQ Buffet Menu

Minimum of 30 pax | \$40.00 Per Person

From the Grill

Choice of 4

Gourmet Sausages with fried Onion
Wagyu Rump Steaks 150g
Salmon fillet Steaks with Lemon Dill Butter
Lamb Kebabs with grilled Onion & Capsicum
Marinated Chicken Fillet in Thai Coconut Sauce
Grilled Pork Sirloin with sweet Apple Chutney
Beef Ribs glazed with our tangy BBQ Sauce

Hot Side Dishes

Choice of 1

Baked Jacket Potatoes with Sour cream and Chives
Roast Pumpkin with Rosemary and Garlic
Onion and Cheese Potato Bake

Salads

Choice of 2

Classic Caesar
Traditional Greek
Asian Bean & Capsicum tossed Salad
Hawaiian Rice Salad
Garden Salad with gourmet Leaf
Potato & Bacon Salad
Classic Seafood Pasta Salad (shell Pasta)
Coleslaw

Dessert

Choice of 2

Seasonal fresh Melons & Fruit Platter
NY Baked Cheesecake
Mini Chocolate Mousse
Classic Tiramisu
Warm Apple and Blueberry Crumble with Ice Cream

Buffet

Buffet Menu Extra's

Minimum of 30 Pax

Seafood Platters

Based on Market Price

Fresh Cold Blue Swimmer Crabs
Natural Oysters served on ice
Whole Poached Salmon
King Tiger Prawns with Delights Cocktail Sauce
Smoked Salmon Platter Dill and Sesame Dressing

Australian Cheese Platter

\$6.90 per person

(King Island to the Hunter region)
A selection of Camembert, Brie, Blue Vein,
Vintage Club, Dried mixed Fruits, Nuts &
Water Crackers

Antipasto Platter

\$6.90 per person

(Mixed Deli Meats, Cheese and Olive Platter)

Something to delight everyone from Salami, Smoked Ham, Mortadella
and Pancetta to Olives, Sun-dried Tomatoes and marinated
char grilled Vegetables

Optional Dessert

Choice of 2

\$4.90 per person

Seasonal fresh Melons & Fruit Platter
Mixed Sliced Slab Cakes
Mini Crème Brulee
Fruit Pavlova
NY Baked Cheesecake
Profiteroles
Mini Chocolate Mousse

**Additional platters and share foods available on request*

**Vegetarian and Gluten Free menu available*

Buffet

SET MENU No.1

\$29.90 Per Person | Minimum of 30 pax

Select 2 items per course, served alternately

Entrée

Soup of the day

Choice of Chicken & Corn, Pumpkin or Vegetable

Chicken and Mushroom Crepes

Two Crepes filled with Chicken and Mushroom finished with a Cheese Sauce

Fresh Spinach & Ricotta Ravioli

Lightly finished with a Napolitaine Sauce

Caesar Salad

Cos Lettuce, shaved Parmesan, crispy Bacon, & our home-made Caesar Dressing

*Platters of Salt & Pepper Squid to each table during Entrée
(\$20 per table)*

Mains

Roast Chicken Supreme

Free range succulent Chicken, roast Potatoes, Vegetable Truss and Gravy

Roast Pork Sirloin

Juicy tender Pork strip from Baker's Creek Queensland, with a Mustard Seed Sauce roasted Potato and Vegetable Truss

Braised New York Angus Sirloin

Slow braised in Red Wine Jus with roast Potatoes, and Vegetable Truss

Wild Caught Barramundi Fillet

Placed on a bed of Vegetable medley and baked Potato

All meals served with fresh dinner rolls & butter

SET MENU No.2

\$34.90 Per Person | Minimum of 30 pax
Select 2 items per course, served alternately

Entrée

Soup of the day

Your choice of Chicken & Corn, Pumpkin or Vegetable

Chicken and Mushroom Crepes

Two Crepes filled with Chicken and Mushroom finished with a Cheese Sauce

Spinach & Ricotta Ravioli

Lightly finished with a Napolitaine Sauce

Caesar Salad

Cos Lettuce, shaved Parmesan, crispy Bacon, & our home-made Caesar Dressing.

Platters of Salt & Pepper Squid to each table during Entrée (\$20 per table)

Mains

Roast Chicken Supreme

Free range succulent Chicken, roast Potatoes, Vegetable Truss and Gravy

Roast Pork Sirloin

Juicy tender Pork strip from Baker's Creek Queensland, with a Mustard Seed Sauce roasted Potato and Vegetable Truss

Braised NY Angus Sirloin

Slow braised in Red Wine Jus with roast Potatoes, and Vegetable Truss

Wild Caught Barramundi or Snapper fillet

Placed on a bed of Vegetable medley and baked Potato

All meals served with fresh Dinner Rolls & Butter

Desserts

Hazelnut Mousse Shell

A dark Chocolate Shell filled with Hazelnut Mousse

Cream Brulee

Smooth Vanilla baked Custard with a Caramelized Sugar topping

Caramel Cheese Cake

Caramel baked Cheesecake with a swirl of Molten Caramel through the centre, sitting on a Chocolate Biscuit base

SET MENU No.3

\$38.90 Per Person | Minimum of 30 pax
Select 2 items per course, served alternately

Entree

Prawn & Avocado Salad Stack

Cooked & peeled Prawns stacked on gourmet Lettuce and Avocado

Caesar Salad

Cos Lettuce, shaved Parmesan, crispy Bacon, Crouton sticks and our home-made Caesar Dressing

Chicken & Mushroom Ravioli

In a Smoked Bacon and Tomato Sauce

Salt & Pepper Squid Salad

Served with Sweet Chilli Sauce and Lime

Platters of Salt & Pepper Squid can be added each table during Entrée (\$20 per table)

Mains

Grilled Sword Fish Steak

finished with a compound Butter,
served with steamed Potatoes and Vegetable Truss

Beef Wellington

Prime Eye fillet wrapped with Puff Pasty & Mushroom Duxelle & Beef Jus
served with Potato and Vegetable Truss

Braised Lamb or Veal Shank

Braised until fork tender
served with mashed Potato and Vegetable Truss

Braised Beef Cheeks

In Port Wine Jus on Paris Mash topped with Red Onion Jam & Greens

Desserts

Mini Blueberry Cheese Cake

A smooth & creamy baked Cheese Cake on a Biscuit crumbled base topped with fresh Blueberries

Caramel Tart

Rich baked Caramel filling in a fluted Tart Shell, finished with delicate Chocolate piping and a Choc Caramel Duo Rosette

Mixed Berry Crepe

Two Crepes wrapped in seasonal Berries served with fresh whipped Cream

Mixed Australian Cheese Board

A selection of Camembert, Blue Vein, Cheddar, Dried Fruits & Water Crackers

All meals served with fresh dinner Rolls & Butter

Complimentary Tea, Coffee & Biscuits

SET MENU No.4

\$44.90 Per Person | Minimum of 30 pax

Select 2 items per course, served alternately

Entree

Spinach & Ricotta Ravioli

Served with a Cherry Tomatoes, Basil & Spanish Onion Sauce

Smoked Salmon Salad

Served with sticky Ginger Dressing & Herbed Croutons

Tiger Prawn Salad

Avocado Prawn Salad with Honey Mustard Dressing

Thai Beef Salad

Rare roast Beef served with a Thai Dressing and mixed Leaves

Platters of Salt & Pepper Squid to each table during Entrée (free)

Mains

Salmon Fillet

Seared Atlantic Salmon Fillet on a bed of Green Beans and Capers with a Choron Sauce served with fondant Potato chat

Sesame crusted Chicken Ballontine

Succulent Chicken, stuffed with Ricotta, Almonds & Spinach. Served with Duck fat roasted Potatoes, Vegetable Truss, & pureed Spinach & roasted Garlic

Prime Rib Eye

300g Rib Eye Steak on the bone served with wilted Spinach on Potato Rosti and dressed with a delicious roasted Capsicum Relish

Pork Fillet

Tender Pork fillet wrapped in Prosciutto, with a smoked Paprika Sauce served with Snow Peas and grilled Polenta.

Duck A l'Orange

Twice cooked Duck with an Orange glaze served with sautéed Asian Vegetables

Desserts

Apple Berry Crumble

A hot Apple and mixed Berry crumble served with fresh Cream

Baked Cheese Cake

An individual smooth and creamy baked Cheese Cake on a Biscuit crumble base

Mixed Gelato

Your choice of flavoured Gelato

All meals served with fresh Dinner Rolls & Butter

Complimentary Tea, Coffee, Biscuits Treats & After dinner mints

Set Menu

Pizza, Pasta & Salad Set Menu

\$25 Pax

Traditional Pizza from our Pizza menu - endless

Cheese
Hawaiian
Pepperoni
Mexicana
Vegetarian
Capricciosa
BBQ Chicken
Meat Lovers
Little House

Gourmet Pizza's will incur a extra surcharge

PASTA

Choice of 2

Penne - Beef Bolognese
Tortellini Boscaiola - Ham, Mushroom Spring Onion & Cream Sauce
Spinach & Ricotta - Ravioli in Italian Tomato Sauce
Bow Tie – with Smoked Salmon and Capers
Penne – grilled Chicken Tenderloin in Pesto Sauce
Beef Lasagne
\$2.50 (extra per person)
Agnolotti – roasted Pumpkin with burnt Butter and Sage Sauce
Penne – Gamberetto, Tiger Prawns, Rocket, fresh Chilli & extra Virgin Olive Oil
Spiral – Gluten Free – (your choice filling)

SALAD

Choice of 2

Garden Salad
Caesar traditional
Greek
Slaw – mix of Red and White Cabbage
Rocket and Parmesan

\$2.50 (extra per person)
Green Bean and roast Pumpkin Salad
Grilled Halloumi Salad – Rocket sliced Tomato & Red Onion.
Seafood Pasta Salad

Finger Food Menu No.1

\$16.90 Per Person

Choice of 5

Curry Puff
Frankfurts Cocktail
Mini Falafel
Mini Quiche (Mixed)
Chicken Wings (Chilli or Honey Soy)
Vegetarian Spring Rolls with sweet Chilli Sauce
Mixed Party Pies (Chicken Florentine, Pepper Steak & Mushroom, Lamb & Rosemary)
Grilled Swedish Meatballs with Smokey BBQ Sauce
Pizzas sliced (Vegetarian and Little House)
Crumbed or Tempura Fish Cocktail
Party Sausage Rolls

Finger Food Menu No.2

\$18.90 Per Person

Choice of 3

Lamb Sticks with Herb Yoghurt Dip
Teriyaki Tiger Prawn with Black and White Sesame
Cajun Chicken Tenderloins with sweet Chilli
Crunchy Satay Chicken Sticks
Sesame Beef Skewers with Teriyaki Sauce or Satay Peanut Sauce
Tandoori Chicken Skewers with Cucumber & Yoghurt
Angus Beef Sliders
Mini Hot Dogs with Cheese

Choice of 3

Curry Puff
Frankfurts Cocktail
Mini Falafel
Mini Quiche (Mixed)
Chicken Wings (Chilli or Honey Soy)
Vegetarian Spring Rolls with sweet Chilli Sauce
Mixed Party Pies (Chicken Florentine, Pepper steak & Mushroom, Lamb & Rosemary)
Grilled Swedish Meatballs with Smokey BBQ Sauce
Mini Pizzas (Supreme & Vegetarian)
Tempura King Prawns
Crumbed Petite Whiting
Party Sausage Rolls

Finger Food Menu No.3

\$24.90 Per Person

Allow our friendly Wait Staff to serve you and your guests whilst allowing you to relax and enjoy your special event or can be placed Buffet style.

Choice of 2

Mini Quiche (Mixed)

Vegetarian Spring Rolls with sweet Chilli Sauce

Grilled Meatballs with Smokey BBQ Sauce

Tempura King Prawns

Choice of 3

Seared Scallops with Strawberry & Basil Salsa

Char grilled Lamb Fillet Skewer with Tzatziki

Teriyaki Tiger Prawn with Black and White Sesame

Crunchy Satay Chicken Sticks

Sesame Beef Skewers with Teriyaki Sauce or Satay Peanut Sauce

Tandoori Chicken skewers with Cucumber & Yoghurt

American Beef Sliders

Mini Hot Dogs with Cheese

Hokkien Chicken & Beef Noodle Box

Vietnamese Pork Meat Ball Sandwich

Salt & Pepper Squid – S&P dusted and flash fried

Pulled Beef Brisket with Red Onion Chilli Jam Roll

Tortilla Wraps - smoked Chicken & Avocado or roast Beef & Rocket

Steak Sandwich on Turkish Bread with Caramelised Onions & Rocket

Stir Fry Beef or Chicken Noodles served in the Box

Beer Battered Flathead Fillets with Lemon & Tartar Sauce

Wake Package

\$14.90 Per Person

Selection of 4 different Finger Foods

Tea and Coffee & Biscuits

Kid's Menu

\$15.00 Per Child

(Children aged between 4-12 years old have a specially designed Menu that is pre-organised with your Function Co-ordinator. All Children over 12 years old will be charged full Adult prices)

Mains

Battered or Crumbed Fish & Chips with Tartar Sauce

Home made Lasagne with Garden Salad

Chicken Nuggets or Crumbed Tenderloins and Chips

7inch Pizza of your choice (3 topping Max)

Desserts

Chocolate or Vanilla Gelato

Fresh Fruit Plate

Ice-cream Sundae with Chocolate, Caramel, Strawberry topping

PARTY MONKEY

PARTY HIRE

- ★ CASTLES FOR ALL OCCASIONS
- ★ SPEAKERS (IPOD CONNECTION)
- ★ DIGITAL JUKE BOXES / KARAOKE MACHINES
- ★ DISCO LIGHTS
- ★ SMOKE MACHINE ★ & MORE !

WE CAN HELP WITH MANY FUNCTIONS:

- ★ BIRTHDAYS
- ★ WEDDINGS
- ★ ENGAGEMENTS
- ★ BUCKS NIGHTS
- ★ CORPORATE EVENTS

WE CAN ALSO PROVIDE LONG TERM HIRE

JUMPING CASTLES

DORA MAZE

JUKE BOXES

SLUSHY MACHINES

PHOTO BOOTHS

CALL US FOR MORE DETAILS : 0418 491 607

The Rolling Chefs

Food Truck Menu

COLD & LIGHT

Rice Paper Rolls (2) of Prawn and Salad with Asian Dressing	\$5
Rice Paper Rolls (2) of Chicken Teriyaki Salad with Asian Dressing	\$3
Tomato Salad – Medley of Toms. Basil, Buffalo Mozzarella & crisp Crouton Stick	4V
Smoked Cod Pate on baby French Baguette	\$4V
Green Tea Noodle Salad	\$5V
Broccoli & Pine Nut Salad	\$5V

SLIDERS – all served on toasted Brioche Bun

The Italian Job – Meatball on a Slider Bun	\$4
Pulled Pork Slider with Green Tomato Chutney	\$5
The American – Beef, Cheddar Cheese Bacon, pickle and Mustard	\$5
The Aussie – Angus Beef, Bacon, Quail Egg, Beetroot and Lettuce	\$5
Meat & Greek – Lamb Pattie, Grilled Halloumi, Tzatziki	\$5
Crab & Go – S&P Soft Shell Crab with Asian Slaw	\$6
Catch it – Local Crumbed Barramundi Tail with Lettuce and Dill Mayo	\$6
Tofu Burger – Tempura Crumbed Tofu, Lettuce and Chilli Aioli	\$4V

IN THE BOX

Hokkien Beef Noodle Box	\$5
Hokkien Prawn Noodle Box	\$6
Hokkien Chicken Noodle Box	\$4
Singapore Noodles (Vegetarian)	\$4V
Green Tea Noodle with wild Mushrooms and Mushroom Salt	\$6V

SANDWICH OR MINI SUB

Vietnamese Pork Meat Ball Sandwich	\$4
The BLT – Bacon Lettuce Tomato	\$4
Twice Cooked Pork Belly Sandwich with Sliced Apple	\$5
Pulled Beef Brisket with Red Onion Chilli Jam	\$6
Tequila Battered Chicken Strips with Lime	\$5
Reuben Sandwich – Sour Dough Bread, Swiss Cheese & sliced Corned Beef	\$6
NYC Deli Sandwich – cold sliced Pastrami, American Cheese, Tomato & Lettuce	\$7
Maple Bacon Sandwich, on Toasted Sourdough	\$6

JUST CAUGHT

Seafood Cake – Tempura Crumbed with fresh Dill Aioli	\$4
Fish & Chips - Beer Battered Flathead Fillets with Lemon & Tartar Sauce	\$5
Salt & Pepper Squid – S&P dusted and flash fried	\$7

GRILLED TO THRILL

Chicken Satay – Malaysian Style	\$5
Tandoori chicken – Skewered, with Cucumber & Yoghurt	\$5
Beef Rib - spiced rub & based with our BBQ Sauce	\$6
Pork Rib – spiced rub & based with our BBQ Sauce	\$6
Lamb Yiros – char grilled Lamb Fillet Skewer with Tzatziki, Lettuce & Tomato	\$5
Lamb Cutlet – Chermoula marinated Char-grilled Medium	\$6
Grilled Fish – set in a White Corn Taco Shell	\$6

The Rolling Chefs

DOGS ONLY

China Town - Frankfurt on Black Sesame Brioche with Coriander & Sweet Chilli Sauce	\$5
The German - Knackwurst on Brioche with Sauerkraut and Mustard	\$5
Italian Classic - Pork & Fennel Sausage with Semi Sundried Tomato Relish	\$5
All Stars Gourmet Frankfurt - on Brioche with Pickled Onion, Ketchup and Mustard	\$5
Cheese and Chili filled Kransky with Mustard and Pickle	\$5

ALL DAY BREAKFAST

BLT- Slider on toasted Brioche Bun	\$4
Bacon & Egg Slider – Pullet Egg and Smoked Bacon on Brioche Bun	\$5
Cheddar Cheese and Tomato Toasty on Olive Sourdough	\$5
Smoked Salmon, Philadelphia Cream Cheese, Capers & Dill on a Mini Bagel	\$6

FORK FOOD

Deep Fried Gherkin	\$3V
Smoked Hock and White Bean Croquette	\$4
Chili Cheese Fries – Braised Brisket & Cheese Sauce	\$6

SWEET TONGUE

Nutella, Marshmallow and Strawberry rolled Crepe	\$7
Banana & Nutella rolled Crepe	\$7
Caramel Ricotta Banana & Cinnamon rolled Crepe	\$7
Cheese Cake Cup	\$7

This list is based on smaller serves of food allowing you to have a variety of meals
Items are price individually & subject to season
Not on the list ? Why not ask The Rolling Chefs



Terms AND Conditions

1. **Tentative Bookings** – Functions can be tentatively booked and held for three (1) weeks. If the function is not confirmed, the booking will be automatically cancelled and the date will be re-released for new bookings.

2. **Confirmation** – A function is not considered confirmed until we are in possession of the Function Booking Agreement duly signed by the Client and the requested First Deposit (as defined in item 3 below).

3. **Payment Schedule** – Confirmation of final numbers must be made no less than (14) fourteen days prior to event at this time payment of the final account total (excluding bar tabs) must be paid. Alternate payment arrangements must be agreed to by prior arrangement.

First Deposit – Upon confirmation, we require a deposit of **\$500**

Final Payment – The final payment is based on final guest numbers and is required 21 days prior to the date of the function either by bank cheque or cash. Any additional or unexpected charges must be settled at the end of the function on the same day.

4. **Cancellation by the Client** – All cancellations must be made in writing. Cancellations made after the Function Booking Agreement has been signed **and/or** the First Deposit has been received, will be subject to the following:

4.1. **For notice of cancellation outside of 90 days to the date of the function:** A cancellation fee will not be incurred and the Initial Deposit will be fully refunded, provided that we have received the notice of cancellation in writing.

4.2. **For notice of cancellation within 60 days to the date of the function:** A cancellation fee will apply and all deposits and/or payments made are non-refundable.

5. **Final Function Details** – Final guest numbers, menus, beverage arrangements, audio visual requirements, room set ups, starting and finishing times must be confirmed twenty one (21) days prior to the function date.

6. **Function Timing** – Canley Heights RSL & Sporting Club will not be held responsible should all guests not be punctual in arriving, or should, attendees or the Client delay the commencement of any event, or if any other interference beyond the control of the Venue (the club) does not permit us to run service at the confirmed time.

7. **Commencement and Vacating of Rooms** – The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event a function should go beyond the agreed finishing time, the Venue (the club) reserves the right to impose a labour charge as well as any other applicable charges, as described in item 8 below, for each hour that the function space is occupied. Any time extensions must be arranged with your Functions Coordinator prior to the event.

8. **Extended Hours** – Should you wish to extend beyond the agreed time, an hourly charge will apply, which will include staffing costs and any other costs associated to the extension of time. All applicable charges must be payable on the day of the function .

9. **Food & Beverage** – The Venue (the club) is fully licensed and our policy does not allow food and beverage to be brought to the Venue (the club) for consumption unless prior arrangement has been made.

10. **Prices** – All prices shown include GST and may be subject to change. Pricing will be confirmed in writing along with final function details stated in the Function Booking Agreement. Once confirmed these prices will not change unless the date of the function is transferred.

11. **Room Hire** – Room hire is not included in your package, depending on which room you may choose it will incur a surcharge for the room chosen. (Please refer to Function Price List)

12. **Security** – The Venue (the club) will not take any responsibility for the loss or damage to any equipment, merchandise, gifts or any personal items belonging to the Client or to any of the guests left on the premises prior to, during, or after the function.

13. **Compliance** – Clients are responsible for the orderly behavior of their guests and the Venue (the club) reserves the right to intervene where it seems fit.

14. **Club Practices** – The Club supports and practises the Responsible Service of Alcohol & will NOT allow intoxication, underage drinking or abusive behavior.

15. **Displays and Signage** – No items are to be nailed, attached, pinned, screwed or glued to the walls of any area of the Venue (the club) unless otherwise approved by the Venue.

16. **Damages** – Clients are financially liable for any damage sustained to the club property by negligent acts through their own action or through the action of their guests.

17. **Entry of Guests** - All guests are to sign the Function Register prior to entering the function, they must also sign in at reception should they wish to visit other areas of the club (e.g. gaming room). Guests can sign themselves if they live outside the 5km radius (please see reception for zones) or if they are a member of an affiliated club (RSL or Sporting Club). If they are not a member of an affiliated club or live within the 5 km radius they must have a financial Canley Heights RSL & Sporting Club member sign them in.

18. **Minors**

Any guests under 18 years of age must have their parent/ legal guardian's supervision at all times and are restricted to movements within the function area only. All minors must vacate the premises by 10pm.

All minors attending a function must be outlined on the "Minor Attendance Notification" form *provided with Final Details Form]. In the instance a minor not on this form arrives at Canley Heights RSL & Sporting Club, they will be denied entry.

Canley Heights RSL & Sporting Club has zero tolerance for underage drinking. Should a minor be found consuming alcohol the function may be shut down. For 21st birthday celebrations the total amount of minors that will be permitted entry will be limited. Please consult your Event Coordinator for further details.

All guests must comply with the Registered Clubs Association Laws governing the Club's Licence. No persons under 18 is permitted in licensed gaming areas and must always be in the presence and accompaniment of a responsible adult.

19. **Unacceptable Behaviours**

Canley Heights RSL & Sporting Club proudly commits to the Responsible Service of Alcohol. Club Management reserve the right to remove patrons attending events from the premises for unruly behaviour or patron showing signs of intoxication as determined by management discretion.

20. **Other Functions** – The Venue (the club) reserves the right to book other functions in the same room up to an hour and a half before the scheduled function commencement time and an hour and a half after the scheduled finishing time.

21. **Fire, Life and Safety** – The Venue (the club) retains the right to adjust any set up to ensure fire, life and safety codes are not breached.

22. **Natural Disaster** – The Venue (the club) takes no responsibility for any natural disaster e.g., flooding, fires, power failure, war etc.

23. **Marketing and Advertising** - Unless advised otherwise CHRSL & SC (the club) may use any photo's, video or DVD images taken by CHRSL & SC (the club) of any event for marketing or advertising purposes.

24. **Special Diets/ Children's Meals** - We cater for all dietary requirements including vegetarians, vegans, and special allergies at no extra charge. Please inform Head Chef 21 days prior to your function. We cater for all children and have a special children's menu available

24. **Parking**- The Club has parking facilities which are free of charge for your guests.

25. **Sound Levels**

Due to various council and licensing regulations, management reserves the right to monitor and adjust any sound level from any amplified music in any event.

26. **Club Dress Regulations**

As condition of entry to Canley Heights RSL & Sporting Club, patron's attire must be clean, neat and tidy in good repair at all times. **THE FOLLOWING ARE NOT PERMITTED AT ANY TIME;** Bare feet or rubber thongs, ripped, torn, frayed worn or offensive clothing, dirty footwear or clothing, Singlets, Headwear including caps, beanies, bandanas, hair rollers or other headwear (unless for medical purposes) , Brief shorts that may be considered offensive, No fluro shirts after 7pm

27. **Outside Contractors** -Outside contractors appointed by the Client or by the Venue on behalf of the Client must at all times abide by the Venue's regulations and instructions. All outside contractors will be required to obtain their own Public Liability Insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to the Venue.

28. **Public Liability Certificate**

A Public Liability certificate is required for all Suppliers at your Function

If you have booked your own , Band, DJ, Entertainment, Florist and Decorators for your function, we will need a copy of their **Certificate of Currency - Public Liability Insurance**, this needs to be valid for the date of your function to cover them for the performance or service they are providing.

This is a requirement by law for insurance purposes to ensure they are covered in case of an incident.

All Certificates need to be received no later than **21 days prior to your Function**.

All your suppliers need to contact your function coordinator the week of your function to confirm their access.

****Please note****

No supplier is permitted in the venue unless we receive their Certificate of Currency – Public Liability Insurance.

All suppliers must pick up there items/decorations at the conclusion of the Function eg, sashes, dj Equipment etc.

Booking AGREEMENT



Thank you for choosing Canley Heights RSL & Sporting Club to host your upcoming function. Please check the following information is correct and sign where indicated.

PERSONAL DETAILS

Name : _____

Address: _____ Postcode : _____

Phone : (H) _____ (M) _____

Email: _____ Badge Number : _____

FUNCTION DETAILS

Date : _____ Start Time: _____

Occasion _____ Guest No : _____

Room : _____ Minors Attending: _____

Package : _____ Room Hire Cost : _____

Security Fee : _____ Additional Fee: _____

Initial Deposit: _____ Cakeage Fee : _____

Special Instructions : _____

OFFICE USE ONLY :

(Receipt Copy to be placed below)

Please Note

1. By signing this booking agreement I agree to all the above specifications.
2. By signing this booking agreement we have read and agreed to the attached booking terms & conditions
3. This booking is not considered confirmed until the requested deposit and signed booking agreement is returned.

I have read, understood and agree to the terms and conditions attached and the above stated function details.

Waiver For Cake

I/We take full responsibility for any food that is brought onto the premises from an outside provider, I /We acknowledge that the venue can not be held liable for any fault or injury to guests as a result of such products including but not limited to health , safety , and quality standards of such items and allergic reactions.

Signed on behalf of Canley Heights RSL & Sporting Club

Client Details

Name: _____

Name: _____

Signature: _____

Signature: _____

Date: _____

Date: _____

Final food and beverage details must be confirmed 14 days prior to the day on which the function is held. A minimum number of gusts must be confirmed 7 days prior to your function In the event of damage to Canley Heights RSL & Sporting Club property you will be held accountable.



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