

Salute

RESTAURANT

FUNCTION CENTRE



Valued Customer,

Salute Restaurant and Function Centre at the Ingleburn RSL Club provides an elegant venue for your special occasion.

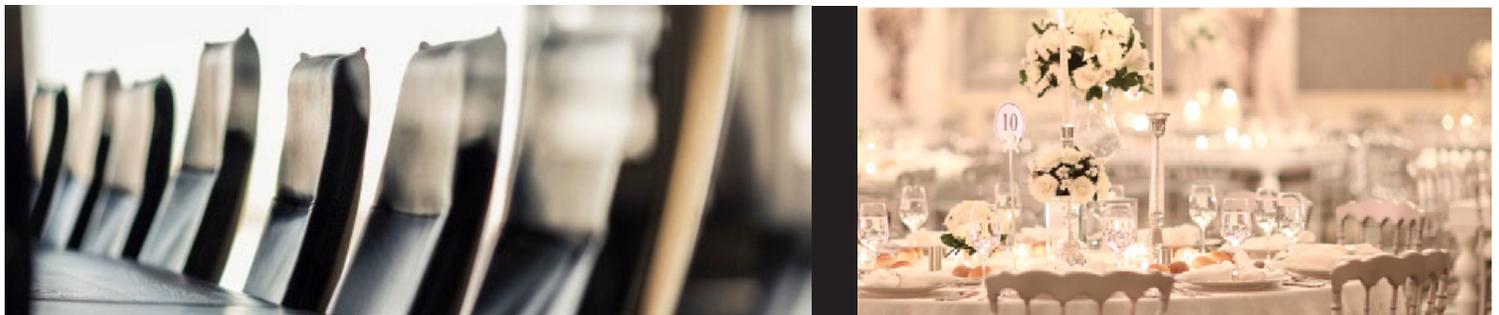
The Bardia Room caters to up to 100 seated guests, formal or informal. Offering all bar facilities, the centre also has full club facilities that will satisfy all your guest's requirements.

Friendly helpful service, complete flexibility, and attention to fine detail let your personal function coordinator take care of the organisation.

An extensive menu and price range for every occasion.

Please note our room capacities and associated costs for holding your event are in the table below.

Room	Banquet	Cocktail	Theatre	Boardroom	Classroom	Room Hire
Board Room	N/S	20	N/S	20	N/S	\$500
Kokoda Room	30	40	50	30	30	\$200
Bardia Room	100	120	120	80	100	\$400



NB – Weddings would be a maximum of 90 guests

The Room Hire charges noted above are exclusively for members of the club, included in this charge is the use of all audio-visual equipment including microphones, projectors, screen, whiteboard, and smart television with HDMI connectivity. Linen will be provided when catering services are provided.

FUNCTION HIRE TERMS AND CONDITIONS

At least one person organising the function must be a registered club member of Ingleburn RSL Club. Membership is available for a low \$6.00 a year. Please contact your function coordinator for further information regarding membership.

Tentative bookings will be held for (3) three days. Ingleburn RSL Club reserves the right to cancel any bookings not confirmed with a paid deposit of \$300.00 within the third day allocated time period as stated above.

Functions all have a 5-hour duration. Please note for all functions bar services will cease ½ hour prior to the conclusion of the event. Functions will finish no later than midnight.

A \$300 non-refundable deposit must be paid on confirmation of function. This deposit will be deducted from the final payment. In the event you need to cancel the event, the deposit will only be refunded if the room can be rebooked.

Final Menu Selections and final payment should be made seven (7) days prior to your function.

Your BAR tab account is payable 30 minutes prior to the conclusion of the event. Alcoholic drinks will not be served to persons under the age of 18.

Unless stated otherwise, children between the ages of 4 – 12 years old will be charged at 50% of any buffet package. A children's menu is also available with prices attached. Any child above 12 years old will be classed as an adult for catering purposes.

A surcharge of \$8.00 per person is applicable for any function booked on a Public Holiday and any event booked with less than 50 adults.

Any guests wishing to use our audio-visual equipment will need to make an appointment to trial the equipment prior to your event.

Please note we do not cater for 18th Birthdays.

Any 21st Birthday celebrations will require club security. This will be charged to the event organiser at \$300.00. A full guest list needs to be provided with attendees under 18 years highlighted. Access will be denied to any persons who are not noted on the guest list.

You (Organiser) are responsible for any loss or damage to Salute Function Centre and Ingleburn RSL Club including building, furniture, fixtures, and fittings sustained as a result of your function. We take every care with your belongings; however, no responsibility will be taken for loss or damage to any guest's merchandise or property prior to, during, and after your function.

No outside catering (or alcoholic beverage) is allowed with the exception of special occasion cakes, which must be approved by your function coordinator. Any leftover cake must be taken by you the organiser it will not be the responsibility of Salute to store it at the completion of the function. No leftover food will be given to the event organiser.

If Ingleburn RSL Club is of the view that any guest(s) affect the smooth running of the event or the club operation the offending person or person(s) may be asked to leave the club. In extreme cases, Ingleburn RSL Club will have the right to terminate the function. Ingleburn RSL Club promotes and practices the responsible service of alcohol (RSA) and guest who displays signs of intoxication will be refused service and asked to leave the premises.

Signed _____ Name _____ Date __/__/____

ENTERTAINMENT

Let us do the organising...

Entertainment is easy at the Salute Function Centre. Talk to your function coordinator about including entertainment for your special occasion. The following types of entertainment available are listed below. Prices are subject to change; however, your function coordinator will quote you an exact price at the time of your booking.

Digital Juke Box

(1000's of titles included) plus
microphone and disco lights

\$350.00

Digital Juke Box with karaoke

(1000's of titles included and over 500
karaoke titles) plus microphone,
additional screen, and disco lights

\$400.00

MC DJ

(1000's of titles available) for a duration
of 5-hours.

\$500.00

CUSTOMER RUNNING SHEET

(Make a copy once completed)

This sheet is only a guide as some options may not be applicable to you. It is recommended that you talk to your function coordinator before completing this running sheet.

Room Setup	am/pm
Guest's Arrival	am/pm
Meal to be Served	am/pm
Speeches	am/pm
Cake	am/pm
Dancing and Entertainment	am/pm
Function Closes	am/pm

MENU PACKAGES

For all menus, unless stated otherwise, a maximum of two dishes selected from each course is required.

Tea and Coffee are included in all menus. This will include a self-serve tea and coffee table set up with all condiments.

Dishes from different menus may be packaged together, however, see your function coordinator as a surcharge may apply.

See your function coordinator for any special meals or changes to any meals on the following menus. Included is a special requirements menu as well as a children's menu which you may use for your selections, however, children's meals cannot be substituted for minimum numbers quoted on menus. It is recommended that you notify your guests of the style of the meal(s) to be served.

In most cases, meals will be served alternatively. Requests by guests to receive a specific meal in such cases will not be fulfilled. However, guests do have the option of exchanging their meal with another guest.

Unless otherwise specified, tables will be covered with white linen and accompanied by folded napkins. If you require any additional decorations or changes, please see your function coordinator.

Prices are subject to change without notice, however, an accurate price will be quoted at the time of your booking

1 Course Package – \$35.00 PP

Minimum of 50 guests*

Plated celebration cake with ice cream \$40.00 PP

2 Course Package – \$43.00 PP

Minimum of 50 guests*

(Entrée/Main or Main/
Dessert)

Plated celebration cake with ice cream \$48.00 PP

3 Course Package – \$52.00 PP

Minimum of 50 guests*

No charge to have your celebration cake plated with ice cream

Menu Section

For your information

Here is a selection of alternative dishes for you to choose from when deciding on your menu.

Any adjustments to menus or seafood items will need to be discussed with your function coordinator.

We offer to cut your celebration cake and leave it on the cake table with white luncheon napkins for no additional charge.

*A surcharge of \$8.00 Per Person applies if there are less than 50 Guests.



ENTRÉE

Crispy homemade pork and leek spring rolls accompanied with sweet chilli sauce.

Golden chicken and camembert parcels with a rocket and parmesan salad and cranberry jam.

Chicken, mushroom, and spinach fettuccini in a creamy garlic and white wine sauce.

Atlantic smoked salmon salad plate served with cress lettuce, Spanish onion, baby capers, a potato rosti, and a lemon vinaigrette.

Roast pumpkin soup with crème fresh and chives.

Panko crumbed prawns with an apple and Asian slaw with garlic aioli.

Garlic prawns served on a rice pilaf.

Medallions of succulent pork with sautéed mushrooms and a roast Roma tomato stack drizzled with apple and balsamic dressing.

Beef tortellini in a rich tomato, garlic, and rosemary sauce topped with spinach and parmesan.

Spinach and ricotta cannelloni with a rocket and parmesan salad.

Handmade potato gnocchi with slow-cooked braised beef and bacon in a rich tomato sauce.

Chicken Fettuccini Boscaiola – creamy chicken, bacon, mushroom white wine.

Angel hair seafood marinara with prawns, squid, and perch in a rich tomato sauce.

Chicken, bacon, and pea risotto.

Spaghetti Bolognese.

Pumpkin and fetta risotto with peas and baby spinach.

MAIN

Chicken supreme filled with bacon, brie, and herb butter with creamy mash and fresh vegetables.

Golden chicken breast filled with prawn and camembert on potato gratin with a lemon butter glaze.

Chicken Kiev of semi-sun-dried tomato and brie on roasted rosemary potatoes and a champagne butter sauce.

Chicken breast filled with spinach ricotta and pinenuts with potato gratin and a white wine sauce.

Chargrilled chicken breast on roast potatoes, baby eggplant, and caramelized onion with a basil and pesto drizzle.

Chicken breast mignon wrapped in bacon with kipfler potatoes and roasted Roma tomatoes topped with a creamy mushroom sauce.

Grain-fed beef wellington served on roasted root vegetables with a red wine herb jus.

Grain-fed roast sirloin served with baked potatoes and butternut pumpkin with a red wine jus.

Scotch fillet served on seeded mustard mashed potato, beans, and peas with a red wine jus.

Sirloin steak on parsley potatoes with a creamy mushroom sauce and seasonal vegetables.

Veal Oscar – pan-seared veal on a crumbed potato croquette with asparagus and hollandaise.

Parmesan veal schnitzel served with creamed potatoes, rocket salad, and lemon.

Roasted pork cutlet with herb filling on roasted nicola potatoes, broccoli, and jus.

Lamb wellington with mushroom and onion duxelle on roasted beetroot and sweet potato spinach, capsicum, and pinenut-filled lamb rump on sweet potato mash and sautéed greens.

Pan fried barramundi fillet with sautéed prawns on a celeriac mash and chive hollandaise.

John Dory fillet with a herb and lemon crust on chat potatoes with capsicum and beans.

Crispy skinned Atlantic salmon served with cous cous and Asian greens with a chunky tomato salsa.

Prawns, sundried tomato, and spinach gnocchi in a creamy garlic and white wine sauce.

All main meals are served with seasonal vegetables.

DESSERT

Please select two of any of the following which will be alternative served

Strawberry and banana crepe with chocolate sauce and vanilla ice cream. Lemon fruit meringue with vanilla cream, hazelnuts, and caramel.

Tiramisu with biscotti and vanilla ice cream.

Lemon tart with fresh cream and strawberries.

Sticky date pudding with double cream and butterscotch sauce.

Mango cheesecake with raspberry coulis and rock melon salsa Individual fruit tart with anglaise and chocolate gelato

Chocolate mousse tart with balsamic strawberries.

Individual apple and rhubarb crumble with ice cream

Vanilla panna cotta with berries

Vanilla bean creme brulee



CHILDREN'S MENU

\$20.00 PP

All children's meals are for children aged 12 and under.
Please choose one of the following from each course

Mains

Chicken schnitzel with fries and salad

Chicken nuggets and chips

Tempura fish fillet with fries and salad

Sirloin steak with mashed potato and vegetables (GF)

Spaghetti Bolognese

Grilled chicken breast with mash and Vegetables (GF)

Dessert

Ice cream
(trio of chocolate, strawberry, and vanilla ice cream)

Please confirm with your function coordinator the times for children's meals to be served.



PIZZA, PASTA AND SCHNITZEL BUFFET

\$36.00 PP

Minimum of 50 Guests. \$8.00 Surcharge Per Person applies if less than 50 Guests

Includes:

Herb, garlic, and cheese pizza (per table on arrival)

Hand crumbed chicken tenderloin schnitzel

Plus, your choice of three (3) pizzas from the following:

Margherita – tomato, bocconcini, mozzarella, basil and oregano

Supreme – ham, cabanossi, onion, mushroom, capsicum, pineapple, olives and mozzarella

Hawaiian – ham, pineapple and mozzarella

BBQ chicken – breast chicken, mushroom, tomato, onion, BBQ sauce and mozzarella

Meat craver – ham, pepperoni, cabanossi, capsicum, mushroom and mozzarella

Pepperoni – pepperoni, chilli, basil and mozzarella

Buffalo chicken pizza – roast chicken, halloumi, bacon, mushroom with hot sauce and ranch dressing

Bella pizza – roast chicken, prawns, sun-dried tomato, spinach, jalapeno, and chipotle sauce

Roasted field mushroom – marinated mushrooms, cherry tomato, butternut pumpkin, spinach, bocconcini, and pesto

Plus, your choice of three (3) pastas from the following:

Spinach and ricotta cannelloni

Chicken penne boscaiola

Beef lasagna

Sun-dried tomato ravioli with roast chicken and creamy pesto sauce

Wild mushroom and ricotta tortellini with roast butternut pumpkin, pinenuts, and sage butter sauce

Potato gnocchi carbonara

Macaroni with four cheese, bacon, and fresh herbs

Plus, your choice of two (2) salads from the following:

Garden salad, Greek salad, Caesar salad, coleslaw, Tomato bocconcini, and pesto salad or tabouli.

All buffets include tea and coffee

BBQ PACKAGE

\$42.00 PP

Minimum of 50 guests. \$8.00 Surcharge per person applies if less than 50 guests

All BBQs include the following items cooked by the Chef

Grain-fed sirloin
Lemon and garlic chicken skewer
Sausages – choice of beef and tomato, lamb and rosemary, pork and fennel
Lamb loin chop
Field mushrooms in butter Baked potato Sautéed onions
Corn of the cob
Freshly baked bread rolls
Variety of condiments

Plus, your choice of four salads from the following:

Pasta with roast chicken, tomato, and fresh herb
Seafood pasta salad
Tabouli
Tomato bocconcini and basil Greek salad
Garden salad with chunky avocado and herb dressing
Caesar salad
Coleslaw
Butternut pumpkin, walnut, red onion, spinach, and a honey mustard dressing
Asian noodle salad – Chinese cabbage, almonds, dried noodles, and a sweet soy dressing
Moroccan cous cous and chickpea salad
Roasted baby beetroot, fetta, Spanish onion, baby spinach and balsamic dressing

Complete the package with a mezze plate per table consisting of warm Turkish bread, trio of dips and olive oil for your guests on arrival \$2.00 per person

OR

Platters of chips, nuts, biscuits and dips for your guests on arrival \$1.50 Per person

STANDARD BUFFET PACKAGE

\$48.00 PP

Minimum of 50 guests. \$8.00 surcharge per person applies if less than 50 guests

Roasts (Please select two)

Roast beef and red wine sauce
Roast pork with herb and apple sauce
Roast leg of lamb with rosemary sauce and mint jelly
Roast BBQ chicken and stuffing

All roasts are served with roast potatoes and pumpkin

Hot Dishes (Please select two)

Beef lasagna
Butter chicken
Lamb korma
Cottage pie
Chicken and mushroom mornay
Pumpkin ravioli, spinach in a creamy sauce
Beef stir-fry with Asian greens
Spinach and ricotta cannelloni
Thai chicken curry
Penne and beef meatballs
Wild mushroom and tofu stroganoff
Pork and fennel sausages with onion gravy
Beef bourguignon
Beef stroganoff
Seafood and prawn paella
Vegetarian curry

All hot dishes may be accompanied with the following (Please select two)

Steamed jasmine rice
Steamed vegetables
Stir-fried vegetables
Potato gratin
Mash potato

Cold meat (Please select one)

Leg of ham

Salami Pastrami

Roast beef

Corn beef

Salads (Please select four)

Pasta with roast chicken, tomato, and fresh herb

Seafood pasta salad

Tabouli

Tomato bocconcini and basil Greek salad

Garden salad with chunky avocado and herb dressing

Caesar salad

Coleslaw

Butternut pumpkin, walnut, red onion, spinach with honey mustard dressing

Asian noodle salad – Chinese cabbage, almonds, dried noodles, and a sweet soy dressing

Moroccan cous cous and chickpea salad

Roasted baby beetroot, fetta, Spanish onion, baby spinach and balsamic dressing

Chicken Caesar salad

Thai beef salad Beetroot and rocket salad

Asparagus, pea and rissoni

Dessert to be plated and served (Please select two)

Strawberry and banana crepe with chocolate sauce and vanilla ice cream

Lemon fruit meringue with vanilla cream, hazelnuts, and caramel

Tiramisu with biscotti and vanilla ice cream

Lemon tart with fresh cream and strawberries

Sticky date pudding with double cream and butterscotch sauce

Mango cheesecake with raspberry coulis and rock melon salsa

Individual fruit tart with anglaise and chocolate gelato

Chocolate mousse tart with balsamic strawberries

Individual apple and rhubarb crumble with ice cream

Vanilla panna cotta with berries

Vanilla bean crème brulee

All buffets include tea and coffee

COCKTAIL MENU

Minimum of 50 guests. \$8.00 surcharge per person applies if less than 50 guests

Bronze – \$33.00

Mezze plate on arrival

1 Salad appetizer

2 Hot food

4 Finger food

Silver – \$38.00

Mezze plate on arrival

1 Salad appetizer

3 Hot food

4 Finger food

Gold – \$45.00

Mezze plate on arrival

1 Salad appetizer

3 Hot food

5 Finger food

2 Desserts

The Mezze plate consists of warm Turkish bread, a trio of dips, and olive oil

Salad appetizer

Tabouli and marinated lamb strips

Tomato bocconcini and basil

Greek salad

Butternut pumpkin, walnut, red onion, spinach with honey mustard dressing

Asian noodle salad – Chinese cabbage, almonds, dried noodles and a sweet soy dressing Moroccan cous cous and chick pea salad, haloumi and yoghurt dressing

Roasted baby beetroot, fetta, Spanish onion, baby spinach and balsamic dressing Chicken Caesar salad

Thai beef salad

Roast pumpkin, cous cous, rocket and citrus dressing Chicken and mango salad

Watermelon and fetta Asparagus, pea and rissoni

HOT FOOD OPTIONS

(Served in Chinese noodle boxes or bowl)

Butter chicken and rice
Thai chicken curry and rice
Penne and beef meatballs
Wild mushroom and tofu stroganoff
Hungarian goulash and rice
Beer-battered fish and chips
Bangers and mash with onion gravy
Beef bourguignon with rice
Pumpkin, chickpea and spinach curry
Chicken and prawn paella
Sweet and sour pork with rice
Fettuccini carbonara
Beef in oyster sauce with Asian greens and hokkien noodles

Finger food

Lamb and harissa sausage rolls
Chicken and leek pies
Smoked chicken and leek spring rolls
Mini ham and cheese quiches
Chicken and sweet chili skewers
Lamb and roast garlic skewers
Spinach and ricotta quiches
Pork and fresh herb meatballs
Spinach and feta filo pastry
Steamed chicken dim sims
Crumbed chicken tenderloins
Gourmet wood-fired pizza
Sun-dried tomato and mozzarella risotto balls
Pumpkin, pea, and mint risotto balls
Char grilled vegetable and halloumi skewers
Mushroom pesto bruschetta
Southern-style fried chicken
Hoi sin pork belly skewers
Savoury beef vol-au-vent
Mini beef, cheese, and tomato relish hamburger
BLT slider
Panko crumbed calamari
Chicken schnitzel and guacamole mini burger
Mini hot dogs
Tandoori chicken skewers

DESSERTS

Citrus tart
Profiteroles
Cannoli (chocolate or ricotta)
Vanilla Bean Brulee
Pecan Pie
Lemon Meringue pie
Mixed Berry Cheesecake
Chocolate Mousse Tart
Mini Pavlova
Strawberries and Cream

Special note: It is recommended that the organiser informs their guests that they will be attending a cocktail party.



MEETINGS AND SEMINARS

Whether you are planning a conference, seminar, special corporate event, or company social function, Salute Ingleburn situated within Ingleburn RSL Club is a very clever venue to choose. Our centre has the options, facilities, convenience, and support you need to ensure a smooth, professionally run event...all in the one location.

Our Professional and friendly team combined with our creative cuisine and price structure complement our idyllic surroundings. Conveniently located a short drive from the Brooks Road Exit of the M5 motorway at 70 Chester Road, Ingleburn, ample parking is provided for you and your guests or alternatively, Ingleburn Railway Station is just a short taxi ride away. With our local courtesy bus in operation and our local taxi scheme initiative transportation would not prove to be a problem.

Please see below the function room capacity

Room	Banquet	Cocktail	Theatre	Boardroom	Classroom	Room Hire
Board Room	N/S	20	N/S	20	N/S	\$500
Kokoda Room	30	40	50	30	30	\$200
Bardia Room	100	120	120	80	100	\$400

N.B – Room hire fee includes the use of a data projector/screen/whiteboard and flip chart.

Please refer to our website for all club facilities www.ingleburnrsl.com.au

CATERING OPTIONS

Tea, coffee, iced water, and biscuits **\$10.00 PP**

Tea, coffee, iced water, and biscuits **\$18.00 PP**

Morning tea or afternoon tea
consists of scones, a cheese platter, and slices

Tea, coffee, iced water, and biscuits **\$26.00 PP**

Lunch
consists of a selection of sandwiches and wraps
and wood-fire pizzas

Tea, coffee, iced water, and biscuits **\$30.00 PP**

Morning tea or afternoon tea
consists of scones, a cheese platter, and slices

Lunch
consists of a selection of sandwiches and wraps
and wood-fire pizzas

Conference Extras

Mints	\$2.00 PP
Fruit Platter	\$6.00 PP
Jug of Fruit Juice	\$9.50 per jug
Jug of Soft drink	\$9.00 per jug

WAKE PACKAGES

\$22.00 PP

Based on a minimum booking of 50 guests.
Duration 3 hours

Freshly made sandwiches
Variety of hot finger food
Cakes and biscuits
Tea and coffee

- No room hire will be charged for club members.
- All bookings will be based on a minimum of 50 guests.
- Bar service for the duration of the 3 hours, either a cash bar or bar tab can be arranged and will need to be discussed with the function coordinator prior to the arrival of guests.
- Full linen and paper napkins will be provided.
- Use of the audio-visual equipment including the use of the in-house music, microphone, smart TV or the projector and screen. It is advised to have the slide show on a USB however should you require the screen and projector, you will need to bring your own laptop. It is strongly advised to trial the equipment at the venue prior to the day to avoid any disappointment.
- Please advise of any known dietary requirements where possible.

