

CORPORATE EVENTS & FUNCTIONS

AT CASTLE HILL RSL



•5NOVEMBER2018•

 CASTLE HILL
RSL CLUB

 events
AT CASTLE HILL RSL

CORPORATE EVENTS

Events at Castle Hill RSL is one of North West Sydney's premier function venues. Featuring six versatile function rooms, the latest technology and equipment and first-class catering, the Club has the facilities to cater for any corporate event, product launch or social function.

The Lyceum features state-of-the-art technology in Intelligent Lighting, providing the flexibility to continually change the appearance of the room. From table pin spots, to gobos projecting custom-made logos and images, the lighting system is unrivalled by any other venue in the area.

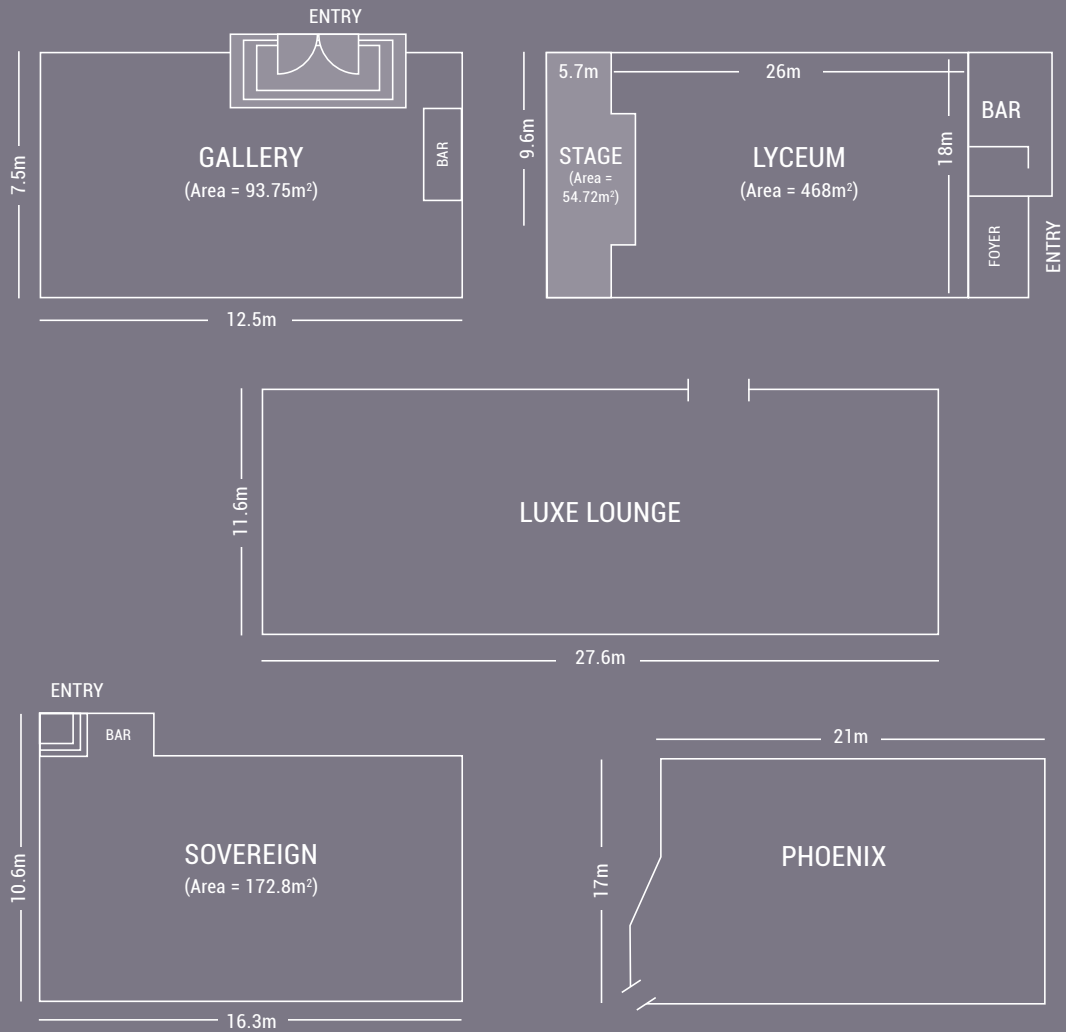
Events at Castle Hill RSL offers a unique level of versatility as a function venue, with a diverse network of facilities and services including Castle Hill Fitness Centre for team building activities, the stunning Terrace Bar, Courtyard Restaurant, Jin Yan Asian Cuisine, as well as access to high profile entertainers for your event.

Our professional and creative Event Sales and Operational team will work closely with you to cater for your specific needs, from exotic menu requirements to the dynamic theming of your event.

We thank you for your interest and look forward to working with you to create both a successful and memorable event.



VENUE FLOOR PLANS



VENUE ROOM STATISTICS

ROOM	CLASSROOM	THEATRE	U SHAPE	BOARDROOM	COCKTAIL	DINNER	DINNER DANCE
LYCEUM	196	644	N/A	N/A	400	456	376
LUXE	N/A	N/A	N/A	N/A	200	N/A	N/A
PHOENIX	95	230	40	60	180	170	140
SOVEREIGN	60	160	50	60	150	140	120
GALLERY	24	60	24	30	80	60	50
EXECUTIVE BOARD ROOM	24	40	18	22	N/A	N/A	N/A

VENUE FACILITIES

Parking Facilities

Ample off-street parking

Special Features

Quiet location, efficient friendly staff, vehicular access to rear loading dock, paved access to all doors, close to a modern regional shopping centre and accommodation.

Business Facilities

Modern Audio Visual Equipment, local courier service, paper shredder, photocopying, Wireless Internet Access.

Restaurants

Courtyard Restaurant, Courtyard Café, Pizza and Gelato Bar, Jin Yan Asian Restaurant.

Bars

Courtyard Bar, Terrace Bar, Cocktail Lounge, Games Room.

Sporting & Recreational Facilities

Castle Hill Fitness Centre, a luxuriously appointed fitness centre featuring digital equipment, crèche, fully sprung aerobics floor, ultra modern gymnasium, personalised programs, weight loss programs, fitness assessments, 25m heated pool, spa, steam room, physio/massage facilities. Billiard/Snooker Lounge.

General Services

All major credit cards accepted.

Lift to most levels.

Facilities for the disabled.

Security can be arranged.

ROOM HIRE

	WEEKDAYS		WEEKENDS
	FULL DAY	HALF DAY	FRIDAY NIGHT SATURDAY & SUNDAY DAY OR NIGHT
Executive Board Room	\$240.00	\$180.00	\$240.00
Gallery	\$295.00	\$240.00	\$295.00
Sovereign Room	\$420.00	\$340.00	\$420.00
Phoenix Room	\$515.00	\$440.00	\$515.00
Luxe Lounge	\$680.00	\$525.00	\$680.00
The Lyceum	\$1,600.00*	\$1,250.00*	\$1,600.00*

* For an event in The Lyceum a Sound and Lighting Operator is required and this is supplied at an hourly rate of \$75.00 for a minimum of four hours.

** Weekend Rates are for Friday, Saturday and Sunday evenings for a five hour period, rate is also for a 5 hour hire on Saturday or Sunday during the day.

AUDIO VISUAL EQUIPMENT

Whiteboard	Complimentary
Screen	Complimentary
Lectern	Complimentary
Laptop	\$150.00
iPod Dock	Complimentary
Flipchart	\$20 per chart
Lectern with attached Microphone	\$40.00
Lapel Microphone	\$65.00
Handheld Microphone	\$65.00
DVD	\$100.00
TV	\$100.00
Data Projector	\$100.00

* For an event in The Lyceum a Sound and Lighting Operator is required and this is supplied at an hourly rate of \$75.00 for a minimum of four hours, dependant on your requirements, more than one operator may be required.

Events at Castle Hill RSL offers a broad range of Audio Visual Equipment to suit your event, however, if it is not listed above, please ask our function team and we will be able to hire it for you.

DAY CONFERENCE PACKAGE

\$69.50 per person (minimum fifteen delegates)

ON ARRIVAL

Premium roasted filtered coffee
Selection of T2 teas
Freshly squeezed orange juice

MORNING TEA

Freshly baked assorted mini danish
Seasonal fruit platter
Premium roasted filtered coffee
Selection of T2 teas
Freshly squeezed orange juice

BUFFET STYLE LUNCH

OPTION 1

Roasted seeded mustard chicken supreme
Moroccan spiced couscous
Creamy chat potato salad
Chef's garden salad
Wholemeal dinner roll
Seasonal fruit platter
Premium roasted filtered coffee
Selection of T2 teas
Freshly squeezed orange juice

OPTION 2

Selection of gourmet wraps & sandwiches
Creamy chat potato salad
Chef's garden salad
Seasonal fruit platter
Mini coconut & cranberry chocolate brownie
Italian vanilla panna cotta,
seasonal fruit compote
Premium roasted filtered coffee
Selection of T2 teas
Freshly squeezed orange juice

AFTERNOON TEA

Dip platter: Trio of dips, assorted bread
Platter of Australian cheese, quince paste, lavosh, crackers
Premium roasted filtered coffee
Selection of T2 teas
Freshly squeezed orange juice

Standard Equipment Includes:

Whiteboard, marking pens, eraser, flipchart, paper, data projector,
projector screen, lectern with fixed microphone

BREAKFAST MENU

CONTINENTAL BREAKFAST \$22.00 per person

Chilled orange juice
Seasonal fruit platter
Selection of danishes & croissants with preserves
Premium roasted filtered coffee & a selection of T2 teas

SEATED BREAKFAST \$26.50 per person

Seated breakfast service will include selection of fruit juice,
Premium roasted filtered coffee & a selection of T2 teas

Alternate serve – please select two dishes

Eggs benedict on toasted English muffin
(please choose smoked salmon or smoked ham)

Avocado, poached egg, parmigiana reggiano, truffle oil, wild baby rocket, toasted focaccia

Vanilla pancakes, maple syrup, mixed berries, lemon balm

Smoked prager ham, button mushroom & mozzarella omelette,
roasted tomato, toasted sourdough

Scrambled eggs, crispy bacon, button mushroom, roasted tomato, toasted ciabatta

CANAPE BREAKFAST \$30.00 per person

Canape Style breakfast will include a selection of fruit juice,
Premium roasted filtered coffee & a selection of T2 teas

This can be served on a buffet or roaming

Please choose 6 options from the following:

Cold

Mini muesli yogurt pot, fruit compote

Seasonal fruit skewer

Mini wholemeal bun, cream cheese,
smoked salmon, preserved lemon, dill

Freshly baked assorted mini danish

Toasted banana bread, honeyed ricotta

Hot

Smoked ham & cheese croissant

Caramelised onions & goat's cheese tart

Cumberland pork sausage roll, tomato kasundi

Semi dried tomato & mozzarella arancini,
roasted garlic aioli

Seasonal vegetable frittata

COFFEE BREAKS

COFFEE BREAKS

Premium roasted filtered coffee and a Selection of T2 teas	\$3.90 per person
Selection of Fruit Juice	\$3.20 per person
Continuous Tea and Coffee	\$7.40 per person

COFFEE BREAK MENU \$8 PER PERSON

This includes premium roasted filtered coffee & a selection of T2 teas
and one of the following:

Please choose 1 option from the following:

Danish pastries

Chefs selection of cakes

Mini smoked ham & cheese croissant

Toasted banana bread, honeyed ricotta

Scones with preserves

Mini muffins

Brownies

LUNCHEON SELECTIONS

OPTION 1: SANDWICHES: \$9.50

Note: 4 points per person for sandwiches

OPTION 2: \$12 PER PERSON

Assortment of freshly cut sandwiches

Coffee & Tea

OPTION 3: \$18 PER PERSON

Assortment of freshly cut sandwiches

Seasonal fruit platter

Coffee & Tea

OPTION 4: \$28 PER PERSON

Assortment of freshly cut
sandwiches & wraps

Chef's selection of assorted cakes

Seasonal fruit platter

Coffee & Tea

OPTION 5: \$28 PER PERSON

Assortment of freshly cut sandwiches

Potato wedges with sour cream
& sweet chilli sauce

Chef's salad of the day

Seasonal fruit platter

Coffee & Tea

COCKTAIL PARTY SELECTION

\$38.00 per person – 8 pieces per person. **Please choose 6 items**

\$46.00 per person – 10 pieces per person. **Please choose 8 items**

\$12.00 per person – 3 pieces per person. **Chef's selection of canapés**

COLD SELECTION

Bruschetta of tuna tartar, chive, lime
King prawn, remoulade, pomegranate
Smoked salmon blini, dill mascarpone
Beetroot cured salmon, golden beetroot purée
Seasonal vegetable frittata
Tomato gazpacho, sweet basil, truffle oil
Vegetarian spring roll, sweet chilli dipping sauce
Aged prosciutto, cherry tomato & baby bocconcini
Peking duck crepe, hoi sin sauce

HOT SELECTION

Moroccan kofta ball, minted yoghurt
Grilled haloumi, prosciutto, rosemary
Confit pork belly, spiced apple puree
Mini chicken schnitzel, pesto mayonnaise
Mini beef pie, bush tomato relish
Semi dried tomato & mozzarella arancini, roasted garlic aioli
Mini caramelised onion & goat's cheese tartlet
Vegetable dumpling, sweet chilli sauce
Adel's vegetarian pizza
Seared scallop, corn purée, flying fish roe
Tempura style salt & pepper squid
Coconut fried prawn, nan jim
Prawn & ginger dumpling, sweet chilli sauce

COCKTAIL PARTY SELECTION

SUBSTANTIAL CANAPÉS ITEMS

\$9.50 PER ITEM

Fish & chips, lemon, tartare
Mini haloumi, rocket, honey truffle oil, brioche slider
Grilled salmon, German potato salad
Mini beef cottage pie
Moroccan chicken, couscous salad, minted yogurt
Wagyu beef slider, pickle, beetroot relish

DESSERT CANAPÉS ITEMS

\$5 PER ITEM

Chocolate mousse cup, vanilla cream
Panna cotta, fruit compote
Lemon curd tartlet, lavender meringue
Pavlova, spiced mascarpone, strawberry
Chocolate brownie, caramel chantilly, popcorn
Chocolate ganache tartlet

SEAFOOD STATION

\$35 PER PERSON

prawns, oysters, smoked salmon, etc

CHEESE STATION

\$17 PER PERSON

Selection of three cheeses: cheddar, blue vein, brie
Selection of assorted bread, lavosh, water crackers, rice crackers
Quince paste, dried fruit

CHARCUTERIE STATION

\$19 PER PERSON

Pastrami
Prager ham
Prosciutto
Danish salami
Bread selection, olives, cornichons

SET MENU SELECTIONS

To obtain your Set Menu price, please add your selections together, if you have selected an alternate serve menu, divide your selections by 2 and then add \$2.50 per person and this will give you the per person price. All lunch & dinner menus include butter & bread, a garden salad per table, coffee & tea.

LUNCH & DINNER MENUS

ALTERNATE SERVE \$2.50 PER PERSON

SOUPS

Truffled parsnip soup with hazelnuts & bacon	\$12
Hungarian mushroom soup with fresh dill	\$12
Creamy roasted tomato basil soup	\$12

ENTREES

Organic red & white quinoa, poached chicken breast, cherry tomato, cucumber, seeded mustard dressing	\$19
Seared scallops, parsnip puree, chorizo, parsnip crisps, baby mache	\$23
Honey roasted pumpkin & beetroot salad, Danish fetta, roasted sunflower seeds	\$19
Beetroot cured salmon, celeriac remoulade, squid ink	\$19
Thai beef salad, Nuoc cham dressing	\$20
Pepper & sesame crusted tuna, green bean, cherry tomato, grilled red pepper, chat potato, croutons, caper salad	\$21

MAINS

Nam jim chicken supreme, Moroccan quinoa, chilli eggplant	\$28
Twice cooked confit pork belly, braised red cabbage, apple compote, maple reduction	\$28
Home-made potato gnocchi, bacon, button mushroom, fresh peas, cream fraiche	\$25
Ranger Valley beef sirloin, seasonal buttered green, herb butter	\$35
Confit duck leg, potato sarladaise, petite garden salad	\$31
Roasted lamb rump, potato & mozzarella croquette, peas four ways, shiraz wine jus	\$35
Pan fried king salmon, braised fennel, green beans, cherry tomato, cassoulet beans	\$34

SET MENU SELECTIONS

SIDES \$12 (Serves 4)

Buttered green beans

Roasted rosemary chat potatoes

Mixed steamed vegetables

DESSERTS

Caramel tiramisu, savoiardi di fonni
sponge biscuit, brownie crumb \$14

Vanilla panna cotta, mixed berry compote,
fresh fruit, crumble dust \$14

Pavlova, spiced mascarpone, passionfruit,
seasonal berries \$15

Hot chocolate lava cake, vanilla bean ice-cream,
caramel popcorn \$16

Sticky date pudding, vanilla bean ice-cream,
butterscotch sauce \$15

New York berry cheesecake, strawberry
& vanilla salsa \$15

Lemon meringue pie \$15

BUFFET MENU

\$68.00 per person

COLD

Cold cuts, marinated vegetables, pickles

SALADS

Chat potato salad, seeded mustard, crispy bacon

Roasted jap pumpkin, baby beetroot, feta

Seasonal garden salad

Tuna, green beans, tomato, olives

HOT DISHES

(please choose 3 dishes)

Beef red wine ragout, baby onions

Butter chicken, naan bread, mango chutney

Pan fried barramundi, lemon butter & caper sauce

Cumin dusted roast pork, apple compote

Chicken, chorizo, feta, olive penne, olive oil, parmesan

Pumpkin, mushroom, roasted pepper orecchiette

Spinach & ricotta tortellini, arrabiatta sauce

Served with buttered green beans, roasted potatoes, rice pilaf

DESSERT BUFFET

Mini panna cotta, fruit compote

Mini lemon curd tartlet, lavender meringue

Mini chocolate brownie, caramel chantilly, popcorn

Seasonal fruit platter

Includes: Bread rolls & butter

Premium roasted filtered coffee & a selection of T2 teas

ADDITIONAL INFORMATION

PACKAGE

Any of the Set or Buffet Menus may simply be turned into an all inclusive package option.

By adding an additional \$60.00 per person to your preferred menu price, your package will include the following:

- Your choice of a three course or buffet menu.
- Selection of light and full strength local beers, McWilliams Shiraz Cabernet, McWilliams Chardonnay, McWilliams Semillon Sauvignon Blanc, McWilliams Brut Reserve, Soft Drink and Orange Juice.
- Room Hire for five hours.
- Disc Jockey for five hours.
- Your choice of colour for balloons as table centrepieces.

Note: Packages are for a minimum of 35 guests.

BAR OPTIONS

There are various options available for beverage service.

You can place a Bar Tab on the bar; this is where you set a dollar limit and advise what drinks are available on the tab. Our staff will advise you during the night when the tab is nearing it's limit so you can decide if you would like to increase the limit or have your guests purchase their own drinks once the limit is reached.

OR

You can opt for a cash bar; in this case all of your guests would purchase their own drinks from the bar.

DISC JOCKEY

A disc jockey (DJ) can be organised on your behalf at a cost of \$400.00 for a five-hour period. Once the DJ is booked he will contact you before your event to introduce himself and discuss your music preferences.

If you would like to arrange your own DJ or other entertainment this is fine, all we ask is that you provide us with a copy of their Public Liability Papers and if the entertainer requires anything for their set up.

DECORATIONS

You may add your own special touch to your event by bringing your own decorations, for example, tea light candles, flowers, photos or balloons. Please liaise with the Event team if you are having any decorations organised. We can also organise decorations for your event.

CAKES

You are welcome to bring your own cake for special occasions. There are two options:

- Do-It-Yourself – we will provide you with storage, you need to bring your own utensils and plates .
- Cake Service – for \$2.50 per person we will cut, plate and serve your cake.