



rsl

CHINCHILLA

FUNCTION PACKAGES  
2025





# YOUR CLUB, OUR PLEASURE!

Thank you for considering the Chinchilla RSL for your upcoming event.

The Chinchilla RSL is a vibrant hub within the community, providing an ideal venue for both professional and social gatherings. Whether you are planning an intimate team meeting, a community luncheon, or a large-scale conference, our facilities are designed to ensure your event's success.

Our range of customizable packages means we can accommodate groups as small as 10 and as large as 200, all within a versatile space equipped to meet your audio-visual needs and featuring private bar services.

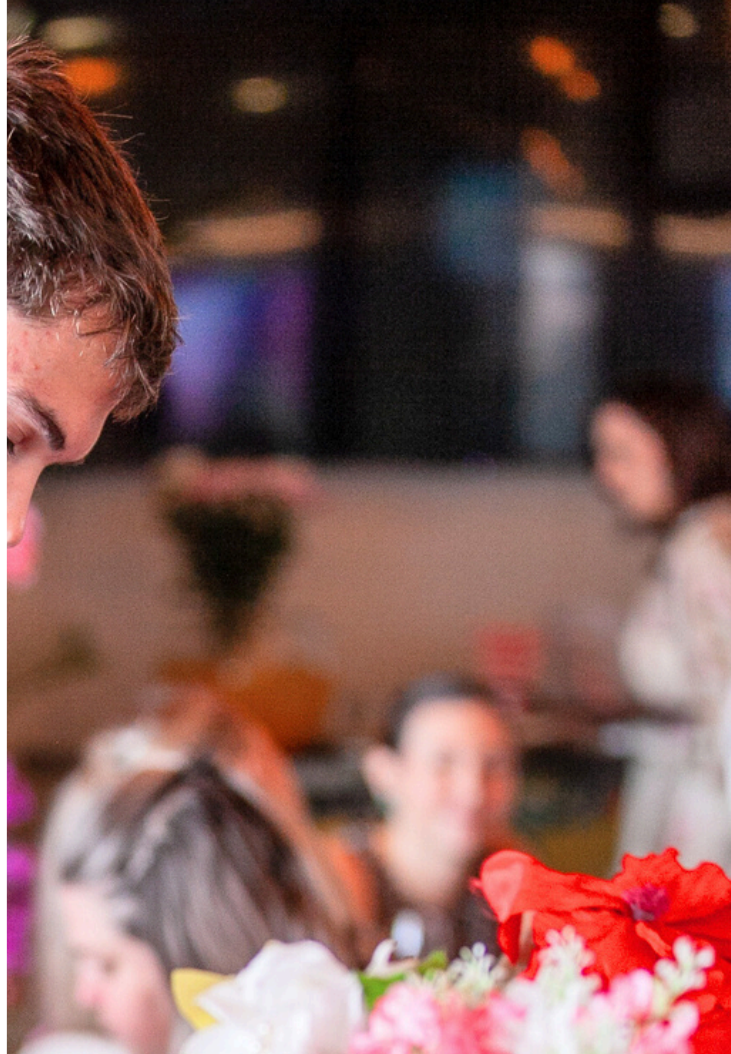
Our experienced functions team and skilled chefs are ready to collaborate with you to discuss your event's unique requirements. From morning breakfasts to evening dinners, we are committed to providing a seamless and enjoyable experience from start to finish.

To learn more about our offerings or to schedule a no-obligation tour of our venue, please reach out to us. We look forward to helping you create a memorable event.

Warm regards,  
Functions Coordinator  
Chinchilla RSL  
PHONE: 07 4662 7196  
EMAIL: [functions@chinchillarsl.com.au](mailto:functions@chinchillarsl.com.au)







# FUNCTION

## SPACES





# ROOM TYPES

## KAPYONG

Hire fee – \$300

Capacity:

Layout	PAX.
Round tables	80
Bistro Style	90
Fanned	60
U-Shape	45
Theatre	80
Networking	80





# ROOM TYPES

LONG TAN 1  
Hire fee – \$300

Capacity:

Layout	PAX.
Round tables	60
Bistro Style	80
Fanned	60
U-Shape	25
Theatre	60
Networking	60





# ROOM TYPES

LONG TAN 2  
Hire fee – \$300

Capacity:

Layout	PAX.
Round tables	80
Bistro Style	70
Fanned	50
U-Shape	30
Theatre	70
Networking	80





# ROOM TYPES COMBINED

## KAPYONG & LONG TAN 2

Hire fee – \$600

*Capacity:*

Layout	PAX.
Round tables	110
Bistro Style	150
Theatre	150
Networking	150

## KAPYONG, LONG TAN 1 & LONG TAN 2

Hire fee – \$900

*Capacity:*

Layout	PAX.
Round tables	180
Bistro Style	200
Theatre	150

## LONG TAN 1 & LONG TAN 2

Hire fee – \$600

*Capacity:*

Layout	PAX.
Round tables	110
Bistro Style	150
Theatre	150
Networking	150



# ROOM TYPES

## BEER GARDEN

Hire fee  
FULL HIRE- \$300  
PARTIAL SMALL HIRE - \$150  
PARTIAL LARGE HIRE - \$250

Capacity:

Layout	PAX.
Seated	Full - 60 Partial small - 40 Partial large - 60
Networking	Full - 100 Partial small - 40 Partial large - 70





# ROOM TYPES

## BOARD ROOM

Hire fee – \$250

Capacity:

Layout	PAX.
Seated	16





# ROOM TYPES

## GARDEN PATIO

Hire fee – \$150

Dry bars with cover – \$20

Capacity:

Layout	PAX.
Networking	100







# EQUIPMENT HIRE

## INCLUDED IN ALL ROOM HIRE

- White board
- Microphone – lapel and headset available
- Audio-visual
- Lectern
- Tea and Coffee Station

## ADDITIONAL EQUIPMENT HIRE

- Flip Charts \$15
- HDMI cord \$10
- Round tables \$35 per table includes tablecloth
- Dry bars \$20 per bar includes cover
- Linen tablecloths \$10 per tablecloth
- Bar cart \$60
- Bar cart staff \$40 per hour minimum 2 hours
- Bar hire \$40 per hour minimum 2 hours
- Flower wall \$250 on site







# SPECIAL OCCASIONS SET-UP

ADDITIONAL TO ROOM HIRE

**\$15pp**

INCLUDES

- Rectangle tables
- Tablecloths
- Colored napkins
- Cutlery
- Bread and butter plates
- Cake table / present table
- Head table
- Table numbers
- Water station
- Seating chart easel

**\$18pp**

INCLUDES

- Round tables (minimum 8 per table)
- Tablecloths
- Colored napkins
- Cutlery
- Bread and butter plates
- Cake table / present table
- Head table
- Table numbers
- Water station
- Seating chart easel

## EXTRAS

CHARGED  
PER PERSON

- Wine glasses on table \$2
- Chair covers \$4 pp
- Chair sashes \$1 pp
- Charger plates \$3 pp
- Water glasses on table \$2pp

CHARGED  
PER TABLE

- Name tags set on table \$10  
(name tags not supplied)
- Mirror centerpieces \$10
- Vase x 1 \$5  
(flowers not included)
- Table runner \$10

**\$150**

- Veranda hire
- Dry bar \$20 each





# CATERING

# OPTIONS







# BREAKFAST PACKAGES

BUFFET MINIMUM 25 PAX

## STANDARD BREAKFAST BUFFET

**\$25 per guest**

Smoked bacon (gf)  
Scrambled eggs & poached eggs (gf)  
Lamb and herb sausages (gf)  
Baked beans (gf)  
Hash browns (gf)  
Fried tomatoes (gf)  
Assorted breads pastries and danishes  
Seasonal fruit platters (gf)  
Assorted condiment station

## GOURMET BUFFET BREAKFAST

**\$35 per guest**

Smoked bacon (gf)  
Scrambled & poached eggs (gf)  
Lamb and herb sausages (gf)  
Baked eggs w chorizo and parmesan (gf)  
Baked beans (gf)  
Savoury mince (gf)  
Hash browns (gf)  
Fried tomatoes (gf)  
Pancakes w maple syrup  
Assorted breads pastries and danishes  
Seasonal fruit platters (gf)  
House toasted granola w yoghurt and berry compote  
Assorted condiment station

## BREAKFAST SINGLE

**\$20 per guest**

### BACON & EGG ROLL (gfo)

Bacon, fried egg, american cheese,  
tomato relish, aioli and hash brown

*\*(gfo) gluten free option available*





# CONFERENCE PACKAGES

AVAILABLE FOR DAY TIME CONFERENCE FUNCTIONS ONLY

## HALF DAY / FULL DAY

\$30 per guest / \$40 per guest

Includes **either**  
morning tea or  
afternoon tea  
and lunch

Includes  
morning tea,  
lunch and  
afternoon tea

## MORNING/AFTERNOON TEA

Includes selection of 1 sweet, 1 savoury pp

Scones, jam & cream

Caramel slice (gf)

Double choc brownie (gfo)

Mini Danish pastry varieties

Mini ham & cheese croissant

Vegetable frittata (gf)

Spinach & ricotta roll (v)

## LUNCH *(gfo) gluten free option available*

Crumbed chicken, cheese & bacon roll (gfo)

Smoky beef brisket, cheese & slaw Turkish rolls

Spinach, ham, salad, honey mustard dressing wrap

Hot platter – 2pc per person (gfo)

## ALTERNATE PLATED

\$26 per guest

Choose 2 main options – alternate drop

## MAINS

Roast of the day (gf)

Chicken schnitzel, garlic mash & veg

Battered fish, chips & salad

Chicken Caesar salad (gfo)

## DESSERT OPTION

\$15 per guest

Vanilla bean panna cotta, passionfruit, mango coulis (gf)

Sticky date pudding, butterscotch bailey sauce, ice cream



# BUFFET MENU

minimum 25 people

**Choice of 2 mains**     **\$39**

**Choice of 3 mains**     **\$46**

**Choice of 4 mains**     **\$52**

## MAINS

Roast beef (gf)

Roast lamb (gf)

Roast pork (gf)

BBQ pulled pork sliders

Sweet & sour pork & rice

Honey sesame, battered chicken & rice

Sweet potato, chickpea curry & rice (gf) (v)

Grilled lemon pepper & garlic chicken breast (gf)

Panko crumbed chicken

Battered Snapper

Grilled lemon butter barramundi (gf)

## DESSERT \$15PH

Coconut & fruit crumble, custard (gf)

Sticky date pudding, butterscotch sauce, ice cream

## SERVED WITH

Baked dinner roll & butter

Roast herbed potatoes & pumpkin (gf)

Mixed steamed seasonal vegetables (gf)

Pesto, parmesan, sour cream pasta salad

Garden salad, honey mustard dressing (gf)

Assorted condiments & sauces







# ALTERNATE PLATED

\$55 PER GUEST - 2 COURSES / \$69 PER GUEST - 3 COURSES

MINIMUM 25PAX

## ENTREE

Warm Turkish bread w truffle butter,  
whiskey bacon jam, local olive oil

Sticky pork belly skewers w chilli caramel,  
fried shallots, Asian salad (gf)

Petite grilled chicken Caesar salad (gfo)

Heirloom tomato and aged balsamic  
bruschetta on sourdough

## MAIN

Brie stuffed chicken supreme w sweet potato  
mash charred broccolini, red pepper coulis,  
pistachio dukkah, port jus (gf)

Pressed lamb shank w red wine sauce,  
haysmoked carrots, whipped feta and  
gremolata (gf)

Roast rib fillet (med) w layered potato, spinach  
puree, field mushroom, red wine jus (gf)

Crispy skinned barra w braised leeks, whipped  
potato, seasonal greens, warm caper salsa (gf)

Three mushroom, truffle risotto w grana  
padano, green peas, toasted hazelnuts,  
crispy kale (v) (ve available on request) (gf)

## DESSERT

Chocolate fudge brownie, caramel  
popcorn, vanilla bean ice cream (gfo)

Strawberry cheesecake, Chantilly  
cream, fresh berries, strawberry gel

Vanilla bean panna cotta, passionfruit  
& mango coulis, toasted coconut,  
sorbet (ve) (gf)

Warm sticky date pudding,  
w butterscotch baileys sauce, ice  
cream and shaved caramel





# MORNING/AFTERNOON TEA

\$15 pp includes selection of 1 sweet, 1 savoury per person

Scones, jam & cream  
Caramel slice (gf)  
Double choc brownie (gfo)  
Mini Danish pastry varieties

Mini ham & cheese croissant  
Vegetable frittata (gf)  
Spinach & ricotta roll (v)

## PLATTERS

**ANTIPASTO PLATTER \$95**  
mixed cheeses & olives  
cured meats  
dips & crackers  
marinated vegetables (gfo)

**PARTY PLATTER  
APPROX 40 PIECES \$85**  
mini pies  
cocktail sausage rolls  
mini quiches

**PIZZA PLATTER \$45**  
32 slices

**MIXED SANDWICH  
40 POINTS \$70**  
roast beef, cheese, chutney  
ham, cheese, tomato  
chicken, cheese, mayo  
egg, lettuce

**ASIAN PLATTER APPROX (gfo)  
70 PIECES \$85**  
dim sims  
spring rolls  
samosas

**SEASONAL FRUIT  
PLATTER \$85**

**HOT & COLD SEAFOOD  
PLATTER \$150**  
fresh king prawns, calamari,  
battered fish,  
crumbed scallops, crumbed  
prawn cutlets, seafood sauce

**DESSERT PLATTER \$95**  
chefs selection  
of assorted desserts  
(gfo)



# CANAPES

SELECTION OF 4 CANAPES  
\$30PP  
SELECTION OF 5 CANAPES  
\$35PP

Ocean king prawn tostada w/ mango salsa  
& chipotle mayo (gf)

Beef brisket & three cheese panko crumbed croquette (gf)

Pulled pork sliders, apple slaw, bbq sauce

Crumbed camembert, rosella & cranberry gel

House made pistachio & pork mini sausage roll,  
tomato relish

Mini bruschetta, Persian feta (v)

Toasted brioche, lemon curd cheese cake (v)





# Chinchilla RSL Function Bookings – Terms and Conditions

Thank you for considering Chinchilla RSL for your function. Please review the following terms and conditions carefully. By confirming your booking, you agree to comply with these terms, which are designed to ensure a safe, respectful, and enjoyable experience for all. ***A signed copy of the Terms and Conditions and Functions Booking sheet is required within 7 days from the date of receiving, along with required deposits, to secure your booking.***

## 1. Booking Confirmation, Payment & Cancellations

A tentative booking will be held for 7 days. To confirm your booking, the cost of your room hire will be required in full, along with a signed copy of our Function Bookings sheet and our Terms and Conditions, unless otherwise agreed. It is the responsibility of the event organizer to carefully check the attached function, and catering details form for accuracy. Any discrepancies must be communicated to the Functions Coordinator as soon as possible to avoid errors on the event day. Your choice of catering must be confirmed with our Functions Co-ordinator no less than fourteen (14) days prior to the event. Please ensure we have been notified of any dietary requirements or allergies. Full payment for the function must be paid 14 days prior, on confirmation of catering.

Notice of cancellation must be received in writing no later than 30 days prior to the event for a refund to occur. Cancellations after this time will forfeit any deposits paid.

## 2. Venue Access and Use

Access to the function space is available only during the times specified in your booking confirmation. Additional fees may apply for early access or extensions. Management reserves the right to cancel any function immediately if it becomes evident that the nature or purpose of the event differs significantly from what was disclosed during the booking process or if prior approval was not sought for certain elements of the event. This measure ensures compliance with Club policies and the comfort and safety of all guests and staff. Any damage or loss caused to the premises or equipment that occurs during the function or at any time when the facilities & equipment are being used will be the responsibility of the contact person/company and may incur repair or replacement costs.

## 3. Catering and Beverages

External catering is not permitted, the only exception is a celebratory cake by prior approval.

No outside beverages are allowed. Alcoholic beverages are subject to the Responsible Service of Alcohol (RSA) laws, and service may be refused at the discretion of staff.

## 4. Decorations

Decorations, signage, and equipment bought into the function must be pre-approved and removed after the function. Any unauthorized or excessive decorations may incur additional fees. All decoration setup must be completed within the access times specified in the booking confirmation. Requests to set up decorations outside of these times must be submitted in advance and approved by the Functions Coordinator. No confetti, scatter glitter, table scatters of glitter filled balloons are permitted at any time. If these items are brought to the event, they will need to be removed by the function contact person immediately. If they are brought and used without our knowledge, an additional cleaning fee will be applied.

Nothing is to be affixed to walls, ceilings, or fixtures without prior authorization. The use of TVs or audiovisual equipment must also be arranged in advance. It is the responsibility of the contact person to remove all decorations at the end of the function. Removal costs may be applied if excessive decorations are left behind. The Chinchilla RSL takes no responsibility for belongings, decorations, or any other property left behind that does not belong to the RSL. The Chinchilla RSL reserves the right to remove any decorations or signage deemed offensive or that contravenes the Club's policies, rules, or constitution. Damage or excessive cleaning may incur additional fees.

## 5. Entry, Dress Code and Conduct

Entry to the Club for all members and guests, including those attending functions, is subject to the Club's policies.

The Club is committed to maintaining a safe and respectful environment for all members and guests. All patrons are expected to behave respectfully and responsibly while on the premises. The Club reserves the right to refuse entry or request the removal of any individual whose behaviour is disruptive, offensive, or in violation of Club policies. A neat and tidy standard of dress is required at all times. Footwear must be worn, and hats are not permitted inside the venue. Management reserves the right to deny entry to anyone not adhering to the dress code. The Club reserves the right to refuse service or entry to any individual under the influence of alcohol or drugs. Smoking is permitted only in designated outdoor smoking areas (DOSAs), which are clearly marked. The DOSA is located in the Beer Garden. Smoking outside any function room is strictly prohibited. No food is to be served or consumed in the DOSA.

## 6. Minors

Chinchilla RSL Memorial Club must be made aware of minors who are attending a function. It is Club policy that minors are allowed to attend a function until 10pm in the function areas and, must always be accompanied by their parent or guardian. Any minors found in prohibited areas may be asked to leave the venue immediately.

## 7. Compliance with Laws and Regulations

Guests must comply with all Club rules, RSA laws, and Queensland regulations. The Club reserves the right to remove any member or guest from the premises if they behave in an unreasonable manner or are not adhering to Government laws & Club policy. The Club reserves the right to terminate the event without refund if laws or Club policies are violated.

## 8. Public Holidays and Pricing

Functions held on public holidays may incur additional charges. Please note that all prices are subject to change without notice due to supplier cost increases or changes to our functions package.





# WE LOOK FORWARD TO HOSTING YOUR NEXT EVENT

your club, our pleasure!