

e va s

Making your special day more memorable











Events at Parramatta RSL is one of Parramatta's premier function venues.

Featuring seven versatile function rooms, the latest technology and equipment and first class modern catering, the Club has the facilities to cater for any event.

Events at Parramatta RSL offers a unique level of versatility as a function venue, with a diverse network of facilities and services. 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 themeing of your event.

Special Features

We are conveniently located adjacent to Parramatta Park, a popular location for Wedding Ceremonies and Photos. Central to Parramatta CBD, Parramatta RSL Club is located a short stroll from Parramatta Train Station. We are close by to accommodation as well a modern regional shopping centre.

Parking Facilities

We offer our Event clients complimentary parking in our multi-storey car park, located just across the road from our venue whilst club facilities are being utilised.

Personal Touch to Each Wedding

Each of our Wedding Packages include a dedicated Wedding Coordinator who will offer you assistance, advice and support from start to finish. As your single point of contact throughout the entire process, they will help you design the perfect package to meet your vision and reflect your individuality. They will pay careful attention to every detail so you can enjoy your special day with complete peace of mind.

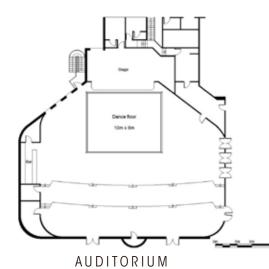
General Services

All major credit cards accepted. Security can be arranged.

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



Venue floor plans







MACQUARIE

Seating Capacity

	Cabaret	Cocktail	Dinner	Dinner Dance
Auditorium	130	500	380	236
Macquarie	80	120	100	90
Linden	48	100	80	70



Canapé Wedding Package

FOR AN ALL-INCLUSIVE EVENING WITH THE FOLLOWING FOR From \$70.00 per person

Six (6), Nine (9) or Twelve (12) selections of Canapés

*

Half an hour of Pre Dinner Drinks

*

Four and a half hours of Dinner Beverages

Including Willowglen Wines, Sparkling Wine, Yellow, a Selection of regular and light local beers and an assortment of soft drinks including orange juice.

*

Complimentary Room Hire

*

Tea Light Candles to Decorate the Room

*

A Disc Jockey/Master of Ceremonies

For a five hour period with your selection of music

*

Ample off street parking

for all your guests



Canapé Selection

CHOICE OF SIX (6) ITEMS - \$70.00 PER PERSON CHOICE OF NINE (9) ITEMS - \$75.00 PER PERSON CHOICE OF TWELVE (12) ITEMS - \$83.00 PER PERSON

HOT SELECTIONS

Double Smoked Ham and Swiss Cheese Mini Croissants Spicy Roasted Sesame Chicken Skewers Cheese and Spinach Triangles Mini Beef Burgers Mini Spring Rolls Risotto Balls with Spicy Piri Piri Mayonnaise Salt and Pepper Squid Mini Pizza Tempura Prawns Satay Chicken Skewers Moroccan Lamb Meatballs Chicken and Mushroom Vol Au Vent Mixed Seafood skewers Mini Noodle Boxes- Special Fried Rice,

Mini Noodle Boxes- Special Fried Rice, Vegetarian Pad Thai or Singapore Noodles COLD SELECTIONS

Caramelised Red onion and Feta Tartlet

Smoked Salmon on Horseradish Blinis and Crème

Maki Sushi

Thai Beef Salad (in a pail)

Antipasto Tartlet

Vietnamese Chicken and Vegetable Rice Paper Roll

Roasted Beef Asparagus Roll with Mayonnaise

Mini Lamb Skewers served with Satay Sauce

Semi Dried Tomato Basil Bruschetta

Mushroom and Vegetable Frittata

Roasted Pumpkin and Persian Feta Tartlet

Crispy Asparagus Wrapped in Prosciutto

Roasted Beef Cucumber Roll



Elegance or Indulgence Package

SELECT FROM EITHER OUR ELEGANCE OR INDULGENCE PACKAGES FOR AN ALL-INCLUSIVE EVENING WITH THE FOLLOWING for \$90.00 PER PERSON

A Superb Meal from the following Menus

*

Half an hour of Pre Dinner Drinks

*

Four and a half hours of Dinner Beverages

Including Willowglen Wines, Sparkling Wine, Yellow, a Selection of regular and light local beers and an assortment of soft drinks including orange juice.

*

Complimentary Room Hire

*

Bridal Table Centrepiece

With your choice of flowers

*

All guest tables decorated

With your choice of a Floral or Balloon Centrepiece

*

A Disc Jockey/Master of Ceremonies

For a five hour period with your selection of music

*

Ample off street parking

for all your guests



Elegance Package Menu

ENTREE A Cream of Butternut Pumpkin Soup With fried Basil and Croutons

French Onion Soup With French Bread and Gruyere Crouton

Chicken and Mushroom Vol au Vent Drizzled with Balsamic Syrup

Farfalle with Pesto and Toasted Pine Nuts Bow Tie Pasta finished with Creamy Pesto and White Wine Sauce and Toasted Pine Nuts

> **Penne Pasta with Napolitana Sauce** A rich Tomato Sauce enhanced with White Wine and Basil

> > Lime and Chilli Chilled Prawn Salad

Tandoori Marinated Chicken Tenderloins with Minted Yoghurt

MAIN COURSE

Beef Scotch Fillet With Sautéed Mushrooms and a rich Red Wine Sauce

Crisp Skin Chicken breast on Spinach Risotto With Whiskey Jus and Kumera Chips

Butterfly Barramundi On Jasmine Scented Rice and Stir Fried Chinese Vegetables with Soy and Lemon Dressing

Roast Chicken Breast Served on a field mushroom filled with Shitake Risotto and Creamy Sherry Sauce

> **Oven Baked Lamb Rump with Rosemary** On Roasted Garlic Mash Potato and Port Wine Sauce Jus

Pan Fried Sirloin Steak on Mushroom Rosti Roast Capsicum and Shallot Butter All Main Courses are served with Bowls of Mixed Vegetables



Elegance Package Menu continued

DESSERT

Chocolate Lava Pudding Served warm with Chocolate Sauce and Crème Anglaise

> Baked Cheesecake Served with freshly whipped Cream

Pavlova With freshly whipped Cream and Raspberry Coulis

> Bread and Butter Pudding With Custard Sauce

Citrus Tart with Lime Syrup

Fresh Fruit Salad With Pure Cream

Tea, Coffee and Chocolates





BUFFET INCLUDING THE FOLLOWING

COLD ARRAY

Marinated Mushrooms Roasted Cherry Tomatoes and Marinated Fetta Broccoli and Roast Almond Sliced Tandoori Style Breast of Chicken with Minted Yoghurt Crisp Fried Hokkien noodles Baby Cos Leaves with Olive Oil and Balsamic Slow Roasted Beef on Crouton with Mustard Mayonnaise Chilli Tiger Prawns marinated in Lime Creamy German Potato Salad Mixed lettuce, Cherry Tomato and Cucumber with Balsamic Dressing Tomato and Spanish onion with Boccocini and Black Olives Soft Noodle Salad with Sesame Dressing Mediterranean Cous Cous Salad

HOT DISHES

Your choice of two of the following hot dishes served with Potatoes and Seasonal Vegetables

Char-Grilled Chicken with Sherry Mushroom Sauce Mini Beefsteak's with Caramelised Shallots Red Wine Jus Rosemary Roasted Lamb Cutlets with Port Wine sauce Pan-Fried Salmon with Bok Choy and Saffron Sauce



Indulgence Package continued

DESSERT

Mini Strawberry Tart Mini Paris-Brest Citron Tart Baked Cheesecake Chocolate Mousse Heart Fruit Platter

SEAFOOD

Additional \$25.00 per person All of the above plus Fresh King Prawns, Sydney Rock Oysters, Seafood Salad and Scallops in Half Shells served in a White Wine Vinaigrette

TEA, COFFEE AND CHOCOLATES





Grand Package

FOR THE ULTIMATE WEDDING EXPERIENCE - \$100.00 PER PERSON

A Superb Three Course Meal from the following Menu

*

Half an hour of Pre Dinner Drinks

*

Four and a half hours of Dinner Beverages

*

Complimentary Room Hire

*

All guest tables decorated

With your choice of a Floral or Balloon Centrepiece

*

Chair Covers with your choice of Sash Colour

*

A Disc Jockey/Master of Ceremonies For a five hour period with your selection of music

*

Ample off street parking for all your guests



The Grand Package

ENTREE

Tandoori Lamb fillet On Rocket with Lime and Yoghurt Dressing

New England Style Seafood Chowder With Crumbled Water crackers

Chicken Satay On Jasmine Rice with Peanut Lime Dressing

Wild Mushroom Risotto Combination of Shitake, Swiss Brown and Oyster Mushrooms

> Penne Pasta with Sautéed Seafood In a Chunky Tomato Basil Sauce

Traditional Smoked Salmon With Spanish onion, Capers and Cream Cheese

MAIN COURSE

Char Grilled Scotch Fillet On Gratin Potatoes with Red Wine jus

Crisp Skinned Chicken Supreme On Mushroom and Garlic Polenta cake with Dry Sherry Jus

Atlantic Salmon On baby Bok Choy and Roast Capsicum with a Saffron Sauce

Herb Crusted Lamb Rack On sweet Potato Mash with Seedy Mustard Sauce

Char Grilled Chicken Breast Fillet With a mild Indian Butter Cream Sauce on basmati rice and naan

> **Slow Roasted Fillet Steak** On Garlic Mashed Potato with Truffle Jus

All main meals served with Bowls of Mixed Vegetables



The Grand Package continued

DESSERT

Macchiato Tart With Bailey's Anglaise

White Chocolate and Hazelnut Mousse With a Mixed Berry Compote

Summer Pudding
With Clotted Cream

French Apple Tart Butterscotch Sauce with Vanilla Ice Cream

> Mini Dessert Tasters With Dipping Sauces

Australian Cheese Platter Complimented with dried Fruits

TEA, COFFEE AND CHOCOLATES





Chefs Selection of Canapés on arrival – add \$12.00 per person to any package.

One platter of Antipasto per table – add \$11.50 per person to any package.

*

One Cheese Board per table – add \$11.00 per person to any package.

*

All wedding packages are based on minimum adult guest numbers of 35 guests in the Linden & Macquarie Room and 70 guests in the Auditorium.

*

For any persons additional to your guest list, a fee of \$ 45.00 per person will be charged for meals and soft drinks.

*

Children aged between two and eight are charged at \$25.00 for Children's meals detailed below.

Crumbed Flathead with Chips or Salad

Crumbed Chicken Tenderloin with Chips and choice of Tomato Sauce or Gravy

Pasta with Tomato or Cream Cheese Sauce

*

Children aged between 8 and 17 are charged at \$55.00 and enjoy either the three-course meal or buffet.

•

You are welcome to employ your own photographer and videographer.

*

All prices are inclusive of GST