



Randwick Club
Where good friends get together

Event Package

Welcome to The Randwick Club.

Make The Randwick Club your premier destination for your event.

Conveniently situated on Alison Road, The Randwick Club provides superb spaces to host your perfect event, from birthdays, christenings, and baby showers, to communions, anniversaries, school functions, engagements, and even weddings. With breathtaking views of Royal Randwick Racecourse and the stunning Sydney skyline, Level 4 is ideal for any occasion.

Our talented chef and his team have curated an inspiring function package, offering delicious food and beverage options tailored to suit any size and budget. From planning to execution, let our professional and experienced function team handle every detail of your event.

Level 4 boasts the Vu, Vista and Vision spaces for a more casual atmosphere, consider our versatile function space on Level 3 located within the newly opened Randwick Kitchen Bistro & Bar.

To secure your desired date, please reach out to our Events Manager for availability. Once you have confirmed a suitable date, please complete and return the booking form.

Our dedicated and friendly team is committed to ensuring that every aspect of your event is meticulously catered for.

0437 216 344

(02) 9399 4100

events@rlclub.com.au

135 Alison Road, Randwick, NSW 2031

Room Hire & Inclusions

OUR SPACES

All our room hire fees include 4-hour room hire, polite and friendly uniformed staff, white linen tablecloths and napkins, banquet set up, chilled table water, coffee and tea station (upon request), cake table (upon request), vendor list (upon request), onsite parking, table centrepieces, glassware, crockery and cutlery along with event management to assist in the organisation leading up to your event.

VU (650)

Cocktail: 350 | Seated: 220

VISION (250)

Cocktail: 80 | Seated: 60

VISTA (350)

Cocktail: 100 | Seated: 60

RANDWICK KITCHEN BISTRO & BAR

Cocktail: 400 | Seated: 300

*subject to minimum spend. Please contact our Events Manager.

BOARDROOM (150)

Seated: 15

AV REQUIREMENTS (100)

Lectern, microphone, HDMI, TV screen, PA System

CAKEAGE (50)

Cake to be cut and served on platters to each table (50)
Cake to be cut, plated and served individually to each guest (2)

DANCE FLOOR (300)

STAGE (250)

FEES & SURCHARGES

10% surcharge for all Sunday events
15% surcharge on all Public Holiday events



Menus

Plated Menu

2-COURSE \$60 | 3-COURSE \$75

MINIMUM 40 | ALTERNATE SERVE | DINNER ROLL & BUTTER TO START

ENTRÉE

Select 2 menu items for an alternative serve.

CHICKEN SALAD (GF) (DF)

With black vinegar and chilli dressing

KING PRAWN SALAD (GF) (DF)

With avocado, rockmelon, cucumber, soft herb, chilli lime dressing

BOCCONCINI ROULADE (V)

Antipasto of fresh bocconcini sheet wrapped around rocket leaves, basil pesto, sweet capsicum, grilled eggplant, grilled zucchini, wood fired bread, tomato salsa

GOURMET ITALIAN ANTIPASTO TOWER

Toasted wood fired bread with a selection of cured cold meats, chargrilled marinated vegetables, cherry bocconcini cheese, mixed leaves, tomato salsa, pesto, balsamic reduction

BABY CALAMARI SALAD

Charred fresh baby calamari, marinaded in lemon, olive oil and parsley, on chef's selection of fresh salad greens and red chilli.

SALT AND PEPPER SQUID

With baby mixed leaves and lime aioli

ORECCHIETTE (V)

With pancetta, chilli, broccolini, white wine cream sauce, grated parmesan cheese

CHICKEN, ASPARAGUS AND PORCINI MUSHROOM RISOTTO

Drizzled with mascarpone and crispy spinach leaves

BAKED LARGE FIELD MUSHROOMS (V)

With seasonal filling of caprine cheese, provolone, breadcrumbs and chef's herbs, topped with rocket and watercress salad

MAIN

Select 2 menu items for an alternative serve.

OVEN BAKED BARRAMUNDI FILLET (GF)

Served on a bed of mashed potato, grilled broccolini, dill and beurre blanc sauce

CRISPY SKIN SALMON (GF)

With cauliflower puree, grilled seasonal greens, tomato and oregano dressing

RIB OF BEEF (GF)

With roasted potato, charred spring onions, truss tomato, chimichurri and red wine jus

FILLETS OF BEEF (GF)

With Paris mash, grilled broccolini, cherry tomato and tarragon with hollandaise sauce

ROASTED PUMPKIN RAVIOLI (V)

With sage butter, truffle oil and grated pecorino

CHICKEN BREAST

With hummus, pickled cauliflower, Lebanese bread and tahini dressing

PORK BELLY

With caramelised pears, pickled daikon and grain mustard jus

DESSERT

Select 2 menu items for an alternative serve.

MERINGUE

With seasonal fruit, whipped cream and lemon balm

CHEESE PLATE

Selection of gourmet Australian cheeses with crackers, dried fruit and grapes

MILK CHOCOLATE MOUSSE

With hazelnut praline and mixed berry coulis

THREE-TONE GELATO CYLINDERS

White chocolate, hazelnut and Swiss chocolate resting on a Baileys Irish cream sauce

TWO-TONE CHOCOLATE MOUSSE

Served in a glass with white chocolate shavings

(V) VEGETARIAN · (GF) GLUTEN FREE · (DF) DAIRY FREE

RANDWICK KITCHEN BISTRO & BAR

Canape Menu

2 HOT OR COLD, 2 GOURMET & 1 SUBSTANTIAL \$30

4 HOT OR COLD, 3 GOURMET & 2 SUBSTANTIAL \$45

HOT AND COLD BITES

Crispy shells filled with chickpeas, potato, spices and tamarind dressing (V)

Smoked salmon, horseradish cream and dill served on dark rye bread

Rare roast beef and Dijonnaise crostini

Spicy prawns and sweet crushed peas on a toasted crouton

Cucumber cup filled with tomato, black olives, feta and oregano (GF) (V)

Poached chicken, celery and herb tartlets

Porcini mushroom, basil, mozzarella arancini and garlic aioli (V)

Guinness and beef mini shepherd's pies

Panko fried prawns with kewpie mayo

Salt and pepper squid with sweet chilli sauce

Prawn and chorizo skewers with chermoula dressing (GF) (DF)

Steamed pork dumplings with soy sauce and chives

Mac and cheese croquettes with spicy sriracha mayonnaise (V)

Fried beetroot ravioli with sage and parmesan butter

Caramelised onion and brie cheese tartlets (V)

GOURMET BITES

Lamb souvlaki with garlic cucumber tzatziki (GF)

Seared scallops with brown butter, pink grapefruit and tarragon (GF)

Tandoori chicken skewers with mint raita (GF)

Satay chicken skewers with satay peanut sauce, lime and coriander (GF)

Grilled salmon and pineapple teriyaki skewers

Rockmelon, cured ham and feta cheese skewers, black pepper and mint (GF)

Haloumi cheese with cherry tomato and fresh basil pesto (GF) (V)

Tandoori prawn skewers with red capsicum and yoghurt

SUBSTANTIAL BITES

Beer battered fish and chips with tartare sauce and lemon

BBQ pulled pork sliders, chilli, mayo and Asian slaw

Crumbed chicken sliders, sweet cheese, fresh tomato, lettuce and chipotle sauce

Soft shell crab, French fries, sriracha mayo (GF)

Large arancini stuffed with beef ragout, green peas and provolone cheese

Pasta salad with basil pesto, cherry tomato, black olives, rocket and parmesan cheese (V)

Chicken and cashew nuts stir fry with steamed jasmine rice



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RANDWICK KITCHEN BISTRO & BAR

Buffet Menu

\$70 PER PERSON | 8 DISH SELECTION

HOUSE BAKED DINNER ROLLS & BUTTER | ASSORTED TEA & FRESHLY BLEND COFFEE STATION

SALAD DISHES

Select 2 dishes.

CAESAR SALAD

Cos lettuce, parmesan cheese, boiled egg and Caesar dressing

GARDEN SALAD

Tomato, cucumber, onion, mixed salad leaves with honey mustard dressing

RUSSIAN POTATOES AND TUNA SALAD

Potatoes, beans, onions, tomato, tuna, chives with lemon aioli

ASIAN NOODLE SALAD

with Thai basil & lime and sweet chilli dressing, capsicum, tomato, onion, red chilli, Thai basil, Thai mint, rice noodles and carrot

CHICK PEA & KALE AND MOROCCAN ROASTED VEGETABLE SALAD

with aioli

HOT DISHES

Select 3 dishes, including 1 selection from buffet carving station (*optional).

PASTA SICILIANA

Eggplant, chilli, black olives, basil, oregano with napolitana sauce

MIXED VEGETABLE FRIED RICE OR NOODLES

with nasi sauce

MARINATED GRILLED CHICKEN

with basil crème sauce and cherry tomato

GRILLED FISH OF THE DAY

with tomato salsa

BUFFET CARVING STATION

Select 1 station.

MOROCCAN & ORANGE MARINATED ROASTED LAMB LEG

with red wine jus

SLOW ROAST HERB MARINATED PORK LEG

with red wine jus

SIDE DISHES

Select 2 dishes.

ROASTED ROOT VEGETABLES

ASIAN GREENS

with ginger soy

MASH POTATO

POTATO GRATIN

SWEET POTATO MASH

DESSERT




Select 1 dish.

CHEF'S SELECTION

of mini cakes and mini desserts.

ASSORTED DESSERTS

pannacotta, crème brûlée, chocolate mousse and mini cakes.

 VEGETARIAN ·  GLUTEN FREE ·  DAIRY FREE

RANDWICK KITCHEN BISTRO & BAR

Share Platters

SERVING UP TO 20 GUESTS PER PLATTER

GOURMET SEAFOOD PLATTER 160

Fresh gourmet king prawns and exquisite natural Sydney rock oysters, lemon and dips

SEAFOOD PLATTER 120

Salt and pepper squid, battered fish fillets, king prawns, with seafood sauce and lemon wedges

ANTIPASTO PLATTER 110

Selection of cured meats, chargrilled vegetables, olives, bocconcini, baba ghanoush dips and pitta bread

CHEESE PLATTER 75

Selection of Australian cheeses with fruit, nuts and water crackers

PARTY PLATTER 80

Chef's selection of vegetarian samosas, spring rolls, crumbed prawn cutlets, mini quiches, money bags, sausage rolls and party pies

TRIO OF DIPS PLATTER 60

Marinated olives, hummus and baba ghanoush served with pitta bread

FRUIT PLATTER 60

Chef's selection of seasonal sliced fresh fruit

PIZZA

10-INCH BASE 15

10-INCH GLUTEN FREE BASE 18

Freshly baked straight from the oven, sliced and served on a wooden board.

TRADITIONAL HAWAIIAN

With ham and pineapple

PUMPKIN & FETA (V)

With rocket leaves, feta and pine nuts

GRILLED LAMB

With rocket and yoghurt

TANDOORI CHICKEN

With caramelised onion and tomato relish

SPANISH CHORIZO

With tomato, mushroom and red capsicum



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RANDWICK KITCHEN BISTRO & BAR

Beverage Packages

PLEASE CONTACT OUR EVENTS MANAGER REGARDING BEVERAGE SELECTIONS.

ALISON 4 HOURS | \$99

A selection of premium beer, cider, wine, cocktails and seltzers.

AVOCA 4 HOURS | \$60

A selection of house beer, cider, wine, soft drinks and juices.

ARDEN 4 HOURS | \$50

A selection of house beer, wine, soft drinks and juices.

BEVERAGES ON CONSUMPTION

Beverages can be provided on consumption and tailored to specific events. Please note that beverages on consumption are subject to a minimum spend and based on the number of expected guests. Please note that the minimum spend is non-refundable if not used on the day of your event, and this amount will be paid prior to the event and included on the invoice. If you exceed the invoiced amount, the amount will be deducted from your overall bar tab. At the end of your event, we kindly ask that you settle the remaining bar tab, at the bar. If you have any questions, please feel free to ask.

RESPONSIBLE SERVICE OF ALCOHOL

The Randwick Club practices the Responsible Service of Alcohol and reserves the right to refuse service to anyone we declare to be intoxicated. In this instance, the intoxicated person is legally required to leave the venue. See Section 77 of the NSW Liquor Act 2007. Standard RSA Rules Apply, one drink per person per order, Spirits. Cocktails and the full wine menu are available for their normal retail price.



Thank you

EVENTS@RLCLUB.COM.AU

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