



Randwick Club
Where good friends get together

Conference Package

Welcome to The Randwick Club.

Make The Randwick Club your premier destination for all your corporate events.

Conveniently situated on Alison Road, The Randwick Club provides superb spaces to host your perfect event, from conferences and seminars, to training sessions, workshops, networking and even product launches. 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 or 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 full day room hire, polite and friendly uniformed staff, white linen tablecloths, chilled table water, mobile whiteboards (upon request), onsite parking, table centrepieces, glassware, crockery and cutlery along with event management to assist in the organisation leading up to your event.

All prices are exclusive of GST.

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

Continental Breakfast Buffet

\$35 PER PERSON | MINIMUM 20

- Chef's selection of assorted pastries and bakery items
- Freshly sliced seasonal fruit platter
- Hearty toast with butter, honey and jam
- Assorted cereals with full cream milk and skim milk
- Flavoured yoghurt
- Creamy scrambled egg and fried egg
- Grilled Roma tomato
- Roasted mushrooms with rosemary
- Hash brown or baked beans
- Chipolata sausages or chorizo
- Chilled fruit juices
- Chilled water
- Freshly brewed coffee
- Herbal tea selection



V VEGETARIAN • **GF** GLUTEN FREE • **DF** DAIRY FREE

RANDWICK KITCHEN BISTRO & BAR

Plated Breakfast

\$35 PER PERSON | MINIMUM 20

FOR THE TABLE

- Freshly sliced seasonal fruit cup with Greek yogurt
- A selection of gourmandise or croissant
- Chilled fruit juices
- Chilled water
- Freshly brewed coffee
- Herbal tea selection

FOR THE PLATE

- Grilled Turkish bread with herb butter
- Creamy scrambled egg, cheese omelette or fried egg
- Sliced avocado
- Grilled cherry tomato
- Crispy bacon or grilled chorizo

OR

- Grilled Turkish bread with herb butter
- Creamy scrambled egg, cheese omelette or fried egg
- Grilled flat mushroom with herbs
- Roasted Roma tomato
- Crispy bacon or grilled chipolata, beef or pork



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RANDWICK KITCHEN BISTRO & BAR

Working Lunch

\$25 PER PERSON | MINIMUM 20

CHOICE OF 2 SALADS AND 2 SANDWICHES WITH 1 DESSERT

SALADS

- Mixed garden salad with a reduced balsamic dressing and extra virgin olive oil dressing (GF) (V)
- Caesar salad of cos lettuce with bacon, egg, crispy croutons and Caesar dressing
- Greek salad with feta, mixed leaves, fresh tomato, olives, oregano and balsamic dressing (V)
- Fresh Rocket leaves with mulled pears and shaved parmesan with chef's dressing (V)
- Chicken and avocado with rocket salad, cherry tomato, red onion with basil pesto dressing (GF)
- Roast vegetable salad with tuna, olive oil and rock salt
- Gourmet antipasto salad, select cured meats, mixed leaves, cherry tomato, cucumber, grilled vegetable and balsamic dressing
- Chef's selection; healthy salad of the week

SANDWICHES OR WRAPS

- Cajun marinated chicken, mashed avocado, tomato, fresh mixed leaves and aioli
- Double smoked leg ham, aged cheddar, tomato, sliced and seeded mustard aioli
- Aged prosciutto, buffalo mozzarella, olive tapenade, fresh leaves and basil pesto
- Roasted black eggplant, grilled zucchini, fire roasted capsicum, sundried tomato and basil pesto
- Roast grain fed beef, tomato slices, fresh leaves, sliced cheese and Dijon mustard aioli
- Cold smoked Atlantic salmon, avocado, tomato slices, fresh leaves, dill cream cheese
- Smoked chicken breast, cheese, tomato slices, fresh leaves and lemon aioli
- Chef's choices (vegetarian or meat)

DESSERT

- Sliced seasonal fresh fruit
- Chef's selection of mini cakes

ADD ON

- **CORPORATE MORNING TEA** **3.50**
Freshly brewed coffee and tea selection and soft drinks
- **EXECUTIVE MORNING TEA** **12.50**
Tea with seasonal fresh fruit and selection of one refreshments food item and soft drinks
- **CORPORATE AFTERNOON TEA** **3.50**
Freshly brewed coffee and tea selection, soft drinks
- **EXECUTIVE AFTERNOON TEA** **12.50**
Tea with seasonal fresh fruit and a selection of one refreshment food item and soft drinks
- **REFRESHMENT FOOD ITEMS**
Assorted French pastries
Assorted sweet slices

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RANDWICK KITCHEN BISTRO & BAR

Business Lunch

\$30 PER PERSON | MINIMUM 40

CHOICE OF 2 SALADS, 1 SANDWICH OR WRAP, 3 HOT FOOD BUFFET AND 1 DESSERT

SALADS

- Mixed garden salad with a reduced balsamic dressing and extra virgin olive oil dressing (GF) (V)
- Caesar salad of cos lettuce with bacon, egg, crispy croutons and Caesar dressing
- Greek salad with feta, mixed leaves, fresh tomato, olives, oregano and balsamic dressing (GF) (V)
- Fresh rocket leaves with mulled pears and shaved parmesan with chef's dressing (V)
- Chicken and avocado with rocket salad, cherry tomato, red onion with basil pesto dressing
- Roast vegetable salad with tuna, olive oil and rock salt
- Gourmet antipasto salad, select cured meats, mixed leaves, cherry tomato, cucumber, grilled vegetable and balsamic dressing
- Chef's selection; healthy salad of the week

SANDWICHES OR WRAPS

- Cajun marinated chicken, mashed avocado, tomato, fresh mixed leaves and aioli
- Double smoked leg ham, aged cheddar, tomato, sliced and seeded mustard aioli
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- Cold smoked Atlantic salmon, avocado, tomato slices, fresh leaves, dill cream cheese
- Smoked chicken breast, cheese, tomato slices, fresh leaves and lemon aioli
- Chef's choices (vegetarian or meat)



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RANDWICK KITCHEN BISTRO & BAR

Business Lunch (continued)

HOT BUFFET

SELECT 1 GOURMET PASTA OR RICE, 1 FROM LAND AND SEA AND 1 SIDE DISH

GOURMET PASTA OR RICE

- Linguine pasta with cream chicken and mushroom - chicken in a basil cream, white wine, wild mushroom, cherry tomato, rocket, parmesan
- Penna pasta marinara - prawns, squid, fish of the day, mussels, chill, cherry tomato, wild rocket and basil in a delicious tomato and white wine sauce
- Three mushroom tortellini - cherry tomato, spinach, red onion, aurora sauce
- Chicken nasi goreng - aromatic rice, chicken, prawns, beef, egg, shallot, vegetable and prawn crackers
- Mala chicken stir fry with steamed rice - chicken, peanuts, vegetable, basil, Szechuan chilli
- Tofu stir fry with steamed rice - tofu, mixed vegetables, Asian greens, enoki, shitake, oyster mushroom and ginger soy sauce
- Chef's choices

FROM LAND AND SEA

- Roast beef and mushroom with creamy mushroom sauce
- Grilled chicken with tarragon and lemon creamy sauce
- Crispy skin barramundi with semi-dried cherry tomato, black olives and caper salsa • Grilled salmon with durkan crust, green leaves and labneh
- Moroccan lamb (or chicken, beef, fish) tagine
- Yellow, green or red curry with fish (or beef, chicken)
- Vegetable ratatouille
- Asian vegetable Thai green curry
- Chef's choices

SIDE DISHES

- Mashed potato
- Roast potato
- Steamed vegetables
- Steamed rice
- Moroccan mixed fruit couscous

DESSERT

- Sliced seasonal fresh fruit
- Chef's selection of mini cakes

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- **EXECUTIVE MORNING TEA** **12.50**
Tea with seasonal fresh fruit and selection of one refreshments food item and soft drinks
- **CORPORATE AFTERNOON TEA** **3.50**
Freshly brewed coffee and tea selection, soft drinks

- **EXECUTIVE AFTERNOON TEA** **12.50**
Tea with seasonal fresh fruit and a selection of one refreshment food item and soft drinks
- **REFRESHMENT FOOD ITEMS**
Assorted French pastries
Assorted sweet slices

Thank you

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