



**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](mailto: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.

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



# 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

With black vinegar and chilli dressing

### KING PRAWN SALAD

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

### BOCCONCINI ROULADE

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

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

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

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

### CRISPY SKIN SALMON

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

### RIB OF BEEF

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

### FILLETS OF BEEF

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

### ROASTED PUMPKIN RAVIOLI

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

 VEGETARIAN ·  GLUTEN FREE ·  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**

MINIMUM 40

## 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



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

RANDWICK KITCHEN BISTRO & BAR

# Buffet Menu

**\$70 PER PERSON | 8 DISH SELECTION**

MINIMUM 40 | 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

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

### SEAFOOD PLATTER

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

### PARTY PLATTER

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

### SANDWICH PLATTER

Chef's selection of freshly made assorted sandwiches or wraps

### PIZZA

#### 10-INCH BASE

#### 10-INCH GLUTEN FREE BASE

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

#### TRADITIONAL HAWAIIAN

With ham and pineapple

#### PUMPKIN & FETA

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

160

120

80

60

20

22

### ANTIPASTO PLATTER

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

### CHEESE PLATTER

Selection of Australian cheeses with fruit, nuts and water crackers

### TRIO OF DIPS PLATTER

Marinated olives, hummus and baba ghanoush served with pitta bread

### FRENCH PASTRY PLATTER

Chef's selection of assorted French pastries

### SWEET SLICE PLATTER

Chef's selection of assorted sweet slices

### FRUIT PLATTER

Chef's selection of seasonal sliced fresh fruit

110

75

60

60

60

60



 VEGETARIAN ·  GLUTEN FREE ·  DAIRY FREE

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

0437 216 344 | (02) 9399 4100

135 ALISON ROAD, RANDWICK, NSW 2031