



Mortdale RSL Functions Package 2025



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Take the stress out of organising your next function!

Mortdale RSL's friendly, experienced and professional Functions Team in conjunction with the staff from Morts Grill, are on hand to make your function a success.

Mortdale RSL is an ideal place to host your next Function. We're located just a few hundred metres from Mortdale Station, and offer 3 rooms and a variety of dining options with plenty of other advantages including live entertainment on Friday nights, a courtesy bus to ferry your guests and free on-site parking.

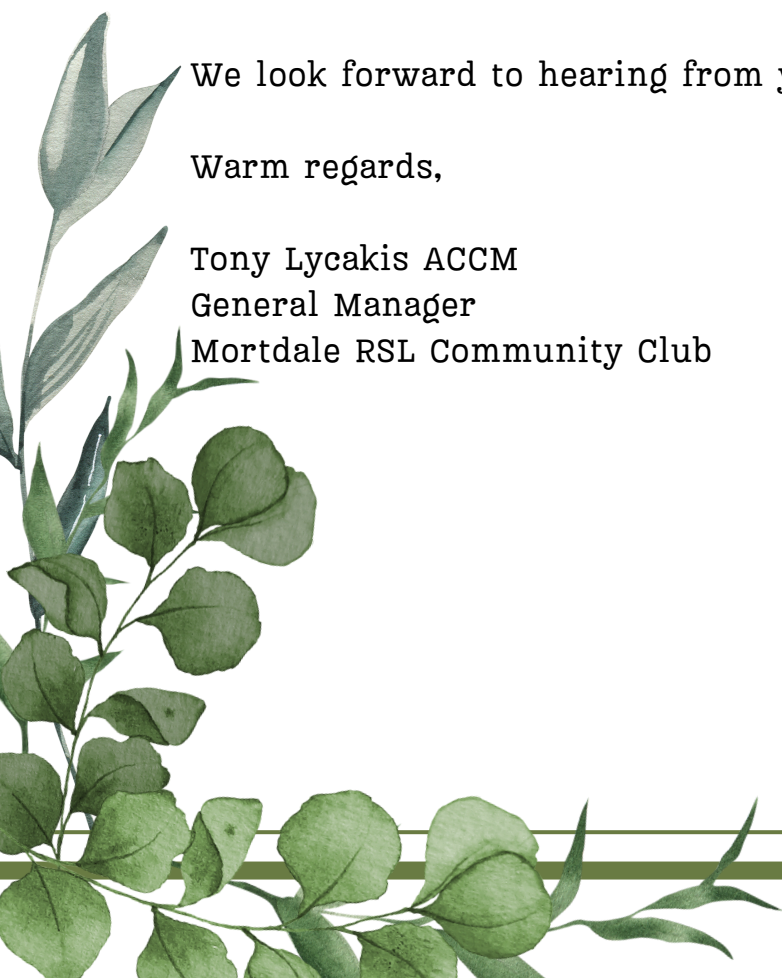
Our Team can cater for a variety of functions from Corporate Meetings with 10 guests to School Formals with 140 guests or a Cocktail Party for 220 guests. Our Functions Team will easily adapt to satisfy your needs.

For any further information, to discuss your Function or to arrange a viewing of our rooms and facilities, please contact our Functions Team by phoning 02 9580 3649 or by emailing tonyl@mortdalersl.com.au or info@mortdalersl.com.au

We look forward to hearing from you.

Warm regards,

Tony Lycakis ACCM
General Manager
Mortdale RSL Community Club





Function Terms and Conditions

Enquiries and Tentative Bookings

Tentative bookings will be held for ten (10) working days. After ten (10) working days, a representative from our Functions Team will contact you to confirm or cancel the tentative booking.

Confirmation of Bookings

To confirm the booking, the Event Organiser must be a member of the Club. If the Event Organiser is not a member they will need to become a join the Club prior to confirmation of the booking. The confirmation of bookings must include:

- A signed Terms and Conditions form,
- A completed Function Confirmation Form, and
- A Security Deposit of the room hire fee to be paid.

Event Durations and Surcharges

Commencement and completion times of events are advised in the Confirmation Calendar sent to the Event Organiser. All events are scheduled for five (5) hour durations. If an event exceeds its proposed duration of hours, surcharges will apply for the following:

- Room Hire
- Entertainment
- Food and Beverage Waiters

All Bar Facilities & Entertainment will finish fifteen (15) minutes prior to confirmed completion times. Room hire fee is applicable to all functions.

Finalising Event Details

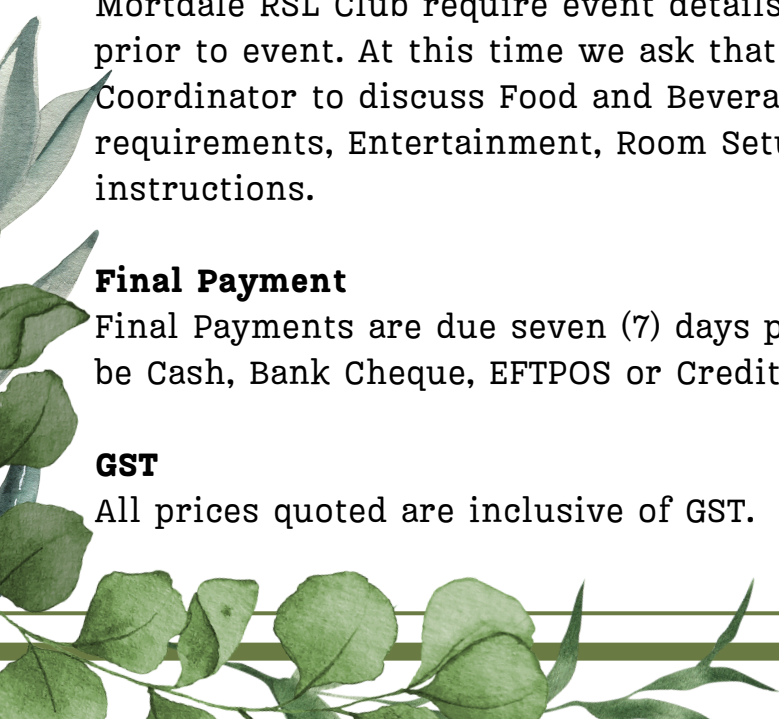
Mortdale RSL Club require event details to be finalised twenty eight (28) days prior to event. At this time we ask that you meet with our Functions Coordinator to discuss Food and Beverage options and specific dietary requirements, Entertainment, Room Setup, Decorations, and any special instructions.

Final Payment

Final Payments are due seven (7) days prior to your function. This payment can be Cash, Bank Cheque, EFTPOS or Credit Card.

GST

All prices quoted are inclusive of GST.





Function Terms and Conditions

Food and Beverage

Mortdale RSL Club has a delightful range of menus to suit any occasion. The Club does not permit clients to provide their own catering or beverages. Clients are also advised, and therefore are not allowed to remove unconsumed products from the premises. Children aged between five (5) years and twelve (12) years will be charged at half the adult rate. Mortdale RSL Club allows for two options for beverages to be charged during your function. These are:

- Dry till - Beverages charged according to consumption. You nominate how much you would like to spend and specify the beverages you would like to include; or
- Cash bar - All guests pay for their own drinks.

The Club enforces the Responsible Service of Alcohol Laws (RSA). All of our employees have a duty of care to all guests attending the function and must ensure guests are not showing signs of intoxication or breaching RSA Laws. It is against the law for our staff, to supply alcohol to any person who is intoxicated.

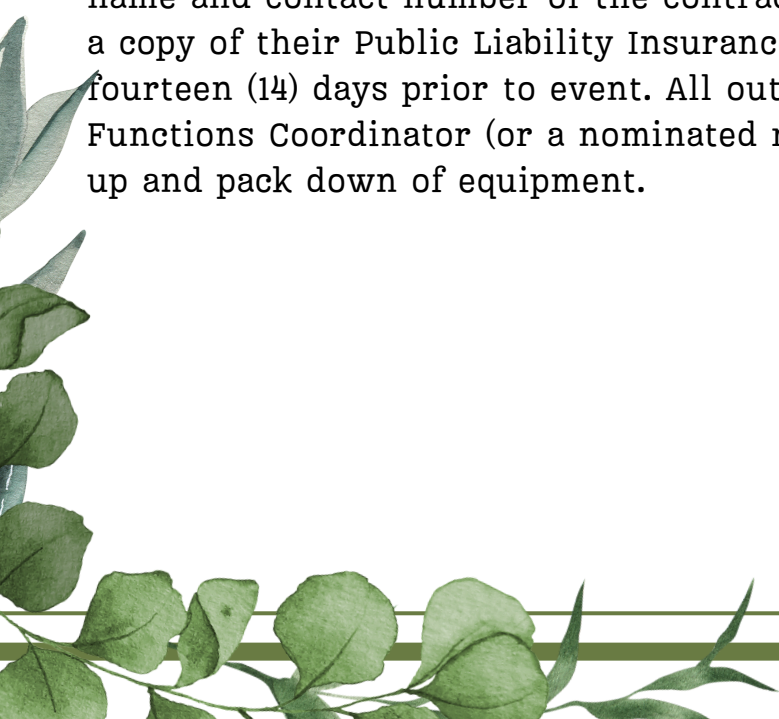
Event Cancellation

Any confirmed booking cancelled twenty one (21) days prior to the function will result in a loss of 50% of the Security Deposit or room hire fee.

Cancellation fourteen (14) days prior to the function will result in a loss of 100% of the Security Deposit.

Outside Contractors

For all events requiring the use of outside contractors who are not employed by Mortdale RSL Club, the client must provide the Functions Coordinator with the name and contact number of the contractor. The outside contractor must provide a copy of their Public Liability Insurance to the Functions Coordinator at least fourteen (14) days prior to event. All outside contractors must liaise with the Functions Coordinator (or a nominated representative) in regards to delivery, set up and pack down of equipment.





Function Terms and Conditions

Property of the Guests

Mortdale RSL Club will take all necessary care, but accepts no responsibility for loss or damage to the property of the guests or clients during or after the event. This includes gifts, decorations or personal property brought in to the Club.

Security

Our Functions Coordinator will advise you if they feel a security guard needs to be arranged for the duration of your event and the charges that will be incurred. Security is always required for birthday events ages 21 years or less.

Damage to Property

The Event Organiser is deemed to have assumed responsibility for any wilful conduct resulting in damages caused during the event by any guests or other persons attending the function, whether in designated function area(s) or in any other part of the Club. The use of confetti or rice is not permitted on Club premises. The use of nails, pins or any other paraphernalia used to hang signs or other items to the walls is strictly prohibited.

Thank you for choosing Mortdale RSL Club to host your function.

Please do not hesitate to contact the Function Coordinator on 9580 3649 or info@mortdalersl.com.au if you have any further questions.

I have read and agree to the above Terms and Conditions:

Function Name / Company Name: _____

Contact Name (Event Organiser): _____

_____ Signature - Event Organiser Date: ___/___/___

_____ Signature - Event Organiser Date: ___/___/___



Function Confirmation Form

Function Name / Company Name: _____

Contact Name: _____ Phone Number: _____

Mobile Number: _____ Fax Number: _____

Email: _____ Membership Number: _____

Postal Address: _____

Date of Function: ___/___/___ Location of Function: _____

Function Type: _____ Name of Room: _____

Room Setup: _____ Number of Guests: _____

Payment Method: (Circle) Cash Credit Card Bank Cheque

Credit Card Payments: (All information remains confidential)

Credit Card Name: _____

Credit Card Type: (Circle) Visa MasterCard Bankcard Diners Club Amex Credit

Card Number: ___/___/___/___ Credit Card Expiry: __ / __

Signature of Cardholder: _____

A Security Deposit can be taken using the Credit Card details. If card details are not supplied, a holding bond is required that will be returned within ten (10) working days of the function completion. Please make cheques payable to the Mortdale RSL Club. All correspondence should be marked to the attention of the Functions Co-ordinator.

Correspondence can be mailed to:
Mortdale RSL Club - Functions Department
PO Box 289, Mortdale, NSW, 2223
or emailed to: info@mortdalersl.com.au

Cancellation charges are subject to the Conditions identified in the Functions Terms and Conditions outlined in this document.

The above details are correct and I have received and agree to Mortdale RSL Club's Functions Terms and Conditions.

Signed: _____ Date: ___/___/___

Name: _____



Function Rooms

Sports Lounge

This room is ideal for meetings, conferences and exercise classes. The room is well lit and is preferred for small to medium Corporate and Private events.

Seating Capacity	\$20 (per hour)	\$100 (5 hours)	\$150 (7 hours)
Theatre Style 50			
Cocktail 50			
Banquet 40			

Macquarie Room

This open and spacious room features high ceilings, a portable stage, dance floor, and excellent audio/visual capabilities. The room is great for large, lavish events. The Macquarie Room has its own bar facilities and offers a range of seating and dining options that can be tailored to your requirements. The Macquarie Room is great for Weddings, school formals, Christmas parties or large family engagements. The Room can also be partitioned into two (2) areas enabling a more intimate experience or allowing for a break out area.

Seating Capacity Full Room	\$40 (per hour)	\$200 (5 hours)	\$250 (7 hours)
Theatre Style 200			
Cocktail 200			
Banquet 140			

Seating Capacity Half Room	\$30 (per hour)	\$150 (5 hours)	\$200 (7 hours)
Theatre Style 80			
Cocktail 80			
Banquet 60			





Buffet Menu

\$48 Per Person Minimum 50 People

Hot Dishes - Select 2 Options

Hot roasted Rump of Beef and gravy
Garlic and rosemary roasted Lamb
Oven roasted skin on Chicken Breast
Roasted pork

Sides

Marinated seasonal vegetables
Roasted chat potatoes
Fresh Coleslaw
Greek salad

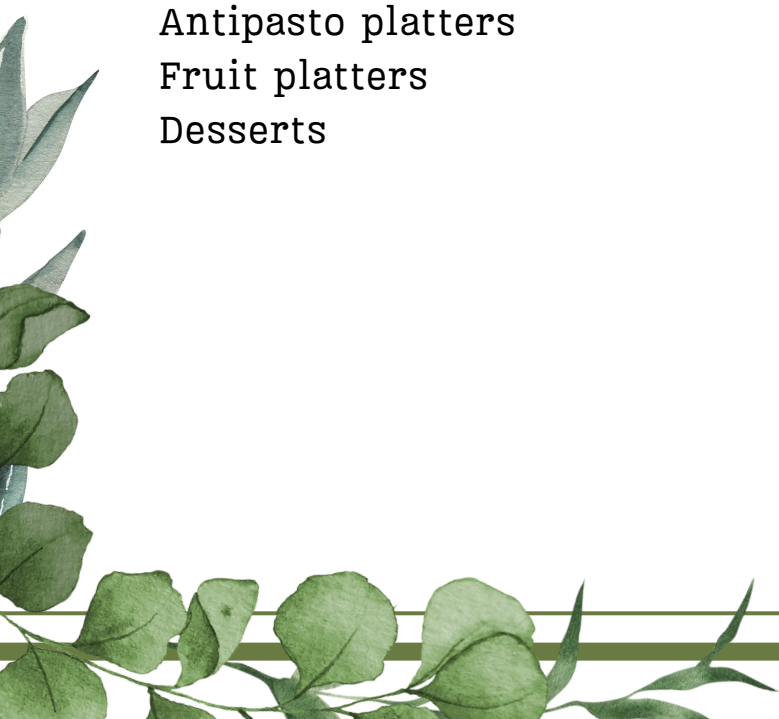
Also Included

Bread rolls with butter
Tea and Coffee

Optional Extras:

Antipasto platters
Fruit platters
Desserts

\$60 per table
\$60 per table
\$8 per person





Mini Menu

\$30 Per Person Minimum 50 People

Make your own Hamburgers and Wraps

Toasted Hamburger Buns

Tortilla Wraps

Fillings

(Please select three fillings)

Char Grilled Beef Patties

Char Grilled Lamb Patties

Marinated Chicken Strips with Red Onion

Slow Cooked Shredded BBQ Pork Grilled Haloumi

Accompanied By

Grilled Onions Shredded Lettuce

Sliced Tomatoes

Sliced Cucumber Shredded Cheese

Sour Cream Guacamole

Beetroot

Salsa

French Fries

Condiments and Sauces





Greek Buffet

\$55 Per Person Minimum 50 People

Platters on Tables

Tzatziki, Hummus & Taramasalata dips

Selection of breads

Mezze Plates w/

Dolmades, olives, feta, grilled haloumi, crumbed calamari

Hot Dishes

(Please select three fillings)

Slow Roasted Marinated Lamb

Lemon, oregano & garlic grilled fish Chicken souvlaki

Chicken Souvlaki

Greek Pastitsio

Sides

Mediterranean Vegetables

Roasted Chat Potatoes

Greek Salad

Garden salad

Also included

Bread rolls with butter

Tea and Coffee

Optional Extras:

Antipasto platters

\$60 per table

Fruit platters

\$60 per table

Desserts

\$8 per person





Cocktail Menu

Minimum 50 People

CHOOSE 6 ITEMS \$24 per person

CHOOSE 7 ITEMS \$26 per person

CHOOSE 8 ITEMS \$28 per person

Mini chicken skewers with smoked chilli aioli

Spinach and cheese triangles

Crumbed calamari strips with aioli and lemon

Salt and pepper squid with sweet chilli

Cocktail Party pies

Cocktail sausage rolls

Fish cocktails with tartare and lemon

Crumbed chicken breast goujons

Mini spring rolls

Filo wrapped prawn parcels

Spicy BBQ chicken wings

Fried rice in a box

Mini cheeseburgers

Optional Extras:

Tea and Coffee

\$3.00 per person

Antipasto platters

\$60 per table

Fruit platters

\$60 per table

Desserts

\$8 per person





2 or 3 Course Menu

2 Course Menu \$45 Per Person

3 Course Menu \$55 Per Person

Minimum 50 People

Choose 2 dishes from each course to be served alternately

ENTREE

Grilled Haloumi with sundried tomato and basil

Salt and Pepper Calamari with sweet soy dipping sauce

Crumbed Prawn Cutlets with tartare sauce

Caesar Salad with chicken

Natural Sydney Rock Oysters (4)

Mort's Salad with cherry tomatoes, cucumber, caramelised Spanish onion, roasted sweet potato, Persian feta and smoked chilli aioli

MAIN

Slow Roasted Beef with gravy

Grilled Barramundi Fillet with lemon butter sauce

Oven Roasted Chicken Breast Supreme with sundried tomato and olive tapenade
Roast Lamb served with gravy

*** All mains served with seasonal vegetables and crispy chat potatoes*

DESSERT

Crème Brule

Sticky Date Pudding

Included:

Bread roll and butter included

Optional Extras:

Tea and Coffee

\$3.00 per person

Antipasto platters

\$60 per table

Fruit platters

\$60 per table





Conference Menu

Minimum 20 People

Option 1 - \$13 per person

Tea & Coffee
Assorted biscuits
Small deserts

Option 2 - \$17 per person

Tea & Coffee
Assorted biscuits
Sandwich platters

Option 3 - \$20 per person

Tea & Coffee
Assorted biscuits
Select 5 cocktail food options

Optional Extras:

Tea and Coffee
Fruit platters

\$3.00 per person
\$60 per table





Children's Menu

*\$16 Per Child**

Children must be under 12 years old

Chicken Chippies & Chips

Calamari & Chips

Spaghetti Bolognese

Fish & Chips

Kids steak & Chips

*Children's Menu is only available with the selection of the enclosed menus in the Function Package

