

SINCE 1959

FORESTVILLE

– RSL CLUB –



Functions & Events

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From Our Family
To Yours Since 1959

LOCATION

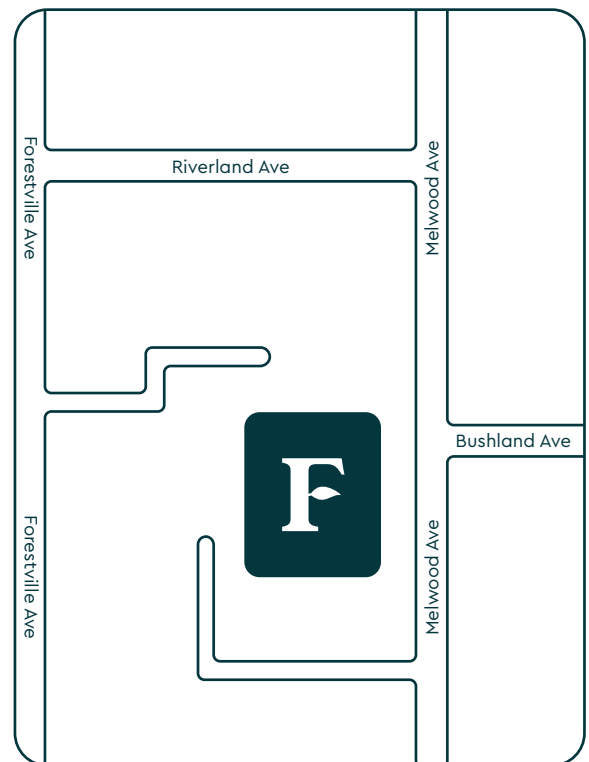


📍 22 Melwood Avenue, Forestville, NSW, 2087

Forestville RSL Club is a warm and inviting community hub for locals and visitors alike.

Located just ten minutes away from the glorious Northern Beaches and 15km north of the Sydney CBD. Described as 'the perfect hideaway', Forestville is quiet, safe and leafy.

For over 60 years we have taken pride in serving our community. Our food & beverage offerings are contemporary and inviting featuring international favourites and Club classics. The Club's modern facilities are tailored to a variety of activities and events – indoor and outdoor spaces filled with potential...



Something For Everyone

INTRODUCTION



Celebrations

Whether it's a birthday, engagement party, baby shower, anniversary or retirement, there are many reasons to celebrate. We can guide you through all planning stages to ensure you enjoy a stress-free event.



Weddings

You've said 'I do', now it's time to plan a perfect and one-of-a-kind wedding or elopement celebration. We have a range of spaces to choose from, in close proximity to one of our beautiful neighbouring beach fronts.



Photography: Luna & Sol Weddings



Corporate

Our meeting facilities will insure a smooth and successful event, whether it's a small meeting or a large corporate gathering. We guarantee professionalism throughout every detail.





  Up to 126 Seated

PICKETS

Popular with our locals and visitors alike, PICKETS is our unique grassed area soaking up the natural Northern Beaches sunlight, starry nights and quiet, outdoor serenity. Perched just off the Bistro and Bowling Green it's the perfect space for alfresco style functions under the iconic white umbrellas and twinkling fairy lights.



SPACES



📍 🍰 📋 170 Standing • 150 Seated • 200 Theatre

Flight Deck

Equipped with a large stage, built-in audiovisual equipment, fixed dance floor, fully sized bar with two points of sale, private bathroom facilities and a mirrored wall. This room also features a full retractable wall to cater for any size function or facilitating two functions at the same time. Size: 351m2



📍 🍰 📋 110 Standing • 90 Seated • 120 Theatre

Forest Room

The Forest Room has views of the city and access to the adjacent balcony. Featuring a fully stocked bar, fixed dance floor and large wall-width windows. Natural light pours through the space which is popularly utilised for banquet style functions and Club hosted luncheons and events. Size: 287m2

SPACES



 10 - 12 Seated

Board Room & Meeting Room

The Board Room is a private intimate space with views of the city through the large windows and small balcony. The Meeting Room features a large window, which allows for lots of natural light, along with a large boardroom table.



 20 Seated

The Nook

Located just off our popular Bistro area, 'The Nook' is a private dining space available for casual small get-togethers. Featuring booth seating and modern botanical wallpaper.



Canapé Packages

\$25pp (Choice of 4) • \$35pp (Choice of 6)

Half Shell Scallops with Wakame Seaweed with Mango Salsa (DF) (GF)

Duck Pancake, Cucumber, Shallots, Chinese BBQ Sauce

Cocktail Beer Battered Fish with Tartare Sauce

Salt & Pepper Squid with Aioli

Curry Crab Cakes with Lime Aioli

Tiger Prawn & Green Mango Rice Paper Roll (GF)

Avocado & Tofu Noodle Rice Paper Roll (VG) (GF)

Satay Chicken Skewers with Peanut Sauce

Lamb Kofta with Tzatziki

Cherry Tomatoes Bocconcini Cheese & Basil (V)

Mini Steak & Mushroom Pies

House Made Veg Spring Roll (VG)

Braised Lamb Shoulder, Crushed Minted Peas, Toasted Baguette

Mini Pork Dumpling with Aged Black Vinegar Dressing

Cheese & Spinach Triangles

Curry Puffs

“ Our catering food and service are in line with the Club’s reputation for excellence and quality. ”

CATERING

Extra Platters

| | |
|---|-------|
| Peri-Peri Chicken Sliders (20) Marinated Olives, Persian Feta, Chargrilled Vegetables, Stuffed Peppers, Dolmades, Baba Ghanoush, Hummus, Crusty Sourdough, Rosemary Grissini | \$75 |
| Angus Beef Sliders (20) Beetroot Relish, Pickle, Aioli | \$75 |
| Antipasto Marinated Olives, Persian Feta, Chargrilled Vegetables, Stuffed Peppers, Dolmades, Baba Ghanoush, Hummus, Crusty Sourdough, Rosemary Grissini | \$105 |
| Charcuterie Shaved Parma Ham, Selection Of Salami, Bresaola, Cured Spanish Chorizo, Marinated Olives, Piquillo Peppers Served With Pickled Vegetables, Grissini, Lavosh | \$105 |
| International Cheese Platter Dried Fruits, Nuts, Fig & Walnut Roulade, Lavosh | \$105 |
| Sliced Seasonal Sushi & Nigiri (30) Wasabi, Pickled Ginger & Soy Sauce | \$105 |
| Assorted Gourmet Sandwiches | \$85 |
| Crudités & Assorted Dips Fresh Crisp Vegetables Served with Hummus & Baba Ghanoush. | \$75 |
| Dessert Platter (20) Petit Fours, Cakes & Macarons | \$75 |

Meetings & Special Occasion

\$22pp • 20 PAX Min

- Assorted Sandwiches
- Tempura Prawns
- Veg Spring Rolls
- Satay Skewers
- Mini Pies
- Mixed Mini Quiches
- Assorted Cakes
- Tea and Coffee add \$3 Per Person

Morning / Afternoon Tea

\$12pp • 10 PAX Min

- Fruit Platter
- Mini Pastries
- Tea and Coffee add \$3 Per Person



Set Menu

\$43pp (2 Course) • \$46pp (3 Course)

Entrée

King Prawn 'Cocktail' (DF)
 Beef Tataki (DF)
 Heirloom Tomato & Shaved Vegetable Salad (V) (GF) (VG) (DF)
 Roast Duck & Asian Noodle Salad
 Spinach & Ricotta Agnolotti (V)

Mains

Chargrilled Chicken Breast, Cauliflower Puree, Cauliflower Cous Cous with Truffle Jus
 180g Angus Beef Fillet with Pepper Glaze Broccolini & Potato Puree
 Grilled Atlantic Salmon Fillet, Asparagus, Crushed Baby Potato with Sauce Vierge (GF) (DF)
 Roasted Parmesan & Herb Crumbed Rack Of Lamb with Rosemary Jus – Served Medium
 Pan Seared Barramundi Fillet with Green Pea, Braised Fennel & Pancetta Ragout (GF)
 Crispy Tofu Asian Slaw with Soy & Chilli Glaze (V) (VG) (DF) (GF)

Dessert

Tiramisu with Strawberry Compote
 Chocolate Brownie with Coconut Sorbet
 Pavlova with Whipped Cream & Raspberry Coulis
 Fresh Fruit Salad (GF) (DF) (V) (VG)
 Sticky Date Pudding with Warm Butterscotch
 Lemon Posset with Passionfruit Topping (GF)

CATERING

BBQ Menu

\$25pp • 30 PAX Min

Includes:

Sausage Sizzle with Rolls

Mini Beef Steaks

Pumpkin, Sweet Corn, Creamed Potato

Choice of Caesar or Coleslaw Salad

Additional Lamb Cutlet + \$2pp

Our BBQ Menu
pairs perfectly
with Lawn Bowls!

+ \$15 per adult
+\$5 per child under
12 years of age

Carvery Buffet

\$43.50pp • 35 PAX Min

Choice of 2 chef carved roasts:

Roast Pork

Roast Beef

Roast Honey Baked Ham

Includes:

Bread Rolls

Steamed Green Beans

Baked Creamy Potatoes

Condiments

Selection of Salads

Selection of Gateaux Platter

Coffee & Tea





Continental Buffet

\$47pp • 35 PAX Min

Choice of 2 chef carved roasts (see Carvery)

Choice of 2 wet dishes:

Braised Beef Casserole
Oven Roast Vegetables
Lamb Tagine
Teriyaki Chicken
Baked Smoked Ham Hock Mac & Cheese

Includes:

Bread Rolls
Steamed Green Beans
Baked Creamy Potatoes
Condiments
Selection of Salads
Selection of Gateaux Platter
Coffee & Tea

Seafood Buffet

\$65.00pp • 35 PAX Min

Choice of 2 chef carved roasts (see Carvery)

Choice of 2 wet dishes (see Continental)

Includes:

Bread Rolls
Fresh Shucked Oysters
Tiger Prawns
Oven Baked Salmon
Steamed Green Beans
Baked Creamy Potatoes
Condiments
Selection of Salads
Selection Of Gateaux Platter
Coffee & Tea

*Buffets designed to last up to 2 hours. Prepared based on final guest guarantee.

BEVERAGES

Set Bar Tabs
also available.



Basic Package

2.5 hour service • \$35pp

4 hour service • \$50pp

House Wines:

Shy Pig Brut

Shy Pig Sauvignon Blanc

Stack Yard Chardonnay

Cottonwood Grove Cabernet Sauvignon

The Grazer Shiraz

House Tap Beers:

Victoria Bitter

Toohey's

Carlton

Great Northern

Premium Package

2.5 hour service • \$50pp

4 hour service • \$70pp

Premium Wines:

Tempus Two Prosecco

Squealing Pig Sparkling Rose

Upside Down Pinot Grigio

Little Pebble Sauvignon Blanc

Taylors Estate Riesling

Tempus Two Silver Rose

McGuigan Single Batch Pinot Noir

McGuigan Single Batch Shiraz

House Tap Beers

Premium Bottle Beers:

Young Henrys Stayer

Asahi

Peroni

Bilpin Cider

*Note drinks subject to change due to availability.
Beverage packages must be arranged two weeks prior
to function or event.

TERMS & CONDITIONS

Booking / Event Confirmation

- Your function/event will only be recognised as a confirmed booking once the deposit has been paid. Tentative bookings will only be held for seven (7) days and will not be considered 'confirmed' until the required deposit has been paid.
- A deposit of 50% of your room hire fee will confirm your function/ event. The outstanding balance including room hire, catering, staffing and security is to be paid seven (7) days prior to your event, unless otherwise agreed with Forestville RSL Club ("the Club").
- At the commencement of your event, a credit card is required for security purposes in the event of any damages and/or un-paid bar tabs.
- Bar tabs and any additional costs that have been incurred on the day must be settled at the completion of your event.
- No member discounts will be applied to any function or event.

Booking / Event Cancellation

- Your deposit will be refunded only if written cancellation is received by the Club with a minimum of two weeks' notice from the date of the function/event.
- No refund is payable by the Club if the function/event is cancelled with less than two weeks' notice.
- Should COVID-19 affect the operation of The Club and ability to host your event, a full refund will be granted. Alternatively, function can be moved to another available and suitable date.

Room Hire

- Room hire allows the customer the use of the confirmed function space from an agreed start time to an agreed finish time.
- Room hire is charged by the half day rate (5 hours), or full day rate (8 hours).
- Extensions of time for the function room on the day of event are to be discussed and agreed with the Club's Event Manager and/or Duty Manager and may incur an additional fee.

Catering

- Catering will be charged according to the guest numbers provided by you. Confirmation of guest numbers is required at least 7 days prior to the event.
- If no confirmation is received, the number of guests noted in the customer's most recent communication to the Club will be considered 'final numbers' for the event.
- Confirmation of catering requirements, menu selections, any dietary requirements and beverage choices are required no less than seven (7) days prior to your function.
- Menus, prices, and beverage selections are subject to change without notice.
- Celebration and birthday cakes may be brought into the Club. No other food or beverage can be brought onto the Club premises.

Conduct of Event

- Any additional equipment, fixtures and/or fittings brought onto the Club premises by the hirer, or their agent, is the responsibility of the customer and Forestville RSL accepts no responsibility for any damage or loss incurred.
- Any damage to the room, furniture, fixtures and/or fittings will incur additional charges to the customer.
- Decoration of the function space is welcomed during the exclusive hire period. Please advise our Functions Manager of the details prior to the event. All decorations/ equipment must be completely removed from the Club immediately after the hire period, unless otherwise agreed by the Club.
- Confetti and glitter are not permitted to be used on Club premises.
- No items or property are to be stored in the bar area during your function

Venue's Rights

- Forestville RSL Club does not assume responsibility or liability for any loss or damage to any property belonging to the guests or invitees.
- The Club reserves the right to exclude or remove from the Club, without liability, any person or persons exhibiting behaviour contrary to the Club's Constitution.

Security

- The Club reserves the right to employ security guards for some events. Security guards will be charged to the client at a rate of \$45 per hour, with a minimum 5 hour charge.

Minors

- Forestville RSL allows minors (persons under 18 years of age) into the club bistro area until 10pm, and 12am in any of the upstairs function rooms.
- Only where minors are attending a private function are they allowed in the Main Bar area, and then only until 5pm.
- While on Club premises minors remain the responsibility of their parents and/or carers.

Responsible Service of Alcohol

- Our staff are legally bound to comply with all State Licensing Laws regarding the Responsible Service of Alcohol (the "RSA") legislation of New South Wales and any patron or function guest showing signs of intoxication will be asked to leave the premises.
- Where Forestville RSL supplies alcohol at a function/ event they must also supply food. In keeping with industry standards, a minimum supply of food may need to be applied.

Notes

- Surcharges apply on public holidays.

How To Book Your Function or Event



01

Visit our Functions page via our website at www.forestvillersl.com.au/functions

02

Click 'Enquire Now' and fill in the form with your functions details.

03

A member of our functions department will contact you via phone or email with date confirmation and a customised quote.

04

Enjoy the process as we collaborate and organise your dream event.



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