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FUNCTIONS P L A N N E R

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LOOK NO FURTHER THAN SMITHFIELD RSL FOR YOUR NEXT EVENT!

Smithfield RSL caters for all functions & events from corporate meetings to birthdays, weddings, formals & even Christmas parties.

The Smithfield RSL Function Team are waiting to take your call to discuss how they can put together the perfect event to suit your needs & budget. From developing a tailored menu to arranging any special extras that will make your function more memorable, the Smithfield RSL team are here to help.

Contact our Functions Coordinator - Brianna Young today on 02 94269513 or functions@smithfieldrsl.com.au to arrange an appointment or to view any of the function rooms.

CONTACT US: Phone Direct 02 9426 9513 | Cnr Cumberland Hwy & Neville St, Smithfield | Main Tel 02 9604 4411
functions@smithfieldrsl.com.au | www.smithfieldrsl.com.au

WHO WE ARE





ABOUT OUR MENUS & ADDITIONAL UPGRADES

Banquet Menus:

All banquet menus come inclusive with linen table cloths- either round or trestle covers (colour choice of white or black), serviettes of your choice of colour. Banquet dishes are also refilled accordingly if required.

Cocktail Menus:

All cocktail menus come with our basic cocktail setting, which includes cocktail tables & serviettes in your colour choice. If a cocktail menu is chosen with a different room set up, an additional charge of \$5 per person will be applied.

Sit Down Menus:

All sit down menus come inclusive with linen table cloths- either round or trestle covers (colour choice of white or black), linen napkins with serviette inserts in your choice of colour. Sit down menus will be set with a fine dining setting.

Cake:

You are more than welcome to bring your own cake to your function. Our chef can cut & serve the cake for an additional \$1.50 per person. Alternatively you are welcome to cut it yourself; we can provide a cake knife & serviettes.

Decorations:

Allow our team to decorate & theme your function space to create a truly unique event. Please contact Brianna for a detailed quote on what you were after.

Entertainment & Extras:

We can also arrange further additions to make your event that little bit more special. Please see Brianna for costs & availability of:

- | | |
|--------------------------|------------------------|
| 1. DJ | 7. Coloured Serviettes |
| 2. Live Music | 8. Balloons |
| 3. Trivia | 9. Centrepieces |
| 4. Cakes | 10. Lolly Buffets |
| 5. Chair Covers & Sashes | 11. Custom Cocktails |
| 6. Portable Dancefloor | |

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Please keep in mind that all food served within Smithfield RSL's function rooms is not permitted to be taken home. All menus have a minimum time frame for food to be out (standard 1.5 hours). Food will not be permitted to be left out for longer due to health & safety regulations.

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THE LOFT:



The Loft is located on the top floor of Smithfield RSL. This room has its own bathroom facilities. This is perfect for corporate style meetings & training classes, it holds 40 people depending on room layout.

ROOM HIRE: \$300

THE LUCKY ROOM:

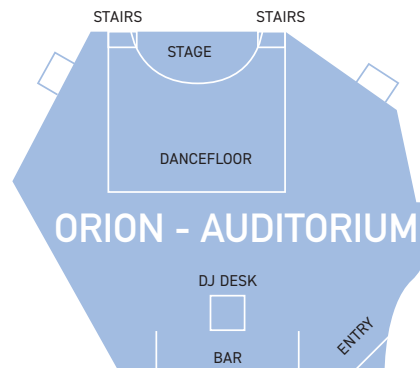


The Lucky room is located at the end of the club. It fits 100-150 guests seated comfortably & 200 people standing. This room has its own bar & bathroom & smoking facilities.

Please keep in mind that due to events being held in the Lucky room on a regular basis, particular days may not be available.

ROOM HIRE: \$550

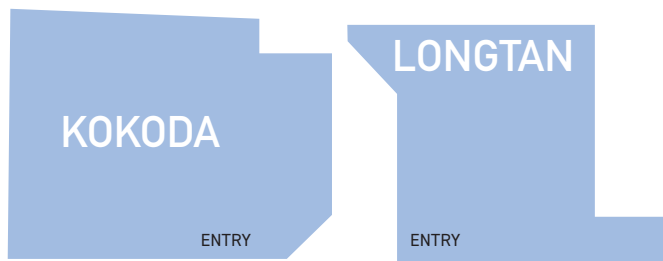
THE AUDITORIUM:



The Auditorium comes with its own dancefloor, private bar & bathroom facilities. Fitted with a large screen projector compatible with any PC, apple or android, wireless microphones, sound/staging & starry nights ceiling, this room is sure to impress.
250 seated sit down menu without dancefloor
300 seated sit down menu with dancefloor
500 people cocktail menu/theatre style
250+ show style seating with dancefloor

ROOM HIRE: \$1.000

KOKODA/LONGTAN:



The Kokoda & Longtan room can be combined, this room offers two bars, its own projector/screen, private bathroom facilities & wireless microphones.

220 seated sit down menu without dancefloor
200 seated sit down menu with dancefloor
300 people cocktail menu

ROOM HIRE: \$600

OUR ROOMS



KOKODA:



The Kokoda room is ideal for any celebration, offering its own bar fitted with a data projector/screen compatible with any PC apple or android device.

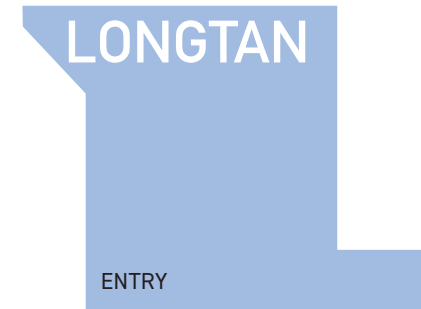
120 seated sit down menu without dancefloor

100 seated sit down menu with dancefloor

200 people cocktail menu

ROOM HIRE: \$300

THE LONGTAN:



The Longtan room gives you a homely feel for your event, offering its own bar fitted with a data projector/screen compatible with any PC apple or android device.

100 seated sit down menu without dancefloor

80 seated sit down menu with dancefloor

140 people cocktail menu

ROOM HIRE: \$300

ABOUT OUR ROOMS:

Room hire fee includes full room set-up & use of PA system, projector & screen which are included within all rooms excluding The Loft at Smithfield RSL. Room hire prices are based on a zero-five [0-5] hour hire, if you exceed the maximum five [5] hour room hire an additional \$100.00 per hour will be applied on room hire charges. A 15% surcharge will be applied on room hire on weekends & public holidays.

If a bar is required to be operational within our function rooms at Smithfield RSL, a bar service fee will occur of \$75.00 for three [3] hours hours or \$100.00 for five [5] hours will apply if minimum guest numbers are not met.

Please keep in mind when requiring table service throughout a function there will be an additional charge per employee required.

BANQUET OR BUFFET MENU

**Banquet OR
Buffet #1:**
\$39.90 per person
**\$16.90 kids under 12
years**

4 Hot Dishes
4 Side Dishes
2 Desserts

**Banquet OR
Buffet #2:**
\$49.90 per person
**\$19.90 kids under 12
years**

6 Hot Dishes
6 Side Dishes
4 Desserts

COLD SELECTION/ SIDES:

Bread Rolls with Butter
Mediterranean Antipasto
Platter: Mortadella,
Prosciutto, Salami,
Capocollo, marinated mixed
olives, hummus, fresh
grapes & crackers
Greek Salad
Coleslaw
Garden Salad
Caesar Salad
BBQ Pork Noodle Salad
Thousand Island Pasta Salad
Seafood Salad
Baby Potato & Basil Salad
Pulled Chicken Breast Basil
Penne Salad

HOT SELECTION:

Garlic Caraway Marinated
Leg of Pork
Slow cooked Roast Lamb
Honey Baked Ham
Rosemary & Herb Roasted
Chicken
Baked Chicken Cordon Bleu
Stuffed With Ham & Swiss
Cheese
Home-made Napolitano &
Fresh Basil Tiger Prawns
Crispy Salmon Fillet in a
Sweet Sesame Sauce
Penne Boscaiola
Vegetarian Lasagne
Chicken Cacciatore
Crushed Pepper & Red Wine
Beef Stew
Steamed Rice
Garlic & Herb Roasted Potato
& Pumpkin
French Gratin Potatoes
Fresh Seasoned Seasonal
Vegetables
Traditional Home-made
Gravy

DESSERTS:

Seasonal Fresh Fruit Platter
Trio of Cheese: (Maffra
Peppercorn, Camembert &
Brie Cheese)
Baked Cheesecake Slice
Rich Chocolate
Mud Cake Slice
Caramel Slice
Warm Apple Pie
Carrot Cake
Tea/Coffee Station

***Upgrade to our Espresso
Coffee Machine for an
additional \$3 per person***



BANQUET OR BUFFET MENU

COCKTAIL MENU:

9 items \$38.90 per person

12 items: \$49.90 per person

COLD SELECTIONS:

Tomato Bruschetta

Assorted Olives & Dips with
Pizza Crust

Fresh Oysters/Kilpatrick/
Mornay

Fresh Prawns

Smoked Salmon & Cream
Cheese Cucumber Bites

Olive & Cheese Bites

3 'WAY' Meat Platters:
(Cured Prosciutto, Salami,
Mortadella) & crackers

Cheese Platter: (Maffra
Peppercorn, Cheddar,
Camembert & Brie Cheese)
& crackers

Fresh Seasonal Fruit Platters

HOT SELECTION:

Salt & Pepper Calamari

Fish Goujons

Peking Duck Spring Rolls

Skewered Thai Pork

Mushroom & Mozzarella
Arancini

Spinach, Ricotta & Chorizo
Involtini

Tandoori Chicken Skewers

Lemon & Pepper Chicken
Skewers

Rosemary Lamb Skewers

Petite Gourmet assorted Pies
(Beef & Burgundy, Chicken &
Leek or Vegetable Tikka)

Salt & Pepper Chicken wings

Spicy Chicken Wings

Popcorn Prawns

Mini Crab Melts

Sticky Pork Belly & Fennel Bites

Slider Beef Burgers

Prawn or Vegetable Gyoza

SIT DOWN MENU:

Two courses: \$49.90 per person

Three courses: \$64.90 per person

ENTRÉE:

Oven Roasted Pork Belly

with pea puree, caramelized onion & jus

Garlic Prawns

with chilli & Napolitano sauce served
with crusty bread

½ Dozen Pacific Oysters

with lemon wedge served Fresh/Classic
Mornay or Kilpatrick

Cheese, Mushroom Arancini

with chopped olives and Smokey mayo

Pan Seared Duck Breast

with pumpkin & cauliflower puree

Soft Shell Crab

with mango salad

MAINS:

Grilled Chicken Breast Fillet (250g)

with baby chat potatoes, wilted spinach, grape tomatoes, broccolini & white mushroom cream sauce

Wild Barramundi (200g)

with carrot puree, cauliflower, asparagus flowers & beurre blanc sauce

Scotch Fillet (300g)

with skordalia mash, shiitake mushrooms, glazed truss tomatoes, & Shiraz jus

Rosemary & Salt Roasted Lamb Rack

with garlic royal baby potatoes, crushed peas, zucchini flowers with mint jelly & red wine jus

Slow Roasted Caraway Seed Pork Scotch Fillet

with mixed sautéed mushrooms, steamed baby spinach, creamy mash, peppercorn jus & apple compote

Fruti Di Mare

with herbed garlic olive oil, infused white wine, mussels, baby calamari, tiger prawns & fresh salmon topped with Grano Padano (choice of linguini or fettuccine)

DESSERTS:

Chocolate Three Ways

chocolate tart shell filled with chocolate custard, bitter chocolate mousse topped with a truffle shell and fresh mixed berries

Apple & Rhubarb Crumble

apple & rhubarb compote, flavoured with cinnamon with fresh mixed berries

Baked Berry Cheesecake

a homemade creamy New-York style cheesecake on a sweet biscuit base topped with mixed berries

White Chocolate & Baileys Charlotte

white chocolate cream, envelopes a rich Baileys & coffee crème brulee centre, on a soft sponge base

Caramel Praline Cone

creamy milk chocolate praline mousse with caramel cream on a hazelnut sponge base with mix berries

Chocolate Vegan Cake

Chocolate raspberry, date sponge topped with chocolate ganache and buckwheat crumble with mix berries

KIDS:

Kids sit down menu for ages 4-12 can be arranged with Brianna upon booking.

SIT DOWN MENUS





CELEBRATION OF LIFE Package 1:

\$25.90 per person

Tea/coffee Station

Mixed Sandwiches OR Wraps
(2 Selections)

Hot Finger Food (2 Selections)

CELEBRATION OF LIFE Package 2:

\$32.90 per person

Tea/coffee Station

Mixed Sandwiches OR Wraps
(4 Selections)

Hot finger food (4 Selections)

Assorted Cakes

HOT FINGER FOOD VARIETIES:

Party Pies

Sausage Rolls

Spinach & Cheese Triangles

Assorted Mini Quiches

Spring Rolls

Mac'n Cheese Croquettes

Chicken Nuggets

Wedges

Barramundi Fish Cocktails

Popcorn Prawns

Cheese Arancini

Lemon Pepper Chicken Skewers

CHEFS SANDWICHES OR WRAP SELECTION:

Smoked Salmon

Chicken Breast

Roast Beef

Curried Egg

Vegetarian

Salad

Italian Salami

Shaved Leg of Ham

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ADDITIONAL ADD ONS TO ANY MENU YOU CHOOSE:

On tables upon guests' arrival

Mezza plates: additional \$20 per person

Includes:

Garlic Dip

Hummus Dip

Baba Ganoush Dip

Tzatziki Dip

Carrots & Celery Sticks

Mediterranean Pickles

Mixed Olives

Mixed Nuts

Fresh Lebanese Bread

Crispy Lebanese Bread

Marinated Olives: additional \$3 per person

Mixed Nuts: additional \$4 per person

Assorted Cakes: additional \$4 per person

Assorted Chips: additional \$4 per person

Mixed Lollies: additional \$2.50 per person

Antipasto Platters: additional \$15 per person

Fresh Sydney Rock Oysters: price on application

Fresh Local Tiger Prawns: price on application

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CHOPSTIX ASIAN CUISINE FUNCTION PACKAGES

Cocktail Menu

Silver:

\$29 pp - 6 choices

\$32 pp - 7 choices

\$35 pp - 8 choices

Tray Service -

\$3 extra per person

Chicken Satay Skewers

Curry Vegetable Puffs

Cocktail Spring Rolls

Mini Dim Sims

Fried Fish Fritter with
Dipping Sauce

Chicken Wings in Salt
& Pepper

Deep Fried Wontons

Sweet & Sour Pork

Honey Chicken

Mini Vegetarian Noodle Box

Gold:

\$32 pp - 6 choices

\$36 pp - 7 choices

\$40 pp - 8 choices

Tray Service -

\$3 extra per person

Honey King Prawns

Crumbed Calamari Rings

Mini Dim Sims

Salt & Pepper Squid

Chicken Satay Skewers

Mini Vegetarian Noodle Box

Mini Spring Rolls

Sesame Prawn Toast

Roast Duck & Pork Spring Rolls

Salt & Pepper Pork

Fried Fish Cocktail with Lemon
Sauce

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Prices are based on 50
people, a surcharge will
apply for under 50 guests.

CHOPSTIX ASIAN
CUISINE

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BANQUET MENU

BANQUET MENU

\$34 pp - 3 hot dishes
+ 3 side dishes

\$37 pp - 4 hot dishes
+ 4 side dishes

\$40 pp - 5 hot dishes
+ 5 side dishes

\$43 pp - 6 hot dishes
+ 6 side dishes

HOT DISHES:

Cocktail Spring Rolls

Mini Dim Sims

Curry Vegetable Puffs

Mongolian Beef

Honey Chicken

Satay Chicken

Szechuan Chilli Chicken

Pork Chops in Plum Sauce

Beef In Black Bean Sauce

Garlic Beef

Sweet & Sour Pork

Teriyaki Chicken

Chicken & Vegetables
in Oyster Sauce

Hokkien Noodles in Xo Sauce

Singapore Noodle

Vegetarian Mixed Noodle

Chicken in Creamy
White Sauce

Fried Fish Fillet in Lemon Sauce

Calamari Rings Crumbed
& Deep Fried

BBQ Chicken Wings

SIDE DISHES:

Thai Green Salad with Dressing

Chinese Crispy Noodle Salad

Stir-fried Mixed Vegetables

Asian Slaw

Fried Rice

Boiled Rice

Bread Rolls with Butter

Additional Hot Seafood Dishes:

Authentic Chinese Style Salt
& Pepper Squid \$4pp

Salt & Pepper Prawns \$4pp

Additional Platters: – (price on application)

Cold King Prawns
with Cocktail Sauce

Mixed Dessert Platters

Seasonal Fruit Platters

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Prices are based on 50
people, a surcharge will
apply for under 50 guests.

BEVERAGE PACKAGES:

All Beverage Packages are based on unlimited consumption for a period of 4 hours. In accordance with Smithfield RSL Club Liquor Awareness Policy, & the Liquor Licensing Laws, The Club reserves the right to cease the supply of alcohol to any or all Guests showing any signs of intoxication. Service of alcohol will cease fifteen minutes prior to confirmed finishing time.

Bronze Package:

\$34 per Head

Selection of Whistling Duck Wines – Chardonnay, Semillon Sauvignon Blanc, Moscato, Cabernet Merlot & Shiraz

Sparkling Wine – Seaview Brut

Assorted Full Strength & Light Tap Beers – Carlton Dry, Carlton Draught, VB, Great Northern, Resch's & Cascade Premium Light

Post Mix Soft Drinks, Orange Juice & Pineapple Juice

Silver Package:

\$42 per Head

Selection of Whistling Duck Wines – Chardonnay, Semillon Sauvignon Blanc, Moscato, Cabernet Merlot & Shiraz

Sparkling Wine – Sparkling Yellowglen

Barefoot Cabernet Sauvignon

Assorted Full Strength & Light Tap Beers – Carlton Dry, Carlton Draught, VB, Great Northern, Resch's & Cascade Premium Light

Post Mix Soft Drinks, Orange Juice & Pineapple Juice

Gold Package:

\$46 per Head

Selection of Whistling Duck Wines – Chardonnay, Semillon Sauvignon Blanc, Moscato, Cabernet Merlot & Shiraz

Sparkling Wine – Riccadonna

SA Rosemount Diamond Label Cabernet Sauvignon

Assorted Full Strength & Light Tap Beers – Carlton Dry, Carlton Draught, VB, Great Northern, Resch's & Cascade Premium Light

Post Mix Soft Drinks, Orange Juice & Pineapple Juice

BEVERAGE OPTIONS:

BAR TAB:

You can place a Bar Tab on the bar, this is where you nominate a dollar limit & advise what drinks will be made available on the tab. Our staff will liaise with you during your function when the Tab is nearing its limit. Once this limit is reached you can choose to extend the tab, or guests can pay for their own beverages for the remaining time of the function.

Beverage accounts must be paid at the completion of the event/function.

CASH BAR:

All guests purchase their own beverages throughout the duration of the event/function.

TRAY STEWARDS:

For the ease of guests tray stewards are also available at an additional charge.

NOTE:

Bar prices will be charged at private function prices. Unfortunately NO membership discounts apply nor will any promotional coupons be accepted.

NOTE:

The Management & staff of Smithfield RSL practice the Responsible Service of Alcohol

BEVERAGE PACKAGES

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FAQ'S

FAQS:

Q: Can I bring my own food & drink on the premises?

A: Unfortunately, the only food we will allow you to bring with you is a cake. We accept no other form of BYO.

Q: Am I able to bring my own decorations?

A: Definitely! You are welcome to bring anything provided it doesn't leave permanent marks on our fittings & fixtures. Please keep in mind that when bringing your own decorations, Smithfield RSL is not responsible for any damages or misplacement of these items. We can also provide great decorations to save you time.

Q: I have less than 30 guests, but I wish to purchase a buffet option. Is this possible?

A: We do allow buffets for smaller parties. Our Functions Coordinator will be more than happy to discuss this option with you.

Q: A few of my guests are gluten/lactose intolerant. Can they have something different to what is on the standard menu?

A: Yes- our chefs will be more than happy to make a separate selection of our delicious food; however we need at least twelve [12] days notice to ensure we source the best ingredients.

Q: I don't have enough money to make full payment. Can I pay after the function?

A: Unfortunately, the function has to be paid in full before the date of event, however we do take instalments if that suits you better.

Q: Can I get membership discounts in functions?

A: Unfortunately, due to it being a private function no membership discounts apply.

TERMS & CONDITIONS:

To avoid any misunderstanding, we ask that you read through the terms & conditions before confirming your event.

TENTATIVE BOOKINGS:

Any tentative bookings that are not confirmed within seven days [7] of the engagement made may be released at the discretion of the Functions Coordinator. To confirm your function, a deposit of the full amount to the venue-hire must be deposited to secure the date required.

\$300.00 made for Longtan

\$300.00 made for Kokoda

\$600.00 made for Kokoda/Longtan

\$300.00 made for Loft

\$1000.00 made for Orion/Auditorium

Full payment is required at the time of booking or within seven days [7].

CONFIRMATION & PAYMENT:

Final numbers, catering/beverage requirements & payment must be confirmed twenty-one [21] days prior to the function date. The final numbers given to the Functions Coordinator is how many will determine what will be catered on the date. Once final payment has been made, the guests attending cannot be subtracted from the final invoice but only increased to the guests already catered for. Bar tabs may be catered to the hosts request, based on expenditure & beverage limitations. All bar tabs created must be finalised at the end of the event.

If the full amount outstanding for the function is not made within the time-frame, Smithfield RSL reserves the right to revoke the proceedings of your function withholding the full amount of the deposit received.

Smithfield RSL accepts cash, VISA, & MasterCard. Payment can be processed directly with the Function Coordinator over the phone, direct deposit or in person.

CANCELLATIONS:

All cancellations must be clearly communicated or expressed to the Functions Coordinator via email. Any cancellations within the twenty-one [21] day window date will result in the client being liable to Smithfield RSL for a full refund withholding the deposit placed (which includes any additional upgrades e.g. DJ, decorations, external hire) for the cancelled function.

If the full amount outstanding for the function is not made within the time-frame, Smithfield RSL reserves the right to revoke the proceedings of your function withholding the full amount of the deposit received.

PRICING:

All pricing will be clarified with finalised function details at the discretion of the Functions Coordinator. Due to club procedure, you will be charged for this final number given irrespective of numbers reducing. We ensure to undertake any possible means & client satisfaction to maintain prices as printed – function prices can be subject to change without notice due changes in or imposition of government charges, taxes, levies or other service charges. All prices include GST.

COMPLIANCE & RSA:

Clients are responsible for the orderly behavior of their guests. Senior Management reserve the right to intervene & exercise its right to close any function that breaches RSL policy or challenges the law in any manner. Responsible service of alcohol is company policy. Staff may also request photo identification as a proof of age card check & this is to be complied without question.

18TH BIRTHDAYS & MINORS:

Smithfield RSL requires approval for 18th birthdays before bookings can be made. Minors are permitted in certain non-restricted areas of the club where accompanied by, or in the immediate presence of a responsible adult.

TERMS & CONDITIONS

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16 TERMS & CONDITIONS

CONSUMPTION:

With the exception of cakes for special occasions, under **NO** circumstance will the RSL allow any function to bring their own food into the venue. In the interest of customer safety & safe hygiene practices, all catering purchases (including platters & canapes) must be consumed on the premises & cannot be taken away. NO beverage of any kind may be brought in the RSL.

DIETARY REQUIREMENTS:

Please liaise & formalise any queries concerning dietary requirements with the Functions Coordinator upon booking. Smithfield RSL goes above & beyond to cater for any allergen, intolerance, diets & other reactions that may occur to the individual. The Smithfield RSL catering departments advise that equipment used may contain traces of nuts, egg, dairy, gluten & other known allergens. Although dealt with professionalism & care, we cannot guarantee that all dietary requirements will be met. As we understand the serious implications of reactions to allergens, Smithfield RSL **will not** accept responsibility or liability for an adverse reaction to any of our food by any guest.

Please inform any of your guests who have serious food allergies that if they are concerned that they will be able to bring their own allergen free food in specific circumstances under the discretion of the Functions Coordinator.

OTHER EVENTS/ROOMS & BREAK OUT ROOMS:

The Functions Coordinator reserves the right to book another function in the same function room up to three [3] hours before the scheduled function commences & three hours after the scheduled finishing time. Clients are welcome to set up decorations for their scheduled function no earlier than one hour before the commencement of the function. Room-set up & bump-in of decorations via the client may be negotiated with the Functions Coordinator.

Strictly guests of client in attendance of the scheduled function are to adhere to the finalised commencement time set by the host & the Functions Coordinator. Guests of client are more than welcome to utilise Club facilities until the function commences.

Equipment requirements & breakout rooms must be booked at the same time as your primary room to avoid disappointment & are strictly subject to availability.

Breakout room hire will be prices as printed (See functions planner). However, breakout room prices can be negotiated strictly with the Functions Coordinator when proceeding with scheduled function given the availability, catering requests & style.

DAMAGES:

Clients are liable for any damages to the RSL property, whether through their own action or through the action of their invited guests. Please check with the Functions Coordinator regarding decoration ideas before attaching to the walls. The Club takes all care but accepts no responsibility in the event of lost or damaged items by either the client or client's guests on Club premises. If damage to club property is found at the completion of an event, an invoice for repairs will be issued to the client who made the booking. Strictly **no** outside quotes will be accepted & Senior Management's decision is final.

SECURITY:

Security services may be required when deemed necessary by the Club. It is a requirement that all 18th & 21st birthday parties have a security guard present. Function security services will be charged as an additional cost.

VERBAL ADVICE:

In the absence of the Functions Coordinator, guidance given on any matter or enquiry is based on the best intention & access to information available at the time, but is subject to vary based on the accuracy presented by the relief member on duty. Under **no** circumstance should oral advice be acted upon without written information or final discretion by the Functions Coordinator.

MINORS DISCLAIMER:

A directive by the Chief Executive Officer of Smithfield RSL Club

As the responsible adult having principle guardianship of a person under the age of eighteen [18] years, being determined to be a Minor under the provisions of the Liquor Act 2007, it has been personally explained to me by Smithfield RSL staff that the condition of entry for that person is infinitely reliant upon the following undertakings by the minor & I:

- That the Minor under NO circumstances is to possess, consume or attempt to purchase any form of alcoholic beverage within this licensed venue.
- The responsible adult is to ensure that NO alcohol is provided to the Minor whilst on the premises.
- That the Minor under NO circumstances is to enter into the defined Gaming areas of the Club.
- That the Minor is not to be left unaccompanied by me at any time whilst in the Club.

Upon entering the Club with a Minor it is clearly understood & acknowledged that the Minor & I will comply with these conditions of entry at all times which underpin the Clubs strict policy on minors & the absolute restriction on the service, supply & consumption of alcohol to minor & remaining with the Gaming area or operating a Gaming device.

It is also understood that if any of these conditions are not adhered to, Club staff will reserve the right to ask the Minor & I to leave the premises immediately & will contact Police to report the incident.

Smithfield RSL at all times practices & adheres to the responsible service of alcohol & the responsible conduct of gaming.

BOOKING CONFIRMATION:

Please take the time to read conditions over page carefully before signing the booking confirmation sheet, as this document will be considered legally binding. If you have any queries, please do not hesitate to contact our Functions Coordinator. Our staff are professionally trained & will endeavour to ensure that your function is a success for all involved. We look forward to assisting you with your function.

Details:

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Booking Name:	Company:
Contact Number:	Contact Name:
Email:	Date of Booking:
Time of Booking:	Area/Room Booked:
Approximate Number of Guests:	Event Type:
Menu Selected:	Style of Function:
SIGNED:	DATE:
FULL NAME:	

☐ I HAVE READ & UNDERSTOOD THE TERMS & CONDITIONS AS STATED TO ME BY SMITHFIELD RSL.
(A copy will be given to you & one will be kept by Smithfield RSL)

Thank you for choosing Smithfield RSL to host your event. Our team will assist you with anything that is needed & help to ensure your function at Smithfield RSL is a success.



