

THE PANDANUS ROOM



174 Tingal Road, Wynnum QLD 4178

Phone: 3396 7333

Fax: 38930915

Email: functions@wynnumrsl.com.au

Terms & Conditions



Tentative Bookings:

Tentative bookings will only be held for fourteen (14) days, after which time the room hire fee is required as a non-refundable deposit to secure the venue.

Public Holidays:

A Surcharge of 20% applies to the catering for all public holiday bookings. A Surcharge of 10% applies to the catering for all Sunday bookings.

Final Numbers & Details:

Final details are to be discussed with your designated co-ordinator for the event at least fourteen (14) days prior to the function date. At this time we require the final numbers of guests attending.

Prices & Terms:

All prices and terms are subject to change without prior notice.

Children & Minors:

Children are welcome in The Pandanus Room however, parents are to ensure they are supervised at all times during the function. If there are any minors (under 18) attending a function please make the co-ordinator aware.

Loss or damage to property:

The Wynnum Services Club will not accept responsibility for any loss or damage to property or merchandise left on the premises prior to, during or after the function. The client will be held responsible for property loss or damage to the Wynnum Services Club and shall be financially responsible for such property loss or damage.

A refundable bond of \$500.00 is payable once the booking has been confirmed. The bond will only be applied towards repairing damage caused by attendees of the function and the balance will be refunded within 24 hours of the functions completion.

Beverage & Food:

The Wynnum Services Club is a licensed venue; therefore guests are not permitted to bring their own beverages or food into the premises. There is no food or beverages to be removed from the Pandanus Room. Any exceptions are at the discretion of the general manager.

Beverage policy:

The Wynnum Services Club reserves the right to refuse service of liquor to any guest who appears to be unduly intoxicated, displays unruly behaviour or does not have acceptable identification as specified in the Liquor Act, for example: an Australian drivers licence.

Dress Code:

A dress code applies to all who enter the club premises and it is the responsibility of the client to ensure their guests comply with these regulations on the day of the function.

Smoking:

The Wynnum Services Club is a non-smoking venue; therefore those wishing to smoke should proceed through the sports bar to the designated smoking veranda. The smoking veranda is not licensed and no food or drinks are to be taken out.



Room Hire Price Guide



Seminar:

- ☞ Up to 4 hours - \$110.00
- ☞ Between 4 – 8 hours - \$220.00

**** Additional cost for linen if required
(See your function co-ordinator for details)****

Cocktail Style Function:

- ☞ Up to 5 hours - \$300.00
- ☞ Over 5 hours - \$150.00 per extra hour

**** Additional cost for linen, balloons, streamers
and other decorations****

Weddings and other Special Occasions:

- ☞ Up to 6 hours - \$450.00
- ☞ Over 6 hours - \$150.00 per extra hour

Price includes set up, linen and serviettes

**** Additional cost for balloons, streamers
and other decorations****



Platter Menu



Each platter caters for up to 15 people

Deluxe Platter - \$80.00 each

- Tempura Prawns
- Satay Chicken Sticks
- Sesame Prawn Toast
- Vegetable Samosas
- Crumbed Calamari Rings
- Assorted Mini Vol-au-vents
- Mini Individual Quiches
- Chicken and Ginger Rolls

Function Platter - \$55.00 each

- Mini Spring Rolls
- Chicken Goujons
- Vegetable Samosas
- Crumbed Calamari Rings
- Char-Grilled Meat Balls
- Fish Goujons

Cheese and Fruit Platter - \$50.00 each

A Variety of assorted Australian cheeses and fresh seasonal fruit with crackers

Sandwich Platter - \$45.00 each

A selection of freshly made sandwiches with assorted fillings

Sweets Platter - \$45.00 each

An assortment of fresh cakes and slices cut into bite size pieces



Buffet Menu - \$50 pp



Meat Selection

Please choose two

🌀 HOT 🌀

- 🌀 Roast Pork w/ Apple Sauce
- 🌀 Roast Beef w/ Cajun Seasoning
- 🌀 Roast Lamb w/ Garlic & Rosemary
- 🌀 Baked Ham w/ Honey Glaze

🌀 COLD 🌀

- 🌀 Herb Roasted Chicken
- 🌀 Corned Silverside
- 🌀 Roast Beef
- 🌀 Shaved Honey Ham

Hot Dishes

Please choose two

- 🌀 Beef Stroganoff
- 🌀 Chicken A-La-King
- 🌀 Lamb Curry
- 🌀 Satay Beef

- 🌀 Honey Soy Chicken Wingettes
- 🌀 Spinach & Ricotta Ravioli
- 🌀 Chicken Stir-fry
- 🌀 Fried Rice

Side Dishes

Please choose four

🌀 VEGETABLES 🌀

- 🌀 Steamed Seasonal Vegetables
- 🌀 Cauliflower & Broccoli Au Gratin
- 🌀 Honey & Sesame Carrots
- 🌀 Baby Peas & Corn
- 🌀 Roast Potatoes
- 🌀 Creamy Potato Bake
- 🌀 Roast Pumpkin

🌀 SALADS 🌀

- 🌀 Garden Salad
- 🌀 Potato Salad
- 🌀 Coleslaw
- 🌀 Pasta Salad
- 🌀 Rice Salad
- 🌀 Watermelon Basket
- 🌀 Sliced Beetroot & Pineapple

Desserts

Please choose two

🌀 HOT 🌀

- 🌀 Apple Crumble
- 🌀 Chocolate Pudding
- 🌀 Bread & Butter Pudding
- 🌀 Sticky Date Pudding

🌀 COLD 🌀

- 🌀 Pavlova w/ fresh fruit
- 🌀 Apple Roulade
- 🌀 Baked Cheesecake
- 🌀 Chocolate Mousse

Desserts are served with homemade custard and fresh whipped cream
****Tea & Coffee and After Dinner Mints also included**

Two Course A-la-carte - \$35 pp



Please choose two dishes of either
entrée & main or main & dessert

Entrée's

- ~ Beef Stroganoff
- ~ Chicken A-la-king
- ~ Beef or Lamb Curry
- ~ Satay Beef or Chicken
- ~ Caesar Salad
- ~ Soup De Jour

****Served w/ Dinner rolls & Butter****

Mains

- ~ Grilled Reef Fish w/ Lemon & Caper Butter
- ~ 250g Sirloin Steak w/ Your Choice of Sauce
- ~ Chicken Kiev (Crumbed Chicken Breast filled w/ garlic butter)
- ~ Beef Wellington (Grain Fed Rib Fillet w/ Homemade pâté and sautéed mushrooms)
- ~ Rack of Lamb – Ned Kelly Style

****All Mains Served with Seasonal Vegetables, Roast Potatoes and Roast Pumpkin****

Desserts

- ~ Homemade Hot Apple Crumble
- ~ Pavlova topped w/ Fresh Fruit
- ~ Homemade Sticky Date pudding
 - ~ Hot Chocolate Pudding
 - ~ Apple & Peach Roulade

Desserts are served with homemade custard and fresh whipped cream
****Tea & Coffee is also included****



Three Course A-la-carte - \$50 pp



Please choose two dishes from each to be served alternately

Entrée's

- 🌀 Seafood Crepe
- 🌀 Grilled Reef Fish w/Caper butter
- 🌀 Chicken & Pesto Fettuccini
- 🌀 Prawn Coctail
- 🌀 Caesar Salad
- 🌀 Chicken Pate w/ Melba Toast

****Served w/ Dinner rolls & Butter****

Mains

- 🌀 Rack of Lamb w/ Rosemary & Red Currant Jus
- 🌀 Fillet Mignon (Eye Fillet steak wrapped in Bacon)
 - 🌀 Chicken Breast filled w/ Sundried Tomato & Cream Cheese
 - 🌀 Grilled Barramundi w/ Ginger & Lime Sauce
- 🌀 Reef & Beef (Rib Fillet topped w/ Garlic Seafood Medley)
 - 🌀 Chicken Chasseur

****All Mains Served with Seasonal Vegetables, Cauliflower & Broccoli Au Gratin and Idaho Potatoes****

Desserts

- 🌀 Profiteroles topped w/ Chocolate Fudge Sauce
 - 🌀 Baked Cheesecake w/ Raspberry Coulis
 - 🌀 Individual Pavlovas
 - 🌀 Crème Caramels
 - 🌀 Crepe Suzettes
- 🌀 A Platter of Australian Cheeses & Seasonal Fruit (per table)

Desserts are served with homemade custard and fresh whipped cream

****Tea & Coffee and After Dinner Mints also included****



Three Course Roast A-la-carte

\$50 pp



Please choose two dishes from each to be served alternately

Entrée's

- ~ Minestrone Soup
- ~ Vegetable Curry
- ~ Beef or Lamb Curry
- ~ Chicken A-la-King
- ~ Beef Stroganoff
- ~ Satay Chicken or Lamb

****Served w/ Dinner rolls & Butter****

Mains

- ~ Roast Lamb w/ Garlic & Rosemary
- ~ Roast Beef w/ Cajun Seasoning
- ~ Seasoned Roast Pork w/ Apple Sauce
- ~ Herb Roasted Chicken
- ~ Honey Glazed Baked Ham

****All Mains Served with Seasonal Vegetables, Roast Potatoes and Roast Pumpkin****

Desserts

- ~ Hot Apple Crumble
- ~ Pavlova w/ Fresh Fruit
- ~ Homemade Sticky Date Pudding
- ~ Hot Chocolate Pudding
- ~ Apple & Peach Roulade

Desserts are served with homemade custard and fresh whipped cream

****Tea & Coffee is also included****

