



Function & Event Packages

Conferences

Corporate Events

Celebrations of Life

Special Birthday/Anniversary

Occasions

Social Group Events

2024

Community Events

Presentations

Christmas & Festive Events

Welfare & Veteran Events

Awards Events

Expos



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Introduction

The Frankston RSL has two contemporary function rooms perfect for your event. Simpson I Function room is ideal for accommodating 80 to 140 guests for a seated style or 100- 160 guest for Cocktail. Simpson II Function room is available for a more intimate affair from 60 to 80 guests.

If you are planning a larger function, we have our full Simpson room, accommodating from 150 to 250 guests for seated style, 160 to 300 Guests cocktail Style or 270 guests as a theatre style event.

Planning your next conference, workshop, meeting, training session, awards or presentation event will be a breeze with accommodating from 20 to 270 delegates.

Our Function rooms offer maximum flexibility in your choice of layout to suit your requirements. Simpson II and Full Simpson rooms have their own outdoor heated balcony area and private amenities.

Our Executive Chef has developed catering packages with all your traditional favourites as well as modern dishes. Frankston RSL can also supply you any recommendations and assistance of additional services such as decorative pieces and entertainment needs.

Whether you're planning a celebration, awards event, conference, presentation, end of season event or Christmas party, our experienced Functions Coordinator will be on hand to help you every step of the way.

We invite you to visit us and view our function rooms. You can also do a virtual tour through our website: frankstonrsl.com.au

To make an appointment or to discuss your function further, please contact our Function Coordinator, Susan on
P: (03) 8792 4411 or
E: functions@frankstonrsl.com.au.



Table of Contents

INTRODUCTION	1
TABLE OF CONTENTS	2
SIT DOWN OR COCKTAIL STLE FUNCTION ROOM HIRE COSTS & CAPACITY LIMITS	3
SIT DOWN & COCKTAIL STYLE FUNCTION ROOM INCLUSIONS	4
SIT DOWN STYLE MENU PACKAGES	5
SPECIAL CHRISTMAS SIT DOWN STYLE MENU-MISTLETOE PACKAGE	6
SPECIAL CHRISTMAS SIT DOWN STYLE MENU-JINGLE BELLS PACKAGE	7
COCKTAIL STYLE MENU PACKAGES	8
CHILDREN 'S FUNCTION MENU & WORKING GUESTS	9
CELEBRATION OF LIFE FUNCTION PACKAGES	10
CONFERENCE, PRESENTATION & CORPORATE FUNCTION ROOM HIRE, CAPACITY LIMITS & INCLUSIONS	11
CONFERENCE, PRESENTATION & CORPORATE FUNCTION CATERING PACKAGES	12
FUNCTION BEVERAGE OPTIONS	13
FUNCTION ROOMS PHOTO GALLERY	14
FUNCTION TERMS & CONDITIONS	15 & 16



Sit Down & Cocktail Style Function

Room Hire Costs & Capacity Limits

ROOM HIRE*	FULL SIMPSON	SIMPSON I	SIMPSON II
MON - THU	\$430.00	\$320.00	\$270.00
FRI - SUN	\$530.00	\$420.00	\$370.00

CAPACITY	FULL SIMPSON (MIN */ MAX)	SIMPSON I (MIN*/ MAX)	SIMPSON II (MIN */ MAX)
SIT DOWN WITHOUT DANCEFLOOR	130 / 250	90 / 150	60/ 90
SIT DOWN WITH DANCEFLOOR*	130 / 230	90 / 130	60 / 80
COCKTAIL	160 / 300	100 / 200	60 / 100
THEATRE	190 / 270	80 / 190	60 / 80

Frankston RSL Service, Affiliate & Social members will receive 10% off all function room hire only charges.

Upon quoting of valid Service, Affiliate & Social membership number

*All prices include GST

*Room hire rates are based on 5 hours with Sit down or Cocktail style catering packages included (additional hours of hire P.O.A.)

*Minimum capacities indicated are the minimum catering charges for each Function room

*Security Guard/s required for all after 5pm functions (P.O.A.)

*POA for functions booked on a Public Holiday

NB: Function finishing times subject to venue closing times

*Dancefloor hire fee applies

Sit Down & Cocktail Style Function

Included in function room hire charges:

- Frankston RSL team support
- Floorplan to suit
- Personalised menus
- Fully functional and private bar
- Self-serve tea selection and drip poured brewed coffee
- Stage with spot lights (Simpson I or Full Simpson only)
- Coloured event lighting (on request only, up to 12 units, subject to availability)
- White or black linen tablecloths
- White or Black linen napkins or your choice of coloured paper napkins
- Celebration cake table with cake knife & self-serving equipment
- Hire of the FRSL laptop
- Projector, screen, lectern and roaming microphone
- Access to in room sound system (AUX connection only)
- Balcony and amenities (Full Simpson and Simpson II only)
- Onsite car parking

Security Guard/s required for all beginning after 5pm Functions when function bar open (P.O.A)

Optional Hire Extras

*Dancefloor= \$50.00 per function booking

Chair covers and sash= POA

Balloons= POA

*All prices include GST

*Dancefloor size subject to function room set

*Dancefloor must be booked at time of function room booking

* Dance floor hire only for Frankston RSL Functions only, not available for off site events



Sit Down Style Menu Packages

2 Courses - \$45.00 *per person (alternative serve)

3 Courses - \$55.00 *per person (alternative serve)

*All prices include GST

*Prices based on guests over 12 years old

Entree

Select 2 dishes for 50/50 drop serving

Maple Glazed Ribs

served with ranch dressed slaw &
topped with a BBQ bourbon sauce

Poached Calamari Strips (GF)

served with a grapefruit, orange
& rocket salad and a mild chilli dressing

12hr Master Stock Braised Pork Belly

served on crisp pear & walnut slaw

Old Fashioned Creamy Pumpkin Soup (GF, V)

topped with a dash of sour cream & chives

Pan Fried King Prawns (GF)

with a fennel, apple and radish salad dressed
with apple cider vinaigrette

Traditional Potato and Leek Soup

(GF on request, V)
topped with croutons

Steamed Chicken Dumplings

served in an Asian style broth

Mains

Select 2 dishes for 50/50 drop serving

250g Angus Sirloin Steak (GF)

(add extra \$3.00 per person)

cooked medium and served on lemon,
rosemary & garlic crushed chat potatoes, steamed
greens and red wine jus

Oven Roasted Rosemary, Thyme &

Lemon Marinated Chicken (GF)

Chicken breast resting on parmesan polenta,
steamed greens, crisp prosciutto and tomato velouté

250g Prime Cut Porterhouse Steak (GF)

(add extra \$3.00 per person)

medium cooked, served with house made chunky steak
fries, steamed seasonal vegetables and roasted field
mushroom jus

Stuffed Breast of Chicken (GF)

Chicken stuffed with bacon, herb and mozzarella
with green beans, Kipfler potatoes and a creamed
beetroot sauce

Braised Beef Cheek (GF)

served on a sweet potato mash, broccolini &
buttery green beans

Herb Crusted Coral Coast Barramundi

with sumac spiced potato, braised baby leeks
and a fennel puree

Confit Duck Leg (add extra \$2.00 per person)

served with potato galette, wilted spinach, roasted
red peppers and a sweet port jus

Crispy Skin Atlantic Salmon (GF)

served on a lemon and dill gratin potato, confit
cherry tomatoes and Beurre Blanc

Dessert

Select 2 dishes for 50/50 drop serving

Sticky Date Pudding

served warm with our own butterscotch sauce
and double cream

Chocolate Passionfruit Tower

Passionfruit cream and passionfruit jelly served
inside a chocolate and biscuit cylinder

Passionfruit Curd Pavlova (GF)

topped with lashings of whipped cream, mixed berries,
kiwifruit & raspberry coulis

Lemon Meringue Pie

with double cream and a raspberry coulis

Baked New York Cheesecake

served with Passionfruit coulis, mixed fresh berries
& double cream

Chocolate Topped Profiteroles

filled with cream patisserie & drizzled with berry coulis

Apple Crumble Tart

warmed & served with cinnamon cream

Additional Grazing Platters

- Seasonal Fruit platter - selection seasonal fruit - \$9.50 per person
- Cheese platter - selection of Australian cheeses, served with dried fruits and crackers - \$10.00 per person
- Antipasto platter - Chef selection of marinated vegetables, cold meats and crackers - \$10.00 per person

*Special Christmas Sit Down Style Menu Option 1

MISTLETOE PACKAGE

2 Courses - \$35.90* per person

3 Courses - \$39.90* per person

*Chef preset menu, one option only served to all guests for each course



Entree

Old fashioned creamy pumpkin soup
(GF on request, V)
topped with a dash of cream & chives



Mains

Traditional Duo of Christmas Meats

roasted turkey and warm ham off the bone served with
traditional stuffing, seasonal vegetables, cranberry jelly and roast gravy



Dessert

Christmas Plum Pudding

served with Brandy custard and double cream



*Merry
Christmas*

All Christmas Function Packages include:

- Christmas confectionary per person
- Bon Bon per person
- Red/ Green paper napkins
- Christmas style centerpieces
- Red & green table runners
- >Function room dressed for Christmas season

*Christmas Function Menu ordering available from 1st November 2024- 21st December 2024

All prices include GST

*Prices based on guests over 12 years old

*10% surcharge applies on Sunday

>From Wednesday 27th November 2024

*All Frankston RSL catering may contain all known allergen traces

*Special Christmas Sit Down Style Menu Option 2



JINGLE BELLS PACKAGE

2 Courses - \$47.00 *per person (50/50 alternative serve)

3 Courses - \$57.00 *per person (50/50 alternative serve)

Entree

select 2 dishes for 50/50 drop serving.

Old fashioned creamy pumpkin soup (GF on request, V)
topped with a dash of cream & chives

Handmade Pumpkin Gnocchi (V)
tossed with pan toasted walnuts and burnt butter

Pork Terrine (GF)
with side of beetroot relish and micro herbs

Satay Chicken Tenders (GF)
satay marinated chicken tenderloins served on a lime infused olive oil mixed salad

Salt and Pepper King Prawns (GF)
lightly dusted in salt and pepper and fried in tempura batter, served on lemon infused olive oil dressed rocket salad



Main

select 2 dishes for 50/50 drop serving.

Traditional Duo of Christmas Meats
roasted turkey and warm ham off the bone served with traditional stuffing, seasonal vegetables, cranberry jelly and roast gravy

Roasted Barramundi Fillet (GF)
Resting atop lemon and thyme crushed potato, steamed greens & drizzled with Garlic olive oil

Lamb Noisette (GF)
with roasted chat potatoes, green beans and red wine jus

Chicken Roulade (GF)
stuffed with cranberries and brie cheese, served on fondant potato, seasonal greens and a chive and garlic cream sauce

Pork Fillet (GF)
served with new potatoes, seasonal vegetables & a honey, mustard & fig sauce



Dessert

select 2 dishes for 50/50 drop serving.

Christmas Plum Pudding
served with Brandy custard and double cream

Brandy Snap Basket
Filled with fresh whipped cream & mixed berries

Rich Chocolate Tart
served with fresh raspberry sauce and double cream

Tiramisu
layers of mascarpone, espresso coffee & amaretto served with double cream

Lemon Curd Pavlova (GF)
topped with lashings of whipped cream, mixed berries, kiwifruit & raspberry coulis



All Christmas Function Packages include:

- Christmas confectionary per person
- Bon Bon per person
- Red/ Green paper napkins
- Christmas style centerpieces
- Red & green table runners
- ^Function room dressed for Christmas season

Merry Christmas

Christmas Function Menu ordering available from 1st November - 21st December 2024

All prices include GST

*Prices based on guests over 12 years old

*10% surcharge applies on Sunday

From Wednesday 27th November 2024

*All Frankston RSL catering may contain all known allergen traces

Cocktail Style Menu Packages

Silver cocktail package:

\$24.00* per person

Includes platters of:

- Chef selection mini beef pies
- Chef selection mini-sausage rolls
- Chipotle spiced mini beef meatballs
- Satay chicken skewers (GF & contains nuts)
- Salt and pepper squid (GF)
- Tempura prawn tail
- Mini Vegetable spring rolls (V)

Gold cocktail package:

\$33.00* per person

Includes platters of:

- Peking duck mini-spring rolls
- Lamb and harissa sausage rolls
- Chef selection gourmet mini pies
- Mini vegetarian curry puffs (V)
- Mini pork shao mai (fried dumpling)
- Potato spun prawns (GF)
- Chicken goujons

Platinum cocktail package: \$43.00 per person*

Includes platters of:

- Mini beef slider
- California rolls (GF)
- Vegetarian rice paper rolls (V) (GF)
- Salt and pepper Whiting (GF)
- Asian BBQ Pork Bao Buns
- Garlic chicken balls
- Chorizo & spinach tart
- Chicken and lemongrass koftas

**All prices include GST

Per person prices are for all attendees aged over 12 years

*Final price & quantity based on confirmed attendance

*Minimum catering fees applies for each function room- see page 3

Individual dietary requests not available for Cocktail packages

Optional extras:

available only in addition to pre-selected Cocktail packages selected

\$3.50 per unit	<ul style="list-style-type: none"> • Chef selection mini beef pies • Chef selection mini-sausage rolls • Mini-Chipotle spiced beef meatballs • Satay chicken skewers (GF & contains nuts) 	<ul style="list-style-type: none"> • Salt and pepper squid (GF) • Tempura prawn tail • Mini Vegetable spring rolls (V)
\$4.70 per unit	<ul style="list-style-type: none"> • Mini Peking duck spring rolls • Lamb and harissa sausage rolls • Chef selection gourmet mini pies • Vegetarian curry puffs (v) 	<ul style="list-style-type: none"> • Mini pork shao mai (fried dumpling) • Potato spun prawns (GF) • Chicken goujons
\$5.40 per unit	<ul style="list-style-type: none"> • Mini Beef Slider • California Rolls (GF) • Vegetarian Rice Paper Rolls (v) • Salt and pepper Whiting (GF) 	<ul style="list-style-type: none"> • Asian BBQ Pork Bao Buns • Garlic Chicken Balls • Chorizo & spinach tart • Chicken and Lemongrass koftas • Beef and Pomegranate Kibbeh

GF = Gluten Free V = Vegetarian

*All Frankston RSL catering may contain all known allergen traces



Children's Function Menu

2 courses, one choice only= *\$19.50 (same option served to all children)
2 courses, 50/50 alternative serve= *\$22.50 (choose 2 options from selection)

Mains

- Chicken parmigiana & chips
- Cheeseburger & chips
- Spaghetti Bolognaise
- Salt and pepper Calamari & chips (GF)
- Chicken nuggets & chips

Dessert

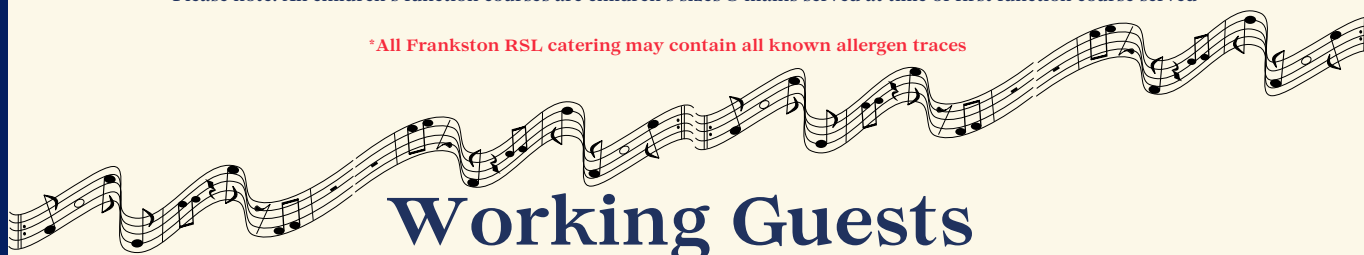
- Chocolate mousse (GF)
- Frog in a pond (GF)
- Ice Cream with sprinkles (GF)

(GF = Gluten Free)

*All prices include GST
*per child 12 years & under

Please note: All children's function courses are children's sizes & mains served at time of first function course served

*All Frankston RSL catering may contain all known allergen traces



Working Guests

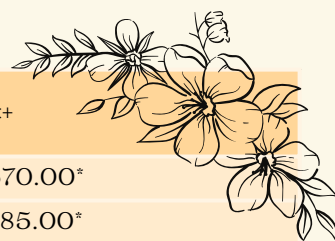
To accommodate your DJ's, photographers, bands etc, we can offer a limited selection bistro menu meal for \$33.00 per person*. Please see our Function Co-Ordinator for the full menu and conditions at the time of your event.



*All prices include GST

Celebration of Life Function Packages

We understand organising a Celebration of Life can be a difficult time. Our staff are here to assist you in any way. We can offer you a variety of private function spaces, based on approximate guest numbers and requirements. To take the ease off this difficult time, our team have prepared set packages to suit as best possible the likely expected guests attending.



Celebration of Life Full Inclusion Package Options<+>	
50-60 Guests	Full Cost: \$1670.00*
60-80 Guests	Full Cost: \$1785.00*
80-100 Guests	Full Cost: \$1942.00*
100-160 Guests	Full Cost: \$2352.00*
160-200 Guests	Full Cost: \$2625.00*
200-300 Guests	Full Cost: \$3328.00*

*Terms & Conditions apply for all **Celebration of Life Package Bookings**- See Function Coordinator for full disclosure

No further Frankston RSL/RSL Vic Membership Discount Applied

<Based on private function room availability & size suitability

<Not available Saturday, Sunday or Public Holidays

*All prices include GST

Each Full Package includes*	Catering Menu Included
<ul style="list-style-type: none"> >3-hour private function room hire Pre-selected Finger food style catering, (quantity based on package selected) \$500 pre-paid house beverages only bar tab^ Frankston RSL team support Private bar White Linen tablecloths Small vase with artificial flowers & tall glass vases with candles Data projector & screen (HDMI Connection only) Hire of FRSL laptop (subject to availability) Access to in room sound system (AUX connection only) Roaming hand-held microphones Lectern Wi-Fi access Memorial table(s) Easel for photo frame mounting Private heated balcony (Simpson II or Full Simpson only) Private amenities (Simpson II or Full Simpson only) Onsite parking 	<ul style="list-style-type: none"> Chef selection sandwiches (inc gluten free) Mini beef pies Lamb and harissa mini sausage rolls Mini chipotle meatballs Mini cocktail vegetarian spring rolls (V) Satay chicken skewers (GF & contains nuts) Mini mixed selection quiches Chef selection small cakes & slices Freshly brewed coffee and tea selection for the duration Iced water station <p>Overall catering quantity based on package selected</p> <p>All catering served to catering station only</p> <p>Cold selection served upon arrival of first guests, hot selection to follow.</p> <p>V = Vegetarian Individual dietary requests not available</p>

^Pre-paid Bar Tab begins at time of first guests' arrival. No refund on unused Prepaid Tab.

^ Once pre-paid bar tab reached \$500.00 limit; a new bar tab may be set up. Credit card required, to be paid on day of function.

^POA of \$500.00 Pre-paid bar tab removal for set packages

>Function Room Hire Fee: of Flat rate- \$350.00 (Included in each Full cost Package)

*All packages to be paid in full prior function date

<*Organisers must take full responsibility in upholding the by laws of the Frankston RSL for all their guests

- All Celebration of Life Packages only available for End of Life Celebration Functions only, with private booked rooms
- Housing of coffin not permitted within grounds of Frankston RSL

***All Frankston RSL catering may contain all known allergen traces**

Optional function catering extras (minimum 3 days notice):

Seasonal fruit platter: \$90.00 each (feeds up to 30pax)

Homemade scones with berry jam & cream platter: \$90.00 each (30 units)

Grazing style Antipasto & cheese board: \$150.00 each (feeds up to 30pax)

Gourmet Petit Fours platter: \$160.00 each (40 units)

Corporate Meetings / Conferences / Presentations

Function Room Hire, Capacity Limits & Inclusions

ROOM HIRE*	FULL SIMPSON	SIMPSON I	SIMPSON II
MON - THU	\$430.00	\$320.00	\$270.00
FRI - SUN	\$530.00	\$420.00	\$370.00

*All prices include GST

*Room hire rates are based on up to 8 hours with catering packages included (additional hours =P.O.A.)

***Minimum 20 pax required for catered functions**

*POA for functions booked on Public holiday's

NB: Function finishing times subject to venue closing times.

• No catering ordered: no catering fee added =POA

CAPACITY	FULL SIMPSON (MAX)	SIMPSON I (MAX)	SIMPSON II (MAX)
OPEN ROUND FRONT BANQUET (6 PAX ON EACH TABLE)	150	90	54
U- SHAPE	NA	72	40
CLASSROOM	140	96	48
HALL	268	160	96
THEATRE	270	190	80

Included in function room hire charges :

- FRSL team support
- Drip poured brewed fresh coffee & selection tea
- Iced water for full duration
- Note pads & pens (on request)
- Head & registration tables
- White linen tablecloths
- Data projector & screen (HDMI connection only)
- Laptop hire
- Access to in room sound system (AUX connection only)
- Roaming hand-held microphones
- Lectern
- Stage Spotlights (Simpson I and Full Simpson only)
- Wi-Fi access
- Awards/ display tables as required
- Whiteboard & markers (on request)
- Flipchart & markers (on request)
- Permanent stage (Full Simpson & Simpson I only)
- Private heated balcony (SII or full Simpson only)
- Private amenities (Simpson II or Full Simpson only)
- Onsite parking



Corporate Meetings / Conferences / Presentations

Catering Packages*:

Single Serve options:

Morning Tea/Afternoon Tea/Supper Only: \$9.90 per person

Option 1

Includes mixed selection:

- Fresh seasonal fruit (GF & VG)
- Homemade ANZAC Biscuits
- Homemade scones with berry jam & cream



Morning Tea/Afternoon Tea/Supper Only: \$9.90 per person

Option 2

Includes mixed selection:

- Fresh seasonal fruit (GF & VG)
- Berry Friand (GF)
- Muesli & yoghurt breaky slice

Light Cold Lunch Only: \$23.00 per person

Includes mixed selection:

- Sandwiches (**Gluten free on request**)
- Mixed selection wraps
- Vegetarian mezze grazing board (V)
- Gluten free mixed selection Sushi (GF)
- Fresh seasonal fruit (GF & VG)

Full Hot and Cold Lunch Only: \$34.00 per person

Includes mixed selection:

- Mixed selection sandwiches (gluten free on request)
- Mixed selection wraps
- Fresh seasonal fruit (GF & VG)
- Lamb & Harissa Sausage Rolls
- Chicken & Mushroom Arancini balls
- Mini Country Chicken Pies
- Gluten Free mixed selection Sushi (GF)
- Vegetarian mezze grazing board (v)



Combine & Save Conference Packages

Morning Tea & Light Cold Lunch Option: \$26.50 per person

Morning tea:

- Select from option 1 or 2

Lunch:

- Sandwiches (**gluten free on request**)
- Mixed selection wraps
- Vegetarian mezze grazing board
- Gluten free mixed selection Sushi (GF)

Light Cold Lunch & Afternoon Tea Option: \$26.50 per person

Lunch:

- Sandwiches (**gluten free on request**)
- Mixed selection wraps
- Vegetarian mezze grazing board
- Gluten free mixed selection Sushi (GF)

Afternoon Tea:

- Select from option 1 or 2

Morning Tea, Light Cold Lunch & Afternoon Tea Option: \$34.00 per person

Morning tea:

- Select from option 1 or 2

Lunch:

- Sandwiches (**gluten free on request**)
- Mixed selection wraps
- Vegetarian mezze grazing board
- Gluten free mixed selection Sushi (GF)

Afternoon Tea:

- Select from option 1 or 2



Morning Tea & Full Hot & Cold Lunch Option: \$35.50 per person

Morning tea:

- Select from option 1 or 2

Lunch:

- Mixed selection sandwiches (gluten free on request)
- Mixed selection wraps
- Lamb & Harissa sausage rolls
- Chicken & mushroom Arancini balls
- Mini country chicken pies
- Vegetarian mezze grazing board
- Gluten free mixed selection Sushi (GF)

Full Hot & Cold Lunch & Afternoon Tea Option: \$35.50 per person

Lunch:

- Mixed selection sandwiches (gluten free on request)
- Mixed selection wraps
- Lamb & Harissa sausage rolls
- Chicken & Mushroom Arancini balls
- Mini country chicken pies
- Vegetarian mezze grazing board
- Gluten Free mixed selection Sushi (GF)

Afternoon Tea:

- Select from option 1 or 2

Morning Tea, Full Hot & Cold Lunch & Afternoon Tea: \$44.00 per person

Morning tea:

- Select from option 1 or 2

Lunch:

- Mixed selection sandwiches (gluten free on request)
- Mixed selection wraps
- Lamb & Harissa sausage rolls
- Chicken & mushroom arancini balls
- Mini country chicken pies
- Vegetarian mezze grazing board
- Gluten free mixed selection Sushi (GF)

Afternoon Tea:

- Select from option 1 or 2

GF = Gluten Free V = Vegetarian

Individual dietary requests not available

*All prices include GST

*Overall catering quantity based on confirmed attendance

*All Frankston RSL catering may contain all known allergen traces

Function Beverage Options*

Option 1: Must finish when function bar closes

3-hour House Beverage Package*

- \$52.50 per person over 18 years

Includes:

- House wine by the glass (150ml: Red, White, Sparkling, Moscato)
- On TAP beer pot glass (Heavy & Light)
- Soft drink (post mix plus Lemon, Lime & Bitters by the glass)
- Juice (by the glass)

4-hour House Beverage Package *

- \$62.50 per person over 18 years

Includes:

- House wine by the glass (150ml: Red, White, Sparkling, Moscato)
- On TAP beer pot glass (Heavy & Light)
- Soft drink (post mix, inc Lemon, Lime & Bitters by the glass)
- Juice (by the glass)



Option 2: Must finish when function bar closes

3-hour Premium Beverage Package*

- \$62.50 per person over 18 years

Includes:

- Premium wine by the glass (150ml: Red, White, Sparkling, Moscato)
- On TAP beer pot glass (Heavy, Light & Kraft)
- Soft drink (post mix, inc lemon, lime & Bitters by the glass)
- Juice (by the glass)

4-hour Premium Beverage Package

- \$72.50 per person over 18 years

Includes:

- Premium wine by the glass (150ml: Red, White, Sparkling, Moscato)
- On TAP beer pot glass (heavy, light & Kraft)
- Soft drink (post mix, inc lemon, lime & Bitters by the glass)
- Juice (by the glass)



Option 3:

Bar Tab

- Pre-set limit & duration
- Either open bar or House drinks options
- Paid on consumption at end of function
- Coloured bands given to selected guests for special drinks on request
- Beverages at Bar prices current to actual function date & subject to change at any time

Option 4:

All beverages at own guest cost

Please note:

- **By the hour** Function beverage packages requests to be approved by venue management at time of function enquiry
- Function beverage options & prices may change without notice and are subject to availability.
- Pot glasses only. Schooners & Pints not available from function room bars
- Full Responsible Service of Alcohol rules applies for all function bars
- Duty Manager may reserve the right to close the function bar at any time. No refund for unused beverage package given.
- Photo I.D required for all guests over 18 years to order & purchase alcohol at any bar within venue
- Under 18 years guests are not permitted to consume, purchase or have purchased and alcoholic beverage within or from bar within the Frankton RSL
- *All prices include GST

Function Room Photo Gallery



Full Simpson & Sit Down



Simpson II & Sit Down



Simpson I & Cocktail



Full Simpson & Sit Down



Simpson II & Cocktail



Full Simpson & Sit Down



Full Simpson & Sit Down



Full Simpson & Sit Down



Simpson I &
Celebration of Life



Simpson I & Sit Down



Simpson II & Cocktail



Full Simpson & Sit Down



Function Coordinator – Susan Ph: (03) 8792 4411 (Direct Line) e: functions@frankstonrsl.com.au

Function Room Bookings Terms & Conditions

FUNCTION MENU

To ensure that we can cater for your function efficiently, it is essential that all menu details be finalised 14 days prior to your function. Frankston RSL endeavors to accommodate requests for customers with dietary request or food allergies, we cannot guarantee completely allergy-free catering to the potential trace allergens in the working environment and supplied ingredients. Please note all Frankston RSL Kitchens & ingredient suppliers may not be Halal certified. Guests with allergies, must have own medical plan in place, including providing own EpiPen.

FUNCTION CATERING

No food or beverages may be brought onto the premises of the Frankston RSL with the exception of celebration cakes and Lolly buffets. If no catering is required there will be a no catering surcharge applied.

FRANKSTON RSL MEMBERSHIP TERMS & CONDITIONS

Membership discount/points not applicable to Function charges & Bar Tab payments

PRICE VARIATION

Every endeavour is made to maintain the original prices quoted; however, these may be subject to change. This will be done in full consultation with relevant prices. Please allow for a price increase of 10% if quoted more than 12 months prior to function date.

TENTATIVE BOOKINGS

All tentative bookings will be held for 7 days on request. After this time the tentative booking date will be voided, released or re-negotiated.

FUNCTION ROOM HIRE BOOKING & DEPOSIT

To book for a function, a written confirmation must be received by the Function Coordinator, the Function room hire becomes the deposit, to secure the Function room hire, payment of this Function room fee is required to be within 7 days of receiving the invoice. If the deposit is not received within this time, your Function room booking will automatically revert to a vacancy. All Function room hire deposits are non-refundable if your function is cancelled at any time.

PAYMENT

All prices include GST, all social functions are to be paid in full 14 days prior to function date. Corporate function accounts are to be settled on conclusion of function via invoice, if not earlier as arranged. Payment by bank deposit, cash, Visa or MasterCard will be accepted. American Express not accepted.

RE-LOCATION OF FUNCTION

The Frankston RSL reserves the right to re-locate function space for any unforeseen circumstances, you will be notified of this should the need arise.

FINAL NUMBERS

For organizational purposes, we require the approximate number of guests at the time of booking. To ensure maximum efficiency, final numbers must be confirmed 14 days prior to the function. Final payment for catering and any beverage packages must be made at this time. Please note that the final numbers of confirmed guests is the number you will be invoiced for. Any changes made within 7 days of your function may incur a 10% surcharge of your catering costs. If you decrease the attendance within 7 days of your function date, no refund will be made. Any increase of attendance be required, this is at the discretion of the Chef. Any owing balance to be paid prior to the function date.

ADDITIONAL EVENT DETAILS

Any other event details such as styling, or decorations of any form are at the discretion of the venue and must be approved in advance. Delivery of all signage, sets, entertainment, audio-visual equipment, decorations & running sheets must be previously arranged and confirmed with the Function Coordinator. All own equipment must be taken at the end of the function. Any item/s left behind are left at own risk, Frankston RSL takes no responsibility for any lost or damaged item/s left after the stipulated end time of function. After 7 days of the end function date and time if items not collected they will be discarded donated.

PAR CAN EVENT LIGHTING TERMS & CONDITIONS

- o \$350.00 per unit fee charged per Par Can lighting unit, if taken or damaged, to be paid by the event organiser.
- o Only for hire within Frankston RSL Function rooms
- o No external off site hire available
- o Frankston RSL Staff only to operate

CANCELLATIONS

All Functions room bookings cancellations must be in writing only to the Function Coordinator only and received a written confirmation of the cancellation, over the phone or in person cancellations will not be accepted. In the event of a confirmed booking being cancelled more than 21 days prior to the event, 100% of the catering fee paid to date will be refunded, however all function room hire deposits are non-refundable. Cancellations made within 21 days of the event will be charged 50% of the catering costs. If unforeseen circumstances arise that prevents a function booking from occurring, the Frankston RSL reserves their right to cancel a function booking at any time. Notification will be made as soon as possible and a full refund of any monies paid to date, and settled within 30 days after the function cancellation confirmation date.

FRANKSTON RSL FULL VENUE DRESS CODE

Not Permitted: Dirty work boots, tracksuit pants, bare feet, moccasins, Ugg boots, slippers, Stubby shorts, swimwear, overalls revealing untidy attires, inappropriately torn or dirty clothing, offensive motifs, bare midriffs, singlets, tank tops or muscle tops, hats, caps or beanie's (except for special circumstances). This code must be strictly adhered to for the Frankston RSL to maintain the quality it strives to achieve. Neat and casual is required at all times. Management reserves the right to refuse entry.

SECURITY GUARDS

Security Guard/s are mandatory at all night functions when the function bar is open. The Frankston RSL reserves the right to provide adequate Security Guards to ensure the safety is met for all guests and staff. Security guard/s will be placed in the location required to support you and Frankston RSL Staff & is at the discretion of the Duty manager. Upon confirmation of your final attendance, the final number of Security Guards required will be confirmation and booked on your behalf. The Security Guard/s cost is at your expense & price on application.

EXTERNAL HIRE EQUIPMENT & COMPANIES

- Public liability insurance must be supplied on request
- All hired electrical equipment must be tag tested & free of electrical faults
- Frankston RSL takes no responsibility for any injuries or accidents incurred by or from the hire company staff and /or hire equipment, their own public liability Insurance to cover function guests and Frankston RSL Staff
- Full set up, supervision and pack down are at the responsibility of you and the hire company all left at own responsibility of the hirer and hire company
- All equipment must be free of tripping hazard's
- Access to set to be confirmed 7 days prior to Function date
- All hire company staff to comply with Frankston RSL, Victorian & Federal Health mandates policy in place at time of function held
- All communication must go through the Function organiser to the Function RSL Coordinator



Function Room Bookings Terms & Conditions

CLIENT ORGANISER

A 'go to' person within a function is required for Frankston RSL Staff to liaise with, this person will be required to support any requests, event running, and assistance required during the function in managing intoxicated patrons and any other issues.

BEREAVEMENT FUNCTIONS

Frankston RSL Committee & Management does not permit the ability to house a coffin within the venue for the proceedings of a Celebration of Life. A planning meeting with the Function Coordinator must be held prior to an official confirmation granted to hold within the Frankston RSL. The Frankston RSL Executive Management & Committee can refuse a booked Celebration of Life/ Bereavement/ Memorial at any time.

SAFE FUNCTION POLICY

The aim of the safe function action policy is to ensure all guests, patrons & staff are provided a safe, comfortable, and hospitable environment, by placing safe function actions our team will strive for a successful event for your guests, respectful behaviors' & understanding towards all staff from all guests & patrons is greatly appreciated. To ensure the safety of all guests, patrons, and staff the safe function action policy plan may be placed, for full policy details, request a copy from the Function Coordinator.

AGE CELEBRATIONS FUNCTIONS

The Frankston RSL Executive Management & Committee reserved the right to refuse any age celebration function at any time.

NOISE LEVELS

Industry Regulations are in place with regards to noise levels, music and entertainment. Management reserves the right to lower noise levels should it result in disturbing other club patrons or surrounding areas. The Noise decibel limit is 95.

INDEMNITY & DAMAGES

The client will acknowledge responsibility for the conduct of guests and agree to indemnify the Frankston RSL Sub-Branch Inc. for any loss or damage to property during the event in addition to loss of merchandise or articles left in the club. The Frankston RSL Sub-Branch Inc. accepts no responsibility for any loss or damaged equipment. The function organiser is responsible for any loss or damage to equipment hired on your behalf. All clients are reminded that they must vacate the premises within half an hour after the function finishing time. Access to the Gaming room is at the discretion of the Duty Manager on site.

INSURANCE

The Frankston RSL Sub-Branch Inc. does not accept responsibility for damage or loss of merchandise during or after the function. The client organiser is to arrange insurance of their own accord.

CONDITIONS OF ENTRY TO VENUE

All guests over 18 years must sign into the club upon arrival at Reception. All guests must comply with Registered Clubs Association Act governing the club's licensing conditions. No persons under 18 years are permitted into a licensed areas without the supervision of a parent or legal guardian. No persons under 18 years are permitted in the Gaming area at any time.

RESPONSIBLE SERVING OF ALCOHOL

Frankston RSL promotes and practices Responsible Serving of Alcohol. Our policy prohibits us to supply alcohol to intoxicated patrons. Service of alcohol is at the discretion of the bar attendants, management and security. The Duty Manager may close the function bar if the function becomes uncontrollable and/or health & safety of guests and Frankston RSL Staff is under threat. No refund given for any pre-paid bar or Beverage package given. It is the policy of this venue not to allow intoxication, underage drinking or violent or quarrelsome behavior. The Frankston RSL does not allow yard glasses or shots at any venue bar. Additionally, the Frankston RSL does not permit any BYO alcohol to be brought into the venue under any circumstances. Any BYO alcohol found will be confiscated and may result in the guest being removed from the venue.

PROHIBITED DRUGS

The Frankston RSL has a zero-tolerance policy for any prohibited drug selling or use within the perimeters of the property, should this be sighted by any guest, Frankston RSL Staff or Security, the guest/s will be removed from venue, Police called and may result in the function being shut down. No refund given for any function charges. Any future Functions booked may result in being cancelled & banned for future bookings.

SOCIAL MEDIA POLICY

The Frankston RSL Sub Branch Inc. social media policy relates to all social media channels used under the Frankston RSL Sub Branch Inc. brand, including Facebook, Twitter, Instagram, YouTube and any other digital sites being operated by Frankston RSL Sub Branch Inc, with such:

- Function organisers/attendees must refrain from airing their grievances
- Frankston RSL Sub Branch Inc. may, in its absolute discretion and for any reason, delete any comment posted on its Facebook, Youtube or Instagram channels.
- Function organisers/attendees are welcome to create online events through their own company/organisation channels in order to promote their event. Frankston RSL is the venue only.
- Function organisers/attendees have the permission to add the Frankston RSL as the listed venue for booked event.
- Any online events in which any part of the Frankston RSL venue has been named, a venue disclaimer is required to be displayed. See full social media policy for details and wording.
- Function organisers/attendees are not permitted to add Frankston RSL or associated pages as co-hosts of their event, unless specific authorisation is given in writing from the Frankston RSL prior to the event advertising being created.
- Frankston RSL Sub Branch Inc. reserves the right to cancel any future bookings of a function organisers attendees who is in breach or does not comply with the social media policy.

POLITICAL EVENTS

In accordance with Victoria Branch Rules Part 3: Purposes and Powers of the Branch 3.1(h) it states: "ensure the Branch is non-sectarian, and in relation to party politics, a non-partisan association." A political group may use the facilities when acknowledging services provided by the community, however, not to put forward a political point or use for electioneering.

VICTORIAN & FEDERAL HEALTH LEGISLATIONS

All guests must adhere to Victorian & Federal Health Legislations at time of booking and function date.

Version 1.1 2024

Correct @ 08.01.2024 & all function prices and terms & conditions subject to change at any time