



EVENT PACKAGES

GREAT FOOD. GOOD COMPANY.
UNFORGETTABLE EVENTS.



1

CHOOSE YOUR SPACE

2

CHOOSE YOUR MENU

3

BOOK YOUR EVENT



Welcome to The Davo, the perfect venue for any celebration, from formal gatherings to casual get-togethers, all set against the backdrop of stunning water views. Our event packages feature a diverse, modern menu prepared by the talented catering team from the **Tidewater Restaurant**. Whether you're planning a three-course sit-down dinner, a relaxed banquet, or finger food, we will work closely with you to ensure your event is a success. With customisable menus to suit your specific needs and budget, The Davo offers a memorable experience for you and your guests.



CHOOSE YOUR SPACE



AUDITORIUM

Rate \$550

CAPACITY

Banquet - 250
Cocktail - 350
Theatre - 300
Classroom - 200



BROADWATER

Rate \$350

CAPACITY

Banquet - 150
Cocktail - 200
Theatre - 200
Classroom - 100



DAVISTOWN

Rate \$300

CAPACITY

Banquet - 80
Cocktail - 120
Theatre - 150
Classroom - 50



TERRACE

NIL

CAPACITY

Banquet - 50



THE SHED

Rate \$140

CAPACITY

Banquet - 40

All functions must be booked and fully paid for 7 days prior to the event, with the exception of Life Celebrations.

IN YOUR SPACE

STANDARD INCLUSIONS

ROOM HIRE

- 5-hour room hire (included unless otherwise confirmed)

OPTIONAL ADD-ONS

Available on request and must be advised prior to the event

- AV set-up including screen and projection
- Microphone
- Bluetooth speakers
- Easel

LINEN OPTIONS

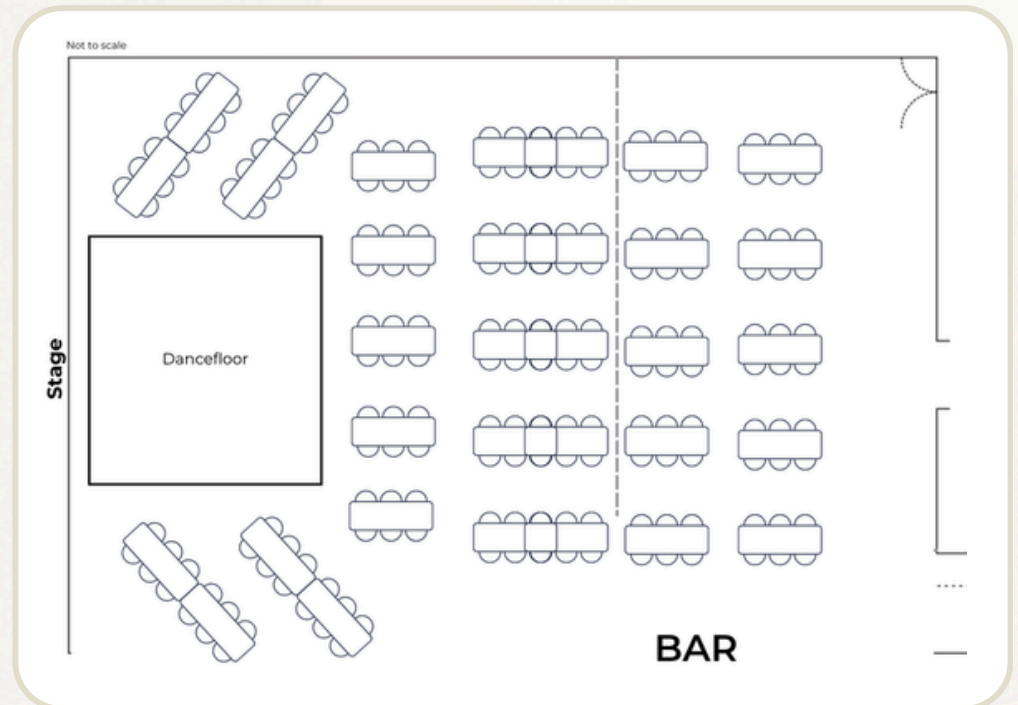
- Linen serviettes 1.50 p/p
- Linen tablecloths 9.0 per table
- Chair Covers 5.0 per chair

PRIVATE BAR

Function rooms have access to a private bar, which can be staffed by prior arrangement. Lets chat if you would like this for your event.



STANDARD AUDITORIUM LAYOUT - BANQUET



NOTE: FLEXIBLE ROOM LAYOUTS ARE AVAILABLE TO DISCUSS.
DOTTED LINE INDICATES POSITIONING FOR THE REMOVABLE WALL DIVIDER.



CANAPÉ PACKAGES

CANAPÉ PACKAGES

When selecting your canapé menu a minimum of 30 people and 6 varieties are required.

COLD CANAPÉS

- **Smoked salmon blini** with cream cheese and dill **\$6.00**
- **Goat's cheese and caramelised onion tartlet** **\$5.50**
- **Tomato bruschetta on sourdough** with fresh basil and balsamic glaze **\$5.50**
- **Pulled pork on crouton** with smoked aioli **\$5.00**

HOT CANAPÉS

- **Crispy Buffalo Wings** with ranch sauce **\$5.50**
- **Pumpkin Arancini** with smoked aioli and shaved Grana Padano **\$5.50**
- **Satay chicken skewers** with peanut sauce **\$5.50**
- **Selection of individual quiches** **\$5.50**
- **Rustic gourmet homemade pies** **\$5.50**
- **Cauliflower popcorn** with chipotle aioli dipping sauce **\$5.50**
- **Gourmet sausage rolls** with tomato sauce **\$5.50**
- **Assorted homemade cocktail pizzas** **\$5.50**
- **Crumbed chicken tenderloins** with aioli **\$5.50**
- **Roast duck and pork spring rolls** with plum sauce **\$5.50**
- **Lamb kofta skewers** with mint yoghurt **\$5.50**
- **Salt and pepper squid** with lemon aioli **\$5.50**
- **Tempura fish fillets** with herb mayonnaise **\$5.50**
- **Grilled prawn and chorizo skewer** with chipotle sauce **\$6.00**
- **Coconut crumbed prawn cutlets** with fresh lemon **\$6.00**
- **Mini Beef Slider** with lettuce, tomato, American cheese & ketchup **\$6.50**
- **Mini Chicken Slider** with lettuce, tomato, American cheese & ketchup **\$6.50**



CANAPÉ PACKAGES CONT'D

When selecting your canapé menu a minimum of 30 people and 6 varieties are required.

SWEETS

- **Blueberry Cheesecake \$5.00**
- **Chocolate Brownie \$5.00**
- **Chocolate Mud Cake \$5.00**
- **Vanilla Slice \$5.00**
- **Apple Crumble \$5.00**
- **Carrot Cake \$5.00**
- **Sticky Date Pudding** with butterscotch sauce **\$6.50**
- **Housemade Tiramisu \$6.00**

GRAZING TABLE

\$25
p/p

An elegant grazing table featuring

Selection of assorted cold cut meats, brie, cheddar, Jarlsberg, lavosh, water crackers & grissini, popcorn, mini bruschetta, baja mix, seasonal fruit, assorted dips, toasted pita, faux flowers, table decorations
(TABLE CONTAINS NUTS)

ADD ON

- **Hot Beverage Station - Freshly brewed tea and coffee –**
(Full Cream, Skim Milk, & Lactose Free) **6pp**
- **Chef' selection of biscuits 7pp**
- **Mini Muffins 7pp**
- **Petite Cake slices 7pp**
- **Selection of Gourmet Sandwiches and Tortilla Wraps 10pp**
- **Selection of Farmhouse Cheeses and Crackers 15pp**
(GLUTEN-FREE OPTIONS \$2.00 EXTRA PP)

Fresh Seasonal Fruit Platter
(Recommended for 15 people) **\$225**





PIZZA & PASTA MENU

PIZZA & PASTA MENU

CASUAL. DELICIOUS. DESIGNED TO IMPRESS.

BEGINNINGS

- Garlic Turkish Bread

MAIN EVENT

- Your choice of three (3) pizzas from our **Menu Range** - a combination of Traditional and Gourmet pizzas

PASTA'S

Choose your Sauces (choose 2 from below)

- Primavera roasted vegetables and chilli (VEG)
- Chicken Boscaiola creamy bacon and mushroom
- Homemade bolognaise
- Napolitana basil and parmesan
- Creamy Basil Pesto sundried tomatoes, Spanish onion, wild rocket and parmesan (VEG)

Choose your Pasta - Penne or Spaghetti.

- Seafood marinara **Add \$6.00**
- Pesto, prawn with rocket sundried tomato **Add \$6.00**
- Gnocchi, roast pumpkin, tomato, spinach and chicken **Add \$5.00**
- Arabiata, chicken and chilli **Add \$6.00**
- Prawn, chorizo, capsicum and spinach **Add \$6.00**
- Spicy homemade meatballs **Add \$6.00**

\$40
p/p
Min. 30 people





BUFFET PACKAGES

EVENT PACKAGE GUIDE

 MINIMUM
GUEST
30 people

 DIETARY OPTIONS
AVAILABLE

 CUSTOMISATION
AVAILABLE

 SETUP
INCLUDED

 PROFESSIONAL
CATERING TEAM

BRONZE BUFFET

CASUAL. DELICIOUS. DESIGNED TO IMPRESS.

CHOOSE
1

Bread Rolls & Butter/ Garlic Bread



HOT ITEMS

CHOOSE
3

- **Red Thai Chicken Curry on Steamed Bok Choy**
Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy.
- **Beef Bourguignon in Red Wine and buttered green beans**
4hr slow cooked beef in rich tomato gravy with mushrooms and bacon, accompanied by baby beans.
- **Beef Tortellini with boscaiola sauce**
Beef tortellini in a creamy mushroom and bacon boscaiola sauce.
- **Lamb Provencal with Mediterranean vegetables**
Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables.
- **Chicken Scallopini**
Thinly sliced grilled chicken breast in porcini cream sauce
- **Moroccan Style Roast Lamb**
- **Roast Chicken**
Marinated with Italian herb, paprika, & lemon.
- **Roast Sirloin of beef**
with seeded mustard

\$50
p/p
Min. 30 people



HOT MAINS

ACCOMPANIED WITH

CHOOSE
2

- **Steamed Jasmin Rice**
- **Penne pasta with virgin olive oil**
- **Mash potato**
- **Steamed seasonal vegetables**
- **Garlic and rosemary roast potatoes**



PERFECT FOR

- Weddings
- Birthdays
- Corporate Events
- Celebrations
- Special Occasions

BRONZE BUFFET

CASUAL. DELICIOUS. DESIGNED TO IMPRESS.



CAN'T FIND YOUR FAVOURITES?

Please ask and we will try and accommodate.



SALADS

CHOOSE
2

- **Roast Pumpkin & Baby Beetroot**
Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing.
- **Greek Salad**
Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic.
- **Creamy Potato**
Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise.
- **Fresh Garden Salad**
Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing.
- **Pesto Pasta Salad**
Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing,



DESSERTS

CHOOSE
1

- **Carrot cake** topped with walnuts
- **Baked New York cheesecake** - choice of plain, strawberry or blueberry
- **Chocolate Mississippi mud cake**
- **Fruit platter**
- **Homemade Sticky Date** with butter scotch sauce
- **Homemade Tiramisu**



EXTRA INCLUSIONS

- **Buffet Dressings & Décor**
- **Place Settings** (plate, napkins, cutlery settings)
- **Water Jugs & Glasses.**



ADD ONS (EXTRA CHARGES APPLY)

- **Hot Beverage Station** – (Tea & Coffee) **\$6.00pp**
- **Tablecloths** (White & Black) - **\$9.00 each**
- **Table Décor & Setup** – (Glass Centrepiece, faux flowers, table number, wooden plank, heshain placemat, table runner (colours neutral) - **\$15 per table)**

CAKEAGE FEES: \$2.50pp INDIVIDUALLY PLATED & DRESSED WITH WHIPPED CREAM

\$1.50pp LARGE PLATTER & PLACED ON DESERT TABLE

EVENT PACKAGE GUIDE

 MINIMUM
GUEST
30 people

 DIETARY OPTIONS
AVAILABLE

 CUSTOMISATION
AVAILABLE

 SETUP
INCLUDED

 PROFESSIONAL
CATERING TEAM

SILVER BUFFET

CASUAL. DELICIOUS. DESIGNED TO IMPRESS.

CHOOSE
1

Bread Rolls & Butter and/or Toasted Turkish Garlic Bread



HOT ITEMS

CHOOSE
3

- **Red Thai Chicken Curry on Steamed Bok Choy**
Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy.
- **Beef Bourguignon in Red Wine and buttered green beans**
4hr slow cooked beef in rich tomato gravy with mushrooms and bacon, accompanied by baby beans.
- **Beef Tortellini with boscaiola sauce**
Beef tortellini in a creamy mushroom and bacon boscaiola sauce.
- **Lamb Provencal with Mediterranean vegetables**
Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables.
- **Chicken Scallopini**
Thinly sliced grilled chicken breast in porcini cream sauce
- **Moroccan Style Roast Lamb**
- **Roast Chicken**
Marinated with Italian herb, paprika, & lemon.
- **Roast Sirloin of beef**
with seeded mustard

\$55
p/p
Min. 30 people



HOT MAINS

ACCOMPANIED WITH

CHOOSE
2

- **Steamed Jasmin Rice**
- **Penne pasta with virgin olive oil**
- **Mash potato**
- **Steamed seasonal vegetables**
- **Garlic and rosemary roast potatoes**



PERFECT FOR

- Weddings
- Birthdays
- Corporate Events
- Celebrations
- Special Occasions

SILVER BUFFET

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CAN'T FIND YOUR FAVOURITES?

Please ask and we will try and accommodate.



SALADS

CHOOSE
2

- **Roast Pumpkin & Baby Beetroot**
Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing.
- **Greek Salad**
Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic.
- **Creamy Potato**
Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise.
- **Fresh Garden Salad**
Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing.
- **Pesto Pasta Salad**
Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing,



DESSERTS

CHOOSE
2

- **Carrot cake** topped with walnuts
- **Baked New York cheesecake** - choice of plain, strawberry or blueberry
- **Chocolate Mississippi mud cake**
- **Fruit platter**
- **Homemade Sticky Date** with butter scotch sauce
- **Homemade Tiramisu**



EXTRA INCLUSIONS

- **Buffet Dressings & Décor**
- **Place Settings** (plate, napkins, cutlery settings)
- **Water Jugs & Glasses.**



ADD ONS (EXTRA CHARGES APPLY)

- **Hot Beverage Station** – (Tea & Coffee) **\$6.00pp**
- **Tablecloths** (White & Black) - **\$9.00 each**
- **Table Décor & Setup** – (Glass Centrepiece, faux flowers, table number, wooden plank, heshain placemat, table runner (colours neutral) - **\$15 per table)**

CAKEAGE FEES: \$2.50pp INDIVIDUALLY PLATED & DRESSED WITH WHIPPED CREAM

\$1.50pp LARGE PLATTER & PLACED ON DESERT TABLE



EVENT PACKAGE GUIDE



MINIMUM
GUEST
30 people



DIETARY OPTIONS
AVAILABLE



CUSTOMISATION
AVAILABLE



SETUP
INCLUDED



PROFESSIONAL
CATERING TEAM

GOLD BUFFET

CASUAL. DELICIOUS. DESIGNED TO IMPRESS.

CHOOSE
1

Bread Rolls & Butter and/or Toasted Turkish Garlic Bread



HOT ITEMS

CHOOSE
3

- **Red Thai Chicken Curry on Steamed Bok Choy**
Thinly sliced chicken breast in coconut Thai red curry with Asian vegetables and bok choy.
- **Beef Bourguignon in Red Wine and buttered green beans**
4hr slow cooked beef in rich tomato gravy with mushrooms and bacon, accompanied by baby beans.
- **Beef Tortellini with boscaiola sauce**
Beef tortellini in a creamy mushroom and bacon boscaiola sauce.
- **Lamb Provencal with Mediterranean vegetables**
Slow roasted lamb leg in tomato capsicum sauce with roast Tuscan vegetables.
- **Chicken Scallopini**
Thinly sliced grilled chicken breast in porcini cream sauce
- **Moroccan Style Roast Lamb**
- **Roast Chicken**
Marinated with Italian herb, paprika, & lemon.
- **Roast Sirloin of beef**
with seeded mustard
- **Mornay Barramundi Fillets**
Grilled barramundi fillets coated in a rich mornay sauce.

\$70
p/p
Min. 30 people



SEAFOOD

CHOOSE
1

- **Chilled prawns**
- **Marinate mussels**
- **Barbequed baby octopus**
- **Salt and pepper squid**



HOT MAINS

ACCOMPANIED WITH

CHOOSE
2

- **Steamed Jasmin Rice**
- **Penne pasta with virgin olive oil**
- **Mash potato**
- **Steamed seasonal vegetables**
- **Garlic and rosemary roast potatoes**

GOLDBUFFET

CASUAL. DELICIOUS. DESIGNED TO IMPRESS.



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SALADS

CHOOSE
3

- **Roast Pumpkin & Baby Beetroot**
Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing.
- **Greek Salad**
Mesclun, tomato, cucumber, Spanish onion, capsicum, kalamata olives, fetta, lemon dressing and balsamic.
- **Creamy Potato**
Chat potatoes, egg, seeded mustard, crispy bacon, shallots and whole egg mayonnaise.
- **Fresh Garden Salad**
Mesclun, tomato, cucumber, carrot, tasty cheese and lemon dressing.
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Penne pasta, rocket, Spanish onion, sundried tomatoes and creamy basil pesto dressing,



DESSERTS

CHOOSE
2

- **Carrot cake** topped with walnuts
- **Baked New York cheesecake** - choice of plain, strawberry or blueberry
- **Chocolate Mississippi mud cake**
- **Fruit platter**
- **Homemade Sticky Date** with butter scotch sauce
- **Homemade Tiramisu**



EXTRA INCLUSIONS

- **Buffet Dressings & Décor**
- **Place Settings** (plate, napkins, cutlery settings)
- **Water Jugs & Glasses.**
- **Cheese & Cracker platter**
- **Hot Beverage Station**



ADD ONS (EXTRA CHARGES APPLY)

- **Hot Beverage Station** – (Tea & Coffee) **\$6.00pp**
- **Tablecloths** (White & Black) - **\$9.00 each**
- **Table Décor & Setup** – (Glass Centrepiece, faux flowers, table number, wooden plank, heshain placemat, table runner (colours neutral) - **\$15 per table)**

CAKEAGE FEES: \$2.50pp INDIVIDUALLY PLATED & DRESSED WITH WHIPPED CREAM

\$1.50pp LARGE PLATTER & PLACED ON DESERT TABLE



SET MENU

ENTRÉES SET MENU

ALTERNATE SERVE | CHOOSE 2 ENTRÉES, 2 MAINS & 2 DESSERTS



COLD ENTRÉES

- **Caramelised Onion and Tomato Tart** with fresh mozzarella **\$17.00**
- **Thai Beef Salad** with lemon grass, green beans, glass noodles and fried shallots **\$17.00**

HOT ENTRÉES

- **Lamb Fillet Cigar** with caramelised onion, Danish fetta and a smoky eggplant puree **\$22.00**
- **Grilled King Prawns** on parsnip puree with zesty roast capsicum salsa **\$24.00**

COLD SEAFOOD ENTRÉES

- **Chilled Prawns** with avocado puree, and petite pickled fennel and spring salad **\$24.00**
- **House Cured Salmon** on spiced sweet potato fritter with rocket salad and garlic aioli **\$21.00**
- **Half Dozen Rock Oysters** with champagne mignonette

VEGETARIAN ENTRÉES

- **Roast Vegetable Stack** of sweet potato, tomato, capsicum, zucchini with basil dressing **\$17.00**
- **Leek and Brie Tartlet** with rocket leaves and balsamic dressing **\$16.00**
- **Roast Pumpkin Salad** with baked ricotta and slow roasted tomatoes **\$15.00**

MAINS SET MENU

ALTERNATE SERVE | CHOOSE 2 ENTRÉES, 2 MAINS & 2 DESSERTS

MAINS

- **Beef Mignon** with sautéed potato charred broccolini and porcini and wild mushroom sauce **\$45.00**
- **8hr Lamb Shoulder** pieces marinated in pomegranate and dukkha served with spiced rice, crushed pistachios, fresh pomegranate, labneh and cooking liquor **Market Price**
- **Crispy Skin Chicken Supreme** with saffron risotto, tempura zucchini flower and light garlic cream sauce **\$33.00**
- **3 Tip Rack of Lamb** with a herb crust served with creamy mash potato, broccolini and red wine rosemary gravy **Market Price**
- **Crispy Skin Pork Belly** with sweet potato puree, caramelised apple sauce, broccolini and wed wine jus **\$34.00**

SEAFOOD MAINS

- **Grilled Barramundi Fillet** with roast potato, zucchini and tomato compote **\$32.00**
- **Salmon Fillet** with creamy potato, broccolini and bearnaise sauce **\$33.00**
- **Dory Fillets** with potato mash, baby beans and lemon butter sauce **\$30.00**
- **Grilled King Prawns** with parsnip puree charred broccolini and white wine caper butter sauce **\$36.00**

VEGETARIAN MAINS

- **Porcini Mushroom Risotto** with wild mushrooms, shallots, and shaved parmesan **\$30.00**
- **Angel Hair Pasta** with pesto, roast vegetable stack and shaved parmesan **\$30.00**
- **Sweet Potato Gnocchi** with roast butternut pumpkin, cherry tomatoes, wild rocket pine nuts and sage butter sauce **\$30.00**



DESSERTS SET MENU

ALTERNATE SERVE | CHOOSE 2 ENTRÉES, 2 MAINS & 2 DESSERTS

DESSERTS INDIVIDUALLY PLATED & GARNISHED

- **Individual Decorated Fruit Pavlova** with fresh fruit and Chantilly cream **\$14.00**
- **Chocolate Mousse** with fresh berries and Chantilly cream **\$14.00**
- **Homemade Tiramisu** with mixed berry compote **\$14.00**
- **Sticky Date Pudding** with butterscotch sauce and vanilla ice cream **\$14.00**
- **Warm Apple and Sultana Strudel** served with warm custard **\$13.00**
- **Mango Passion Cheesecake** with fresh berries and lemon sorbet **\$14.00**
- **Lemon Meringue Tart** with berry coulis and vanilla bean ice cream **\$14.00**
- **Vanilla Bean Pannacotta** with lady finger and double cream **\$14.00**
- **Individual black forest cake** **\$13.00**

ADD ON OPTIONS

- **Decorations Package** (price on enquiry)
- **Floral Centrepieces** - **\$15.00 each**
- **Draping's** - **\$150** setup, use for duration of the 4 - hour event & pack down
- **Linen Tablecloths** (Black or white) **\$9.00 each**
- **Linen Napkins** - **\$1.50 each**
- **Satin Chair covers** with sash - **\$4.50 each** (minimal colours available)
- **Security Guard/RSA Marshall** (Price on enquiry) **for 21st Birthday**



TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS

Tentative bookings will only be held for 7 days. To secure your date, the room hire fee must be paid within 7 days along with the signed Terms & Conditions document. The Club reserves the right to cancel any tentative booking without any further notice, after the 7-day period. To secure the event space a deposit is required.

FINALISING EVENT DETAILS

Davistown RSL Club require all event details to be finalised **fourteen (14) days** prior to the event date (excluding celebration of life functions). At this time our Functions Team will discuss and confirm all Food & Beverage selections, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

FINAL NUMBERS AND PAYMENT

Confirmation of the final numbers of guests must be made no less than fourteen (14) days prior to the event date (excluding celebration of life functions). Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser. The final invoice payment is required seven (7) days prior to the event date. This payment can be made in cash, credit card, or EFTPOS only.

Any extra additional guests in attendance on the event date post final payment will require approval by the Functions team and will be charged accordingly. The resulting balance owing must be settled on the day of the event.

The payment by any person of any fees and charges for such facilities and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein.

Davistown RSL Club reserves the right to charge for all meals prepared in accordance with the agreed number even if fewer guests should attend.

Beverage account is payable at the completion of the event.

BEVERAGE POLICY AND RESPONSIBLE SERVICE OF ALCOHOL

Bar service will cease 20 minutes before the end of your event or at Managements discretion.

The Club practices the 'Responsible Service of Alcohol Policy'. Our aim is to serve guests in a professional and responsible manner. It is Club Policy not to allow intoxicated patrons, underage drinking, violent and quarrelsome behaviour at any time within the Club. Any person who behaves in the above manner will be refused service and asked to leave.

ROOM SET UP

Standard banquet setup of room unless otherwise stated and confirmed by event co-ordinator.

SECURITY PERSONNEL

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirement that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Davistown RSL Club and charged back to the Client / Event Organiser at cost. The Club reserves the right to request security for any function and to be charged to the Client. Davistown RSL Club will take no responsibility or liability for damage or loss of merchandise, goods, property of the Client or their guests left at Davistown RSL club prior, during or after functions / exhibitions. The Client and Client contractor/suppliers must remove from Davistown RSL Club immediately after the conclusion of the event all gifts, equipment and other items they may have brought onto or had delivered to the Club.

18TH BIRTHDAYS ARE STRICTLY PROHIBITED FROM THE FUNCTIONS SPACES.

21ST BIRTHDAYS (SECURITY BOND OF \$300.00 APPLIES)

All 21st birthday parties must be approved by Club management. An extra fee of \$300.00 will apply to hire an extra security guard per 100 guests. A guest list must be submitted prior to the event, only people on the list will be allowed to enter. Identification must be produced upon entering and coloured wrist bands must be worn by all persons entering the event (wrist bands will be supplied by the club).

FOOD & BEVERAGE

All pricing listed is noted as members' pricing. All packages are required at a minimum of 30 people. Davistown RSL Club does not permit clients to provide external food and beverage on the premises (not including a celebration cake). Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises. Prior arrangement for celebration cakes must be made with the Functions Team. When providing your own cake we offer three plating options as follows:

1. Do it yourself- we will provide utensils and plates for you to cut and serve the cake yourself
2. Cake service - our chef will cut and place on a shared platter \$2.50 p/p charge will apply
3. Cake service for our Chef to cut , individually plate and garnish \$3.00 p/p charge will apply

EVENT DURATION

Room hire consists of a 5-hour period.

EVENT LATEST CONCLUSION: Sun - Wed 9.30pm, Thurs 11.00pm, Fri - Sat 11.30pm



TERMS & CONDITIONS

COMPLIANCE

All guests must comply with The Registered Clubs Act which governs Davistown RSL Club license conditions. Guests will be bound by Club entry requirements. All persons under the age of 18 years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult (over 25 yrs of age)

SIGNING IN

All guests and temporary members will be required to sign in.

DECORATIONS

We do not permit smoke machines, confetti, rice or table sprinkles, sparklers and or, feather boas within the premises. The use of tea lights is permitted with care. Access to decorate must be discussed with the Functions Team prior to the day.

AUDIO VISUAL / SOUND EQUIPMENT

If you require the use of AV Equipment, notify the Functions Team at least 5 days prior to your event. Testing of equipment is recommended prior to the event. The inclusion of a live band at your event must be approved in advance by both Davistown RSL and the Events Coordinator. Approval is subject to compliance with venue noise restrictions, which must be strictly adhered to.

SMOKING

All event rooms are Smoke Free in accordance with the Smoke Free Environment Act 2000. Clients, their guests and staff may use the designated smoking areas

DAVO REWARDS AND MEMBERS DISCOUNTS

Based on your level of membership, Davo's Reward Points will apply to beverages only.

PRICES

Are subject to change based on seasonality. You will be contacted accordingly.

PUBLIC LIABILITY

Where events require the use of external contractors not employed by Davistown RSL Club or OnPoint Catering the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details **twenty eight (28) days** prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

DELIVERY & COLLECTION OF GOODS

All deliveries and collection of goods to or from Davistown RSL Club on the Client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. OnPoint Catering and Davistown RSL Club will take all reasonable care but accept no responsibility for items delivered or left for collection

BAR TABS

If you wish to place money on the bar to run a 'dry till' you must advise the Functions Team prior. The amount to start with and your selection must be discussed prior to the event (wrist bands are available)

PROPERTY DAMAGE

Organisers are financially responsible for any damage sustained to their property or that of Davistown RSL Club that is caused by the client or their guests prior, during or after functions / exhibitions. The use of drawing pins, staple guns, sticky tape or any fastening material on walls is strictly prohibited. Repair or replacement costs will be passed on to the Client.

Public Holidays - 15% overall surcharge on room hire and catering.

EVENT CANCELLATION

For cancellation or postponement of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations
2. Any confirmed booking cancelled or postponed more than **sixty one (61) days** prior to the event date the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed **thirty one (31) to sixty (60) days** prior to the event date the Client will forfeit 50% of the function / event deposit payment amount
4. If cancellation or postponement of the confirmed booking occurs less than **thirty (30) days** prior to the event date, the cancellation fee will consist of the total function / event deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than **seven (7) days** prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component. Where circumstances beyond OnPoint Catering control prevent Davistown RSL Club from fulfilling any obligations under the contract OnPoint Catering will be released from the contract without penalty.

☐

ACCEPTANCE OF TERMS AND CONDITIONS

Signature _____ Date _____

Name (please print) _____

Return to : Functions Team - Davistown RSL Club

19 Murna Road

Davistown 2251

functions@davistownrsl.com.au

