



FUNCTION & CATERING Packages

effective from September 2024

All prices are per person based on a minimum of 10 people / + flavours at chef's selection. Dietary requirements can be catered for on request
Effective from September 2024

Functions Coordinator
Candice Kellen ~ 03 5883 1366
functions@finleyrsc.com.au

Morning / Afternoon Tea – Individual Items

House made sweet muffins	\$ 5
Assorted sweet biscuits	\$ 4
House made sweet slices	\$ 4
Tea & Coffee Station	\$ 125 per day

Seasonal Fresh Fruit Platter

Small - 10 people	\$ 50
Medium – 20 people	\$ 90
Large – 30 people	\$ 150

Grazing | Finger Food Menu

OPTION 1 ~ \$ 10

- ◆ 4 - point Sandwich (Ham & Cheese, Curried Egg or Grilled Vegetable)

OPTION 2 ~ \$ 18

- ◆ 4-Point Sandwich (Ham & Cheese, Curried Egg or Grilled Vegetable)
- ◆ 3 x Hot Finger Food (Choose 3)
 - Pumpkin & Arancini (v) (G.F)
 - Mini Quiche Lorraine
 - Vegetable Spring Roll (v)
 - Party Pie

OPTION 3 ~ \$ 22

- ◆ 4-Point Sandwich (Ham & Cheese, Curried Egg or Grilled Vegetable)
- ◆ House-made Sausage Rolls
- ◆ Satay Chicken Skewers (G.F)
- ◆ 2 x Hot Finger Food Selection (Choose 2)
 - ◆ Pumpkin & Arancini (G.F)
 - ◆ Mini Quiche Lorraine
 - ◆ Vegetable Spring Roll (v)
 - ◆ Party Pie

Grazing | Finger Food Menu (continued)

OPTION 4 ~ \$ 25

- ◆ 4-Point Sandwich (*Ham & Cheese, Curried Egg or Grilled Vegetable*)
- ◆ *House-made Sausage Rolls*
- ◆ *Chicken Satay Skewers (G.F)*
- ◆ *Salt & Pepper Squid (G.F)*
- ◆ 2 x Hot Finger Food Selection (Choose 2)
 - ◆ *Pumpkin & Arancini (v) (G.F)*
 - ◆ *Mini Quiche Lorraine*
 - ◆ *Vegetable Spring Roll (v)*
 - ◆ *Party Pie*
 - ◆ *Double Chocolate Brownie (v)*

OPTIONS 2-4 all served w/ house-made Tomato Relish, Aioli & Sweet Chilli Sauce



Cocktail Style Menu on next page ...

Cocktail Style Menu ~ \$40 per person

Choose 3 from Hot & Cold options (6 total)

Cold options (choose 3)

- ◆ *Bruschetta w/ Tomato & Basil (v)*
- ◆ *Crispy Taco w/ Prawn, Fennel & Wasabi Mayonnaise*
- ◆ *Chicken & Cucumber Sandwich (G.F.O)*
- ◆ *Smoked Salmon w/ Dill & Creme Fraiche*
- ◆ *Rice Paper Roll w/ Chicken, Horseradish & Asian Slaw (G.F)*
- ◆ *Greek Salad Stuffed Cucumber (v) (G.F)*
- ◆ *Roast Beef Stacker (Roast Beef Slice, Horseradish & Pickle on a Cracker)*



Hot options (choose 3)

- ◆ *Pumpkin & Arancini (v) (G.F)*
- ◆ *Satay Chicken Skewer (G.F)*
- ◆ *Prawn Tempura w/ Wasabi Mayonnaise*
- ◆ *Salt & Pepper Squid (G.F)*
- ◆ *Crispy Taco w/ Pulled Pork & Asian Slaw*
- ◆ *Soya Glazed Pork Belly (G.F)*
- ◆ *Lamb Kofta w/ Arabhata Sauce (G.F)*
- ◆ *House-made Beef Croquette w/ Peri Peri Mayonnaise (G.F)*
- ◆ *Bao Bun w/ Crispy Chicken & House-made Pickle*
- ◆ *Seasonal Vegetable Frittata (v)*
- ◆ *Miso Salom Bite w/ Sesame & Coriander*



Main Meal Options on next page ...

Main Meal Options (alternative drops)

2 course meal. \$ 65pp (GFO available)

Mains (Choose 2)

- ◆ *Pork belly with tomato sesame sauce, creamy mash & seasonal veg*
- ◆ *Pan Seared Lamb rump with smashed potato, chimichurri sauce & seasonal veg*
- ◆ *Grilled Chicken thigh with chimichurri sauce, creamy garlic mash & seasonal veg*
- ◆ *Sage floured Pork loin with hassle back potato, greens & a jus*
- ◆ *Pan Seared Salmon with Dill Cream Sauce, smashed potato & seasonal veg*
- ◆ *Thyme in fused chicken breast with creamy garlic mash, chicken jus & seasonal veg*



Veg options

- ◆ *Cumin flavoured grilled Aubergine with chilli jam House made pickle onion (V)*
- ◆ *Char Grilled Cabbage with House made pickle onion & mint sauce (V)*
- ◆ *Mushroom Risotto (Arborio rice cooked with vegetable stock & mushroom)*

Dessert (Choose 2)

- ◆ *Choc fudge brownie with chocolate sauce & ice cream*
- ◆ *Sticky date pudding with butterscotch sauce with chocolate soil & ice cream*
- ◆ *Baked cheesecake with berry compote*

Main Roast \$33pp (GFO available) (Choose 2)

- ◆ *Roast meat with Roasted Veg & gravy (Chicken, Beef, Pork)*

2 course Roast \$45pp (GFO available) (Choose 2)

- ◆ *Roast meat with Roasted Veg & gravy (Chicken, Beef, Pork)*

Dessert (Choose 2)

- ◆ *Choc fudge brownie with chocolate sauce & ice cream*
- ◆ *Sticky date pudding with butterscotch sauce with chocolate soil & ice cream*
- ◆ *Baked cheesecake with berry compote*



Room Hire

ROOM		HIRE FEE	APPROX. CAPACITY*
Auditorium	\$ 200	Approx. 280, seated
Stage End Auditorium	\$ 100	Approx. 140
Gallery Room	\$ 100	Approx. 140
RSL Room	\$ 75	Approx. 15
Memorial Room	\$ 50	Approx. 10-20
Corner Lounge	\$ 50	Approx. 35
Table Linen Hire	\$ 12 per table	

* approx. capacity depends on seating format and function requirements. Our Functions Coordinator will discuss your needs and suggest the most appropriate room for your function.

Allergens & Dietary

(v) vegetarian, (vegan) vegan, (gf) made with gluten free ingredients, (df) made with dairy free ingredients

Terms & Conditions

- ◆ 48 hours' notice required for any alterations
- ◆ Payment in full required on day of event
- ◆ A full quote will be confirmed at the time of the order
- ◆ All prices GST inclusive
- ◆ Minimum orders may apply on some items
- ◆ All items subject to availability.
- ◆ Finley RSC reserve the right to change menu items based on seasonal availability
- ◆ Please notify of any dietary requirements at time of booking
- ◆ Whilst all attempts are made to maintain published prices, they may be subject to change at the discretion of Finley RSC
- ◆ If prices differ, the client will be informed prior to the event date

DEPOSIT AND CANCELLATION CONDITIONS

Catered functions up to 20 people - \$150 deposit

Catered functions over 20 people - \$300 deposit

Cancellation notice given within 14 days will result in forfeiture of the deposit.

Thank you for your understanding.