



O

the opal

MEETINGS & EVENTS

Breakfast Packages

Includes room setup and audio visual | Min 30 pax
All packages include freshly brewed coffee, tea and
herbal infusions, chilled water, orange juice

CONTINENTAL BREAKFAST \$32pp

Croissants, danish and assorted mini muffins
Selection of toast, butter and fruit preserves
Seasonal sliced fruit platter

PLATED BREAKFAST \$37pp

Alternate Serve Menu

OPTION ONE

Eggs benedict on a toasted muffin with wilted spinach,
triple smoked ham and hollandaise sauce

OPTION TWO

Scrambled egg, avocado smash, chève, prosciutto served on toasted sourdough

OPTION THREE

Twice cooked eggs; soft boiled then coated in dukkah spice and fried,
served on toast with grilled haloumi and bacon

BUFFET BREAKFAST \$45pp

Fresh fruit platter croissants, danish and friands
Selection of toast, butter and fruit preserves
Fried, scrambled or poached eggs (select one style)
Hash brown, bacon, sausage, mushrooms,
Roasted tomato and avocado smash

Delegate Package

Min 20 pax

Full Day \$40pp | Half Day \$32pp

Continuous freshly brewed coffee and assorted teas

MORNING TEA

Freshly baked assorted muffins

LUNCH

Assorted sandwiches and wraps
(includes vegetarian selection)

Seasonal fruit platter

Orange juice

AFTERNOON TEA

Assorted cake slices

INCLUSIONS

Conference room set to your request

Data projector, screen, whiteboard and flip chart

Notepads and pens

Mints and iced water

Complimentary wifi

Complimentary parking

Additional Lunch Options



\$5PP

Hot plated meal

Assorted choices

Soft drinks

PREMIUM LUNCH \$12PP

MORNING TEA

Assorted pastries

LUNCH

Focaccias

Rare of beef

Salmon

Ham/Swiss cheese

Mediterranean (Vegetarian)

Seasonal fruit platter

Soft drinks & orange juice

AFTERNOON TEA

Assorted cocktail tarts

Canapes

CHOICE OF 6 ITEMS \$28PP | 8 ITEMS \$35PP | 10 ITEMS \$43PP

HOT SELECTION

- Mini beef and burgundy pies
- Pumpkin and feta pide (V)
- Assorted mini quiches
- Peking duck wellington
- Tandoori chicken skewers
 - Lamb kofta
- Gruyere and sweetcorn croquettes (V)
- Spring rolls (V)
- Twisted prawn cones
- Arancini balls
- Buffalo wings
- Tempura fish

SWEET SELECTION

- Petite Profiteroles
- Petite lemon meringue tart
- Petite fours

COLD SELECTION

- Oysters with a lime and basil granita (GF)
- Mini chicken caesar
- Smoked salmon crostini
- Assorted sushi and California rolls
- Prawn mousse and wakame (GF)
- Cauliflower polenta with sweet corn relish
- Roast vegetable frittata, fried shallots and goats cheese (V)
- Potato rosti, apple and caramelized onion
- Chicken liver parfait on melba toast, tomato relish

Plated Menu 1

2 COURSE \$52 | 3 COURSE \$65

Includes room hire, staff & set up

Min 30 pax

Alternate serve

ENTREE

Creamy garlic prawns served with crostini
Grilled baby octopus salad and caramelized red wine dressing
Mix seafood OR ham & cheese Vol-au-vent
Smoked salmon, avocado and cheese served with crostini

MAINS

Crispy skin grilled free-range chicken served with creamy mash and mushroom rogue
Grass fed roast beef served with roasted baby potato and beef jus
Crispy pork belly with sweet potato mash, beans and apple infused pork jus
Slow cooked lamb shank with creamy mash and broccoli
Grilled Atlantic salmon fillet served with roast vegetables and aioli sauce

DESSERTS

House made chocolate fondant served with ice cream
Vanilla panna cotta with red wine poached pears
Soft sticky date pudding, butter scotch sauce and ice cream

VEGETARIAN

These can be done as an entrée or mains
Mix roast vegetable risotto, cream and parmesan cheese
Roast vegetable stack with neopolitana sauce and goat cheese
House made vegetable and spinach lasagne with mozzarella cheese

Includes fresh bread roll and butter



Plated Menu 2

2 COURSE \$55 | 3 COURSE \$68

Includes room hire, staff & set up

Min 30 pax | Alternate serve

ENTREE

- Creamy garlic prawns and crostini
- Chicken liver parfait and crostini, red wine raisin sauce
- Smoked salmon, avocado OR Teriyaki chicken sushi with soy sauce
- Chicken caesar salad with eggs & bacon
- Baby salt and paper squid with salad
- Porcini, wild mushroom risotto with smoked speck bacon
- Fresh Sydney rock oyster's natural (3pieces)

MAINS

- Bacon wrap chicken breast served with root vegetables and cream sauce
- Grass fed scotch fillet served with roasted baby potato and beef jus
- Slow cooked lamb roast served with beer battered chips and lamb jus
- Pork roast cutlets, fried sweet potato and creamy mustard sauce
- Grilled local barramundi fillet served with Asian salad mix

DESSERTS

- Fresh fruits salad with strawberry ice cream
- Chocolate bomb with ice cream
- Baked cheesecake and anglaise sauce

VEGETARIAN

- These can be done as an entrée or mains
- Mix roast vegetable risotto, cream and parmesan cheese
- Roast vegetable stack with neopolitana sauce and goat cheese
- House made vegetable and spinach lasagne with mozzarella cheese

Includes bread rolls and butter. Tea & coffee service



Buffet Menu

PACKAGE \$65PP

Min 40 pax | Includes room hire, staff & set up

HOT DISHES

choice of 2

Butter chicken

Lamb Rogan josh

Chicken collops in mushrooms sauce

Beef stroganoff

Beef bourgignon

Sweet and sour pork

ROTISSERIE SECTION

choice of 1

Pork neck

Lamb shoulder

Beef brisket

Smoked ham leg

SERVED WITH

Steamed vegetables

Dauphinoise potatoes

Jasmine rice

Freshly baked bread rolls

4 x chef selection salads

Sliced fruit platter

Assorted cheese board

Tea and Coffee

MARKET PRICE

Kings prawns & oysters natural

Beverage Packages



Option 1

DRAUGHT BEER

Choice of 3

Victor Bitter | Toohey's Old
Great Northern | Old | Reschs

WINE

Choice of 3

Morgan's Bay Sparkling
Stoney Peak Semillon Sauvignon Blanc
Lindeman's Henrys Son's Chardonnay
Rothbury Cabernet Merlot

SOFT DRINKS

Pepsi | Pepsi Max | Solo
Sunkist | Schweppes Lemonade

4.5 hour duration | \$45pp

Option 2

BOTTLE BEER

Choice of 4

Asahi | Corona | Crown Larger | Heineken
Cascade light or Hahn light | Somersby Cider Apple
Somersby Cider Pear | Somersby Cider Passion Fruit

WINE

Choice of 3

Seppelts Prosecco
Penfolds Autumn Riesling
Matua Marlborough Sauvignon Blanc
Rosemount Little Berry Shiraz
Wolf Blass Yellow Label Cabernet

SOFT DRINKS

Pepsi | Pepsi Max | Solo
Sunkist | Schweppes Lemonade

4.5 hour duration | \$45pp

Optional Extras

CATERING 10 PAX PER PLATTER

SLIDER \$90

Smoked beef brisket, slaw & pickle
Beef patty, cheese, mustard, ketchup & pickle
Pulled roast chicken, chipotle mayo, lettuce & tomato
Flathead, jalapeño tartare lettuce & tomato

PASTRY PLATTER \$8PP

Mini plain croissant and fruit preserves
Assorted Danish pastries
Selection of mini muffins

ANTIPASTO \$90

Cured meats, marinated vegetables, pickles,
cheese & flatbread

SANDWICHES \$80

Ham cheese tomato,
Chicken cheese & mayonaise,
Salmon cream cheese red onion & capers,
Egg lettuce & mayonaise
Corn beef cheese & pickles

PREMIUM DESSERT \$90

Angel gateaux
Petite profiteroles
Rosewater red velvet gateaux
Lemon meringue tart

CAKE SLICES \$50

Chocolate cake
Apple crumble
Carrot cake

SEASONAL FRUIT PLATTER \$55

Assorted sliced seasonal fruit

COFFEE STATION \$6PP

Unlimited Vittoria espresso bar
Assorted tea and herbal infusions



15 % surcharge for events booked on Public Holidays and Sunday

Room Hire

EVENT VENUE OPTIONS

FUNCTION ROOMS

	<i>Length (m)</i>	<i>Width (m)</i>	<i>Theatre</i>	<i>Classroom</i>	<i>U-Shape</i>	<i>Banquet</i>
<i>Topaz Room</i>	9.2	6.4	40	18	25	30
<i>Jade Room</i>	9.6	6.2	50	24	20	40
<i>Opal Room</i>	13.6	10.2	100	48	35	80
<i>Emerald Room</i>	9.5	14.1	80	48	35	60
<i>Jade Lounge</i>	23.1	24.3	180	72	n/a	110
<i>Macarthur Lounge</i>	TBA	TBA	300	n/a	n/a	280
<i>Combined Opal / Emerald Rooms</i>	TBA	TBA	280	100	70	180

INCLUSIVE OF WHITE TABLE LINEN & AUDIO VISUAL

Flip chart, whiteboard, laptop, plasma or projector screen & data projector

Sound/ Lighting Technician \$900 package

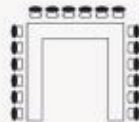
Theatre



Classroom



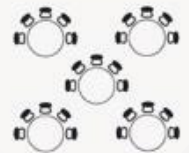
U-Shape



Boardroom



Cabaret



Room Hire is based on a 5 Hour hiring period, additional room hire,

Charges apply for each hour thereafter

Something Extra

Fairy lights / Ceiling draping

Price on application

Elegant ceiling draping to transform the room

Special lighting effects

Price on application

Crystal candelabras

\$50 each

Add a bit of sparkle to each of your guests tables

Floral centrepieces

\$50 each

Bring a splash of colour to each of your guest's tables with seasonal fresh flower arrangements

Tiffany chairs in white, gold, or silver

\$8 each

Balloons

Price on application

Chocolate fountain

From \$6.50 pp

Tantalise your tastebuds with a variety of sweets treats dipping in chocolate

Candy bar

From \$7 pp

Created around your theme, this delectable addition distributes candies of your selection

Wishing well

\$55 Hire fee

Personalised ornate directory board

\$150 Hire fee

Photo booth packages

Price on application

Bring some fun to your event with custom prints from your event

Master of ceremonies

\$550

Professional disc jockey

\$650

Data projector & screen

\$150

Professionally printed and personalised menus

Price on application

Chair covers w matching sash

\$5.50 each



CAMPBELLTOWN RSL
PART OF CABRA VALE DIGGERS

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the opal

BOOK YOUR OPAL EXPERIENCE TODAY!

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