Weddings

At the Moe RSL

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At the Moe RSL we pride ourselves on providing excellent facilities complimented by great food with flexible catering packages, quality service and dedicated professionals to ensure that your function is everything you hoped for and more.
The key to a successful and memorable function is planning, paying special attention to detail and of course tailoring all aspects to your individual style. We can cater to your every need and remember; we are not only here to help, we want to help.

- Our Function Room holds up to 180 people with a large size dance floor.
- The tiered layout gives all your guests a perfect uninterrupted view of the room.
- Large stage for entertainment or DJ.
- Fully Licensed.
- Catering by Banjos on Albert Restaurant.
- Quality gourmet catering to suit any budget-1, 2 or 3 course plated menus or buffet options- the choice is yours.
- Friendly and helpful team of Staff.
- Discounts available for full Moe RSL Club members.
- Menu variations can be altered to your liking and we can cater for any special dietary requirements that your guests may have.

Wedding's

Two course alternate menu

Entrée and main course - $49 per person

Main course and dessert - $45 per person

Two course alternate menu includes:
Bread rolls and butter
Vegetarian option
All main courses served with potato gratin and seasonal vegetables

Three course alternate menu

Entrée, main course and dessert - $59 per person

Three course alternate menu includes:
Bread rolls and butter
Vegetarian option
All main courses served with potato gratin and seasonal vegetables

Entree

Prawns with fresh salsa, cos leaves and aioli dressing

Baby cos salad tossed with shredded chicken, bacon and croutons dressed with chef's homemade Caesar dressing

Tandoori chicken salad with cucumber, rocket, tomato and fresh lemon

Soy and honey glazed duck salad with a spring onion and soy dressing

Rare roasted eye fillet with an Asian salad and Thai style sauce

Asian style pork belly salad topped with sweet potato crisps

Vegetarian arancini balls with relish and dressed salad

Salt & pepper calamari salad with chipotle sauce and fresh lemon

Main course

Roasted fillet of wild barramundi with a lemon and lime vinaigrette

Grilled chicken breast with semi dried tomato, spinach and basil pesto cream sauce

Chicken breast wrapped in prosciutto and topped with a creamy mushroom and white wine sauce

Lamb fillet, mint marinated, served pink with a red wine jus

Lamb shank slowly braised and finished with a thick braising gravy

Grilled beef eye fillet steak served pink topped with caramelized red onion jam

Grilled beef eye fillet steak served pink topped with wild mushroom jus

Roasted pork loin cutlet with grilled apple and plum jus

Mustard rubbed pork sirloin with pan gravy and crackle

Confit duck leg with orange quince glaze

Dessert

Lemon and lime tart with king island cream and cinnamon sugar

Flourless orange and almond cake with orange syrup and king island cream

Pavlova with whipped cream, couli and fresh fruit

Nutella cheesecake with hot chocolate sauce and double cream

New York cheesecake with berry couli and King island cream

Chocolate brownie with hot chocolate sauce, double cream and oreo crumb

White chocolate and berry cheesecake with double cream and berry coulis

Extra special treats

(dinner options)

Canapés

½ hour of chef selected canapés at the start of your function $9.50pp

1 hour of chef selected canapés at the start of your function $15.00pp

Cheese Platter

(served 1 platter per table)$6.90 per person
Fine cheese platter: local and imported cheese, grissini sticks, dried fruits and lavosh crackers

Dessert canapes $8.50 per person

Selection of bite sized tarts, cakes and slices

Buffet's

Buffet
(min 50 people)

Menu 1

$27 per person

Freshly baked rolls
Vegetarian option (on request)

Roast Pork & crackle
Mustard rubbed roast beef

Roasted chat potatoes
Roast pumpkin
Fresh greens

Garden Salad

Condiments
Gravy
Apple sauce
Mustards

Menu 2

$37 per person

Freshly baked rolls
Vegetarian option (on request)

Roast Pork & crackle
Mustard rubbed roast beef

Roasted chat potatoes
Roast pumpkin
Fresh greens

Garden Salad

Condiments
Gravy
Apple sauce
Mustards

Pavlova
Cheesecake
Apple crumble
Whipped cream
Fresh Fruit Salad

Menu 3

$42 per person

Freshly baked rolls
Vegetarian option (on request)

Roast Pork & crackle
Mustard rubbed roast beef
Roast Lamb with mint rub

Roasted chat potatoes
Roast pumpkin
Fresh greens

Garden Salad
Potato bacon salad
Coleslaw

Condiments
Gravy
Apple sauce
Mustards
Mint jelly

Pavlova
Cheesecake
Apple crumble
Whipped cream
Fresh Fruit Salad

Menu 4

$47 per person

Freshly baked rolls
Vegetarian option (on request)

Honey mustard pork loin
Mustard and herb porterhouse
Sundried tomato and pesto chicken breast

Roasted chat potatoes
Roast pumpkin
Fresh greens

Garden Salad
Potato bacon salad
Coleslaw

Condiments
Gravy
Apple sauce
Mustards

Pavlova
Cheesecake
Apple crumble
Whipped cream
Fresh Fruit Salad

Fingerfood/ Canape's

Menu Selections

Our Executive Chef has carefully selected the following menu items for your menu, any special dietary requirements can be catered for individually or as a group.

Menu 1

$24.90 per person

Variety of homemade mini pies

Homemade sausage rolls

Vegetarian spring rolls

Mini dim sim

Mini quiche lorraine

Battered flathead bites

Menu 2

$29.90 per person

Variety of homemade mini pies

Peri peri chicken skewers

Panko crumbed prawns

Vegetarian spring rolls

Thai beef mini salads

Zucchini & bacon frittata

Salt & pepper squid

Variety of arancini

Menu 3

$32.90 per person

Variety of homemade mini pies

Peri peri chicken skewers

Panko crumbed prawns

Vegetarian spring rolls

Hoi sin duck mini salads

Smoked salmon cream cheese tart

Salt & pepper squid

Mini prawn cocktails

Bbq pork sliders

Menu 4

$34.90 per person

Variety of homemade mini pies

Tandoori chicken skewers

Panko crumbed prawns

Smoked salmon cream cheese tart

Crispy chicken with sticky sweet sesame

Crispy tempura prawns

Vegetarian spring rolls

Hoi sin duck mini salads

Variety of arancini

Menu 5

$36.90 per person

Choose any 8 items from the menus above to create your own.

Dessert canapés

Add a variety of dessert canapés to any menu
$8.50pp

Small Bowl Canape

Menu 1
$39.50 per person

Please choose any 6 items to create your own menu

Plus any 3 items from the small plate menu

Hot

Variety of home made pies

Vegetarian springrolls and samosa

Marinated pork belly brioche sliders

Variety of homemade quiche

Beef brisket sliders

Vegetarian fritatta

Salt & pepper calamari

Variety of Arancini balls

Home made sausage rolls

Peri peri chicken skewers

Satay chicken skewers

Baffalo chicken skewers

Panko crumbed prawns

Asian style pork belly

Prawn ginger dumplings

Pork Dim Sum

Variety of dumplings

Crispy tempura prawns

Spinach & ricotta triangles

Cold

Thai beef spoons with Nam Chim dressing

Confit duck and star anise salad

Roast pumpkin and feta tart

Zucchini and bacon slice

Thai beef on cucumber discs

Seared tunu Asian salad

Beetroot and goats cheese tart

Smoked salmon, caper and dill tart

Smoked salmon finger sandwiches

Variety of crostini

Variety of finger sandwiches

Antipasto platter

Dip and cheese platter

ADD DESSERT CANAPE's

Dessert canapes $8.50 per person
Selection of bite sized tarts, cakes and slices

Small Plate

Plus 3 from this small plate menu

Salt & pepper calamari salad

Nam Chim dressed thai beef salad

Asian duck spring rolls

Slow cooked beef cheek with creamy mash

Prawn & avocado cocktail

Sticky candied pork belly

Wagyu beef chow mien

Battered flathead and chips

Peri peri chicken

Pork tacos

Crispy chicken tacos

Fish tacos

Mini bangers and mash

Mini chicken parmi

Chicken egg noodle stir-fry

Lamb ragu with penne pasta

Wild mushroom and truffle infused risotto

Slow cooked lamb shoulder & mash

2019 —2020: Edition

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2019 —2020: Edition