



Blue Water Function Centre Function Packages

Celebrate your next special occasion at Blue Water Function Centre, a breathtaking waterfront venue located on the first level of Swansea RSL Club. Overlooking the sparkling Swansea Channel with sweeping views across Lake Macquarie and the ocean, our versatile space provides the perfect setting for any function.

Whether you are planning a birthday, corporate event, engagement party, school formal or social gathering, our experienced team is dedicated to delivering exceptional cuisine, personalised service and seamless coordination. With flexible room configurations, tailored menu options and stunning water views, we ensure your event is memorable from start to finish.

Blue Water Function Centre

Only metres back from the edge of the Swansea Channel, the grand private undercover balcony attached to Blue Water Function Room, is the perfect place for your guests to enjoy the stunning water views. The room also features full bar facilities, private amenities, air conditioning, plenty of space for a large dancefloor and audio/visual facilities. Suitable for up to 250 guests for a seated function and up to 350 guests for a cocktail function.

\$800.00 room hire fee

Blue Water Lounge

Blue Water Lounge features beautiful views of Lake Macquarie and the ocean, exclusive use of the grand private undercover balcony, air conditioning, audio facilities and private bar facilities. Suitable for functions of up to 75 guests.

\$600.00 room hire fee

Charmers Room

Charmers Function Room Tap beer & post-mix soft drink not available. Beer and soft drinks available in bottles/ cans. Featuring glass panelling along two walls Charmers Function Room showcases spectacular views of the ocean and the Swansea Inlet. The room includes private bar facilities, air conditioning, and audio facilities. Suitable for functions of up to 75 guests.

\$350.00 room hire fee

Whats Included

Crisp white linen table cloths and napkins White skirting for the coffee station, cake and present tables

Use of our mirror faced cake table to display your cake on throughout the function

Experienced Function Manager to help you design and organise your function and give professional advice 5.5 hours room hire (Friday & Saturday hire times: 10:30am-4pm or 6pm-11:30pm)

Room set up to your requirements All crockery, cutlery and glassware.

A dedicated team of event professionals to provide food & beverage service for you and your guests during your function.

Plated menu

Entrées

Moroccan Chicken Salad & Citrus Yogurt
Crispy Pork Belly Bites & Sticky Soy Sauce
Lemon Pepper Calamari, With lemon Wedge & garlic Aioli
Garlic prawns served on a bed of jasmine rice & lemon GF
Smokey Bacon Arancini Balls w Tomato Relish

Mains

(All Mains Served with Your Choice of 2 Sides from Sides menu)
Marinated chicken breast Served With your Choice of Sauce and sides
· Basil Pesto Sauce
· Creamy Bacon & mushroom Sauce
Slow Cooked Braised lamb shank
Roasted Pork Sirloin
Vegetable Stack- layered seasonal vegetables Finished with Herb oil
200g Grain fed Sirloin served with your choice of Sauce
· Bearnaise Sauce
· Red Wine Jus
Herb Crusted Orange Roughy

Side Dishes

Roasted Medley of season Vegetables
Rosemary Chat Potatoes
Creamy Mashed Potatoes
Steamed seasonal Greens
House Rocket Salad w Honey Mustard Dressing

Main only - \$ 25.00

Entrée & Main - \$ 37.00

Includes bread roll and freshly brewed tea & coffee

GF = Gluten free dishes GFA = Gluten free option available

Please select two choices from each course to be served alternatively
(minimum of 30 guests).

For functions with less than 30 guests
please select one option from each course – everyone gets the same.

Buffett Menu

Main

Meat & Poultry

Porterhouse beef steaks with wild mushroom cream sauce GF

Thai Spiced Chicken GF

Pork scaloppini in a creamy mushroom and bacon sauce GF

Roasted beef sirloin with a red wine jus GFA

Roast Pork with apple sauce GFA

Spinach and ricotta tortellini w Mediterranean vegetable & Napolitana sauce

Mild Chicken Korma

Sides

Steamed seasonal vegetables GF

Creamy cheese and bacon potato bake GF

Oven Roasted Medley of Vegetables

Steamed rice GF

Fried rice GFA

Garden salad GF

Caesar salad GFA

\$32.00

(Your choice of 2 mains & 3 sides)

Minimum of 40 adult guests.

Children 11years and under – 50% of adult price.

Includes bread rolls, tea & coffee and condiments

Gluten free dishes = GF Gluten free option available = GFA

Add plated entrée served to table

\$14.00 per person – Menu 1

Canapé Menu

Cold Canapés

Semi dried tomato, roast pumpkin, and baby spinach frittata GF
Rare roast beef on parmesan chip with tomato chutney GF
Bruschetta of roasted chicken with avocado & thyme mayo
Prawn spoon with peach & mango salsa GF

Hot Canapés

Satay Chicken Skewers

Char grilled asparagus wrapped in prosciutto GF
Arancini balls with tomato relish
Peking duck spring rolls with hoi sin sauce.
Tempura prawns and dipping sauce
Beef & chorizo meat ball with yoghurt dipping sauce
Salt and Pepper Squid

Substantial Canapés – served in noodle boxes with forks
Salt and Pepper Pork with Asian salad and crispy noodles
Crumbed Whiting chips & tartare sauce
Chicken Caesar salad GFA
Crumbed Chicken Slider w Slaw and Aioli

Finger food

Vegetable Spring rolls, Risotto balls, Mini quiches, Salt & pepper
squid, Tempura prawns, Duck and plum spring rolls,
Gourmet mini meat pies, Satay chicken skewers

\$40.00

Minimum of 40 pax

Includes freshly brewed tea & coffee

Gluten free dishes = GF Gluten free option available = GFA
Choose either: 3 hot canapés, 3 cold canapés & 2 substantial canapés OR

All items on finger food menu plus 2 substantial canapés

Hot Platters

Platters Serve 10-15 People per Platter

Mixed platter - \$100.00

Spring rolls, Mini meat pies, sausage rolls, calamari rings,

Vegetarian platter- \$100.00

Spring rolls, spinach & fetta rolls , Risotto balls, samosas & Onion Rings

Gluten Friendly platter - \$120.00

Chicken nuggets, BBQ chicken wings, Arancini Balls, Hoki Bites, Potato gems

Seafood platter - \$120.00

Crumbed whiting, salt & pepper squid, prawn twisters, tempura scallops & Calamari rings

Kids Platter

Party Pies, Sausage rolls, Cocktail Fish, Chicken Nuggets \$90.00

Cold Platters

Platters Serve 10-15 People per Platter

Cheese platter - \$100.00

Mixed platter of assorted cheese, crackers, dips, dried fruit, nuts and grapes

Antipasto platter - \$100.00

Cabanossi, cheese cubes, semi dried tomatoes, roasted capsicum, marinated fetta, olives, gherkins, pickled onions, crackers and dips

Sandwich platter - Fresh assorted sandwich platter \$90.00

Fresh Seasonal Fruit platter - \$90.00

Sweet Platter- Chefs Selection of Slices and Cakes \$90.00

Roving Finger Food Menu

Served by our wait staff to your guests throughout the function room:

Vegetable Spring rolls
Mini quiches
Salt & pepper squid
Tempura prawns
Duck and plum spring rolls
Gourmet mini meat pies
\$30.00

Additional Catering Options

Arrival nibbles - \$4.00 per person (minimum 20 pax)
Variety of potato chips, corn chips, pretzels, and salsa

Freshly brewed tea & coffee

\$3.50 per person (minimum 20 pax)

Kids Menus

Under 12 years
Chicken nuggets and chips
Cheeseburger and chips
Fish and chips

\$12.00 per person

With ice cream for dessert - \$14.00 per person

Something for Dessert

Plated dessert - \$14.00 per person (minimum 20 pax)

Select 2 options to be served alternatively

Pecan pie with caramel sauce and cream

Caramel sticky date pudding with butterscotch sauce & ice cream

Vanilla panacotta with strawberry and passionfruit coulis

Chocolate salted caramel tart with cream

Raspberry Cheesecake

Your function cake

\$28.00

Cut and served on shared platters to your guests' tables

Bar Options

To have the private bar open and serviced in your function room you must have a minimum of 50 adult guests with a minimum \$800.00 spend on function menu catering.

If you do not meet these requirements and wish to have the private bar in the function room open the cost is \$30.00 per hour (minimum 3 hours)

You are welcome to organise a **Bar Tab** with the Function Manager prior to the function, with your nominated \$ limit and inclusions.

Payment of the bar tab is due at the conclusion of the function.

Alternatively, guests can purchase their own drinks.

TAP BEER

Carlton Dry 3.5
Great Northern Super Crisp 3.5
Carlton Draught
Toohey New
Toohey Old
Victoria Bitter
Carlton Dry
Balter XPA

BOTTLE BEER

Hahn Premium Light
Cascade Light
Corona
Hahn Ultra Crisp G/F
Hahn Super Dry
Pure Blonde
Tooheys Extra Dry
150 Lashes Pale Ale
Tooheys

SPARKLING

Leonard Road Brut Cuvee
200ml Varieties

WHITE WINE

Leonard Road Semillon Sav Blanc
Leonard Road Chardonnay
Chalk Hill Moscato
Rhythm & Rhyme Rose
Okiwi Bay N/Z Sav Blanc
Tamburlaine Verdelho

RED WINE

Leonard Road Cab Merlot
Leonard Road Shiraz

SOFT DRINKS

Large variety of soft drink available

RTD CIDERS & COOLERS

Jim Beam & Cola can
Jack Daniels & Cola can
Canadian Club & Dry can
James Squire Ginger Beer
Hard Rated Lemon
Hard Rated Lemon & Lime
Vodka Cruiser
West Coast Cooler
Somersby Apple Cider
Somersby Pear Cider

SPIRITS

Bacardi
Gin
Vodka
Dewars Scotch
Johnny Walker
Baileys
Midori
Malibu
Tequila
Captain Morgan Spiced Rum
Alize
Kahlua
Tia Maria
Southern Comfort
Bundaberg Rum
Jack Daniels
Jim Beam

Function Terms & Conditions

Blue Water Function Centre – Swansea RSL Club

At Swansea RSL Club, we are committed to delivering exceptional service and ensuring the seamless execution of your event. The following Terms & Conditions have been designed to support the smooth planning and operation of your function.

Booking & Confirmation

Tentative bookings will be held for 7 days only.

To confirm your booking, the following is required within this period Deposit: \$300.00

Bond: \$200.00 (21st Birthdays: \$500 bond) A signed copy of these Terms & Conditions must also be returned. The deposit is deducted from your final account.

The bond is refundable (7–10 business days post-event) provided no damages or additional charges apply.

Room Hire

Room hire is based on a 5.5-hour duration. Available times:

Sunday–Thursday: Between 9:00am – 9:30pm

Friday & Saturday: 10:30am – 4:00pm & 6:00pm – 11:30pm

Bar service and music conclude 30 minutes prior to the function end time.

Minimum Requirements

Buffet / Canapés / Roving Finger Food / Dessert Buffet: Minimum 40 adults

Private Bar Access:

Minimum 50 adults and \$800 catering spend

If not met, bar staffing fees apply (minimum 3 hours):

Mon–Fri: \$35/hr | Saturday: \$41/hr | Sunday: \$48/hr | public holidays \$87.50/hr

Planning & Final Details

Final function details must be confirmed 21 days prior, including: timings, menus, floor plan, entertainment, and equipment. Seating plans (if applicable) are also required at this time.

Changes within 24 hours may incur additional charges.

Guest Numbers

Final guest numbers are required 14 days prior. This number is considered final for catering and billing purposes. Additional guests must be confirmed and paid for 48 hours prior.

Catering & Licensing

Swansea RSL Club is fully licensed:

No external food or beverages permitted (except celebration cakes).

Due to health regulations:

No food may be taken off premises.

Catering will be cleared within 1 hour of service.

Smoking Policy – Smoking (including E cigarettes/ vaping) is not permitted inside the Club or on either of the upstairs balconies. Smoking is available in designated outside areas on the ground level of the Club. Smoking on the function balcony may result in the balcony being shut down during your event.

Payments

Full payment is required 7 days prior to your function.

Accepted methods: cash, EFTPOS, credit card, bank transfer, bank cheque (AMEX & Diners not accepted)

Bar tabs must be finalised at the conclusion of your event.

Public Holidays A 10% surcharge applies to all public holiday bookings.

Children- Children are welcome but must be supervised at all times and remain within the function room.

Behaviour & Responsible Service of Alcohol

Swansea RSL Club strictly adheres to RSA laws. Management reserves the right to:
Refuse service to intoxicated guests, Remove disruptive or abusive individuals, Implement a one drink per person policy, Close the bar or terminate the function if required

Function Conclusion

All guests must vacate the room by the agreed finish time. This includes pack-down and removal of all personal items.

Decorations & Styling

Decorations are welcome, however: Nothing may be nailed, stapled, or adhered to surfaces
Confetti, glitter, rice, and similar items are prohibited, Cleaning fees (\$100) apply if this is not adhered to
All candles must be LED flameless candles, No Sparklers are allowed, All items must be removed at the conclusion of your function

External Suppliers

All contractors must provide Public Liability Insurance (21 days prior). All suppliers must be fully set up 15 minutes before start time. Equipment cannot be packed down until the function concludes.

Entertainment

External DJs/entertainment must supply insurance or sign a waiver. Equipment requirements must be confirmed 21 days prior. In-house DJ/photobooth bookings require a supplier meal.

Cakes

Permitted for celebration events only. Must be delivered on the day and fully assembled.
Any leftover cake must be collected the following day.

Membership Requirements

All guests must comply with club entry/ sign in requirements: Current member or Temporary member (with valid ID)

Damage & Liability

The client is responsible for any damage caused by guests or contractors. Bond may be retained to cover damages or additional cleaning/staffing.

Restrictions

18th, Sweet 16th Birthday parties are not permitted at the venue.

Photography Permission

The Club may take photos during your event for promotional purposes.

Cancellation Policy

6+ months prior: \$100 fee
4-6 months prior: \$300 fee (deposit forfeited)
1-3 months prior: \$500 fee
2-4 weeks prior: \$500 + 50% of estimated account
Within 14 days: \$500 + full account payable

Acknowledgement

By confirming your booking, you acknowledge and agree to all Terms & Conditions outlined above.

Acknowledgement & Agreement

I/We have read, understood and agree to the Terms & Conditions outlined above. I/We acknowledge that these conditions form part of our function booking with Swansea RSL Club and agree to comply with all requirements.

Function Date: _____

Function Room Booked: _____

Client Name: _____

Client Address: _____

Client Phone Number: _____

Client Email: _____

Function Date: _____

Signature: _____

Date Terms & Conditions Signed _____

Bond Refund Information

Deposited into your bank account. This will be deposited upon completion of your function within 7/10 Business days

Bank: _____


BSB number: _____

Account number: _____

Account Name: _____



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