









## Sapphire Buffet

\$40.00 per person - Minimum 50 pax (Monday-Saturday)

\$44.00 per person (Sunday)

Freshly baked bread rolls

### Platters of cold meats

Assorted Deli meats

Marinated smokey bbq roasted chicken pieces

### Salads

Fresh coleslaw with tangy mayonnaise dressing

Potato salad with seeded mustard dressing

Tossed green salad

Pasta salad

### Hot dishes

#### (Select 2)

Mustard crusted roast beef

Traditional roast lamb

Succulent roast pork rubbed in extra virgin olive oil and sea salt with crispy crackle and apple sauce

Beef or vegetarian lasagna with mozzarella and parmesan

Butter chicken with steamed rice

Penne pasta tossed with napoli sauce, fresh baby basil and parmesan

### Desserts

#### (Select 1)

Fresh fruit salad & cream

Assorted Cheesecakes & Gateaux

Tea, coffee and dinner mints



## Diamond Buffet

\$47.50 per person - Minimum 50 pax (Monday-Saturday)

\$52.25 per person (Sunday)

Freshly baked bread rolls

### Carvery

(Select 2)

Mustard crusted roast beef in a red wine jus

Traditional roast lamb

Succulent roast pork rubbed in extra virgin olive oil and sea salt with crispy crackle and apple sauce

Cajun spiced chicken pieces

### Hot Dishes 1

(Select 2)

Baked beef or vegetarian lasagna with mozzarella and parmesan

Warm Thai beef salad with soy, garlic, ginger, fresh noodles with balsamic vinegar & olive oil dressing

Satay chicken served with steamed rice

Sweet & sour Barramundi served with steamed rice

Veal & mushroom stroganoff served with steamed rice

### Hot Dishes 2

(Select 2)

Selection of chefs seasonal vegetables

Rosemary roasted potatoes with garlic and olive oil

Cauliflower and broccoli cheese bake

Potatoe bake

### Salads

(Select 3)

Fresh coleslaw with a tangy mayonnaise dressing

Green leaf salad with italian dressing

New potato salad with seeded mustard dressing

Classic caesar salad

Traditional Greek salad

### Desserts

(Select 1)

Pavlova with fresh fruit salad and cream

Selection of assorted cheesecakes & gateaux

Tea, coffee and dinner mints

## Menu One

2 course sit down - Choose two courses (entree, main or dessert)

\$42.50 per guest (Monday - Saturday)

\$46.75 per guest (Sunday)

### Minimum 50pax

Freshly baked bread rolls

Please select two/alternate drop

### Entrée

Tortellini carbonara with bacon, cracked pepper and garlic cream sauce

Baked mushroom caps with ricotta and served with a tomato basil sauce

Thai Beef Salad, med rare, marinated beef strips served on a bed of salad

Caramelised red onion and tomato tart with ricotta, roasted peppers, fresh basil, roquette and balsamic glaze

### Main

Lamb Rump with mushroom duxelle & red wine jus with creamy garlic mash and seasonal vegetables

Chicken supreme- chicken breast stuffed with a herb, pine nut & bacon bread stuffing sauce served with baby chats and seasonal vegetables

Oven baked salmon fillet served with lime aioli with roasted baby chats and seasonal vegetables

Roast loin of pork on creamy garlic mash with crackling and gravy with seasonal vegetables

### Dessert

Individual pavlova

Sticky date pudding

Chefs selection of cheesecake & fresh cream

Tea, coffee and after dinner mints

## Menu Two

3 course sit down

\$44.50 per guest (Monday - Saturday)

\$57.75 per person (Sunday)

**Minimum 50pax**

Freshly baked bread rolls

Please select two/alternate drop

### Entrée

Tortellini carbonara with bacon, cracked pepper and garlic cream sauce

Baked mushroom caps with ricotta and served with a tomato basil sauce

Chicken camembert- chicken breast with camembert cheese asparagus and white sauce, encased in filo pastry with chefs' vegetables or salad

Thai Beef Salad, med rare, marinated beef strips served on a bed of salad

Hot seafood plate- beer battered fish, salt & pepper squid and calamari with tartare sauce and fresh lemon

### Main

Char grilled fillet steak primed eyed fillet topped with a field mushroom and béarnaise sauce served on a bed of creamy garlic mash and seasonal vegetables

Diamond Chicken-breast of chicken stuffed with semi dried tomato, feta cheese, baby spinach with tomato & basil sauce served with baked vegetables

Quince pork cutlet with roasted apple served with red wine jus on a creamy garlic mash and seasonal vegetables

Barramundi fillet with prawns, tomato aioli & Swiss cheese with roasted baby chats and seasonal vegetables

### Dessert

Chocolate topped profiteroles with warm chocolate sauce and fresh cream

Chefs' selection of cheesecake with fresh cream

Sticky date pudding served with butter scotch sauce and fresh cream

Tea, coffee and after dinner mints







## Beverage Package Options

### Emerald package:

**\$17.50 per guest**

Welcome Drinks for first 30 minutes only

Pre- dinner trayed drinks

Sparkling champagne

Middy of tap beer-light & full strength

Juice

Soft drink

### Sapphire package:

**\$42.50 per guest**

Five hour beverage package includes

Premium house red & white wine

Sparkling champagne

Middy of tap beer-light & full strength

Juice

Soft drink

### Diamond package:

**\$46.90 per guest**

Five hour beverage package includes:

Welcome drinks trayed

Premium house red & white wine

Sparkling champagne

Middy of tap beer-light & full strength

Bottle Great Northern Super Crisp, Pure Blonde & Cider

Soft drink

Juice

### Dry till:

**Charged on consumption**

Your choice of wine, beers & spirits

Upfront payment is required for this service.



## Confirmation & Deposits

Tentative bookings will be held for the period highlighted by your team member. To confirm the booking a security deposit of \$500 is required along with the completion of the function hire agreement. Warilla Bowls reserves the right to cancel a tentative booking not confirmed within the period highlighted without notification to the client.

## Cancellation

Once your selected date is confirmed the deposit is not refundable for any reason. Warilla Bowls may refund the deposit if we can re-let the date. A team member will inform you if a refund is available. We may however be able to transfer the deposit to another date (conditions apply).

## Final Guest Numbers/Meals

Estimated number of guests is required at the time of booking. A guaranteed number of guests attending is required 21 days prior to the event. This will be regarded as the minimum number charged for catering purposes. Minimum numbers of guests is applied in accordance with the catering menu selected. Numbers under these minimums, an additional cost of room hire will apply.

## Final Payments

Finalisation of account is required prior to your event. Payment is broken into thirds, with two-thirds total amount due 4 weeks prior to your event, and full payment due 21 days prior to your event. We accept MasterCard, Visa, Eftpos, cash & cheque as payment. Payments are nonrefundable and without exception due within outlined period.

3 single payments/transactions are accepted only (1. Deposit | 2. 2<sup>nd</sup> payment | 3. Final payment) with clear references. Payment plans are not accepted.

## Beverages

An upfront payment is required for a Dry Till and the balance of the account will be refunded after the event. **NO FOOD OR BEVERAGE MAY BE BROUGHT ONTO THE PREMISES, this includes prizes, giveaways & fundraising.** Management and staff are committed to the principles of the Responsible Service of Alcohol policy so therefore we reserve the right to refuse the supply of alcohol if deemed necessary for any reason.

## Booking Conditions

### **Room hire**

Room hire periods will be outlined by your team member (conditions apply). For general bookings, a five hour room hire applies with room hire commencing to the time confirmed by your team member. Set up times can be confirmed by your team member, however generally take place within your five hour hire. All events must conclude by 11pm Sunday to Thursday & 11.30pm Friday & Saturday. All functions over a five hour period-extended hours will incur an additional fee of \$400 per hour (conditions apply).

### **Liability**

The client will be responsible for any breakages, damages & or theft, while the event is in progress. Our staff will take all possible care to look after your belongings however we will not accept responsibility for any belongings or merchandise left in the club before, during or after the event. Display material must not be nailed, stapled, stuck, or glued to any part of the building or venue.

### **Dress**

All guests must comply with the Clubs dress regulations of neat, clean & tidy dress. Please consult Events Team if you are considering a fancy dress.

### **Smoking**

A no smoking policy is enforced in all our function rooms, this includes vaping. Please ask staff for areas provided.

### **Pyrotechnics**

Please consult your team member regarding the possibility of having pyrotechnics, fog machines, etc, prior to booking these.

### **Guest List**

Under the Club Licensing Act it is required that our facilities are booked by a member of Warilla Bowling Club. Please advise your team member if you are not a member and we will organize Club membership for you- free of charge. Additionally it is a requirement that you provide us with a guest list that includes the names & residential addresses of those attending your event. All guests must sign-in at reception.

### **Entertainment**

Please advise your team member if you are wanting to organize any entertainment, as approval must be granted by Warilla Bowls and Recreation Club board of directors



## Booking Conditions

### General information

#### **The Club**

Members of Warilla Bowling Club must produce their membership cards at Club Reception before being admitted into the general Club area. Persons under the age of 18 years of age may only enter the Club premises if they are under control of a parent or guardian & their movements are restricted to areas specified by the Clubs staff. When a liquor bar is provided (eg Function Rooms) persons under 18 years of age will NOT be served liquor and may not approach the bar for service.

#### **Parking**

Warilla Bowls & Recreation Club has ample parking for your function guests.

