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Welcome

It is with pleasure that we present to you our function package, designed with flexibility in mind so you can choose what best suits you.

We extend this invitation to you, to make an appointment to discuss your individual function requirements with our Function Manager.

Please phone between 10am –5pm Monday to Friday to make your appointment

Tracey Harty / Function Manager

Phone: 02 4295 9595 Fax 02 4297 1927

Email: traceyh@warillabowls.com.au

Web: www.diamondsreception.com.au

Warilla Bowls & Recreation Club Jason Ave Barrack Heights NSW 2528

(Revised on 1 January 2018)

Your Function Package

- Menu or Buffet
- White linen cloths
- Serviette colour choices
- Round table seating
- Dance floor
- Dressed cake table
- Dressed gift table
- Sparkling wine for toasts
- Microphone
- Venue hire
- Use of function room for 5 hours

* Conditions apply

Additional Function Options

- Platters
- Hot & cold canapés
- DJ (5 hours)
- Guest seating list
- Chair covers & sashes
- Beverage package
- Accommodation
- Celebration cake
- AV projector

*Sunday Surcharge applies

Canapés

\$5.00 per guest (not sold as individual menu)

Tray service

Select three from below

Selection

Tempura fish cocktails

Mini spring rolls

Spicy meat balls

Tender crumbed calamari

Spinach and ricotta triangles

Mini petite pies

Mini quiche

Rare beef & seeded mustard canapés

Accompanied by dipping sauces

Cocktail Menu 1

Minimum 60pax

\$15.00 per guest (Monday-Saturday)

\$17.50 per guest (Sunday)

Select 5 from below

Honey soy chicken wings

Vegetarian Spring Rolls

Cocktail fish cocktails

Spinach and ricotta triangles

Tender crumbed calamari

Spicy meatballs

Mini petite pies

Accompanied by dipping sauces

Deluxe Cocktail Package

Minimum 60pax

\$30.00 per guest (Monday-Saturday)

\$32.00 per guest (Sunday)

Select 5 from below

Prawn twister

California roll

Atlantic salmon spoon

Lamb skewers

Tempura chicken strips

Butter chicken curry

Seasonal fruit skewers

Sapphire Buffet

\$29.50 per person - Minimum 50 pax (Monday-Saturday)

\$31.50 per person (Sunday)

Freshly baked bread rolls

Platters of cold meats

Double smoked leg ham, danish salami, roast loin of pork, marinated smokey bbq roasted chicken pieces

Salads

Fresh coleslaw with tangy mayonnaise dressing, new 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

Fresh fruit salad & cream

Assorted Cheesecakes & Gateauxs

Tea, coffee and dinner mints

Diamond Buffet

\$38.90 per person - Minimum 50 pax (Monday-Saturday)

\$40.90 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

Cheese board or fruit platter

Selection of assorted cheesecakes & gateauxs

Menu One

\$33.50 per guest 2 course sit-down (Monday-Saturday)

\$35.50 per guest (Sunday)

\$38.50 per guest 3 course sit-down (Monday-Saturday)

\$40.50 per guest (Sunday)

Minimum 50pax

Freshly baked bread rolls

Entrée

Please select two/alternate drop

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, marinated beef strips served on a bed of salad with hokkein noodles

Traditional bruschetta, Italian classic of tomato, onion, basil, garlic & olive oil

Mains

Lamb Rump with garlic, onion, mushroom & red wine jus accompanied with creamy mash and seasonal vegetables

Chicken Supreme- breast of chicken stuffed with a herb, pine nut & bacon bread stuffing, accompanied with baby chats and chefs vegetables

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

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

Desserts

Individual pavlova

Sticky date pudding

Chefs selection of cheesecake with fresh cream

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Menu Two

\$44.50 per guest 3 course sit down -Minimum 50pax (Monday-Sat)

\$46.90 per person (Sunday)

Freshly baked bread rolls

Entrée

Please select two/alternate drop

Tortellini Carbonara with bacon, cracked pepper and garlic cream sauce

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

Chicken Caesar salad, grilled chicken, bacon, egg, croutons with shaved parmesan and Caesar dressing

Thai beef salad, marinated beef strips served on a bed of salad with hokkein noodles

Salt & pepper calamari, served with fresh lemon and tartare sauce

Mains

Char grilled fillet steak 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 accompanied with baked vegetables

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

Humpty doo barramundi served with a lemon butter sauce accompanied with chefs vegetables

Desserts

Chocolate topped profiteroles with warm chocolate sauce and fresh cream

Chefs selection of cheesecake with and fresh cream

Sticky date pudding served with butterscotch sauce and fresh cream

Tea, coffee and after dinner mints

Children's Menu

\$15.00 per child

3-12 years

Freshly baked bread rolls

Main

Please choose one

Chicken nuggets, chips & salad

Tempura fish & chips

Chicken schnitzel, chips & salad

Steak with chips & salad

Desserts

Ice cream with topping



Beverage Package Options

Emerald package:

\$12.50 per guest

Pre-dinner drinks (Includes tray service for 1/2 hour only)

Sparkling alcoholic & non-alcoholic champagne

Orange juice

Middy of tap beer-light & full strength

Soft drink

Sapphire package:

\$33.50 per guest

Five hour beverage package includes:

Premium house red & white wine

Sparkling alcoholic & non-alcoholic champagne

Middy of tap beer-light & full strength

Soft drink

Diamond package:

\$36.50 per guest

Five hour beverage package includes:

Pre-dinner drinks-as above

Premium bottled red & white wine

Sparkling alcoholic & non-alcoholic champagne

Middy of tap beer-light & full strength

Soft drink

Dry till:

Charged on consumption

Your choice of wine, beers & spirits

Upfront payment is required for this service.

(Price list on request)



Confirmation & Deposits

Tentative bookings will be held for a period of 14 days from your first meeting with our Function manager. 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 14 days.

Cancellation

The deposit is only refundable if we can re-let the agreed date with more than four months notice. Regrettably, no refund can be given within four months of the date of the function. We may however be able to transfer the deposit to another date (conditions apply)

Final Guest Numbers

Estimated number of guests is required at the time of booking. A guaranteed number of guests attending is required 14 days prior to the event. This will be regarded as the minimum number charged for catering purposes. A minimum number of guests is 50 for buffets & sit-down meals & a minimum number of guests is 60 for finger food. Under these minimum numbers an additional cost of room hire will apply.

Final Payment /Meals

Payment of final account is required 14 days prior to the date of your function. Other arrangements may be considered provided prior notice is given to the function department. We accept MasterCard, Visa, Eftpos, cash & cheque as payment.

Beverages

An upfront payment is required for a dry till and the balance of the account must be paid at the end of the function. **NO FOOD OR BEVERAGE MAY BE BROUGHT ONTO THE PREMISES.** 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.

Booking Conditions

Extended hours

All functions over a five hour period-extended hours will occur an additional fee of \$200 per hour. The five hour period commences from arrival of your first guest. All functions must conclude by 11pm Sunday to Thursday & 11.30pm Friday & Saturday.

Liability

The client will be responsible for any breakages, damages & or theft, while the function 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 function. Display material must not be nailed, stapled 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 function office if you are considering a fancy dress.

Smoking

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

Pyrotechnics

Please consult your function manager 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 the Function Coordinator 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 function. All guests must sign-in at reception.

Entertainment

please advise our Function Manager if you are organizing your own 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.

Prices

* A Sunday surcharge of \$2.00 per adult will apply.

* As of 1st January 2019 there will be a 5% increase on all menu packages.

(See confirmation & Deposit section for more information)

Tray Service

Full tray service for your function will incur staff costs at staff wage set from minimum 3 hours.

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Contract

Warilla Bowls and Recreation Club

Diamonds Reception Centre Hire Contract

Hirer to return to Warilla Bowls and Recreation Club:

Room hired _____

Date of function _____

I have read and accept the Terms & Conditions as provided to me.

Room hire deposit payable \$ _____ (non- refundable)

Print name _____

Signed _____

Date _____