

East's

EAST MAITLAND BOWLING CLUB
EASTS LEISURE & GOLF



2019 East Maitland Bowling Club Functions Package



Welcome to the Scarborough Function Centre

Welcome and thank you for considering East Maitland Bowling Club as the venue for your function.

We would be delighted to host your special event here in our beautiful Scarborough Room. We are here to help you with any planning that's required to ensure the smooth running of your function. Our reputation has been built on quality, attention to detail and superior customer service that enables a stress free event.

Quite simply, we aim to inspire, excite and delight you with every aspect of your day.

Our Function Coordinator is on hand to offer expert advice and help with all the arrangements for your function. You will find our staff enthusiastic, professional and offer that 'little bit extra' in their service to ensure a successful occasion.

We are proud to present our Function Package. Inclusions are listed in this document. All arrangements can be personalised to meet your individual taste and help ensure we meet all your needs. If you have particular requirements, please discuss these at your meeting with our Coordinator.

We look forward to meeting with you in the near future and having the opportunity to help make your day a truly memorable occasion.

Thank you again for your enquiry,
The Team at Easts



canapes

CANAPES \$2 ea

- Tomato and mozzarella skewers
- Satay chicken skewers
- Moroccan Beef skewers
- Rosemary pork skewers
- Sweet chilli coated Meatballs
- Marinated olives
- Tomato and basil arancini
- Chilli chicken arancini
- Gazpacho shooter
- Carrot and chilli shooter
- Crispy skin pork belly bites with apple sauce
- Grilled prawn skewer with rocket pesto
- Smoked salmon with dill cream on crispy baguette
- Camembert and sun dried tomatoes on crispy baguette
- Rock melon and prosciutto salsa on crispy baguette

- Cheese Platter with four exotic cheeses, crispy baguette and lavosh crisps \$75

Canapes are only available in conjunction with an A La Carte or Buffet menu selection

Minimum of 20 per choice



finger food

FINGER FOOD \$14.50 pp

- 10 Guests - choice of 4 selections
- 20+ Guests - choice of 5 selections
- 30+ Guests - choice of 6 selections
- 50+ Guests - choice of 7 selections
- 100+ Guests - choice of 8 selections

SELECTIONS

- Mini vegetable spring rolls
- Vegetarian money bags
- Prawn cutlets
- Crab claws
- Seafood money bags
- Chicken nuggets
- Mini quiches
- Mini beef pies
- BBQ chicken wings
- Sweet chilli meatballs
- Satay chicken skewers
- Calamari rings
- Potato wedges
- Hot chips

Finger food menus are served on a catering table in the function room.

Table cloths other than for catering table are not included in the price and if required will incur an additional cost.

Tea and coffee facilities may be added at an additional cost.

A minimum of 10 guests is required for finger food menu.



sandwiches & wraps

SANDWICHES & WRAPS \$12.50 pp

- 10 Guests - choice of 2 selections
- 11-20 Guests - choice of 3 selections
- 21-40 Guests - choice of 4 selections
- 40+ Guests - choice of 5 selections

SELECTIONS

- Ham, Cheese, Lettuce and Tomato
- Corned Beef with Rocket, Tomato and Smokey BBQ Sauce
- Roast Beef with Rocket, Tomato and Mild Mustard
- Mixed Salad (Lettuce, Tomato, Cheese, Cucumber and Onion)
- Roast Chicken with Coleslaw
- Roast Chicken with Mixed Lettuce, Cucumber, Onion and Thai Sweet Chilli Sauce

Sandwich selections only (not suitable as a wrap)

- Egg, Lettuce and Mayonnaise
- Egg Curry, Lettuce and Mayonnaise
- Smoked Salmon with Red Onion, Mixed Lettuce and Dill Cream

All selections can be made on your choice of white, wholemeal or multigrain bread or wraps.

A minimum of 10 guests is required for the Gourmet Sandwiches and Wraps Menu.

Table cloths other than for catering table are not included in the price and if required will incur an additional cost.

Tea and coffee facilities may be added at an additional cost.

A \$2 per person surcharge applies for gluten free options.



combined finger food & sandwiches

COMBINED FINGER FOOD & SANDWICHES \$15.50 pp

Combined Finger Food Menus are available with a selection from the Gourmet Sandwiches and Wraps and Hot Finger Food Menus

Up to 30 Guests - choice of 4 hot finger foods and 2 sandwich selections

31-50 Guests - choice of 4 hot finger foods and 3 sandwich selections

50+ Guests - choice of 4 hot finger foods and 4 sandwich selections

Finger food menus are served on a catering table in the function room.

A \$2 per person surcharge will apply for gluten free options.

Table cloths other than for catering table are not included in the price and if required will incur an additional cost.

Tea and coffee facilities may be added at an additional cost.



a la carte menu 1

A LA CARTE MENU ONE \$31.00 pp

Select two meals from each course to be served to your guests alternately.

MAINS

- Chicken breast supreme with olive and basil risotto, tomato salsa and rosemary beurre blanc
- Roasted pork/lamb/beef with oven baked vegetables and red wine gravy
- Pan fried salmon with tomato and basil ragout and hollandaise sauce

DESSERT

- Pavlova with fruit salad and cream and passion fruit sauce
- Tiramisu with whipped cream and berry compote
- Chocolate mud cake with whipped cream and strawberries (gf)

This menu is served with fresh bread rolls, tea, coffee and mint chocolates.

Gluten free options available upon request.



a la carte menu 2

A LA CARTE MENU TWO \$38.50 pp

Choice of two canapes from the canapes menu and a two course meal
(ie. Entree & Main or Main & Dessert) to be served to your guests alternately.

ENTREES

- Traditional style prawn cocktail
- Salt and pepper squid served with aioli
- Crispy skin pork belly with chilli carrot puree and lime caramel
- Chicken Caesar salad

MAINS

- Pan-fried salmon with tomato and basil ragout and a chilli and lime caramel
- Pan-fried barramundi with cauliflower and tarragon puree, comfit cherry tomatoes and red wine glaze
- Slow cooked lamb shank with sweet potato puree and red wine caramelised onions
- 250g NY sirloin with creamy chive mash potato, onion jam and red wine jus
- Chicken breast supreme with olive and basil risotto, tomato salsa and rosemary beurre blanc

DESSERTS

- Tiramisu with whipped cream and berry compote
- Warm sticky date pudding served with salted caramel sauce and vanilla ice cream
- Chocolate mud cake with whipped cream and strawberries (gf)
- Pavlova with fruit salad, cream and passionfruit sauce

This menu is served with seasonal vegetables, fresh bread rolls, tea, coffee and mint chocolates.

Gluten free options available upon request.



a la carte menu 3

A LA CARTE MENU THREE \$47.90 pp

Choice of two from each course to be served alternately

ENTREES

- Traditional style prawn cocktail | Chicken Caesar salad | Carrot and ginger soup |
- Tempura prawns with rocket salad and chilli mayonnaise | Salt and pepper squid served with aioli |
- Crispy skin pork belly with chilli carrot puree and lime caramel

MAINS

- Chicken breast supreme with olive and basil risotto, tomato salsa and rosemary beurre blanc
- Slow cooked lamb shank with sweet potato puree and red wine caramelised onions
- Pan-fried salmon with tomato and basil ragout and a chilli and lime caramel
- Pan-fried barramundi with cauliflower and tarragon puree, comfit cherry tomatoes and red wine glaze
- Beef tenderloin 200g with creamy chive mash potato, onion jam and red wine jus
- 250g NY sirloin with creamy chive mash potato, onion jam and red wine jus
- Rack of lamb served on beetroot puree with mint pesto and sweet potato crisps

DESSERTS

- Warm sticky date pudding served with salted caramel sauce and vanilla ice cream
- Warm chocolate pudding with caramel sauce and vanilla ice cream
- Cookies and cream cheese cake with blueberry coulis
- Chocolate mud cake with whipped cream and strawberries (gf)
- Rocky road cheesecake with berry compote
- Pavlova with fruit salad and cream and passion fruit sauce
- Tiramisu with whipped cream and berry compote

This menu is served with fresh bread rolls, tea, coffee and mint chocolates.

Gluten free options available upon request.



mini buffet

MINI BUFFET \$27.50 pp

COLD ENTREES (select either cold or hot entrees)

Prawn Cocktail | Seafood Salad | Caesar Salad | Garden Fresh Salad

HOT ENTREES

Calamari | Spring Rolls | Fish Pieces | Chicken Nuggets

Served with a variety of condiments

MAINS

Mongolian Beef or Black Bean | Honey Chicken
 Combination Omelette | Crispy Pork Loin with Plum Sauce
 Asian Style Stir-fried Noodles | Satay Chicken | Fried Rice

ROASTS

Roast Pork | Roast Beef

Served with roasted seasonal vegetables, cream cheese potato bake and gravy

DESSERTS

Pavlova | Cheesecake | Mud Cake

Served with fresh cream

Fresh oysters may be added by the dozen only (at the current market price).

This menu is served with fresh bread rolls, tea and coffee and mint chocolates.

This menu is suitable for Christmas Parties, School Formals, Birthdays, Sports Presentations, Social Club Dinners etc (not available for weddings).

Gluten free options available upon request.



standard buffet

STANDARD BUFFET \$35.00 pp

COLD ENTREES

Prawn Cocktail | Seafood Salad | Caesar Salad | Mussels with Thai Sweet Chilli Sauce | Garden Salad

HOT ENTREES

Calamari | Spring Rolls | Fish Pieces | Chicken Nuggets

Served with a variety of condiments

MAINS

Beef with Black Bean Sauce | Honey Chicken | Prawn Omelette | Pork Curry |

Asian Style Stir-fried Noodles | Satay Chicken | Fried Rice

ROASTS

Roast Pork | Roast Beef

Served with roast seasonal vegetables, cream cheese potato bake and gravy

DESSERTS

Pavlova | Cheesecake | Mud Cake | Sticky Date Pudding | Assorted Cream Cakes

Served with fresh cream

Fresh oysters may be added by the dozen only (at the current market price).

This menu is served with fresh bread rolls, tea and coffee and mint chocolates.

Gluten free options available upon request.



deluxe buffet

DELUXE BUFFET \$39.50 pp

COLD ENTREES

Prawn Cocktail | Caesar Salad | Seafood Salad | Mussels with Thai Sweet Chilli Sauce | Fresh King Prawns

HOT ENTREES

Calamari | Spring Rolls | Fish Pieces | Prawn Cutlets

Served with a variety of condiments

MAINS

Honey Chicken | Seafood Combination | Sweet and Sour Pork

Fried Rice Asian Style Stir-fried Noodles | Satay Chicken | Fillet Steak with Red and Black Pepper Sauce

ROASTS (choice of two)

Roast Leg of Lamb | Roast Pork | Roast Beef

Served with roast seasonal vegetables, cream cheese potato bake and gravy

DESSERTS

Pavlova | Cheesecake | Mud Cake | Sticky Date Pudding

Served with fresh cream

Fresh oysters may be added by the dozen only (at the current market price).

This menu is served with fresh bread rolls, tea and coffee and mint chocolates.

Gluten free options available upon request.



vegetarian options

ENTREES

- Salad nicoise - mixed lettuce, olives, tomato, red onion, beans, egg, and potato with French dressing
- Carrot and ginger soup
- Tomato and basil brochette on toasted baguette

MAINS

- Spinach and pumpkin risotto
- Vegetarian lasagna
- Spinach and mushroom penne pasta

kid's menu

KID'S MENU \$15.00 pp

MAINS

- Battered fish and chips
- Chicken nuggets and chips
- Crumbed chicken fillet and chips
- Spaghetti bolognaise

DESSERT

- Vanilla ice cream with choice of topping (chocolate, strawberry or caramel)

function agreement - customer copy

BOOKING REQUIREMENTS

This 'Function Agreement' must be signed and returned to the Function Coordinator when confirming a Function or with payment of the room hire. Please read it thoroughly. If you have any questions, please discuss them with the Function Coordinator before signing.

FEES

A Room Hire Fee currently \$220 (incl GST) is to be paid within 14 days of a tentative booking. This amount covers the Room Hire, Staffing and setting up of the function room. Patrons are responsible for all decorating and music, entertainment, etc.

Bar and catering accounts must be settled prior to or on the day of the function, unless otherwise organised with Club Management. For functions at short notice (such as wakes), room hire, bar and catering must be settled on the day of the function unless prior arrangements have been made with Club Management. Billabongs Restaurant will issue a separate account for Catering.

It is the responsibility of the organisation/individual to confirm all function requirements and guest numbers as outlined below.

CATERING REQUIREMENTS

An attendance of 60 or more guests is required for a catered function to be held in the Scarborough Function Centre on a Friday or Saturday night.

An attendance of 30 or more guests is required for an A La Carte Menu. A menu selection is required no later than 10 days prior to the function. Final confirmation of guest numbers must be made no later than 5 days prior to the function (a decrease of numbers attending the function will still incur the original price quoted). Every effort will be made to accommodate increases in guest numbers received after the five day deadline, subject to our caterer being able to supply and cannot be automatically guaranteed.

Prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity.

DECORATIONS

Smoke machines are not permitted in any function. If smoke alarms are activated as a result of any activity in a function, any callout fee charged by NSW Fire and Rescue will be passed onto the function organiser. Table scatters, confetti, glitter, or Blue Tac (including Yellow Tac) are NOT permitted under any circumstances.

CANCELLATIONS

A full refund of the security deposits paid for room hire will be given for cancellations 60 days prior to the function date. No refund will be given for cancellations with less than 60 days notification. Three (3) business days are required for all catering cancellations. Cancellations with less than three (3) business days will be subject to 50% of the catering cost. Cancellations or changes not received and acknowledged within 24 hours of the scheduled function will be charged 100% of items ordered.

CLUB POLICY

Organisers of functions will be at all times responsible for the conduct of their guests. All Club internal rules must be strictly adhered to, i.e. dress, standard of behaviour, entry/sign-in to the Club. Any specialised cleaning for excessive mess or repair due to damage caused to any function rooms will incur a cost to the Individual/Organisation responsible for the function. Function organiser must be a member of the Club.

Organisers must also be responsible for persons under the age of 18. Illegal alcohol consumption will not be tolerated. The Responsible Service of Alcohol (Intoxication) Legislation must be adhered to. Failing to control persons showing signs of intoxication or those persons under the age of 18 could result in the function being cancelled or offenders being removed from the premises. The Supervisor on duty has complete authority over this matter.

No BYO foods or beverages are allowed on the premises. Prices are inclusive of GST.

The Club will take all necessary care and attention, but accepts no responsibility or liability for damage to persons or property or loss of merchandise or equipment left at the Club prior, during or after any functions or exhibitions on its premises.

All functions will be conducted within normal Club trading hours and will cease at close of the Club. Bar trading will cease 30 minutes prior to closing times. Closing times are currently as follows:

12midnight Friday and Saturday / 10pm Sunday - Thursday.

Any special requirements for access to the room outside of Club trading hours must be authorised by Club Management.



I hereby state that I have read the above information and agree with the terms and conditions as set by the Board of Directors and Management of East Maitland Bowling Club

Please ensure you ALSO sign the Club copy of this Agreement - next page..

Function:..... Date of Function:.....

Contact Name: Contact Number:.....

Signature: Date:

Function Coordinator Signature: Date:

function agreement - club copy

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Signature: Date:

Function Coordinator Signature: Date: