



2022 GOLF CLUB FUNCTION PACKAGE



W E L C O M E

Welcome and thank you for considering Easts Leisure & Golf as the venue for your special function.

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

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

In this guide you will find our options and pricing listed for various types of events. Our Function Coordinator is on hand to offer expert advice and help with all arrangements. You will find our function staff enthusiastic, professional and offer that 'little bit extra' in their service to ensure a successful occasion. If you have particular requirements, please discuss these at your meeting with our Coordinator.

Thank you again for your enquiry,
The Team at Easts



CANAPES

CANAPES \$2.50 ea

Canapes are only available in conjunction with an A La Carte meal. Minimum of 20 per choice.

SELECTIONS

- 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
- Crispy Skin Pork Belly Bites w/ Apple Sauce
- Grilled Prawn Skewer w/ Rocket Pesto
- Smoked Salmon w/ Dill Cream on Crispy Baguette
- Camembert & Sun Dried Tomatoes on Crispy Baguette
- Rock Melon & Prosciutto Salsa on Crispy Baguette



FINGER FOOD

FINGER FOOD \$17.50 pp

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

Choice of 8 from the below selections.

SELECTIONS

BBQ Chicken Wings
 Calamari Rings
 Chicken Nuggets
 Cocktail Fish
 Honey Soy Chicken Skewer
 Hot Chips
 Jalapeño Cheese Bites
 Lemon & Garlic Chicken Skewer
 Mac & Cheese Bites
 Mini Beef Pies
 Mini Vegetable Spring Rolls
 Potato Wedges
 Prawn Cutlets
 Prawn Twisters
 Satay Chicken Skewer
 Sausage Rolls
 Sweet Chilli Meatballs
 Tandoori Chicken Skewer
 Vegetarian Money Bags

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 also be added at an additional cost.



GOURMET SANDWICHES & WRAPS

GOURMET SANDWICHES & WRAPS\$14.50 pp

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

Choice of 4 from the below selections.

SELECTIONS

Corned Beef with Rocket, Tomato & Smokey BBQ Sauce

Egg Curry, Lettuce & Mayonnaise (not suitable as wraps)

Egg, Lettuce & Mayonnaise (not suitable as wraps)

Ham, Cheese, Lettuce & Tomato

Mixed Salad (Lettuce, Tomato, Cheese, Cucumber & Onion)

Pastrami w/ Swiss Cheese & Dijon Mustard, Mixed Lettuce

Roast Beef with Rocket, Tomato & Mild American Mustard

Roast Chicken with Coleslaw

Roast Chicken with Mixed Lettuce, Cucumber, Onion & Thai Sweet Chilli Sauce

Roast Pork with Apple Chutney & Cabbage Slaw

Smoked Salmon with Red Onion, Mixed Lettuce & Dill Cream

Tuna, Fennel, Lettuce w/ Orange Mayonnaise

Turkey & Cranberry with Mixed Lettuce & Cucumber

(paper napkins included)

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

A \$2 per person surcharge applies 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 also be added at an additional cost .



COMBINED FINGER FOOD

COMBINED FINGER FOOD\$18.50 pp

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

Choice of 5 Hot Finger Food and 3 Sandwiches from the below selections.

HOT FINGER FOOD SELECTIONS

BBQ Chicken Wings
Calamari Rings
Chicken Nuggets
Cocktail Fish
Honey Soy Chicken Skewer
Hot Chips
Jalapeño Cheese Bites
Lemon & Garlic Chicken Skewer
Mac & Cheese Bites
Mini Beef Pies
Mini Vegetable Spring Rolls
Potato Wedges
Prawn Cutlets
Prawn Twisters
Satay Chicken Skewer
Sausage Rolls
Sweet Chilli Meatballs
Tandori Chicken Skewer
Vegetarian Money Bags

SANDWICH SELECTIONS

Corned Beef with Rocket, Tomato & Smokey BBQ Sauce
Egg Curry, Lettuce & Mayonnaise (not suitable as wraps)
Egg, Lettuce & Mayonnaise (not suitable as wraps)
Ham, Cheese, Lettuce & Tomato
Mixed Salad (Lettuce, Tomato, Cheese, Cucumber & Onion)
Pastrami w/ Swiss Cheese & Dijon Mustard, Mixed Lettuce
Roast Beef with Rocket, Tomato & Mild American Mustard
Roast Chicken with Coleslaw
Roast Chicken with Mixed Lettuce, Cucumber, Onion & Thai Sweet Chilli Sauce
Roast Pork with Apple Chutney & Cabbage Slaw
Smoked Salmon with Red Onion, Mixed Lettuce & Dill Cream
Tuna, Fennel, Lettuce w/ Orange Mayonnaise
Turkey & Cranberry with Mixed Lettuce & Cucumber

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 also be added at an additional cost .



A LA CARTE SELECTIONS

A LA CARTE MENU ONE - Choose two mains and two desserts*	\$38.50 pp
A LA CARTE MENU TWO - Choose two entrees and two mains*	\$43.50 pp
A LA CARTE MENU THREE - Choose two entrees, two mains and two desserts*	\$53.50 pp

*To be served to your guests alternately.

ENTREES

- Cheese & Bacon Arancini w/ Garlic Aioli
- Oven Roasted Field Mushroom Stuffed with Fetta and Rosemary (V)
- Pork Belly w/ Carrot & Chilli Puree and Lemon Caramel (GF)
- Beef Carpaccio w/ Parmesan Veloute and Crispy Chips (GF)
- Chicken Caesar Salad (GF)
- Salt & Pepper Squid w/ Aioli
- Prawn Cocktail (GF)
- Tempura Prawns w/ Spicy Mayonnaise

MAINS

- Chargrilled Vegetables w/ Sweet Potato Puree (V) (GF)
- Creamy Mushroom Risotto (V) (GF)
- Chicken Breast Supreme on Sweet Potato Puree, Tomato Salsa & Black Balsamic Beurre Blanc (GF)
- Pan Fried Snapper on Mushroom Risotto & Sauce Hollandaise
- 250g Sirloin Steak w/ Mediterranean Style Mash & Rosemary Jus (GF)
- Chargrilled Lamb Rump on bed of Ratatouille & Thyme Jus (GF)
- Atlantic Salmon on Wasabi Mash Potato and Ginger Butter
- 250g Rump Steak Chargrilled w/ Rocket & Parmesan Mash Potato & Café de Paris Butter (GF)
- Twice Cooked Lamb Shank w/ Creamy Mash Potato & Caramelised Red Wine Onions
- Chargrilled Pork Chop w/ Italian Style Mash Potato & Homemade Apple Chutney (GF)

DESSERT

- Pavlova w/ Fruit Salad & Passion Fruit Sauce
- Chocolate Mud Cake Whipped Cream & Strawberries
- Warm Sticky Date Pudding w/ Salted Caramel Sauce & Vanilla Ice Cream
- Tiramisu w/ Whipped Cream & Berry Compote
- Cookies & Cream Cheese Cake w/ Blueberry Coulis

Tea and coffee facilities may also be added at an additional cost. See OPTIONAL EXTRAS page 8.



K I D S M E N U

KID'S MENU\$16.00 pp

MAINS

- Battered fish and chips
- Chicken nuggets and chips
- Mini Schnitzel and chips
- Spaghetti bolognaise

DESSERT

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

O P T I O N A L E X T R A S

Round Tablecloths.....\$10 per table
Rectangle tablecloths\$10 per table
Linen Napkins \$2.50 pp

FUNCTION AGREEMENT

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 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. The Valley 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 Fairways Function Centre on a Friday/Saturday/Sunday. An attendance of 30 or more guests is required Monday -Thursday.

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 (trading as Easts Leisure & Golf).

Function:.....Date of Function :

Contact Name:Contact Number:

Signature:Date:.....

Function Coordinator Signature:Date:

Email:Approx. Number of Guests: