



Functions at

EAST MAITLAND BOWLING CLUB

Birthdays | Engagement Parties | Christmas Parties | Corporate Events | Celebration of Life

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INTRODUCTION

At East Maitland Bowling Club, we transform your special occasions into unforgettable experiences. Whether you're celebrating a birthday, hosting a corporate seminar, or planning any type of event, our dedicated team is here to bring your vision to life.

Our elegant Scarborough Function Centre can cater to any function, big or small!

With a range of catering packages to suit every taste and budget, we ensure your event is seamless from start to finish.

Let us handle the details while you enjoy the celebration.

For more information or to discuss your event, contact our Event Manager, Sarah Ohmenzetter, on **02 4933 7533** or email events@embc.com.au.

We look forward to hosting you at East Maitland Bowling Club!



TEA + COFFEE

\$5pp | Self Serve Tea and Coffee Station
with Biscuits (one serve)

\$7pp | Self Serve Tea and Coffee Station
with Biscuits (half day)

\$9pp | Self Serve Tea and Coffee Station
with Biscuits (full day)

MORNING TEA PACKAGE

\$12pp | Self Serve Tea and Coffee station
(one serve) with chef's selection of
cakes, slices and muffins

Please note catering arrangements outside Griffins Cafe standard trading hours will incur additional labour charges of \$25 per staff member, per hour.



CONFERENCE DAY PACKAGE

HALF DAY

\$29pp | CONFERENCE PACKAGE

Includes: Half day continuous self serve coffee and tea OR
1 Barista Coffee | Morning Tea OR Afternoon Tea | Lunch

FULL DAY

\$39pp | CONFERENCE PACKAGE

Includes: Full day continuous self serve coffee and tea OR
2 Barista Coffees | Morning Tea | Lunch | Afternoon Tea

MORNING TEA

Home-Baked Cake and Slices

Selection of home baked cakes and savory slices
Freshly baked muffins

LUNCH

Includes:

- Chef's selection of sandwiches
- Seasonal Fruit Platter
- Vegetarian spring rolls
- Satay chicken skewers
- Curry puffs

AFTERNOON TEA

Freshly made scones with jam + cream

Self serve continuous coffee and tea station only available for groups of 20+. Maximum of 20 guests applies for barista coffee option.

Dietary requirements can be accommodated with all meals
- please advise Events Team.

FINGER FOOD MENU

\$22pp - 5 ITEMS | \$27pp - 8 ITEMS | \$32pp - 10 ITEMS

— SERVED BUFFET STYLE —

COLD SELECTION

- Assorted cold canapes
- Cabanossi and cheese platter
- Sushi rolls
- Tomato and basil bruschetta (V)
- Fresh fruit platter (V, VG, GF)

HOT SELECTION

- Fish goujons
- Gourmet mini pies
- Satay chicken (GF)
- Cocktail spring rolls
- Seafood puffs
- Mini fritatta (GF)
- Cocktail samosas
- Mini pizzas
- Seafood toast
- Meatballs
- Chilli chicken wings
- Crumbed mushrooms
- Cajun chicken strips
- Mozzarella sticks (V)
- Pumpkin arancini (V)
- Crumbed camembert (V)
- Chicken nuggets
- Sausage rolls
- Mini quiche

* VG - Vegan *GF - Gluten Free *V - Vegetarian

*Package available Monday - Sunday.

FINGER FOOD + SANDWICHES

COMBINED HOT AND COLD

\$17.50pp

Includes:

- Homemade scones
- Mixed slices **GF**
- Chef's selection of sandwiches

Choice of 3 hot items (served on platters):

- Meatballs
- Frittata **GF**
- Vegetarian spring rolls **V**
- Satay chicken **GF**
- Curry puffs
- Pumpkin arancini **V**

CANAPE STYLE

\$25pp

Includes:

- Canape style service with food served on trays by wait staff
- Homemade scones
- Mixed slices **GF**
- Chef's selection of sandwiches

Choice of 4 hot items:

- Meatballs
- Frittata **GF**
- Vegetarian spring rolls **V**
- Satay chicken **GF**
- Curry puffs
- Pumpkin arancini **V**
- Mini Gourmet Pies

* VG - Vegan *GF - Gluten Free *V - Vegetarian

*Package available Monday - Thursday only.



\$25PP

SCHNITZEL BUFFET MENU

— SERVED BUFFET STYLE —

Includes:

- Fresh hand crumbed chicken breast schnitzels
- Selection of seasonal salads
- Warm dinner rolls and butter
- Tables set with cutlery
- Variety of accompanying sauces

*minimum 60 guests Friday to Sunday.



\$39PP

BUFFET MENU ONE

MAIN

CHOICE OF 3 MEATS

- Roast pork, beef, lamb or chicken served with gravy GF
- Baked potatoes GF
- Baked pumpkin GF
- Freshed seasonal vegetables GF
- Tossed salad GF

DESSERT

CHOICE OF 3 DESSERTS

- Bonnoffe pie
- Lemon meringue pie
- Passionfruit cheesecake
- Pavlova topped with fresh fruit GF
- Fruit platter GF, DF
- Mixed slices GF
- Chocolate cake GF

*Includes fresh bread roll and butter and a tea and coffee station.
*minimum 60 guests Friday to Sunday.

\$49PP

BUFFET MENU TWO

ENTREE

SELECT TWO OPTIONS, SERVED ALTERNATE DROP

- Penne pasta with a fresh tomato and basil sauce
- Chicken and ham parcel with a chive sauce
- Spinach and sundried tomato fritatta served on a julienne salad GF
- Caesar salad with crisp bacon and shaved parmesan GF
- Marinated sweet chilli calamari strips with a garlic aioli GF

MAIN

CHOICE OF 3 MEATS

- Baked apricot glazed ham GF
- Baked lamb with a fresh mint gravy GF
- Roast beef with a seeded mustard gravy GF
- Roast spring chicken with a tomato and bacon gravy GF
- Roast pork with apple sauce GF
- Served with baked potato and pumpkin, fresh seasonal vegetables and tossed salad GF

DESSERT

- Bonnoffe pie
- Lemon meringue pie
- Strawberry charlotte
- Passionfruit cheesecake
- Pavlova topped with fresh fruit

*Includes fresh bread roll and butter and a tea and coffee station.
*minimum 60 guests Friday to Sunday.

Set Menu

MENU ONE

\$49PP | TWO COURSE \$59PP | THREE COURSE

— SERVED ALTERNATE DROP —

ENTREE

- Spinach and sundried tomato fritatta served on a julienne salad GF
- Chicken fillet strips in a pepper cream sauce served on a mille feuille
- Traditional caesar salad with crisp bacon and shaved parmesan GF
- Penne pasta with a tomato and basil salsa topped with fresh shaved parmesan
- Marinated calamari strips on a bed of mesclun salad topped with sweet chilli mayonnaise GF

MAIN

- Slow cooked veal with a brandy and seeded mustard sauce GF
- Baked pork topped with an apple and walnut cream sauce GF
- Grilled breast of chicken with a pesto and sundried tomato sauce GF
- New York cut sirloin with caramelised onion and red wine jus GF
- Grilled reef fish with a lemon pepper crust topped with a white wine cream sauce GF

DESSERT

- Individual lemon meringue pies
- Individual pavlovas topped with cream and fresh fruit
- Sticky date pudding with a butterscotch sauce
- Passionfruit cheesecake
- Profiteroles filled with french vanilla custard topped with chocolate sauce

*Includes fresh bread roll and butter and a tea and coffee station.

*minimum 60 guests Friday to Sunday.

Set Menu

MENU TWO

\$59PP

TWO COURSE

\$69PP

THREE COURSE

— SERVED ALTERNATE DROP —

ENTREE

- Tempura chicken strips on salad greens with a wasabi mayo
- Peanut satay beef skewers on a bed of jasmine rice GF
- Pumpkin spinach and fetta gnocchi with a basil cream sauce
- Chef seasoned calamari on a bed of mescal in salad with lime and aoli
- Roast onion feta and asparagus tart with smoked salmon on a roast capsicum sauce

MAIN

- Scotch fillet topped with a pink peppercorn and whiskey sauce GF
- Baked loin of pork topped with a honey fig glaze served with potatoes and fresh seasonal vegetables GF
- Oven baked lamb with a port wine jus served with potatoes and fresh seasonal vegetables GF
- Grilled salmon steaks with a teriyaki glaze served with potatoes and fresh seasonal vegetables GF
- Chicken breast stuffed with haloumi and sundried tomatoes topped with a pesto sauce GF

DESSERT

- Brandy snaps filled with cinnamon cream and mixed berries
- Homemade caramel and pecan pie with ice cream
- French vanilla creme brule served with fresh cream
- Dutch chocolate cake in fudge sauce served with vanilla ice cream
- Strawberry shortcake with champagne jelly and fresh strawberries

*Includes fresh bread roll and butter and a tea and coffee station.

*minimum 60 guests Friday to Sunday.

Standard

— PRIVATE EVENTS —

\$40PP(4 HOURS)

BEER

Variety of tap beers available

WINE

SELECT 1 OPTION

Miniature Jacob's Creek Pinot Noir
Miniature Craigmoor Brut

SELECT 2 OPTIONS

Wild Oats Shiraz
Wild Oats Cabernet Merlot
Wild Oats Rose

SELECT 2 OPTIONS

Wild Oats Pinot Grigio
Wild Oats Sauvignon Blanc Semillon
Wild Oats Chardonnay

MOSCATO

Beach Hut Moscato

SOFT DRINK

Variety of post-mix available

Premium

PRIVATE EVENTS

\$55PP (4 HOURS)

BEER

Bottled Beer and variety of tap beers available

WINE

SELECT 2 OPTIONS

Miniature Jacob's Creek Pinot Noir
Miniature Craigmoor Brut
Usher Tinkler Prosecco
Boydell's Sparkling Verdelho

SELECT 3 OPTIONS

Wild Oats Shiraz
Wild Oats Cabernet Merlot
Wild Oats Rose
Robert Oatley Cabernet Sauvignon

SELECT 3 OPTIONS

Wild Oats Pinot Grigio
Wild Oats Sauvignon Blanc Semillon
Wild Oats Chardonnay
Tamburlaine Verdelho
Usher Tinkler Chardonnay Semillon

MOSCATO

Beach Hut Moscato

CIDER

Somersby Apple, Pear and Watermelon Cider

SOFT DRINK

Soft Drink Cans and Variety of post-mix available

Standard

CORPORATE EVENTS

\$30PP (4 HOURS)

BEER

Variety of tap beers available

WINE

Miniature Jacob's Creek Pinot Noir

SELECT 2 OPTIONS

Wild Oats Pinot Grigio
Wild Oats Sauvignon Blanc Semillon
Wild Oats Chardonnay

SELECT 2 OPTIONS

Wild Oats Shiraz
Wild Oats Cabernet Merlot
Wild Oats Rose

MOSCATO

Beach Hut Moscato

SOFT DRINK

Variety of post-mix drinks available



Premium

CORPORATE EVENTS

\$45PP (4 HOURS)

BEER

Bottled Beer and variety of tap beers available

WINE

SELECT 2 OPTIONS

Miniature Jacob's Creek Pinot Noir
Miniature Craigmoor Brut
Usher Tinkler Prosecco
Boydell's Sparkling Verdelho

SELECT 3 OPTIONS

Wild Oats Shiraz
Wild Oats Cabernet Merlot
Wild Oats Rose
Robert Oatley Cabernet Sauvignon

SELECT 3 OPTIONS

Wild Oats Pinot Grigio
Wild Oats Sauvignon Blanc Semillon
Wild Oats Chardonnay
Tamburlaine Verdelho
Usher Tinkler Chardonnay Semillon

MOSCATO

Beach Hut Moscato

CIDER

Somersby Apple, Pear and Watermelon Cider

SOFT DRINK

Soft Drink Cans and Variety of post-mix available

ADDITIONAL FEES, SERVICES AND INFORMATION

CAKEAGE \$5PP

Your supplied celebration cake served with mixed berry compote and whipped cream.

Please advise cake size and number of pieces required to be cut.

DIETARY REQUESTS

Please note, dietary requirements can be catered for upon request. Client to provide name of guest and their dietary needs. Please note, a dietary requirement surcharge may apply.

ADDITIONAL SERVICES - TABLE LINEN

Round Tablecloths **\$15**

Rectangle Tablecloths **\$15**

Please note tablecloths are not included in certain packages. Enquire with our Events Team for more information.

MINIMUM NUMBERS

Friday - Sunday bookings require a minimum 60 adult guests.

Monday - Thursday bookings require a minimum 30 adult guests.

*Menu items and pricing are subject to change based on availability and external costs. Clients will be notified as soon as possible should this occur.