

# CELEBRATIONS

AT

## Diamonds



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 an invitation to you, to make an appointment to discuss your function requirements with our Function Coordinator.

Please phone between 10am-7pm Monday to Friday to make your appointment.



## 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

*\*excluding finger food menu*

*\*conditions apply*

## Additional Function Options

Anti-pasta platters  
Hot & cold canapés  
DJ (for 5 hours)  
DJ/MC (for 5 hours)  
Balloons  
Guest seating list  
Chair covers & sashes  
Bombonaires  
Beverage packages  
Accommodation

## Anti-Pasto Platters

\$45.00 per platter (10pax)

Giardinara salad  
Parma ham & melon  
Fetta cheese  
Marinated black olives  
Marinated green olives  
Semi-dried tomatoes

*Please choose two of the following:*

Double smoked ham  
Sliced pastrami  
Mortadella  
Polish salami  
Spanish salami  
Hungarian salami

*Note: Anti pasto is served on platters and placed on tables.*

# Canapes

\$3.00 per guest

Tray service

*Please choose 3 from the following:*

Asparagus & smoked salmon roll

Avocado dip & crudités

Avocado & prawn mousse canapés

Smoked chicken & green pepper pate on water crackers

Fetta cheese & baby spinach triangles

Mini ham & mushroom quiche

Double smoked leg ham & cherry

Tomato canapés

Rare beef & seeded mustard canapés

Red salmon mousse on water crackers

Seafood baby vol au vents

Tempura fish cocktails with sliced lemon

Tender crumbed calamari

Thai pork balls

Mini spring rolls with sweet & sour sauce

# Fork Buffet

\$26.50 per guest  
Minimum of 50 pax

Bread rolls & butter

Tossed green salad mixed salad leaves, cucumber, tomatoes, capsicum,  
olives, snow pea, sprouts & Italian dressing

Greek salad

Tabouli salad

Waldorf salad

Spanish onion & tomatoes with balsamic vinaigrette dressing

Cocktail chat potatoes with red peppers & red onion confit

*Choice of two:*

Smoky BBQ baked ham (carved by our chef)

Butter chicken with steamed rice

Rigatoni pasta with ham, mushrooms & shallots in white wine cheese sauce

*Choice of:*

Roast leg of lamb & gravy or

Roast beef rubbed with mustard, served with horseradish cream & gravy

## Dessert

Black forest gateaux served with fresh cream

Fresh fruit salad served with fresh cream

Tea, coffee & dinner mints

# Sapphire Buffet

\$24.50 per guest  
Minimum 50 pax

Bread rolls & butter

*Please choose three cold meats:*

Double smoked ham, chicken breast, turkey breast,  
roast honey soy chicken drumsticks & roast pork

*Please choose three salads:*

Coleslaw

Potato

Pasta

Garden salad

*Please choose two hot dishes:*

Beef stroganoff & steamed rice

Curry prawns & steamed rice

Chicken a la king (*chicken in white wine*)

Roast beef or lamb & gravy

## **Dessert**

Selection of cheesecakes & tortes served with fresh cream

Tea, coffee & dinner mints

# Diamond Buffet

\$32.50 per guest

Minimum 50 pax

Bread rolls & butter

Platters of double smoked ham, roast pork, salami, turkey breast & smokey BBQ chicken pieces

Greek salad, coleslaw, potato salad, caesar salad & garden salad

Sliced pepper beef with mustard crust and gravy

*Please select two hot dishes:*

Beef stroganoff & steamed rice

Satay chicken & steamed rice

Curry Prawns & steamed rice

Vegetarian lasagna

Beef lasagna

## **Desserts**

Selection of cheesecakes & tortes served with fresh cream

Tea, coffee & dinner mints

*Note: Vegetables may replace salads*

## **Essential Options**

Fresh prawns on ice with seafood sauce

Oysters on ice

*Note: Seafood is subject to market price*

## Finger Food

\$12 per guest

Minimum 60 pax

*Linen not included in price*

Spinach & Fetta Pastizza  
Devilleed Chicken Wings  
Tempura fish cocktails and sliced lemon  
Mini spring rolls & sweet & sour sauce  
Assorted pizza  
Potato wedges & sour cream  
Assorted vol au vents  
Calamari & tartare sauce

### *Optional Extras:*

Assorted sandwich platters	\$40 each
Tea & Coffee (min 20pax)	\$2 per cup
Nibble platters	\$50 each
Small fruit & cheese platters	\$40 each
Large fruit & Cheese platters	\$65 each

*Note: Finger food does not constitute a meal*

# Emerald Menu

\$27.50 per guest—Two course sit down  
\$32.50 per guest—Three course sit down  
Minimum 50 pax

Bread rolls & butter

## Entrée

*Please select two /alternate drop*

Italian Minestrone Soup served with parmesan crouton

Smoked chicken salad with melon, baby spinach & raspberry vinaigrette

Homemade vegetarian spring rolls with sweet & sour sauce

Beef stroganoff with jasmine rice

## Main

*Please select two/alternate drop*

Roast chicken ballotine with chicken veloute sauce & seasonal vegetables

Roast beef sirloin with mushroom sauce & seasonal vegetables

Grilled fillet of ocean dory with lemon parsley butter & chef's fresh garden salad

Roast lamb with mint sauce & seasonal vegetables

## Dessert

*Please select two/alternate drop*

Pavlova with fresh fruit salad & fresh cream

Chocolate mud cake with fresh cream

Crème caramel with fresh cream

Tea, coffee & dinner mints

# Sapphire Menu

\$36.50 per guest—Three course sit down  
Minimum 50 pax

Bread rolls & butter

## Entrée

*Please select two/alternate drop*

**Prawn cocktail** fresh cooked prawns on iceberg lettuce, fresh lemon & cocktail sauce

**Chicken tenderloin salad** tossed with spanish onion, cherry tomatoes, picked lettuce, garlic aioli sauce

**Cannelloni** spinach & ricotta cannelloni served with a tomato & basil sauce

**Thai beef salad** marinated beef strips with soy, garlic, ginger, roma tomatoes, peanuts, balsamic vinegar & olive oil dressing

## Main

*Please select two/alternate drop*

**All meals served with sauté vegetables**

**Veal medallions** parmesan crusted veal fillets served with sage cream sauce

**Grilled Atlantic salmon** served with asian greens on a bed of jasmine rice & hollandaise sauce

**Char-grilled scotch fillet** served with baby chat potatoes & peppercorn sauce

**Chicken supreme** chicken breast filled with camembert cheese, roasted capsicum, baby spinach, drizzled with lime mayonnaise

## Dessert

*Please select two/alternate drop*

**Baked pecan pie** served cream

**Fresh fruit salad** served with cream

**Citrus cheesecake** served with blueberries & cream

Tea, coffee & dinner mints

# Diamond Menu

\$41.90 per guest—Three course sit down

Minimum 50 pax

Bread rolls & butter

## Entrée

*Please select two/alternate drop)*

**Avocado prawn salad** with seeded vinaigrette

**Chicken camembert** breast of chicken with camembert, asparagus, white sauce, rolled in filo pastry & baked served with mixed salad leaves

**Hot seafood plate** crumbed prawn, beer battered fish, salt & pepper squid served with tartare sauce & fresh lemon

**Pizzetta** lamb, fetta & roasted tomato

## Main

*Please select two/alternate drop*

*All meals served with seasonal vegetables*

**Char-grilled fillet steak** prime eye fillet topped with field mushrooms & béarnaise sauce

**Diamond chicken** breast of chicken stuffed with semi-dried tomatoes, fetta cheese, baby spinach served with tomato & basil sauce

**Oven baked lamb rump** sauce of mint-demi glaze served with galette potatoes

**Grilled Queensland barramundi fillet** served on vegetable ratatouille, fondant potatoes and veal jus

## Dessert

*Please select two/alternate drop*

**Strawberries & cream** (seasonal)

**Sticky date pudding** served with butterscotch sauce & fresh cream

**Warm apple pie** & brandy custard

Tea, coffee & dinner mints

## Beverage Package Options

### **Emerald package: \$6 per guest**

Pre- dinner drinks (all drinks trayed & served for 1/2 hour)

Sparkling alcoholic & non alcoholic champagne

Orange juice

Middy tap beer-light & full strength

Soft drink

### **Sapphire package: \$19 per guest**

Five hour beverage package includes:

Pre-dinner drinks-as above

Premium house red & white wine

Sparkling alcoholic & non alcoholic champagne

Middy tap beer-light & full strength

Soft drink

### **Diamond package: \$23.00 per guest**

Five hour beverage package includes:

Pre-dinner drinks-as above

Premium bottled red & white wine

Sparkling alcoholic & non alcoholic champagne

Middy 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)

# Booking Conditions

## **Confirmation & Deposits**

Tentative bookings will be held for a period of 14 days from your first meeting with our Function Co-ordinator . To confirm the booking a security deposit is required of \$500 is required along with the completion of the Function 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 a 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 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 cont'd

## **Extended Hours**

All functions over a five hour period-extended hours will occur an additional fee of a \$200 per hour. The five period commences from arrival of your first guest. All functions must conclude by 11pm Sunday- Thursday & 12am Friday & Saturday.

## **Liability**

The client will be responsible for any breakages, damages & or theft, whilst 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 venues.

## **Dress**

All guests must comply with the Club's dress regulations of neat, clean & tidy dress. Please consult Functions office if you are considering a fancy dress.

## **Smoking**

A no smoking policy is enforced in all our Function Rooms. Please ask your Function Co-ordinator what areas are provided.

## **Pyrotechnics**

Please consult your Function Co-ordinator 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 Co-ordinator 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.

## **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 Club's staff. When a liquor bar is provided (eg Function Rooms) persons under 18 years of age may NOT be served liquor or approach the bar for service.

# General Information

## **Parking**

Warilla Bowls & Recreation Club has ample parking for your Function Guests.

## **Children's Meals**

Under 3 years are free of charge

4 years to 12 years are 1/2 the adult price

Over 12 years are charged the adult prices

Or a child's menu is available on request conditions apply as above

## **Prices**

All prices are subject to change without notice. Prices will be confirmed upon completion of the function hire agreement (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.