



# Function Packages 2021

Whittlesea Bowls Club  
Function Packages





## Available Rooms

	Room Hire Charges		Sit Down		Cocktail	
	1-5 Hours	5-8 Hours	Min	Max	Min	Max
<b>Board Room</b>	\$100.00	\$150.00	1	12	–	–
<b>Deck</b>	\$100.00	\$200.00	1	60	20	80
<b>Gold Room FR1</b>	\$150.00	\$250.00	1	65	20	65
<b>Blue Room FR2</b>	\$100.00	\$200.00	1	75	20	75
<b>Full Room</b>	\$250.00	\$350.00	1	150	20	130

## Current maximum numbers are in line with Covid Regulations

A **Room Hire Fee** will apply to all functions. Full Members of the Whittlesea Bowls Club maybe eligible for discount at club management's discretion. The room hire fee may be discounted/waived at the club management's discretion.

Please contact our Function Manager on **9716 1966**  
or email [\*\*functions@whittleseabowls.com.au\*\*](mailto:functions@whittleseabowls.com.au)



## Celebration of Life Menu

Provided by our staff for a duration of 1 hour during the course of your event.

1

**\$15.50**

Per person.

Include tea and coffee all day.

Select 2 of our Sweet Selection options and 2 of our Savoury Selection options

Each guest will receive **4 items.**

2

**\$20.50**

Per person.

Includes tea, coffee & biscuits all day.

Select 3 of our Sweet Selection options and 3 of our Savoury Selection options

Each guest to receive **6 items.**

3

**\$25.50**

Per person.

Includes tea, coffee & biscuits all day.

Select 4 of our Sweet Selection Options and 4 of our Savoury Selection options.

Each guest will receive **8 items.**

### Optional extras

Add biscuits to your tea and coffee station **\$50.00**

Add any additional selection for **\$4.00 a person**



#### Savory Selection

Assorted Sandwiches  
Chefs Selection of Hot finger food  
House made dips with crusty bread  
Mini Quiches  
Petite Pies  
Sausage Rolls  
Petite Hound Dogs  
Beef Sliders  
Chicken Sliders



#### Sweet Selection

Seasonal Fresh Fruit  
Petite raspberry and White chocolate Muffins  
House Baked Scones with jam and cream  
Chefs Selection of Cakes/Slices  
Chefs Selection of assorted shortbread tarts



## Cocktail Menu

Minimum of 20 people required.

Roamed by our staff for a duration of 2 hours during the course of your event.

1

### Light Catering \$26

Per person.

**5 items** from our Basic Selection.

2

### Medium Catering \$30

Per person.

**4 items** from our Basic Selection and **4 items** from our Gourmet Range.

3

### Substantial Catering \$35

Per person.

**10 items** from our Basic Selection or Gourmet Range.

Add \$3 per person for additional selection from any range

### Basic Selection

#### Salt & Pepper Squid \*GF

Finished with lime aioli and mustard cress

#### Petite Bruschetta

Fresh tomato, semi dried tomato, spinach, red onion, parmesan cheese and aged balsamic

#### Petite Hound Dog

American mustard and spicy tomato relish

#### House Made Sausage Roll

Spring onion, tomato and cracked black pepper Ketchup

#### Petite Vegetarian Spring Rolls

Sweet chilli and toasted sesame seeds

#### Fish Goujons

Served with tartare sauce and lemon wedge

#### Steamed Petite Dim Sims

Indonesian soy, sesame seed and white vinegar drizzle

#### Haloumi Fingers

Deep fried haloumi served with spicy capsicum tapenade

#### Curried Cauliflower

Crispy cauliflower flowerets, curry and yoghurt



## Gourmet Selection

### **Crispy Pork Belly \*GF**

Finished with dried shallots, toasted sesame seeds and an Indonesian soy & chilli drizzle

### **Karaage Chicken \*GF**

Japanese fried chicken with ponzu mayonnaise

### **Beef Slider**

Finished with Australian vintage cheese & Smokey BBQ sauce

### **Salt & Pepper Prawns \*GF**

Black tiger prawns served with lemon pepper, sea salt flakes, caper mayo and toasted seaweed

### **Chicken Slider**

Finished with aioli and rocket

### **Haloumi Slider**

Tomato relish and julienne spinach

### **Caprese Salad \*GF**

Cherry tomato, bocconcini, torn basil and virgin olive oil

### **Avocado & Prawn \*GF**

Black tiger prawn, guacamole, toasted seaweed, fresh chilli and red shiso

### **Bloody Mary Oyster Shot \*GF**

Tomato, Worcestershire, celery & Tasmanian oyster

## Gourmet Patisserie

### **Assorted Macarons**

Chocolate ganache and pansies

### **Chocolate Mousse \*GF**

Frangelico and roasted hazelnut shot

### **Compressed Melon \*GF**

With Cointreau, chilli and toasted coconut

### **Petite citrus tart**

With double cream and fresh raspberries

### **Chocolate Shortbread Tart**

Chocolate mousse, house made honeycomb, spun toffee and chocolate soil

### **House Baked Sprite Scone Drops**

Kinglake jam and whipped cream

### **101 Wagon Wheel**

Chocolate chip cookie, chocolate and caramel ganache salted popcorn

### **Seasonal Fruit Shot \*GF**

With Cointreau, passionfruit and edible flowers

### **Raspberry Pannacotta Shot \*GF**

Finished with fresh raspberries and spun toffee

### **Shortbread tart**

With fresh cream, raspberries, blueberries and strawberries

### **Banana & Curry Spring Rolls**

With cinnamon sugar and mango coulis

### **Whittlesea Mess \*GF**

Our version of the classic, smashed meringue, strawberries, vanilla infused crème and Pedro Ximenes

### **“Not for the kids”**

Hot jam doughnut with a pipette of raspberry and vodka

Please note that **GF\*** denotes that whilst the item may not contain gluten it may have been cooked with products containing gluten.



## Sit Down Set Menu

All options are alternating (50/50).

### 1 Course \$35

Select TWO dishes from Main

### 2 Course Bronze Plated \$35

Bread Roll, Select One Soup Entrée,  
Select TWO dishes from Main course.

### 2 Course Silver Plated \$50

Bread Roll, Select TWO dishes from Entrée  
and TWO dishes from Main course.

### 3 Course Gold Plated \$62

Bread Roll, Select TWO dishes from  
each course.

## Soup Selection

### Beveridge Honey Roasted Butternut Pumpkin Soup \*GF V

Dollop of sour cream, cracked black pepper and snipped chives

### Carrot, Orange & Ginger Soup \*GF V

Sour cream, sweet potato crisps and mustard cress

### Zucchini & Tomato Soup \*GF V

Finished with yoghurt and red shiso

### Potato, Bacon & Leek \*GF

Crispy prosciutto and chives

## Plated Entrée Selection

### Handmade Jumbo Pumpkin Tortellini

Served with roasted pumpkin cubes, crispy spinach, tomato and confit garlic sugo topped with shaved parmesan

### Spinach and Ricotta Cannelloni

Tomato and basil sugo, shaved parmesan cheese and cracked black pepper

### Mooloolaba Spanner Crab \*GF

Avocado and Crystal Bay prawn stack finished with a coriander, ginger, and chili drizzle, red shiso and toasted seaweed

### Smoked Salmon Bruschetta

Crisp sour dough topped with Tasmanian smoked salmon, vine tomato, basil pesto, shaved Spanish onion and rocket

### Rainbow Trout Pâté

Smoked rainbow trout pate served with toasted shiraz sour dough, red shiso and creme fraiche

### Thai style chicken G/F\*

Chicken tenders sauteed with onion, chilli & garlic finished with Indonesian soy and served with chilled buck wheat noodle salad

### Whittlesea Bowls Club

101 Church St Whittlesea VIC 3757  
PO BOX 45 Whittlesea VIC 3757

### Telephone: 9716 1966

reception@whittleseabowls.com.au  
www.whittleseabowls.com.au



## Mains

### Free Range Chicken Breast with a Sage and Thyme Seasoning

Served with duck fat roasted potatoes, baby carrots, roasted beetroot and broccolini finished with a rich shiraz Jus

### Lamb rump

Marinated in confit garlic and rosemary served with potato mash, wilted greens and a rosemary shiraz Jus

### Oven Roasted Barramundi Fillet \*GF

Served with stir fried seasonal greens and finished with a "fiery" citrus and coriander drizzle, sesame and crispy noodles  
green beans finished with a red wine jus

### Twice Baked Pork Belly \*GF

Served with potato and shallot mash, buttered greens, caramelized onions and a Cabernet Merlot Jus

### Eye fillet steak \*GF

Cooked medium and served with roasted chat potatoes, smashed green peas, roasted field mushroom with a creamy white wine and horseradish sauce

### Lamb rack \*GF

Salt bush lamb served with a medley of baby potatoes, baby carrot, baby beetroot and

## Desserts

### Chocolate Basket \*GF

Filled with salted caramel ice cream, salted pretzels, roasted peanuts, chocolate soil, house made honeycomb, chocolate shard and spun toffee

### Nutella Cheesecake

Slow baked cheesecake finished with chocolate ganache, rose Persian floss, spun toffee, double cream and edible flowers

### Raspberry Pannacotta

Finished with fresh raspberries, white chocolate, pistachio nuts and rose water syrup

### Espresso Pannacotta \*GF

Finished with double cream, honey roasted coffee beans, chocolate soil lady finger biscuits

### Deconstructed Pavlova \*GF

Double cream, fresh raspberries, blue berries, strawberries, passionfruit, spun toffee and watermelon ice cream

### Raspberry Tart

Short bread tart filled with raspberry creme, fresh raspberries, white chocolate shard, spun toffee and edible pansies





## Beverage Packages

### Standard Beverage Package

3 Hours - \$45.00 per person  
4 Hours - \$55.00 per person  
5 Hours - \$65.00 per person

### Premium Beverage Package

3 Hours - \$55.00 per person  
4 Hours - \$65.00 per person  
5 Hours - \$75.00 per person

### Optional Extras

Extra hour of beverage package \$10.00 per person  
House Spirits included in beverage package \$15 per person  
**\*Please note beverage packages available for sit down event only**

## Corporate Catering Options

### Morning Tea \$12.50 Per Person

Please select 2 items from the menu below

Seasonal fruit platter  
House made lemonade scones, raspberry jam and double cream  
Ham & cheese toasties  
Bacon & egg muffins, tasty cheese and house relish  
Assorted petite Danishes  
Breakfast muffins finished with fresh berries and honey  
Iced doughnuts

### Light Lunch \$18.50 Per Person

Please select 2 items from the menu below

Assorted finger sandwiches  
Petite house made bacon and mushroom quiches  
Ham and swiss cheese and house made relish focaccias  
Petites Ceaser salads  
Cheese selection of savoury filled croissants

### Afternoon Tea \$ 12.50 Per Person

Please select 2 items from the menu below.

Seasonal fruit platter  
House baked scones, raspberry jam and double cream  
Hot cinnamon and jam dough nuts  
Sweet potato scones, whipped stout butter

Add \$4 per person to add an additional item

Please speak to our Events team should you wish our Chefs to create a tailor-made menu to suit your event.  
**\*Please note this does not include room hire.**





## Grazing Board Menu

### Ideal for Barefoot Bowls, Corporate Events, Christmas Break Ups, Small Gatherings

All boards are 1.5 metres in length suitable for 8 to 10 people.

Prices are per board.

#### Chilled Antipasto Board \$200

Selection of sliced meats inclusive of prosciutto, ham, salami, peppered roasted sirloin, smoked chicken, sliced cabana, crusty Turkish bread, artisan pull apart breads, grissini sticks, semi dried tomato, skewers of baby bocconcini, cherry tomato & black olives, citrus infused rainbow olives, vintage tasty cheese, selection of house dips, salted and spiced roasted peanuts, seasonal grapes and fresh fruit

#### Hot Shared Board \$200

Garlic bread fingers, salt n pepper squid with lime mayo, Japanese fried chicken & wasabi mayonnaise, pork belly bites with a sticky Asian inspired sauce, house bruschetta, and petite spring rolls with sweet chilli sauce, honey and siracha spiced chicken wings with toasted sesame seeds

#### Cheese Board \$150

A selection of Australian and imported cheeses, lavish crackers, grissini sticks, roasted spiced peanuts, seasonal fresh fruit

#### Patisserie Board \$150

"Blinged iced doughnuts", petite shortbread tart with raspberry creme, white chocolate & fresh raspberries, brioche fries and raspberry ketchup, house baked lemonade drop scones, double cream, strawberry jam, watermelon, blueberry and champagne shots with edible pansies, expresso pannacotta and Kahlua shots finished with chocolate soil & chocolate shard You can purchase a hot shared board to start and an antipasto, cheese board or a patisserie board to finish.



## High Tea

### \$27.50 per person

Includes 3-tiered silver stands for the tables, tea and coffee, linen napkins, cutlery and crockery.

#### Optional Extra - add \$4 per person for champagne on arrival

For additional decorative items please contact our Functions Manager to help create your perfect high tea event.

#### House Baked Lemonade Scones

Served with Kinglake jam and double cream

#### Egg and Aioli Finger Sandwiches

#### Cucumber and Black Pepper Sandwiches

#### House Baked Sausage Rolls with toasted Sesame Seeds

Served with tomato relish

#### Chocolate shot

Includes Chocolate Mousse, Chocolate Soil, Double Cream and White Chocolate Shard

#### Petite Lemon Curd Tarts

With Passionfruit Coulis and Spun Toffee

#### Petite Raspberry Tarts

Finished with fresh raspberries and white chocolate

#### Trio of Melon Shot

Including Watermelon, Honey Dew and Rock Melon

#### Petite Assorted Quiche

With Sour cream and Chives

## Extras

#### Additional Course

**\$15.00 per person**

(Entrée or dessert)

Cake Cut

\$30.00 per cake served on platter.

(\$5.50 per person served individually with berry coulis and cream)

Nibbles

\$4.00 per person Includes nuts, chips, and lollies

Dance Floor

\$150.00

Linen Napkins

\$1.50 per person

Easel

\$50.00

Wishing Well

\$150.00

Chair Covers / Sashes

Available on Request - extra \$4 per chair

Candy Buffett

Available on Request for an additional fee

Cakes

Available on Request for an additional fee

Photo booth

Available on Request for an additional fee

Backdrops

Available on Request for an additional fee

Balloons

Available on Request for an additional fee

DJ/Singer

Available on Request for an additional fee

#### Whittlesea Bowls Club

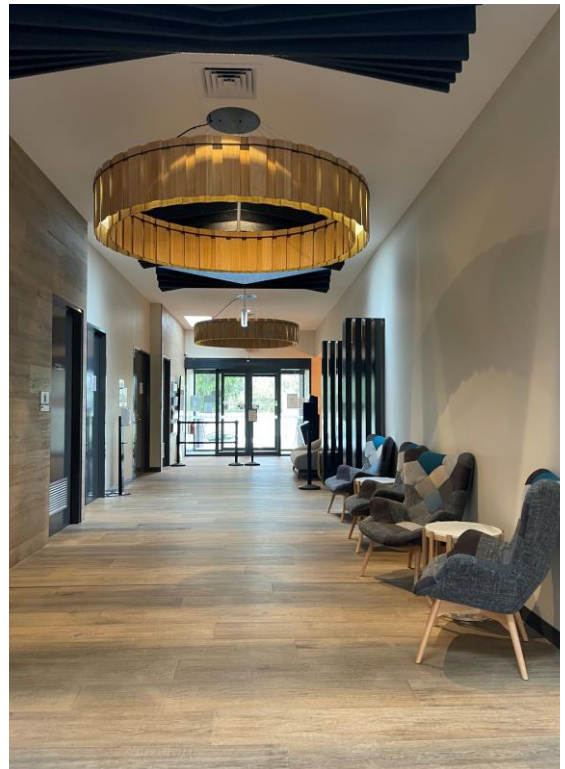
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## Gallery



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## Terms & Conditions Agreement

Thank you for choosing the **Whittlesea Bowls Club** for your next Function / Event.

The Terms & Conditions contain the whole contract between the Whittlesea Bowls Club and the client. No variation to these terms and conditions shall be binding unless agreed to in writing and signed by both the client and the Club.

### **18th Birthdays, Bucks Nights & Hens Nights NOT PERMITTED**

**Bookings:** To confirm your booking, a signed copy of these terms & conditions is required along with full payment of the room hire. This must be paid within **7 days** of the tentative booking being made. A booking is only deemed confirmed upon receipt of the deposit. Cash, Credit Card, & EFT are all accepted payments over the phone or in person are available.

The Whittlesea Bowls Club reserves the right to cancel a tentative booking after 7 days if no room hire has been paid to secure the booking.

**Bond:** Credit card details will be required to be given to cover the costs of any damages or extra cleaning incurred by the patron or guests. The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the venue. The patron shall bear the costs associated with any loss or damage caused to the club and its surroundings before, after and during the function. Any costs will be charged to the credit card that is provided at the time of booking. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

**Public Holidays:** Functions held on a Public Holiday will incur a 20% surcharge on all items (excluding beverages)

**Cancellations:** If for any reason your function is cancelled, the following conditions apply: If notice of more than 61 days is given, your room hire booking deposit will be refunded in full. If notice of 60 to 30 days is given prior to the function, your room hire fee will be refunded if we are able to re-book the function room on your function date. If the function room cannot be re-booked room hire booking fee amount will be forfeited. If notice of 30 days or less is given prior to the function your room hire fee amount will be forfeited. The final decision will be determined by the function manager.

**Confirmation/Final Payment:** We require confirmation 14 days prior to the function date. This includes final number of guest, menu selection, seating arrangements, (if applicable). Increases are acceptable if adequate notice is given. Should the guaranteed numbers change dramatically, the function Coordinator reserves the right to reassign your function to a more suitable room. The Balance of the Function is required on conclusion at the final meeting with the function coordinator which is no later than 14 days prior to function. Payment can be made by Cash, Credit Card, and Eft. Failure to comply with this requirement may result in cancellation of function.

**Security:** The Whittlesea Bowls Club and the Function Coordinator will decide if your event requires security guard(s) based on the event and number of attendees. A charge of \$250 per 100 guests will apply for all functions on a Friday or Saturday night, or other nights of the week if the Function Manager believes a security guard will be required to be rostered on under Liquor Licensing Requirements. The Whittlesea Bowls Club had the right to request extra guards at its discretion.

**Function Duration:** Function duration is 5 hours. All evening functions must conclude at 12.00am and all guests must leave the premises by 12.30am. Additional extra hours above the 5 hours max are considered at a rate of \$150.00 per hour; however the function still concludes at the same time. Extra hour/s requested will be at the function coordinators discretion.

**Celebration Cake:** This is the **only** outside food item that is allowed to be bought in by the Hirer. Additional charges apply if you require the venue to cut and service your cake. Details can be found in the menu section of the package details. **We hold no responsibility for damages to your cake whilst stored on our premises.**

**Food & Beverage Requirements:** Hirers/ Guests are **not permitted** to supply any food or beverage of any kind (apart from the celebration cake) The Whittlesea Bowls Club reserves the right remove and discard any item bought into the venue without prior consent. Considerations may be approved but this will only be at the discretion of the function Coordinator.

**Dress Codes:** The Whittlesea Bowls Club has dress code by-laws in place and these are to be strictly adhered to. Function guests will be refused entry if their dress is deemed inappropriate or unacceptable. Fancy dress functions are at the discretion of the Function Manager.

**Equipment Hire:** Charges apply for all special equipment requirements for your function please discuss needs and costs with the Function Coordinator.

**Decorations:** Decorations can be bought in to enhance the function, however there are a number of items that are **NOT PERMITTED** in any Function room.

**PINS    Sticky Tape    Glue    Party Poppers    Rice    Glitter**

However Blue Tack and 3M Products are accepted.

Failure to abide by the above, you (the hirer) will be liable for any costs associated to any extra cleaning / damages caused. Your bond will be suspended and associated cost to clean up/ repair any damage will be deducted bond.

**Special Diet Requirements:** The Whittlesea Bowls Club is able to accommodate customers 'special dietary or cultural requirements' with sufficient prior notice. Please see your Function Coordinator for options available.

**Take Home Food /Doggy Bag:** Apart from the celebration cake, **Under No circumstances** can any leftover food from any function / event be taken from the premises.

**Smoking Policy:** In accordance with Government Regulations, Smoking is banned from all areas within the venue, except designated outdoor smoking areas.





## Terms & Conditions Agreement (continued)

**Car Parking:** The Whittlesea Bowls Club has ample parking available (subject to availability). We accept no responsibility for loss or damage made to vehicles whilst at the venue.

**Damages & Theft:** Function/ Event organizers will assume financial responsibilities for any and all damages and / or theft caused during the event/function, by any of their guest or any other person attending the event/ function, whether in the room /s or in any other part of the venue.

**Responsible service of Alcohol:** Minors will be required to be identified and will not be served alcohol during the function We reserve the right to limit the quantity of alcohol consumed by any particular guest We reserve the right to stop the supply of alcohol to the function guests, or any particular guests if it becomes apparent at any time (even prior to the scheduled finish) that the guests are intoxicated. We reserve the right to close the function if the behaviour of the guests becomes unacceptable Guests who are intoxicated will not be served any alcohol and will be required to leave the premises. Last drinks will be called 11.45pm. The bar will be closed promptly at 12.00am. Function attendees are not permitted to enter the gaming room once the function has concluded.

Please ensure you have read the above terms carefully. If you do not understand any of the terms or have any questions, please discuss them with our function co-ordinator. If you have read and understood the terms set out above and accept them, please sign the terms in the below section and initial all pages. In signing the terms, they are binding upon you.

Function: \_\_\_\_\_

Function Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

### CREDIT CARD DETAILS:

Name on Card: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry: \_\_\_\_/\_\_\_\_ CCV: \_\_\_\_\_

Function Manager: \_\_\_\_\_



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