



Wedding Packages

Whittlesea Bowls Club
Function Packages





Available Rooms

| | Room Hire Charges | | Sit Down | | Cocktail | |
|----------------------|-------------------|-----------|----------|-----|----------|-----|
| | 1-5 Hours | 5-8 Hours | Min | Max | Min | Max |
| Board Room | \$100.00 | \$150.00 | 1 | 12 | – | – |
| Deck | \$100.00 | \$200.00 | 1 | 60 | 20 | 80 |
| Gold Room FR1 | \$150.00 | \$250.00 | 1 | 65 | 20 | 65 |
| Blue Room FR2 | \$100.00 | \$200.00 | 1 | 75 | 20 | 75 |
| Full Room | \$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)



Wedding Packages 2021

Ensuring your day is perfect, your dedicated Whittlesea Bowls Club wedding and events coordinator works with you in every step of the process, making it easy and seamless wedding.

From the sumptuous food and beverage options, to decorating and entertainment our wedding packages give you all of the essential inclusions to create the wedding you have always dreamed of.

We also offer a range of upgrades and optional extras should you wish to add special touches to your wedding day.

If you would like to talk to us about anything related to weddings ceremonies and receptions, please give us a call on

(03) 9719 1966

or drop us an email at

functions@whittleseabowls.com.au

and we'd love to chat to you and work out how we can help you to make your special day be remembered forever!



1

Standard Wedding Banquet

\$80 per guest

- 6-hour ceremony and reception duration
- Two course meal served alternating
- Chef's selection of canapés on arrival
- Bar Tab can be run to your nominated amount (additional to package)
- Tea and coffee station
- Ceremony area with signage table
- Chair covers with satin or organza sashes
- Cake cut and served on a platter with tea and coffee
- White skirted cake and gift tables
- White linen tablecloths and napkins
- Tables and room set to meet your specifications
- Displayed table seating plan
- Dance Floor
- Special dietary requirements catered for
- Children and entertainers' meals at a reduced cost
- Lectern and microphone
- Complimentary wedding menu tasting for 2



2

Deluxe Wedding Banquet

\$140 per guest

- 6-hour ceremony and reception duration
- Two course meal served alternating
- Chef's selection of canapés on arrival
- 5-hour standard beverage package for your seated reception
- Tea and coffee station
- Ceremony area with signage table
- Standard table centrepiece
- Wishing well provided
- Chair covers with satin or organza sashes
- Cake cut and served on a platter with tea and coffee
- White skirted cake and gift tables
- White linen tablecloths and napkins
- Tables and room set to meet your specifications
- Displayed table seating plan
- Dance Floor
- Special dietary requirements catered for
- Children and entertainers' meals at a reduced cost
- Lectern and microphone
- Complimentary wedding menu tasting for 2



3

Cocktail Wedding Package

\$60 per guest

Roaming Food for a 2-hour duration.

- 6-hour ceremony and reception duration
- Mediterranean dip platters and mixed roasted nuts on arrival
- Up to 6 selections from our cocktail food list
- Bar Tab can be run to your nominated amount (additional to package)
- Room hire for your celebration
- Wine barrels, round and trestle tables
- Ceremony area with signage table
- Your Wedding cake cut and served on platters with tea and coffee
- White skirted cake and gift tables
- Dance floor
- Lectern and microphone
- Special dietary requirements catered for
- Children and entertainers' meals at a reduced cost
- 40 chair covers and coloured sashes of your choice



4

Deluxe Cocktail Wedding Package

\$120 per guest

Roaming Food for a 2-hour duration.

- 6-hour ceremony and reception duration
- Mediterranean dip platters and mixed roasted nuts on arrival
- Up to 6 selections from our cocktail food list
- 5-hour Standard beverage package
- Room hire for your celebration
- Wine barrels, round and trestle tables
- Ceremony area with signage table
- Your Wedding cake cut and served on platters with tea and coffee
- White skirted cake and gift tables
- Dance floor
- Lectern and microphone
- Special dietary requirements catered for
- Children and entertainers' meals at a reduced cost
- 40 chair covers and coloured sashes of your choice



Additional Information

All prices include Room Hire.

Ceremony space is allocated as part of the package with a signage table.

It is the responsibility of the client to set the ceremony up.

| | |
|---|-----------------|
| Basic set up of White Wooden Arc, 20 white chairs and carpet runner | \$200.00 |
| Entertainers/Children's 2 course Banquet or cocktail | \$35.00 |

Optional Catering Expenses

| | |
|---|-------------------------|
| Additional chair covers (cocktail packages) | \$4 a chair |
| Additional course to banquet | \$15.00 per head |
| Additional course to cocktail | \$4.00 per item |
| Extra hour of Beverage Package | \$10.00 a head |
| Spirits included in beverage package | \$15.00 a head |
| Cake cut and served with berry coulis and cream | \$6.00 a head |
| Antipasto grazing boards (1.5m long) | \$200.00 each |
| Fruit platters (1.5m long) | \$150.00 each |



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 Entree 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 pâté 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



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

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 green beans finished with a red wine Jus

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 crème, fresh raspberries, white chocolate shard, spun toffee and edible pansies



Kids Menu (under 12)

Entrée

Cheesy garlic bread

Main Course

Grilled chicken with seasonal vegetable

Chicken Parma with chips

Chicken nuggets with chips and sauce

Battered fish and chips with tartare

Pasta with Napoli sauce

Dessert

Vanilla ice cream with topping

Cocktail Menu Options

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

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



Cocktail Menu Options (continued)

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

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

Whittlesea Bowls Club

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

Telephone: 9716 1966

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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 you're 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.

NOT PERMITTED: Pins, sticky tape, glue, party poppers, rice, and 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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