

Sebastopol Bowling Club Function Pack

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Sebastopol Bowling Club

Wedding/Dinner Selection

Soups

Vegetable (V)	Potato & Leek (V)
Tomato Basil (V)	Pumpkin (V)
Crème of Mushroom (V)	Chicken & Sweet Corn
Seafood Chowder	Traditional Minestrone

Entrée Selection

Crumbed calamari salad with a warm lime chilli dressing.

Thai chicken salad with a coconut, coriander dressing.

Traditional prawn cocktail.

Chicken kebabs with a house made satay sauce.

Smoked salmon bruschetta.

Grilled barramundi fillet with a lime butter sauce.

Pork medallions with a plum coriander glaze, on an apple cous cous.

Char grilled lamb cutlets atop an Asian style cous cous, with a Greek yogurt dressing.

Wok seared scallops with peanuts, chilli, bok choy and coconut milk

Spinach and ricotta crepe, served with a capsicum couli atop a bed of fresh salad greens

Ciabata topped w char grilled vegetable bruschetta (V)

Layered roasted vegetable terrine w a red capsicum, pesto couli sauce (V)

Spinach & Ricotta filo pastry, served w a roasted pumpkin pine nut sauce (V)

Wedding/Dinner Selection (cont)

Mains

Roasted leg of spring lamb with sauce provencale

Grilled chicken breast with caramelized macadamia nuts and apricot brandy sauce

Grilled fresh seasonal fish, served in lemon butter with toasted flaked almonds

Grain fed breast of chicken served with brie cheese and avocado,
drizzled with a white wine sauce

Grilled Atlantic Salmon Steak, served on a lemon dill risotto, with a white wine sauce

Slow roasted lamb or pork shank, served on a ratatouille, with a red wine rosemary jus

Premium roasted scotch fillet, served with a traditional Yorkshire pudding, topped with a red
wine jus

Traditional beef wellington with a horseradish cream sauce

Chicken mignon on a sweet potato mash with a béarnaise sauce

Rack of lamb Provencale on a coriander roast pumpkin mash

Creamy pine nut and char grilled vegetable risotto (V)

Layered roasted vegetable terrine w a sundried tomato sauce (V)

Roasted sweet potato, zucchini and herb frittata (V)

Desserts

Traditional Plum pudding and brandy custard

Apricot and almond pie, with minted double cream

Individual Pavlova with fresh fruits and couli

House made chocolate hazelnut mousse

Apple and cherry strudel with a custard cream

Strawberry merange roulade with a passionfruit couli sauce

Muddy chocolate cake, stacked with fresh berries, garnished with a chocolate ganache

Individual summer berry pudding, served with minted double cream

Apple and rhubarb crumble, served with a warm custard crème

Sebastopol Bowling Club Wedding Price Structure

Option 1 2 Course \$43 per person	Option 2 2 Course \$47 per person	Option 3 3 Course \$50 per person
50/50 Alternate servings of: 2 X Soups 2 x Main Course or 2 x Main Course 2 x Dessert Tea / Coffee	50/50 Alternate servings of: 2 X Entrée 2 x Main Course Tea / Coffee	50/50 Alternate servings of: 2 x Soup 2 x Main Course 2 x Dessert Tea / Coffee

Option 4 3 Course \$52 per person	Option 5 4 Course \$62 per person
50/50 Alternate servings of: 2 x Entrée 2 x Main Course 2 x Dessert Tea / Coffee	50/50 Alternate servings of: 2 x Soup 2 x Entrée 2 x Main Course 2 x Dessert Tea / Coffee

* \$20 surcharge will apply for cake cutting.

* Cake cutting and plating can be provided for \$3.00 per person if served as a dessert.

* Beverages are charged by consumption. Accounts can be set up on the function day.



Canapés / Cocktail Reception Selection

\$35.00 per person

A selection of 10 items required only.

Mini Bruchetta topped with finely diced tomato and onion with a drizzle of balsamic reduction

Deep fried Camembert with a warm plum sauce

Risotto balls

Spinach, Pumpkin and Ricotta filo triangles

Chicken and coriander savoury sausage rolls

Mini Egg & Bacon quiches

Mini Chargrilled Vegetable quiches

Sweet & Sour baby Chicken drummetts and wingetts

Mini Savoury scones

Marinated Antipasto Skewers

Smoked Salmon & Avocado on baby pikelets

Mini Seafood vol-au-vonts

Moroccan Beef Meatballs

Salami and Melon ball bites

Lamb cutlets grilled and coated in a spicy pepper seasoning

Mushrooms stuffed with prosciutto, onion and parmesan

Salt and Pepper dusted calamari

Potato rosti's topped with crème fraiche, bacon and a sprinkle of cheese

Profiteroles filled with chocolate hazelnut mousse and covered in chocolate ganache

Mini tarts filled with mascarpone & raspberries and dusted with icing

Selection of fresh fruits

Mini scones with Jam and cream

Children's Menu
\$16

Main

Fish bites, served with chips

Chicken nuggets and chips

Spaghetti Bolognese, topped with tasty cheese

Sausages and chips, served with tomato sauce or gravy

Dessert

Vanilla ice cream, served with your choice of topping

Fresh fruit salad and ice cream

Frog in a pond

Chocolate mousse and cream

Carvery

Soups

Vegetable Potato & Leek

Tomato Basil Pumpkin

Meat Selection

Oven Roasted leg of Pork

Golden Roasted Chicken

Roast Beef of the Day

Inclusive of:

Roast potato's & Seasonal vegetables
House made salads & condiments

Selection of sweets

Cheesecake of the moment

Sticky date pudding with butterscotch sauce

Individual Pavlova with fresh fruits and cream

Chocolate cake with double minted cream

\$40.00 p.p (Three Course)

\$35.50 p.p (Two Course)

\$32.50 p.p (One Course)

There is no table service offered for the Carvery Menu



Wake Menu Selection

\$16 per head

Mixed assorted club sandwiches
Party pies (assorted varieties), party pasties and party sausage rolls
Mini dim Sims, mini spring rolls, meatballs
House made scones (sweet and/or savoury)
House made mini pizza selection
House made scones (sweet and/or savoury)
Assorted cakes/slices/croissants/finger buns
Assorted cakes
Tea & Coffee

Upon Request - Soup (choice of either pumpkin or vegetable)

Conference Selection

\$30.00 per head for all 3
\$26 per head for 2
\$23 per head for 1 (Lunch)
\$20 per head for 1 (morning or afternoon tea)

Morning Tea

House made scones (sweet and/or savoury)

House made biscuits

Assorted cakes/slices/croissants/finger buns

Mixed assorted club sandwiches

Fruit

Tea, Coffee, Water

Light Lunch (selection of)

Mixed assorted club sandwiches

Freshly made focciacia

Selection of Quiches & Frittata's

Soup Selection

Tea, Coffee, Water

Afternoon Tea

Danish Pastries

Mixed assorted club sandwiches

Cheese & Greens Platter

House made scones (sweet and/or savoury)

Tea, Coffee, Water

Finger Food Selection

\$16.90 per head (basic)

Includes a selection of the below

Party Pies
Sausage Rolls
Mini Dim Sims
Mini Spring Rolls
Assorted Club Sandwiches
Vegetable Samosas
Tea & Coffee

\$18.90 per head (standard)

Includes a selection of the below

Mini Quiche Selection
House Made Mini Pizza's
Chicken or Beef Satay Sticks
Gourmet Assorted Pies
Mini Assorted Vol Au Vonts
Marinated Chicken Wings
Vegetarian Curry Puffs
Selection of Gourmet Sandwiches
Sweet or Savoury House Made Scones
Assorted Cakes & Slices
Tea & Coffee

\$20.90 per head (deluxe)

Includes a selection of the below

Mini House Made Tomato, Basil & Onion Bruschetta
Selection of 2 Soups – UPON REQUEST
Salt n Pepper Calamari
Marinated Chicken Wings
Assorted Club Sandwiches
Cheese & Fruit Platter
Antipasto Platter
Sesame Crumbed Chicken with a Dipping Sauce
Sweet or Savoury House Made Scones
Assorted Cakes & Slices
Tea & Coffee

Platter Selection

\$65 each

The Cold Platter
(dips, biscuits, crisps, nuts etc)

The Party Platter
(selection of mini dim sims & spring rolls, party pies, sausage rolls, vegetable curry puffs)

The Sandwich Platter
(selection of freshly made gourmet sandwiches)

Tempura Platter
(selection of tempura vegetables with assorted dipping sauces)

Sweets Platter
(assorted cakes, slices and house made scones)

Seafood Selection Platters \$70 each

Salt n Pepper Calamari Platter

Crumbed Calamari Platter

Marinated Calamari Platter

Crumbed Prawns Platter

Battered Prawn Skewers Platter

Lightly Battered Fish Bites Platter

Cheese & Fruit Platter
(seasonal fruits, selection of local and gourmet cheeses)

The Antipasto Platter
(marinated vegetables, fetta cheese,
olive selection, gourmet breads, vinegars & dipping Oils)

Please Note; Platters selection not available for weddings. Please refer to finger food selection
Per Head.



"Terms & Conditions" of Hire

Please contact our function Co-ordinator for any queries.

General Conditions

All persons, (except Club Members) are restricted to the main hall, entrance, rest rooms and the gaming room. The Members lounge and the greens and surrounds are for members use only.

The Car park in front of the Bowling Club is reserved for the Gaming/Bistro Patrons. Please advise your guests to use the car park south of the Gaming facility and they can enter the Golden Plateau Room up the stairs or from along the covered ramp walk way. Alternatively if you have booked the Balcony Room then guests must enter through the Yarrowee Street entrance.

Equipment delivered for a function must be marked attention to the function co-ordinator and state the function name. The Sebastopol Bowling Club will not be liable or responsible for any damage or loss of such equipment.

All functions must conclude and the hall cleared by 12am.

The Club reserves the right to:

- Refuse entry to and remove intoxicated persons from the premises.
- Refuse entry to or remove patrons indulging in unruly behaviour or not complying with any conditions.
- Refuse entry to any persons under the age of 18 who are not accompanied by a parent or guardian.
- To not hold 18th Birthday Parties at the club.
- Refuses any metallic or other hard objects shall be placed on the polished floor unless it is protected by suitable material. Nothing is to be dragged along the floor. Any damage will be charged accordingly.
- The hirer of the hall is responsible for meeting the cost of any damage done to any Club facilities during or after the function

Confirmations

Applications for the hiring of any Function Room and facilities shall be on the prescribed form available in this function pack.

Bookings are considered as confirmed upon receipt of the deposit payment, together with the signed "Terms & Conditions" agreement.

The Sebastopol Bowling Club reserves the right to cancel the reservation if the deposit payment, together with the signed "terms & Conditions" agreement has not been received within 7 days of the function date. Management reserves the right to increase prices according to circumstances arising from current market trends

Cancellations

A \$250 bond to confirm the booking must be paid within **7 days** of tentative booking and is refundable upon inspection after the function. Note: - if a function is cancelled 21 days prior it is at the Club's discretion to refund the bond and if a function is cancelled 7 days prior to the event the bond shall be automatically forfeited.

Smoking

Please observe the Sebastopol Bowling Club is a smoke free venue and designated areas have been set aside for smokers.

Noise Restrictions

The Sebastopol Bowling Club is situated in a residential zone. We are under instruction from local Government to avoid noise outside the venue and surrounding area after 10.30pm. For this reason we have noise restrictions of 95 decibels enforced throughout the venue and please advise your entertainment of this situation.



Dress Regulations

Guests must observe the dress regulations of the Sebastopol Bowling Club when areas other than the function room are accessed during the course of your stay.

Conduct

Please note a behavior code always applies at our Club as we are conscious of our image as a safe and friendly family club. We ask that you make sure your guests are aware that we will not tolerate any misbehavior that contravenes our code of conduct. Accordingly, we will hold the offending party/organizer completely liable for any damage that has occurred prior to, during or after conclusion of your event.

Decorations & Technical Requirements

No equipment or decorations are to be mounted and/or attached to the walls or doors of the Function Rooms.

No cello tape/sticky tape or other sticking material is to be used.

Any microphones, entertainment requirements, etc please see the function co-ordinator to arrange specifics.

Chair covers are available for hire at \$3 each for weddings only.

No small sprinkle items (ie; confetti) and no sticky tape to be used on the walls

Food and Beverage

The hirer and their guests are not permitted to consume food or beverage other than supplied by the Sebastopol Bowling Club.

No cooking is permitted in the hall proper.

The licensing laws specifically exclude hirers or guests bringing liquor or any drinks into licensed premises. Please note: the bar will close no later than 12am, however the supervisor in charge may for any reason and at any time close the bar earlier and such decision is final.

For the smooth running of your function, we require your menu selection, estimated number of guests and starting time 14 days prior to the function. The meal service time and final arrangements must be made a clear 7 days in advance.

Lost Items and Storage of Goods.

The Sebastopol Bowling Club does not encourage the storage of goods or personal belongings at the venue at any time. Management wishes to notify you that in cases where items are stored, left behind or lost at the Club prior to, during or after the function, the Sebastopol Bowling Club will not be responsible for such item(s).

Security

It is mandatory for any function held in the Balcony Room that security is present. Security is also mandatory for 21st Birthday's and functions over 100 people. The payment for this service will be obtained from the Hirer @ \$45 per hour, minimum of 4 hours per security guard plus GST.



Sebastopol Bowling Club Responsible Serving Of Alcohol Policy

Thank you for considering our establishment for your function.

Our venue is committed to the responsible serving of alcohol because we:

- Aim to provide a safe and friendly environment for our guests and staff
- Want to abide by our legal obligations under the Liquor Control Reform Act 1998.

All our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions:

Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, we require you to nominate a responsible person to assist our staff with any issues regarding liquor service at your function.

Minors will be required to be identified, and will not be served alcohol during the function.

Water and non-alcoholic beverages will be readily available at all times.

Guests will be asked before glasses are topped up with alcoholic drinks.

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 guest/s if it becomes apparent at any time (even prior to scheduled finish) that the guests are intoxicated.

We reserve the right to close down 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.

All guests are encouraged to ensure they have safe transport from the function.

Staff will offer to call a taxi for any guest/s they consider should not be driving.

We respect our neighbours, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

Again, we thank you for considering or establishment for your function.



SEBASTOPOL BOWLING CLUB FUNCTION ROOMS

Application for hire of the Golden Plateau and Balcony Function Rooms

Name of Applicant.....

Address:.....

Telephone Home:..... Mob:

Email:.....

Date of Function:.....

Time Required:.....

Function Type:

Wedding () Birthday () Engagement () Anniversary ()

Function Room:.....

Approximate number of persons attending the function:

ADULTS.....CHILDREN.....

Facilities Required:

Hall () Bar () P.A. System () Chair Covers () Music ()

Any other requirements?.....

.....

I acknowledge having read, understood and accept the terms and conditions of hire.

Signed:..... Date:.....

**Please return this form together with the \$250 bond to the
Function Co-Ordinator at the Sebastopol Bowling Club**

Office Use only;

Bond Paid

Bond Returned

Date.....

Date.....

Receipt Number.....

Receipt Number.....

Security Paid

Date.....

Receipt Number