



“Top Club at the Top of the Town”

FUNCTION PACKAGE



Tel: (07) 3287-2208 Fax: (07) 3807-8977
11 Hanover Street Beenleigh Qld 4207
beenleighbowls.com.au



Seminars

MORNING AND AFTERNOON TEA SELECTION:

Tea, Coffee and Biscuits
\$4.00 per person

Tea and Coffee plus Danish Pastries
\$5.50 per person

Tea and Coffee plus Scones with Jam and Cream
\$5.50 per person

Tea and Coffee plus Assorted Cakes and Slices
\$5.90 per person

Continuous Tea and Coffee
\$3.00 per person

ASSORTED FINGER FOODS

HOT PLATTER **\$50**

Spring Rolls Mini Quiche
Dim Sims Cocktail Frankfurts
Mini Pies Calamari Rings
Mini Sausage Rolls Meat Balls
Potato Wedges
Fish Goujons

SANDWICH PLATTER **\$50**

Mixed Meats and Salad

COLD PLATTER **\$50**

Cold Cuts of Deli Meats
Cheeses
Dips and Biscuits

ANTI-PASTO PLATTER **\$60**

Salami
Cabanossi
Kalamata Olives
Marinated Mushrooms
Marinated Chicken
Fetta Cheese
Bruschetta Fingers
Marinated Mussels

SUSHI COMBO PLATTER **\$60**

Seafood
Vegetarian
Meat



Seminars

FULL DAY SEMINAR INCLUDES:

Continuous Tea and Coffee

MORNING TEA

Biscuits plus scones with jam and cream

LUNCH

Working lunch of platters with mixed sandwiches

OR

Buffet lunch with selection of four hot dishes served with rice and vegetables

OR

Cold Buffet

Continental Cold Cuts including ham and chicken

A variety of fresh salads

Anti-pasto platter with cheeses

AFTERNOON TEA

A selection of pastries and cakes

Price per person with Working Lunch:	\$18.50
Price per person with Buffet Lunch:	\$22.90
Price per person with Chef's Roast Buffet Lunch:	\$24.90
Price per person with Cold Buffet:	\$24.90

Lunch can also be arranged in the Bistro Dining Area as per menu prices.
All prices include GST.

Canecutters Coffee Lounge can cater under 30 (min 15)

Plantations Eatery caters for over 30

HALF DAY SEMINAR INCLUDES:

Continuous Tea and Coffee: \$3.00

MORNING TEA

Including scones with jam and cream

Price per person: \$5.50



Buffets

MENU 1

\$26.00 PER PERSON

HOT BUFFET

Roast of the Day

Baked Vegetables

3 Asian Dishes with Fried Rice

SALAD BUFFET

American Style Coleslaw

Potato Salad with Shaved Ham, Egg and Shallots

Penne Pasta Salad with Tomato Concasse

Tossed Garden and Roma Tomatoes

Fresh Baked Bread Rolls and Butter

DESSERT BUFFET

Tropical Fruit Salad and Fresh Cream

Selection of Cheesecakes and Chocolate Cakes

SELF SERVE TEA AND COFFEE

Chef's selections of pre-dinner hors d'oeuvres can be added to this menu at an additional cost of \$4.90 per person.

**GST INCLUDED.
MINIMUM OF 50 GUESTS**



Buffets

MENU 2

\$32.50 PER PERSON

HOT BUFFET

Premium Roast of the Day

Pan Gravy

Vegetable Medley

Roast Vegetables

Cheese Cauliflower

5 Asian Dishes plus Fried Rice

COLD BUFFET

Medley of Cold Cuts with Cheese

Fresh Gourmet Salads

Tossed Salad

Caesar Salad

Greek Salad

Potato Salad

Pasta Salad

Fresh Baked Bread Rolls and Butter

DESSERT BUFFET

Fresh Tropical Fruit Platters

A selection of Cakes and Slices

Apple Crumble

Bread and Butter Custard

Fresh Fruit Salad with Cream and Custard

SELF SERVE TEA AND COFFEE

Chef's selections of pre-dinner hors d'oeuvres can be added to this menu at an additional cost of \$4.90 per person.

**GST INCLUDED.
MINIMUM OF 50 GUESTS**



Buffets

SEAFOOD MENU 3

\$52.50 PER PERSON

Iced Fresh King Prawns
Chilled Sydney Rock Oysters
Premium Roast of the Day
Pan Gravy
Vegetable Medley
Roast Vegetables
5 Asian Dishes plus Fried Rice

COLD BUFFET

Medley of Cold Cuts with Cheese
Gourmet Salads
Tossed and Caesar Salad
Greek Salad
Potato and Coleslaw Salads
Fresh Baked Bread Rolls and Butter

DESSERT BUFFET

Fresh Tropical Fruit Platters
A selection of Cakes and Slices including Cheesecake and Mud Cake
Apple Crumble
Bread and Butter Custard
Fresh Fruit Salad with Whipped Cream and Custard

SELF SERVE TEA AND COFFEE

Chef's selections of pre-dinner hors d'oeuvres can be added to this menu at an additional cost of \$4.90 per person.

**GST INCLUDED.
MINIMUM OF 50 GUESTS**



Buffets

DELUXE SEAFOOD MENU 4

\$58.50 PER PERSON

HOT SAVOURIES ON ARRIVAL

Iced Fresh King Prawns
Chilled Sydney Rock Oysters
Fresh Fried Calamari
Seafood Mornay
Crackling Roast Leg of Pork
Pan Gravy and Apple Sauce
Seasonal Vegetables
Wonderful Asian Dishes plus Fried Rice

COLD BUFFET

Smoked Salmon and Watercress Salad
Terrine of Country Style Pate
Platters of Cold Cuts including Leg Ham, Turkey and Continental Smoked Meats
Gourmet Salads
Caesar Salad and Greek Salad
Potato Salad with Shaved Ham
Thai Style Coleslaw
Crusty Bread Rolls with Butter

DESSERT BUFFET

Profiteroles, Mississippi Mud Cake, Baked Cheese Cake
Pavlova with Fresh Fruit, Apple Crumble, Bread and Butter Custard
Fresh Fruit Salad with Whipped Cream and Custard
Fresh Tropical Fruit Platters and Assorted Cheeses

SELF SERVE TEA AND COFFEE

Chef's selections of pre-dinner hors d'oeuvres can be added to this menu at an additional cost of \$4.90 per person.

GST INCLUDED.
MINIMUM OF 50 GUESTS



Asian Dishes

ASIAN DISHES FOR BUFFET SELECTION:

Beef and Blackbean

Hoisin Lamb

Thai Chicken Curry

Sweet and Sour Pork

Chicken Wings

Lemon Chicken

Stir Fried Vegetables

Calamari

Vegetable Chow Mein

Fried Rice

Singapore Noodles

BBQ Pork

suggestions for plated meals

MENU 1

\$23.50 per person

MAIN COURSE

GRAIN FED SIRLOIN ROAST with baked and steamed vegetables and seeded mustard jus.
OR

BAKED CHICKEN CUTLET with steamed semi-dried tomato and basil served on fettuccine with salad garnish.

DESSERT

PAVLOVA with fresh fruit and cream.

OR

DEEP DISH APPLE PIE with ice cream and whipped cream.

TEA AND COFFEE



MENU 2

\$25.50 per person

Choose one item from each course

MAIN COURSE

BAKED BARRAMUNDI FILLET julienne vegetables, oyster dark hoisin/soy sauce.

OR

BRAISED LAMB SHANK MEDITERRANEAN STYLE with grilled vegetables, cheese potato mash

DESSERT

BAKED NEW YORK CHEESE CAKE with blueberry cream

OR

BOSTON MUD CAKE with creme anglaise

TEA AND COFFEE



MENU 3

\$32.50 per person

Choose one item from each course

ENTREE

MARINATED MIXED SEAFOOD SALAD with semi-dried tomato vinegarette.

OR

THAI GRILLED CHICKEN SALAD with fried noodles and fresh coriander and roasted peanuts.

MAIN COURSE

SEARED ATLANTIC SALMON with potato, rosti wine butter sauce and noodle.

OR

GRILLED FILLET OF LAMB with coriander crust, olive tomato mash, vegetable ragout.

DESSERT

STICKY DATE with butter scotch sauce

OR

APPLE CRUMBLE TARTLET with creme anglaise



Plated Meals Options

SOUPS

Chicken & Vegetable
* Creamed Butternut Pumpkin
* Cream of Potato & Leek
Minestrone
Chicken & Sweetcorn

ADD \$5 per person
(to 2-course menu)



ENTREES

FRESH PRAWNS

with avocado salad and semi dried tomato and mayo

* GRILLED ASPARAGUS IN PASTRY

with fresh basil and honey bernaïse

THAI CHICKEN SALAD

with tempura coconut fritter, mango and sweet chilli dressing

BAKED PRAWN TARTLET

with rocket and roasted tomato salad

* GRATIN OF SPINACH AND PINENUT GNOCCHI

with wine vinaigrette

CHICKEN TENDERLOINS

on olive and lemon pepper mash blueberry jus

* BRUSCHETTA

with roasted tomato, smoked salmon, basil and bocconchini

STEAMED KING PRAWNS

on swells, potato mash, mango hollandaise

ADD \$11 per person
(to 2-course menu selection)



MAINS

CHICKEN BREAST CUTLET MARINATED

with tomato couscous and vegetable ragout

GRILLED EYE FILLET OF BEEF ON OVEN ROASTED VEGETABLES

with sweet chilli tomato jam

* ROASTED MEDITERRANEAN VEGETABLE SKEWER

on sweet potato mash with roasted tomato, basil and olive sauce

* VEGETARIAN OPTION

ADD \$3 per person
(to plated meals as listed)

DESSERT OPTIONS

MANGO MOUSSE

topped with white chocolate, with berry coulis

DOUBLE CHOCOLATE MOUSSE

topped with chocolate served with chantilly cream

RASPBERRY FLAN

cream patisserie juicy raspberries glazed and decorated with roasted coconut

ADD \$7 per person
(to plated meals as listed)





BBQ Lunch and Breakfast Buffet

BBQ LUNCH

BUFFET STYLE

Min 25 Guests

\$19.90 per person

Garlic Bread

Grain Fed Steak

Gourmet Sausages

Chicken Breast

Idaho Potatoes

Coleslaw

Potato Salad

Tossed Garden Salad

Bread Roll & Butter

ADD FRESH FRUIT PLATTER \$2.50 PER PERSON

BREAKFAST BUFFET

Min 50 Guests

\$17.50 per person

Cereals

Toasts and Spreads

Baked Beans

Juices

Yoghurt

Fresh Fruit

Hot Rolls

Bacon

Eggs

Sausages

Hash Browns

Mushrooms

Tomatoes

TEA AND COFFEE

*** PLATED BREAKFAST OPTIONS AVAILABLE ON REQUEST**

CONFIRMATION SHEET

NAME (PRIVATE OR COMPANY) : _____

NAME OF CONTACT : _____

EMAIL : _____

PHONE : _____

MOBILE : _____

FAX: _____

DATE OF FUNCTION ROOM REQUIRED : _____

FUNCTION START : _____ FUNCTION FINISH : _____

NUMBER OF PERSONS : _____ NUMBER CONFIRMED : _____

NUMBER OF ADULTS : _____ NUMBER OF CHILDREN : _____

BAR REQUIRED : YES / NO

BAR START : _____ BAR FINISH : _____

DRY TILL : YES / NO

LIMIT : \$ _____

CATERING : YES / NO

TYPE OF CATERING REQUIRED : _____

MEAL TIMES : _____

SPECIAL REQUESTS : _____

CONFERENCE EQUIPMENT REQUIRED : _____

WHITE BOARD : _____ OVER HEAD SCREEN : _____

MICROPHONE : _____ LECTURN : _____ OTHER : _____

FLOOR PLAN (eg. Theatre / Boardroom / Round Tables, etc)

STYLE : _____

ENTERTAINMENT - DJ _____ OTHER : _____

I have read the above and agree that all the details are correct. Notification of final numbers will be made seven (7) days prior to the date of the function. I agree to pay the total account seven (7) days prior to the date of the function. I understand that no refund will be given if the function is cancelled less than one month before the function date or should reduced numbers attend. I also agree to finalise my adjusted account at the conclusion of the function should my numbers increase.

DATE : _____ SIGNATURE: _____

- * All advertising is to be authorised by the Club.
- * No band is permitted to play at the Beenleigh Bowls & Recreation Club unless they are fully insured, and each band must be able to produce proof of such insurance.
- * No food or drink is to be brought into the premises (specialty cakes for birthdays and weddings are acceptable).
- * Beenleigh Bowls & Recreation Club practices the responsible service of alcohol and any person judged by the management and staff to be in an inebriated state must vacate the premises when asked to do so.

PLEASE COMPLETE THIS FORM AND RETURN IT TO THE FUNCTIONS CO-ORDINATOR

FUNCTIONS ARE NOT CONFIRMED UNTIL THIS FORM IS COMPLETED AND RETURNED AND A DEPOSIT HAS BEEN MADE.

TERMS AND CONDITIONS

ROOM HIRE: **\$200 for Weddings**
 \$150 for all other functions

TENTATIVE BOOKINGS

A tentative booking will be held for a period of fourteen (14) days. We reserve the right to cancel any unsecured bookings after this time if confirmation has not been received.

CONFIRMATION AND DEPOSIT

Confirmation of bookings must be made, together with a minimum deposit of \$400 within two weeks of the original booking date. Management reserves the right to cancel bookings not confirmed within this time.

CANCELLATION

Notice of cancellations more than six months prior - a full refund will be given.

Notice of cancellation less than six months prior - no refund will be given.

MENUS

Clients are requested to contact the Club (4) four weeks prior to the function to co-ordinate menus and final arrangements. All menus are guides, if you would like to produce your own or wish to make up a different menu we would be only too happy to discuss this with you.

CONFETTI

Please note that confetti is not allowed in the Club or surrounding grounds. Rose petals are a pleasant alternative.

CHILDREN

Children 4 years and under are free of charge. Children over 4 years and under 12 years are half the package price. 12 years and over are considered adults.

TERMS AND CONDITIONS

CONFIRMATION OF NUMBERS

An indication of your final numbers is required one week prior to your function. Re-confirmation of final number of guests must be advised 48 hours prior to the function. This number will constitute the minimum number of guests to be charged for.

PAYMENT

Full payment of your account, by cash, credit card or pre-approved cheque is required when final numbers are confirmed.

PRICING

Whilst we endeavor to maintain all prices as printed, they may be subject to change at Management's discretion.

BAR FACILITIES

The bar closes at 11:45pm. Unless prior notice is given, last drinks will be called at 11.30pm.

ENTERTAINMENT

A DJ or other entertainment can be organised through Beenleigh Bowls & Recreation Club if required.

***Beenleigh Bowls and Recreation Club** does not accept responsibility for loss or damage of property left in the Club prior, during or after a function. The organiser is financially responsible for any damage or loss sustained to **Beenleigh Bowls and Recreation Club**, its property or hired equipment. Management reserves the right to expel or reject any guest whom behaves in objectionable or unreasonable manner.*