



*BBQ & Bowls
Package
2019*



BBQ Area

BBQ Area

The Clubs BBQ Area is the ideal space for those looking for a unique and relaxed venue to hold their event. With a covered and alfresco area for up to 100 people, the BBQ area is a great place for christenings, family reunions and staff events and you can also choose to play lawn bowls on one of our greens.

For more information on playing bowls at your function, please ask your Event Coordinator

This room offers:

- Catering Facilities
- Access to Main Bar and Lounge
- Portable Gas Heating
- Access to a iPod Docking station
- Access to Bowling Greens
- Private Alfresco fenced area
- Amenities

Hire Fee: Up to \$300

The hire fee includes the use of the above facilities and the room for one of the following periods:

11am - 3.30pm or 5pm - midnight (when permitting)

Room	Cocktail	Banquet	1-4 Hours	4-8 Hours	Over 8 Hours
BBQ Area	100	100	\$75	\$100	\$125
Self Catered BBQ Area	100	100	\$200	\$250	\$300

Self Catered BBQ Bond = add \$100

Please note that you are providing your own decorations, room hire rates may apply to the additional time required for your set up and clean up. Decorations must be removed from the venue at the conclusion of the event.

Minors

Please note that due to licencing requirements, all minors under the age of 18 must be off the Club premises by 9:30pm



ALL BBQ BUFFETS INCLUDE;

- A basket of freshly baked bread rolls with butter
- BBQ Grilled Onion
- BBQ condiments of tomato sauce, BBQ sauce & sweet chilli sauce

CHOOSE YOUR BBQ FROM THE FOLLOWING SELECTIONS;

BASIC BBQ

No chef - meats are cooked on the grill in our kitchen and served buffet style in chafing dishes

Basic 1

- Thin sausages (2pp), Rissoles (1pp) & Coleslaw **\$15**

Basic 2

- Thin sausages (2pp), Marinated Grilled Chicken Breast (1pp), Coleslaw & Simple Salad items **\$20**

GOURMET BBQ

Includes:

- A professional chef to cook the meats on our BBQ and is served buffet style in chafing dishes
- A selection of simple salad items including tomato, cucumber, carrot julienne, diced & spiced beetroot and salad lettuce greens accompanied by homemade honey & balsamic dressing
- Coleslaw and Pasta Salads

Gourmet 1

- Marinated Grilled Chicken Breast (1pp)
- Handmade Rissoles (1pp)
- Gourmet Thin Sausages (2pp) **\$25**

Gourmet 2

\$30

Choose Three (3) meats from the following;

- Marinated Grilled Chicken Breast (1pp)
- Grilled 100g Scotch Fillet Steak (1pp)
- Handmade Rissoles (1pp)
- Gourmet Thin Sausages (2pp)
- Marinated BBQ Prawns (3pp)
- Barkers Creek Pork Medallions with Apple Compote (3pp)
- Seared Barramundi Fillet in a Lemon Butter Sauce (1pp)

Gourmet 3

\$35

Choose Three (3) meats from the following;

- Marinated Grilled Chicken Breast (1pp)
- Handmade Rissoles (1pp)
- Gourmet Thin Sausages (2pp)
- Marinated BBQ Prawns (3pp)
- Barkers Creek Pork Medallions with Apple Compote (3pp)
- Seared Barramundi Fillet in a Lemon Butter Sauce (1pp)
- Grilled 200g Sirloin Steak (1pp)
- Spiced Grilled Lamb Cutlets (1pp)

BBQ EXTRAS

Oven Baked Chat Potatoes

\$2.50

Roasted Corn Cobs

\$2.50

KIDS BBQ PACKAGE

Kids BBQ Package

\$12.50

Kids aged 12 and under

- 2 x Gourmet Thin Sausages
- 1 x Handmade Rissole
- 1 x Vanilla Ice Cream Cup
- 1 x Pop Top Juice
- 1 x Kids Activity Bag (subject to availability)

** Please note that Public Holidays and Sundays add \$5.00pp to your chosen package.*

PLATTER OPTIONS

COLD PLATTERS

Crudités Selection <i>Chefs selection of dips, raw vegetables, crisps & corn chips</i>	\$60
Four Cheese Selection <i>Chefs selection of cheeses with nuts, crackers and seasonal fruit</i>	\$65
Seasonal Fresh Fruit Selection	\$50
Antipasto Selection <i>Cured meats, chefs selection cheeses, mediterranean vegetables and fig glaze</i>	\$85
Assorted Closed Sandwiches <i>6 Sandwiches per platter (24 pieces)</i>	\$45
Assorted Cakes and Slices <i>20 whole pieces cut into half (40 pieces)</i>	\$55
Plain Scones with Jam & Cream <i>10 whole scones cut into half (20 pieces)</i>	\$30

HOT PLATTERS

(Each platter caters for 10 people)

Mini Individual Quiche Platter	\$55
Hot Finger Food Selection <i>Includes;</i>	\$100
<ul style="list-style-type: none"> - gourmet mini pies - chicken wings - crumbed squid rings - potato wedges 	<ul style="list-style-type: none"> - mini flame grilled beef meatballs - mini spring rolls - mildly spiced samosas - fresh lemon wedges
Seafood Platter <i>Includes;</i>	\$130
<ul style="list-style-type: none"> - crumbed calamari - salt and pepper squid - torpedo prawns - potato wedges 	<ul style="list-style-type: none"> - fish cocktails - prawn cutlets - thai fish cakes
Choose four (4) sauces from the following for the Hot & Seafood Platters;	
<ul style="list-style-type: none"> - BBQ sauce - sweet chilli sauce - mayonnaise - green tomato relish 	<ul style="list-style-type: none"> - tomato sauce - sour cream - homemade tartare sauce

BBQ BOOKING FORM

Event Date: _____

Name of Event (for signage): _____

CONTACT DETAILS

Name of Event Contact: _____

Postal Address: _____

Telephone: *Home:* _____

Mobile: _____

Work: _____

Email Address: _____

EVENT DETAILS

Total Number of Guests: _____

Adults (over 18): _____ Minors (between 12-17): _____

Children (under 12): _____

Event Start Time: _____

Event Finish Time: _____

Meal Service Time: _____

SET UP REQUIREMENTS

Cake Table: Gift Table:

Any Extra Set Up Requirements or decorations: _____

CATERING REQUIREMENTS

Do you require any platters or canapes before your meal? Y: N:

If so, what is your selection and how many: _____

What is your chosen BBQ Buffet Menu:

Basic 1: Basic 2: Gourmet 1: Gourmet 2: Gourmet 3:

If you are having one of our Gourmet BBQ's, please write in your three (3) meat choices below;

1. _____

2. _____

3. _____

Any BBQ Extras:

Oven Baked Chat Potatoes (\$2.50pp): Roasted Corn Cobs (2.50pp):

Kids BBQ Package: How many kids: _____

BOWLS

Are you playing bowls: Y: N: If so, how many people: _____

What time are you playing bowls: _____

Name: _____ Date: _____

Signature: _____



SELF CATERED BBQ FUNCTIONS BOOKING FORM

SELF-CATERED BBQ BOOKING FORM

Please complete the following Booking Form. Please ensure all details are correct. Bookings cannot be accepted unless the Booking Form is signed and the hire of facility is paid.

The Club requires a \$100 BBQ Bond which will be returned upon inspection of the BBQ area. This is to ensure that the BBQ area is cleaned and vacated in the state it was found.

Please also note that no beverages are to be brought in to the Club, these are to be purchased from the main bar. All food must be kept within the BBQ area and the Club holds no responsibility on the preparation and care of the food provided by the guest.

Type of event: _____

Date of event: _____

Name: _____

Address: _____

Telephone: Home: _____

Mobile: _____

Email: _____

Club membership number: _____

FUNCTION DETAILS

Number of guests: Adults: _____

Minors: (12-17): _____

Kids (0-12): _____

Start time: _____

Finishing time: _____

Would you like to play Lawn Bowls: Yes: No:

Upon signing these Terms and Conditions and Booking Form you are stating that you have read and fully understand the Terms and Conditions and content of the Booking form. You are agreeing that you will abide by these conditions and take full responsibility of your guests and their actions.

Name (please print): _____

Signed: _____

Date: _____



BBQ BOOKING FORM

INVOICE DETAILS

Please complete the following for your invoice to be made out correctly.

Date of event: _____

Name to be made out to (company): _____

Contact's Name: _____

Address: _____

Telephone: *Office:* _____

Mobile: _____

Email to be sent to: _____

LAWN BOWLS

Lawn Bowls may be available as part of your function. This is subject to availability of green space and approval by the Bowls Coordinator and senior management of the Armidale City Bowling Club.

COST

\$8.00 per person - this includes the bowls kit to play with and one of the Armidale City Bowling Club team to show your group how to play the game. This fee is payable at the main bar before commencing bowls.

KIDS

Children under 12 are not permitted to play bowls and are not allowed on the greens at any time, and children between the ages of 12 and 17 must be accompanied by a responsible adult at **all** times.

BOOKING TIME

Please note that the time you book the green space is the time your group must be ready to play bowls. If your group is not ready to play within 10 minutes of this booked time, your bowls booking will be cancelled. Please indicate the time you wish to begin playing bowls.

BOOKING CONDITIONS

As a precaution for the club and your guest's health and safety we have in place the following conditions for the use of our bowling greens for functions.

Before you bowl:

- Ensure you and your guests are wearing flat soled shoes or have bare feet
- Be careful of any known injuries you or your guests may have

CONDITIONS OF PLAY

- The maximum number of people on each rink is eight (8), teams of four; the minimum required is two (2).
- All shoes worn must be flat and rubber soled. If not, go bare feet.
- Children must be supervised by a responsible adult at all times, no running, playing or sitting on the greens will be tolerated.
- Food and drinks are only allowed on the banks **not** on the greens. This is enforced to keep the greens in good condition and helps with your safety and that of your guests.
- No running, jumping or any behaviour that is not in the correct manner of the game of lawn bowls or that may harm others or the greens will not be accepted.
- All players will be taken through the rules and acceptable behaviour of play before they take to the greens by the club's Bowls Coordinator or a member of our team.
- Payment for social bowls must be done prior to your event or taking the greens. This can be done via invoice through the events team, or through our point of sale at the main bar. Please advise your event coordinator how you wish to pay.
- If players are seen to breach any of the above conditions they will be asked to terminate play immediately and their money will be forfeited.
- The club will provide all equipment for play. You (the organiser) are required to make sure all equipment is returned back to the lockers at the end of your function.

By signing below you are stating that you have read and fully understand the above conditions and take full responsibility for your guests.

Date of Event: _____ Time: _____

Name of Organiser: _____ Number of Players: _____

Email Address: _____ Contact Number: _____

Signature: _____ Date: _____

Making Occasions Memories