



*BBQ & Bowls
Package
2020*

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 Bowling Greens
- Private Alfresco fenced area
- Amenities

Hire Fee: Up to \$150

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

11am - 3.30pm or 5pm - 11pm

Room	Cocktail	Banquet	LUNCH	DINNER
BBQ Area	75	50	\$100	\$150

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



BBQ BUFFET

All BBQ Buffets include:

- A selection of gourmet rolls or loaves of white sliced bread with butter
- BBQ Grilled Onion
- BBQ condiments of tomato sauce, BBQ sauce & sweet chilli sauce

CLASSIC BBQ OPTIONS

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

Classic 1 \$15pp

- Gourmet thin beef sausage (2pp)
- Lemon and dill marinated chicken breast (1pp)

Classic 2 \$20pp

served with a selection of simple salad items such as tomato, cucumber, julienne carrots and mixed lettuce

Choose Two (2) meats from the following;

- Gourmet thin beef sausage (2pp)
- Lemon and dill marinated chicken breast (1pp)
- Seared pollock fillet in a tarragon butter (1pp)
- House-made beef rissole (1pp)

Both Classic BBQ's come with the choice of one (1) combined salad from the following;

- Coleslaw salad
- Potato salad
- Pasta salad
- Rice salad
- Cous Cous salad

GOURMET BBQ OPTIONS

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

Kids under 12 - Half price, or please ask the event team to see our kids menu

BBQ BUFFET MENU

20 Person Minimum

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

All Gourmet BBQ's come with the choice of two (2) combined salads from the following;

- Coleslaw salad
- Potato salad
- Pasta salad
- Rice salad
- Cous Cous salad
- Caesar salad
- Pumpkin, feta and spinach salad
- Wombok, shallot and almond salad

Gourmet 1 \$25pp

Choose Three (3) meats from the following;

- Lemon and dill marinated chicken breast (1pp)
- Gourmet thin beef sausage (2pp)
- Seared pollock fillet in a tarragon butter (1pp)
- House-made beef rissole (1pp)
- 100gm Pork striploin with a spiced apple compote (1pp)

Gourmet 2 \$30pp

Choose Three (3) meats from the following;

- Lemon and dill marinated chicken breast (1pp)
- Gourmet thin beef sausage (2pp)
- Seared pollock fillet in a tarragon butter (1pp)
- House-made beef rissole (1pp)
- 100gm Pork striploin with a spiced apple compote (1pp)
- Thyme and citrus marinated prawns (3pp)
- 100gm Rib eye steak (1pp)

Gourmet 3 \$35pp

Choose Three (3) meats from the following;

- Lemon and dill marinated chicken breast (1pp)
- Gourmet thin beef sausage (2pp)
- Seared pollock fillet in a tarragon butter (1pp)
- House-made beef rissole (1pp)
- 100gm Pork striploin with a spiced apple compote (1pp)
- Thyme and citrus marinated prawns (3pp)
- 100gm Porterhouse steak (1pp)
- Seasoned lamb cutlet (1pp)

BBQ EXTRAS

Oven Baked Chat Potatoes	\$2.50pp
Roasted Corn Cobs	\$2.50pp

PLATTER OPTIONS

COLD PLATTERS

Served on malomine platters

Graze Platter \$90

Assortment of deli meats, cheeses, dips and antipasti

Four Cheese Selection \$65

Chefs selection of cheeses with nuts, crackers and seasonal fruit

Seasonal Fresh Fruit Selection \$50

Assorted Closed Sandwiches or Wraps \$45

6 Full Sandwiches per platter cut into quarters (24 pieces)

or

6 Full Wraps per platter cut into thirds (18 pieces)

Assorted Cakes and Slices \$55

20 whole pieces cut into half (40 pieces)

Plain Scones with Jam & Cream \$40

10 whole scones cut into half (20 pieces)

HOT PLATTERS

Only available from 12pm - 2pm or from 5:30pm - 8:30pm

(Each platter caters for approximately 10 people)

Minimum order of two (2) hot platters required

Hot Finger Food Selection \$100

Includes;

- gourmet mini pies
- chicken wings
- crumbed squid rings
- potato wedges
- mini flame grilled beef meatballs
- mini spring rolls
- mildly spiced samosas
- fresh lemon wedges

Seafood Platter \$130

Includes;

- crumbed calamari
- salt and pepper squid
- torpedo prawns
- potato wedges
- fish cocktails
- prawn cutlets
- thai fish cakes

Gluten Free Platters Small \$75

Assorted gluten free hot finger food items

Large \$150

Choose four (4) sauces from the following for the hot platters;

- BBQ sauce
- sweet chilli sauce
- mayonnaise
- green tomato relish
- tomato sauce
- sour cream
- homemade tartare sauce

CATERED 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: _____

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:

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 meal (if choosing from kids menu):

Name: _____ Date: _____

Signature: _____

TERMS AND CONDITIONS

In order to ensure the success of your event please read the following terms and conditions. Once you are fully aware of these terms and conditions please sign and return the form to the Club with your deposit. The completed forms and deposit will be confirmation of your booking.

Membership: The person responsible for the function must be a member of the Club.

Tentative bookings: The Armidale City Bowling Club will tentatively hold any date for seven (7) days without a deposit. After the seven (7) days have elapsed the Club will automatically release the date unless the booking has been confirmed. An extension of a tentative booking is determined at management's discretion. If another enquiry for the same date and room is received by the Club within the tentative booking hold time, the client has 24 hours to confirm if they wish to proceed with the booking, otherwise the Club reserves the right to release the tentative hold and offer the space to the new enquirer.

Deposit: A booking will be confirmed only when the Club has received a non-refundable deposit to the value of your room hire along with a signed copy of these terms and conditions. The Club will accept payment in the form of cash, cheque, credit card or direct deposit.

Cancellations: If you wish to cancel your booking, please contact your Event Coordinator. Room hire and catering charges will apply if bookings are cancelled less than 48 hours prior to the event.

Public Holidays and Sundays: Please note that a 15% surcharge will apply to room hire on all functions held on public holidays and Sundays. Closing and opening times may also differ. Please speak to your Coordinator regarding timings. Please also note that there is a separate catering price for events held on Public Holidays and Sundays.

Final Numbers: Final function numbers are required at least one (1) week prior to your booking date and this day will be deemed as your final numbers date. The number provided will be the guaranteed number of which you will be invoiced for. It is your responsibility to notify us of final numbers. Final payment will be based on the guaranteed number. The Club suggests that your RSVP date is prior to the final number date. Any additions after your final numbers will only be accepted on approval from Club Management. The Club reserves the right to not accept additional numbers at late notice.

Payment: The Club must receive final payment for your function in full no less than three (3) days prior to your booking date. If full payment has not been made prior to the event, the Club reserves the right to cancel the event without notice.

Accounting: All events will be invoiced for services rendered. Only with express approval will the Club collect monies on behalf of a client. In the event that the Club is to collect monies on behalf of the client in the form of ticket sales, the purchase of tickets will be non-refundable.

Access: The Club is open from 9am- 11pm Monday to Thursday, 9am- 12am Friday and Saturday and 9am- 9:30pm Sunday. If you require access to the Club outside of these hours please speak with management. Any approved access before 8.00am may incur a \$50.00 fee. Functions which continue after midnight will be charged at \$100.00 per hour or part thereof and must be approved by management prior to the Event. Please note that any entertainment providers must be packed up and off the premises by 12:30am. Any equipment left without prior approval from management may be disposed of. It is the patron's responsibility to notify any external vendor of these terms and conditions.

Loss and Damages: The patron is to be aware that they will be held financially liable for any loss or damages that the Club sustains as a direct result from hosting the function. You are to be aware that you are also responsible for the behaviour of your invitees/guests and will be held liable for any damages that they may cause to Club property. The Club holds no responsibility for the loss or damage to items brought into, left prior to, during or after the event by the patron, their guests or outside contractors invited by the patron or any of their guests. The Club does not permit items to be attached or fixed onto/into walls ceilings furniture or glass.

Equipment/ Decorations: All equipment and decorations brought into the Club must have prior permission from management. If choosing to provide your own decorations, access to the Club will only be available on the day of your event, and the time of access will be deemed by your Event Coordinator. Party poppers, confetti & scatters are prohibited and will obtain a cleaning fee if used. Under no circumstances can decorations be attached to the wall paper or curtains of our function rooms. All decorations must be removed from the premises prior to the conclusion of your Event. All exit doors must be free of blockages and positioning items must be done in consultation with your Event Coordinator. The Club reserves the right to remove any items or decorations if deemed necessary and all decorations or any item brought on to the premises of any kind (eg. boxes and wrapping paper) must be removed from the premises entirely. If you choose to provide your own DIY decorations, the Club staff are not allocated or responsible for any set up. Access to the room to provide DIY decorations will be deemed by your event coordinator and is based on availability of the venue. Please note that dates are not held and cannot be booked for set up the day prior to the event.

TERMS AND CONDITIONS CONT.

Sparklers & Flammable Materials: Sparklers are strictly prohibited at the club. If lit, they set off the clubs fire alarms and all function guests and club patrons will need to be evacuated from the club. The Fire Brigade call out fee, starting from \$1800.00 will be charged to your Invoice. If guests are providing candles, they must be enclosed in a candle holder. The Club reserves the right to remove and dispose of any decoration or item that does not adhere to this policy.

Conduct: The Armidale City Bowling Club is a registered Club and therefore must ensure that certain standards and policies must be upheld. Please be aware that certain rules and regulations will apply to you and your guests concerning conduct, dress, liquor, gaming and so on. The Armidale City Bowling Club is committed to responsible service of alcohol and adheres to this policy at all times.

Smoking: The Armidale City Bowling Club has a non-smoking policy. Smoking is only permitted on the balcony of the upstairs function room and in the main Clubs designated outdoor smoking areas. Smoking will not be permitted in the main bar, function areas, lounge area, foyer or hallways. Please notify all guests of this requirement.

Prices: Whilst every effort is made to maintain prices, they may be subject to change without notice, prior to your event.

Quotes: Quotes are valid for a period of 90 days from the date shown on then quote.

Other functions: The Club reserves the right to book other functions into the same function room the day of, the day before and the day after your booking. Additionally the Club reserves the right to book other functions at the same time as your booking in adjoining function rooms.

Minors: It is a requirement by the Club's Board of Directors that the number of persons under the age of eighteen (18) attending the function must be confirmed with staff. This will be required in a written form addressed to the Board. Minors are NOT permitted in bar areas, must not consume alcohol, enter the Clubs gaming lounge and are required to be with a parent or guardian at all times.

Catering: The Club requires function menus to be selected and finalised one (1) month prior to your booking date. Due to market price fluctuations food payment will only be accepted ninety (90) days prior to a function. Alternatives to this condition may be requested by a written letter to the Clubs Board of Directors. Board decisions are final. Due to Legislative requirements food and beverages are not to be brought onto the Club premises – this includes nuts/chips/lollies etc.

Note: If you supply a celebration cake such as a wedding or birthday cake you agree to take full responsibility for that cake. The Club holds no responsibility for any damages or loss of a cake if left behind. It is the patron's responsibility to ensure that the remainder of their cake is either removed prior to the conclusion of the event or picked up (upon agreement with Event Coordinator) before 9:30am the day after the event. In the event that these times are not adhered to, the cake and all accompanying decorations will be disposed of. It is the patron's responsibility to notify the cake maker of these terms.

Please note that if you choose to supply your own Lolly Buffet, there is a \$150 bond which will be refunded the following day provided all lollies and accessories are cleaned and removed from the premises and there are no stains left which require professional cleaning.

Appointments and meetings: Visits to any members of the Club's function team is preferred by appointment.

Unforeseen circumstances: Due to any unforeseen circumstances or accidents the Club reserves the right to cancel any booking and refund any deposits at any time.

Responsible Service of Alcohol: Due to legislative requirements (Liquor Act 2007) the Club requires all functions, where alcohol is served, to include sufficient food option for function guests deemed by our management. If not all guests are to partake in a set meal, then this must be stated in the Clubs booking form. The Club reserves the right to ensure that there is sufficient food provided for all guests.

Making Occasions Memories