



Daylesford Bowling Club *Functions Package*

For more information :



5348 2130



www.daylesfordbowlingclub.com.au



8 Camp Street, Daylesford, Vic 3460



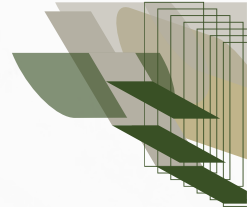


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Welcome

Our Club welcomes the opportunity to host your next function be it casual or more formal. Our catering options outlined are a guide, and we are flexible to adapting to your specific needs.

No need to expand on what our Club's about (refer attached booklet), but rest assured, we offer a warm country environment for you to enjoy - people and facilities.

Type of Occasion

We cater for all (nearly) social events, only limited by your imagination.

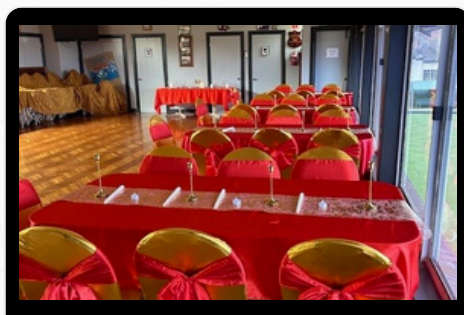
Note: we do not accept function bookings for Bucks or Hen's nights.

We also cater for seminars, meetings, conferences, and any other event - community or business.



Available Spaces

Upstairs



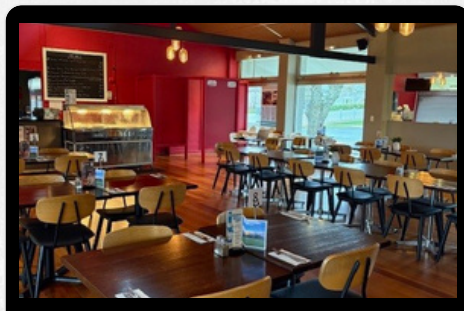
With wonderful views, this area comfortably caters for up to 65 seated or 90 standing - informal setup. Set up requirement catered for, and you may BYO your decorations.

Outdoor BBQ Area



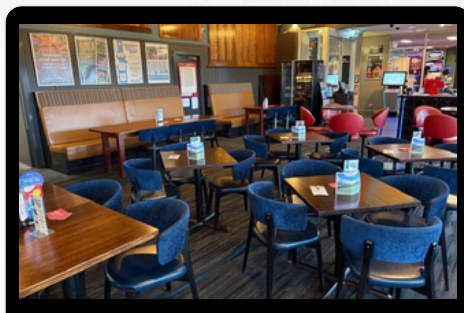
Seated capacity of approximately 30, plenty of room for more guests.

Bistro



Available for special occasions at times.

Lounge



Also available at times.





Amenities, Services, Inclusions

All available indoor spaces have bar, food, and toilet services, and provide all necessary cutlery, crockery, glassware etc as required.

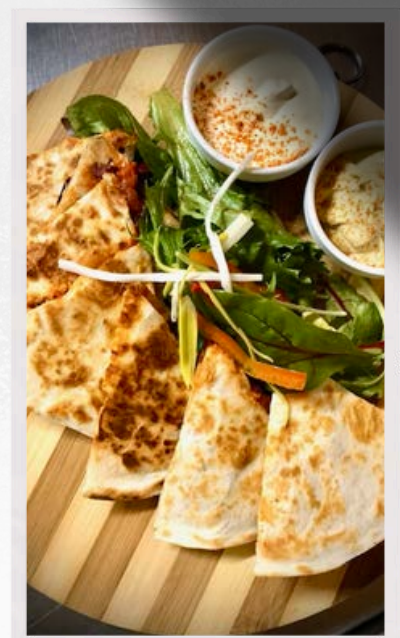
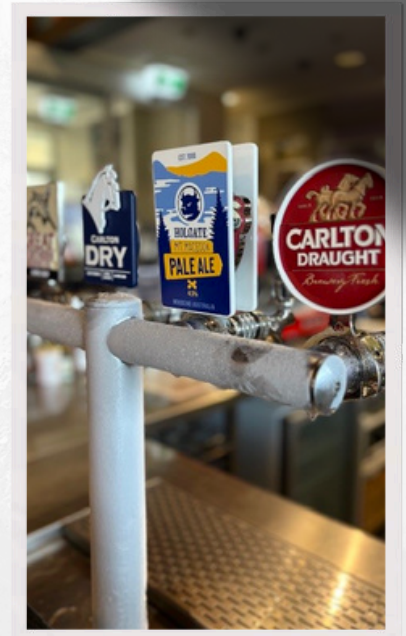
We have TVs in all indoor spaces to use as required, AV equipment (hire).

Set up, pack down and cleaning is part of our service - however please respect our club and environment.

Microphone and speaker available in all areas.

Music - can be BYO for outdoor and upstairs areas.

Linen can be provided at extra charge. Staff provided to assist in all areas.





Catering Options _____

****Note: we cater for dietary requirements with 7 days' notice, and any variations to options offered, once again, with notice.***

Canape Packages

Finger Food & Sandwich (for wakes/smaller functions)

Seated Menu (2 or 3 course)

Buffet Package

Platters

BBQ

Beverage Options _____

All inside areas provide a fully stocked bar with plenty of options.

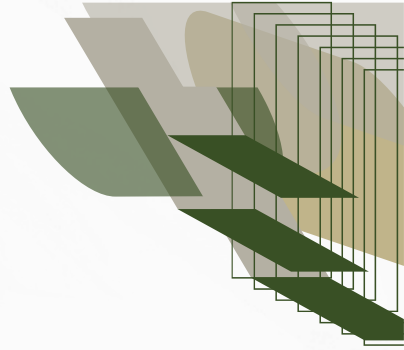
Our outdoor area has a more limited variety.

Where possible, particularly for outside, an indication of guests tastes in advance will help us better prepare.

Our prices are the best value in town with no surcharges.

****Note: We DO NOT do 'bar packages'. You may set up a bar tab - please be clear on \$ limit and types of drinks.***





Room Hire _____

Seminars, Meetings etc

Half Day: \$100 (up to 3 hours)

Full Day: \$200 (up to 8 hours)

Tea & Coffee Station \$2 per head

****Note: if spend on catering (bar/food) exceeds \$200 (half) or \$500 (full), room hire fee will be waived***

All other upstairs functions

\$150 for a non-member

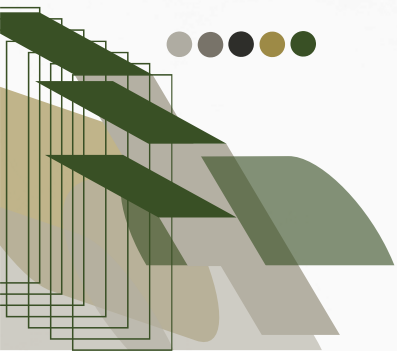
\$75 for social members

FREE for affiliate/bowls members

All other functions

Minimum spend may apply (check catering section)

****Community groups - price on application***





Booking, Payment & Details

Notice and communication are the key. Tentative bookings will be held for 7 days, after which time there can be no guarantee of honoring your proposed booking. A deposit will be required for certain bookings on request (up to \$200) and will be deducted from your final bill where appropriate.

Room Hire to be paid 7 days in advance (unless prior arrangement), and all bar tabs to be paid at time of function

Other Terms & Conditions

Please respect the Club and local areas' amenities and facilities - with respect to not damage, acceptable cleanliness, noise and behavior. Any transgressions in this regard will be dealt with appropriately. We take pride in offering responsible service and abiding by the relevant laws in the interest of everyone's enjoyment who visit our Club.

Further Details/Enquiries

Please contact the Club by email, phone or in person - make sure you give us your contact details.

We look forward to hosting your next event or function.



5348 2130



info@daylesfordbowlingclub.com.au





Canape Packages

Pricing options – Minimum 30 people

4 selections \$22

6 selections \$28

7 selections \$36

Char Grilled Lamb Kebabs served with cucumber yoghurt dipping sauce (GF)

Karage Chicken Slider served with yuzu mayonnaise & BBQ sauce

Angus Beef Slider with chipotle, lettuce, cheese & pickle

Pulled Pork Bao Bun with smokey BBQ sauce & baby cos

Saffron & Pea Arancini with tomato relish (GF, V)

Vegetarian Spring Rolls with nom Jim sauce (V)

Gourmet Tasmanian Party Pies with tomato relish

Gourmet Sausage Rolls

Vegetarian Rice Paper Rolls with hoi sin dipping sauce (V, GF)

Assorted Sushi

Charcuterie board available \$80





Finger Food & Sandwich Package

4 selections \$16

6 selections \$22

7 selections \$29

Gourmet Party Pies

Gourmet Sausage Rolls

Mini Homemade Quiche

Vegetarian Spring Rolls

Pizza Slabs (mixed)

Hawaiian

Calabrese

Vegetarian

Chicken & BBQ sauce

Meat Lovers

Lasagne Bites

Vegetarian Arancini

Sweet Chili Chicken Tenderloins

Sandwich Platters with GF option

Wraps

Fruit Platters

Mixed Cake Platters

More varieties available on request





Seated Menu Package

2 course \$45

3 course \$60

(50/50 alternative drops)

Entrees

Lime & Pepper Crusted Beef Carpaccio with baby herb salad, fried capers & Japanese dressing

Salt & Pepper Calamari Fritti with yuzu mayonnaise, pink salt & served on a crispy salad

Crispy Tempura Prawns on an avocado puree with pickled cucumber ribbons & gaufrette potato

Vegetarian Terrine with charred cauliflower puree, roasted capsicum, mushroom duxelles wrapped & pressed in char grilled zucchini & served on toasted focaccia with chimichurri

Pan Grilled Beef Tortellini served in a rich broth with parmesan chips





Seated Menu Package cont'd

Mains

Grilled Barramundi Fillet with white bean mash, truss cherry tomatoes, snow peas and confit garlic oil

Oven Baked Chicken Camembert with ham, mushroom, camembert cheese, baby spinach, served with a creamy white wine sauce & seasonal vegetables

Char Grilled Lamb Rump served on a sweet potato puree with minted peas, pomegranate yoghurt & red wine jus

Slow Cooked Beef Cheek cooked for 8 hours in red wine & served with a potato mash, asparagus & red wine jus

Oven Grilled Crispy Salmon served on a banana leaf with spinach & pinenut risotto & hollandaise sauce

Desserts

Apple & Rhubarb Strudel with ice cream on a strawberry puree

Chocolate Fondant with berry sorbet, coulis & a chocolate wafer stick

Baked New York Cheesecake with mango & passionfruit compote & vanilla ice cream

Flourless Chocolate Cake with chocolate ganache, vanilla ice cream & fresh raspberries





Buffet Package

Selection from below - Minimum 30 people
\$38 per head

Mains (select 2)

Roast Beef or Pork with Roast Vegetables
Chicken Tikka Curry with Steamed Rice & Raita (GF)
Potato & Eggplant Tagine with Pomegranate Yoghurt (GF, V)
Beef Bourguignon Slow Cooked with Steamed Rice
Salt n Pepper Calamari with Homemade Tartare Sauce
Spinach & Ricotta Ravioli with Tomato Sugo & Crumbled Feta Cheese

Salad (select 2)

Garden Salad with Our Own Dressing
Caesar Salad with Bacon, Croutons, Boiled Egg, Parmesan & Caesar Dressing
Rocket, Fennel & Sliced Apple Salad with Green Goddess Dressing
Potato Salad with Cornichon, Capers, Spanish Onion, Seeded Mustard & Mayonnaise Dressing

Desserts (select 2) 50/50 drop

New York Baked Cheesecake
Lemon Meringue Tart
Orange & Almond Cake (GF)
Vanilla Pannacotta with Berry Coulis
Strawberry & Cointreau parfait
Chocolate Lava Cake with Fresh Berries & Vanilla Ice Cream

