



# Daylesford Bowling Club *Functions Package*

For more information :



5348 2130



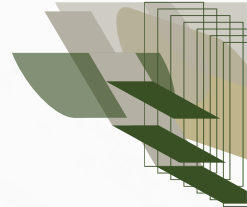
[www.daylesfordbowlingclub.com.au](http://www.daylesfordbowlingclub.com.au)



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.

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## *Outdoor BBQ Area*



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

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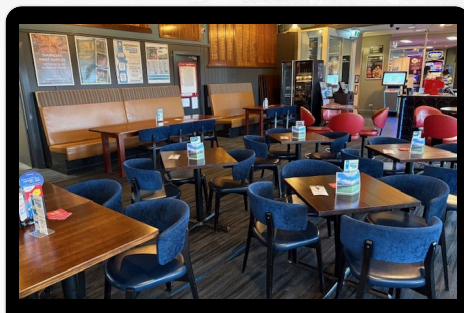
## *Bistro*



Available for special occasions at times.

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## *Lounge*



Also available at times.

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# *Amenities, Services, Inclusions*

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

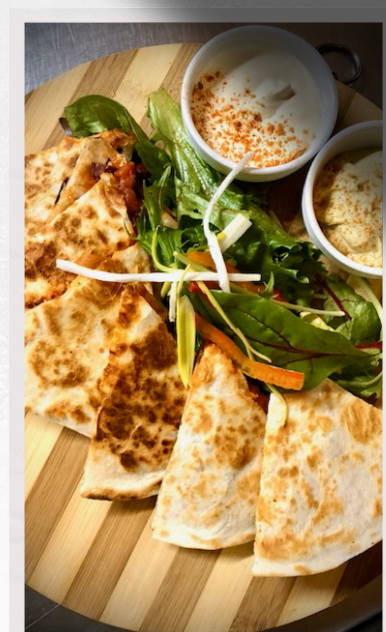
We have TVs in all indoor spaces to use as required, AV equipment (hire).

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.

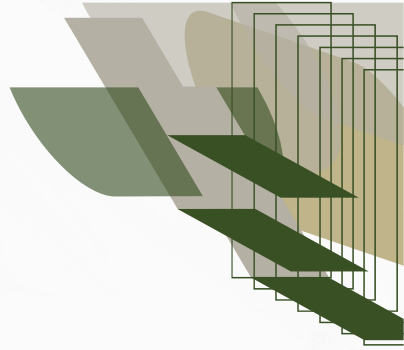
Where possible, particularly for outside, an indication of guests tastes in advance will help us better prepare.

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***

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## *All other upstairs functions*

\$150 for a non-member

\$75 for social members

FREE for affiliate/bowls members

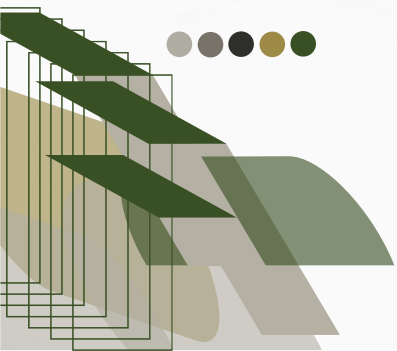
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## *All other functions*

Minimum spend may apply (check catering section)

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

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## *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](mailto: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

