



# Wedding Function Package



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We delight in meeting your every requirement, through personalised professional service, attention to detail and friendly staff.

You will experience our welcoming hospitality whilst our service professionals will ensure your reception is the best possible.

Allow us to pamper you, while you sit back and enjoy the wonderful atmosphere of our private rooms. Enjoy being waited upon with full food and beverage service from our friendly and attentive staff. The Morwell Bowling Club is the ultimate in function dining.

### **Free Room Hire**

No Charge for wedding receptions.

All cutlery, glassware, plates, salt & pepper shakers, paper serviettes (your choice of colours) are included in the booking.

### **Equipment available**

All the following are available for use complimentary of the Morwell Bowling Club.

Stage, lectern, cake table, gift table, cake knife, roaming microphones, table numbers, skirting,

### **Tentative bookings**

Should you make a tentative booking with us it will stand for 7 days then you will need to confirm the booking by paying a \$500 (Refundable) bond to secure your date.



## Terms and Conditions (Function Package)

### Confirmation of Bookings

A tentative reservation will be held for a period of fourteen (14) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and a deposit payment of \$500 (this deposit will be credited to the catering component of your function)

A bond of \$200 is required (if applicable). This amount will be refunded to you post event, provided that no damage has been done to the function room or any other part of the venue.

\* We accept EFTPOS, cash & all major credit cards.

### Final Details & Payment

The venue requires all food and beverage selections in to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this number will form the basis of your final charging. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

### Cancellation

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Management and only by the person who paid the initial deposit. In the event that your confirmed booking is cancelled, the following conditions will apply

|                |  |
|----------------|--|
| 30 -14 Days    | Deposit will be forfeited                                    |
| 14 -7 Days     | Deposit will be forfeited and 50% of function catering costs |
| 7 Days or less | Deposit and 100% of function catering costs                  |

### Cancellation must be provided in writing

If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

### Minors, Additional Security

Minors are only permitted on the premises in the company of their parent, guardian or responsible adult. Minors are to remain in the room reserved and are to be supervised all times whilst within the venue.

Particular functions eg. 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

Due to recent changes in Liquor Licensing Laws minors are NOT permitted to consume alcohol whilst on the premises AT ANY TIME.

### Damage

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

### Signage, Decorations & External Supplies

Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

### Function Conduct & Client Responsibility

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

### All requirements of the Liquor Control Act will be enforced by the Morwell Bowling Club.

Morwell Bowling Club has a policy to serve Customers in a responsible, friendly and professional manner and in doing so enforce the strategies of Responsible Service of Alcohol by:

- At the discretion of Management at anytime the function maybe be served light beer only
- This Club will not serve more than one nip (30ml) of spirits per glass.
- This Club discourages excessive drinking "shots". Straight drinks of spirits/liquors will be served at the managers/ supervisors discretion.
- Iced water is provided on a complimentary basis at all times

If you require any further information please do not hesitate to contact me. Thank you for the opportunity to quote.

# Surcharge Public Holidays 15%

# Surcharge Sunday's 10%





### **Our Wedding Package Includes:**

- Full Bridal table set up (maximum 8-10 guests)
- Back drop with fairy light
- Full Cake table set up
- White linen table cloths and napkins
- (8 pax per table comfortably – 10 can be accommodated if required)
- Menus for each table
- Full seating arrangements
- Full table service
- Friendly and professional staff
- Elevated platform for bridal table (if required)
- Dance floor & microphone supplied

### **Dinner**

Your choice of a two or three course meal, selected from our menus. These menu's are only a guide, and may be altered to your liking

### **After Dinner**

Tea, coffee and chocolates are served.

### **Additional Cost to Consider**

- Centrepieces / Decorations are a personal choice, so we suggest that you source your own
- Place-cards
- Bomboniere
- Wedding Cake
- If you wish your wedding cake to be cut and place in individual cake bags, you must supply all bags.

### **BEVERAGES**

#### **Consumption charge Bar**

A full or limited bar may be offered to guests and charged on a consumption basis, with the account to be settled upon conclusion of the function.

The Morwell Bowling Club require a credit card to be held until the account has been settled

#### **Consumption Cash Bar**

Members of your party may purchase drinks for themselves throughout the function

## PRICING

|   | cost pp |
|---|---------|
| <b>Bronze Package</b><br><b>Two course Meal or 2 Course Buffet</b><br>Select two Choices from Entrée and main meal or Main meal and Dessert – Served Alternately - <i>please make buffet selections from buffet menu.</i><br><i>Canapés can be added to your package for a cost of \$5.50 per person</i>  | \$55    |
| <b>Silver Package</b><br><b>Three Course Meal or 3 Course Buffet</b><br>Select two choices from Entrée, Main Meal and Dessert – Served Alternately - <i>please make buffet selections from buffet menu.</i> <i>Canapés can be added to your package for a cost of \$5.50 per person</i>   | \$65    |
| <b>Gold Package</b><br><b>Pre - Dinner Canapés and a two course meal or 2 Course Buffet</b><br>Select two choices from Entrée and Main meal or Main meal and dessert - Served alternately - <i>please make buffet selections from buffet menu</i><br><b>Includes 5 hours of beverage package</b><br>(Pre-dinner 1/2 hour duration– Dinner 4 1/2 hours Duration) | \$89    |
| <b>Diamond Package</b><br><b>Pre - Dinner Canapés and a three course meal or 3 Course Buffet</b><br>Select two choices from Entrée, Main Meal and Dessert – Served Alternately - <i>please make buffet selections from buffet menu</i><br><b>Includes 5 hours of beverage package</b><br>(Pre-dinner 1/2 hour duration– Dinner 4 1/2 hours Duration)            | \$99    |

- Children's Meals (5 - 12 Years) \$18.00
- Band Meals (main only) \$25.00
- **Beverage Package**  
 Gold or Diamond Packages - 5 hour duration
  - Light and heavy tap beer
  - Red and White Bottled wine
  - Soft drink
  - Orange Juice
  - Australian Sparkling wine to toast

Excludes spirit, these can be purchased individually at competitive prices.



## SET MENU

- Minimum of 40 People
- Choice of 2 items from each course

### Entrée

#### **Creamy chicken and sweet corn soup (GF)**

Tender sliced chicken breast pan fried in butter with onion and sweet corn then reduced in a creamy chicken stock

#### **Roasted pumpkin and sweet potato soup (GF DF Vegan)**

Roasted Kent pumpkin and sweet potato with sautéed onion in a robust vegetable stock finished with double cream and fresh chives

#### **Potato and bacon soup (GF)**

Sautéed potato, bacon and leek simmered in vegetable stock till tender then puréed with thickened cream served with toasted herb bread croutons

#### **French Onion Soup (GF, DF & Vegan upon request)**

House made French onion soup served with gruyere cheese and finished with a crouton

### Entrée

#### **Caesar salad (GF option)**

Tender young cos lettuce hearts tossed with sugar cured middle bacon, herb bread croutons, tangy parmesan cheese, boiled egg and a creamy anchovy mayonnaise dressing

#### **Antipasto platter (per table)**

A plate of cured, preserved and pickled meats and vegetables including semi sun dried tomatoes, char grilled eggplant, artichoke heart, mild salami, prosciutto, boiled egg, boccincini and grissini

#### **Plum Glazed Pork Belly (DF)**

Slow cooked pork belly twice cooked coated in plum sauce, finished with an Asian salad

#### **Beef Ragu Gnocchi Bake**

Hand made gnocchi oven baked in a slow cooked rich beef and tomato ragu garnished with parmesan cheese and basil

#### **Prawn & Green mango rice paper rolls (GF)**

Prawn and green mango rice paper rolls served with crispy Asian slaw and a lime, ginger and coriander dipping sauce.





## Entrée

### Arancini (V)

Hand rolled roasted pumpkin & gorgonzola arancini served on a fresh spinach salad with onion relish

### Roasted Cherry Tomato Bruschetta (V) DF & Vegan on request

Roasted cherry tomatoes bruschetta finished with goats cheese and a balsamic glaze

### Pumpkin Samosas (V)

Pumpkin, almond and coriander samosa's served with salad and finished with minted yoghurt

### Chicken Spring Rolls

Hand rolled spring rolls with diced chicken and Asian vegetables, served with wombok salad, and a side dressing of sweet soy, & chilli

## Mains

### Lamb Backstrap (DF)

Succulent lamb backstrap served on a warm roasted vegetable & pearl cous cous salad finished with a rich red wine jus

### Asian Pork Cutlet (DF, GF)

Asian marinated pork cutlet served on a bed of pilaf white rice and Asian steamed vegetables

### Eye Fillet (GF)

250gm char grilled eye fillet accompanied with smashed kipfler potatoes and finished with a wild mushroom ragu and red wine jus

### Salmon Fillet (GF)

Grilled salmon fillet served on a bed of smashed garlic chats, seasonal steamed greens, finished with a lemon and dill hollandaise

### Chicken & Brie (GF)

Chicken breast filled with brie, sundried tomato's and spinach served on mash with seasonal steamed greens and finished with a champagne sauce.

### Baked Barramundi (GF, DF)

Oven baked barramundi fillet served on a coconut rice with seasonal steamed greens topped with a mild red curry & coconut sauce



#### **Roast pork (GF)**

Juicy loin of pork rubbed with fresh sage and apple then roasted till moist and tender served with puréed apple and roasted vegetables

#### **Roast lamb (GF)**

Boneless spring lamb coated with garlic rosemary and honey and roasted till tender served with roasted vegetables

#### **Chicken Breast (GF)**

A succulent chicken fillet served on a bed of mash with seasonal steamed greens, finished with a seeded mustard and honey sauce.

### **Desserts**

#### **Lemon meringue pie**

A rich short pastry shell filled with sweet lemon curd and topped with meringue and baked to golden served with Chantilly cream and candied lemons

#### **Sticky Date**

Warm sticky date pudding served with vanilla ice cream and butterscotch sauce.

#### **Duo of Chocolate Mousse**

Creamy chocolate mousse in white and dark chocolate, layered together in this sinful dessert

#### **Toffee Apple Crumble**

Deliciously sweet dessert with stewed apples and a lovely buttery crumble consisting of flour, oats, butter and sugar finished with a toffee sauce, and ice-cream

#### **Chocolate Cheesecake**

Ultimate Chocolate Cheesecake features a chocolate cookie crust, creamy chocolate cheesecake filling, chocolate ganache, and shaved chocolate!

#### **Lime & Coconut Cheesecake**

it's the taste of the Caribbean in a cheesecake! A bit like a pina colada, this lime and coconut cheesecake will transport you to more tropical places and you'll certainly be feeling festive after a slice

#### **Fresh Fruit Tart (GF)**

Gluten free shortcrust pastry loaded with a lush assortment of seasonal berries and other fruit, there's nothing quite as lovely as a beautiful Fresh Fruit Tart, finished with Chantilly cream

#### **Ombre Tiramisu**

Delicious marsala mousse surrounding espresso soaked house made savoiardi biscuits, wrapped in a trio ombre buttercreams in chocolate, coffee and vanilla and finished simply with cocoa

#### **Coffee and Tea served with Mint Chocolates**

Prices and menu items are subject to change without notification





## BUFFET MENUS

- Minimum of 50 People

### Soup/ Entrée

Selection of two served 50/50

#### **Creamy chicken and sweet corn soup**

Tender sliced chicken breast pan fried in butter with onion and sweet corn then reduced in a creamy chicken stock

#### **Roasted pumpkin and sweet potato soup (GF DF Vegan)**

Roasted Kent pumpkin and sweet potato with sautéed onion in a robust vegetable stock finished with double cream and fresh chives

#### **Potato and bacon soup**

Sautéed potato, bacon and leek simmered in vegetable stock till tender then puréed with thickened cream served with toasted herb bread croutons

#### **French Onion Soup (GF, DF & Vegan upon request)**

House made French onion soup served with gruyere cheese and finished with a crouton

#### **Chicken Spring Rolls**

Hand rolled spring rolls with diced chicken and Asian vegetables, served with wombok salad, and a side dressing of sweet soy, & chilli

## Entrées

#### **Caesar salad**

Tender young cos lettuce hearts tossed with sugar cured middle bacon, herb bread croutons, tangy parmesan cheese, poached egg and a creamy anchovy mayonnaise dressing

#### **Antipasto platter (per table)**

A plate of cured, preserved and pickled meats and vegetables including semi sun dried tomatoes, char grilled eggplant, artichoke heart, mild salami, prosciutto, boiled egg, bocconcini and grissini

#### **Beef Ragu Gnocchi Bake**

Hand made gnocchi oven baked in a slow cooked rich beef and tomato ragu garnished with parmesan cheese and basil

#### **Arancini (V)**

Hand rolled roasted pumpkin & gorgonzola arancini served on a fresh spinach salad with onion relish

#### **Roasted Cherry Tomato Bruschetta (V) DF & Vegan on request**

Roasted cherry tomatoes bruschetta finished with goats cheese and a balsamic glaze

#### **Pumpkin Samosas (V)**

Pumpkin, almond and coriander samosa's served with salad and finished with minted yoghurt



### Buffet Cold Dishes

Fresh baked dinner rolls and butter portions on the table

#### Choice of 4 Salads

- Coleslaw
- Creamy Pasta Salad
- Seeded mustard potato salad
- Diced beetroot
- Fresh garden salad
- Asian Slaw
- Roast vegetable cous cous

#### Choice of 3 cold meats

- Virginian Ham
- Hungarian Salami (Mild)
- Roast Chicken pieces
- Roast Beef
- Silverside

### Buffet Hot Dishes

#### Roast Meats choice of 2

- Roasted Tuscan Lamb
- Roasted pork with apple sauce
- Mustard encrusted roast beef

#### Vegetables choice of 3

- Roasted herb and garlic chats
- Steamed potatoes with garlic butter
- Creamy scalloped potatoes with bacon, onion and cheese
- Medley of steamed vegetables
- Roasted pumpkin with caraway seeds
- Roasted medley of vegetables





## Buffet Hot Dishes

Choice of 3

### Beef & Noodle Stir-fry

Fresh beef strips wok fried with garden fresh vegetables and hokkien noodles finished with a sweet soy sauce

### Ground Beef and Two Cheese Lasagne

Al'dente pasta sheets layered with ground beef and tomato sauce, tasty cheese and parmesan cheese topped with a cheesy white sauce then baked till golden

### Butter Chicken & White Pilaf Rice

Diced chicken pieces slow cooked in a creamy butter chicken sauce, served with pilaf rice

### Beer Battered Fish Fillets

Bite sized fish fillet pieces coated with seasoned flour and dipped in beer batter and deep fried to golden

### Honey Chicken & Crispy Noodles

Diced pieces of chicken tossed through a crispy batter, cooked until golden then coated in a sweet honey sauce and finished with crispy fried noodles

### Lamb Korma & White Pilaf Rice

Tender diced lamb slow cooked with selected aromatic spices finished with pilaf rice.

### Fried rice

Wok fried long and short grain rice garnished with marinated pork, egg, peas, spring onion and chicken stock

## Desserts

Selection of two served 50/50

### Lemon meringue pie

A rich short pastry shell filled with sweet lemon curd and topped with meringue and baked to golden served with Chantilly cream and candied lemons

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### Ombre Tiramisu

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## Desserts – Cont.

Selection of two served 50/50

### Lime & Coconut Cheesecake

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### Toffee Apple Crumble

Deliciously sweet dessert with stewed apples and a lovely buttery crumble consisting of flour, oats, butter and sugar finished with a toffee sauce, and ice-cream

### Duo of Chocolate Mousse

Creamy chocolate mousse in white and dark chocolate, layered together in this sinful dessert

### Chocolate Cheesecake

Ultimate Chocolate Cheesecake features a chocolate cookie crust, creamy chocolate cheesecake filling, chocolate ganache, and shaved chocolate!

### Sticky Date

Warm sticky date pudding served with vanilla ice cream and butterscotch sauce.

### Coffee and Tea served with Mint Chocolates

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## Children's Menu

5-12 Years \$18.00 per child (includes soft drink)

- Roast with Chips & salad
- Fish and Chips
- Chicken Nuggets & Chips

### Followed by

- Frog in the Pond; or
- Ice Cream sundae

## Extras

### Cheese & Greens

Cheese platters may be served at an additional cost of \$5.50 per person (GST inclusive)

### Fresh Seasonal Fruit platters

Fruit platters may be served at an additional cost of \$4.50 per person (GST inclusive)





### COCKTAIL RECEPTION PACKAGE

Here at the Morwell Bowling Club, we can host a memorable cocktail wedding. We can tailor your cocktail wedding with a range of food options and upgrades for a minimum of 50 guests up to 120 guests.

#### Cocktail Package Inclusions

- 5hr Cocktail Party Venue Hire
- Formal seating options are not supplied, as Cocktail Weddings are designed as a casual stand-up function where your guests can mingle. Chairs with white chair covers and sashes are spread around the room for the use of your guests, Chairs are 50% of your total guests
- Minimum of 50 people for this package

#### Hot & Cold Canapés

- 2 Hours Food - \$45.00 consumption Bar All inclusive \$70.00 (4 hours Drinks)
- 3 Hours Food - \$55.00 Consumption Bar All inclusive \$80.00 (4 hours Drinks)
- 4 Hours Food - \$65.00 Consumption Bar All inclusive \$90.00 (4 hours Drinks)

### Cold Selection

Please select 3 items

- Smoked salmon with a dill crème fresh presented on a blinnis
- Hand rolled duck & apple rice paper rolls
- Mixed selection of mini melba toasted with house made dips
- Beef encrout with a fresh horseradish cream
- Mini Bruschetta's with balsamic glaze (V)
- Assorted nori rolls with soy and ginger sauce
- King prawn tails with a lime, coriander and ginger dipping sauce.
- Fresh oysters with a house made lemon and dill dressing



### Hot Selection

Please select 6 items

- Grilled chicken tenderloin skewers with peanut sauce
- Salt & Pepper calamari with lime aioli
- Thai chicken pies
- Szechwan beef skewers
- Mushroom arancini with aioli (V)
- BBQ pork buns
- Lamb & rosemary pies
- Chorizo croquettes
- Zucchini & goat cheese quiche (V)
- Tomato, basil & pecorino arancini with onion jam (V)
- Duck Cigars
- Prawn gyoza
- Chicken and ginger balls with sweet chilli sauce

### Sweet options \$9.90 per person

- Petite red velvet cupcakes
- Assorted tartlets
- Assorted macaroons (GF)
- Lemon curd tartlets (GF)
- Lime & coconut cheesecake bites
- Flourless coffee walnut bites
- Coconut cream luxe bites (GF)
- Vanilla raspberry almondine bites
- Petite Chocolate cupcakes
- Petite fresh fruit tarts (GF)
- Raspberry pistachio luxe bites (GF)



# Morwell Bowling Club Function Booking Sheet

## Contact details

Contact Name .....

Company Name .....

Billing Address .....

City/Suburb ..... Postcode .....

Email .....

Phone..... Function Date .....

Type (21st B'day, anniversary, wedding etc.) .....

Time of arrival .....am/pm Time of meal .....am/pm

Number attending ..... Deposit/Bond paid.....

## Menus

Buffet .....

Sit down meal .....

Cocktail party .....

## Special Requirements (tick)

Lectern  Microphone

Stage  Dance floor

Head Table  no..... Coloured Serviettes  .....

Other  .....

## Bar Requirements (tick)

None

Pay as you buy

Consumption charge bar. Limit \$.....

All inclusive (bar facilities provided for a maximum  
4 hours per function)

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and a tentative guest count are required at 2 weeks prior to your event.

I ..... (The organiser ) have read and understood the terms & conditions for booking the Morwell Bowling Club, and would like to confirm my booking for ..... ( date of function )

Signed: ..... Dated:.....  
(Name of organiser)

Signed: ..... Dated:.....  
(On behalf of The Morwell bowling Club)



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