



# ***Morwell Bowling Club***

## ***Function Information Package***

**52 Hazelwood Road Morwell Victoria 3840**

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## *Morwell Bowling Club*

*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.*

### **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 the booking fee*



## **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 deposit payment.

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.

### **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:

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

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

Yours faithfully,  
Sheryl Bayley  
**Functions Manager**

# Surcharge Public Holidays 15%

# Surcharge Sunday's 10%

## Room Hire

An obligation free tentative booking can be held for a period of seven (7) days, payment of your booking fee will secure your date.

### **Room Only**

Seminar or Board Room	(20 U-shape – 40 Theatre style)	\$80.00
Main Function Room	(120 seated 150 Theatre style)	\$180.00
Function Room 2	(80 seated 100 Theatre Style)	\$150.00

### **Party Booking                      \$250.00                      Member's Price \$200.00**

This cost is used when a finger food menu is chosen

Included in your booking fee is the following:

Room hire

White linen table clothes

Paper napkins

All administrative costs

Setting of room

Plus \$200.00 Bond (refundable) upon inspection- available 3 days after function

Some of these functions require security this is at an additional cost to the host

### **Dinner Bookings                      \$280.00                      Member's Price \$230.00**

Included in your booking fee is the following:

Room hire

White linen table clothes

Coloured paper napkins

All administrative costs

Setting of room

Table settings

### **Equipment for hire**

Data Projector - \$75.00

Screen - \$20.00

White board - \$20.00

Stage & Skirting - \$110.00

*\* To be eligible for member's price you must be a full member of the Club for no less than 3 months.*



# **MENU SELECTION**

**SIT DOWN  
BUFFET  
FINGER FOOD  
BREAKFAST  
KIDS**



### **Sit Down Menu**

<b>2 Course -</b>	<b>Main / Dessert</b>	<b>\$30.00</b>
<b>2 Course -</b>	<b>Entrée / Main</b>	<b>\$30.00</b>
<b>3 Course -</b>	<b>entrée / Main / Dessert</b>	<b>\$36.00</b>

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### **Entrée's (choice of two)**

*Served 50 /50*

- **Chicken and sweet corn Soup**  
Plump diced chicken breast pan fried in butter with onion and sweet corn finished in chicken stock and cream
- **Roasted pumpkin and sweet potato Soup (V, GF)**  
Roasted kent pumpkin and sweet potato reduced in a vegetable stock finished with thickened cream and chives
- **Roasted tomato, bacon and basil Soup(GF)**  
Oven roasted roma tomatoes, fresh basil and pan fried middle bacon combined to make a hearty yet refreshing soup
- **Lamb shank Soup**  
Oven roasted lamb shanks simmered with fresh vegetables and pearl barley till tender and thick
- **Sautéed brown mushroom Soup(V)**  
Sliced brown mushrooms sautéed in butter with diced onion then simmered in a roasted meat stock, finished with cream
- **Minestrone Soup**  
A selection of fresh vegetables, garlic, tomato and smoked ham, slow cooked and finished with Arborio rice and pasta

- **Antipasto**  
A selection of cured, pickled and preserved deli meats, vegetable and cheeses
- **Apple and prosciutto bruschetta**  
Crusty bread rubbed with olive oil and garlic lightly grilled and topped with prosciutto ham feta cheese and delicious apple slices and drizzled with a balsamic glaze
- **Vietnamese Spring Rolls**  
Pork mince mixed with mung bean noodles, mushroom, carrot, shallots, garlic, crab & fish sauce wrapped with spring roll paper and steamed served with a sweet chilli dipping sauce
- **Arancini (V)**  
Tender flavoured Arborio rice balls lightly coated with egg and bread crumbs then fried till golden, served on cucumber croutons with a sweet Spanish onion and chilli jam
- **Cherry tomato and goats cheese tart (V)**  
Flaky puff pastry cases filled with goat's cheese, ricotta cheese, fried zucchini shards & roasted cherry tomatoes finished with a balsamic glaze
- **Chicken and lychee salad with wontons**  
A refreshing salad with steamed shredded chicken, bean shoots, fresh mint, fresh coriander and lychees topped with fried wonton finished with a chilli lime dressing





**Mains**  
**Choice of two served 50 / 50**

- **Sirloin with wild mushroom vinaigrette (GF)**  
*Lean sirloin steak marinated with olive oil, garlic and thyme, cooked to medium served with a vinaigrette of wild mushrooms, red wine and beef stock*
- **Smoked lamb and char-grilled vegetable stack**  
*Tender lamb strap house smoked with mallee shrub chips, stacked with char grilled field mushrooms, eggplant and sweet potato finished with a rich blue cheese sauce*
- **Chicken Marsala**  
*Thinly sliced chicken breast pan fried with fried mushrooms, garlic, spring onions, and selected herbs finished in a thickened cream and marsala sauce*
- **Garlic & rosemary infused leg of lamb (GF option)**  
*Served with roasted vegetables and coated in a minted gravy*
- **Pork Schnitzel**  
*Succulent pork fillet tenderized and lightly coated with egg and bread crumbs then grilled till golden topped with a stewed apple jus*
- **Roasted beef (GF option)**  
*Served with roasted vegetables and mustard gravy*
- **Beer battered flathead fillets**  
*Skinned and boned flathead coated with seasoned flour and beer batter served with lemon wedges and aioli*
- **Roasted loin of pork (GF option)**  
*With caramelized apple and onion, served with roasted vegetables and gravy*



## **Desserts**

*Choice of two served 50/50*

- **Pavlova**  
Topped with fresh chantilly cream, passionfruit and seasonal fruits
- **Sticky date pudding**  
Classic butter flour and date pudding served with butterscotch sauce and vanilla ice-cream
- **New York Cheesecake**  
Classic baked cheesecake topped with fruit coulis and cream
- **Wine trifle**  
Sherry soaked sponge layered with vanilla custard, port jelly and fruit salad served with chantilly cream
- **Apple and apricot crumble**  
Stewed apple and apricots topped with rolled oats, flour, butter and coconut baked until golden, served with custard and whipped cream
- **Rum and Banana Crepe**  
Pan fried banana flambéed with dark rum then glazed with banana syrup served in a wafer thin French style pancake with whipped cream
- **Mixed berry pancakes**  
Buttermilk pancakes served with mixed berries, caramel syrup and vanilla ice cream



## **Buffet Menus**

2 Course Main / Dessert or Entrée / Main	\$30.00
3 Course Entrée / Main / Dessert	\$36.00

### **Entrée's**

*Select two served 50/50*

- **Chicken and sweet corn**  
Plump diced chicken breast pan fried in butter with onion and sweet corn finished in chicken stock and cream
- **Roasted pumpkin and sweet potato (V, GF)**  
Roasted kent pumpkin and sweet potato reduced in a vegetable stock finished with thickened cream and chives
- **Roasted tomato, bacon and basil (GF)**  
Oven roasted roma tomatoes, fresh basil and pan fried middle bacon combined to make a hearty yet refreshing soup
- **Lamb shank**  
Oven roasted lamb shanks simmered with fresh vegetables and pearl barley till tender and thick
- **Sautéed brown mushroom (V)**  
Sliced brown mushrooms sautéed in butter with diced onion then simmered in a roasted meat stock , finished with cream
- **Minestrone**  
A selection of fresh vegetables, garlic, tomato and smoked ham, slow cooked and finished with Arborio rice and pasta

- **Antipasto**  
A selection of cured, pickled and preserved deli meats, vegetable and cheeses
- **Apple and prosciutto bruschetta**  
Crusty bread rubbed with olive oil and garlic lightly grilled and topped with prosciutto ham feta cheese and delicious apple slices and drizzled with a balsamic glaze
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- **Cherry tomato and goats cheese tart (V)**  
Flaky puff pastry cases filled with goats cheese, ricotta cheese, fried zucchini shards & roasted cherry tomato's finished with a balsamic glaze
- **Chicken and lychee salad with wontons**  
A refreshing salad with steamed shredded chicken, bean shoots, fresh mint, fresh coriander and lychees topped with fried wonton strips finished with a chilli lime dressing



## **Buffet Cold Dishes**

Fresh baked dinner rolls and butter portions on the table

### **Garden Salad plus add 3 other salads**

- Coleslaw
- Creamy Pasta Salad
- Seeded mustard potato salad
- Diced beetroot with lime vinaigrette
- Fresh garden salad,
- Tomato and fetta salad,
- Bean & mushroom salad.

### **Choice of 3 cold meats**

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

## **Buffet Hot Dishes**

### **Roast Meats choice of 2**

- Rosemary roasted boneless leg of lamb
- Roasted pork with apple sauce
- Mustard encrusted roast beef

### **Vegetables choice of 3**

- Herb roasted potatoes
- Steamed baby chats
- Creamy scalloped potatoes with bacon, onion and cheese
- Medley of steamed vegetables
- Cauliflower with cheese sauce
- Roasted pumpkin

### **Wet Dishes choice of 3**

- **Sweet soy chicken stir-fry**  
Fresh sliced chicken breast wok fried with garden fresh vegetables and hokkien noodles finished with a sweet soy sauce and cashew nuts
- **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
- **Chicken carbonara**  
Chicken filled tortellini pasta tossed with a creamy bacon and egg sauce finished with shaved parmesan cheese
- **Coconut red lamb curry**  
Tender diced lamb slow cooked with selected aromatic spices and coconut cream served with steamed basmati 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**  
Softened chicken thigh deep fried in a soda water batter served on a bed of crispy fried noodles finished with a rich honey sauce
- **Fried rice**  
Wok fried long and short grain rice garnished with marinated pork, egg, peas, spring onion and chicken stock
- **Crumbed calamari rings**  
Hand cut squid rings lightly coated with egg and bread crumbs then deep fried served with lemon wedges
- **Sweet and sour battered pork or chicken**  
Softened chicken thigh pieces or pork leg coated with soda batter and deep fried tossed with a pineapple, tomato, sugar and vinegar sauce

**Desserts**  
**Choice of two served 50/50**

- **Pavlova**  
Topped with fresh chantilly cream, passionfruit and seasonal fruits
- **Sticky date pudding**  
Classic butter flour and date pudding served with butterscotch sauce and vanilla ice-cream
- **New York Cheesecake**  
Classic baked cheesecake topped with fruit coulis and cream
- **Wine trifle**  
Sherry soaked sponge layered with vanilla custard, port jelly and fruit salad served with chantilly cream
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Stewed apple and apricots topped with rolled oats, flour, butter and coconut baked until golden, served with custard and whipped cream
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Buttermilk pancakes served with mixed berries, caramel syrup and vanilla ice cream





### **Children's Menu**

*Roast with Chips & Salad*  
*Fish and Chips*  
*Chicken Nuggets & Chips*

***Followed by***  
*Frog in the Pond*  
*Or*  
*Ice Cream sundae*

Prices and menu items are subject to change without notification

**\*\*Children 0-5 Free, 5 -12 Years - \$12.00 per child\***

### **Extras**

#### ***Hors D'oeuvres***

*A selection of hot and /or cold savouries may be served prior to your dinner  
at a cost of*  
***\$5.50 per person (GST inclusive)***

#### ***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*  
***\$5.50 per person (GST inclusive)***





## **Finger Food Menu's**

### **Hot Finger Food (selection 6 Items)**

\$15.00 per person

Cocktail spring rolls  
Crispy vegetable Samaos  
Mini Dim Sims  
Assorted Sandwiches  
Party Pies/ Sausage Rolls/ Party pasties  
Battered fish pieces  
Chicken strips  
Tempura Battered fish  
Mini Pizza Breads  
Salt & Pepper Calamari



### **Hot Finger Food Platters**

\$90.00 per platter serves 10 - 15

#### **Nibble Platter**

Chips, Nuts, dips, pretzels, kabana & cheese

\$55.00 per platter - serves 10 - 15

#### **Mixed Sandwiches**

\$50.00 platter - serves 10 - 15



#### **Assortment of Fresh Fruits**

\$55.00 per platter - Serves 10 - 15



**Cheese platter**

**Selection of local cheeses with fruit and water crackers**

\$35.00 platter serves 5

\$60.00 - serves 10

**Tea / Coffee Station**

\$40.00 per station





## **Buffet Breakfast**

*Please Choose Your Buffet Combination:*

*Continental Breakfast & Baker's Corner*

*\$16.50 per person*

*Baker's Corner & Hot Breakfast*

*\$23.00 per person*

*Continental Breakfast, Baker's Corner & Hot Breakfast*

*\$26.00 per person*

### **Continental Breakfast**

Selection of Mixed Cereals

Fresh Fruit Platters

Variety of Yoghurts

### **Fresh from the Bakery (please select 3 items)**

Croissant's with apricot glaze

Variety of fruit filled Danish's

Variety of Breakfast muffins

Blueberry Bagels

Waffles w/ maple syrup

Banana Bread



### **Hot Buffet**

Eggs – please select one (Poached – Fried – Boiled – Scrambled)

### **Hot selection - Please select 5 items**

Crispy Bacon Rashes

Baby Beef Chipolatas

Herb grilled Tomatoes

Homemade Baked Beans

Hash Browns

Sautéed mushrooms

Buttermilk pancakes

Bacon, egg and fetta tart

Banana and cinnamon porridge



### **All Buffets Include:**

Freshly Brewed Coffee and Tea

Variety of Juices

Iced Water

Toast (Jam, Vegemite or Peanut butter)



## ***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.*

### ***Consumption Cash Bar***

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

### ***Additional Costs***

*Centrepieces / Decorations are a personal choice,  
So we suggest that you source your own*

*Table Cloths – (Room only hire)*

*Place –cards*

*Linen Napkins*





# Morwell Bowling Club Function Booking Sheet



Contact Name .....

Company Name.....

Billing Address.....

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

Email.....

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

Type (21<sup>st</sup> 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 (Finger food) .....

### Special Requirements (tick)

Lectern  Microphone

Dance Floor  Stage

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

Other .....

### Bar Requirements (tick)

None

Pay As You Buy

Consumption Charge Bar  Limit \$ .....

Conditions .....

*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 organizer ) 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 organizer )

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

