

# *functions*



BATEAU BAY BOWLING CLUB



welcome

Thank you for your interest in hosting your function or event at Bateau Bay Bowling Club.

Bateau Bay Bowling Club prides itself on flexibility in functions and events to cater for every need. Whether it be corporate meetings, casual get togethers or large private functions, we can assist to make your event an unforgettable one.

If you would like to make an appointment to discuss function options or catering packages please don't hesitate to contact myself at your convenience.

Warmest regards,

**Jess Thompson**  
Functions Assistant

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*gourmet*

## **MENU ONE - ASIAN**

### **ENTREE**

Roasted duck, watercress, celery, mushroom & coriander wrapped in a crispy filo pastry & deep fried king prawn in strawberry mayonnaise sauce

### **MAIN**

Stir fried scallops and king prawns with asparagus served with fried rice topped w/ salmon caviar

OR Grilled beef tenderloin in tangy sauce served with broccoli & fried rice topped w/ salmon caviar

### **DESSERT**

Chef's dessert of the day served w/ cream

Main course served alternatively  
\$40.00 per person, minimum 30 guests



## **MENU TWO - WESTERN**

### **ENTREE**

Prawn salad w/ orange puree

### **MAIN**

Grilled fresh salmon served w/ cherry tomatoes, capsicum, olives, baby spinach & lemon butter sauce

OR Grilled Wagyu sirloin steak served w/ potato croquette, asparagus & red wine sauce

### **DESSERT**

Chef's dessert of the day served w/ cream

Main course served alternatively  
\$40.00 per person, minimum 30 guests



# buffet

## COLD BUFFET

Sliced honey ham  
Roast chicken pieces  
Sliced roast beef

Choice of two (2) salads  
Tossed garden salad  
Coleslaw  
Potato salad  
Creamy pasta salad

Accompanied by  
Dinner rolls

Dessert  
Two (2) cakes served w/ whipped cream (Chefs Selection)

\$28.00 per person, minimum 30 guests





*buffet*

## **ASIAN HOT BUFFET**

- Spring rolls
- Steamed dim sims
- Fish cocktails with lemon sauce
- Prawn cutlets
- Hot chips
- Honey chicken
- Mongolian beef
- Sweet and sour pork

### Dessert

Two (2) cakes served w/ whipped cream (Chefs Selection)

\$28.00 per person, minimum 30 guests

## BANQUET 1

- ENTRÉE Coconut Prawns, Spring Rolls
- MAINS Singapore Noodles - stir fry vermicelli noodles w/  
Malaysian spices
- Rendang Beef - slow cooked beef w/ ginger, galangal,  
turmeric & 9 other spices
- Nyonya Assam Seafood - seafood cooked w/  
tamarind, lemon grass, ginger flower & dried chilli
- Inchi Ayam - grilled chicken thigh fillet topped  
w/ our famous peanut sauce
- Fried Rice - stir fry w/ onion, carrot, prawns & chicken

\$25 per person, minimum 4 guests

## BANQUET 2

- ENTRÉE Malaysian chicken skewers, Sang choy bao
- MAINS Lamb Korma - lamb stewed in coconut cream, ginger,  
coriander leaves & mixed dried spices
- BBQ king prawns - king prawns wrapped in bacon  
w/ a mild sweet and spicy sauce
- Pork belly - 12 hours stew w/ a touch of honey &  
chilli flakes
- Dry curry - chicken, beef or vegetable – in a spicy  
aromatic dry curry
- Nasi goreng - Malaysian fried rice w/ king prawns &  
chicken

DESSERT \*See your events team for dessert options\*

\$30 per person banquet, minimum 4 people



## COCKTAIL MENU

Bruschetta

Satay chicken skewers

Honey soy king prawn skewers

Mini BBQ meat balls

Pulled duck bites with orange marmalade

Mini pies

Crispy chicken wings with sweet chilli dipping sauce

Mini quiche

Succulent pork sliders

Prawn and crab rice paper roll

Fish cocktails

Vegetarian spring rolls

\$25 per person – select five (5) items

\$3.50 per person – per additional item

Minimum 50 guests



# *finger food*

## **BAREFOOT BOWLS FINGER FOOD**

\$12 per person

1 Bread roll and 1 sausage per person

Choice of two (2) salads

Tossed garden salad

Creamy pasta salad

Coleslaw

Potato salad

## **FINGER FOOD MENU 1**

\$15 per person

Calamari rings

Crispy chicken wings

Fish cocktails

Spicy potato samosa

Dim sims

Spring Rolls

## **FINGER FOOD MENU 2**

\$20 per person

King prawn skewers

Satay chicken skewers

Prawn & crab roll

Zesty calamari

Spicy potato samosa

Dim sims

Spring rolls

# *finger food*

## **FINGER FOOD MENU 3**

\$25 per person

Fish cocktails

Teriyaki chicken skewers

Succulent pulled pork sliders

Coconut prawns

Mini gourmet quiche

Tea and coffee station available for each package for \$1.00 extra per person





## MORNING TEA PLATTERS

Assorted cakes & slices  
\$50 per platter

Pikelets with jam & cream  
\$25 per platter

Large mixed muffins  
\$35 per platter

Mini mixed muffins  
\$20 per platter

Mini caramel pudding  
\$30 per platter

Mini chocolate pudding  
\$30 per platter

Mini plum pudding  
\$30 per platter

Mini cheesecakes  
\$35 per platter

Mini danishes  
\$20 per platter

Scones with jam & cream  
\$20 per platter

Croissants  
\$3.75 each

Mini quiches  
\$2.20 each

Banana bread  
\$3.50 each - minimum five (5) slices



# platters

Additional extras to add on to any package

## **FRUIT PLATTER**

A selection of fresh seasonal fruit

\$35 per platter

## **CHEESE PLATTER**

Tasty cheese, cabanossi & crackers

\$30 per platter

\$15 extra to add dip, carrot & celery sticks, extra crackers

## **SANDWICH PLATTER**

Assorted sandwiches

\$50 per platter

## **GOURMET PLATTER**

Three kinds of cheese, selection of sliced meats, two dips, crackers, sliced baguette, olives, variety nut mix and fresh fruit. Served on a large wooden board.

\$95 per platter

## **COB LOAF**

Warm cob loaf filled w/ spinach dip or cheese & bacon dip

\$25 each



