

Birrong Bowling & Sports Club

Conference, Wedding, Party and Event Venue
For memories that will last forever

Extraordinary

Birrong Bowling & Sports Club is the ideal venue for your next function. Whether it be a wedding, corporate launch, annual general meeting, sales convention or family gathering, we can cater to your every whim.

Throughout the club we offer different areas to hold functions that can cater for a small casual birthday gathering to an elaborate dining experience in the main function room for over 120 people.

Entertainment, Floral or Balloon decorations can all be arranged for your next function by our friendly team as we all strive to make your event extra special from once you make the initial inquiry right through to completion.

We offer a range of catering packages that are designed to be flexible enough to ensure your every wish is accommodated whilst placing special attention to detail and individual needs.

Our menu selections are a sample of what we have to offer and it would be our pleasure to design a menu that suits your needs.

To secure your function we require a booking fee of \$100.00 to be paid at our office within two weeks of your initial booking

The choice is up to you, select a package from the enclosed menus or let us help you design your own.

Cocktail Menu

Selection One

\$9.90 per Guest

Italian Crostinis

(small, thin slices of toasted bread, brushed with olive oil, topped with various toppings)

Cakes

Assorted Cream Biscuits

Tea & Coffee

Selection Two

\$11.50 per Guest

Potato Wedges

(served with sour cream and dipping sauce)

Fish Cocktails & Chips

(served with tartare sauce)

Assorted Italian Crostinis

(small, thin slices of toasted bread, brushed with olive oil, topped with various toppings)

Tea & Coffee

Cocktail Menu

Selection Three

\$ 13.50 per Guest

Garlic Bread

(with olive oil and garlic butter)

Traditional Rissoles

Italian Antipasto Platters

(variety of salamis, prosciutto, cheeses
and gourmet vegetables)

Insalata Greca (Greek Salad)

(sliced Roma tomatoes and Fetta cheese, Kalamatra Olives
with lettuce, onion, cucumber & capsicum)

Tea & Coffee

Selection Four

\$ 17.00 per Guest

Garlic Bread

(with olive oil and garlic butter)

Italian Antipasto Platters

(variety of salamis, prosciutto, cheeses
and gourmet vegetables)

Fish Cocktails & Chips

(served with tartare sauce)

Barbecued Meat Sausage Rissoles

Tea & Coffee

Buffet Menu

Selection Five

\$17.50 per Guest (5 courses)

Entrees:

Garlic Bread

Spaghetti Bolognese

Penne Boscaiola

Mains:

Assorted Pizzas

Italian Salad

Chips

Tea & Coffee

Selection Six

\$29.50 per Guest (8 courses)

Entrees:

Garlic Bread

Bruschetta

Calamari Rings

Mains:

Spaghetti Marinara

Assorted Pizzas

Italian Salad

Tea & Coffee

Buffet Menu

Selection Seven

\$24.50 per Guest (7 courses)

Entrees:

Garlic bread

Bruschetta

Italian or Garlic Prawns

Assorted Antipasto Platters

Mains:

Spaghetti or Penne Bolognese

Chicken Boscaiola or Chicken & Mushroom Risotto

Greek salad or Vegetables or Chips

Tea & Coffee

Selection Eight

\$29.50 per Guest (8 courses)

Entrees:

Garlic bread

Bruschetta

Garlic Prawns

Italian Prawns

Mains:

Chicken Boscaiola

Beef or Pork Napoletana

Greek Salad or or Chips or Wedges

(served with dipping sauces)

Tea & Coffee

Banquet Menu

Selection Nine

\$35 per Guest

First Course

Garlic Bread

Bruschetta

Second Course

Garlic Prawns

Fresh king prawns in a garlic, cream and white wine sauce

Italian Prawns

Fresh king prawns in a traditional Neapolitan sauce

Spaghetti Bolognese

Beef mince in a traditional Neapolitan sauce.

Third Course

Chicken Boscaiola

Chicken breast slices simmered in white wine, olive oil and herbs, then cooked in a fresh ham and mushroom cream butter sauce

Beef Neapolitan

Tender slices of beef floured and flambéed in white wine, then topped with traditional Neapolitan sauce

Chicken and Mushroom Risotto

Al dente cooked rice with chicken, mushrooms, white wine, herbs and cracked pepper in a cream brandy sauce

Wine List

Sparkling Wine

Willowglen Brut	13.00
Riverina	
Emeri Sparkling Sauvignon Blanc	5.50
Riverina	
Emeri Pink Moscato	5.50
Riverina	

White Wine

Windy Peak Chardonnay 187ml	4.50
Yarra Valley and King Valley	
Willowglen Semillon Chardonnay	13.00
Riverina	
Deen Vat 2 Sauvignon Blanc	15.00
Riverina	
Cartwheel Sauvignon Blanc Semillon	18.50
Windy Peak Pinot Grigio	19.00
Victoria	
3 Tales NZ Sauvignon Blanc	22.50
Marlborough NZ	
Yarra Valley Chardonnay	33.00
Yarra Valley	

Red Wine

Windy Peak Cabernet Merlot	4.50
Yarra Valley and King Valley	
Willowglen Shiraz Cabernet	13.00
Riverina	
Vittorio Lambrusco	14.00
Australia	
Deen Vat 9 Cabernet Sauvignon	15.00
Riverina	
Jamieson Run Cabernet Sauvignon	18.50
Coonawarra	
Windy Peak Sangiovese	19.00
King Valley	
Hunter Valley Shiraz	21.00
Hunter Valley	
Gulf Station Shiraz Viognier	25.00
Yarra Valley	
Melba Lucia	33.00
Yarra Valley	

Beverages

Penfolds Club Port	3.00
De Bortoli 8 yr old Tawny Port	4.00
San Pellegrino Mineral Water	3.80
Chinnotto	3.80
Draught Beer	
Schooners	3.50
Extra Dry, Super Dry	3.70
Hahn Light	3.20

Booking Information

Name..... Date of Function

Contact Person Occasion

Number of Guests..... Member No.

Phone Arrival Time.....

Address.....

Catering: Cocktail Menu / Buffet / Banquet (please circle your choice)

Menu Number

Cost per Person..... Time Food Served.....

Bar: Dry Till - Beer / Wine / Soft / Spirits (please circle your choice)

Limit \$.....

Or Guests pay for their own

Entertainment: Disc Jockey @ \$275.00

or Supply own

Seating / Setting:

Table Cloths: (white only) Yes / No Serviette Colour:

Table Layout: – number of tables (cake / present table)

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Seating: 6 seats per table 8 seats per table

Decorations:.....

Booking Fee: \$..... Receipt No.

Booking taken by:

Booking Information

One Month Prior to Your Function

Please phone to confirm your arrangements which will include:

- Menus
- Beverages
- Floor Plan
- Additional Extras such as Entertainment, Flowers, Balloons etc

One Week prior to Your Function

Please phone to finalise the following:

- Final Number of Guests
- Floor Plan Requirements

The room hire charge includes the set up of all table linen, crockery, cutlery and glassware

Note: All prices are subject to change without notice

All prices include GST

Terms & Conditions

- Due to recent legislation, smoking is not allowed in the function area
- No refunds will be given if the booking is cancelled within 3 weeks of the function
- All guests must be correctly signed in
- The member is responsible for the action of their guests
- Please consider neighbours / noise levels upon departure
- The Club practices Responsible Service of Alcohol. Any person showing signs of intoxication will be refused bar service and must leave the premises upon refusal
- On Friday and Saturday nights trading ceases at 12.00am.
- On Sunday nights trading ceases at 11.00pm.
- The Club respectfully suggests your guests consider transport options prior to the night (i.e. booking taxis for departure before arriving)
- All guests must abide by management's decision