



# Event Package



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Thank you for considering Charlestown Bowling Club as the venue for your next event. We aim to make your event plans as smooth & efficient as possible from your first point of contact through to the execution of your event. We have a courtesy bus available Wednesday – Sunday for our guests within a 5km radius of the club. Your guests can utilise our convenient onsite car parking and Wi-Fi available within the Club.

## **Lincoln Room**

Our Lincoln function room is a modern, diverse function room that can cater for events from 20 to 300 guests. It features natural light, fully functioning bar, diverse function spaces and audio visual facilities at your fingertips. The moveable walls allow the Lincoln room to be divided into 3 separate rooms, which create a spacious foyer or registration area and two separate function rooms.

**Please enquire with our events coordinator for our current room hire rates**

### **Room Hire Inclusions:**

Complimentary Wi-Fi  
Data projector & projector screen  
Audio system including lectern and cordless microphone  
Whiteboard  
Iced water station  
Choice of theatre style seating, classroom, U shape or banquet  
Conference coordinator

*Table cloths are available at an additional cost*

## **Patricia Room**

The Patricia room showcases natural light, outdoor alfresco tables, direct access to the Synthetic bowling green & new BBQ facilities. Convenient access to the main bar from within the function room, new craft beers and audio visual facilities at your fingertips, the Patricia room is perfect for training courses, birthday parties and barefoot bowls functions.

## **Bowlers Lounge**

Our Bowlers Lounge is available for private event bookings and is conveniently located adjacent to our synthetic bowling green used for barefoot bowls. The Bowlers Lounge is perfect for social groups for catering either before or after barefoot bowls.



## **FREE Barefoot Bowls**

Barefoot bowls is one of Australia's most enjoyed party and corporate events that caters for all ages and abilities. It is perfect for the relaxed Christmas party or milestone birthday celebration.

Bare foot bowls is FREE and bookings are recommended (subject to availability).

## **NEW Cook your own BBQ package**

### **Cook Your Own BBQ Package - \$15pp**

**Minimum 20 guests**

Bread rolls

#### **Meat Selections**

150g rump steak

#### **Salads**

Fresh coleslaw

Creamy potato salad

#### **Also included**

BBQ Cooking Utensils

Plates

Cutlery

Paper napkins

Tomato & BBQ Sauce

Onion

#### **Additional options**

Fruit platter - \$85 per platter

Cheese platter - \$85 per platter

Antipasto platter - \$85 per platter

Vegetable spring roll platter - 30 pieces \$60

Spicy chicken wing platter - 35 pieces \$60

House made dips & char grilled Turkish bread - \$50

Cocktail sausage roll platter - 40 pieces \$60

Cocktail pie platter - 30 pieces \$60

Cocktail fish platter - 50 pieces \$50

Tempura calamari platter - 40 pieces \$65

Prices subject to change and subject to availability.

\$100 bond required per booking that is refunded if equipment is returned



**Full Day Delegate Package**  
**\$25.50 per person**

Arrival tea & coffee  
~  
Morning tea  
Select two options from our morning tea menu  
Tea & coffee station  
~  
Lunch  
4 points of assorted sandwiches per person  
Soft drink jugs  
Tea & coffee station  
~  
Afternoon tea  
Freshly baked cookies  
Tea & coffee station

**Half Day Delegate Package**  
**\$20.50 per person**

Arrival tea & coffee  
~  
Morning tea  
Select two options from our morning tea menu  
Tea & coffee station  
~  
Lunch  
4 points of assorted sandwiches per person  
Soft drink jugs  
Tea & coffee station

**Upgrade Options**

**Cheese platter - \$8 per person** Brie, Cheddar, Edam and Blue Cheese with a selection of dried fruit and water cracker biscuits

**Fruit platter - \$7 per person** Chef's selection of fresh seasonal fruits

**Continuous fruit bowl - \$4 per person** Whole seasonal fruit

**Antipasto platter - \$8 per person** Pepperoni, cabanossi, smoked ham, olives, feta cheese, selection of marinated vegetables and crusty bread

**Hot buffet lunch served in function room or outdoor bistro balcony - \$9 per person**

1 hot buffet dish & 1 chef selection salad (served in place of sandwiches included in day delegate package) *Select 1 of the below mains, accompanied by chef's selection salad*

Traditional beef stroganoff with hand cut noodles  
Thai inspired Green curry chicken and jasmine rice  
Grilled perch fillet with dill and lemon cream and new potatoes  
Beef lasagne  
Baked penne pasta with chicken and mushroom  
BBQ pork belly with hokkien noodle stir-fry

**Sandwiches - \$3 per person**

Increase sandwiches to 6 points of sandwiches per person (based on day delegate package)

**Platters & hot finger food** - Refer to platter & finger food menu



## Create Your Own Package

**Arrival tea & coffee - \$2 per person / Continuous tea & coffee - \$4 per person**  
Self serve instant tea & coffee station

### Morning / Afternoon Tea - \$4 per person / per item

Scones with jam and cream	Assorted freshly baked biscuits
Gourmet cocktail pie	Caramel slice portions
Beef chipolata in a toasted bun	Cream filled lamingtons
Roast beef and mozzarella slider	Petite muffins
Grilled vegetable slider with goat cheese	Assorted selection of cakes
	Individual assorted yoghurts

### Ham & Cheese Croissants - \$6 per person / Egg & bacon rolls - \$6 per person

### Sandwich platter - \$7 per person 4 points of sandwiches per person

### Hot buffet lunch - \$16.00 per person

Select 1 of the below mains, accompanied by chef's selection salad

- Traditional beef stroganoff with hand cut noodles
- Thai inspired Green curry chicken and jasmine rice
- Grilled perch fillet with dill and lemon cream and new potatoes
- Beef lasagne
- Baked penne pasta with chicken and mushroom
- BBQ pork belly with hokkien noodle stir-fry
- Vegetarian quiche

### Cheese platter - \$8 per person

Brie, Cheddar, Edam and Blue Cheese with a selection of dried fruit and water cracker biscuits

### Fruit platter - \$7 per person Chef's selection of fresh seasonal fruits

### Continuous fruit bowl - \$4 per person Whole seasonal fruit

### Antipasto platter - \$8 per person

Pepperoni, cabanossi, smoked ham, olives, feta cheese, selection of marinated vegetables and crusty bread

### Hot platters

Cocktail sausage roll platter ~ 40 pieces \$60	Vegetable spring roll platter ~ 30 pieces \$60
Cocktail pie platter ~ 30 pieces \$60	Spicy chicken wing platter ~ 35 pieces \$60
Cocktail fish platter ~ 50 pieces \$50	House made dips and char grilled Turkish bread ~ \$50
Tempura calamari platter ~ 40 pieces \$65	

### Hot finger food Refer to finger food menu





## **Seated Lunch & Dinner Menus**

**1 Course \$29pp ~ 2 Courses \$39pp ~ 3 Courses \$49pp**

All functions include a bread roll on arrival and a self serve tea and coffee station

### ***Entrees (select 2 to be served alternate)***

Sate chicken skewers served with jasmine rice, Asian salad and cucumber yogurt  
Tempura calamari with our homemade tartare sauce, salad leaves and honey mustard dressing  
Traditional Caesar salad  
Antipasto plate of continental meats, roast and marinated vegetables with sourdough toast  
Smoked salmon stacked with crisp pastry avocado salad, tomato salsa and mixed leaves

### ***Mains (select 2 to be served alternate)***

Barramundi fillet grilled with lemon butter, steamed new potatoes and wilted greens  
Salmon fillet crusted with fresh herbs and parmesan, with wilted greens and steamed new potatoes  
Chicken breast baked in filo pastry with brie, pine nuts, semi-dried tomatoes, steamed greens, potato bake and basil cream  
Baked chicken supreme with a selection of roast root vegetables, bacon & traditional gravy  
Roast pork loin with a honey and seeded mustard cream sauce, steamed greens and roast garlic chats  
Beef scotch fillet roasted with a selection of roast root vegetables and grain mustard gravy

### ***Dessert (select 2 to be served alternate)***

Citrus tart served with vanilla ice cream and strawberry coulis  
Chocolate truffle cake with chocolate ice cream and strawberries  
Pecan and caramel pie served with vanilla ice cream  
Apple crumble with brandy custard and ice cream  
Orange scented chocolate brulee  
Vanilla panna cotta with seasonal fruit



## **Carvery Buffets**

**1 Course \$27pp ~ 2 Courses \$34pp ~ 3 Courses \$40pp**

All functions include a bread roll on arrival and a self serve tea and coffee station

**Entrees** - *Select two choices to be served alternate*

Sate chicken skewers served with jasmine rice, Asian salad and cucumber yogurt  
Baked filo pastry parcel filled with chicken, leek and feta served with salad leaves  
Tempura calamari with our homemade tartare sauce, salad leaves and honey mustard dressing  
Salt and pepper squid served with Asian salad and sweet soy  
Traditional Caesar salad

**Mains** - *Select two choices from the hot meat selection*

Hot meat selection – served on buffet table with all the vegetable selections

Roast pork and apple sauce  
Roast beef with seeded mustard  
Roast chicken pieces with celery and sage stuffing

**Vegetable Selection**

Baked pumpkin and sweet potato  
Potato and leek gratin  
Cauliflower with Béchamel and grilled cheese  
Steamed vegetables  
New potatoes in roast garlic butter

**Desserts** - *Select two choices to be served alternate*

Citrus tart served with vanilla ice cream and strawberry coulis  
Tiramisu with coffee flavoured custard and ice cream  
Chocolate truffle cake with chocolate ice cream and strawberries  
New York baked cheesecake served with fresh cream and vanilla ice cream  
Pavlova served with fresh fruit salad and cream



## **BBQ Meat Buffet**

**1 Meat Selection - \$19.90**

**2 Meat Selections - \$23.90**

**3 Meat Selections - \$28.90**

All functions include a bread roll on arrival

### **Meat Selections**

Mediterranean spiced chicken thigh kebab in spicy tomato sauce

Gourmet beef sausage in onion gravy

150g rump steak with smokey BBQ sauce and grilled onion

### **Salads**

Select three of the following

Fresh garden salad

Fresh coleslaw

Baby beetroot and fetta

Penne pasta in garlic aioli

Creamy potato salad

### **Dessert Option - \$8pp**

Select two choices to be served alternate

Traditional sherry trifle

Chocolate mousse

Mixed berry panna cotta

Pavlova and fresh fruit

Baked cheesecake

**Tea & coffee station - \$2pp**





## **Finger Food Menu**

### **Sliders**

- Wagyu burger with tomato chutney and smoked cheese - \$4.50 each
- Braised lamb shoulder slider with mint relish and fetta - \$4.50 each
- Braised pork slider with apple jam and cheddar - \$4.50 each
- Grilled vegetable and goat cheese slider - \$4.00 each

### **Seafood**

- Beer battered prawns with lemon wedges - \$5.00 each
- Crumbed prawn cutlets with tartare - \$5.00 each
- Crumbed whole scallop with jalapeno aioli - \$5.00 each
- Tempura snapper fillet with dill aioli - \$5.00 each
- Salt and pepper squid with roast garlic aioli - \$3.50 (two pieces)

### **Cold**

- Thai spiced beef salad with rice noodles - \$4.00 each
- Tomato bruschetta with fetta and balsamic - \$4.00 each
- Smoked salmon on toasted sourdough with herd mascarpone - \$4.00 each

### **Skewers**

- Sate chicken skewers with peanut sauce - \$4.50 each
- Spicy lamb skewers with mint yoghurt - \$4.50 each
- Chilli beef skewers with cucumber yoghurt - \$4.50 each

### **Pizzas**

- Pepperoni pizza - \$4.00 each
- Char-grilled chicken and brie pizza - \$4.00 each
- Eggplant and cheddar pizza - \$4.00 each
- Tomato and roast capsicum pizza - \$4.00 each

*All finger food platters are placed on a buffet.  
Full canape service is available at an additional cost—please enquire*



## **Terms & Conditions**

Please sign and return when confirming booking with your deposit

### **DEPOSIT:**

Tentative bookings are held for a period of seven (7) days. To secure your booking we require a signed copy of our Terms and Conditions along with a deposit of the room hire fee. The balance is to be paid 7 days prior to the function. The refund of a deposit is at the discretion of management.

### **MINIMUM NUMBERS:**

A minimum number of guests apply for Friday & Saturday nights; please enquire with our wedding coordinator.

### **CATERING AND REFRESHMENT PAYMENT:**

Confirmation of final numbers and final payment are required seven (7) days prior to your function, any cancellation in numbers after final payment will not be refunded. Menu selection and function details are required fourteen days prior to the function. Bar Accounts are payable in full at the conclusion of the function. Cash, eftpos and credit cards are accepted. Please note Diners cards are not accepted forms of payment for functions. We do our best to honour prices for all quotes however they are subject to change especially for functions booked well in advance.

### **LIQUOR ACT REQUIREMENTS:**

As per the Liquor Act, all guests must be signed in before proceeding to the function room. Any person under the age of 18 years shall not consume alcohol and shall remain in the company of an adult in the non licenced areas. Persons under the age of 18 years are not permitted in gaming areas at any time. We at Charlestown Bowling Club support the responsible service of alcohol. Anyone found to be intoxicated will be refused entry/service and asked to leave the premises. Under no circumstances can alcohol be brought onto the clubs premises to be given away as gifts or prizes. This includes Trivia nights and fundraising events.

The function host must be a member of Charlestown Bowling Club so anyone residing within the 5km radius that is attending the function can be signed in.

### **BAR & FOOD PRICES:**

There is no members pricing available in the function bar or function food. Member pricing is available at the main bar with a current full benefit social membership card for individual use only. All pricing is subject to seasonal changes and subject to change.

### **PHOTOGRAPHY:**

Charlestown Bowling Club reserves the rights to use photos taken of any function for promotional and social media advertising.



## Terms & Conditions

### DECORATIONS AND SET UP:

A completed floor plan must be confirmed with coordinator 1 week prior to the function. Available time for room decoration will depend on prior functions. All decorating should be discussed with management prior to the function. No confetti, rice or rose petal scatters are permitted in any area of the club. Candles are to be contained within a vase. We do not permit anything to be nailed, screwed or stuck to the walls. Smoke, fog or bubble machines are not to be used at any time during a function. If the Fire Brigade are called to the club due to negligence the full cost for the attendance will be passed on to the function host. All decorations are required to be taken down by the function host/organisor including all blu tac. Additional fees may be charged if the function room is left in an unacceptable condition or if blu tac / decorations are not removed in a timely manner.

### DAMAGES:

Our club will accept no responsibility for damage or loss of merchandise during your function. You are also financially responsible for any loss sustained to the premises and to club property during the function.

### VACATING THE PREMISES:

Please be mindful of our neighbours when vacating the Club. Closing times vary - please check with coordinator when making the booking.

We at Charlestown Bowling Club endeavour to make your event enjoyable and memorable. We appreciate any feedback that may improve our service.

Please contact Marketing & Events Manager - Sarah Wilson  
[functions@charlestownbc.com.au](mailto:functions@charlestownbc.com.au) or phone 02 4943 3766.

### Acceptance of Conditions

Type of function \_\_\_\_\_ Date of function \_\_\_\_\_

Name (print) \_\_\_\_\_

Address \_\_\_\_\_

Contact Number \_\_\_\_\_ Mobile \_\_\_\_\_