



Weddings



Congratulations

Congratulations on your engagement! Thank you for your interest in holding your wedding reception at Charlestown Bowling Club. Our dedicated wedding coordinator aims to make your wedding plans as smooth and efficient as possible from your first point of contact through to your special day.

Our Lincoln auditorium has endless features:

- ~ Natural light
- ~ Modern & diverse function room
- ~ Courtesy bus within 5kms of CBC
- ~ Fully functioning bar
- ~ Dedicated wedding coordinator
- ~ Ability to cater to small or large weddings (up to 250 guests)
 - ~ Cost effective menus
 - ~ Flexible package options
- ~ Barefoot bowls available for wedding guests prior to reception commencing (subject to availability)
- ~ Audio visual facilities

Lincoln room hire - \$300.00

**Call today to arrange your wedding
Marketing & Events Manager**

Sarah Wilson

functions@charlestownbc.com.au

02 4943 3766





Seated 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
Pan fried king prawns with a creamy garlic and chardonnay sauce with a hint of lemon and basil

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 Buffet

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

"Retro inspired" prawn cocktail

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

Vegetable ratatouille, new potato 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



Finger Food

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

Filo Pastry

- Creamed spinach and fetta baked in filo pastry - \$3.00 each
- Curried butternut and smoked cheese baked in filo pastry - \$3.00 each

All finger food platters are placed on a buffet. \$25.00 per hour/per person for full canapé service



Upgrades

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

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

Cocktail pie platter - 30 pieces \$60

Cocktail fish platter - 50 pieces \$50

Tempura calamari platter - 40 pieces \$65

Vegetable spring roll platter - 30 pieces \$60

Spicy chicken wing platter - 35 pieces \$60

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

Children's Meals (2-12 years)

Main meal - \$13.20pp

Linen

Table cloths - \$9.00 per table

Linen napkins - \$1.50 each

Chair covers - \$5.50 per chair + \$100 installation fee





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.

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 or phone 02 4943 3766.

Acceptance of Conditions

Type of function _____ Date of function _____

Name (print) _____

Address _____

Contact Number _____ Mobile _____