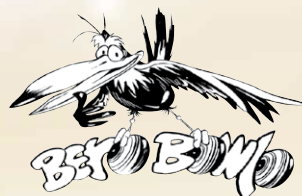




BERESFIELD BOWLING CLUB
CELEBRATION PACKAGES



CELEBRATION PACKAGES

Located on Anderson Drive, Beresfield – the Club is an easy 15 minute drive from Maitland or 20 minutes from Newcastle.

Host your next celebration at The Beresfield Bowling Club. Our stylish décor, various facilities and team of experts will ensure that your event runs smoothly. We offer four modern meeting rooms, a number with natural light and break out area options.

Four function rooms offer space for corporate meetings, social functions and events.

DARRON MULLIGAN ROOM

Features natural light and stage facilities

THE RAINBOW ROOM

Ideal for social functions – features a private bar, dance floor & stage

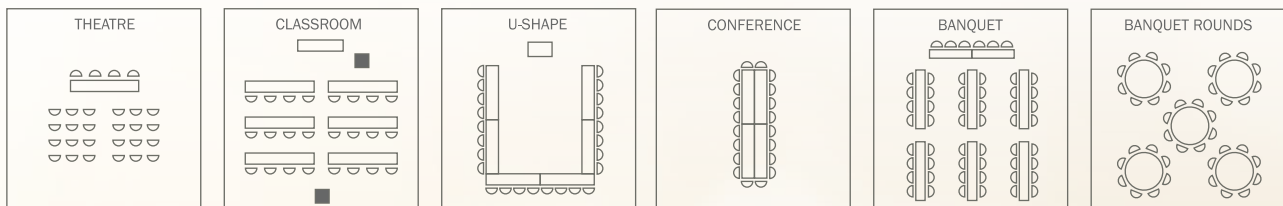
MEETING ROOMS 1 & 2

For small boardroom and corporate meetings

Rooms feature Large Plasma Screens.

Audio Visual requirements can be provided, based upon request.

Car Parking – 194 spots are available with disabled parking spots at the entrance to the Club. Extra all-day parking is available in surrounding streets.



ROOM CAPACITIES

ROOM	U-SHAPE	BANQUET	THEATRE	CLASSROOM	COCKTAIL	Cost
Rainbow Room	30	70	100	Not available 60 x Cabaret	100	\$165.50
Rooms 1 & 2	25	Not available	40	30	40	\$165.00
Room 1	10	Not available	20	15	20	\$65.00
Room 2	20	Not available	30	20	30	\$100.00
Darron Mulligan Room	Not available	100	130	60 Cabaret	130	\$165.00
Darron Mulligan East	20	40	50	40 Cabaret	40	\$65.00
Darron Mulligan West	30	60	60	50 Cabaret	80	\$100.00
Bowling Green Balcony						
Hot Plate Restaurant	Not available	On request	Not available	Not available	On request	

AUDIO VISUAL AVAILABLE

	DATA PROJECTOR	WHITE BOARD	MICROPHONE	FLIP CHARTS
Total Stock	2	2	8	6

COCKTAIL PACKAGES

Celebrate your special occasion in one of our well-equipped function rooms. Engagements, weddings and anniversaries are catered, offering personalised event management services.

COCKTAIL OFFERINGS: \$3.50 PER PIECE

Suggested quantities:

1 hour event	5 pieces	\$17.50
2 hour event	8 pieces	\$28.00

COLD

- Bruschetta – with tomato, basil & onion salsa
 - Assorted finger sandwiches – 2pp
 - Smoked salmon with crème fraiche on herb blinis
 - Vegetable rice paper rolls with dipping sauce
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HOT

- Spring rolls with dipping sauce
 - Crumbed prawn cutlets
 - Vegetarian samosas
 - Dim Sims
 - Thai fish cakes with dipping sauce
 - Lemon peppered chicken skewers, with lime dressing
 - Mini seasoned party pies
 - Mini seasoned sausage rolls
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DESSERT BUFFET WITH TEA & COFFEE

\$8.50 PER PERSON

Chef's selection cakes & slices





CARVERY

\$30.00 PER PERSON

(Includes dinner roll, tea & coffee & after dinner mints)

Please select 2 from each course applicable

Roast beef striploin
Roast pork loin
Roast leg of lamb
Baked pumpkin & potato
Seasonal vegetables
Tossed mixed salad
Pasta salad
Potato salad
Gravy
Dinner rolls & butter
Tea & coffee

OPTIONAL EXTRA

DESSERT AT \$7.00 PER PERSON

Choice of 2

Pavlova & mixed berry compote
Lemon tart
Caramel mud cake & warm chocolate sauce
Fresh fruit platter
Cheese platter

DINNER MENU

2 COURSE \$35.00 PER PERSON

3 COURSE \$41.00 PER PERSON

(Includes dinner roll, tea & coffee & after dinner mints)

Please select 2 from each course applicable

ENTRÉE

Soup of the Day

Spinach, basil & ricotta parcels

Salt & pepper calamari with lime aioli

King prawns with avocado stack with fresh herb & lime aioli

Lemon peppered chicken skewers, rocket salad with lime dressing

Prawn cocktail with fresh local prawns, mixed leaf salad & seafood sauce

Greek salad with olives, feta, semi-dried tomatoes & balsamic dressing

Chicken Caesar salad, with chicken tenderloins, shaved parmesan, baby cos, bacon, poached egg, croutons & a creamy Caesar dressing

Chicken, bacon & mushroom vol au vent

MAIN

Roast sirloin beef with Yorkshire pudding, glazed carrots, green beans, herb roasted potatoes & a red wine jus

Herb crusted barramundi fillet with crushed baby chat potatoes, wilted greens, orange seeded mustard beurre blanc sauce

Roast beef with mash, vegetables, roasted pumpkin & red wine sauce

Crumbed lamb cutlets with mint jus, rosemary mash & green beans

Beer battered flathead fillets with chips, garden salad & tartare sauce

Char-grilled chicken breast

DESSERT

Pavlova with mixed berry compote, passionfruit & Chantilly cream

Profiteroles with rich chocolate sauce, vanilla ice-cream & fresh strawberries

Chocolate mud cake with raspberry coulis & Chantilly cream

Sticky toffee pudding & butterscotch sauce

Lemon tart with fresh raspberries & mascarpone

Fresh fruit platter

Cheese platter

