



Functions & Events at Beenleigh Bowls Club

Welcome to the Beenleigh Bowls and Recreation Club.

Our team would like to take this time to thank you for considering us for your next event. With over two decades of serving the community through various events and functions, our fresh new team are more than ready to build on that legacy and make your day one to remember!

Our function and event packages are designed to take the stress out of planning, so you can sit back relax and enjoy the atmosphere and occasion.

We can cater for every event from casual barefoot bowls to intimate wedding dinners and all in between, including boardroom or theatre style product launches and meetings to suit all budgets.

All supported by an enthusiastic team of staff to ensure a smooth and wonderful journey.

We can cater for all kinds of requests, please contact our functions coordinator to discuss and we will do our best to accommodate your specific requirements.

Thank you once again for choosing us!

11 Hanover Street

Beenleigh 4207

07 3287 2208

events@beenleighbowlsclub.com



Function areas

Chandelier Room

The Chandelier Room is ideal for all types of functions from theatre style product launches to intimate wedding events, engagement parties, birthday parties and all in between. Consisting of a full private bar, balcony, and dance floor. We can cater for up to 150pax. Room hire includes set up and staffing \$360.

Hire Price List

- Cake Service (cut up and served at preferred time) **\$20**
- Urn station tea/coffee **\$25-\$50**
- Kids Table **\$20** (1 x kids table set for up to 8pax with colouring in, games and activities)
- Tablecloths (white or black) **\$7.50/\$8.50 each**
- For all extra décor requirements, we recommend contacting Gay at Gold Coast Chair Cover (sashes, table runners, centrepieces, floral arrangements)
0422 088 589 or gay@goldcoastchaircovers.com

Bowlers Den

The Bowlers Den is an extension of the bistro, located right next to the greens, can be made a private space with concertina doors, and can cater for 80 pax. Room hire is \$150.

Barefoot Bowls

Great fun for all ages. Each rink holds up to 8 players with 7 rinks per green, 2 hours sessions with all equipment and a 10min introductory lesson provided. With a range of catering options to choose from. Available outside of bowls calendar events times and by appointment only. Bowls is \$10 per person.

****Please note room hire payment will secure your booking date. Further, all arrangements and payments must be finalized 7 days prior to the event.**

****Cancellations must be made 1 week prior to event, 2 weeks prior for chandelier room bookings to be eligible for a refund of monies paid for event bookings.**

**** No refunds will be given for changes to numbers for bowls events or food within 7 days of booking.**

****Maximum capacity numbers may be reduced due to government restrictions.**

Catering Options

Alternate Drop Menu

1 course \$28pp, 2 course \$38.00pp, 3 courses \$46pp

Entrée (choose 2 items)

- Roasted Peking duck breast with bean sprouts, pea shoots and julienne of red capsicum wrapped in a traditional thin French crepe and served with char sui sauce.
- Miniature grilled fillet of beef with bearnaise sauce over a Mediterranean salad of sun-dried tomatoes, Greek kalamata olives, goat cheese, grilled zucchini, roquette and spinach leaves finished with an aged Modena balsamic vinegar and sun-dried olive oil.
- Freshly peeled tiger prawns served with cherry tomatoes, cucumber, and avocado over mesclun salad leaves served with seafood sauce.
- Pumpkin and spinach ravioli with fresh basil, bocconcini, sun dried tomatoes and pumpkin pesto.
- Miniature Grilled fillet of lamb, served with cucumbers, carrot, chilli, lemongrass, bean sprouts, fresh mint, and coriander leaves.
- Medley of Thai fish cakes and Korean crab cakes served over braised baby boy choy, with plum sauce and pickled ginger.

Main Course (choose 2 items)

- Filet Mignon served with buttered kipfler potatoes, broccolini, baby carrots and blistered cherry tomatoes and beef jus.
- Sesame crusted grilled swordfish with pineapple salsa served on a salad of fresh greens, oranges, mandarin, red capsicum, snow pea, red onion, bean sprouts and toasted almonds.
- Mustard and rosemary crusted lamb rump served with creamy potato bake, green beans, baby corn and baby carrots.
- Smoked pork cutlet served with chargrilled vegetables and bacon and cheese stuffed potato. Sauced with crushed apple and cinnamon sauce.
- Crispy pork belly with turmeric roasted potatoes, vine trussed tomatoes and wilted spinach.
- Roasted crispy skinned duck Maryland served with Brie stuffed portabella mushrooms, grilled tomatoes Provençal and char siu sauce.
- Crabmeat stuffed prawns and barramundi served with sautéed duck fat potatoes, broccolini, blistered vine truss tomato and lemon dill cream sauce.

Continue dessert over page.



Dessert (choose 2 items)

- Key lime pie with strawberry coulis and fresh whipped cream
- Banoffee tart with caramel anglaise and banana ice cream
- Citrus tart with lemon sorbet
- Apple and cinnamon strudel with vanilla pod ice cream
- Black Forest gateau with cherry anglaise and chocolate ice cream
- New York baked cheesecake with berry coulis and fresh whipped cream



BBQ Plates and Roast Dinner (Minimum of 20 people)

For barefoot bowls and catering as a package, add \$5 per person for 2 hours of bowls (subject to availability)

BBQ Plate- Standard: \$30pp

- 100g Rib fillet steak
- BBQ pork ribs
- Chicken wings
- Coleslaw
- Potato bake
- Grilled corn

BBQ Plate- Premium: \$38pp

- 100g Rib Fillet Steak
- Pork Sausage
- Lamb Chop
- Grilled Prawns
- Caesar Salad – served as entree
- Potato Bake
- Grilled Corn

Roast Dinner Plate: \$24pp

- Your choice of 2 roast meats (silverside, lamb, pork, beef or ham)
- Roast potato, pumpkin & sweet potato, honey carrots, steamed beans & peas
- Gravy & Dinner Roll with Butter

Dessert: (extra \$4pp – alternate drop, your choice of 2)

- Chocolate brownie with ice cream, or
- Warm apple crumble with ice cream, or
- Fresh fruit salad with ice cream, or
- Pavlova with fresh fruit and cream

Platters

Serve approx. 10 people per platter

***Mixed Sandwich Platter \$85**

Assortment of mixed fresh sandwiches (80 pcs)

Mixed Wrap Platter \$100

Assortment of mixed fresh wraps (36 pcs ****feeds app 15pp**)

Breads & Dips Platter \$50

Toasted Turkish bread with a chef's selection of assorted dips (serves 10-15)

Asian Platter \$100

Assorted dim sims, cocktail samosas, vegetarian spring rolls, steamed dumplings, panko prawns & money bags (84 pcs)

***Pizza Platter \$85**

Hawaiian, classic margarita, spicy pepperoni & vegetarian supreme (48 pcs)

Aussie Platter \$110

Party pies, sausage rolls, seasoned wedges, chicken nuggets, meatballs, fish bites & mini dagwood dogs (70pcs)

Chicken Wings Platter \$85

Side of mixed dipping sauces (approx. 110 pcs)

***Gourmet Slider Platter \$110**

Pulled pork with house made slaw & Smokey BBQ sauce

Ground beef pattie with lettuce, tomato, cheese & tomato relish (30 mixed pcs)

***Skewer Platter (gf) \$100**

Marinated chicken skewers, skewered garlic prawns, seasonal (lamb or beef) skewers (40pcs)

Seasonal Fruit Platter \$75

Platter of all the freshest seasonal fruit available at the time of your event

Scone Platter \$45

Served warm with Jam and fresh whipped cream

Mixed Cake Platter \$50

Assortment of mixed cakes & sweets (50pcs)

Gluten Free Platter \$120

Salt & pepper calamari, pumpkin & chickpea sausage rolls, beef & rosemary party pie, quiche Lorraine & chorizo and spinach & ricotta involtini (40 pcs)

***platters can be adjusted slightly/items substituted to cater for Halal requirements**

Platters serve approx. 10 people



Halal Menu

2 course dinner

Main

Lamb kebab

Chicken kebab

Beef kebab

Samosas

Spring rolls

Serve of rice (Afghan, Lebanon, plain Mansaf)

Plain Naan bread

Fatoush

Dessert

Alternate drop of chocolate brownie and apple crumble served with ice cream

Served as a platter per table (with a max of 8 per table) \$280 per table

OR

Served as a plated 3 course meal per person \$40 pp;

Mixed entrée; spring rolls and samosas

Main; beef, lamb and chicken kebab with rice, naan and Fatoush

Dessert; alternate drop brownie and apple crumble



Indian Menu

2 course dinner

Main

Your choice of 2; Lamb korma, vegetable curry or butter chicken

Your choice of either; Roti or garlic naan

Rice pilaf

Vegetable pakora

Cucumber raita

Tomato/onion salad

Dessert

Gulab Jamun

Served as a platter per table (with a max of 8 per table) \$280 per table

OR

Served as plated 3 course meal per person \$40 pp;

Alternate drop entrée; Pakora and tomato/onion salad

Alternate drop main; 2 of the 3 curries with rice and roti OR naan

Dessert; Gulab Jamun



Terms and Conditions

Beenleigh Bowls Club will be herein referred to as “the Club”

CONFIRMATION & DEPOSIT

This form must be signed, and deposit paid, within fourteen (14) days of making your booking.

Tentative bookings will be held for a period of fourteen (14) days.

A deposit of \$300 is required within fourteen (14) days of the function being booked and confirmed.

If your function/event is cancelled less than (7) Days prior to event date, this deposit will be non-refundable.

Management also reserves the right to cancel any function where upon the deposit is not received within the stipulated time frame.

FINAL NUMBERS

The function organisers must advise the guaranteed number of guests attending the function seven (7) days prior to function date. Age & number of children attending must also be supplied at this time – should special kids meals be ordered.

Children must always be supervised whilst on the club premises.

Any reduction after this date will be charged at previously guaranteed numbers.

FINAL BALANCE

In addition to final numbers, the outstanding balance is required seven (7) days prior to function date, unless previously organised with the club.

Additional conditions may apply to bookings made two (2) weeks or less in advance

CANCELLATION

In the event of a cancellation of a confirmed function all monies paid are non-refundable.

START/FINISH TIME

The function organisers agree to begin and vacate the designated space at the schedule time. The Club’s licensed operating hours are 9am till midnight 7 days, with all functions to finish by 11.30pm.

COMPLIANCE

It is understood that the patron will conduct their function in an orderly manner and in full compliance with Club Management and all applicable laws. This includes, but is not limited to, liquor licensing laws, minors, non-smoking and responsible service of alcohol.

MENU SELECTION

The Club takes great pride in the provision of food, drinks and service. In order to provide a quality experience, the club requires your menu selection to be confirmed in writing no later than 10 days prior to the event.

In the event of changing previous confirmed menu, price variation could be incurred by the client.

SIGNAGE AND DISPLAY

There is no signage and display to be nailed, screwed or fixed in any way to any wall, door or other part of the building unless the club grants prior permission in writing.

OUTSIDE CATERERS

No food or beverage of any kind will be permitted into the club for consumption at the function by organiser any of the patrons’ guests unless previously approved by club manager, (i.e. birthday cake, special toasting wine etc.)



INSURANCE

The Club will not accept responsibility for damage or loss of merchandise left in the club prior, during or after a function. The organiser of the function must arrange their own insurance/security if required.

FIRE SAFETY

The use of compressed gas, flammable liquid/gas, heaters, lamps, lanterns, candles and other heat producing devices are forbidden in the club. The above devices if needed by the function must have prior approval of the club. It is also a requirement that lights must remain on for the duration of a function as it a risk to staff and guests.

ELECTRICAL

Any use of electrical equipment beyond what is supplied by the club will incur the cost of installation or rewiring/reconnection.

CONFETTI

Confetti or rice grains are not permitted inside the club or the grounds.

CLEANING

General cleaning is included in the hire of any space within the club, however, if cleaning requirements are considered excessive at completion of any function, additional cleaning charges will be incurred. This will be quoted upon by independent contractors to be charged to the function organiser.

SECURITY

The club reserves the right to exclude or eject any and all objectionable person(s) from the function or club premises without liability. Some events may require security at the club's discretion, charged to the function organiser at \$55 per hour with a minimum of 4 hours.

UNFORESEEN CIRCUMSTANCE / ACT OF GOD

The Club does not accept liability in the event of any natural disaster, labour dispute, transportation, strike, picketing, power failure, fire or other unforeseen circumstance beyond the Club's control.

MINORS

The club does not accept responsibility for guests under the age of eighteen years. All minors attending functions at the club must be accompanied by a responsible adult and under no circumstance may they be served or provided alcohol.

ENTERTAINMENT

Music and entertainment are at discretion of the club management and will be controlled by the club management at all times in accordance with State and Federal legislation.

I understand by filling the forms below, I agree to the terms and conditions listed above by Beenleigh Bowls Club and its representative.

CONTACT NAME: _____

CONTACT NUMBER: _____

SIGNED: _____ DATE: _____