

Christmas

MENU

CREATED BY EXECUTIVE CHEF BRAD WHITTAKER



Functions

www.thbc.com.au

Ph 0755363800

Fax: 07 5536 8641

Email: catering@thbc.com.au

+ ENTRÉE SELECTION

MINIMUM 30 PEOPLE - PRICES PERSON
CHOICE OF TWO - SERVED 50/50

Soup of the Day	\$7.00
Oven-Baked Spinach and Ricotta Mushrooms	\$8.00
Thai Beef Salad	\$12.00
Prawn and Avocado Stack	\$12.00
Seafood Parcel	\$12.00



+ MAIN COURSE

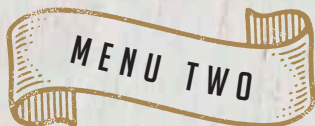
CHOICE OF TWO ROASTS OR A SHANDY \$35.00

Turkey with Cranberry Sauce
Beef with Horseradish Cream
Pork with Apple Sauce
Seasoned Chicken
Honey-Glazed Ham
<i>Served with Seasonal Vegetables and Rich Gravy</i>

+ DESSERT

SERVED 50/50

Christmas Pudding with Brandy Custard
Pavlova and Fruit Salad



+ MAIN COURSE

CHOICE OF TWO - SERVED 50/50 \$42.50

Oven-Roasted Rib Filet, Baked Field Mushrooms with a Shiraz Demi-Glace
Grilled Catch of the Day with a Herb Crust and Hollandaise Sauce
Baked Chicken Breast filled with Macadamia and Apricot Seasoning <i>Served with Fresh Vegetables</i>

+ DESSERT

CHOICE OF TWO

Christmas Pudding with Brandy Custard
Cherry & Choc trifle
Raspberry Tiramisu

MENUS INCLUDE

Bread Roll
Tea and Coffee with After-Dinner Mints
<i>Tables are set with white linen, red and green serviettes and Christmas Bon Bon's</i>



COLD BUFFET - PLATTERS OF: \$35.00

- Carved Leg Ham
 - Roast Beef
 - Seasoned Chicken
 - Roast Turkey Breast
- Served with Tossed Garden Salad, Coleslaw, Potato Salad*
- Dessert Selection Below*



HOT BUFFET \$45.00

- Carved Leg Ham
 - Roast Pork
 - Seasoned Chicken
 - Roast Turkey Breast
 - Apricot and Pecan Seasoning
- Served with Roast Potato, Pumpkin and Sweet Potato, Fresh Green Beans and Tossed Garden Salad*

+ DESSERT

CHOICE OF TWO

- Christmas Pudding and Brandy Custard
- Pavlova and Fresh Fruit Salad
- Apple Pie



SPARKLINGS

Selection of Bottled Sparklings from	\$22.00
Selection of Glass Sparklings from	\$8.00

WINE

Selection of Bottled Wines from	\$21.00
Selection of Glass Wines from	\$5.00

BEER

On Tap	\$5.10
Bottle	\$6.50

SPIRITS

Basic Spirits - per nip	\$5.40
Spirit with a soft drink additive from	\$7.00

Soft Drinks from \$4.30

**All drink prices are subject to change
Tweed Heads Bowls Club Practices Responsible Service
of Alcohol*

+ GENERAL TERMS AND CONDITIONS

- Confirmation of booking and a deposit of \$200 is required within two(2) weeks of the tentative booking being made.
- Charges will be based on confirmed numbers or the actual attendance, whichever is the greater.
- Cancellations less than four (4) weeks before the function forfeit any deposit paid.
- A surcharge of 15% is applicable to the food and beverage account on a Sunday and/or Public Holiday.
- Children between 4 and 12 years of age are charged at one-half of the adult charge, and under four years are free.
- We regret that clients are not permitted to provide their own food and beverages (wedding cake is the exception) and, of course, any food not consumed remains the property of the Club.
- Tweed Heads Bowls Club promotes 'The Responsible Service of Alcohol' and the Club requires all guests to comply with the Club's policy on the service of alcohol.
- The client is responsible for payment of excessive cleaning and damage to Club property.
- Please note these prices are current as of August 2017 for 12 months
- Not available Christmas Day



ADDITIONAL CHARGES

• Room Hire	\$200.00
• Dance Floor	\$200.00
• Data Projector & Screen	\$75.00
• Television/Video	\$30.00
• Whiteboard	\$30.00
• Lectern	\$30.00
• Microphone	\$30.00
• Lapel Microphone	\$30.00
• Chair covers and coloured sashes per person	\$5.50
• Additional Cleaning Charge (if applicable)	\$200.00

CONTACT DETAILS

Functions

Ph: 07 5506 8180 **Fax:** 07 5536 8641

Email: catering@thbc.com.au

TWEED HEADS BOWLS CLUB

Corner Wharf and Florence Streets,
Tweed Heads, NSW 2485

Ph: 07 5536 3800 **Fax:** 07 5536 5150

www.thbc.com.au **ABN** 85 001 055 901