

Events

MENU

CREATED BY CHEF BRAD WHITTAKER

WWW.THBC.COM.AU



Functions
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LIGHT BREAKFAST

MINIMUM 20 PEOPLE **\$14.50**

Buffet style Fresh Fruit and Cereal, with Tea and Coffee Buffet selection of Fresh Danish, homemade muffins, fresh fruit platter with tea and coffee and orange juice

GOURMET BREAKFAST

MINIMUM 30 PEOPLE **\$22.50**

Buffet style Fresh Fruit and Cereal, with Tea and Coffee Table service of Lean Bacon, Chipolata Sausages, Grilled Tomato, Hash Brown, Sautéed Mushrooms, Scrambled or Poached Eggs and orange juice

MORNING & AFTERNOON TEAS

MINIMUM 10 PEOPLE
BUFFET TEA AND COFFEE – FRESH BREWED COFFEE

with Fresh baked Danish **\$6.00**

with Homemade Cookies **\$6.00**

with Freshly Baked Sweet
and Savoury Muffins **\$9.50**

from our award winning bakery

LIGHT LUNCHES

MINIMUM 10 PEOPLE
GOURMET SANDWICHES PP **\$9.00**

with Fresh Orange Juice **\$10.00**

with Fresh Orange Juice
and Fresh Fruit Platter **\$13.50**

GOURMET WRAPS AND ROLLS PP **\$12.50**

Roast beef, parmesan, bearnaise
Leg ham and mustard
Chicken and mayonnaise

With Fresh Orange Juice **\$14.00**

With Fresh Orange Juice and
Fresh Fruit Platter **\$17.50**

VEGETARIAN OPTIONS AVAILABLE

Gluten free breads add **\$1.50**

Served with a Tea and Coffee buffet

HIGH TEA IN THE BLUE ROOM

MINIMUM 20 PEOPLE **\$27.00**

Selection of Madura Teas and fresh brewed coffee Finger Sandwiches, Slices, Scones and Cakes from our award winning bakery

COCKTAIL MENU

MINIMUM 20 PEOPLE

SELECTION 1 **\$16.50**

- Turkish Bread with Dip
- Curry Puffs (V)
- Spring Rolls (V)
- Sausage Rolls
- King Island Beef Party Pies

SELECTION 2 **\$18.50**

- Turkish Bread with Dip
- Barramundi Goujons
- Pepper Steak Party Pies
- Spinach and Fetta Triangles (V)
- Crumbed Prawn Cutlets
- Mini Quiche

SELECTION 3 **\$23.50**

- Turkish Bread with Dip
- Vegetable Spring Rolls (V)
- Tempura Prawns with Wasabi Mayo
- Moroccan Chicken wings (GF)
- Crisp Pork Belly with Sweet Chilli Sauce
- Gourmet Party Pies
- Mini Fillet Mignons (GF)

All served with suitable condiments in chafing dishes buffet style (Please note that there is an allowance of two pieces of each item per person)

All Prices quoted are per person

HOT BUFFET LUNCHES

MINIMUM 15 PEOPLE
HOUSE MADE QUICHES, LASAGNE AND FRITTATAS **\$23.50**

Please select two items:

- Quiche Lorraine
- Smoked Chicken Quiche
- Ham and Mushroom Quiche
- Roast Vegetable Frittata
- Spinach and Feta Frittata
- Beef Lasagne
- Vegetable Lasagne

Served with creamy potato bake, tossed salad, selection of rolls, and tea and coffee buffet

+ SIT DOWN MENU 1

MINIMUM 20 PEOPLE

MAIN AND DESSERT	\$38.50
ENTRÉE, MAIN	\$42.50
ENTRÉE, MAIN AND DESSERT	\$48.50

ENTRÉE SELECTION - CHOICE OF TWO - SERVED 50/50

- Thai Beef Salad
- Chicken and Asparagus Filo
- Grilled Salmon Fillet served on a Spinach Risotto
- Roasted Mushroom Caps filled with Spinach and Ricotta
- Seafood Bon Bons (seafood served in filo pastry)
- Roasted Pumpkin, Red Onion, Spinach, Candied Walnuts and Cherry Tomato Salad with Feta Cheese & Raspberry Dressing

MAIN SELECTION - CHOICE OF TWO - SERVED 50/50

- Oven Roasted Rib Fillet of Beef with Roasted Mushrooms Caps and Shiraz Glaze
- Chicken Breast filled with an Apricot Farce and served with a Mustard Jus
- Moroccan Spiced Grilled Barramundi with Saffron Sauce on Paris Mash
- Leek and Roasted Field Mushroom Risotto with Shaved Parmesan
- Braised Lamb Shank on a Sweet Potato Puree with Roasted Cherry Tomatoes
- Byron Bay Pork Cutlet Served on Potato Gratin with Caramelised Apple & a Cranberry Jus

Served with seasonal vegetables au gratin style and tossed salad per table

+ SIT DOWN MENU 2

MINIMUM 20 PEOPLE

MAIN AND DESSERT	\$42.50
ENTRÉE, MAIN	\$46.50
ENTRÉE, MAIN AND DESSERT	\$52.50

ENTRÉE SELECTION - CHOICE OF TWO - SERVED 50/50

- Fresh King Prawn and Avocado Stack
- Asian Style Chicken Tenderloin Salad with Mixed Leaves, Julienne Vegetables and a coriander Dressing
- Smoked Salmon on Caesar Salad
- Coconut Coated King Prawns with a Curry Dipping Sauce
- ½ dozen Oysters three ways, Natural, Kilpatrick and Mornay

MAIN SELECTION - CHOICE OF TWO - SERVED 50/50

- Oven Roasted Rib Fillet topped with a Grilled Prawns and finished with a Béarnaise Sauce
- Rack of Lamb with Pesto Macadamia Nut Crust and Tomato Jus
- Chicken Breast filled with a Seafood farce and served with a Mustard Sauce
- Cajun Spiced Atlantic Salmon served on a Fragrant Risotto
- Roasted Eggplant, Red Capsicum, Zucchini and Grilled Haloumi Cheese Stack and Zesty Tomato Coulis
- Roast Duckling with Sauce al 'Orange with Kipfler Potatoes
- Oven roasted Pork Loin with an Apricot and Walnut Farce served on Sweet Potato Mash with a Green Peppercorn Sauce

Served with seasonal vegetables au gratin style

DESSERT SELECTION - CHOICE OF TWO - SERVED 50/50

- Passionfruit Cheesecake
- Tiramisu
- Crème Caramels
- Sticky Date Pudding

SIT DOWN MENUS INCLUDE

Bread Roll

Tea and Coffee buffet

CHEESE SELECTION \$10.00

- A selection of 4 of the following cheeses served with dried fruit and crackers: Havarti, Gouda, Vintage, Camembert, Brie, Edam or Blue Costello

+ BUFFET MENU

MINIMUM 20 PEOPLE

ENTRÉE SELECTION - CHOICE OF TWO - SERVED 50/50

\$10.00

- Butter Chicken with a Yoghurt and Cucumber Dip
- Vegetable Curry
- Chicken Satay and Peanut Sauce
- Chinese Beef Stir Fry
- Beef Medallions with a Field Mushroom Sauce
- Moroccan Grilled Fish Fillets
- Veal Tortellini with a Carbonara Sauce
- Potato Gnocchi with Fresh Spinach and Shaved Parmesan

COLD BUFFET

\$42.50

WITH SEAFOOD PRAWNS, OYSTERS AND SMOKED SALMON

\$58.50

Platters of:

- Carved Leg Ham
- Roast Beef
- Seasoned Chicken
- Charcuterie Selection
- Fruit Platter

Served with tossed garden salad, potato salad, Greek salad and Asian Slaw

DESSERT SELECTION - CHOICE OF TWO - SERVED 50/50

- Apple Pie
- Lemon Meringue Pie
- Tiramisu
- Chilled Cheesecake

Or Dessert Buffet additional \$2.50 per person

CHEESE SELECTION

\$10.00

- A selection of 4 of the following cheeses served with dried fruit and crackers: Havarti, Gouda, Vintage, Camembert, Brie, Edam or Blue Costello

MAXIMUM 60 PEOPLE IN THE BLUE ROOM, LARGER GROUPS CATERED FOR IN OPALS

+ SHARED BANQUET MENU

MINIMUM 30 PEOPLE

SHARED BANQUET

\$45.00

WITH DESSERT

\$55.00

DISH SELECTION CHOICE OF THREE - SERVED TO EACH TABLE

- Roasted Rib fillet of Beef with Sautéed Mushrooms and Roasted baby onions
- Gallantine of Chicken breast with a semi dried tomato and ricotta cheese filling
- BBQ Moroccan Atlantic salmon Fillet with Lemon butter
- Oven roasted Loin of pork with Caramelised Apples and Sage
- Slow Roasted leg of Lamb with Oregano, Garlic and Lemon
- Spinach and Ricotta Cannelloni baked in Tomato and Basil Sauce
- Grilled Barramundi with lemon pepper seasoning and hollandaise sauce

CHOICE OF THREE SIDE DISHES

- Kipfler Potato, Capers and Aioli dressing
- Hand Cut Desiree Potato with rosemary salt
- Vine Ripened Tomato, Basil and Fetta Salad
- Brocolini with garlic butter
- Steamed green beans with bacon and butter
- Rocket, spinach and Fetta cheese salad with Balsamic Vinegar dressing
- Buttery Desiree Potato Mash
- Caesar salad with cos lettuce, bacon pieces and croutons

INCLUDES

Bread Roll - butter

Tea and Coffee buffet

+ BBQ MENU

MINIMUM 30 PEOPLE

SHARED BANQUET
\$45.00

with dessert

\$55.00

DISH SELECTION

Choice of three served to each table

- BBQ Barramundi
- Prawn Skewers
- Steakettes - Rib Fillet
- Cheese Kransky
- Smashed Garlic Potatoes
- Tossed Salad
- Buttermilk Coleslaw
- Bread Rolls



+ FUNCTION DRINKS

OPTION 1 - DRY TILL

Beverages are charged according to consumption.

Nominate how much you would like to spend and what you wish to be served.

OPTION 2 - CASH BAR

All guests pay for their own drinks.

SPARKLINGS

Selection of Bottled Sparklings from \$22.00

Selection of Glass Sparkings from \$8.00

WINES

Selection of Bottled Wines from \$21.00

Selection of Glass Wines from \$5.00

BEERS

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

\$4.20

**All drink prices are subject to change*

TWEED HEADS BOWLS CLUB PRACTICES M
RESPONSIBLE SERVICE OF ALCOHOL

+ DESSERT SELECTION

MINIMUM 20 PEOPLE

DESSERT SELECTION - CHOICE OF TWO - SERVED

50/50

- Apple Pie
- Passionfruit Cheesecake
- Pavlova and Fresh Fruit Salad (GF)
- Lemon Meringue Pie

Tea - Coffee Buffet - Bread Roll

CHEESE SELECTION

\$10.00

- A selection of 4 of the following cheeses served with dried fruit and crackers: Havarti, Gouda, Vintage, Camembert, Brie, Edam or Blue Costello

+ 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

+ 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

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