

YOUR
WEDDING DAY

CREATED BY EXECUTIVE CHEF BRAD WHITTAKER

TWEED HEAD BOWLS CLUB



FUNCTIONS

Phone: (07) 5536 3800

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BUFFET MENU

MINIMUM 30 PEOPLE

ENTRÉE SELECTION **\$10.00**

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

COLD BUFFET **\$52.50**

HOT CARVERY **\$58.50**

Platters of:

Carved Leg Ham
Mustard glazed Roast Beef
Seasoned Chicken
Charcuterie Selection
Fruit Platter

*Served with tossed garden salad, potato salad, Greek salad and Asian Slaw *(Hot Buffet served with roast vegetables and salad selection)*

SHARED BANQUET MENU

MINIMUM 30 PEOPLE

SHARED BANQUET **\$55.00** WITH DESSERT **\$65.00**

DISH SELECTION

Choice of three - served to each table on platters

- Roasted rib fillet of beef with sautéed mushrooms and roasted baby onions
- Chicken breast with a Semi-Dried Tomato and ricotta cheese filling
- BBQ Moroccan Atlantic salmon fillet with Béarnaise sauce
- Oven roasted loin of pork with caramelised apples and sage
- Slow Roasted Shoulder of lamb with oregano, garlic and lemon
- Spinach and ricotta cannelloni baked in tomato and basil sauce
- Grilled barramundi with 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
- Broccolini with garlic butter
- Steamed green beans with bacon and butter
- Rocket and spinach salad with balsamic vinegar dressing
- Buttery desiree potato mash
- Caesar salad with cos lettuce, bacon pieces and croutons

DESSERT SELECTION

Choice of Two - served 50/50

\$10.00

- Apple pie
- Lemon meringue pie
- Tiramisu
- Chilled cheesecake

Includes: Bread roll - butter, Tea and coffee buffet



SIT DOWN MENU

MINIMUM 30 PEOPLE

MAIN AND DESSERT \$55.00
ENTRÉE, MAIN AND DESSERT \$65.00

ENTRÉE SELECTION

- 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
- 1/2 Dozen oysters three ways: natural, Kilpatrick and mornay

MAIN SELECTION

Choice of two - served 50/50

- Oven-roasted eye fillet topped with a grilled prawns and 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
- Roast duckling with sauce a l'orange with kipfler potatoes
- Grilled Moroccan pork cutlet with apple and date couscous

Served with seasonal vegetables au gratin style

DESSERT SELECTION

Choice of two - served 50/50

- Mixed berry cheese cake
- Tiramisu
- Crème caramels
- Sticky date pudding
- Passionfruit cheesecake
- Golden syrup pudding
- Burnt honey panna cotta

Includes: Bread roll - butter, Tea and coffee buffet



COCKTAIL MENU

MINIMUM 30 PEOPLE

SELECTION OF 6 \$35.50
SELECTION OF 8 \$40.50

Two pieces per person

- Turkish bread with guacamole dip
- Crispy pork belly with sweet chilli sauce
- Barramundi goujions
- Tempura prawns with Wasabi mayonnaise
- Curry puffs
- Singapore noodle box
- Mini filet mignon with Béarnaise sauce
- Steamed pork and prawn wontons
- Pepper-crusted seared tuna with Wasabi mayonnaise
- Cherry tomato and fetta tartlets
- Grilled lamb kofta balls
- Crispy noodle prawn and sweet chilli sauce
- Chicken satay tenderloin

DESSERT BUFFET \$15.00

A selection of four delicacies from our award-winning bakery

Cutting and serving wedding cake as dessert \$2.50 per head

CHEESE BUFFET \$10.00

A selection of four of the following cheeses served with dried fruit and crackers:

- Blue Costello
- Edam
- Havarti
- Brie
- Gouda
- Vintage
- Camembert



DRINKS MENU

OPTION 1 - DRY TILL

Beverages are charged according to consumption. You 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.

SPARKLING

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

WINE

Selection of Bottled Wines	from	\$21.00
Selection of Glass Wines	from	\$5.50

BEER

On Tap Heavy 425ml	from	\$6.00
On Tap Light 425ml	from	\$5.50
Bottle		\$7.00

CIDERS	from	\$6.50
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SPIRITS (300ml)	from	\$7.20
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SPIRITS (RTD)	from	\$7.50
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COCKTAILS		\$12.00
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LIQUEURS	from	\$7.50
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NON-ALCOHOLIC (BOTTLE)

Coke		\$4.30
Diet Coke		\$4.30
Lemonade		\$4.30
Lift		\$4.30
Dry Ginger		\$4.30
Soda & Lime		\$4.30
Lemon, Lime & Bitters		\$4.30
Orange Juice		\$4.40
Apple Juice		\$4.40
Pineapple Juice		\$4.40
Tomato Juice		\$4.40

SOFT DRINKS (425mL)	from	\$7.50
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Tweed Heads Bowls Club Practices Responsible Service of Alcohol. All meals, prices and times are subject to change



From family celebrations to corporate events Tweed Heads Bowls Club is the perfect location for your next function. With award winning chefs, friendly professional service and attention to detail in all we do, the functions team at THBC can assist in making your next event a memorable occasion. Our creative and passionate events team will tailor packages to suit your budget and requirements and ultimately create an unforgettable event for your guests.

ROOM OPTIONS

THE BLUE ROOM & BAR

The Blue Room is suitable for a private gathering with an open bar and use of audio visual equipment for a video or slide presentation included in the room hire fees.

- Stand up function/cocktail 100
- Sit down dinner with dance floor 60
- Sit down dinner without dance floor 80

OPALS ROOM

Opals Room is suitable for large group, cocktail party wedding and conference with an open bar and use of audio visual equipment for a video or slide presentation included in the room hire fees.

- Stand up function/cocktail 130
- Sit down dinner with dance floor 80
- Sit down dinner without dance floor 120

ADDITIONAL CHARGES

- Room Hire \$200.00
- Lectern \$30.00
- Microphone \$30.00
- Chair Covers and sashes per person \$5.50
- Additional Cleaning Charge (if applicable) \$200.00

nineteen21 RESTAURANT & BAR

The beautiful nineteen21 offers members and guests a beautiful exterior décor and a relaxed yet vibrant atmosphere perfect for up to 100 guests.

BISTRO 16 AND BISTRO 16 TERRACE

Bistro 16 Terrace is the highlight of Bistro 16, the ideal place for cocktail parties, functions or weekend brunch with views over the bowling greens and with lush green foliage hanging white baskets, white chairs and a charming Herrington bone tiles giving the feeling of being outdoor but enjoying the comfort of an indoor air-conditioned area. The lighting is soft contributing to a soothing and relaxing dining atmosphere perfect for up to 60 guests.

GENERAL TERMS AND CONDITIONS

- Charges will be based on confirmed numbers or the actual attendance, whichever is the greater.
- A surcharge of 15% is applicable to the food and beverage account on a Sunday and/or Public Holiday.
- We regret that clients are not permitted to provide their own food and beverages 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 function organiser is responsible for payment of excessive cleaning and damage to Club property.
- Please note these prices are current as of May 2018.

CONTACT DETAILS

FUNCTIONS

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TWEED HEADS BOWLS CLUB

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