



**YOUR
WEDDING
DAY**

**CREATED BY
EXECUTIVE CHEF
BRAD WHITTAKER
TWEED HEAD BOWLS CLUB**



Mrs

Mr

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 wedding a memorable day. Our creative and passionate events team will tailor packages to suit your budget and requirements and ultimately create an unforgettable day for your guests.

COCKTAIL MENU

MINIMUM 30 PEOPLE

Selection Of 6 **\$25.00pp**
Selection Of 8 **\$30.00pp**

- Chicken Satay skewers (1)
- Prawn Gyoza (2)
- Sticky chicken wings (2)
- BBQ meat balls in bourbon sauce (2)
- Puller pork slider (1)
- Curry Puff (V) (2)
- Mushroom, goats cheese tart (V) (1)
- Arancini with semi dried tomato (V) (1)
- Homemade sausage rolls (1)
- Pork belly steam buns (1)
- BBQ Jack fruit steam buns (V) (1)
- Spinach and feta roll (V) (1)
- Beef Slider (1)
- Barramundi goujon (1)
- Crumbed prawn cutlet (1)
- Vegetable Spring roll (V) (1)
- Crispy pork belly, sweet chilli sauce (1)
- Smoked Salmon Blinis (1)
- Mini quiche Lorraine (1)
- Pork and chive dumpling (1)
- Beef Empanada (1)

Selection includes appropriate condiments and served on platters or in hot chaffing dishes and price quoted is per person

V denotes vegetarian , (1) denotes number of pieces per selection

DESSERT BUFFET **\$15.00PP**

A selection of four delicacies from our award-winning bakery. Cutting and serving wedding cake as dessert \$4.00 per head.

CHEESE BUFFET **\$10.00PP**

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

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



BUFFET PACKAGES

MINIMUM 30 PEOPLE

ENTRÉE SELECTION **\$15.00PP**

Choice of two - served 50/50

- Thai Beef Salad (GF)
- Fresh King Prawn and Avocado Stack (GF)
- Asian Chicken Tenderloin Salad with mixed leaves, julienne vegetables and a Japanese dressing (GF)
- Coconut Coated King Prawns with wasabi dipping sauce
- Smoked Salmon with apple, celery and potato salad, horseradish cream (GF)
- Roasted Pumpkin, Red Onion, Spinach, Cherry Tomato Salad with feta cheese & raspberry dressing (GF), (V)
- Smoked Chicken Salad with mixed greens and Moroccan yogurt dressing (GF)

COLD BUFFET **\$45.00PP**

PLATTERS OF:

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

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

DESSERT SELECTION **\$10.00PP**

Choice of two - served 50/50

- Baked New York Cheesecake with macerated berries
- Pear and hazelnut tart with mascarpone
- Bitter Chocolate Mousse Dome with raspberry coulis
- Sticky Date Pudding with vanilla bean ice cream
- Apple Crumble tart with Chantilly cream
- Pavlova and Fresh Fruit Salad

HOT CARVERY BUFFET **\$55.00PP**

Select 4 items

- Roast Beef Mustard Crust (GF)
- Roast Loin of Pork (GF)
- Slow cooked lamb
- Butter chicken breast with jasmine rice
- Barramundi with herb crust
- Stir Fry Asian vegetable (V, GF)

Served with roast potato, pumpkin, sweet potato and honey carrot and green beans.

Includes: Bread roll - butter, Tea and coffee buffet

DESSERT SELECTION **\$10.00PP**

Choice of two - served 50/50

- Baked New York Cheesecake with macerated berries
- Pear and hazelnut tart with mascarpone
- Bitter Chocolate Mousse Dome with raspberry coulis
- Sticky Date Pudding with vanilla bean ice cream
- Apple Crumble tart with Chantilly cream
- Pavlova and Fresh Fruit Salad



SIT DOWN MENU

MINIMUM 30 PEOPLE

ENTRÉE SELECTION **\$15.00PP**

Choice of two - served 50/50

- Thai Beef Salad (GF)
- Fresh King Prawn and Avocado Stack (GF)
- Asian Chicken Tenderloin Salad with mixed leaves, julienne vegetables and a Japanese dressing (GF)
- Coconut Coated King Prawns with wasabi dipping sauce
- Smoked Salmon with apple, celery and potato salad, horseradish cream (GF)
- Roasted Pumpkin, Red Onion, Spinach, Cherry Tomato Salad with feta cheese & raspberry dressing (GF), (V)
- Smoked Chicken Salad with mixed greens and Moroccan yogurt dressing (GF)

MAIN SELECTION **\$50.00PP**

Choice of two - served 50/50

- Oven Roasted Rib Fillet of Beef with grilled prawns, béarnaise sauce, au gratin potato, Dutch carrots, fresh asparagus
- Chicken Breast filled with an apricot and macadamia filling, Duchess potato, cauliflower and broccoli and served with a mustard jus
- Herb Crusted Barramundi with sweet potato mash, sugar snap peas and asparagus tips
- Leek and Roasted Field Mushroom Risotto with shaved parmesan
- Roasted Pork Cutlet with panko and chorizo crust served on potato gratin

Served with seasonal vegetables au gratin style



PREMIUM MAIN SELECTION **\$55.00PP**

- Roast Lamb Rack with smoky mash potato, Roasted Cherry Tomatoes and Green beans and a Rosemary Jus
- Grilled Atlantic Salmon with Dukkha crust served on a roasted pumpkin Risotto and pea puree
- Grilled Eye Fillet (200grams) served with parsnip mash, mushroom ragout tartlet, green beans wrapped in prosciutto and red wine jus
- Duck Confit Al 'Orange (mixed leaves, orange segments, cherry tomato, red onion, pecans, beetroot, blood orange dressing)

DESSERT SELECTION **\$10.00PP**

Choice of two - served 50/50

- Baked New York Cheesecake with macerated berries
- Pear and hazelnut tart with mascarpone
- Bitter Chocolate Mousse Dome with raspberry coulis
- Sticky Date Pudding with vanilla bean ice cream
- Apple Crumble tart with Chantilly cream
- Pavlova and Fresh Fruit Salad

Includes: Bread roll - butter, Tea and coffee buffet



SHARED BANQUET PACKAGE

MINIMUM 30 PEOPLE

ENTRÉE SELECTION **\$15.00PP**

Choice of two - served to each table on platters

- Thai Beef Salad (GF)
- Fresh King Prawn and Avocado Stack (GF)
- Asian Chicken Tenderloin Salad with mixed leaves, julienne vegetables and a Japanese dressing (GF)
- Coconut Coated King Prawns with wasabi dipping sauce
- Smoked Salmon with apple, celery and potato salad, horseradish cream (GF)
- Roasted Pumpkin, Red Onion, Spinach, Cherry Tomato Salad with feta cheese & raspberry dressing (GF), (V)
- Smoked Chicken Salad with mixed greens and Moroccan yogurt dressing (GF)

MAIN SELECTION **\$60.00PP**

Choice of two - served to each table on platters

- Roasted Rib Fillet of Beef with sautéed mushrooms and roasted baby onions (GF)
- Whole Chicken Twice Cooking in master stock served with wilted wombok cabbage
- BBQ Moroccan Atlantic Salmon Fillet with Béarnaise sauce
- Oven Roasted Rack of Pork with caramelised apples and sage (GF)
- Slow Roasted Shoulder of Lamb with oregano, garlic and lemon (GF)
- Spinach, Ricotta Ravioli with tomato and basil sauce (V)
- Fritto mistro di mare, beer batter flat head, salt & pepper calamari, coconut crumbed prawns, lemon and tartare sauce



SIDE SELECTION

Choice of two side dishes

- Chat Potato, Fried Capers and Aioli Dressing
- Hand Cut Desiree Potato Fat Chips with rosemary salt
- Vine Ripened Tomato, Basil and Fetta Salad
- Broccolini with garlic butter
- Steamed Green Beans with bacon and butter
- Rocket, Spinach and Feta Cheese Salad with balsamic vinegar dressing
- Smoky Desiree Potato Mash
- Caesar Salad with cos lettuce, bacon pieces and croûtons

DESSERT SELECTION **\$10.00PP**

Choice of two - served 50/50

- Baked New York Cheesecake with macerated berries Pear and hazelnut tart with mascarpone
- Bitter Chocolate Mousse Dome with raspberry coulis
- Sticky Date Pudding with vanilla bean ice cream
- Apple Crumble tart with Chantilly cream
- Pavlova and Fresh Fruit Salad



BAR OPTIONS

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 \$23.50
- Selection of Glass of Sparkling from \$10.50

WINE

- Selection of Bottled Wines from \$23.50
- Selection of Glass Wines from \$6.00

BEER ON TAP

- Heavy 250ml from \$6.00
- Light 425ml from \$4.50

Bottle	from \$5.50
Ciders	from \$7.00
Spirits (30ml)	from \$7.30
Spirits (Rtd)	from \$7.70
Cocktails	\$12.00
Liqueurs	from \$7.50
Non-Alcoholic (Bottle)	from \$4.40
Soft Drinks (425ml)	from \$4.30

Tweed Heads Bowls Club Practices Responsible Service of Alcohol. All meals, prices and times are subject to change



OUR SPACES

BISTRO 16 TERRACE (1)

While enjoying the delights of the menu, you can relax in the Bistro 16 Terrace with views over the bowling greens and with lush green foliated hanging white baskets, white cane chairs and charming Herringbone 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 up to 60 guests. Subject to availability

- Stand up Function / cocktail 60
- Sit down dinner 40

THE GLASS (2)

The Glass is a contemporary, sophisticated room that conveys a sense of stylishness, elegance and celebration. A simple confident name that is inspired by the full-length gallery of light infused windows that add to the elegance of the room design. The Glass is sure to enhance any style of event. The Glass is suitable for a private gathering with an open bar and use of audio-visual equipment for a video or slide presentation.

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

OPALS ROOM (3)

The room is completely adaptable event space ideal for a variety of special occasion. The room is suitable for large group, cocktail party wedding and conference with an open bar.

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

nineteen21 RESTAURANT & BAR (4)

nineteen21 Restaurant and Bar offers members and guests a beautiful exterior décor and a relaxed yet vibrant atmosphere perfect for up to 80 guests.



ADDITIONAL CHARGES

• Room Hire	\$200.00
• Dance Floor	price on application
• Data Projector & Screen	\$75.00
• Television/Video	\$30.00
• White board	\$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

GENERAL TERMS AND CONDITIONS

- Confirmation of booking and a deposit of \$200 is required within two (2) weeks of the tentative booking being made.
- Tentative numbers must be provided 21 days from the event for rostering purposes.
- Charges will be based on confirmed numbers 7 days prior to the event or the actual attendance, whichever is the greater.
- Cancellations less than four (4) weeks before the function forfeits 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 may request a security guard be present, at the clients costs, if it be deemed necessary.
- 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 June 2020 and may change at management discretion.
- Event bookings not available Christmas Day.



CONTACT DETAILS FUNCTIONS

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