

functions



AVOCA BEACH BOWLING & RECREATION CLUB



welcome

Thank you for your interest in hosting your function or event at Avoca Beach Bowling & Recreation Club.

Avoca Beach Bowling Club prides itself on flexibility in functions and events to cater for every need. Whether it be a casual get together or a large private function, we can assist to make your next event an unforgettable one.

If you would like to make an appointment to discuss function options or catering packages please don't hesitate to contact our team at your convenience.

Warmest regards,

The Functions Team

Phone: **02 4356 2200**

Email: **admin@wyongleagues.com.au**



gourmet

MENU ONE - ASIAN

ENTREE

Roasted duck, watercress, celery, mushroom & coriander wrapped in a crispy filo pastry & deep fried king prawn in strawberry mayonnaise sauce

MAIN

Stir fried scallops and king prawns with asparagus served with fried rice topped w/ salmon caviar

OR Grilled beef tenderloin in tangy sauce served with broccoli & fried rice topped w/ salmon caviar

DESSERT

Chef's dessert of the day served w/ cream

Main course served alternatively
\$40.00 per person, minimum 30 guests

MENU TWO - WESTERN

ENTREE

Prawn salad w/ orange puree

MAIN

Grilled fresh salmon served w/ cherry tomatoes, capsicum, olives, baby spinach & lemon butter sauce

OR Grilled Wagyu sirloin steak served w/ potato croquette, asparagus & red wine sauce

DESSERT

Chef's dessert of the day served w/ cream

Main course served alternatively
\$40.00 per person, minimum 30 guests



buffet

COLD BUFFET

Sliced honey ham
Roast chicken pieces
Sliced roast beef

Choice of two (2) salads

Tossed garden salad
Coleslaw
Potato salad
Creamy pasta salad

Accompanied by
Dinner rolls

Dessert

Two (2) cakes served w/ whipped cream (Chef's selection)

\$28.00 per person, minimum 30 guests





ASIAN HOT BUFFET

- Spring rolls
- Steamed dim sims
- Fish cocktails with lemon sauce
- Prawn cutlets
- Hot chips
- Honey chicken
- Mongolian beef
- Sweet and sour pork

Dessert

- Two (2) cakes served w/ whipped cream
(Chef's selection)

\$28.00 per person, minimum 30 guests

buffet

BANQUET 1

- ENTRÉE Coconut prawns, spring rolls
- MAINS Singapore noodles - stir fry vermicelli noodles w/
Malaysian spices
- Rendang beef - slow cooked beef w/ ginger, galangal,
turmeric & 9 other spices
- Nyonya assam seafood - seafood cooked w/
tamarind, lemon grass, ginger flower & dried chilli
- Inchi Ayam - grilled chicken thigh fillet topped
w/ our famous peanut sauce
- Fried Rice - stir fry w/ onion, carrot, prawns & chicken

\$25 per person, minimum 4 guests

BANQUET 2

- ENTRÉE Malaysian chicken skewers, sang choy bao
- MAINS Lamb korma - lamb stewed in coconut cream, ginger,
coriander leaves & mixed dried spices
- BBQ king prawns - king prawns wrapped in bacon
w/ a mild sweet & spicy sauce
- Pork belly - 12 hours stew w/ a touch of honey &
chilli flakes
- Dry curry - chicken, beef or vegetable – in a spicy
aromatic dry curry
- Nasi goreng - Malaysian fried rice w/ king prawns &
chicken

DESSERT *See your events team for dessert options*

\$30 per person banquet, minimum 4 people

COCKTAIL MENU

Bruschetta

Satay chicken skewers

Honey soy king prawn skewers

Mini BBQ meat balls

Pulled duck bites with orange marmalade

Mini pies

Crispy chicken wings with sweet chilli dipping sauce

Mini quiche

Succulent pork sliders

Prawn & crab rice paper roll

Fish cocktails

Vegetarian spring rolls

\$25 per person – select five (5) items

\$3.50 per person – per additional item

Minimum 50 guests



finger food

BAREFOOT BOWLS FINGER FOOD

\$12 per person

1 Bread roll & 1 sausage per person

Choice of two (2) salads

Tossed garden salad

Creamy pasta salad

Coleslaw

Potato salad

FINGER FOOD MENU 1

\$15 per person

Calamari rings

Crispy chicken wings

Fish cocktails

Spicy potato samosa

Dim sims

Spring rolls

FINGER FOOD MENU 2

\$20 per person

King prawn skewers

Satay chicken skewers

Prawn & crab roll

Zesty calamari

Spicy potato samosa

Dim sims

Spring rolls

finger food

FINGER FOOD MENU 3

\$25 per person

Fish cocktails

Teriyaki chicken skewers

Succulent pulled pork sliders

Coconut prawns

Mini gourmet quiche

Tea & coffee station available for each package for \$1.00 extra per person





MORNING TEA PLATTERS

Assorted cakes & slices

\$50 per platter

Pikelets with jam & cream

\$25 per platter

Large mixed muffins

\$35 per platter

Mini mixed muffins

\$20 per platter

Mini caramel pudding

\$30 per platter

Mini chocolate pudding

\$30 per platter

Mini plum pudding

\$30 per platter

Mini cheesecakes

\$35 per platter

Mini danishes

\$20 per platter

Scones with jam & cream

\$20 per platter

Croissants

\$3.75 each

Mini quiches

\$2.20 each

Banana bread

\$3.50 each - minimum five (5) slices

platters

Additional extras to add on to any package

FRUIT PLATTER

A selection of fresh seasonal fruit

\$35 per platter

CHEESE PLATTER

Tasty cheese, cabanossi & crackers

\$30 per platter

\$15 extra to add dip, carrot & celery sticks, extra crackers

SANDWICH PLATTER

Assorted sandwiches

\$50 per platter

GOURMET PLATTER

Three kinds of cheese, selection of sliced meats, two dips, crackers, sliced baguette, olives, variety nut mix and fresh fruit. Served on a large wooden board.

\$95 per platter

COB LOAF

Warm cob loaf filled w/ spinach dip or cheese & bacon dip

\$25 each



contact us

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