



FUNCTION MENU

10-14 Deegan Drive
(PO Box 114) Alstonville NSW 2477

T: 02 66 280 497

F: 02 66 285 494

E: info@alstonvillebowls.com

W: www.alstonvillebowls.com

*The Alstonville Plateau Bowls & Sports Club work closely with our customers
to ensure that your special event is one to remember.*

Our renovated club located in the heart of Alstonville and is the perfect location for your next event. The club ensures that the layout and preparation of your function will be organised down to the very last detail. We look forward to your enquiry!

Function Room Hire

The Alstonville Plateau Bowls and Sports Club have three fully equipped Function Rooms available for Hire for Functions and Parties. Our Function Rooms have a versatile space that can be transformed into two sizes to cater for your requests.

Room	Price	People	Facilities
Whole Auditorium <i>Private access to Greens</i>	\$50.00 <i>Booking Fee</i> \$20 / Hour After	(20 - 60) Sit Down (20 - 100) Cocktail	Dance Floor, Stage, Microphone, Music Port, Projector, Whiteboard & Lectern
Half Auditorium <i>Private access to Greens</i>	\$30.00 <i>Booking Fee</i> \$15 / Hour After	(20 - 40) Sit Down (20 - 50) Cocktail	Microphone, Music Port, Projector, Whiteboard & Lectern
Tibouchina Room <i>Close access to front door</i>	\$30.00 <i>Booking Fee</i> \$15 / Hour After	(10 - 30) Sit Down (10 - 40) Cocktail	T.V Screen with Computer Projection, Microphone, Whiteboard & Lectern

Hire Items Available

Hire Item	Charge
White Board	Complimentary with full room hire
Projector	Complimentary with full room hire
T.V. - <i>Tibouchina Room Only</i>	Complimentary with full room hire
Microphone	Complimentary with full room hire
Music Port – <i>Auditorium Only</i>	Complimentary with full room hire
Lectern	Complimentary with full room hire
Lanterns- White 3 Sizes	\$2.50 for 3
Dance Floor	\$50 - Set Up Fee
Stage	\$30 - Set Up Fee
Table Cloth Hire	Charge
Table Cloths – Round 275 x 275	\$8.50 Each
Table Cloths- Square, fits Round Tables 224 x 224	\$6.50 Each
Table Cloths- Trestle/ Rectangle Tables 137 x 180	\$6.50 Each
Table Cloths- Square Table 137 x 137	\$6.50 Each
Table Cloths- Two Rectangle Tables 137 x 275	\$6.50 Each

Tablecloths are not held on the premises, they must be ordered one week in advance

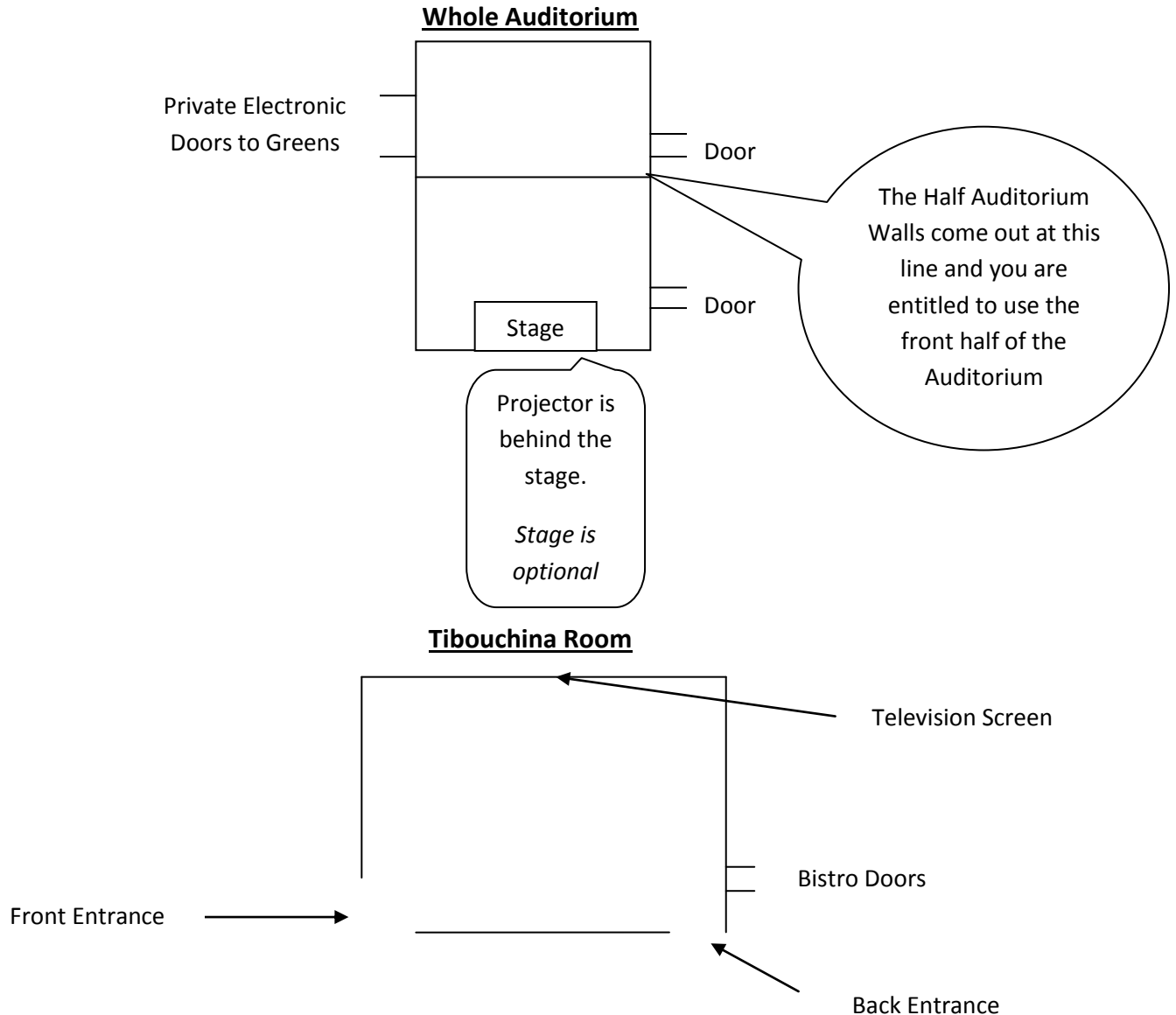
The club does allow you to bring your own table clothes upon request.

Extension Leads and Power Boards supplied upon request.

Function Room Layout

Below is the general layout for each Function Room.

(Please see photos attached)



Lawn Bowls

Green Fees

If you have a special event and wish to take advantage of the Clubs Championship Greens, to play bowls for the day there is a green donation of **\$6 per person**.

This ensures our Greens are maintained for your convenience.

*If you are booking a Function or Christmas Party with us please enquire in regards to our **Greens Party Packs** as you may be eligible for a Bowls & Meals deal.*

Plateau Family Restaurant

MENU ONE

1, 2 & 3 Course

Single course (mains only) **\$25 / person**

Two course (entree & main) **\$35 / person**

Two course (main & dessert) **\$30 / person**

Three course (entree, main & dessert) **\$40 / person**

Entrees (choose 2 to be served alternately)

- : Salmon tartare on Avocado salsa drizzled with a Balsamic reduction (GF)
- : Roast Pumpkin and Cumin Soup, served with toasted Turkish bread (GF)
- : Thai Beef salad with crispy noodles and a coriander, ginger and lemon grass dressing.

Mains (choice 2 to be served alternately)

- : Chicken Parmigiana - with steakhouse chips and salad
- : Crumbed Barramundi fillet - with steakhouse chips and salad (GF)
- : Rump steak - with steakhouse chips and salad (GF)
- : Pumpkin & Spinach Ravioli in a creamy white wine sauce

Dessert (choose 2 to be served alternately)

- : Chocolate and Orange Mousse.
- : Vanilla Bean Baked Cheesecake.
- : Seasonal fruit Salad with natural yoghurt and drizzled with honey. (GF)

Would you also like?

- : Tea & coffee station at \$2.50 / head
- : Cutting / plating (with strawberries & cream) of celebration cakes at \$3 / head

MENU TWO

1, 2 & 3 Course

Single course (mains only) **\$26 / person**

Two course (entrée & main) **\$36 / person**

Two course (main & dessert) **\$30 / person**

Three course (entrée, main & dessert) **\$41 / person**

Entrées *(choose 2 to be served alternately)*

- : Salmon tartare on Avocado salsa drizzled with a Balsamic reduction. (GF)
- : Roast Pumpkin and Cumin Soup, served with toasted Turkish bread.
- : Thai Beef salad with crispy noodles and a coriander, ginger and lemon grass dressing.

Mains *(choose 2 to be served alternately)*

- : Grilled chicken breast with lime & coriander served on a bed of rice with avocado salsa.
- : Seasoned Lamb shank, slow roasted, served on creamy mash potato and wilted baby spinach finished with a red wine jus (GF)
- : Pan fried Atlantic salmon served on an avocado salsa with a rocket & asparagus salad, drizzled with a balsamic reduction (GF)

Dessert *(choose 2 to be served alternately)*

- : Chocolate Berry Tart (GF)
- : Black Forest Cake
- : Seasonal fruit Salad with natural yoghurt and drizzled with honey. (GF)

Would you also like?

- : Tea & coffee station at \$2.50 / head
- : Cutting / plating (with strawberries & cream) of celebration cakes at \$3 / head

MENU THREE

1, 2 & 3 Course

Single course (mains only) **\$28 / person**

Two course (entrée & main) **\$39 / person**

Two course (main & dessert) **\$35 / person**

Three course (entrée, main & dessert) **\$46 / person**

Entrées *(choose 2 to be served alternately)*

- : Salmon tartare on Avocado salsa drizzled with a Balsamic reduction. (GF)
- : Roast Pumpkin and Cumin Soup, served with toasted Turkish bread.
- : Thai Beef salad with crispy noodles and a coriander, ginger and lemon grass dressing.

Mains *(choose 2 to be served alternately)*

- : Dijon and Rosemary Crusted Lamb rack served with carrot and parsnip puree, roast egg plant medallion and a red wine jus
- : Swordfish rocket roast asparagus avocado salad with crispy pancetta finished with a lemon pepper & dill vinaigrette (GF)
- : Filo wrapped chicken tenderloin infolded in creamy avocado capsicum sauce with a hint of lemon & chopped bacon.
- : Beef Wellington with truffle scented mashed potato and prosciutto wrap asparagus

Dessert *(choose 2 to be served alternately)*

- : Banana Toffee Tart
- : Blueberry Brulee Cheesecake
- : Seasonal fruit Salad with natural yoghurt and drizzled with honey. (GF)

Would you also like?

- : Tea & coffee station at \$2.50 / head
- : Cutting / plating (with strawberries & cream) of celebration cakes at \$3 / head

PIZZA MENU

• Just Cheese

House made Napoli sauce; mozzarella cheese finished with shaved Parmesan

sm \$ 9.50

lg \$13.50

• Smooth Garlic

Pizza bread, house garlic butter, mozzarella cheese, topped with garlic aioli and chopped parsley

sm \$ 9.50

lg \$13.50

• Seedy Mustard

diced bacon, mozzarella cheese and topped with garlic aioli

sm \$10.50

lg \$14.50

• Double Pepperoni

House Napoli sauce, topped with mild pepperoni and mozzarella cheese

sm \$13.50

lg \$17.50

• Ham & Pineapple

House made Napoli sauce, shaved ham, diced pineapple, mozzarella cheese

sm \$14.00

lg \$18.00

• Iatliano

House Napolitano sauce, ham, pepperoni, capsicum, onion, pineapple, olives & mushrooms

sm \$15.50

lg \$19.50

• New Yorker

Sliced mild pepperoni, sliced mushrooms, mozzarella cheese, topped hickory smoked bbq sauce

sm \$14.00

lg \$18.00

• Vege Lovers

Baby spinach, sliced mushrooms, Spanish onion, Roma tomato, diced pineapple, sliced calamata olives, mozzarella cheese

sm \$14.50

lg \$18.00

- **ABC pizza**

Napoli sauce, Avocado, Bacon, Chicken,
mozzarella cheese, topped with ranch sauce

sm \$14.50

lg \$18.50

- **Meat Lovers Supreme**

House Napolitano sauce, bbq sauce, ground beef,
pepperoni, ham, chicken, chorizo, Spanish onion,
mushroom with bbq sauce.

sm \$15.00

lg \$19.00

- **Garlic Prawn**

Garlic marinated king prawns, capsicum, baby spinach,
Spanish onion, mozzarella cheese topped with
aioli sauce ,parsley and lemon wedge

sm \$15.50

lg \$21.50

- **Barbecue Chicken**

Shredded chicken breast, onion, bacon, feta and
Mozzarella finished with barbecue sauce.

sm \$15.50

lg \$21.00

- Gluten free pizza bases available additional \$3

PLATTER MENU

Asian Cocktail Platter

variety of cocktail spring rolls dimsums and samosas served with a sweet and sour dipping sauce

\$45.00 90 pieces

Assorted Sandwich Platter

\$45.00 40 pieces

Chicken Platter 1

honey and soy marinated chicken wingettes topped with sesame and herbs

\$60.00 36 pieces

Chicken Platter 2

chilli buffalo wings served with a ranch dipping sauce

\$60.00 26 pieces

Malay Chicken Satay Skewers

Topped with satay sauce and lime wedges

\$65.00 40 skewers

Thai Fish Cakes

topped with aioli and sided with a thai dipping sauce

\$50.00 40 pieces

Cheese Platter

camambert blue vein calamata olives dried apricots assorted nuts pepperon grapes and water crackers

\$55.00

Fruit Platter

watermelon rockmelon honey dew grapes pineapple strawberries

\$40.00

Cheesy Garlic Bread Platter

toasted garlic bread loaf slightly topped with mozzarella cheese finish with aioli and parsely

\$35.00 40 pieces

Beer Battered Flathead

flathead in a crispy batter served with lemon wedges aioli and fresh herbs

\$65.00 40 pieces

Angus Beef Sliders

\$65.00 20 pieces

Alstonville Plateau Bowls & Sports Club

Hire Agreement

NAME _____

ADDRESS _____

PHONE _____ MOBILE _____

EMAIL _____

DATE OF FUNCTION _____

FUNCTION TIME (Start) _____ (Finish) _____

TYPE OF FUNCTION _____

ESTIMATED NUMBER OF GUESTS _____ SEATED/STANDING _____

ENTERTAINMENT _____

CATERING ARRANGEMENT _____

SPECIAL DRINK REQUIREMENTS _____

Payment Option 1- Cash Payment

Please come into the club and make payment at the front desk.

Payment Option 2- Online Payment

If you wish to make your payment online, please ensure it is paid before the date of your function

BSB: 728 728

ACC: 2221 2273

Payment Option 3

I enclosed my *(please circle)* CREDIT CARD CHEQUE

For payment of **HIRE OF FUNCTION ROOM** _____

Payable to: **ALSTONVILLE PLATEAU BOWLS & SPORTS CLUB** for the **total amount** of: \$ _____

OR please charge my credit card *(Please Circle)* VISA MASTERCARD

CARD NUMBER: _____ EXPIRY DATE: __ / __ CCV: ____

CARD HOLDERS NAME: _____ SIGNATURE _____