



East's
"The Club for All Ages"
East Maitland Bowling Club
East's Leisure & Golf

2012-13 Functions Package
Scarborough Function Centre & Fairways Function Centre





Hors D'ouvres Menu

HOT HORS D'OUVRES 7.40 pp

- Prawn Cutlets
- Petite Crab Cakes
- Chicken Creamy Bites
- Vegetarian Money Bags
- Rice Net Spring Rolls

COLD HORS D'OUVRES 8.00 pp

- Assorted Cold Canapes
- Australian Cheese, Cabanossi and Crackers

HOT AND COLD HORS D'OUVRES 8.00 pp

- Your selection of hot and cold hors d'ouvres

Please note: Hors d'ouvres are only available in conjunction with an a la carte or buffet menu selection. All prices include GST.





Finger Food Menu

SELECTIONS 13.00 pp

- Mini Vegetable Spring Rolls
- Vegetarian Money Bags
- Seafood Money Bags
- Fish Bites
- Chicken Nuggets
- Mini Quiches
- Mini Beef Pies
- BBQ Chicken Wings
- Thai Beef Meatballs
- Spinach and Cheese Pastizzi
- Satay Chicken Skewers
- Potato Wedges
- Deep-fried Calamari

10 Guests = choice of 4 selections

20+ Guests = choice of 5 selections

30+ Guests = choice of 6 selections

50+ Guests = choice of 7 selections

100+ Guests = choice of 8 selections

Finger food menus are served on a catering table in the function room. Food is available during normal operating hours of the restaurant only. Other times can be discussed with the Function Coordinator and additional charges may apply.

Table cloths other than for catering table are not included in the price and if required will incur and additional cost.

Tea and coffee facilities may be added at an additional cost.

Please note: A minimum of 10 guests is required for finger food menu. All prices include GST.





Gourmet Sandwiches and Wraps

SELECTIONS 10.70 pp

- Ham, Cheese, Lettuce and Tomato
- Turkey with Cranberry Sauce
- Corn Beef with Smoked BBQ Sauce
- Roast Beef with Mild Mustard
- Egg, Lettuce and Mayonnaise*
- Egg Curry, Lettuce and Mayonnaise*
- Red Salmon with Onion*
- Mixed Salad
- Roast Chicken with Coleslaw
- Roast Chicken with Thai Sweet Chilli Sauce

* Indicates selections not suitable for gourmet wraps

8 - 10 Guests = choice of 2 selections

11 - 20 Guests = choice of 3 selections

21 - 40 Guests = choice of 4 selections

40+ Guests = choice of 5 selections

All selections can be made on your choice of white, wholemeal or multigrain bread or wraps.

A minimum of 8 guests is required for the Gourmet Sandwiches and Wraps Menu.

Table cloths other than for catering table are not included in the price and if required will incur and additional cost.

Tea and coffee facilities may be added at an additional cost.

Please note: All prices include GST.



Combined Finger Food Menu

COMBINED FINGER FOOD MENU 13.00 pp

Combined Finger Food Menus are available with a selection from the Gourmet Sandwiches and Wraps and Hot Finger Food Menus

Up to 30 Guests = choice of 4 hot finger foods and 2 sandwich selections

31-50 Guests = choice of 4 hot finger foods and 3 sandwich selections

50+ Guests = choice of 4 hot finger foods and 4 sandwich selections

Finger food menus are served on a catering table in the function room. Food is available during normal operating hours of the restaurant only. Other times can be discussed with the Function Coordinator and additional charges may apply.

Table cloths other than for catering table are not included in the price and if required will incur an additional cost.

Tea and coffee facilities may be added at an additional cost.

Please note: All prices include GST.





A La Carte Menu One

A LA CARTE MENU ONE 28.40 pp

Please select two meals from each course to be served alternately.

Main (All served with garden fresh vegetables)

- Roasted Leg of Lamb with Rosemary Red Wine Sauce
- Roasted Chicken Wrapped in Bacon with Gravy
- Roast Pork with Port Wine Sauce
- Roasted Beef with Mushroom Red Wine Sauce

Dessert

- Cheesecake with Fresh Fruit, Cream and Custard Sauce
- Pavlova with Passionfruit Sauce and Cream
- Apple Pie with Custard Sauce
- Chocolate Pudding with Caramel Sauce

All meals are served with fresh bread rolls, tea and coffee and mint chocolates.

Please note: All prices include GST.





A La Carte Menu Two

A LA CARTE MENU TWO 36.00 pp

Please select two meals from each course to be served alternately.

Entree

- Chef's Caesar Salad Topped with Fried Calamari and Garlic Croutons
- Prawn Cocktail with Cognac Seafood Sauce
- Soy, Honey and Sesame Chicken with Salad
- Thai BBQ Beef Salad with Lime and Sweet Chilli Dressing

Main

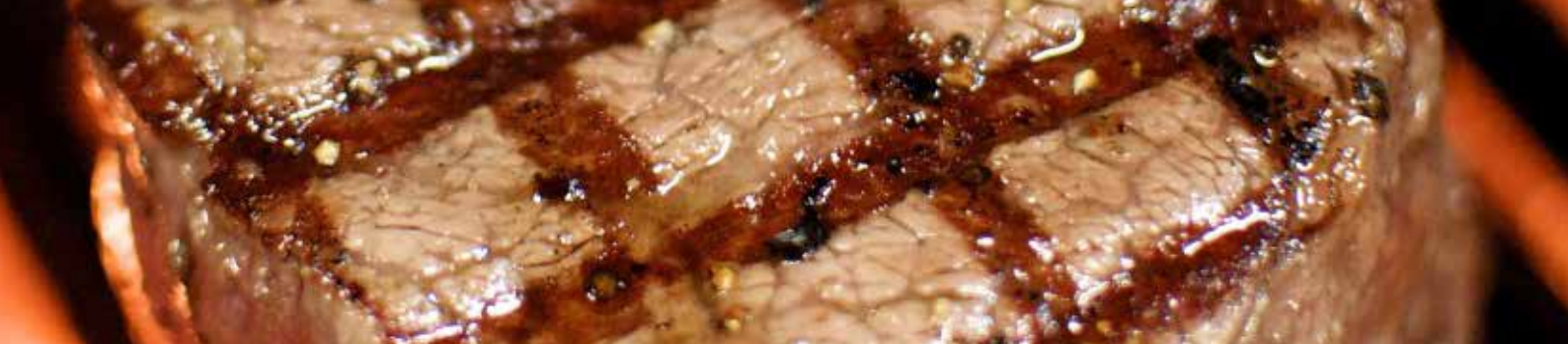
- Grilled Barramundi Fillet with Lemon and Caper Sauce
- Pan-fried Chicken Breast with a White Wine and Herb Sauce
- Chicken Kiev - Chicken Breast with Garlic Butter Filling
- Grilled Scotch Fillet of Beef with Dianne Sauce

Dessert

- Tiramisu Cake with Fresh Fruit
- Black Forest Cheesecake
- Sticky Date Pudding with Fresh Cream and Berries
- Chocolate Mud Cake with Berry Coulis and Fresh Cream

All meals are served with fresh bread rolls, tea and coffee and mint chocolates.

Please note: All prices include GST.



A La Carte Menu Three

A LA CARTE MENU THREE 39.80 pp

Please select two meals from each course to be served alternately.

Entree

- Fresh King Prawn and Garden Salad with Balsamic Vinaigrette
- Hawaiian Waldorf Chicken Salad
- Seafood Crepe and Salad with Dill Cream Sauce
- Tandoori Beef Strips served with Pappadum and Asian Salad

Main (All served with garden fresh vegetables)

- Grilled Scotch Fillet of Beef with Red Wine and Mushroom Sauce
- Pan-fried Chicken Breast Wrapped in Bacon, topped with King Prawns and a Garlic Cream Sauce
- Grilled Atlantic Salmon Fillet served with Hollandaise White Wine Sauce
- Tenderloin Fillet of Beef with Chef's Black Pepper Sauce

Dessert

- Apple Strudel with Brandy Custard
- Citrus Tart with Thickened Cream and Fruit
- Blueberry Swirl Cheesecake with Custard Sauce and Fruit
- Chef's Special Individual Ebony and Ivory - Rich Dark and White Chocolate Mousse

All meals are served with fresh bread rolls, tea and coffee and mint chocolates.

Please note: All prices include GST.





Mini Buffet Menu

MINI BUFFET MENU 25.50 pp

Cold Entree (Select a Cold Entree or Hot Entree)

- Prawn Cocktail
- Seafood Salad
- Caesar Salad
- Garden Fresh Salad

Hot Entree (Served with a variety of sauces)

- Calamari
- Spring Rolls
- Fish Pieces
- Chicken Nuggets

Main

- Mongolian Beef or Black Bean
- Honey Chicken
- Combination Omelette
- Sweet and Sour Pork
- Asian Style Stir-fried Noodles
- BBQ Chicken Fillet with Cream of Mushroom Sauce
- Fried Rice

Roasts (Served with Roasted Seasonal Vegetables, Gravy and Cream Cheese Potato Bake)

- Roast Pork
- Roast Beef

Desserts (Served with Fresh Cream)

- Pavlova
- Cheesecake
- Mud Cake

Fresh oysters may be added by the dozen ONLY at the current market price.

This menu is served with fresh bread rolls, tea and coffee and mint chocolates.

This menu is suitable for Christmas Parties, School Formals, Birthdays, Sports Presentations, Social Club Dinners etc (not available for weddings).

Please note: All prices include GST.





Standard Buffet Menu

STANDARD BUFFET MENU 32.50 pp

Cold Entree

- Prawn Cocktail
- Seafood Salad
- Garden Fresh Salads and Fruits
- Mussels with Thai Sweet Chilli Sauce
- Fresh King Prawns

Hot Entree (Served with a variety of sauces)

- Calamari
- Spring Rolls
- Fish Pieces
- Chicken Nuggets

Main

- Beef with Black Bean Sauce
- Honey Chicken
- Prawn Omelette
- Pork Curry
- Asian Style Stir-fried Noodles
- BBQ Chicken Fillet with Cream of Mushroom Sauce
- Fried Rice

Roasts (Served with Roasted Seasonal Vegetables, Gravy and Cream Cheese Potato Bake)

- Roast Pork
- Roast Beef

Desserts (Served with Fresh Cream)

- Pavlova
- Cheesecake
- Mud Cake
- Apple Crumble
- Assorted Cream Cakes

Fresh oysters may be added by the dozen ONLY at the current market price.

This menu is served with fresh bread rolls, tea and coffee and mint chocolates.

Please note: All prices include GST.



Deluxe Buffet Menu

DELUXE BUFFET MENU 36.50 pp

Cold Entree

- Prawn Cocktail
- Garden Fresh Salads and Fruits
- Mussels with Thai Sweet Chilli Sauce
- Fresh King Prawns

Hot Entree (Served with a variety of sauces)

- Calamari
- Spring Rolls
- Fish Pieces
- Prawn Cutlets

Main

- Honey Chicken
- Seafood Combination
- Sweet and Sour Pork
- Fried Rice
- Asian Style Stir-fried Noodles
- BBQ Chicken Fillet with Cream of Mushroom Sauce
- Fillet Steak with Red and Black Pepper Sauce

Roasts (Served with Roasted Seasonal Vegetables, Gravy and Cream Cheese Potato Bake)

- Roast Leg of Lamb
- Roast Pork

Desserts (Served with Fresh Cream)

- Pavlova
- Cheesecake
- Mud Cake
- Assorted Cream Cakes

Fresh oysters may be added by the dozen ONLY at the current market price.

This menu is served with fresh bread rolls, tea and coffee and mint chocolates.

Please note: All prices include GST.



Requirements

BOOKING REQUIREMENTS

The following two pages must be read thoroughly. The 'Function Agreement' must be signed and returned to the Function Coordinator when confirming a Function or with payment of the room hire.

A Room Hire Fee of \$220 is to be paid within 14 days of a tentative booking. This amount is inclusive of GST and covers the Room Hire, Staffing and setting up of the function room. Patrons are responsible for all decorating and music, entertainment, etc.

A Catering Deposit of \$100 is to be paid to Billabongs Restaurant (East Maitland Bowling Club) or ENB Steakhouse (East's Leisure & Golf) 28 days before the date of the Function. This deposit is non-refundable for cancellations, but may be transferred in cases of postponements. Full settlement of the catering account is required no later than 2 days prior to the function. Payments to be made in cash or by business or bank cheque made payable to Billabongs Family Restaurant (East Maitland Bowling Club) or ENB Steakhouse (East's Leisure & Golf).

Any Bar Account accrued during a Function must be finalised on the day, unless organised with management prior to the date of the function.

MENU REQUIREMENTS

A menu selection is required no later than 14 days prior to the function.

Variations to all menus can be made by contacting the Function Coordinator or by speaking to Billabongs Restaurant and ENB Steakhouse.

Final adjustment of guest numbers must be made no later than 48 hours (2 days) prior to the function. A decrease of numbers attending the function will still incur the original price quoted.

Menu prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity. Please contact our Function Coordinator for further details.

CANCELLATIONS

A full refund of the security deposits paid for room hire will be given for cancellations 60 days prior to the function date. No refund will be given for cancellations with less than 60 days notification.

Function Agreement

CUSTOMER COPY

An attendance of 60 or more guests is required for a catered function to be held in the Scarborough Function Centre or the Fairways Function Centre on a Friday night or Saturday night.

Organisers of functions will be at all times responsible for the conduct of their guests and must also be a club member. All club internal rules must be strictly adhered to, i.e. dress, trading hours, standard of behaviour, entry into the Club (5km radius). Any specialised cleaning or repair due to damage caused to either room will incur a cost to the individual responsible for the function.

Organisers must also be responsible for persons under the age of 18 years. Illegal alcohol consumption will not be tolerated. The Responsible Service of Alcohol (intoxication) Legislation must be adhered to. Failing to control intoxicated persons or those persons under the age of 18 years could result in the function being cancelled or offenders being removed from the premises. The manager of duty has complete authority over this matter.

The Club will take all necessary care and attention, but accepts no responsibility or liability for damage or loss of merchandise or equipment left at the Club prior, during or after any functions or exhibitions on its premises.

An attendance of 60 or more guests is required for a Buffet Menu.

An attendance of 30 or more guests is required for an A La Carte Menu.

No BYO food or beverages are allowed on the premises.

All menu and beverage prices are inclusive of GST, following guidelines set by the Australian Federal Government.

The completion of the function will coincide with the closing of the Club:

- 12 midnight on a Friday or Saturday night.
- 10pm on a Sunday night and during the week at East Maitland Bowling Club.
- 9pm on Sunday, Monday and Tuesday night at East's Leisure & Golf.

We thank you for taking the time to review East's regulations with regards to functions in the Scarborough Function Centre at East Maitland Bowling Club and the Fairways Function Centre at East's Leisure & Golf.

For more information, please do not hesitate to contact the Function Coordinator on 02 4933 7533.

Function Agreement

CATERING REQUIREMENTS

Confirmation of Catering is required no later than 3 days prior to the function. Variations to all Menus can be made by contacting the Function Co-ordinator.

Final adjustment of guests' numbers must be made no later than 48 hours (2 days) prior to the function. (A decrease of numbers attending the function will still incur the original price quoted).

Menu Prices may be subject to change, and in such cases every effort will be made to inform patrons at the earliest opportunity. Please contact our Function Co-ordinator for further details.

CANCELLATIONS

48 hours (2 days) notice is required for all cancellations. Cancellations with less than 24 hours' notice will be subject to Catering AND/OR Room Hire charges.

It is the responsibility of the organisation/individual to confirm all Function requirements and guest numbers prior to the function.

CLUB POLICY

Organisers of functions will be at all times responsible for the conduct of their guests. All Club internal rules must be strictly adhered to, i.e. dress, trading hours, standard of behaviour, entry into the Club (5km radius). Any specialised cleaning or repair due to damage caused to any function rooms will incur a cost to the Individual/Organisation responsible for the function.

Organisers must also be responsible for persons under the age of 18. Illegal Alcohol consumption will not be tolerated. The Responsible Service of Alcohol (Intoxication) Legislation must be adhered to. Failing to control intoxicated persons or those persons under the age of 18 could result in the function being cancelled or offenders being removed from the premises. The Manager on duty has complete authority over this matter.

The Club will take all necessary care and attention, but accepts no responsibility or liability for damage to persons or property or loss of merchandise or equipment left at the Club prior, during or after any functions or exhibitions on its premises.

No BYO foods or beverages are allowed on the premises. Prices are inclusive of GST (as per Australian Government guidelines)

All functions will be conducted within normal Club trade hours. Any special requirements with regard to access to the room outside of Club trade hours must be sanctioned by the Function Co-ordinator.

Room Hire, Function Drinks and Catering accounts must be paid on the day of the function, unless otherwise organised with the Function Co-ordinator.

Billabongs & ENB Restaurants will issue a separate account for Catering.

I hereby state that I have read the above information and agree with the terms and conditions as set by the Board of Directors and Management of East Maitland Bowling Club and East's Leisure & Golf.

Name:

Signature:

Date of Function:

Venue: