

BBQ Package 1

The Classic

Served Buffet Style

Menu:

- ◆ *Traditional Beef Sausages*
- ◆ *150g Beef Burgers*
- ◆ *Caramelized Onions*
- ◆ *Garden Salad (incl. Lettuce, Tomato, Cucumber & Red Onion)*
- ◆ *Traditional Coleslaw*
- ◆ *Selection of Bread Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian Burgers available on request*

\$17.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

BBQ Package 2

The Mixed Grill

Served Buffet Style

Menu:

- ◆ *Lamb Cutlets*
- ◆ *Marinated Chicken Tenderloins*
- ◆ *Lamb Honey & Rosemary Sausages*
- ◆ *150g Beef Burgers*
- ◆ *Caramelized Onions*
- ◆ *Potato Salad of Bacon, Spring Onion & Mayonnaise*
- ◆ *Garden Salad (incl. Lettuce, Tomato, Cucumber & Red Onion)*
- ◆ *Traditional Coleslaw*
- ◆ *Selection of Bread Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian Burgers Available on Request*

\$27.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

MELBOURNE BOWLING CLUB
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BBQ Package 3

The Beefeater

Served Buffet Style

Menu:

- ◆ *250g Grain Fed Sirloin Cooked to Medium*
- ◆ *Traditional Beef Sausages*
- ◆ *Potato Salad of Bacon, Spring Onion & Mayonnaise*
- ◆ *Garden Salad (incl. Lettuce, Tomato, Cucumber & Red Onion)*
- ◆ *Selection of Bread Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian or Pescetarian Available on Request*
- ◆ *Fresh Fruit Platter*

\$30.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

BBQ Package 4
Fruits of The Sea

Served Buffet Style

Menu:

- ◆ *200g Tasmanian Salmon Fillet*
- ◆ *Marinated Black Tiger Prawns*
- ◆ *Lemon Pepper Crusted Calamari*
- ◆ *½ Shell Mussels with Tomato Salsa*
- ◆ *Pasta Salad with Char-grilled Vegetables & Pesto*
- ◆ *Garden Salad (incl. Lettuce, Tomato, Cucumber & Red Onion)*
- ◆ *Selection of Bread Rolls & Butter*
- ◆ *Chef's Selection of Condiments & Dressings*
- ◆ *Vegetarian or Pescetarian Available on Request*
- ◆ *Fresh Fruit Platter*
- ◆ *Individual Pavlova (with Fresh Strawberries & Passionfruit)*

\$42.50 per person for groups of 30 or more

\$100 surcharge fee for groups less than 30

Final numbers to be confirmed 5 business days prior to event

Additional BBQ Items

Add a Steak

- ◆ 250g Grain Fed Sirloin Steak **\$12.50 per head**

BBQ Salmon

- ◆ 200g Tasmanian Salmon Fillet **\$10 per head**

BBQ Lemon Pepper Calamari

- ◆ Butterfly Squid Tube **\$9 per head**

BBQ Chilli Tiger Prawn Swewers

- ◆ 4 Medium Sized Prawns Per Skewer **\$7 per head**

BBQ Chicken Satay Skewers

- ◆ Marinated Chicken Tenderloins **\$4 per head**

BBQ Vegetable Skewers

- ◆ Selection of Marinated Vegetables **\$3.50 per head**

Kids BBQ Serve

- ◆ 150g Beef Burger
- ◆ Lamb Sausage
- ◆ Bread & Condiments

\$9 per head

(NB: Kids 12 years & under only)

Additional Salads

◆ *Potato Salad*

- *with Bacon, Seeded Mustard, Spring Onions & Mayonnaise*

◆ *Pasta Salad*

- *with Roasted Vegetables, Semi Dried Tomatoes & Pesto*

◆ *Traditional Coleslaw*

◆ *Caesar Salad of Cos Lettuce, Bacon, Egg & Croutons*

- *with Traditional Caesar Dressing*

◆ *Salad of 5 Beans, Sweet Corn & Diced Bell Peppers*

\$4.50 per head

◆ *Caprese Salad*

- *Bocconcini, Cherry Tomato, Baby Spinach Red Onion & Pesto*

\$5.50 per head

◆ *Roasted Mushroom, Capsicum & Spring Onion Salad*

- *with Balsamic Dressing*

\$6.50 per head

Something Sweet

◆ *Freshly Sliced Seasonal Fruit*

◆ *Selection of Petit Cakes & Slices*

\$5 per head

◆ *Individual Pavlova*

- *with Strawberries, Fresh Cream & Passionfruit*

\$6 per head

Finger Food Package 1

- ◆ *Chicken Kiev Balls*
- ◆ *Party Pies with Tomato Sauce*
- ◆ *Party Sausage Rolls Tomato Sauce*
- ◆ *Mini Dim Sims with Soy*
- ◆ *Mini Vegetarian Spring Rolls with Sweet Chilli*

\$10 per head for groups 50 or more

\$100 surcharge fee for groups less than 50

Wait staff charged at \$25 per hour

Finger Food Package 2

- ◆ *Chicken Kiev Balls*
- ◆ *Mini Deep Pan Pizza Selection*
- ◆ *Party Sausage Rolls Tomato Sauce*
- ◆ *Thai Seafood Money Bags with Sweet Chilli*
- ◆ *Mini Falafel Balls with Cucumber Yoghurt*
- ◆ *Roast Vegetable Frittata with Tomato Relish*
- ◆ *Vegetable Samosas*

\$15 per head for groups 50 or more

\$100 surcharge fee for groups less than 50

Wait staff charged at \$25 per hour

Finger Food Package 3

- ◆ *Assortment of Sushi Roll Bites with Wasabi & Soy*
- ◆ *Panko Prawns with Mayonnaise*
- ◆ *Mini Falafel Balls with Cucumber Yoghurt*
- ◆ *Roast Vegetable Frittata with Tomato Relish*
- ◆ *Mini Vegetarian Spring Rolls with Sweet Chilli*
- ◆ *Flame Grilled Meatballs in Tomato Sugo*
- ◆ *Party Pies with Tomato Sauce*
- ◆ *Tempura Battered Whiting with Chips & Tartare*
 - *served in Noodle boxes*

\$22.50 per head for groups 50 or more

\$100 surcharge fee for groups less than 50

Wait staff charged at \$25 per hour

Finger Food Additions

- ◆ *Assortment of Sushi Roll Bites with Wasabi & Soy*
\$2 per head
- ◆ *Sesame Prawn Toast with Plum Sauce*
\$2.50 per head
- ◆ *Tempura Battered Whiting with Chips & Tartare*
 - *served in Noodle boxes***\$5 per head**
- ◆ *Selection of Petit Cakes & Slices*
\$5 per head
- ◆ *Individual Pavlova*
 - *with Strawberries, Fresh Cream & Passionfruit***\$6 per head**

Formal Banquet Menu

Entrée Selection

- ◆ *Rare Roasted Eye of Beef*
 - *with Tuna Aioli, Parmesan Wedge, Petit Herbs & Capers*
- ◆ *Agnolotti of Spinach & Ricotta with Napoli, Parmesan & Rocket*
- ◆ *Classical Prawn Cocktail, Mary Rose Sauce & Iceberg Chiffonade*
- ◆ *Antipasto Plate*
 - *Cured Meats, Roasted Vegetables, Olives & Marinated Fetta*
- ◆ *Salt & Pepper Squid, Thai Salad & Chilli Relish*
- ◆ *Smoked Chicken Salad with Watermelon, Goats Cheese & Mint*

Main Course Selection

- ◆ *Pan Seared Tasmanian Salmon, Lemon & Caper Potato Salad, Asparagus, Tomato & Pesto*
- ◆ *Prosciutto Wrapped Chicken Breast, Potato Salad, Rocket, Cherry Tomato & Roasted Peppers with Horseradish Cream*
- ◆ *Four Point Zataar Crusted Lamb Rack, Preserved Lemon Cous Cous, Smoked Eggplant Puree, Baby Beets*
- ◆ *Confit Duck, Cauliflower Puree, French Lentils Braised in Duck Jus*
- ◆ *Crispy Pork Belly, Sweet Potato Mash, Dutch Carrots & Apple Sauce*
- ◆ *250g Sirloin Steak, Potato Mash, Roasted Roma Tomato, Green Beans & Pepper Sauce*

Formal Banquet Menu (cont.)

Dessert

- ◆ *Passionfruit Pavlova with Summer Berries & Cream Chantilly*
- ◆ *New York Cheesecake, Berry Coulis & Double Cream*
- ◆ *Apple & Rhubarb Crumble with Caramelized Apples*
 - *Gluten & Dairy Free*
- ◆ *Black Forest Gateaux*
- ◆ *Mississippi Mud Cake with Strawberry Coulis & Cream*
- ◆ *Traditional Apple Pie with Whipped Cream*

2 Course Meal

1 x Entrée & Alternate Mains
or
Alternate Mains & 1 x Dessert
\$50 per head

3 Course Meal

1 x Entrée, Alternate Mains & 1 x Dessert
\$65 per head

3 Course Alternate Entrée, Alternate Main & Alternate Dessert
\$75 per head

(staff charges apply for less than 80 guests)

Morning & Afternoon Tea Packages

Early Morning Package

- ◆ *Tea & Coffee Station*
- ◆ *Selection of Fruit Juices*
- ◆ *Assortment of Breakfast Pastries*

\$9.50 per head

Morning / Afternoon Package 1

- ◆ *Tea & Coffee Station*
- ◆ *Selection of Traditional Sweet Biscuits*

\$5.50 per head

Morning / Afternoon Package 2

- ◆ *Tea & Coffee Station*
- ◆ *Fresh Baked Scones with Jam & Whipped Chantilly Cream*
 - 2 per person

\$8.50 per head

Morning / Afternoon Package 3

- ◆ *Tea & Coffee Station*
- ◆ *Petit Four Selection of Traditional Cakes & Choux Pastry Treats*
 - 3 per person

\$9.00 per head

Working Lunch Package

- ◆ *Selection of Fresh Cut Traditional Sandwiches*
 - 6 points per serve
- ◆ *Fresh Fruit Skewers*
 - 1 per serve

\$9.50 per head

Note a Service Charge will apply for groups of less than 50