

Functions at Melbourne Bowling Club

Established 1864



2018/2019 Season

The Club

The Melbourne Bowling Club, the oldest in Australia, encourages all visitors to come & enjoy a game or two of lawn bowls. As an incorporated member's club, the Melbourne Bowling Club is a place for members & guests. The Club was founded in 1864 and since then has been a place where members have come to bowl & socialise. We ask that all visitors & guests abide by rules of the Club and act in a way that is mindful of the Club's environment, and respectful to members and other guests.

But you don't have to bowl to enjoy our facilities, you can hire the Clubroom (for large groups up to 300) or the Jack High room (for small groups up to 50) for any variety of events including; birthdays, engagement parties, weddings, reunions, awards nights, product launches, corporate training or workshops, team building plus fund-raising (trivia or games night) to name just a few.

Our Licence Rules and Regulations

As an incorporated club, and to comply with our liquor license, all visitors to the Club are required to sign in. If you come to the Club to bowl, or to attend a function, you will be required to sign-in. We will provide a sign-in sheet for your event, or alternatively you can provide a list of attendees. We use a system of wristbands to ensure guests have complied with these requirements.

For each event at the club we require someone (usually the host or organiser) to sign up as an Access Member.

An access member becomes a member of the club for the duration of the event and is the contact point for any issues during or after the event.

The Club is a fully licensed venue, therefore **NO BYO** food or beverage.

The Melbourne Bowling Club practices and enforces the Responsible Service of Alcohol, and as such does not serve shots or doubles.

The Melbourne Bowling club has a zero-tolerance policy regarding drug use, and as such, anyone suspected of using drugs at the club will be removed, no refunds will be given in that situation.

Bowling Events

- Bowling sessions are allocated in two hourly intervals, longer by arrangement
- We charge per person for groups of 70 and under
- We provide all the equipment (bowls, mats and jacks)
- A Bowls Host is on-hand to explain how to play, how to bowl and assist you during your session

Bowls Season - \$20 per person

Low Season - \$10 per person

Please note that we do not accept individual payments for group over 10, the host will be responsible for the groups payment.

Room Hire Only Events

The Clubroom

- The Clubroom can comfortably accommodate up to 120 guests for a seated meal, or up to 300 guests for a cocktail/stand-up function
- The Clubroom can be configured in various ways, including lecture style. It can also be divided into two smaller areas if necessary
- Tables in the Clubroom are round and seat 8 people only
- The Clubroom includes a dance floor and small stage
- AV equipment includes; cordless microphone, DVD player, iPod connection, large screen and projector with a connection for PC.

The Jack High room

- The Jack High room seats up to 28 guests, depending on configuration, or can accommodate up to 50 standing, if utilizing the courtyard as well
- The Jack High room has access to a sheltered courtyard with heaters
- Event duration- half day is 4 hours; full day is 8 and evening booking are 5/6 hours
- The Jack High Room also features a TV, projector and Wi-Fi.

Bar Service

The club's well stocked bar has a wide variety of tap and bottled beers/cider and quality wines by the glass and bottle.

You can run a tab during your event as well as a cash bar depending on your needs

Drink Packages

Basic- 3 hours \$60 per person includes: tap beer/cider, house wine and soft drink

Premium- 3 hours \$90 per person includes: all beer (tap/bottle), All Cider (tap/bottle), all wine, All RTDs and soft drinks \$80 per person

- Drinks Packages are available for corporate groups of 40 or more people
- Catering must also be ordered to qualify for a drinks package
- Drinks packages are only available to groups who bowl
- All drinks packages are served by the glass
- Drinks packages are only valid if they apply to the entire group

Catering

Finger Food Packages

Finger Food Package 1

Chicken Kiev Balls

Party Pies with Tomato Sauce

Party Sausage Rolls with Tomato Sauce

Mini Dim Sims with Soy

Vegetarian Spring Rolls with Sweet Chilli (V)

\$11 per head + Chef @ \$100 for Groups under 60 pax

Finger Food Package 2

Cheese Burger Slider

Classic Shepherd's Pie with Tomato Chutney

Mac & Cheese Croquette (V)

Prawn Wonton with Sweet Chilli

Cocktail Falafel with Cucumber Yoghurt (V) (GF)

Vegetable Samosa (V)

\$17.50 per head + Chef @ \$100 for Groups under 40 pax

Finger Food Package 3

Vegetarian Sushi Bits with Wasabi and Soy (V) (GF)

Selection of Vietnamese Rice Paper Rolls (GF)

Panko Prawns with Mayonnaise

Cocktail Felafel with Cucumber Yoghurt (V) (GF)

Lamb and Rosemary Pies with Tomato Chutney

Mac & Cheese Croquette (V)

Beer Battered Whiting & Chips served with Tartare

\$24.50 per head + Chef @ \$100 for Groups under 30 pax

Finger food is delivered to your table or rink on platters, if you require wait staff to circulate the food throughout your group there will be an addition charge.

Finger Food Additions

Individual Canape Items

Cheese Burger Slider, Pickles, Onions, Relish, Mayonnaise

\$4.50 per head

Malay Style Chicken Satay Skewer, with Peanut Sauce (GF)

\$4 per head

Selection of Mini Pizzas

\$3 per head

Bacala (Salt Cod) Croquettes with Tartare

\$3 per head

Substantial Canapes Served in Noodle Box

Traditional Meatballs, Penne, Tomato Sugo

\$7.50 per head

Thai Red Curry Chicken, Steamed Rice (GF)

\$7.50 per head

Beer Battered Whiting & Chips with Tartare

\$7.50 per head

Moroccan Vegetable and Quinoa with Coconut Yoghurt (GF) (VEGAN)

\$7.50 per head

Dessert Canapes

Selection of Filled Profiteroles

\$3 per head

Selection of Petit Four Tarts and Cakes (2 per serve)

\$7 per head

Appetiser Platters

Platter 1

Selection of 2 Cheeses Biscuits and Fruit (for 5 to 10 pax)

Small \$36 per platter

Selection of 3 Cheeses, Biscuits and Fruit (for 15 to 20 pax)

Large \$65 per platter

Platter 2

Selection of Cured Meats and Antipasto Vegetables, Bread

Small \$40 per platter (for 5 to 10 pax)

Large \$72 per platter (for 15 to 20 pax)

Platter 3

Trio of Dips, Bread and Crackers

Small \$25 per platter (for 5 to 10 pax)

Large \$45 per platter (for 15 to 20 pax)

Platter 4

Fresh Fruit Platter

Fresh Cut Fruit (for 15 to 20 pax)

\$60 per platter

BBQ Packages

Build a Burger

150g Beef Burger

Grilled Bacon, Cheese

Grilled Onions, Tomato, Lettuce

Brioche Roll

Pickles, Condiments

Hot Chips

\$16.50 per head Chef @ \$100 for groups under 50 pax

BBQ Package 1

The Classic BBQ

150g Beef Burger

Beef Sausage

Coleslaw

Garden Salad

Grilled Onions

Burger Rolls

Condiments

\$18.50 per head Chef @ \$100 for groups under 50 pax

BBQ Package 2

Mixed Grill

110g Pasture fed Striploin Steak

Lamb Cutlet

Marinated Chicken Tenderloin

Pork and Fennel Sausage

Potato Salad with Bacon

Garden Salad

Selection of Condiments

Ciabatta Rolls and Butter

\$32.50 per head Chef @ \$100 for groups under 30 pax

BBQ Package 3

No Red Meat Low Fat High Protein Option

200g Tasmanian Salmon Fillet

Basted Chicken Fillet

Red Quinoa, Chickpea, Preserved Lemon, Cashew and Coconut Yoghurt Salad

Roast Pumpkin, Spinach, Fetta, Pine Nut Salad

Garden Salad

Bread Rolls and Butter

Condiments

\$32.50 per head Chef @ \$100 for groups under 30 pax

All BBQ Packages Served Buffet Style All Meats and Fish are 1 Piece per Guest

BBQ Package Add-Ons

250g Jacks Creek Sirloin Steak

\$17 per head

110g Pasture Fed Striploin Steak

\$7.50 per head

Marinated Prawn Skewers

\$6 per head

Marinated Chicken Tenderloin Skewers

\$4 per head

Select a Salad

Potato Salad with Bacon, Grain Mustard, Spring Onion and Mayonnaise

Red Quinoa, Chickpea, Preserved Lemon, Cashew and Coconut Yoghurt Salad

Roast Pumpkin, Spinach, Fetta, Pomegranate Molasses, Pine Nut Salad

Traditional Coleslaw

Pasta Salad, Roasted Vegetables, Semi Dried Tomato, Pesto

Caesar Salad, Cos Lettuce, Bacon, Eggs, Parmesan, Croutons, Dressing

Adding any salad is \$4.50 per head

Something Sweet Add-Ons

Individual Pavlova, Strawberries, Kiwi Fruit, Passionfruit, Cream

\$7 per head

Gluten Free Apple and Walnut Cake

\$7 per head

Selection of Petit Tarts, Cakes and Choux Fancies

\$7 per head

Fresh Cut Seasonal Fruit

\$5 per head

Carvery Buffet Option

Carvery Package 1

Slow Roasted Meats

16 hour Medium Rare Roasted Beef

8 hour Roasted Loin of Pork

Basted Chicken Fillet

Hot Buttered Corn Cobettes

Roasted Jacket Potato with Bacon and Spring Onion Garnish

Garden Salad

Selection of Bread Rolls and Butter

Condiments

Fresh Cut Seasonal Fruit

\$38 per head minimum of 30 pax only

Carvery Package 2

Traditional Christmas Luncheon

Roast Turkey

Medium Rare Roasted Beef

Hickory Smoked Leg Ham

Whole Australian Prawns

Chefs Selection of 3 Salads

Traditional Condiments

Selection of Bread Rolls

Steamed Plum Pudding and Custard or Individual Pavlova

\$46 per head minimum of 15 pax only

Conferencing Packages

Early Morning Package

Selection of Croissants, Danish Pastries and Mini Muffins

Fresh Cut Seasonal Fruit

French Press Coffee

Tea

Fruit Juice

\$16 per head

Morning / Afternoon Package 1

Fresh Baked Scone, Jam, Cream

French Press Coffee

Tea

Sparkling Mineral Water

\$10 per head

Morning / Afternoon Package 2

Lamb and Rosemary Pies, Tomato Chutney

Steamed Prawn Wontons, Sweet Chilli

Petit Choux Pastry Fancies

French Press Coffee

Tea

Sparkling Mineral Water

\$16 per head

Cook Your Own BBQ Packages

Not available November 12th to December 25th, 2018. BBQ hire is \$40

Cook Your Own BBQ Pack 1

Sausage Sizzle

Beef Sausages

Grilled Onions

Coleslaw

Condiments

Bread & Butter

\$11 per head free BBQ hire for groups over 30

Cook Your Own BBQ Pack 2

Build a Burger

200g Beef Burger

Grilled Onions

Bacon

Burger Cheese

Pickles

Lettuce

Tomato

Brioche Burger Bun

Condiments

\$13.50 per head free BBQ hire for groups over 30

Cook Your Own BBQ Pack 3

Meat Selection

100g Sirloin Steak

Lamb Bratwurst Sausage

Marinated Chicken Skewer

Grilled Onions

Coleslaw

Potato Salad

Bread Rolls & ButterCondiments

\$21.50 per head free BBQ hire for groups of 20 or more

Formal Banquet Menu

Suggested Options for Banquet Functions, Menu by Appointment is also Available

Entrée Selection.

Classical Prawn Cocktail, Mary Rose Sauce & Iceberg Chiffonade

Antipasto Plate of Cured Meats, Roasted Vegetables, Olives & Marinated Fetta

Gazpacho, Buffalo Mozzarella, Grilled Vegetables & Crouton

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, Rocket, Cherry Tomato & Roasted Peppers with Horseradish Cream

Roasted Lamb Rump, Smoked Eggplant Puree, Brocolini, Jus

250g Sirloin Steak, Potato Fondant, Roasted Roma Tomato, Jus

Dessert.

Passionfruit Pavlova with Summer Berries & Cream Chantilly

New York Cheesecake, Berry Coulis & Double Cream

Gluten & Dairy Free Apple & Rhubarb Crumble with Caramelized Apples

Triple Chocolate Mousse, Double Cream & Baby Basil

All Mains Served with Garden Salad or Green Vegetable Side to Each Table.

Formal Banquet Pricing

2 Courses:

1 x Entrée with Alternate Drop of 2 x Mains or

Alternate Mains with 1 x Dessert

\$55 per head (staff charges apply for less than 80 guests)

3 Courses:

1 x Entrée with Alternate Drop of 2 x Mains with 1 x Dessert

\$68 per head (staff charges apply for less than 80 guests)

3 Courses:

Alternate Drop of 2 x Entrée with Alternate Drop of 2 x Main & Alternate

Drop of 2 x Dessert

\$72 per head (staff charges apply for less than 80 guests)

NOTE

We can only accommodate seating configurations of 8 guests per table.