



Wedding Function Package



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We delight in meeting your every requirement, through personalised professional service, attention to detail and friendly staff.

You will experience our welcoming hospitality whilst our service professionals will ensure your reception is the best possible.

Allow us to pamper you, while you sit back and enjoy the wonderful atmosphere of our private rooms. Enjoy being waited upon with full food and beverage service from our friendly and attentive staff. The Morwell Bowling Club is the ultimate in function dining.

Free Room Hire

No Charge for wedding receptions.

All cutlery, glassware, plates, salt & pepper shakers, paper serviettes (your choice of colours) are included in the booking.

Equipment available

All the following are available for use complimentary of the Morwell Bowling Club.

Stage, lectern, cake table, gift table, cake knife, roaming microphones, table numbers, skirting,

Tentative bookings

Should you make a tentative booking with us it will stand for 7 days then you will need to confirm the booking by paying a \$500 (Refundable) bond to secure your date.

Terms and Conditions (Function Package)

Confirmation of Bookings

A tentative reservation will be held for a period of fourteen (14) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and a deposit payment of \$500 (this deposit will be credited to the catering component of your function)

A bond of \$200 is required (if applicable). This amount will be refunded to you post event, provided that no damage has been done to the function room or any other part of the venue.

* We accept EFTPOS, cash & all major credit cards.

Final Details & Payment

The venue requires all food and beverage selections in to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this number will form the basis of your final charging. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

Cancellation

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Management and only by the person who paid the initial deposit. In the event that your confirmed booking is cancelled, the following conditions will apply

30 -14 Days	Deposit will be forfeited
14 -7 Days	Deposit will be forfeited and 50% of function catering costs
7 Days or less	Deposit and 100% of function catering costs

Cancellation must be provided in writing

If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

Minors, Additional Security

Minors are only permitted on the premises in the company of their parent, guardian or responsible adult. Minors are to remain in the room reserved and are to be supervised all times whilst within the venue.

Particular functions eg. 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

Due to recent changes in Liquor Licencing Laws minors are NOT permitted to consume alcohol whilst on the premises AT ANY TIME.

Damage

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

Signage, Decorations & External Supplies

Any additional equipment/entertainment/decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

Function Conduct & Client Responsibility

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

All requirements of the Liquor Control Act will be enforced by the Morwell Bowling Club.

Morwell Bowling Club has a policy to serve Customers in a responsible, friendly and professional manner and in doing so enforce the strategies of Responsible Service of Alcohol by:

- At the discretion of Management at anytime the function maybe be served light beer only
- This Club will not serve more than one nip (30ml) of spirits per glass.
- This Club discourages excessive drinking "shots". Straight drinks of spirits/liquors will be served at the managers/supervisors discretion.
- Iced water is provided on a complimentary basis at all times

If you require any further information please do not hesitate to contact me. Thank you for the opportunity to quote.

Surcharge Public Holidays 15%

Surcharge Sunday's 10%



Our Wedding Package Includes:

- Full Bridal table set up (maximum 8-10 guests)
- Back drop with fairy light
- Full Cake table set up
- White linen table cloths and napkins
- (8 pax per table comfortably – 10 can be accommodated if required)
- Menus for each table
- Full seating arrangements
- Full table service
- Friendly and professional staff
- Elevated platform for bridal table (if required)
- Dance floor & microphone supplied

Dinner

Your choice of a two or three course meal, selected from our menus. These menu's are only a guide, and may be altered to your liking

After Dinner

Tea, coffee and chocolates are served.

Additional Cost to Consider

- Centrepieces / Decorations are a personal choice, so we suggest that you source your own
- Place-cards
- Bomboniere
- Wedding Cake
- If you wish your wedding cake to be cut and place in individual cake bags, you must supply all bags.

BEVERAGES

Consumption charge Bar

A full or limited bar may be offered to guests and charged on a consumption basis, with the account to be settled upon conclusion of the function.

The Morwell Bowling Club require a credit card to be held until the account has been settled

Consumption Cash Bar

Members of your party may purchase drinks for themselves throughout the function

PRICING

	cost pp
Bronze Package Two course Meal or 2 Course Buffet Select two Choices from Entrée and main meal or Main meal and Dessert – Served Alternately - <i>please make buffet selections from buffet menu.</i> <i>Canapés can be added to your package for a cost of \$5.50 per person</i>	\$55
Silver Package Three Course Meal or 3 Course Buffet Select two choices from Entrée, Main Meal and Dessert – Served Alternately – <i>please make buffet selections from buffet menu.</i> <i>Canapés can be added to your package for a cost of \$5.50 per person</i>	\$65
Gold Package Pre – Dinner Canapés and a two course meal or 2 Course Buffet Select two choices from Entrée and Main meal or Main meal and dessert – Served alternately – <i>please make buffet selections from buffet menu</i> Includes 5 hours of beverage package (Pre-dinner 1/2 hour duration– Dinner 4 1/2 hours Duration)	\$150
Diamond Package Pre – Dinner Canapés and a three course meal or 3 Course Buffet Select two choices from Entrée, Main Meal and Dessert – Served Alternately - <i>please make buffet selections from buffet menu</i> Includes 5 hours of beverage package (Pre-dinner 1/2 hour duration– Dinner 4 1/2 hours Duration)	\$99

- Children's Meals (5 – 12 Years) \$18.00
- Band Meals (main only) \$25.00

Beverage Package

Gold or Diamond Packages – 5 hour duration

- Light and heavy tap beer
- Red and White Bottled wine
- Soft drink
- Orange Juice
- Australian Sparkling wine to toast

Excludes spirit, these can be purchased individually at competitive prices.



SET MENU

- Minimum of 40 People
- Choice of 2 items from each course

Soup/ Entree

Creamy chicken and sweet corn soup

Tender sliced chicken breast pan fried in butter with onion and sweet corn then reduced in a creamy chicken stock

Roasted pumpkin and sweet potato soup

Roasted Kent pumpkin and sweet potato with sautéed onion in a robust vegetable stock finished with double cream and fresh chives

Potato and bacon soup

Sautéed potato, bacon and leek simmered in vegetable stock till tender then puréed with thickened cream served with toasted herb bread croutons

Minestrone

Assorted fresh vegetables, garlic, tomato and selected herbs simmered with smoked ham finished with chicken filled tortellini pasta

Lamb shank soup

Oven roasted lamb shanks broiled with fresh vegetables and pearl barley till tender and thick

Entrée

Caesar salad

Tender young cos lettuce hearts tossed with sugar cured middle bacon, herb bread croutons, tangy parmesan cheese, poached egg and a creamy anchovy mayonnaise dressing

Antipasto plate

A plate of cured, preserved and pickled meats and vegetables including semi sun dried tomatoes, char grilled eggplant, artichoke heart, mild salami, prosciutto, boiled egg, boccincini and grissini

Salmon, Ricotta and asparagus tart

A flaky puff pastry shell filled with ricotta and cream cheese lemon, capers and fresh dill topped with fresh asparagus and smoked salmon

Chicken and leek oyster cases

Mini flakey vol-au-vents filled with a creamy fresh chicken and leek mixture then baked finished with melted Swiss cheese

Tuna avocado and wasabi rice paper rolls

Fresh yellow fine tuna marinated with lime and sea salt and raw sugar seared then topped with ripe avocado and wasabi paste and wrapped with tender thin rice paper served with a lemon yoghurt dipping sauce



Arancini

A variety of tender flavoured Arborio rice balls coated with seasoned bread crumbs and fried served on cucumber croutons and a sweet Spanish onion and chilli jam

Spinach and ricotta tortellini

Al'dente pasta parcels filled with baby spinach and ricotta cheese tossed through a sautéed mushroom and cream sauce

Fig and prosciutto salad with crostini

Fresh figs stuffed with torn boccincini cheese then wrapped in wafer thin prosciutto ham served on garlic and olive oil infused ciabatta drizzled with an olive oil, lemon, honey and whole grain mustard dressing

Mains

Fillet mignon Romano

Tender eye fillet steak wrapped with a middle bacon rasher and sealed then oven roasted to medium served on a fried bread croûton topped with a herb roasted roma tomato and fresh basil and pine nut pesto

Salmon and asparagus filo pillows

Fresh Tasmanian Atlantic salmon pan fried with olive oil and thyme to seal then wrapped with fresh asparagus spears in buttered filo pastry and baked till golden and flakey served on a pond of silky hollandaise sauce

Chicken and camembert wellington

Plump fresh chicken breast pan fried with olive oil, selected herbs, garlic and chicken stock, wrapped in flakey puff pastry and creamy camembert cheese and baked to golden finished with a creamy mushroom and chive sauce

Garlic prawn Kiev

Succulent fresh chicken breast filled with fresh green prawn tails and garlic and parsley butter coated with egg and bread crumbs and fried to golden then baked to cook through served on a bed of steamed basmati rice topped with a creamy garlic sauce

Minted honey rack of lamb

Tender and moist 4 point lamb rack coated with a mint and honey infusion then roasted to medium served on a bed of smashed leek and potato finished with sweet pan jus

Cider baked pork cutlet with roasted apple

Pan sealed bone in pork rib eye cutlet then roasted with dry cider onion butter and fresh sage till cooked through and reduced served with a clove studded baked apple and pan jus

Veal scaloppine

Thinly sliced baby veal lightly coated with seasoned flour and pan fried in butter with fresh mushrooms and spring onion deglazed with dry white wine finished with thickened cream



Roast pork

Juicy loin of pork rubbed with fresh sage and apple then roasted till moist and tender served with puréed apple and roasted vegetables

Roast lamb

Boneless spring lamb coated with garlic rosemary and honey and roasted till tender served with roasted vegetables

Grilled whole barramundi

Whole plate sized farmed barramundi lightly coated with seasoned flour and drizzled with lemon and butter and grilled till cooked through served on a bed of salad greens with lemon wedges

House made desserts

Lemon meringue pie

A rich short pastry shell filled with sweet lemon curd and topped with meringue and baked to golden served with cured lemon and cream

Spiced chocolate crème Brule

Classic dessert consisting of fine dark chocolate cream egg yolk and selected dessert spices combined and slow baked in a water bath topped with caramelised sugar and arabesque chocolate swirls served with whipped cream

Molten black Forrest pudding

A moist and tender baked pudding with a molten chocolate and cherry centre served with vanilla bean ice-cream cocoa powder and cherry nectar

Peppermint crisp cheesecake

A cold set cheese cake of cream cheese egg peppermint crisp and crème DE menthe set in a buttered biscuit crumb base

Chocolate mousse mud pie

Rich and velvety house made chocolate mousse set in a chocolate ripple biscuit base topped with choice dark chocolate and torched to a cracking crust

Coffee and Tea served with Mint Chocolates

Prices and menu items are subject to change without notification



BUFFET MENUS

- Minimum of 40 People

Soup/ Entrée

Selection of two served 50/50

Creamy chicken and sweet corn soup

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Potato and bacon soup

Sautéed potato, bacon and leek simmered in vegetable stock till tender then puréed with thickened cream served with toasted herb bread croutons

Minestrone

Assorted fresh vegetables, garlic, tomato and selected herbs simmered with smoked ham finished with chicken filled tortellini pasta

Lamb shank soup

Oven roasted lamb shanks broiled with fresh vegetables and pearl barley till tender and thick

Entrées

Caesar salad

Tender young cos lettuce hearts tossed with sugar cured middle bacon, herb bread croutons, tangy parmesan cheese, poached egg and a creamy anchovy mayonnaise dressing

Antipasto plate

A plate of cured, preserved and pickled meats and vegetables including semi sun dried tomato's, char grilled eggplant, artichoke heart, mild salami, prosciutto, boiled egg, boccicini and grissini

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A flaky puff pastry shell filled with ricotta and cream cheese lemon, capers and fresh dill topped with fresh asparagus and smoked salmon

Chicken and leek oyster cases

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Tuna avocado and wasabi rice paper rolls

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Arancini

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Spinach and ricotta tortellini

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Buffet Cold Dishes

Fresh baked dinner rolls and butter portions on the table

Garden Salad plus add 4 other salads

- Coleslaw
- Creamy Pasta Salad
- Seeded mustard potato salad
- Diced beetroot with lime vinaigrette
- Fresh garden salad,
- Tomato and fetta salad,
- Bean & mushroom salad.

Choice of 3 cold meats

- Virginian Ham
- Hungarian Salami (Mild)
- Roast Chicken pieces
- Roast Beef
- Silverside

Buffet Hot Dishes

Roast Meats choice of 2

- Rosemary roasted boneless leg of lamb
- Roasted pork with apple sauce
- Mustard encrusted roast beef
- Honey baked leg of ham

Vegetables choice of 3

- Herb roasted potatoes
- Steamed baby chats
- Creamy scalloped potatoes with bacon, onion and cheese
- Medley of steamed vegetables
- Cauliflower with cheese sauce
- Roasted pumpkin with caraway seeds



Wet Dishes

Choice of 3

Sweet soy chicken stir-fry

Fresh sliced chicken breast wok fried with garden fresh vegetables and hokkien noodles finished with a sweet soy sauce and cashew nuts

Ground beef and two cheese lasagne

Al'dente pasta sheets layered with ground beef and tomato sauce, tasty cheese and parmesan cheese topped with a cheesy white sauce then baked till golden

Chicken carbonara

Chicken filled tortellini pasta tossed with a creamy bacon and egg sauce finished with shaved parmesan cheese

Steak, mushroom and red wine casserole

Slow cooked tender rump steak braised with fresh mushrooms and sautéed onion in a robust cabernet sauvignon red wine infused beef stock

Spicy plum meat balls

A mixture of prime beef mince, sausage mince, onion, garlic and herb bite sized meat balls roasted then tossed through a chilli plum sauce garnished with julienne vegetables

Coconut red lamb curry

Tender diced lamb slow cooked with selected aromatic spices and coconut cream served with steamed basmati rice

Marinated pork belly

Mouth-watering pork belly marinated with malt vinegar, brown sugar, mustard and garlic slow roasted to fall apart tender

Beer battered fish fillets

Bite sized fish fillet pieces coated with seasoned flour and dipped in beer batter and deep fried to golden

Honey chicken

Softened chicken thigh deep fried in a soda water batter served on a bed of crispy fried noodles finished with a rich honey sauce

Fried rice

Wok fried long and short grain rice garnished with marinated pork, egg, peas, spring onion and chicken stock

Crumbed calamari rings

Hand cut squid rings lightly coated with egg and bread crumbs then deep fried served with lemon wedges



Sweet and sour battered pork or chicken

Softened chicken thigh pieces or pork leg coated with soda batter and deep fried tossed with a pineapple, tomato, sugar and vinegar sauce

House made desserts

Selection of two served 50/50

Lemon meringue pie

A rich short pastry shell filled with sweet lemon curd and topped with meringue and baked to golden served with cured lemon and cream

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Classic dessert consisting of fine dark chocolate cream egg yolk and selected dessert spices combined and slow baked in a water bath topped with caramelised sugar and arabesque chocolate swirls served with whipped cream

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Children's Menu

5-12 Years \$18.00 per child (includes soft drink)

- Roast with Chips & salad
- Fish and Chips
- Chicken Nuggets & Chips

Followed by

- Frog in the Pond; or
- Ice Cream sundae

Extras

Cheese & Greens

Cheese platters may be served at an additional cost of \$5.50 per person (GST inclusive)

Fresh Seasonal Fruit platters

Fruit platters may be served at an additional cost of \$4.50 per person (GST inclusive)



COCKTAIL RECEPTION PACKAGE

Here at the Morwell Bowling Club, we can host a memorable cocktail wedding. We can tailor your cocktail wedding with a range of food options and upgrades for a minimum of 50 guests up to 120 guests.

Cocktail Package Inclusions

- 5hr Cocktail Party Venue Hire
- Formal seating options are not supplied, as Cocktail Weddings are designed as a casual stand-up function where your guests can mingle. Chairs with white chair covers and sashes are spread around the room for the use of your guests, Chairs are 50% of your total guests
- Minimum of 50 people for this package

Hot & Cold Canapés

- 2 Hours Food - \$45.00 consumption Bar
All inclusive \$70.00 (5 hours Drinks)
- 3 Hours Food - \$55.00 Consumption Bar
All inclusive \$80.00 (5 hours Drinks)
- 4 Hours Food - \$65.00 Consumption Bar
All inclusive \$90.00 (5 hours Drinks)

Sweet options \$5.50 per person

- Bite size lemon tarts
- Chocolate dipped strawberries (GF)
- Cocktail iced cupcakes (GF)
- Chocolate topped profiteroles
- Variety of mini slices (GF)

Cold Selection

Please select 4 items

- Smoked salmon & mustard cream presented on a blinnis
- Beef fillet medallion on a garlic croûton with red onion jam
- Oysters with lemon vinaigrette (V)
- Cucumber cups filled with feta, tomato and fresh dill (V)
- Confit of salmon rolled in nori sheet with ginger and sesame glaze
- Cherry tomato filled with tabouleh (V)
- Assorted Melba toast with a selection of fillings (V)
- Mini Bruschetta's with balsamic glaze
- Assorted nori rolls with soy and ginger sauce
- King prawn tails with brandied cocktail sauce



Hot Selection

Please select 8 items

- Grilled chicken tenderloin skewers with peanut sauce
- Salt & Pepper calamari with lime aioli
- Spinach & Ricotta filo parcels (V)
- Chilli lime scallops in spoons (GF)
- Crispy spring rolls and samosas with sweet chilli sauce (V)
- Prawn twisters with lime aioli
- Mini lamb burger Pattie with Greek yoghurt
- Crispy risotto croquettes with a selection of vegetarian fillings (V)
- Homemade quiche tartlets
- Deep fried camembert with red currant jelly
- Flake Goujons with Tartare Sauce
- Tandoori Chicken Skewer served with Cucumber & Mint Yoghurt
- Oven roasted diced pork belly with plum sauce
- Chicken, corn and cheese profiteroles
- Tempura prawns with sweet chili sauce

Morwell Bowling Club Function Booking Sheet

Contact details

Contact Name
Company Name
Billing Address
City/Suburb Postcode
Email
Phone..... Function Date
Type (21st B'day, anniversary, wedding etc.)
Time of arrivalam/pm Time of mealam/pm
Number attending Deposit/Bond paid.....

Menus

Buffet
Sit down meal
Cocktail party

Special Requirements (tick)

Lectern ☐ Microphone ☐
Stage ☐ Dance floor ☐
Head Table ☐ no..... Coloured Serviettes ☐
Other ☐

Bar Requirements (tick)

☐ None
☐ Pay as you buy
☐ Consumption charge bar. Limit \$.....
☐ All inclusive (bar facilities provided for a maximum
4 hours per function)

To ensure a smooth and successful function, all details relating to schedule, menus, beverages, room set up and a tentative guest count are required at 2 weeks prior to your event.

I (The organiser) have read and understood the terms & conditions for booking the Morwell Bowling Club, and would like to confirm my booking for (date of function)

Signed: Dated:.....
(Name of organiser)

Signed: Dated:.....
(On behalf of The Morwell bowling Club)



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