



Room Hire & Conditions

Thankyou for your enquiry regarding the Function facilities at Nelson Bay Bowling & Recreation Club. Below are the room hire rates for each of our Function Rooms & the attendance limit. If you have any queries regarding the information you have been sent, please contact me on 4981 1272.

Regards,
Kylie Ostler
Function Co Ordinator

Room Hire

Crows Nest

Second Level \$150.00 Guests - 80 Seated, 100 Cocktail

A bar is situated in the room which incurs a \$30 per hour Staff subsidy if numbers fall below 50.

Bay Rooms

First Level

East \$80.00 Guests – 15 Seated, 30 Cocktail

West \$80.00 Guests – 10 Seated, 20 Cocktail

Combined \$80.00 Guests – 50 Seated, 60 Cocktail

There is not a bar in the Bay Rooms but the Bistro bar is situated within a short walking distance, or alternatively our Bronze Drinks Package is designed for service in this room. A \$30 Bar subsidy is payable per hour if the Function falls outside the normal Bistro trading hours.

Nelson Room

Ground Level \$150 Guests – 150 Seated, 250 Cocktail

Combined \$250 Guests – 350 Seated, 450 Cocktail

Room Hire is for five hours duration. All Functions must finish half an hour before the Club’s scheduled closing time. The Club takes no responsibility for any items lost or stolen on its premises and any damages to Club property incurred by Guests at a Function will result in the Client being sent the repair bill.

No outside catering is not allowed on premises with Celebration Cakes the only exception to this rule.

NOTE: All 21st Birthday Functions incur a \$500 bond which must be paid before the Function date. The Function room will be inspected by Management and any damage done to the room will be taken out of the bond. If the bond is insufficient to cover costs, the balance of the repair bill will be sent to you. If the Room is deemed satisfactory, the entire bond will be returned. Please note, Management decision is final and no outside quotes will be considered.

As a condition for hiring a Function Room, all catering numbers must be finalised no later than 3 working days before the Event. Confirmed numbers may increase, but not decrease. Any special dietary requirements must also be advised at this time.

Nelson Bay Bowling & Recreation Club practices Responsible Service of Alcohol & will refuse Guests alcohol if they are deemed intoxicated by our Staff. Any refusal will result in the Guest being requested to leave Club premises or face hefty fines. The Management reserves the right to shut down a Function without notice and without refund if Guests do not comply with Club and Responsible Service of Alcohol laws.



Light Refreshments

Tea & Coffee - \$3.00 per person

Morning / Afternoon Tea - \$4.00 per person

Tea & Coffee with an assortment of Cream Biscuits

Light Lunch #1 - \$6.50 per person

Tea & Coffee with Mixed Sandwiches

Light Lunch #2 - \$10.00 per person

Tea & Coffee, Mixed Sandwiches and a selection of Warm Pastries

Light Lunch #3 - \$11.00 per person

Tea & Coffee, Mixed Sandwiches and an assortment of Sponges, Cakes & Slices

Light Lunch #4 - \$15.00 per person

Tea & Coffee, Mixed Sandwiches & 3 Varieties of Hot Finger Food.

COLD PLATTERS

Individual platters are available from \$35 per platter.

Selections include Seasonal Fruit; Australian Cheeses with Crackers; Assorted Dips & Vegetable Sticks.



Finger Food

DESIGN YOUR OWN MENU

3 item choices for \$12.50 per person

4 item choices for \$15.00 per person

5 item choices for \$17.50 per person

Additional choices are an extra \$2 per person



Cold

- ❖ Water crackers with a selection of assorted toppings, Eg. asparagus, salamis, cream dips, smoked oysters, cheeses, shrimps, ham, pastrami, dill cucumber, egg, tomato, avocado
- ❖ Homemade Guacamole and corn chips

Hot

- ❖ Assorted Mini Quiches
- ❖ Marinated Chicken Wings
- ❖ Cocktail Spring Rolls
- ❖ Mini Vol au Vonts
- ❖ Fish Cocktails
- ❖ Spicy Meatballs with Chilli Dipping Sauce
- ❖ Spicy Calamari Chips
- ❖ Cheese & Spinach Triangles



Gourmet Finger Food

DESIGN YOUR OWN MENU

3 item choices for \$14.50 per person

4 item choices for \$17.00 per person

5 item choices for \$19.50 per person

Additional choices are an extra \$2 per person

Cold

- ❖ Smoked Salmon with Horseradish Cream served on Melba toast
- ❖ Leg Ham with Melon en Crouton
- ❖ Pumpernickel with Camembert and Strawberry
- ❖ Water crackers with a selection of assorted toppings, Eg. smoked oysters, pate's, caviar, cheeses, shrimps, anchovies, ham, smoked fish, pastrami, dill cucumber, egg, smoked salmon, tomato, avocado

Hot

- ❖ Chicken Kebabs
- ❖ Beef Kebabs
- ❖ Thai Chicken Strips
- ❖ Stuffed Mushrooms
- ❖ Baked Baby Chats with assorted Fillings
- ❖ Coconut Prawns
- ❖ Savory Pasties



Alternate Mixed Menu

Choose two (2) courses and have two (2) selections per course

\$26.50 per person

*Choose three (3) courses and have two (2) selections per
course*

\$31.00 per person



ENTRÉE

Creamy Chicken & Vegetable Soup
Beer Battered Flathead with a Rocket Salad
Fresh Prawns served on a bed of Lettuce and finished
with Cocktail Sauce & Lemon Wedges
Spicy Tomato, Bacon & Tarragon Soup
Beef Spring Rolls served with Spicy Plum Dipping Sauce
Warm Thai Chicken Salad
Salt & Pepper Squid with a mild Chilli Jam



MAIN COURSE

Alfredo Chicken served with Seasonal Vegetables
Roast Turkey complimented with Cranberry Sauce & Gravy
Baked Rack of Lamb with Selected Vegetables
Grilled Barramundi Fillet smothered in a Lemon Butter Sauce
Prime Sirloin Beef served with Mushrooms & Vegetables
Pork Fillet marinated in Brandy served with a Baked Apple
Sauce and Seasonal Vegetables



DESSERT

Warm Apple Crumble smothered in Custard
Chocolate Mousse with a Hint of Liqueur
Lemon Meringue Pie
Individual Sticky Date Pudding
Traditional Vanilla Cheese Cake

BREAD ROLL, TEA, COFFEE & MINTS



Alternate Mixed Seafood Menu

Choose two (2) courses and have two (2) selections per course

\$34.50 per person

Choose three (3) courses and have two (2) selections per course

\$41.50 per person

ENTRÉE

Half Dozen Natural Oysters with Lemon Wedges
Fluffy Crepes stuffed with Chicken & Mushrooms
Smoked Salmon resting on a bed of Lettuce
Scallops wrapped in Bacon and smothered in a Lemon & Brandy Sauce
Fresh Prawns with Avocado served in a Green Salad
Chicken & Vegetables in a clear Soup



MAIN COURSE

Fillet Mignon finished with a Dijonnaise dressing
Herb Encrusted Two Bone Rack of Lamb served with a Red Wine Jus and Seasonal Vegetables
Pork Fillet covered in a Brandy Apple sauce
Chicken Supreme topped with Asparagus and Hollandaise sauce
Lightly Baked Tasmanian Salmon with a Mango Salsa
Veal Medallions Moroccan served with Vegetables
Fish Meuniere with Seasonal Vegetables



DESSERT

Chocolate Souffle served Chilled
Traditional Strawberries Romanoff
Light Crepe with a scattering of Black Cherries
Seasonal Berries marinated in Liqueur
White Chocolate & Blueberry Cheesecake topped with Dark Chocolate Flakes



BREAD ROLL, TEA, COFFEE & MINTS



Summer Delight Buffet

3 Courses \$31.00 per person
2 Courses \$25.50 per person
Main only \$22.00 per person

*Entree & Dessert are served Alternately to Guests
Mains are Self Serve from Buffet*



ENTRÉE

Homemade Pumpkin Soup
Chunky Chicken & Ham Pieces served in a Pastry Case
Fettuccini Pasta smothered in a creamy Bacon & Mushroom Sauce
Vegetable Lasagna
Beer Battered Garfish Fillets complimented with a Sweet & Sour Sauce
Chicken Caesar Salad served with Chef's secret Dressing
Traditional Beef Stroganoff served on a bed of Rice



MAIN COURSE - All Meats served Chilled

Honey Glazed Leg Ham	Roast Pork
Seasoned Roast Chicken	Roast Beef
Coleslaw	Potato Salad
Tossed Green Salad	Pasta Salad
Beetroot	



DESSERT

Individual Fresh Fruit Salad finished with Whipped Cream
Warm Apple Pie with Custard and Cream
Chocolate Mousse with a Hint of Mint
Raspberry Cheese Cake
Pavlova topped with Fresh Fruits

BREAD ROLL, TEA, COFFEE & MINTS



Winter Warmer Buffet

3 Courses \$36.00 per person
2 Courses \$31.50 per person
Main only \$26.50 per person

*Entree & Dessert are served Alternately to Guests.
Mains are Self Serve from Buffet*



ENTREES

Creamy Chicken & Vegetable Soup
Beer Battered Flathead with a Rocket Salad
Fresh Prawns served on a bed of Lettuce and finished with Cocktail Sauce & Lemon Wedges
Spicy Tomato, Bacon & Tarragon Soup
Beef Spring Rolls served with Spicy Plum Dipping Sauce
Warm Thai Chicken Salad
Salt & Pepper Squid with a mild Chilli Jam
Potato & Leek Soup



MAIN COURSE – All Meats served Piping Hot

Roast Pork with Crackling Roast Lamb
Roast Seasoned Chicken Baked Seasonal Vegetables

DESSERT

Warm Apple Crumble covered in Custard
Chocolate Mousse with a Hint of Liqueur
Lemon Meringue Pie
Individual Sticky Date Pudding
Vannilla Cheese Cake



BREAD ROLL, TEA, COFFEE AND MINTS



Gourmet Buffet

Prices start from \$32.00 per Head. Quotes will be issued when selections have been made.

*Entree & Dessert are served Alternately to Guests.
Mains are Self Serve from Buffet*



ENTREES

Half Dozen Natural Oysters with Lemon Wedges
Fluffy Crepes stuffed with Chicken & Mushrooms
Creamy Corn Soup
Smoked Salmon resting on a bed of Mesculin
Scallops wrapped in Bacon and smothered in a Lemon & Brandy Sauce
Fresh Prawns with Avocado served in a Green Salad
Chicken & Vegetables in a clear Soup

MAIN COURSE

Honey Glazed Leg Ham	Hot Roast Pork
Chilled Roast Seasoned Chicken	Hot Roast Lamb
Fresh King Prawns	Fresh Blue Swimmer Crabs
Coleslaw, Potato, Tossed, Rice, Windsor, Pasta, Beetroot & Pineapple	



DESSERT

Chocolate Souffle served Chilled
Traditional Strawberries Romanoff
Light Crepe with a scattering of Black Cherries
Seasonal Berries marinated in Liqueur
White Chocolate & Blueberry Cheesecake
topped with Dark Chocolate Flakes



DINNER ROLL, TEA, COFFEE AND MINTS