



# Wedding Package Terms & Conditions

Thank you for your Enquiry regarding Wedding Packages offered by Nelson Bay Bowling & Recreation Club. In this folder you will find our current Wedding Packages with inclusions to suit all budgets. Extras can be added or subtracted and menus can be tailored to suit your individual tastes. I am available by appointment to personally review all options available to you and we recommend the Businesses who are advertised on this folder for all your Bridal Extras.

All the Packages advertised run for a duration of five hours\* and have a minimum of 60 Guests to attend (other options are available for Receptions with less than the required capacity). The newly renovated Nelson room situated on the Ground floor can hold up to 150 Guests, but if your list keeps growing the Lounge area can also be added, enabling 300 Guests. The Crows Nest Room on the second floor boasts panoramic views of Nelson Bay and will seat up to 80 Guests, including a private wrap around balcony which can be used in the Event of Wet weather for outdoor ceremonies (a fee of \$100 is payable on the Day if this service is requested).

Bookings require a deposit of \$150 within two weeks of arranging a tentative date and the balance can be paid in instalments or a lump sum to be received no later than four days before your Wedding Date. Confirmed numbers are required at least 10 days prior to your Reception after which time numbers may increase but not decrease. Cancellations with more than eight weeks notice will receive the deposit returned in full, less than eight weeks but more than five will result in half the deposit returned, less than five weeks but more than two weeks will result in no deposit refunded and if less than two weeks notice of cancellation is given, full payment for the Reception for the numbers advised will be required.

Nelson Bay Bowling & Recreation Club complies with Responsible Service of Alcohol laws and reserves the right to refuse service to any Guest deemed by Staff to be intoxicated. Refusal of service will result in the Guest being requested to leave Club Premises or face hefty fines.

When paying your Booking Deposit, please return this sheet to me signed and dated as receipt that you acknowledge all terms and conditions as stipulated above.

Congratulations on your Engagement and I look forward to helping you plan your very special Day!

Kylie Ostler  
Function Co Ordinator

\*Please note that Receptions will run for a maximum of five hours, but Guests are welcome into other areas of the Club before and after the Function

I have read and understood the Terms and Conditions outlined above and agree to be bound by all

.....  
Name

Signature

Date



# *Cocktail Party*

*\$46.00 Per Head*

*Minimum of 60 Guests*

*Package Includes:*

*Linen Table Cloths, Table Skirts, Coloured Napkins, Bar & Catering Staff, Jukebox, Room Set Up & Clean Up and Helium if Required.*

*Menu*

*Chef's Selection of Hot & Cold Canapés*

*Tea, Coffee & Mints*

*Beverages*

*Draught Beer, Selection of Bottled House Wines, Soft Drinks, Juices & Draytons Bellevue Brut for Toasts*



# *Bronze Package*

*3 Courses \$63.00 Per Guest*

*4 Courses \$72.00 Per Guest*

*Based on a Minimum of 60 Guests Attending*

*Package Includes:*

*Linen Table Cloths, Table Skirts, Coloured Napkins, Bar & Catering Staff, DJ, Room Set Up & Clean Up, Helium if Required and Complimentary Engraved Champagne Glasses for the Bride & Groom*

*Menu*

*Fresh Bread Roll, Tea / Coffee & Mints  
(All Meals served alternately to Guests)*

*3 Courses      Chef's Selection of Canapés  
                         Entrée & Main or  
                         Main & Dessert*

*4 Courses      Chef's Selection of Canapés  
                         Entrée, Main & Dessert*

*Beverages*

*Draught Beer, Selection of Bottled House Wines, Soft Drinks, Juices & Draytons Bellevue Brut for Toasts*



# *Bronze Menu*

*Choose Two Items per Course to be served Alternately*

## *Entrée*

*Creamy Chicken & Corn Soup*

*Fresh Prawns served on a bed of Lettuce and finished with Cocktail Sauce & Lemon Wedges*

*Beef Spring Rolls served with Sweet Chilli Dipping Sauce*

*Warm Thai Chicken Salad*

*Traditional Beef Stroganoff served on a Bed of Rice*

## *Main*

*Chicken Breast filled with Brie & Asparagus*

*Slow Roasted Rack of Lamb served with Seasonal Vegetables*

*Fillet of Fish complimented with a Lemon Butter Sauce*

*Pork Fillet marinated in Brandy and served with Seasonal Vegetables*

*Prime Beef Baked and topped with a creamy Mushroom Sauce*

## *Dessert*

*Warm Apple Crumble covered in Custard*

*Fluffy Hazelnut Mousse*

*Creamy Vanilla Cheesecake*

*Lemon Meringue Pie*

*Sticky Date Pudding with Butterscotch Sauce*



# *Silver Package*

*3 Courses \$77.00 Per Guest*

*4 Courses \$85.00 Per Guest*

*Based on a Minimum of 60 Guests Attending*

*Package Includes:*

*Linen Table Cloths, Table Skirts, Coloured Napkins, Chaircovers & Coloured Sash, Bar & Catering Staff, DJ, Room Set Up & Clean Up, Helium if Required and Complimentary Engraved Champagne Glasses for the Bride & Groom*

*Menu*

*Fresh Bread Roll, Tea / Coffee & Mints  
(All Meals served Alternately to Guests)*

*3 Courses      Chef's Selection of Canapés  
Entrée & Main or  
Main & Dessert*

*4 Courses      Chef's Selection of Canapés  
Entrée, Main & Dessert*

*Beverages*

*Draught Beer, Soft Drinks, Juices, Richmond Grove Cellar Selection  
Brut for Toasts, Reds & Whites from the McGuigan Black Label Range*



# *Silver Menu*

*Please Choose Two Items per Course to be served Alternately*

## *Entrée*

*Sweet Potato and Leek Soup garnished with Herbs and Bacon*

*Smoked Salmon resting on a Bed of Lettuce*

*Black Tiger Prawns in a Garlic, Tomato and Basil Sauce*

*Linguini smothered in a creamy Bacon & Mushroom Sauce*

*Mexican Avocado Salsa with Mixed Salad, Smoked Chicken and Tortilla Crisps*

*Wild Mushrooms in a creamy Madeira Sauce layered in Puff Pastry*

## *Main*

*Slow Roasted Beef Sirloin smothered in a Dijonnaise Dressing*

*Veal Medallions served with Creamy Mushrooms*

*Oven Baked Herb Encrusted Rack of Lamb served with Vegetables*

*Pork Fillet covered in a Raisin and toasted Almond Demi Glaze*

*Seafood Paupiettes Poached with Scallops and Prawns*

*Chicken Breast complimented by Mango Brandy Sauce*

## *Dessert*

*Strawberries soaked in Liqueur*

*Caramel Mudcake topped with Fresh Cream*

*Rocky Road Cheesecake*

*Vanilla Bavarios*

*Dark Chocolate Mousse finished with White Chocolate Flakes*



# *Deluxe Package*

*3 Courses \$102.50 Per Head*

*4 Courses \$110.00 Per Head*

*Based on a Minimum of 60 Guests Attending*

*Package includes:*

*Linen Table Cloths, Table Skirts, Coloured Napkins, Chaircovers & Coloured Sash, Bar & Catering Staff, Room Set Up & Clean Up, Engraved Champagne Glasses for the Bride & Groom, DJ & MC, Floral Arrangements for Guests tables, 1 Night's Accommodation for the Bride & Groom at Landmark, Nelson Bay.*

*Menu*

*Fresh Bread Roll, Tea / Coffee & Mints  
(All Meals served Alternately to Guests)*

*3 Courses      Chef's Selection of Canapés  
                    Entrée & Main or  
                    Main & Dessert*

*4 Courses      Chef's Selection of Canapés  
                    Entrée, Main & Dessert*

*Beverages*

*Draught Beers, Crown Lager, Tooheys Extra Dry, Carona, Pure Blonde  
Tempus Two Semillon Sauvignon Blanc & Cabernet Merlot  
Angoves Regent Brut*



# *Deluxe Menu*

*Please Choose Two Items per Course to be Served Alternately*

## *Entrée*

*Pan Seared Scallops en Brochette and smothered in a Lemon & Brandy Sauce*

*Fresh Prawns with Avocado served in a Green Salad*

*Maple Glazed Tasmanian Salmon*

*Chicken Tenderloins marinated with Thai Spices*

*Double Roasted Duckling Maryland served atop a Rocket Salad*

## *Main*

*Fillet Mignon finished with a Port Wine Glaze*

*Veal Cutlet served with Champagne and Baby Caper Sauce*

*Sautéed Pork Fillet in a Cinnamon Brandy Apple Sauce*

*Char Grilled Chicken Supreme complimented by Mango Chutney*

*Whole Baby Snapper served with a Lemon Sautéed Julienne of Vegetables*

## *Dessert*

*Traditional Strawberries Romanoff*

*Almond Tuille Basket filled with Fresh Summer Fruits*

*Chocolate and Macadamia Roll with Chantilly Cream*

*A Selection of Fine Australian Cheeses with Water Crackers*

*Poached Brandy Pear in a Puff Pastry Shell and Caramel Sauce*