



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!

Functions Coordinator

Nicole Blue

**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

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Name

Signature

Date



Cocktail Party

Minimum of 60 Guests

\$49 per person

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 & Sparkling wines for Toasts



Bronze Package

3 Courses \$69.00 per person

OR

4 Courses \$79.00 per person

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 & Sparkling wines for Toasts*



Bronze Menu

Choose Two Items per Course to be served Alternately

Entrée

Creamy Chicken & Corn Soup

Succulent 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

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 \$81.00 per person

OR

4 Courses \$90.00 per person

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, Tyrrell's Moores Creek Brut for Toasts, Reds & Whites from the Tyrrell's Moores Creek 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

Classic Prawn Cocktail

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

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



Deluxe Package

3 Courses \$108.50 per person

OR

4 Courses \$116.50 per person

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 Beer, Soft Drinks, Juices, Tyrrell's Moores Creek Brut for Toasts, Reds & Whites from the Tyrrell's Moores Creek Range



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