



FUNCTION PACKAGE



**Thirroul Bowling Leagues
& Recreation Club**

2B Station St. Thirroul, NSW 2515

Phone: (02) 4267 1148



PACKAGE OPTIONS

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FUNCTION INFORMATION

“The North’s Hidden Treasure” of the Illawarra. The Thirroul Bowling Leagues & Recreational Club can be found conveniently located close to Thirroul Railway Station and it’s only a stone’s throw away from the pristine beach of Thirroul.

The club boasts two separate function rooms. The Norm Sorrell Function Room is located in the main club area and is th perfect function venue for larger gatherings & functions. The Glass House is available for smaller groups and gatherings for corporate seminars, meetings, training and smaller private celebrations.

We offer seating from 20 - 330, & cocktail style setup for up to 500 guests.

Room Hire Norm Sorrell Room—\$100 The Glass House—\$75

Included in your room hire are the following:

- Large round tables or long trestle tables for the perfect room setting (Norm Sorrell only)
- Full setup on the day including cutlery, crockery & glassware
- Mic & PA System (Norm Sorrell only)
- Lectern
- Large TV Screen & laptop for digital presentations
- Professional & well presented function staff
- Full clean up after function
- Dance floor (Norm Sorrell room only)

For corporate events or meetings, we also have;

- Whiteboard
- Power board & extension leads
- Presentation table & water station

In addition to the items listed above, we can also arrange the following items at an additional hire cost (POA):

- Table linen
- Data projector & screen

Please note that the club does not host 18th birthday parties but will host 21st birthday parties under special conditions.



FINGER FOOD

Cold Finger Food Selection

Roast beef served on a pita crisp w/ homemade tomato relish

Tandoori chicken served in a cucumber cup w/ yoghurt **GF**

Mixed vegetable, vermicelli & coriander rice paper rolls w/ Asian dipping sauce **V**

Salmon & chive fritters

- ◇ Caramelised onion & feta cheese tartlet **V**
- ◇ Smoked salmon served on dill blini w/ herbed cream cheese
- ◇ Soy beef served in a wonton cup with Asian slaw & pickles ginger
- ◇ Honey & soy chicken w/ vermicelli & coriander rice paper rolls

Hot Finger Food Selection

Fish dippers w/ homemade tartare sauce

Pies—beef, chicken, leek & camembert or Mediterranean lamb (1 selection)

Vegetable spring rolls **V**

Panko crumbed calamari rings

Chicken garlic kiev balls

Vegetable empanada **V**

Chorizo empanada

Sticky honey sesame drumettes **GF**

Spinach & feta pastizzi **V**

- ◇ Crumbed camembert segments w/ cranberry sauce **V**
- ◇ Peking duck spring rolls w/ a hoisin dipping sauce
- ◇ Lamb kofta w/ a cucumber yoghurt **GF**
- ◇ Chicken satay skewer w/ a satay dipping sauce **GF**
- ◇ Mushroom, spinach & mozzarella arancini w/ a spiced tomato dipping sauce **V**
- ◇ Beef Slider—beef patty, tasty cheese, beetroot, lettuce, tomato & smoky bbq sauce

◇ **Premium items**



FINGER FOOD

Finger Food Package One

6 standard selections / 6 pieces per person

\$13.50 per person

10 standard selections / 10 pieces per person

\$22 per person

Finger Food Package Two

6 - 3 standard selections & 3 premium selections / 6 pieces per person

\$15 per person

10 - 5 standard selections & 5 premium selections / 10 pieces per person

\$25 per person

Finger Food Package Three

6 selections from the entire finger food menu / 6 pieces per person

\$17 per person

10 selections from the entire finger food menu / 10 pieces per person

\$28 per person

Minimum 30 people for all per person Finger Food Packages

Above Finger Food Packages served buffet
Tray service can be arranged at an additional cost \$POA

Platter Options

Standard Platter

\$90 per platter

(40-60 pieces per platter) 1 selection / per platter

Premium Platter

\$115 per platter

(40-60 pieces per platter) 1 selection / per platter



A LA CARTE

Entrees

Feta & sweet potato salad w/ a honey lemon dressing **V GF**

Sliced marinated beef w/ grilled haloumi, tomato, basil, red onion & balsamic glaze **GF**

Salt & pepper calamari w/a green salad & a coriander & lime dressing

Bacon & mushroom risotto topped w/ parmesan

Creamy cauliflower & sweet potato soup served w/ crusty bread **V**

- ◇ Shredded duck w/ a crispy Asian salad & sweet sesame dressing
- ◇ Smoked salmon salad served w/ chat potatoes, asparagus spears & lemon dressing **GF**
- ◇ Lamb kofta skewers, minted yogurt, grilled flat bread w/ a tomato & cucumber salad
- ◇ Mushroom, spinach & mozzarella arancini w/ a spiced tomato dipping sauce **V**
- ◇ Slow roast tomato, basil & ricotta galette served w/ a rocket & olives salad **V**

Mains

Chicken breast in a bacon mustard cream served w/ chat potatoes & asparagus **GF**

Lamb shank braised in tomato, rosemary & beef glaze served w/ mash & vegetables **GF**

Lemon & thyme pork loin w/ roasted sweet potato & buttered vegetables **GF**

Pappardelle pasta tossed w/ pesto served w/ grilled zucchini & rocket **V**

Saltimbocca—rolled steak w/ provolone cheese, sage & prosciutto served w/ mash & vegetables **GF**

- ◇ Baked dill butter salmon w/ steamed chat potatoes w/ a warm tomato & bean salad **GF**
- ◇ Sirloin 200g (MR) served on grilled mushrooms w/ roasted chats & bearnaise sauce **GF**
- ◇ Crispy pork belly, steamed chats potatoes, vegetables & a apple ginger compote **GF**
- ◇ Pistachio crusted lamb rump w/ potato puree, buttered vegetables & red wine jus
- ◇ Mushroom risotto w/ a trio of mushrooms finished w/ butter & parmesan **V**

◇ **Premium items**



A LA CARTE

Dessert

Chocolate vanilla cheese cake

Rich chocolate sin cake served w/ a cream dollop

Pavlova topped w/ fruit & whipped cream **GF**

Traditional apple pie & cream

Warm apple & rhubarb crumble w/ warm vanilla custard

Blackforest cake w/ a cherry coulis

Lemon meringue pie w/ a lime & passionfruit sauce

Cheese—a selection of 2 cheeses, nuts & crackers

Package One—Standard

2 Course Entrée & Main	\$28 per person
2 Course Main & Dessert	\$27 per person
3 Course Entrée, Main & Dessert	\$37 per person

Package Two—Premium

2 Course Entrée & Main	\$40 per person
2 Course Main & Dessert	\$37 per person
3 Course Entrée, Main & Dessert	\$49 per person

Minimum 30 people for all per person A La Carte Packages

A selection of 2 choices per course, alternate service



GOURMET BUFFET

Hot Dishes

Maple mustard glazed ham leg w/ caramelised pineapple **GF**

Chunky beef & mushroom stew

Spicy sausage & butter bean cassoulet

Korean Style soy & garlic fried chicken

Seafood marinara w/ penne & parmesan

Chicken cacciatore & buttered noodles

Pumpkin ravioli w/ a spinach & gruyere cream **V**

- ◇ Grilled Atlantic salmon w/ salsa verde **GF**
- ◇ Roast pork w/ crispy crackling & apple sauce **GF**
- ◇ Roast beef w/ grain mustard gravy **GF**
- ◇ Baked barramundi w/ lemon beurre blanc **GF**
- ◇ Grilled chicken breast w/ garlic cream & chives **GF**
- ◇ Slow braised corned beef served w/ white sauce **GF**
- ◇ Greek style lamb served w/ spiced couscous

◇ **Premium items**

Vegetables

Steamed seasonal vegetables

Herb roasted potatoes

Pepper & honey roast pumpkin

Mash potato

Pilaf rice

Potato bake

Cauliflower au gratin



GOURMET BUFFET

Salads

Sweet potato & feta salad w/ caramelised onion & a creamy mild chipotle dressing
Superfood salad w/ a trio of quinoa, beets, cabbage, seeds, nuts & a Dijon vinaigrette
Caesar salad w/ crisp cos, garlic croutons, bacon, boiled egg & Caesar dressing
Garden salad w/ seasonal vegetables dressing in our homemade creamy basil dressing
Greek salad w/ mixed leaf, olives, tomato, red onion, feta, cucumber & oregano
Crunchy noodle salad w/ Chinese cabbage, slivered almonds & sweet Asian dressing
Slaw w/ a cabbage combination, carrot, shallots & a light mayonnaise dressing
Bean salad w/ a trio of beans, capsicum, corn, red onion & red wine vinaigrette
Pasta salad w/ corn, beans, capsicum, tomato, parsley & Italian dressing

Dessert

Chocolate vanilla cheese cake
Rich chocolate sin cake served w/ a cream dollop
Pavlova topped w/ fruit & whipped cream **GF**
Traditional apple pie & cream
Warm apple & rhubarb crumble w/ warm vanilla custard
Blackforest cake w/ a cherry coulis
Lemon meringue pie w/ a lime & passionfruit sauce
Cheese—a selection of 2 cheeses, nuts & crackers

Buffet Package One

2 Standard Meats, 1 Premium Meat, 3 Vegetables & 2 Salads

1 Course \$25 per person

2 Course \$33 per person (Add 2 Desserts)

Buffet Package Two

2 Standard Meats, 2 Premium Meat, 4 Vegetables & 3 Salads

1 Course \$32 per person

2 Course \$40 per person (Add 3 Desserts)

Minimum 40 people for all Gourmet Buffet Packages



CARVERY BUFFET

Meats

Lamb marinated w/ rosemary & garlic **GF**

Pork w/crispy crackling & apple sauce **GF**

Beef w/ seeded mustard & cracked pepper **GF**

Chicken roasted w/ lemon & thyme **GF**

Sides

Herb roasted potatoes

Pepper & honey roasted pumpkin

Steamed seasonal vegetables

Cauliflower au gratin

Garden Salad

Slaw

Carvery Package One

2 Meats, 3 Sides served w/ a basket of rolls w/ butter & rich brown gravy

1 Course \$19 per person

2 Course \$26 per person (Add 1 Dessert)

Carvery Package Two

3 Meats & 4 Sides served w/ a basket of rolls w/ butter & rich brown gravy

1 Course \$24 per person

2 Course \$31 per person (Add 2 Desserts)

Please refer to page 7 for all Dessert selections

Minimum 30 people for all Carvery Packages



BBQ BUFFET

Standard BBQ

Meats

Pork or beef chipolatas w/ baked apple

Beef rissoles w/ onion gravy

Served w/

BBQ Onions

A selection of white & wholemeal loaves w/ butter

Chutneys, sauces & condiments

\$12 per person

Minimum 20 people for Standard BBQ Package

Gourmet BBQ

Meats

Satay chicken skewers w/ satay sauce **GF**

Pork or beef chipolatas w/ baked apple

Marinated 100g steak **GF**

Beef rissoles w/ onion gravy

Served w/

BBQ Onions & Mushrooms

Fresh hot buttered corn on the cob **GF**

Jacket potatoes w/ sour cream & chives **GF**

Garden Salad & Slaw **GF**

A selection of white & wholemeal loaves w/ butter

Chutneys, sauces & condiments

\$22 per person

Minimum 40 people for Gourmet BBQ Package



CHRISTMAS

Meat

- Roast turkey w/ cranberry sauce **GF**
- Honey glazed, clove studded, smoked leg ham **GF**
- Roast beef w/ rosemary jus **GF**
- Roast pork w/ crispy crackling & apple sauce **GF**

Vegetables

- Herb roasted potatoes
- Brussel sprouts w/ bacon
- Balsamic glazed parsnips
- Baked onion & thyme stuffing
- Carrots in honey

Dessert

- Christmas pudding w/ custard
- Trifle—layers of jelly, fruit, cake, custard & berries
- Pavlova topped with fruit & whipped cream **GF**

Christmas Buffet Package One

2 Meats & 3 Vegetables

1 Course \$24 per person 2 Course \$33 per person (Add 1 Dessert)

Christmas Buffet Package Two

3 Meats, 5 Vegetables & 2 Desserts

1 Course \$27 per person 2 Course \$36 per person (Add 2 Desserts)

Minimum 40 people for all Christmas Buffet Packages

Plated Christmas Menu Option

2 Meats—alternate service & 3 Vegetables—Set

1 Course \$15 per person 2 Course \$22 per person (Add 2 Desserts—alternate)

Minimum 20 people for all Plated Christmas Packages



CELEBRATION OF LIFE

Morning & Afternoon Tea Platters

- \$30 Cookies—including vanilla shortcake, choc chip, butternut biscuit & Anzac biscuit
- \$80 Muffins—banana nut, blueberry, apple spice & chocolate chunk
- \$80 Cakes — orange, carrot, chocolate, banana & mixed berry cheesecake
- \$90 Slices— caramel slice, cherry slice, rocky road slice or macadamia slice
- \$65 Fruit—Seasonal fruit platter **GF**
- \$100 Cheese—a selection of 3 cheeses, nuts & crackers

(Cookies 90 pieces, Muffins, cakes & slices 30—40 pieces)

1 selection for cake & slice per platters & 2 selections for the muffin platter

Finger Food Options

See pages 3 & 4 for more details

Sandwich & Wrap Platters

Rare roast beef w/ horseradish mayo, sliced tomato & mesclun

Chicken w/ basil mayo & lettuce

Roast turkey w/ caramelised onion, beetroot relish, tasty cheese & baby spinach

Smoked ham w/ tomato chutney, tasty cheese & baby spinach

Mild Hungarian salami w/ sliced tomato & chipotle mayo

Tuna w/ semi dried tomatoes, olives, mayo & rocket

Smoked salmon w/ avocado, cream cheese, fresh dill, capers & red onion

Roasted mushroom w/ eggplant, peppers, baby spinach & avocado

Brie cheese w/ roasted peppers, olive tapenade, & rocket

Creamy curried egg w/ mayo & lettuce

Tasty cheese w/ tomato chutney & salad

\$65 per platter

(40 pieces per platter) 1 bread selection (white, brown or wrap) / 2 filling selections / per platter

Drink Packages

Tea & Coffee Station	50 cup	\$100	100 cup	\$200
Soft Drink or Juice Jug			\$POA per jug	



KIDS PARTIES

Set Menu

Beef & Cheese Burger served w/ chips & tomato sauce

Fish & Chips— beer battered flathead served w/ chips & tomato sauce

Nuggets & Chips— tempura battered chicken pieces served w/ chips & tomato sauce

Mini Roast served w/ all the trimmings—roast vegetable & gravy **GF**

Pasta of the Day

\$10 per child includes a drink & ice-cream

Set menu or alternate serve

Select 2 Options

Final menu items & numbers **MUST** be confirmed 24hrs prior

Hot Potato Platters

Fries w/ a selection of sauces

\$35 per platter

Potato Waffle Fries w/ sweet chilli & sour cream

\$50 per platter

Fun Platters

Fairy bread, chips & mixed lollies

\$40 per platter

Morning & Afternoon Tea

See page 13 for additional platter options

Finger Food

See pages 4 & 5 for additional platter options

Sandwiches & Wraps

See page 13 for additional platter options

Extra Options

Soft Drink or Juice Jug

\$POA per jug
(6 glasses / per jug)

Individual ice-cream tub

\$2 each



BUS PACKAGE

Mains

Beer battered flathead w/ your choice of sides

Chicken schnitzel w/your choice of sides & sauce

Traditional roast w/ all the trimmings **GF**

Pasta of the Day

Club sandwich w/ chips

Sweet potato & feta salad w/ tomato, cucumber, caramelised onion & chipotle dressing **GF**

Dessert

Rich chocolate cake served w/ a cream dollop

Pavlova topped w/ fruit & whipped cream **GF**

Traditional apple pie & cream

1 Course \$11 per person 2 Courses \$19 per person w/ *tea & coffee

Select 2 Options per Course

Final menu items & numbers **MUST** be confirmed 24hrs prior

*Included package tea & coffee will be self serve from a coffee station



BAREFOOT BOWLS

Roast Rolls Platters

Lamb marinated w/ rosemary & garlic

Pork w/crispy crackling & apple sauce

Beef w/ seeded mustard & cracked pepper

Chicken roasted w/ lemon & thyme

All served on freshly baked bap roll w/ a side of gravy

\$95 per platter

(30 rolls per platter) 1 selection / per platter

Slider Burger Platters

Big Boy - beef patty, tasty cheese, beetroot, lettuce, tomato & smoky bbq sauce

Southern Fried Chicken— w/ crispy bacon, double cheese, slaw & mild chipotle mayo

Goddess—sweet potato & quinoa patty, tomato relish, lettuce, cucumber & basil mayo **V**

All served on freshly baked mini brioche buns

\$110 per platter

(20 burgers per platter) 1 selection / per platter

Drinks Package

Please ask our friendly staff for more detail \$POA

\$POA per esky

*RSA policies apply

Drinks Waiter

\$POA per hour

*RSA policies apply

Finger Food

See page 4 & 5 for more detail

BBQ Buffet

See page 11 for more detail

Sandwiches & Wraps

See page 13 for more detail

Morning & Afternoon Tea

See page 13 for more detail

Hot Potato Platters

See page 14 for more detail



FUNCTION TERMS & CONDITIONS

TBLRC—Refers to The Thirroul Bowling Leagues & Recreation Club

1. Confirmation of functions is required in writing. Any tentative bookings not confirmed within 14 days of the booking being made, may be released at the discretion of the TBLRC's management. To confirm a function, the room hire amount is required within 14 days & the credit card authorisation slip must also be completed (for security purposes only) and this document signed and returned.
2. Final numbers, catering menus & beverage selection must be confirmed 7 days prior to the function date, although minor changes to this may be accepted up to 24 hours before the function at managements discretion.
3. Full payment for your function must be received no later than 7 days prior to your function date. Any additional spending on the function date must be paid in FULL at the completion of the function. Credit card details will be retained by the TBLRC until the full & final balance is receipted.
4. All prices may be subject to change after 60 days. Every possible effort is taken to maintain prices, but these are subject to change at managements discretion.
5. TBLRC must first approve any advertising undertaken for any function. We reserve the right to terminate any function booking & retain the deposit paid where the function organiser breaches these conditions.
6. The client shall remain responsible at all times for any loss or damage to the property of the TBLRC including the clubs courtesy bus caused by the client, guests & invitees. Please note we are extremely careful when looking after guests & their property. Unfortunately, we cannot responsible for the damage or loss of items, before, during & after the function. The client is liable for the action of their invitees & any damage or losses incurred during the function. Any costs will be invoiced directly to the client.



FUNCTION TERMS

7. Management also reserves the right to refuse service & / or to remove patrons from the premises for unruly behaviour & showing signs of alcohol or drug intoxication as determined at managements discretion.

8. Decorative materials or fancy dressed themed functions must first be confirmed with the TBLRC management. NO glitter, sparkles or confetti of any kind are to be used. If you wish to us them, a \$100 cleaning fee applies.

9. Any prior access to the function room will need to be confirmed & approved no less then 24 hours prior to the function date.

10. The TBLRC have a live entertainment permit however there are restrictions on noise levels. All entertainment (e.g bands, DJ's or performers) are subject to prior approval by the TBLRC's management.

11. Room hire will be non-refundable upon payment should you choose to cancel your function. The room hire is transferrable if a revised date is confirmed 30 days prior to your booked function date. Should he event be cancelled within 48 hours of the event date 100% of the food cost will be charged in addition.

12. No food or beverage of any kind are permitted to be brought to the function by the client or invited guests. An exception to this is only a celebration cake with prior approval by the TBLC management.

13. Should the management of the TBLRC deem necessary to provide security; such cost will be passed onto the client with prior communication.

14. Management reserve the right to close the bar when it deems necessary.

15. Any facilities & setup photography taken of the function by venue photographers remains the property of the venue & may be used in marketing & promotional material without the consent of the hirer. Where photos include guests, TBLRC will seek permission for use.



FUNCTION BOOKING FORM

Function Name _____

Date _____

Time _____

Contact Person _____

Phone _____

Email _____

Number of Guests _____

Catering _____

Beverage _____

Room Setup _____

Special Requirements _____

Deposit Authority

Payment Amount _____

Card Name _____

Card Number _____

Expiry _____ CCV _____

Signature _____ Date _____

By completing & signing this Function Booking Form I agree to all Booking Terms & Conditions for TBLRC.

Signature _____ Date _____