



SJP

MEETINGS & EVENTS



WEDDING PACKAGES



Wedding packages (Minimum 60 guests for all Wedding packages)

COCKTAIL RECEPTION MENU INCLUSIONS

- Four cold canapés & four hot canapés from canapé menu
- Four hour standard beverage package
- Wait staff
- Skirted Registry table, two bridal registry chairs & chair covers with sash
- Cake table & knife
- Microphone
- Room hire applicable

COST \$55.00

SILVER WEDDING PACKAGE INCLUSIONS

- Event consultation & Wedding co-ordination during the event
- Venue hire 5 hours
- Three course seated menu from lunch & dinner selection or buffet menu
- Five hour Standard beverage package, Champagne toast
- Wait staff
- White linen table cloths & napkins, china, cutlery & glasses
- Stylish white chair covers & sash
- Bridal table – Skirted, cake table, knife & gift table
- Placement of bonbonniere & place cards
- Professional Wedding DJ & Dance floor

COST \$90.00



Wedding packages

GOLD WEDDING PACKAGE INCLUSIONS & UPGRADES

- Event consultation & Wedding co-ordination during the event
- Master of Ceremonies
- Venue hire 5 hours
- Three course menu seated or buffet menu
- Five hour Premium beverage package, Champagne toast
- Wait staff
- White linen table cloths & napkins, china, cutlery & glasses
- Stylish white chair covers & sash
- Bridal table – skirted, cake table, knife & gift table
- Placement of bonbonniere & place cards
- Professional Wedding DJ & Dance floor

COST \$95.00



Lunch & dinner menu

ENTRÉE

Vegetable risotto with roast pumpkin, snap peas & asparagus (V)
Chicken & mushroom fresh herb tart with rocket & sun dried tomato salad
Thai beef salad with capsicum, mint, vermicelli noodles, sesame & soy dressing (GF)
Goats cheese, crispy prosciutto & olive salad with cherry tomatoes, pine nuts & olive oil (GF)
Vietnamese prawn rice paper rolls with baby spinach & bean sprout salad, sweet & sour sauce (GF)
Ratatouille tart with shaved parmesan & rocket salad (V)
Country style terrine with mesclun & caramelised cherry chutney (GF)
Tomato, bocconcini & basil salad with toasted Turkish, olives & balsamic dressing (V)
Smoked salmon, chive & crème fraîche mousse with salt crusted pastry twist
Spiral pasta, olive & bacon in tomato fresh herb ragout & shaved parmesan

MAINS

Roast loin of pork with crackling, apple sauce, sautéed spinach & meat juices (GF)
Boneless char grilled beef sirloin with creamy mash, broccolini & honey soy dressing (GF)
Beef Scotch fillet with caramelised red onion, roast field mushrooms & sautéed greens (GF)
Grilled veal medallions, minted baby potatoes & honey mustard sauce (GF)
Grilled breast of chicken with basil polenta cake, warm tomato & eggplant chutney (GF)
Roast chicken breast, pan fried porcini mushrooms, potato & parsnip mash
Pesto & mustard crusted lamb rack with roast sweet potato, wilted baby spinach & mint dressing
Grilled Tasmanian salmon fillet, lemon parsley crust, fondant potato & seared asparagus (GF)
Pan fried barramundi fillet with quinoa, lemon & seasonal greens (GF)
Char grilled vegetable stack with rocket, olive oil & balsamic dressing (V, GF)

DESSERTS

Crème brûlée with biscotti
Chocolate & orange terrine, crème Anglaise & berries
Glazed lemon tart with mascarpone & praline
Chocolate ganache tart, cherry compote & thick cream
Vanilla bean panna cotta, raspberry puree & roasted candied pistachios
Sticky date pudding, caramel sauce, thick cream

Dinner rolls & butter
Tea & coffee station



Canapé menu

COLD CANAPÉS (one serve per item)

Assorted elegant finger sandwiches
Char grilled cocktail vegetable tortilla wrap with hummus (V)
Smoked salmon & cream cheese cocktail scones
Smoked ocean trout mousse tartlets with lime dill Aioli
Vegetable & mint Vietnamese rice paper rolls with soy dipping sauce (V)
Vegetable sushi with soy dipping sauce (V, GF)
Prosciutto and roasted vegetable pesto frittata
Peking duck pancakes with shallots & hoisin sauce
Portuguese chicken tartlets with Piri Piri & oregano
Rare beef and roast sweet potato rocket rollups with chilli jam (GF)

HOT CANAPÉS (2 serve per item)

Honey, soy and ginger chicken skewers with sweet chilli coriander dip (GF)
Sweet & sour chicken & vegetable stir fry on spoons (GF)
Gourmet cocktail beef pie with tomato relish
Spicy Italian meatballs with nanna's tomato sauce
Spicy Lamb kofta sticks with hummus dip (GF)
Roast pumpkin, bacon & pine nut soup shots (GF)
Caramelised onion & brie tartlets (V)
Vegetable samosas with raita dip (V)
Roast capsicum, mushroom and goats cheese tarts (V)
Vegetable spring rolls Asian BBQ sauce
Salmon chermoula with chive with fresh herb crème fraîche (GF)
Thai fish cakes with fresh coriander sesame dip

SUBSTANTIAL ITEMS (served in/on - noodle box / plates or bowls – Add \$7.50)

Navarin of lamb with rice (GF)
Thai chicken curry with basil, shallots, ginger & rice (GF)
Moroccan beef & chick pea stew with cous cous
Stir fry pork, cashews, capsicum, fresh herbs & oyster sauce (GF)
Spiral pasta, olive, tomato & prosciutto
Tofu, lentil & bean in tomato fresh herb ragout (V, GF)



Buffet menu

CARVERY SELECTION FROM THE BUFFET *(please select two from below)* (GF)

Roast pork with crackling & apple sauce
Honey roast leg of ham with mustard & relish
Roast leg of lamb with garlic & rosemary
Roast rubbed chicken breast with Spanish herbs & spice

SALADS & HOT VEGIES *(please select four from below)*

Coleslaw with sultanas, apple, capsicum & dill mayonnaise (GF)
Tomato, feta & olive salad with cucumber & Spanish onion (GF)
Potato salad with bacon, sour cream, seeded mustard & mint (GF)
Spiral pasta salad with olives, capsicum, shallots & pesto
Mixed leaf salad with cherry tomatoes, toasted pine nuts and vinaigrette (GF)
Roast sweet & baby potato, walnuts & Spanish onion (hot or cold) (GF)
Hot seasonal vegetable with fresh herbs & melted butter (GF)
Roast baby garlic & rosemary potatoes (GF)

Freshly baked bread rolls

DESSERT *(please select two from below)*

Lemon cheesecake with cream & strawberries
Assorted mini cakes share plate
Chocolate mud cake with thick cream
Crème caramel with cream & berries
Raspberry terrine with cream & toffee sprinkle
Fresh fruit platter



Share plates & sides

COLD ITEMS

Classic healthy crudité

A selection of fresh cut vegetables with minted yoghurt 35.00

Mezze plate

olive tapenade, pesto, hommus, baba ghanouge, grilled halloumi, & toasted schiacciata 45.00

Antipasto

Fetta, Kalamata olives, sun dried tomato, asparagus, cabanossi, grilled capsicum, & toasted turkish bread 62.00

Cheese selection

Heritage Brie, Mersey Valley vintage cheddar, Jindi blue, lavosh & quince paste 75.00

Cheese selection & fresh seasonal fruit platter with biscuits 65.00

HOT ITEMS

Salt & pepper squid with lemon & aioli 60.00

Potato wedges with sour cream, sweet chilli sauce 25.00

Cocktail beef pies, sausage rolls, vegetable spring rolls, vegetarian tarts – dipping sauce 95.00

Cocktail crumbed whiting fillets, calamari rings – rémoulade sauce 55.00

ALL SHARE PLATES SERVE 10 PEOPLE

MINIMUM SHARE PLATE ORDER 20 PERSONS



Children's Menu

MAIN COURSE (1 choice only)

Crumbed Chicken Breast Schnitzel & Chips

Battered Fish & Chips

Minute Steak & Chips

Chicken Tenders & Chips

DESSERT

Pavlova

Fresh Fruit Salad & Cream

Custard Filled Donut

Lamington

Chocolate or Strawberry Mousse

Unlimited Soft Drink

FOR AGES 5 –12 YEARS

\$25 PER CHILD

Beverage Selections

STANDARD PACKAGE

Full strength draught beer: Tooheys New, VB, Tooheys Old, Hahn Super Dry

Light draught beer: Hahn Premium Light, XXXX Gold

Bottled Wines

(please choose two whites & one red only)

Willowglen Brut NV

Willowglen Chardonnay / Moscato / Semillon Sauvignon Blanc

Willowglen Shiraz cabernet

Willowglen Cabernet Merlot

Soft drinks

Orange juice & soft drinks

PREMIUM PACKAGE

Full strength draught beer: Tooheys Extra Dry, Corona

Light draught beer: Hahn Premium Light, XXXX Gold

Bottled Wines

De Bortoli Emeri Chardonnay Pinot Noir Sparkling

De Bortoli Deen Vat Series No 2 Sauvignon Blanc

Robert Oatley Wild Oats Mudgee Chardonnay

De Bortoli Deen Vat Series No 9 Cabernet sauvignon

De Bortoli Deen Vat Series No 8 Shiraz

Soft drinks

Orange juice & soft drinks





Terms & Conditions

The person booking the function is responsible for their guests and anyone under the age of 18 years. All adult guests for your function must be either a member of the club, live outside the 5km radius or be signed in by a member. All guests will be required to show photo ID.

Confirmation and Payment

Tentative bookings must be confirmed within fourteen days (14) days. To confirm and secure your function a signed Terms and Conditions form accompanied by the requested deposit must be received within fourteen (14) days of the initial bookings. SJPBC reserves the right to cancel any bookings not confirmed after fourteen (14) days without any further correspondence. Full payment is required four (4) days prior to the function.

Deposit

Bookings for banquets, cocktail or buffet functions a deposit of five (5) hundred dollars is required. Bookings for seminars, auctions, conferences or meeting, room hire cost paid in advance is required.

Payment Details

Payments must be made by cash, credit card, EFTPOS, bank cheque or EFT into the following bank account:

ANZ Bank

Account Name: St Johns Park Bowling Club

BSB: 012 468

Account Number: 3794 32616

If paying by EFT, please state your surname in the description or reference to ensure it is processed to the correct function and a copy of the remittance advice sent to the functions department.

GST

All prices quoted are inclusive of GST

Quoted Prices

Every effort will be to maintain the prices originally quoted however there are subject to market conditions. All prices are confirmed three (3) months prior to the event.

Cancellations

The following conditions will apply to any cancelled bookings:

All cancellations must be in writing.

Provided one (1) month notice is given the deposit will be refunded less \$100 cancellation fee

If less than one (1) month notice is given and the room is not re-booked an additional \$300 cancellation fee will apply.

If the conference is transferred from one date another, a second deposit is required. The original deposit will be refunded in full if the original date is re-booked.



Sundays & Public Holidays

A surcharge of \$4.00 per person applies

Room Hire

Room hire is a maximum of five hours unless taking a Conference Package. Function rooms must be vacated within thirty minutes of the finishing time.

Confirmation of numbers

Final numbers are required four (4) days prior to the function date. No adjustments to numbers can be made after this time.

Dietary Requirements

We will be happy to cater for any special dietary requirements, prior notification is necessary to prepare these meals.

Additional Meals

If meals are required for photographers and entertainers they are to be included in the final confirmed numbers at the cost of the client.

Menu Selection & Beverage Requirements

All menu selections and beverage requirements are required ten (10) days prior to the conference or event.

Floor Plans

Floor plans for conferences and events must be returned 72 hours prior to the event

Food and Beverage

It is prohibited for any food or beverage (alcoholic or otherwise) to be brought onto or taken off the Club's premises. Celebration cakes are permissible. To ensure Food Safety food cannot be removed from the Club's premises.

Bar Service and Drink Packages

Bar service will be provided for a period of four and half hours. Under the Registered Club Act 1976, it is an offence to serve and or supply liquor to persons under the age of 18 years. Valid photo identification may be requested to verify proof of age.

Members Discounts

Saints of Fortune rewards will not apply to any function as menus and packages have members discounts incorporated within them, this also includes the addition of accrued member's points.

Damages

The organizer of the function is financially responsible for any damage sustained to the Club or any Club property during the function. The organizer will have to liaise with function staff over display arrangements to prevent any damage to the premises. Excessive use of confetti or similar items will incur a \$400 cleaning fee.



Security and Insurance

St Johns Park Bowling Club does not accept responsibility for the loss or damage to any property left on the premises prior to or after a conference or event. For any 21st Birthday events a security guard will be required at the cost to the client. Guards are provided by the SJPBC security company. For these functions the charge will be \$250.00 per guard, 1 guard per 50 guests.

No yard glasses or strippers are permitted. No Smoking
All internal areas of the Club are non-smoking. Outdoor smoking areas are easily accessible. No smoke machines are permitted in function rooms. If the fire brigade attend due to the use of smoke machines a \$2,200 fee will be charged.

Guest Sign In

Any persons entering the Club must signed in at reception of be signed in by a member.

Acceptance of Terms and Conditions

I have read and accept the conditions above:

Function Date: Function Room:

Client Name: Function Type:

Company: ABN:

Postal Address:

Client Contact:

Business: Private:

Mobile: Email:

Signature: Date: