

Functions Information Pack



We are available
Thursday 5:00pm to 8:30pm
..... Friday to Sunday 12:00pm—3:30 pm then 5:00pm - 8:30pm
to discuss your event Please Contact
Maria Escobar 0416 023 800
to arrange a convenient time to discuss your requirements

86 Orpington St Ashfield NSW 2131, Ashfield Bowling Club

Finger Food

THE FOLLOWING CHOICE ARE AVAILALBE TO YOU:

Please highlight your food selections

Chicken Satay Skewers	1 piece
Mini Beef Party Pies	1 piece
Vegetable Spring Rolls	2 pieces
Marinated Chicken Wings	2 pieces
Chicken Nuggets	2 pieces
Curried Vegetable Samosas	2 pieces
Mini Sausage Rolls	1 piece
Mini Quiches	1 piece
Fried Pork Dims Sims	2 pieces
Tempura Fish Cocktails	2 pieces
Spinach & Ricotta Triangles	2 pieces
Sesame Prawn Toast	2 pieces

MINIMUM OF 15 GUESTS

5 SELECTIONS	\$12 pp
7 SELECTIONS	\$14 pp
9 SELECTIONS	\$18 pp
12 SELECTIONS	\$20 pp

Tray Service is Available \$2.50 pp
minimum 2 hours

Tea and Coffee available extra \$2.50 pp

Simplicity Menu 1

\$20 per person
Minimum 10 Guest.

STARTERS

Garlic and Herb Bread

PASTAS

Platter of :

Fettuccini Boscaiola (Bacon, Mushroom, Shallots in Creamy Garlic Wine Sauce)

Penne Napolitana (Fresh Basil Tomato Sauce)

MAINS

Chicken Schnitzel with Side of Gravy

Garden Salad

Chips

DESSERTS

Cheese Cake

Extra \$5 per person

Tea and Coffee

Available upon request

At Counter Prices.

Menu

\$25 per person
Minimum 20 Guest.

MAINS

(choice of 1)

Marinated Beef Sirloin
Marinated Chicken Breast
With
Thin Beef Sausages
BBQ Onions
Sauces and Dressings

PASTAS and SAUCES

(Choice of 1)

Penne
Spiral
Shell

Bolognaise	Mince meat in Tomato Sauce
Bosciaola	Bacon, Mushroom, Shallots in a Creamy Garlic Wine Sauce
Siciliana	Eggplant, Ricotta Cheese and Napoli Sauce
Arrabbiatta	Black Olives, Chilli, Garlic in Napoli Sauce

SALADS

(Choice of 2)

Garden Salad
Coleslaw Salad
Greek Salad
Mediterranean Salad
Potato Salad (Egg, Shallots, Oil, Vinegar) or (Potato with Peas and Mayo)

Bread Roll and Butter

DESSERTS

Assorted Bite Size Cakes
Extra \$3.50 per person

Tea and Coffee

Available upon request, Self service
Extra \$1.00 per person

Menu 2

\$30 per person
Minimum 20 Guest.

MAINS

(choice of 1)

Marinated Beef Sirloin
Marinated Chicken Breast
Rump Steak
With
Thin Beef Sausages
BBQ Onions
Sauces and Dressings

PASTAS and SAUCES

(Choice of 1)

Penne	Rigatoni
Spiral	Bow Ties
Shell	

Bolognaise	Mince meat in Tomato Sauce
Bosciaola	Bacon, Mushroom, Shallots in a Creamy Garlic Wine Sauce
Siciliana	Eggplant, Ricotta Cheese and Napoli Sauce
Arrabbiatta	Black Olives, Chilli, Garlic in Napoli Sauce

SALADS

(Choice of 2)

Garden Salad
Coleslaw Salad
Greek Salad
Caesar Salad
Mediterranean Salad
Potato Salad (Egg, Shallots, Oil, Vinegar) or (Potato with Peas and Mayo)

Bread Roll and Butter

DESSERTS

Assorted Bite Size Cakes
Extra \$3.50 per person

Tea and Coffee

Available upon request
Self Service
Extra \$1 per person

Set Menu

\$28 per person 2 Course Meal (served Alternatively)
\$35 per person 3 Course Meal (served Alternatively)

MINIMUM 20 GUESTS

ENTRÉE

(Choice of 2)

Cocktail King Prawns w. tangy seafood sauce, nest of Lettuce and Lemon Wedge
Bruschetta (Diced Tomato, Spanish Onions on Toasted Italian Bread)
2 Dip Tasting Plate (Daily selection of Dips w. Toasted Turkish Bread)
Vol-Au-Vonts (Pastry filled with Creamy Chicken Mushroom Sauce)

MAINS

(Choice of 2)

Veal Scallopini Pan fried , Mushrooms in Creamy White Wine Sauce
Chicken Breast Oven Grilled in Pinky Rose Sauce
Grilled Fish With Creamy Lemon Butter
Beef Lasagna Layers of Pasta Sheets with Napoli Sauce, Mince and Cheese

All meals are served with steam Vegetables and Roasted Potatoes

DESSERTS

(Choice Of 2)

Apple Danish w. Custard
Pecan Pie w. Vanilla Ice Cream
Sticky Date Pudding
Lemon Cheese Cake w. Raspberry Coulis
Chocolate Mud Cake w. Berries

1 Buffet Menu

\$25 per person
MINIMUM 20 GUESTS

PASTAS
(choice of 1)

- Penne**
- Fettuccine**
- Rigatoni**
- Bow Tie**

SAUCES

- Boscaiola**
- Arrabiatta**
- Sicilliana**
- Napolitana**
- Creamy Pesto**
- Creamy Tomato**

MEATS
(Choice of 1)

- Chicken Schnitzel**
- Lamb Shanks**
- Rump Steak**
- Grilled Chicken Breast**

SALADS
(Choice of 2)

- Caesar Salad**
- Greek Salad**
- Coleslaw Salad**
- Mediterranean Salad**
- Crunchy Cabbage Noodle Salad**

DESSERTS
(Choice of 1)

- Apple Custard Danish**
- Pecan Pie**
- Cheese Cake**
- Chocolate Mud Cake**

Buffet Menu 2

\$30 per person
MINIMUM 20 GUESTS

PASTAS

(choice of 1)

Penne
Fettuccine
Rigatoni
Bow Tie

SAUCES

Boscaiola **Creamy Pesto**
Arrabiatta **Creamy Tomato**
Sicilliana
Napolitana

MEATS

(Choice of 1)

Roast Beef
Baked Ham
Roast Pork

OTHER MAINS

(Choice of 1)

Baked Potato, Pumpkin and Peas
Fried Rice or Boiled Rice
Satay Chicken Tender loins

SALADS

(Choice of 2)

Caesar Salad
Greek Salad
Coleslaw Salad
Mediterranean Salad
Crunchy Cabbage Noodle Salad

BREAD ROLLS AND BUTTER

DESSERTS

(Choice of 1)

Apple Custard Danish
Pecan Pie
Cheese Cake
Chocolate Mud Cake

TEA and COFFEE

\$2.50 pp

Italian Feast

\$35 per person
MINIMUM 20 GUESTS

STARTERS
(Choice of 2)

Antipasto:
Mixed Cold Meats, Olives, Cheese, Artichokes, Sun Dried Tomato, Roast Red Capsicums.

Mini Rice Balls
Stuffed Red Capsicums
with Rice, Mince, Peas, Cheese in Napoli Sauce

Eggplant Parmigiana :
Layers of Grilled Eggplant, Mince, Cheese in Napoli Sauce

PASTAS
(choice of 1)

Penne
Fettuccine
Rigatoni
Bow Tie
Tortellini

SAUCES

Boscaiola **Creamy Pesto**
Arrabiatta **Creamy Tomato**
Sicilliana
Napolitana

MEATS
(Choice of 1)

Chicken Parmigiana
Lamb Shanks
Chicken Fungi (Mushrooms)
Osso Bucco
Chicken Caccatore (Chicken Drum Sticks)

SIDES
(Choice of 1)

Italian Sausages
Polpette in Sugo (Meat Balls in Sauce)

SALADS
(Choice of 2)

Caesar Salad
Rocket Salad
Coleslaw Salad
Mediterranean Salad
Crunchy Cabbage Noodle Salad

DESSERTS
(Choice of 2)

Tiramisu **Sticky Date Pudding**
Panacotta **Cream Liquor Brule'**
Mini Canoli *(Kahlua, Tia Maria,*
Carrot Cake *Grand Marnier)*
Cheese Cake

BREAD ROLLS AND BUTTER

Tea and Coffee \$2.50 pp

Vegetarian Buffet

\$30 per person
MINIMUM 20 GUESTS

STARTERS

(Choice of 2)

Stuffed Red Capsicums

Red capsicums stuffed with rice mixed vegetables in napoli sauce

Zucchini Slice

Baked zucchini, carrots, onions, shallots, cheese and eggs

Veggie Stack

Toasted Italian bread layered with grilled eggplant, capsicum, pumpkin, mushrooms

Cheese, sun dried tomato and artichokes.

Lentil and Chickpea Patties with Cream

Lentils, onions, chickpeas, coriander, breadcrumbs and eggs.

PASTAS

(choice of 2),

Penne

Fettuccine

Rigatoni

Bow Tie

Spiral

Shells

SAUCES

Creamy Pesto

Basil, pine nuts, garlic, parmesan cheese, lemon, cream, oil

Arrabiatta

Napoli sauce, chilli and olives

Sicilliana

Eggplant, ricotta cheese in napoli sauce

Napolitana

Plain tomato sauce with herbs

Boscaiola

Mushroom, shallots in a creamy garlic white wine sauce

SALADS

(Choice of 2)

Caesar Salad

Rocket Salad

Coleslaw Salad

Mediterranean Salad

Crunchy Cabbage Noodle Salad

Potato Salad with Egg and Shallot

Potato Bean Salad

BREAD ROLLS AND BUTTER

DESSERTS

(Choice of 1)

Apple Custard Danish

Pecan Pie

Cheese Cake

Vegetarian Choices

Listed below are a few more choices of vegetarian food that you may be interested in choosing. Food may be changed or added to the menu¹¹ at an extra cost. Prices discussed with Chef .

- Polenta Baked topped with Pesto served with vegetables
- Corn and Zucchini Fritters
- Eggplant, Capsicum grilled on Toasted Italian Bread
- Potato and Herb Fritters
- Battered Cauliflowerets
- 3 Bean Nachos with Guacamole and Sour Cream
- Warm Lentil Rice Salad
- Cooked Vegetable Salad
- Chickpea Olive Salad
- Mediterranean Lentil Salad
- Tofu Salad
- Ratatouille on Toasted Italian Bread
- Tofu, Peanut Noodle Stir Fry
- Penne with Rocket Baby Spinach
- Fettuccine with Zucchini

EVENT NAME

DATE:

PERSONAL DETAILS

NAME _____

ADDRESS _____

CONTACT NUMBER _____

SPECIAL REQUEST
(ie Vegetarian)

GUEST ARRIVAL TIME

SERVICE TIME

NUMBER OF GUEST

SETTING ARRANGEMENT

Seated

Alternate Serves Y / N

Buffet

Platters

Finger Food

BBQ

CHOICE OF FUNCTION MENU

COLOUR THEME IF REQUIRED

NAPKINS

TABLE CLOTHS

BALLOONS

TERMS & CONDITIONS

Bookings, Confirmation & Payment

Bookings are to be corresponded with Gabriel's Cucina . Bookings will be considered tentative and held for a maximum of 7 days until the booking form is completed, signed and returned to Gabriel's Cucina, with a minimum \$100.00 deposit.

Deposit can be made either by Cash, Visa or Transfer directly to Gabriel's Cucina's Bank Account

ANZ Bank, BSB 012-257 Account Number 399670099.

Final payment is required 4 days before the event, Cheques are NOT acceptable for any payment.

EXTRA COST:

We cater for the amount of people you have informed us, if more people arrive you are expected to pay by the end of the event.

FOOD

No Outside food is permitted to be brought into the Bistro with the exception of your Celebration Cake

CHILDRENS MEAL

Children from **10 years and Under** will be charged \$12 per child for any Menu Chosen

Please inform us of any special dietary needs.

Cancellations

Cancellations made within 6 weeks of the event date will receive a full refund of the deposit paid.

Any cancellations made less than 6 weeks will forfeit the deposit.

Food Selection and Final Guest Numbers

Food selection is required no less than 14 days prior to the event.

Final numbers for your function need to be confirmed 5 to 7 days prior to the event.

Reduction in numbers will not lead to a reduction of payment if given less than 7 days notice to the event.

Damages

The client will be accountable for any loss or damage which is made or caused to the premises by any guest at your function.

CANDLES: open flamed candles only permitted when incased in glass jars or similar effect

Music

You need to provide your own music.

The volume of the music will be at the Clubs Managers discretion.

We can recommend a DJ , or have music supplied for you on a USB

all cost discussed on request (notice is required)

Decorations

Maria is able to assist you with decorations for your event, please feel free to discuss your ideas.

Responsible Service of Alcohol

Ashfield Bowling Club is committed to the responsible service of alcohol at all times. The Bowling Club and its Licensee assumes responsibility for all persons in the venue and reserves the right to refuse entry, refuse service or remove any person that management feels is in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy.

Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on the premises. If a person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person may be subject to a fine for “failure to quit a licensed premises”

Any persons involved in criminal activity such as violence, sale or use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation, No compensation will be afforded to any member of the function or its host if a member of the function is refused entry, refused service or removed from the premises.

Terms and Conditions (T/Cs)

I have read and understood the T/Cs stated above and understand that it is a legally binding contract and that the venue reserves the right to refuse entry without exception

I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behavior of my guests.

Signed

Name of Signatory

Dated

OFFICE

Deposit / Payment

Total Amount Due for Event \$

Deposit taken \$

Remaining Balance \$

Due Date for Final Payment

Payment Type

Cash _____

Credit Card _____

Electronic Transfer _____