



Special Occasion Events 2019



BAREFOOT BOWLING | STAFF PARTIES | BIRTHDAYS | ANNIVERSARIES |
CHRISTENINGS & COMMUNIONS | REUNIONS & GRADUATIONS

City of Geelong Bowls Club, 7 Ballarat Rd North Geelong 3215

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Barefoot Bowlers

Enjoy a relaxed session of barefoot bowling & let pekish take care of all your catering. Food is prepared & cooked by our Chef's & served in hot chaffing trays with serving utensils, condiments,, cutlery, napkins & plates.

Please note function areas will be relaxed tables reserved either within our Members Bar, Restaurant or Terrace Area

BBQ's \$22^{pp} – select 1 w minimum 20pax

Aussie: gourmet sausages | house made burgers | assorted breads | garden salad

Summer : marinated chicken | grilled fish | assorted buns | garden salad | potato salad

Buffets \$24^{pp} – select 1 w minimum 20pax

slow cooked pork ribs | miniature pulled pork burgers | potato salad | coleslaw **GF AVAIL**

greek style slow cooked lamb | lemon & herb potatoes | greek salad | pita breads | tzatziki **GF AVAIL**

mexican spiced beef & chicken | soft corn tortillas | cheese | guacamole | salsa | sour cream

traditional beef lasagne & mediterranean pasta bake | garlic bread | garden salad

butter chicken | saffron rice | warm roti read | mint raita **GF AVAIL**



Extras...

Chefs Selection Vegie Arancini Balls \$2^{pp} 2 pieces

Salt & Pepper Calamari \$3^{pp}

Teriyaki Beef Skewer \$3^{pp} 1 skewer

Smokey BBQ Chicken Wings \$2^{pp} 2 pieces

Prawn Skewers \$4^{pp} 3 pieces



Special Occasion Platters



Pizza Boards \$46 each 24 slices

pumpkin | sun dried tomatoes | mushrooms | roast capsicum **veg**
double smoked ham | glazed pineapple
bbq chicken | smoked bacon | red onion | Texan bbq sauce
roma tomato | fresh basil | mozzarella cheese

* GF BASES AVAIL

Assorted Sandwiches \$48 each 40 pieces

roast chicken breast | mayonnaise | spring onion
mediterranean vegetables | tasty cheese **veg**
shaved virginian ham | tasty cheese | tomato
cooked tuna | mixed lettuce | mayonnaise

* GF BREAD AVAIL



Sweet Treats

seasonal fruit platter \$55

gourmet petit four tarts \$60 20 pieces

two bite tartlets / assorted fruit curd tarts \$62 20 pieces

mini cupcakes: passionfruit, mandarin & raspberry \$65 24 pieces

assorted jim jams: raspberry / caramel peanut \$65 24 pieces



Additional Platters

bruschetta | diced tomato | spanish onion | basil | feta **vegan & gf avail** \$41 20 pieces

chefs selection of dips | grilled turkish bread \$45

mini brioche sliders | slow cooked pulled pork | slaw \$51 20 pieces

mini asian selection: samosa's | dim sims | spring rolls **veg** \$44 80 pieces

japanese teriyaki chicken skewers *gf* \$51 20 pieces

popcorn chicken | honey mustard dipping sauce \$47

gourmet party pies or sausage rolls | tomato sauce \$46 30 pieces

antipasto | marinated vegies | cured meats | turkish bread \$60

Special Occasion Finger Food

Favourites – select 5 minimum 20pax
Wait Service \$23.90^{PP} OR Buffet Drop \$21.90^{PP}

Cold

spanish frittata | capsicum relish ^{VEG GF}
bruschetta | diced roma tomato | spanish onion | torn basil | feta ^{VEG GF AVAIL}

Hot

gourmet beef pies | tomato sauce
sausage rolls | tomato sauce
miniature quiches ^{INC VEG}
thai fish cakes | chili lime dressing
pizza slices ^{INC VEG GF AVAIL}
popcorn chicken | honey mustard dipping sauce
arancini balls ^{VEG GF AVAIL}
potato skins | double smoked bacon | colcannon mash ^{GF}

Gourmet – select 5 minimum 20pax
Wait Service \$26.90^{PP} OR Buffet Drop \$24.90^{PP}

Cold

smoked salmon | potato fennel rosti | crème fraiche | dill
bruschetta | peppered rare roast beef | red onion | roma tomato ^{DF GF AVAIL}

Hot

moroccan chicken skewers | mango & roast capsicum salsa ^{GF}
quesadilla | pulled lamb | feta | olives
brioche sliders | pulled pork | slaw
calamari | roquette | paw paw salsa | coriander ^{GF AVAIL}
brioche burgers | pulled beef | tomato | lettuce | cheddar | sauce
pumpkin | vegetable | indian samosa ^{VEGAN}
tempura barramundi skewers | cajun spices | cucumber yoghurt ^{GF}
3 cheese gnocchi | roquette | cracked pepper ^{VEG}
mini schezuan chicken burgers | peri peri mayo | iceberg lettuce

Under 13 - Kids Snack Boxes \$12.90
slice of margherita pizza, 2 crumbed
chicken tenders & chips w sauce



Special Occasion Seated Events

Favourites

2 Courses \$37^{pp} OR 3 Courses \$44^{pp} minimum 20pax

Warm Bread Rolls w Butter to start

Entrees – select 2

arancini | beetroot relish | roquette | balsamic glaze ^{VEG}
moroccan chicken skewer | jasmine rice | mango & roast capsicum salsa ^{GF}
thai fish cakes | chili lime dressing

Mains – select 2

parmesan & herb crusted chicken breast | spinach mash | light garlic cream sauce ^{HALAL}
battered barramundi | chips | garden salad | tartare | lemon ^{GF GRILLED}
roast pork OR lamb | roasted vegetables | crackling | apple/mint sauce | gravy ^{GF}
vegetarian lasagne | thick béchamel sauce | garlic bread | garden salad ^{VEG}

Desserts – alternate drop

sticky date pudding | butterscotch sauce | vanilla ice cream
pavlova | mixed berry coulis | double cream ^{GF}

Gourmet

2 Courses \$43^{pp} OR 3 Courses \$50^{pp} minimum 20pax

Warm Bread Rolls w Butter to start

Entrees – select 2

moroccan calamari | roquette | paw paw salsa | coriander ^{GF AVAIL}
chorizo meatballs | smoky sugo sauce

balsamic roasted baby beetroot | crumbled fetta | wild roquette | lemon & oregano oil | warm
brioche ^{VEG GF AVAIL}

Mains – select 2

36hr slow cooked beef brisket | seeded mustard & spring onion mash | heirloom dutch carrots |
asparagus | pepperjack shiraz jus ^{GF}

chicken breast | chat potato crush | semi dried tomato & roquette salad | sautéed baby spinach
| tarragon cream sauce ^{GF HALAL}

crispy skin barramundi fillet | roasted chat potatoes | spring onion | confit tomato | salsa verde
| caramelised lemon dressing ^{GF}

herb crusted lamb rump | sweet potato mash | green beans | honey rosemary jus

roasted pumpkin wedge | whipped goats cheese | pomegranate | pine nuts | heirloom dutch
carrots | ^{VEG}

Desserts – alternate drop

passionfruit cheesecake | berry puree | double cream
belgium chocolate mousse | wild berries | salted caramel popcorn ^{GF}



Under 13 - Kids 2 Course \$14.90

slice of margherita pizza,
2 crumbed chicken tenders & chips,
followed by a frog in the pond



Beverage Options

Cash Bar & Tabs

These are available for the duration or a nominated time within your function. Full selections are available for cash bars & choices may be limited for Bar Tabs

4hr Basic Beverage Packages

\$44^{pp} bar service

Local tap beers, local tap cider, house sparkling, white & red wines, soft drinks and juices

4hr Premium Beverage Packages

\$51^{pp} bar service

Premium & local tap beers, local bottled beers & ciders, premium sparkling, white & red wines and all non-alcoholics

4hr Non-Alcoholic Packages \$19^{pp}

Inclusive of all soft drinks & juice ^{bar service}

Terms & Conditions

Barefoot Bowling Fees

Barefoot bowling bookings attract a \$10^{pp} fee which is payable on the day of your event to the City of Geelong Bowling Club

Cancellations

Any events cancelled within 5 days of your function date will forfeit 100% of catering costs.

Final Payment Catering

Final numbers are due no less than 5 days out from event.

ALL ACCOUNTS MUST BE PAID IN FULL AT THE CONCLUSION OF YOUR EVENT.

Outside Catering

No BYO of food or beverages is permitted within the venue. Cakes may be brought in & will be charged at \$1^{pp} to be served onto platters or \$2^{pp} as dessert course w cream & coulis.

Security Guards

Are required for all events w more than 60 guests; if an hourly beverage package is selected and for all 21st Birthdays. Guards are charged at \$40 an hour with a minimum call out of 4hrs (\$160). External security guards are not permitted & all security will be arranged through pekish management.

Decorating

Personal decorations are permitted however no items are to be fixed to walls or surfaces. Absolutely NO scatter decorations (confetti, sparkles, glitter etc.) are permitted and if used at your event this will incur a \$150 cleaning charge. Damage to facilities caused by guests will incur charges to cover repair.

RSA Guidelines

These are enforced and practiced by all pekish employees. Function guests can be refused entry or service at the discretion of any employee or Manager. Functions may also be ceased at the Venue Managers' discretion pending misrepresentation of an event or unruly behaviour. Guests under 18 years of age will not be served alcohol under any circumstances, and any guests in question will be required to provide valid photo ID. No guests are permitted to bring any alcohol onto the premises as we are a fully licensed venue. This will result in the beverages being confiscated and the responsible guests being removed from the event.