

# Pekish Event Spaces

event size	marquee capacity seated 70 cocktail 110	members room capacity seated 100 cocktail 150	pekish restaurant capacity seated 180 cocktail 240	minimum catering spend for private space
petite function under 15 pax	\$200	\$200	N/A	\$500
small function 15 to 50 pax	\$250	\$200	N/A	\$1500
medium function 50 to 80 pax	\$250	\$200	\$350	\$1500
large function over 80 pax	\$250	\$200	\$350	\$2000

all spaces are subject to availability at the time of booking - room hire is payable as deposit to secure booking  
premiums apply on public holidays or peak Christmas periods

## room hire inclusions

- boom box
- room set up/pack down
- wireless microphone + lecturn
- welcome signage for guests
- table linen (optional add on inside)
- portable tv
- allocated seating charts (if requested)
- projector/screen (requires own laptop)

## additional items

- table runners | linen table napkins
- dance floor (external hire)
- nespresso machine (\$5 per person/unlimited pods)
- event table menus + place cards (price subject to qty)

decorations can be provided by organisers and early access arranged

\*no scatter confetti permitted or cleaning fee may apply

## Beverage Options

### cash bar + tabs

can run for the duration of your event or or a nominated time full selections are available for cash bars + choices can be pre-selected by organisers for bar tabs

### 4hr basic beverage package

min 30 guests \$60pp bar service | only local tap beers, local tap cider, house sparkling, white + red wines, soft drinks + juices

### 4hr premium beverage packages

min 30 guests \$70pp bar service | only premium + local tap beers, bottled beers + ciders, premium sparkling, selected white, red wine, soft drinks + juices

### 4hr non-alcoholic packages

\$19pp min 40 guests | incl of all soft drinks & juice

**Pekish**  
eat | drink | enjoy

the venue licence requires hire of security for all events with beverage packages or over 100 guests this is arranged by the venue and charged to the event organiser - all beverage package events must have security our employees practice responsible service of alcohol, absolutely no alcohol service to guests under 18years old unruly behaviour will not be tolerated and intoxicated guests will be refused service or asked to leave.



CPGBC membership discounts available

# FUNCTIONS

for any occasion | corporate events + meetings | offsite catering



**barefoot bowls parties**  
platters | sit down dining  
party meal boxes



7 days | bistro | bars | catering | takeaway

**Pekish**  
eat | drink | enjoy

email [bfb@cogbc.com.au](mailto:bfb@cogbc.com.au)  
for bowls booking enquiries  
or visit [cogbc.com.au](http://cogbc.com.au)

ph 5229 8628  
[functions@pekish.com.au](mailto:functions@pekish.com.au)  
[www.pekish.com.au](http://www.pekish.com.au)

city of geelong bowls club  
7-9 ballarat rd, geelong north



# Cocktail selections

fill your party goers



## favourites – classic selections \$29.90 pp

**Spanish frittata** | capsicum relish veg | gf  
**Bruschetta** | tomato | spanish onion | basil + feta veg | gf avail | vegan  
**Gourmet beef pies + sausage rolls** | tomato sauce  
**Miniature quiches** inc veg  
**Pizza slices** inc veg gf avail  
**Popcorn chicken** | honey mustard dipping sauce  
**Arancini balls** chef's selection veg gf avail  
**Teriyaki chicken skewers** gf

## gourmet – premium selections \$35.90 pp

**Smoked salmon** | potato fennel rosti | crème fraîche | dill gf  
**Peppered rare roast beef bruschetta** | red onion | roma tomato df  
**Honey soy chicken skewers** | sticky asian sauce gf  
**Pulled pork sliders** | slaw  
**Calamari** | roquette | paw paw salsa | coriander gf avail  
**Schezuan chicken sliders** | cheese | lettuce | peri peri aioli  
**3 cheese gnocchi** | roquette | cracked pepper veg  
**Indian vegetable fritters** | raita | cos lettuce veg gf avail  
**Wild mushroom risotto** | cracked pepper veg  
**Japanese** | assorted bite size hand rolls inc veg



# Grazing

build your own quantities with platters

## Most popular platters choices

antipasto   marinated vegies   cured meats   turkish bread	\$70.00
assorted sushi   tuna   veg   beef   chicken   california	\$70.00
bruschetta   diced tomato   spanish onion   basil   feta 20 pieces veg	\$50.00
chefs selection of dips   grilled turkish bread gf avail	\$48.00
mini brioche sliders   slow cooked pulled pork   slaw 20 pieces	\$70.00
asian selection of samosa's   dim sims   spring rolls 80 pieces all veg	\$55.00
honey soy chicken skewers 20 pieces gf	\$65.00
popcorn chicken   honey mustard dipping sauce 30 pieces	\$55.00
gourmet party pies + sausage rolls   tomato sauce 30 pieces	\$55.00

## Pizza boards

pumpkin   sun dried tomato   mushrooms   roast caps veg	\$55.00
double smoked ham   glazed pineapple	24 pieces
bbq chicken   smoked bacon   red onion   texan bbq sauce	
spicy salami   red onion   chilli   roast capsicum	

## Sandwiches \$65 44 points

roast chicken breast   mayonnaise   spring onion	\$65.00
egg mix   mayonnaise   chives veg	44 points
virginian ham   tasty cheese   tomato	
cooked tuna   mixed lettuce   mayonnaise	

## Gluten Free Platter 3-4 people

pumpkin + semi dried tomato arancini balls   honey soy chicken skewers	\$65.00
assorted sandwiches	

## Gluten Free Plate for One

pumpkin + semi dried tomato arancini balls   honey soy chicken skewers	\$24.90
assorted sandwiches	

## Miniature Quiches \$55

assorted flavours   tomato sauce	\$55.00
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## Seasonal fruit

Assorted cakes (chef's selection)	\$78.00
Vegan desserts gf   vegan 24 pieces	\$55.00
Gourmet petit fours 20 pieces	\$75.00
Scones w raspberry jam & double cream 20 pieces	\$70.00
Cheese platter   fruit & nut mix   crackers   quince paste	\$65.00
	\$75.00



# Menu Selections

for seated dining events

## group celebrations – we can tailor a menu to your budget

choose a limited selection from our **pekish main menu** for your guests to order max 40 pax  
 larger events select an **alternate drop** classic or premium menus below  
 seniors groups select alternate drop or limited choices from our **seniors menu** from \$25 pp

## classic selections 2 courses \$45pp or 3 courses \$50pp minimum 50 pax

### entrees – select 2 includes warm bread rolls w butter to start

**Arancini** | beetroot relish | roquette | balsamic glaze veg  
**Moroccan Chicken skewers** | jasmine rice | mango & roast capsicum salsa gf  
**Thai fish cakes** | chili lime dressing

### mains – select 2

**Chicken Scaloppini** | chicken breast | creamy white wine, garlic mushroom sauce  
 mash potato | steamed broccolini gf  
**Battered Barramundi** | chips | garden salad | tartare | lemon gf grilled  
**Roast Pork** | roasted vegetables | gravy | crackling | apple sauce gf  
**Wild Roquette** | olive oil | lemon parsley oregano dressing veg | gf  
**Wild Mushroom Risotto**  
 caramelised onion peas | fresh roquette & feta salad veg | gf  
**Housemade pan fried Vegan Gnocchi**  
 roasted pumpkin | semi dried tomato | capsicum | onion

### desserts – select 2

**Sticky date pudding** | butterscotch sauce | vanilla ice cream  
**Chocolate mud cake** | vanilla bean ice cream  
**Pavlova** | mixed berry coulis | double cream gf



## premium selections

## 2 courses \$49pp or 3 courses \$58pp

minimum 35pax

### entrees – select 2

**Moroccan Calamari**  
**Italian bruschetta**  
**Slow cooked tomato tarts**

includes warm bread rolls w butter to start  
 roquette | paw paw salsa | coriander gf avail  
 prosciutto | cantaloupe | mint | ricotta veg avail  
 basil pesto | gazpacho sauce veg | gf avail

### mains – select 2

**Chicken breast**  
**Crispy skin salmon fillet**  
**Herb crusted lamb rump**  
**36hr slow cooked beef brisket**

kipfler potatoes | pumpkin puree | green beans | jus gf  
 asparagus | herb roasted sweet potato | burnt butter gf  
 sweet potato mash | green beans | honey rosemary jus  
 seeded mustard & spring onion mash | heirloom dutch  
 carrots | asparagus | pepperjack shiraz jus gf

### desserts – select 2

**baked cheesecake**  
**chocolate mousse individual**  
**cheese & fruit plate**

double cream  
 wild berries | cream gf  
 individual cheese & fruit plate gf avail

# Pekish

eat | drink | enjoy

**buffet** main from \$30 pp + desserts from \$15 pp also available

**kids** function menus and finger food from \$14.90 pp under 13 years

we also offer **memorial + life celebration** packs to farewell loved ones in our venue  
 taking the stress out of wake planning with simple solutions and no room hire fees