



FUNCTION MENU

Platters & Pizza's

10-14 Deegan Drive
(PO Box 114) Alstonville NSW 2477

T: 02 66 280 497

F: 02 66 285 494

E: info@alstonvillebowls.com

W: www.alstonvillebowls.com

*The Alstonville Plateau Bowls & Sports Club work closely with our customers
to ensure that your special event is one to remember.*

Our renovated club located in the heart of Alstonville and is the perfect location for your next event. The club ensures that the layout and preparation of your function will be organised down to the very last detail. We look forward to your enquiry!

Function Room Hire

The Alstonville Plateau Bowls and Sports Club have three fully equipped Function Rooms available for Hire for Functions and Parties. Our Function Rooms have a versatile space that can be transformed into two sizes to cater for your requests.

Room	Price	People	Facilities
Whole Auditorium <i>Private access to Greens</i>	\$60.00 <i>Booking Fee</i> \$20 / Hour After	(20 - 60) Sit Down (20 - 100) Cocktail	Dance Floor, Stage, Microphone, Music Port, Projector, Whiteboard & Lectern
Half Auditorium <i>Private access to Greens</i>	\$40.00 <i>Booking Fee</i> \$15 / Hour After	(20 - 40) Sit Down (20 - 50) Cocktail	Microphone, Music Port, Projector, Whiteboard & Lectern
Tibouchina Room <i>Close access to front door</i>	\$40.00 <i>Booking Fee</i> \$15 / Hour After	(10 - 30) Sit Down (10 - 40) Cocktail	T.V Screen with Computer Projection, Microphone, Whiteboard & Lectern

Hire Items Available

Hire Item	Charge
White Board	Complimentary with full room hire
Projector	Complimentary with full room hire
T.V. - <i>Tibouchina Room Only</i>	Complimentary with full room hire
Microphone	Complimentary with full room hire
Music Port – <i>Auditorium Only</i>	Complimentary with full room hire
Lectern	Complimentary with full room hire
Lanterns- White 3 Sizes	\$2.50 for 3
Dance Floor	\$50 - Set Up Fee
Stage	\$30 - Set Up Fee
Table Cloth Hire	Charge
Table Cloths – Round 275 x 275	\$8.50 Each
Table Cloths- Square, fits Round Tables 224 x 224	\$6.50 Each
Table Cloths- Trestle/ Rectangle Tables 137 x 180	\$6.50 Each
Table Cloths- Square Table 137 x 137	\$6.50 Each
Table Cloths- Two Rectangle Tables 137 x 275	\$6.50 Each

Tablecloths are not held on the premises, they must be ordered one week in advance

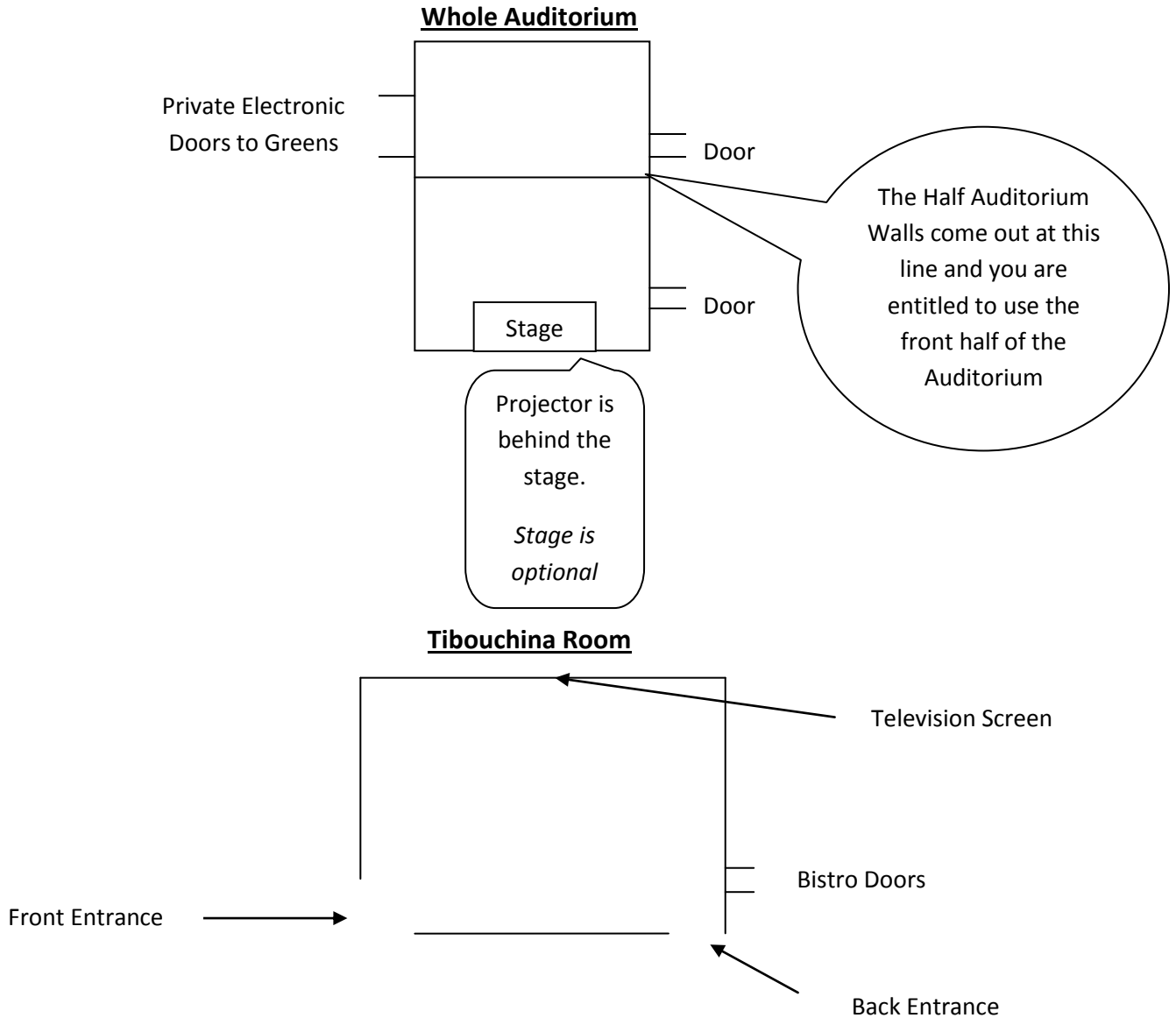
The club does allow you to bring your own table clothes upon request.

Extension Leads and Power Boards supplied upon request.

Function Room Layout

Below is the general layout for each Function Room.

(Please see photos attached)



Lawn Bowls

Green Fees

If you have a special event and wish to take advantage of the Clubs Championship Greens, to play bowls for the day there is a donation of **\$8 per person**.

This ensures our Greens are maintained for your convenience.

KIDS PARTY PLATTERS

FAIRY BREAD PLATTER..... \$20

64 pieces

MINI SAUSAGE ROLL PLATTER \$35

24 pieces with a side of tomato and BBQ sauce

MINI PARTY PIE PLATTER \$45

20 pies with a side of tomato and BBQ sauce

MINI HOTDOG PLATTER \$30

16 hotdogs topped with tomato sauce and cheese

HAM & PINEAPPLE PIZZA BITES \$40

20 bite size pieces

DESSERT PLATTERS

SCONES \$45

24 scones with fresh whipped cream and jam

MIXED SWEET TREAT PLATTER \$60

a trio selection of slices and cake.

NOTE: GF, vegan options available at an extra cost.

DANISH PASTRY \$60

30 pieces dusted with icing sugar

HOT PLATTERS

ASIAN COCKTAIL PLATTER \$55

variety of cocktail spring rolls, dim sims & samosas with a sweet and sour dipping sauce.

CHICKEN WING PLATTER (GF) \$60

36 fresh chicken wings in a honey-soy marinade topped with sesame seeds

CHEESY GARLIC BREAD \$40

40 slices of garlic bread topped with an aioli drizzle and parsley

PANKO CRUMBED FLATHEAD \$65

40 pieces of panko crumbed flathead accompanied by house made tartare and lemon wedges

TWISTED PRAWN \$65

55 pieces of twisted prawns served with a sweet and sour dipping sauce

CHEESE & SPINACH PUFFS (V) \$65

50 individual cheese & spinach puffs

COLD PLATTERS

ANTIPASTO \$75

a selection of cured meats, fine cheeses, 3 dips, olives, nuts, dried fruit,
grilled vegetables with a side of water crackers

CHEESE \$65

4 fine cheeses, nuts, olives, grapes & water crackers

FRUIT \$60

a selection of in season fruit with a honey yoghurt dipping sauce

ASSORTED SANDWICH \$60

48 pieces

CANAPES – HOT

CHAR-GRILLED BUTTERFLIED KING PRAWNS (GF) MP

25 large prawns basted in a garlic herb butter marinade

LAMB KOFTAS (GF) \$55

30 lamb kofta balls with a spiced yoghurt dipping sauce

SPINACH & FETA QUICHE BITES (V) \$50

30 pieces

CANAPES – COLD

SMOKED SALMON \$65

40 pieces on a toasted baguette slice and lettuce with a dill cream cheese rosette topped with a fried caper

NOTE: GF option available

TOMATO, PESTO-FETA CANAPE (V) \$50

40 pieces on a crispy puff pastry round

CHORIZO \$55

with a mozzarella slice, rocket, tomato chutney on a toasted baguette slice

	Sml	Lrg
Garlic Cheese Garlic butter base topped with Mozzarella cheese.	14.00	16.00
Ham & Pineapple Classic sliced ham and pineapple pieces on a Napoli base topped with mozzarella.	16.00	20.00
Vegorama (v) Oven roasted capsicum and pumpkin, char grilled eggplant & zucchini, mushroom, baby spinach, pineapple & feta topped with mozzarella on a Napoli base.	16.00	20.00
Carnivore Meat Lovers A selection of cured meats & chorizo sausage, bacon, feta, ham, meatballs, caramelized onion & pineapple pieces on a Napoli base topped with mozzarella and drizzled with BBQ sauce & aioli	19.00	23.00
Prawn & Chorizo Chorizo, prawn, feta, onion, mushroom, baby spinach, cherry tomato, mozzarella , Napoli base topped with a pesto drizzle.	18.00	24.00
Satay Chicken Chicken, Satay/Napoli sauce base, feta, red onion, baby spinach, cherry tomato, mozzarella	16.00	20.00
Roast Pumpkin (v) Feta, roast pine nut, caramelized onion, baby spinach, mozzarella on a Napoli base.	18.00	24.00
Tandoori Beef Beef slices, roast capsicum, tandoori/Napoli base, baby spinach, feta, caramelized onion with a spiced yoghurt drizzle	19.00	23.00
Supreme Green (v) Roasted pumpkin & green chili pesto, baby spinach, broccolini, asparagus, green manzanillo olives, jalapenos, finished with watercress, macadamia feta and crushed pistachios.	17.00	21.00