

Memorable



Weddings

at Gymea bowls



Ph. 9524 4688

www.gymeaBowls.com.au



GyMEA BOWLS

Presents

The Bennelong Lounge

Let us take the stress and hassle out of your wedding!

GyMEA BOWLS is located in the heart of the Sutherland Shire with our Bennelong Lounge. Picturesque views overlooking Botany Bay and the City Skyline.

GyMEA BOWLS provides the perfect backdrop and relaxed atmosphere for your special day.

The Bennelong Lounge comfortably seats 150 people, with full bar facilities.

Our Wedding Packages offer an extensive range of menus to suit all budgets.



Let us tailor a personalised
Wedding Package to suit
your requirements!

RECEPTION ROOM - Bennelong Lounge

- Bennelong Lounge Prices Include:
5 hour Room Hire, Staffing & Security

	Mon - Thur	Fri - Sat - Sun
Bennelong Lounge (0-50 guests)	\$330	\$440
Bennelong Lounge (51-120 guests)	\$550	\$660

There is an Additional 10% Surcharge should you have your Wedding on a Public Holiday

An Additional Security Guard cost is \$220 per 5hrs

ROOM BOND

\$200



ALL Wedding Packages

Include:

Round Tables (8 Guests per table)

White Linen Tablecloths

Linen Napkins

Chair Covers (the Coloured Sash of your Choice)



5 Hour Beverage Package:

- **Draught Beer** – Pure Blonde, VB, Reschs, Tooheys NEW, Tooheys OLD Black, Kent Old Brown, Cascade Light, Carlton Draught
- **Rothbury Estate Wines** - Chardonnay, Semillon Sauvignon Blanc, Cabernet Merlot, Shiraz, Sparkling Cuvee
- **Schweppes Soft Drink** – Pepsi, Pepsi Max, Lemonade, Solo, Dry Ginger Ale, Orange Juice, Water.

5 Hour Elite Beverage Package

Additional \$10 per Guest

- **Draught Beer** – Pure Blonde, VB, Reschs, Tooheys NEW, Tooheys OLD Black, Kent Old Brown, Cascade Light, Carlton Draught
- **Rothbury Estate Wines** - Chardonnay, Semillon Sauvignon Blanc, Cabernet Merlot, Shiraz, Sparkling Cuvee
- **Schweppes Soft Drink** – Pepsi, Pepsi Max, Lemonade, Solo, Dry Ginger Ale, Orange Juice, Water
- **Premium Beers** – Carona, Crown Lager
- **Rothbury Wines** – Classic Dry White, Classic Dry Red
- **Selected Spirits** – Cougar Bourbon, Black Douglas Scotch, Karloff Vodka, Bacardi, Malibu, UP Bundaberg Rum



Chef Tom and his staff
look forward to being your
culinary hosts for your
Special Day

Premium Set Menu

Please select two (2) choices from Entrée, Main & Dessert for your alternate drop

Entrée

Warm Beef Salad with lime Thai Style Dressing

Chicken Caesar Salad with bacon, shaved parmesan, croutons & homemade creamy dressing

Dancing Ocean an array of King Prawns, Oysters, Smoked Salmon & Scallops

Satay Beef Skewer on a bed of jasmine rice

Salt & pepper Soft Shell Crab with fresh garden salad

Main

Chicken Cordon Bleu smothered with a macadamia beurre blanc sauce

Roast Rump of Lamb with a variety of herbs with drizzled red wine jus

Fillet of Perch dusted with Cajun Spices & Creamy prawn sauce

Grilled Atlantic Salmon & Wild Barramundi Stack with rich lobster sauce

Pan Fried Pork Tenderloin with sage & apple whisky cream sauce & crispy wafers of prosciutto

Dessert

Homemade Pecan Pie

Sticky Date Pudding with butterscotch and cream

Fresh Fruit Salad with mango coulis

Pavlova Served with Citrus Fruits and topped with cream & passionfruit coulis

Chocolate Mousse with liquor

\$79 per guest

Including 5hr

DRINKS PACKAGE

Deluxe Set Menu

Please select two (2) choices from Entrée, Main & Dessert for your alternate drop

Entrée

Peking Duck Salad served with the Chef's special dressing

Pork & Prawn Vietnamese Rice Paper Roll with the Chef's special dressing

King Prawn Cocktail with cognac sauce

Grilled Prawn Skewers with wild rice & saffron risotto with a shellfish sauce

Smoked Chicken Ravioli with a double mushroom sauce

Main

Kingfish fillet with crushed avocado turned potato & wilted english spinach

Pan fried Veal Scaloppini with a chardonnay mushroom sauce

Honey Glazed Rack of Lamb with lamb jus

Land and Sea grain fed scotch fillet with a half lobster mornay

Pan fried King Snapper Fillet served with ginger, shallots and a caramelised soy sauce

Dessert

Peach Mousse served with blueberry and mango coulis in a brandy snap basket

Mango & Raspberry Trifle served in a glass

Individual Pavlova served with seasonal berries and raspberry coulis

Tiramisu Lover

Baked New York Cheesecake served with double cream and hazelnut

\$85 per guest

Including 5hr

DRINKS PACKAGE

Platinum Set Menu

Please select two (2) choices from Entrée, Main & Dessert for your alternate drop

Entrée

Honey Glazed BBQ Duck Parcel with Hoisin Dipping Sauce

½ Dozen Freshly Shucked Pacific Oysters served with Grilled Lemon & Cocktail Sauce

Japanese Style Tempura King Prawn with a tossed Salad drizzled with Balsamic Vinegar

Variety of Steamed Yum Cha in a Bamboo Basket with Soy Sauce & Red Wine Vinegar

½ American Lobster Mornay (in season) served with a mixed Salad

Main

Roast Rack of Lamb with Fruit Chutney served with Honey Balsamic Lamb Jus

Oven Grilled Baby Grain Fed Scotch Fillet with peppercorn & Green Horseradish Sauce

Oven Grilled Fillet of Salmon served with Teriyaki Sauce

Slow Cooked Lamb Shank served with rich demi glaze and Shiraz

Prosciutto wrapped Chicken Breast stuffed with Scallops, Prawn & Bocconcini
served with semi dried tomatoes and chicken glaze

Dessert

* **Berry Tiramisu**

* **Black Forest Cake**

* **Mango Mousse with Strawberry Coulis** served in a glass

* **Coconut Panna Cotta** with Mixed Berries

* **Homemade Lemon Tartlet**

\$89 per Guest

Including 5hr

DRINKS PACKAGE

Premium Buffet

Cold Selection:

- * Fresh Prawns & Mussels with Cocktail Sauce
- * Cold Meat Platter with Marinated Vegetables
- * Selection of Garden Salad
- * Mix Salad
- * Creamed Salad

Hot Items:

- * Salt & Pepper Prawn, Calamari
- * Spring Roll
- * Seafood Mornay
- * Roast Prime Beef with Choice of Sauces (Gravy, Mushroom, Pepper, Dianne)
- * Beef Ragout with Mushroom & Riesling Sauce
- * Special fried rice
- * Baked Potatoes of Seasonal Vegetables
- * Bread Rolls with Butter

Dessert:

- * Pavlova with Fresh Fruit & Cream
- * Chocolate Mud Cake
- * Mango Mousse with Strawberry Coulis
- * Baked Cheesecake

Tea & Coffee

\$75 per Guest

Including 5hr

DRINKS PACKAGE

Deluxe Buffet

Cold Selection:

- * Fresh Prawns & Mussels with Cocktail Sauce
- * Cold Meat Platter with Marinated Vegetables
- * Smoked Salmon, Spanish Onions & Capers
- * Selection Mix Salad
- * Waldorf Salad

Hot Items:

- * Crumbed Calamari and Crumbed Prawn Cutlets
- * Spring Roll with Sweet Chilli Sauce
- * Satay Prawn
- * Roast Veal with Choice of Sauces (Gravy, Mushroom, Pepper, Dianne)
- * Marinated Fish with Cajun Spices topped with Prawns and hollandaise Sauce
- * Special fried rice
- * Baked Potatoes of Seasonal Vegetables
- * Bread Rolls with Butter

Dessert:

- * Black Forest Cake
- * Mango Mousse with Strawberry Coulis served in a brandy snap basket
- * Passionfruit Cheesecake
- * Fresh Fruit Platter

Tea & Coffee

\$80 per Guest

Including 5hr

DRINKS PACKAGE

Platinum Buffet

Cold Selection:

- * Fresh King Prawns & Mussels with Cognac Cocktail Sauce
- * Cold Meat Platter and rolled roast chicken with Marinated Vegetables
- * Smoked Salmon, Spanish Onions & Capers
- * Selection of Fresh Mixed Salad
- * Waldorf Salad

Hot Items:

- * Salt & Pepper Tempura Prawns & Scallops
- * Spring Roll with Sweet Chilli Sauce
- * Seafood Mornay
- * Slow Cooked Lamb Shanks with Choice of Sauces (Gravy, Mushroom, Pepper, Dianne)
- * King Prawns & Vegetables in Oyster Sauce
- * Sweet & Sour Pork
- * Special fried rice
- * Bread Rolls with Butter

Dessert:

- * Tiramisu
- * Chocolate & Mango Mousse served in a brandy snap basket
- * Black Forest
- * Pavlova with Mixed Berries
- * Fresh Fruit Platter

Tea & Coffee

\$85 per guest

Including 5hr
DRINKS PACKAGE

Finishing Touches

DJ- (can also be an MC)

\$350

Includes 5 hours Music, Lighting, Your Choice of Songs, Microphone

Table Arrangements

Pricings are available upon request for decorations, balloons & floral arrangements



DVD Player

\$20



Terms & Conditions

Event bookings may be made by Members and Non –Members. The person booking the event is responsible for their guests and anyone under the age of 18 years. All Non-Members entering the Club MUST sign in at the door. All guests MUST abide by the dress code of the Club. A minimum of 50 guests is required for all events.

- Confirmation of Bookings –
Your booking is confirmed when the Room Hire is paid this secures your event, a Bond must then be paid within 14 days. The Club reserves the right to cancel any booking not confirmed after 14 days without any further correspondence.

Payment – can be made by Cash, credit Card or Cheque.

- Cancellation of Booking –
All cancellations MUST be received by letter, fax or email. Refund of any monies will be determined by the date of written notice received.
60 days' notice – full refund of Bond or Room Hire
30 days' notice – 50% refund of Bond or Room Hire
Less than 30 days' notice – NO refund of Bond or Room Hire
- Menu selection & Beverage requirements –
Are required at least (2) two weeks prior to the function.
- Confirmation of Numbers –
Confirmed numbers of guests and final payment is required (2) two weeks prior to the event. This is regarded as the minimum number for catering purposes. Charges will be adjusted if numbers are increased.
- Dry Till –
If a Dry Till beverage account has been arranged for your event, payments MUST be made in full at the completion of the event.
- The Club's Policy prohibits any food or beverage (alcoholic or otherwise) being brought onto the Club's premises. (with exception of a wedding cake)

Terms & Conditions cont.

- The Organiser is financially responsible for any damage sustained to the Club, or any club property during your event.
- Children are welcome at your event, however **MUST** remain under the Supervision of an Adult at **ALL** times.
- The Club takes necessary care, but accepts **NO** responsibility for the loss or damage to the property of the client or guests before, during or after the event. This includes gifts or decorations brought onto the premises.
- The Club practices the Responsible Service of Alcohol Policy – Whilst it is our aim to serve guests with alcoholic beverages in a professional and responsible manner, it is Clubs policy not to allow intoxication, underage drinking or violent or abusive behaviour.



Contact

To book your Event at Gymea Bowls,
Contact our friendly Events Staff.

Address:

Events Staff

PO Box 39

Gymea NSW 2227

Telephone:

(02) 9524 4688

Email:

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lauren@gymeabowls.com.au

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