

Memorable Events

at Gymea bowls



Ph.: 9524 4688

www.gymeabowls.com.au

facebook.com/gymeabowls



Let us take the stress
and hassle out of your
next Event!

GyMEA BOWLS is located in the heart of the Sutherland Shire with two Magnificent Event areas.

The Bennelong Lounge (Upstairs)

Picturesque views overlooking Botany Bay and the City Skyline.

Comfortably seats 150 people, or 200 people for a more relaxed cocktail function.

Full Bar Facilities & Huge Dance Floor

Greens Room (Downstairs)

Private event room with your own private undercover balcony.

Comfortably seats 120 people, or 250 people for a more relaxed cocktail function.

Full Bar Facilities & Dance Floor

Our outstanding Function Packages and our extensive wine list will suit all occasions and budgets.

Let us tailor a personalised package to suit your requirements!

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

Event Rooms

Room	Mon - Thur	Fri – Sat - Sun
Bennelong Lounge (0-50 people)	\$150	\$220
Bennelong Lounge (51+ people)	\$330	\$440
Greens Room (0-120 people)	\$440	\$660 <i>Includes 1 Security</i>
Greens Room (121+ people)	\$550	\$880 <i>Includes 2 Security</i>

There is an Additional Cost should you hire the Rooms on a Public Holiday

- Bennelong Room Prices Include 5 hour Room Hire & Staffing
- Greens Room weekend Prices Include 5 hour Room Hire, Staffing & Security

An Additional Security Guard cost is \$240 per 5hrs

Room Bonds

- 21st Birthdays - \$500
- Other Events - \$200

21st Birthdays



Can be held in either the Greens Room or Bennelong Lounge, however **MUST** have Security.

Finishing Touches for your Event

DJ- \$360

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

Table Arrangements

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

Chair Covers per chair \$4.50

DVD Player \$20

IPOD Dock \$20

Children's Menu

Children Aged less than 12yrs

Chicken Nuggets & Chips

Fish & Chips

Beef Lasagne

Calamari & Chips



All Children's Meals include
Ice cream & Topping

\$15 per child

Classic Set Menu Choice of 2 Selections – alternate serve

Entrée

- * **Cold Seafood Plate** – Served with Fresh Prawns, Oysters, Smoked Salmon & Scallops
- * **Antipasto Platter** – A selection of Cold Meats & Marinated Mediterranean Vegetables
- * **Half Dozen Pacific Oysters** – With Smoked Salmon Salsa
- * **Grilled Prawn Skewers** – With Wild Rice & Saffron Risotto with a Shellfish Sauce
- * **Beef Satay Skewers** – Served on a bed of Jasmine Rice
- * **Smoked Chicken Ravioli** – With a Double Mushroom Sauce

Main

- * **Steamed Perch & Smoked Salmon Stack** – With Mango Beurre Blanc Sauce
- * **Grilled Atlantic Salmon & Barramundi Steak** – Served with a Lobster Sauce
- * **Pan Fried King Snapper Fillet** – Served with Ginger, Shallots & Caramel Soy Sauce
- * **Pan Fried Veal Medallion** – Served with a Macadamia & Chardonnay Sauce
- * **Grilled Chicken Breast Supreme** – With Semi Dried Tomato, Bocconcini Bruschetta & Chicken Glaze
- * **Oven Grilled Baby Scotch Fillet** – With Peppercorn & Green Horseradish Sauce

Dessert

- * **Apple Crumble** – Served with Double Cream
- * **Double Chocolate Mousse**
- * **Raspberry & Vanilla Panna Cotta**
- * **Individual Chocolate Tart** – with Espresso Sauce & Double Cream

2 Courses - \$29 (Minimum of 40 Guests)

3 Courses - \$34 (Minimum of 50 Guests)

DRINK PACKAGES
Are Available Upon Request

Deluxe Set Menu *Choice of 2 Selections – alternate serve*

Entrée

- * **Seafood Vol au Vent** - Fish, Scallop, Prawn & Seafood Extender
- * **Baby Cos Caesar Salad** – With a Creamy homemade dressing
- * **Grilled Scallop & Prawn Skewer** – Served with Butter Rice
- * **Beef Satay Skewers** – Served on a bed of Jasmine Rice
- * **Bocconcini Bruschetta** - on Garlic Bread with fried Basil

Main

- * **Grilled Chicken Breast Supreme** – With Semi Dried Tomato, Bocconcini Bruschetta & Chicken Glaze
- * **Chargrilled Marinated Lamb Cutlet** - with mint lamb jus
- * **Oven Grilled Grain Fed Scotch Fillet** – with scallops and peppercorn sauce
- * **Sky & Land** – Roast Quails, Sausage, Lamb Cutlet & Mini Steak
- * **Peking Style Pork American Ribs**

Dessert

- * **Double Chocolate Mousse**
- * **Individual Pavlova** with Seasonal fresh fruit & double cream
- * **Sticky Date Pudding** with Vanilla Ice cream
- * **Baked Cheesecake** with Seasonal fresh fruit & strawberry coulis
- * **Individual Tiramisu**

3 Courses - \$38 *(Minimum of 50 Guests)*

DRINKS PACKAGES
Are Available Upon Request

Classic Buffet Menu

COLD SELECTION

Fresh Mussels with Cocktail Sauce

Hawaiian Chicken Salad

Cold Meat Platter

SALADS

Selection of Garden Greens

Mixed Salad

Creamed Salad (assorted dressings)

HOT ITEMS

Braised Beef Ragout with mushroom Sauce

Satay Chicken with Creamy Coconut Sauce

Prime Roast Beef with red Wine Gravy

Spring Rolls with Sweet Chilli Sauce

Baked Potatoes & Seasonal Vegetables

Special Fried Rice

Crumbed Calamari

Bread Rolls

DESSERT

Fresh Fruit Platter

Chocolate Mousse

Assorted Cakes

Tea & Coffee

\$28 per Person (*Minimum of 50 Guests*)

DRINK PACKAGES
Are Available Upon Request

Deluxe Buffet Menu

COLD SELECTION

Fresh Mussels with Cocktail Sauce

Prawn Salad with Pineapple & Melon

Cold Meat Platter with Marinated Vegetables

SALADS

Selection of Garden Greens

Mixed Salad

Creamed Salad (assorted dressings)

HOT ITEMS

Salt & Pepper Prawns & Calamari

Spring Rolls with Sweet Chilli Sauce

Satay Chicken with Creamy Coconut Sauce

Sweet & Sour Pork

Roast Veal or Homemade Lasagne

Honey Glazed Leg Ham with Apple Sauce

Baked Potatoes & Seasonal Vegetables

Special Fried Rice

Bread Rolls

DESSERT

Black Forest Cake

Fresh Fruit Platter

Mango Mousse with Kiwis

Crème Caramel

Tea & Coffee

\$35 per Person (*Minimum of 50 Guests*)

DRINK PACKAGES
Are Available Upon Request

Menu Additional Extras

These Items are available upon request with
any Set Menu or Buffet

Lamb Shanks

\$4 per person

½ Dozen Large Pacific Oysters

\$12.50 per person

Fresh King Prawns

\$5 per person

2 Hour Chocolate Fountain

Including Fruits & Marshmallows

(7:00pm-9:00pm. Minimum 60 Guests)

\$5 per person

(Additional \$60
9:00pm-10:00pm)



DRINK PACKAGES

Are Available Upon Request

Cocktail Menu

\$12 per Person (8 pieces per Guest)

\$15 per Person (10 pieces per Guest)

Choice of 8 Selections

Tandoori Beef Skewer	Curry Samosa
Satay Beef Skewer	Fried Wonton
Thai Fish Skewer	Fish Cocktail
Satay Chicken Skewer	Crumbed Calamari
Spinach & Fetta Triangles	Crumbed Prawn Cutlet
Mini Meat Pie	Vietnamese Pork Skewers
Mini Sausage Roll	Spring Roll
Salt & Pepper Chicken Wings	Salt & Pepper Squid
Mini Pizza	Mini Bruschetta
Sang Choi Bow in Crispy Pastry Shell	Tempura Lemon Chicken

Additional Extras

Mixed Platters **\$80** per Platter

Each Platter includes a combination of: (approximately 64 pieces)

Mini Meat Pie

Mini Spring Rolls

Mini Quiches

Fetta & Spinach Triangles

Fried Mini Dim Sims

Teriyaki Chicken Skewers

Prawn Skewers

Deep Fried Crispy Chicken Wings

One Bowls of Wedges with Sweet Chilli Sauce & Sour Cream

Fruit & Cheese Platter **\$45** per Platter

Includes a combination of:

Fruit, Cheese & Crackers



Dip Platter **\$20** per Platter

Includes a combination of:

2 x Dips, Vegetable Batons & Corn Chips



Party Accompaniments

Bowl of:

Nuts	\$6
Crisps	\$6
Crackers	\$6
Corn Chips	\$6
Dips	\$6

Tea & Coffee Station

\$120



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, Cheque or EFT
- 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 and Room Hire
30 days' notice – 50% refund of Bond and Room Hire
Less than 30 days' notice – NO refund of Bond and Room Hire
- Menu selection & Beverage requirements –
Are required at least (2) two weeks prior to the function.
- Confirmation of Numbers –
Confirmed numbers of guests is required (2) two weeks prior to the event and final payment is required (7) seven days 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 celebration cake)

Terms & Conditions cont.

- NO YARD GLASSES are permitted
- NO Shots after 10pm
- We do allow Theme Parties – however it need to be approved by the Events Staff
- The Organiser is financially responsible for any damage sustained to the Club, or any club property during your event. Should significant glass breakages occur as determined by Gymea Bowls management, cost will be taken off bond payment.
- 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.
- Decorations MUST be removed after your Event, including Blu Tac taken off the walls. The Club shall be left the way you found it at the start of your Event.
- 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:

events@gymeabowls.com.au

Website:

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