

gymeabowls



Home of your next Event....

Ph: 02 9524 4688

E-Mail: functions@gymeabowls.com.au

facebook.com/gymeabowls

www.gymeabowls.com.au



Our Function Rooms

The Bennelong Lounge

- 150 seated, 200 stand up cocktail
- Upstairs Room over looking Botany bay, with views of the city Skyline
- Full bar facilities and Alfresco Terrace

The Bennelong Window

- For a more intimate setting
- Views of City Skyline and Botany bay

The Greens Room

- 100 people seated; 200 stand up cocktail
 - Full bar & dance floor
- Private room with own private undercover balcony

The Bay View Terrace

- Views of the City Skyline & Botany Bay
 - Maximum 80 Guests

Room Hire

ROOM	SUN-THUR	FRI-SAT
Bennelong Window	\$150.00	\$250.00
Bennelong Lounge	\$550.00	\$990.00
Bay View Terrace	\$250.00-\$400.00	\$250.00-\$400.00
Greens Room (0-120people)	\$300.00	\$480.00

Room Bonds

21st Birthdays \$ 500

Room Hire price includes:
•5 hour room hire & Staffing

*21st Birthdays must have security,
Security Guard is \$250 per 5 hours

Additional Security at Event Managers discretion \$240



Cocktail Party

\$18 Package – 10 pieces per person

Please select from:

- Mini Portuguese chicken skewers with aioli
 - Mini lamb skewers with tzatziki
 - Spinach & feta triangle
- Crumbed calamari strips with aioli and lemon
 - Salt & pepper squid with sweet chilli
 - Mini tomato & basil bruschetta
 - Party pies
 - Cocktail sausage rolls
- Fish cocktails with tartare and lemon
 - Crumbed chicken breast goujons
 - Mini spring rolls
 - Curried vegetable puffs
 - Beer battered tiger prawns
 - Spicy BBQ chicken wings
 - Variety of sandwiches

*antipasto: platters with a selection of cold meats, cheese, fresh breads, dips and crackers

Add \$4 per person
(minimum 50 guests)



Cocktail Party

\$15 Package

- Spinach & feta triangles
- Crumbed calamari strips with aioli and lemon
 - Party pies
 - Cocktail sausage rolls
- Fish cocktails with tartare and lemon
 - Crumbed chicken breast goujons
 - Mini spring rolls
 - Curried vegetable puffs

*antipasto: platters with a selection of cold meats, cheese, fresh breads, dips and crackers

Add \$4 per person
(minimum of 50 guests)

Buffet Menu

\$33 per person

Sourdough bread rolls with butter on the tables

Cold

Fresh cooked prawns with thousand island dressing
Antipasto grazing station, cold cuts, marinated olives,
vegetables and cheeses

Hot

Roasted mustard crusted rump of beef and gravy
Slow baked butter sage pork belly, crackling and gravy
Tandoori butter chicken, basmati rice and raita
Stir fried vegetable and hokkein noodle stir-fry with
ginger and soy

Salad

Caesar salad
Chef's garden salad
Creamy potato salad

Dessert add \$3.50 per person

Terms and 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

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 14 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 needs 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 Gynea 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.

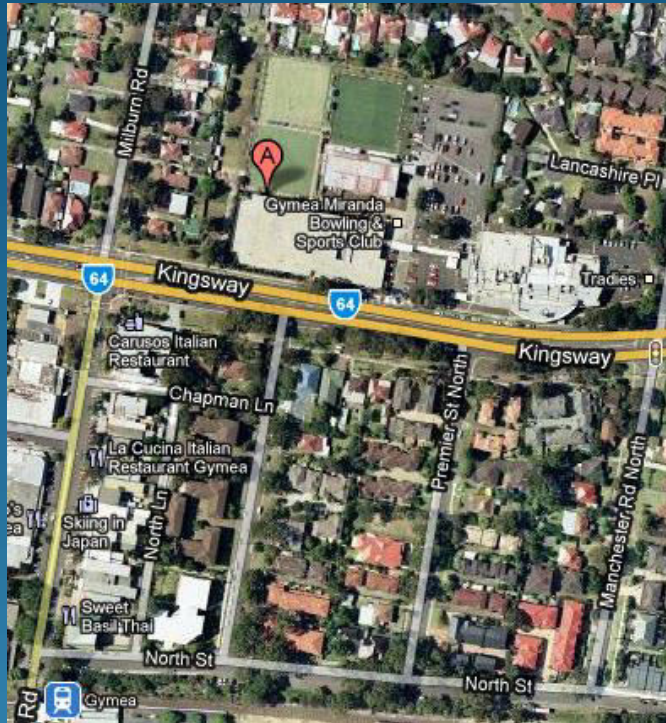
The Club takes necessary care, but accepts NO responsibility for the loss or damage to the property of the client or guests before, during or after the event. This includes gifts or decorations brought onto the premises. Decorations MUST be removed after your Event, including Blu Tac taken off the walls. The Club Prohibits the use of Table Confetti & Party poppers .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

Location



Address:

Events Staff

PO Box 39

Gymea NSW 2227

Telephone:

(02) 9524 4688

Email:

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Website:

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