

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 Greens Room

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

Bennelong & Terrace

- Views of the City Skyline & Botany Bay
- Undercover terrace & ¼ Lounge area
 - Maximum 80 Guests

Bay View Terrace

- Under cover outdoor terrace
- Views of the City Skyline & Botany Bay
 - Maximum 40 Guests

Room Hire

ROOM	MON-THUR	FRI-SUN
Bennelong & Terrace Private bar & Staff included	\$300.00	\$400.00
Bay View Terrace	\$250.00	\$300.00
Greens Room Private bar & Staff included	\$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 \$250



Cocktail Party

\$20 Package – Select 10 pieces

- Mini Portuguese chicken skewers with aioli
 - Mini lamb skewers with tzatziki
 - Spinach & feta triangle
- Crumbed calamari 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
 - Crumbed tiger prawns
 - Spicy BBQ chicken wings

(minimum 30 guests)

*Antipasto platters with a selection of cold meats, olives, sundried tomatoes, cheese, dips and crackers
\$40.00



Cocktail Party

\$17 Package – all items listed included

- Spinach & feta triangles
- Crumbed calamari 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

(minimum 30 guests)

*Antipasto platters with a selection of cold meats, olives, sundried tomatoes, cheese, dips and crackers

\$40.00

- Dip Platter
Duo of dips & Fresh Breads
\$20.00

Buffet Menu

\$36 per person

(minimum 50pax)

Sourdough bread rolls with butter on the tables

Cold

Fresh cooked prawns with thousand island dressing

Antipasto platters with a selection of cold meats, olives, sundried tomatoes, cheese, dips and crackers

Hot

Choose 4

Roasted mustard crusted rump of beef and gravy

Slow roasted pork, crackling, apple sauce and gravy

Tandoori butter chicken, basmati rice and raita

Stir fried vegetable and hokkein noodle stir-fry with ginger and soy

Steamed seasonal vegetables

Salad

Choose 2

Caesar salad

Chef's garden salad

Creamy potato salad

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 7 days. The Club reserves the right to cancel any booking not confirmed after 7 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.

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. The host is to provide their own cake plates.

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.

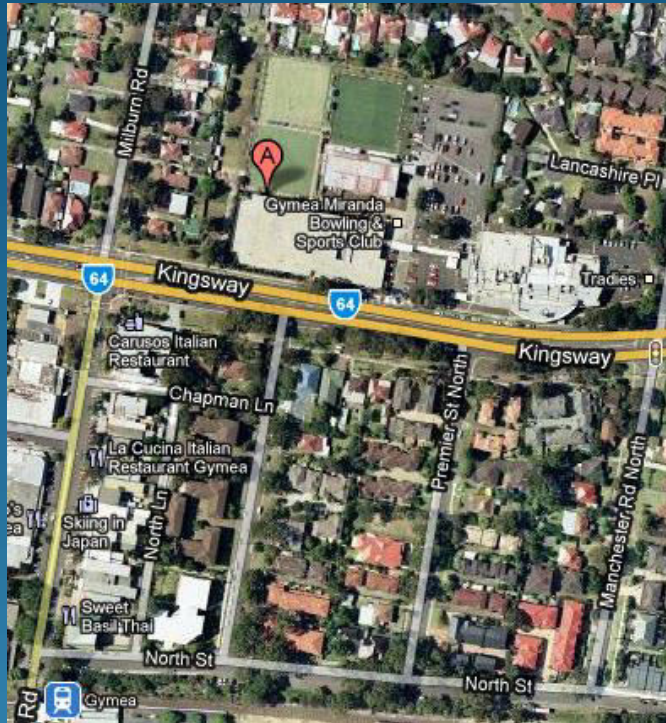
The Club practices the Responsible Service of Alcohol Policy –

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.

Guests must provide their own cake plates

Contact

Location



Address:

**691 Kingsway
Gymea NSW 2227**

Telephone:

(02) 9524 4688

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