



Function

MENU

Finger Food MENU

SELECTIONS

**Bruschetta Bread with Tomato,
Onion, Basil and Cheese**

Salt and Pepper Calamari

**Mini Spring Roll with Sweet
and Sour Sauce**

**Homemade Dim Sim (Fried)
with Sweet and Sour Sauce**

**Party Sausage Rolls
with Tomato Sauce**

Party Pies with Tomato Sauce

**Seafood Money Bags
with Tartare Sauce**

**Chicken Nuggets and Chips
with Tomato Sauce**

**Prawns Twister
with Tartare Sauce**

Satay Chicken Skewers

**Potato Wedge with Sour Cream
and Sweet Chilli**

**Samosa Parcels with Sweet
and Sour Sauce**

**Deep Fried Calamari
with Tartare Sauce**

Mini Quiche

BBQ Chicken Wings

**\$80.00
PER PLATTER**

SERVED 6-8 PEOPLE | MAX 4 CHOICES

Finger food menu is served on a Catering Table in the function room,
Food is available during normal operating hour of the Bistro only. Other times can be
discussed with the Function Coordinator (extra charges may apply).

Table cloths other than for the Catering table are not included in the price and
if required will also incur an increase in price.

Tea & Coffee facilities may be added at an additional charge.

Menu is inclusive of GST.

Gourmet Sandwich MENU

SELECTIONS

Ham, Cheese, Lettuce & Tomato

Chicken & Avocado

Roast Beef & Mild Mustard

Egg, Lettuce & Mayonnaise

Egg Curry, Lettuce & Mayonnaise

Red Salmon with Onion and Cucumber

Mixed Salad

**All selections can be made on your choice of white,
wholemeal or multigrain bread.**

**\$80.00
PER PLATTER**

SERVED 6-8 PEOPLE | MAX 4 CHOICES

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Tea & Coffee facilities may be added at an additional charge.

Menu is inclusive of GST.

BBQ

**\$20 PER PERSON
WE DO THE COOKING**

CHOOSE 2 PROTEINS, PLUS 3 SALADS

PROTEIN

Beef Sausages (GF)

Minute Steaks (GF)

Marinated Chargrilled Chicken (GF)

Homemade Rissoles

SALADS

Potato & Bacon (GF)

Fresh Garden Salad (VE, GF)

Roasted Vegetables (VE, GF)

Pasta Salad

SAUCES

Tomato

BBQ

Mustard, Garlic, Aoli

A La Carte MENU

2 COURSE MENU

MAIN COURSE

Roasted Lamb with Gravy

Roast Chicken Breast with Garlic Creamy Parsley Sauce

Roasted Pork with Gravy

Homemade Rissoles

**All served with Garden Fresh Vegetables
and Roasted Pumpkin and Potato**

DESSERT

Cheese Cake with Fresh Fruit, Cream & a Custard Sauce

Apple Pie with Ice Cream and Custard Sauce

Chocolate Pudding with Ice Cream and Strawberry Fan

Pavlova Served with Fresh Cream and Fruit

**All meals served with fresh bread rolls,
Please select two meals from each course,
to be served to your guests alternatively**

\$30.00

PER PERSON | MIN 60 PEOPLE

Table cloths included. Menu is inclusive of GST.

A La Carte **MENU**

3 COURSE MENU

ENTREE

Prawn Cocktail with Seafood Sauce

Thai BBQ Beef Salad with Lime and Sweet Chilli Sauce

Roast Chicken Caesar Salad

MAIN COURSE

Grilled Salmon Fillet served with Lemon and Caper Cream Sauce

Grilled Pork Loin Cutlets served with a White Wine, Plum and Peach Sauce

Scotch Fillet served with a Garlic Cream Mushroom Sauce

Roast Chicken Breast served with a Garlic and Parsley Cream Sauce

**All served with Garden Fresh Vegetables
and Roasted Pumpkin and Potato**

DESSERT

Tiramisu Cake with Fresh Fruit

Blueberry Swirl with Blueberry Coulis and Cream

Chocolate Mud Cake with Ice Cream

Cookies and Cream Cheesecake with Fresh Cream and Strawberry Fan

**All meals served with fresh bread rolls,
Please select two meals from each course,
to be served to your guests alternatively**

\$40.00

PER PERSON | MIN 60 PEOPLE

Table cloths included. Menu is inclusive of GST.

A La Carte MENU

3 COURSE DELUXE MENU

ENTREE

King Prawn Cocktail with Seafood Sauce

Satay Chicken Skewers and Prawns Skewers Tandoori Chicken Salad

Salt Pepper Calamari with Caesar Salad

MAIN COURSE

Rack of Lamb with Red Wine Sauce

Scotch Fillet served with a Garlic Cream Prawn Sauce

Grilled Barramundi Fillet served with Lemon and Caper Cream Sauce

Grilled Chicken Breast served with Creamy Parsley and Scallop Sauce

**All served with Garden Fresh Vegetables
and Roasted Pumpkin and Potato**

DESSERT

Apple Strudel with Ice Cream and Brandy Custard

Lemon and Raspberry Cheese Cake with Raspberry Coulis and Strawberry Fan

Chocolate Lava Pudding with Cream and Ice Cream

Mango and Macadamia with Fresh Cream and Fruit

**All meals served with fresh bread rolls,
Please select two meals from each course,
to be served to your guests alternatively**

\$45.00

PER PERSON | MIN 60 PEOPLE

Table cloths included. Menu is inclusive of GST.

Mini Buffet MENU

COLD ENTREE

Prawn Cocktail
Thai Beef Salad
Chicken Caesar Salad
Garden Fresh Salad

HOT ENTREE

Calamari
Spring Rolls
Fish Pieces
Prawn Toast

All served with a variety of sauces

MAIN COURSE

Beef and Black Bean
Honey Chicken
Curry Combination
Garlic King Prawns
Sweet and Sour Pork
Singapore Noodle
Fried Rice

ROASTS

Roast Pork
Roast Beef

All served with Potato Bake
and Vegetable Gratin

DESSERT

Pavlova
Cheesecake
Apple Pies

All served with Fresh Cream
or Custard

\$30.00

PER PERSON | MIN 60 PEOPLE

This menu is served with fresh bread rolls
It is suitable for Christmas Parties, School formals, Birthdays,
Sports Presentations, Social Club Dinners etc
(not available for weddings)
Table cloths included. Menu is inclusive of GST

Standard Buffet MENU

COLD ENTREE

Prawn Cocktail

Pasta Salad

Fresh King Prawns

Garden Fresh Salad

HOT ENTREE

Fried Dim Sim

Calamari

Spring Rolls

Fish

All served with a variety of sauces

MAIN COURSE

Beef with Black Bean Sauce

Honey Chicken

Garlic King Prawn

Chicken Pad Thai Noodles

Fried Rice

Sweet and Sour Pork

Malaysian Curry Chicken

ROASTS

Roast Pork

Roast Beef

All served with Potato Bake
and Vegetable Gratin

DESSERT

Pavlova

Cheesecake

Mud Cake

Apple Crumble

Black Forest Cheesecake

All served with Fresh Cream
or Custard

\$35.00

PER PERSON | MIN 60 PEOPLE

This menu is served with fresh bread rolls.
Table cloths included. Menu is inclusive of GST.

Deluxe Buffet MENU

COLD ENTREE

Fresh King Prawns

Cold Ham, Cold Chicken Meat and Cold Beef

Prawn Cocktail

Garden Fresh Salad

HOT ENTREE

Barramundi Twister

Spring Rolls

Prawn Cutlets

Seafood Money Bags

All served with a variety of sauces

MAIN COURSE

Fillet Steak with Black Pepper Sauce

Honey Chicken

Curry King Prawns

Seafood Combination

Sweet & Sour Pork

Fried Rice

Singapore Noodle

ROASTS

Roast Pork

Roast Leg of Lamb

Bacon and Cream Cheese Potato Bake

All served with Potato Bake
and Vegetable Gratin

DESSERT

Pavlova

Cheesecake

Mud Cake

Tiramisu Cake

All served with Fresh Cream
or Custard

\$40.00

PER PERSON | MIN 60 PEOPLE

This menu is served with fresh bread rolls.
Table cloths included. Menu is inclusive of GST.



Function Requirements

No BYO foods or beverages are allowed on the premises.

All menu prices are inclusive of GST, following guidelines set by the Australian Federal Government.

For more information please do not hesitate to contact
manager@stocktonbowlingclub.com.au
- Function Coordinator

I hereby state, that I have read the above information and agree with the terms and conditions as set by the Management of The Bowlo Stockton BB's

Menu Requirements

A menu selection is required no later than 14 days prior to the function.

Final adjustment of guest numbers must be made no later than 72 hours (3 days) prior to the function. A decrease of numbers attending the function will still incur the original price quoted.

NAME (PRINT)

SIGNATURE:

WITNESS SIGNATURE:

CONTACT NUMBER:

DATE OF FUNCTION:

Thank you!