



## **MUNMORAH UNITED BOWLING CLUB...**

Munmorah United Bowling Club cater for every type of function from Engagements and Weddings to Birthdays and Life Celebrations.

Our facilities cater for 10 to 100 guests offering versatile setups and a comprehensive selection of menus.

Our Functions team will deliver a truly memorable event by bringing innovation, style and flair which will allow you sit back and enjoy your event.

Please contact our Functions team on 02 4358 8519 or email [enquiries@munmorahbowling.com.au](mailto:enquiries@munmorahbowling.com.au)

# Platinum

FROM \$39.00 PER PERSON

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Available in 2 course & 3 course options	Starters & main	<b>\$45pp</b>
Choose 2 from each for an alternate drop	Main & dessert	<b>\$39pp</b>
	Starters, main, dessert	<b>\$54pp</b>

## Starters

- Lamb tenderloin on char-grilled eggplant w, harissa yoghurt
- House-smoked salmon, macerated heirloom tomatoes, crème fraiche
- Char grilled vegetable stack w, basil and bocconcini
- Char-grilled squid, leek tartlet, cauliflower cream, bisque sauce
- Tandoori chicken and cucumber salad w, tzatziki
- Semolina gnocchi, heirloom carrot, whipped ricotta, burnt sage butter

## Main

- Berkshire pork cutlet, pommes puree, sprouts, romesco sauce
- Grilled Atlantic salmon on skordalia w sweet red pepper dressing
- Barramundi fillet, creamed sweetcorn, oyster mushrooms, fennel, balsamic
- Corn-fed chicken breast, roasted parsnip, serrano jamon crisps, pea puree
- Rosemary lamb backstrap on minted pea and parmesan risotto w, semi sundried tomatoes
- Grain-fed scotch fillet, confit tomato, idaho potato, café de paris butter

## Desserts

- Sticky date, fig and walnut pudding w, caramel sauce and ice cream
- Cappuccino creme brulee w, almond and orange biscotti
- Date & walnut pudding, butterscotch sauce, vanilla ice cream
- Red wine poached pear w, cinnamon and orange syrup
- Caramelised orange tart, aerated coconut, blackberry compote
- Cheese plate, apple salad, truffle honey, quince, lavosh

# Gold

FROM \$29.00 PER PERSON

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Available in 2 course & 3 course options      2 courses **\$29pp**  
Choose 2 from each for an alternate drop      3 courses **\$39pp**

## Starters

Bruschetta, heirloom cherry tomatoes, red onions, basil, goats cheese, sourdough, balsamic reduction

Duck spring rolls w/ plum & ginger dipping sauce

Tandoori chicken and cucumber salad w, tzatziki

Lamb tenderloin on char-grilled eggplant w, harissa yoghurt

Sea salt & lime pepper fried squid w/ chili jam & citrus mayonnaise

Tempura soft shell crab w/ ponzu sauce

## Main

Grilled Atlantic salmon w sweet red pepper dressing & baby beet salad

Lamb shank tomato braised, mixed vegetables, rich red wine sauce

Berkshire pork cutlet, pommes puree, sprouts, romesco sauce

Grain-fed scotch fillet, confit tomato, Idaho potato, café de paris butter

Slow cooked Beef cheeks w/ spiced pumpkin puree, steamed veges, port wine & beef jus

Dukkha crusted wild barramundi, house potato, steamed asparagus, lemon butter & parsley sauce

## Desserts

Sticky date w, caramel sauce and ice cream

Cheese plate, apple salad, truffle honey, quince, lavosh

Date & walnut pudding, butterscotch sauce, vanilla ice cream

Vanilla panacotta, red berries coulis & almond bread

Baked rhubarb tart w/ cinnamon ice cream

Passionfruit cheesecake

# Silver

FROM \$24.00 PER PERSON

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Available in 2 course & 3 course options      2 courses **\$24pp**  
Choose 2 from each for an alternate drop      3 courses **\$29pp**

## Starters

Caesar salad w/ bacon, parmesan and garlic croutons  
Tandoori chicken tenderloins w/ cucumber yoghurt  
Bruschetta w/ tomato, red onion, basil & goats cheese  
Honey glazed pumpkin soup  
Warm feta and spinach tart  
Salt & pepper squid w/ aioli & chili jam

## Main

Grilled Atlantic salmon w sweet red pepper dressing & smashed garlic chats  
Barramundi fillet w/ crunchy potatoes, Asian greens, salsa verde  
Corn-fed chicken breast marinated w/ seasonal vegetables  
200g scotch fillet, potato gratin, seasonal vegetables  
Lamb shank tomato braised, mixed vegetables, red wine sauce  
Roast of the day (choose from beef, lamb, pork) w/ baked vegetables, condiments

## Desserts

Sticky date w, caramel sauce and ice cream  
Lemon meringue pie  
Dark chocolate pudding w/ chocolate sauce  
Cheese plate  
Tiramisu  
Lime citrus tart

# Buffet Menu

CHOICES BELOW

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Minimum 25 guests **\$20.00pp**

Your choice of one hot dish, one cold dish, two salads.

Minimum 25 guests **\$24.50pp**

Your choice of two cold dishes, two salads & two desserts.

Minimum 25 guests **\$29.00pp**

Your choice of two hot dishes (includes rice or veges), two cold dishes, two salads & two desserts.

Minimum 25 guests **\$34.50pp**

Your choice of three hot dishes (includes rice or veges), three cold dishes,  
3 salads, three desserts, bread, tea & Coffee.

Minimum 25 guests **\$37.50pp**

Your choice of four hot dishes (includes rice & veges), four cold dishes,  
four salads, four desserts, bread, tea and coffee.

Should you like to include dishes that are not listed please feel free to contact us to discuss your requests and we will endeavour to cater to your requirements.

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## HOT DISHES

Spicy chicken  
Lemon pepper squid  
Crumbed fish  
Roasted vegetables  
Beef stroganoff  
Satay lamb/chicken or beef  
Sweet and sour pork  
Curry chicken/beef or lamb  
Honey chicken  
Steamed or fried rice  
Garlic Mussels  
Apricot chicken  
Roast lamb/beef or pork

## COLD DISHES

Ham platter  
Continental platter  
Roast chicken platter  
Roast beef platter  
200g cooked prawns  
Extra \$5 per person on any buffet menu  
Fruit platters

## SALADS

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Coleslaw, garden, potato,  
pasta, noodle, pineapple  
or tomato and onion

## DESSERTS

Cheesecake  
Pavlova  
Chocolate or Caramel Mud cake  
Carrot cake  
Sticky date pudding  
Apple crumble  
Apple tart  
Lemon tart  
Black cherry gateau  
Banana & macadamia nut  
Pudding trifle

# Seafood Buffet

MINIMUM 30 GUESTS

Minimum 30 guests **\$40.00pp**

Your choice of three seafood dishes, two meat dishes, four salads & three desserts

Minimum 30 guests **\$44.00pp**

Your choice of four seafood dishes, two meats, four salads and three desserts

MEAT DISHES	SEAFOOD	SALADS	DESSERTS
Marinated Chicken	Cooked prawns	Caesar	Cheesecake
Leg Ham	Garlic, curry or satay prawns	Rocket with pine nut and parmesan	Pavlova
Roast Lamb	Whole baked Atlantic salmon	Pasta	Lemon tart
Roast Vegetables	Garlic, satay, curry or chili mussels	Coleslaw	Lemon meringue
Beef stroganoff	Natural mussels	Greek salad with baby octopus	Trifle
Curry Chicken/lamb or beef	Lemon pepper squid	Beetroot	Sticky date
Satay chicken, lamb or beef	Chili squid	Pineapple	Apple crumble
	Crumbed fish		Apple pie
	Seafood lasagne		Mud cake
	Seafood marinara		
	Half dozen natural oysters		
	Half dozen mornay oysters		
	Half dozen Kilpatrick		
	Smoked Salmon		
	Lobster		
	Extra \$20.00 per person		

# BBQ Buffet

Meat prepared by the chef and delivered at your required time.

**\$12.00pp** hamburger, onions, tomato, coleslaw

**\$15.00pp** 200g rump steak sandwich, onions, tomato, one salad

**\$20.00pp** (two meats, two salads) or (200gm rump, one meat, two salads)

**\$27.00pp** (four meats, two salads) or (200gm scotch, two meats, two salads)

MEAT	SALADS
Pork Sausages	Coleslaw
Beef Sausages	Garden
Beef skewers	Greek
Chicken skewers	Rocket, pear and parmesan
Rissoles	Potato and bacon
Bread roll & butter / sauces	Caesar

# Platters

Allow 9-10 persons for all platters

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<b>Starter Platter</b> Assorted dips, cruditiés and crackers.	\$50.00
<b>Cheese Platter</b> Mersey Valley cheddar, Tasmanian brie and soft blue, fresh dates and strawberries, fruit bread and toasted ciabatta.	\$70.00
<b>Antipasto Platter</b> Selection of marinated vegetables, olives, tapenades, feta and dips served with grilled roti bread and Turkish pide.	\$80.00
<b>Tapas Platter</b> Madras beef curry parcels, Spinach and feta rolls, Tempura prawns, Salt and pepper calamari, Chicken satay skewers, served with a selection of dipping sauces.	\$70.00
<b>Seafood Platter</b> Tempura prawns, Salt and pepper calamari rings, Crispy fish cocktails, Thai fish cakes, Beer batter fries, served with tartare sauce and lemon.	\$70.00
<b>Mini cocktail Party Pies/Sausage Rolls Platter</b> Served with dipping sauces	\$60.00
<b>Assorted Sandwiches Platter</b> 40 pieces of sandwich triangles: Includes white/wholemeal bread, ham/cheese/pickles, chicken/lettuce/tomato/avocado spread, tuna/cheese/aioli, vegetarian mix	\$60.00
<b>Fruit Platter</b> Assorted seasonal fruit	\$60.00
<b>Dessert Platter</b> Assorted mini cakes and tarts	\$60.00

# Cocktail Reception

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Four choices **\$16.00pp** Extra choice **\$4.00pp**

## CHILLED SELECTION

Smoked salmon and avocado on lavash bread  
Sliced prosciutto, sun dried tomato and pesto on sourdough  
Rare roast beef, horseradish and blue cheese croute  
Vine ripened tomato bruschetta  
Chilled king prawns, semi dried tomato, sprouts and Andalusian mayonnaise

## HOT SELECTION

Satay chicken skewers with peanut sauce  
Goujon of fish w/ dukkah coating, sea salt, lemon and tartare  
Spinach and feta in filo pastry with tomato relish  
Tempura prawn with lime soy dipping sauce  
Mini chorizo and bocconcini pizzettas

## DESSERT SELECTION

Vanilla roulade with pistachio and lemon crème  
Toasted brioche, honey mascarpone and almond powder  
Warm apple filo  
Pineapple, coconut and palm sugar tartlet  
Mini chocolate éclair

# Special Touches

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DESCRIPTION	PRICE
Room hire	\$200.00
Linen Table cloths (per table)	\$10.00
Overlays or runners (per table)	\$10.00
Chair Covers (per chair)	\$5.00
Chair sashes (per chair)	\$2.00
Wishing Well	\$50.00
DJ (5 hours)	\$400.00
Jukebox (5 hours)	\$100.00
Photo backdrop with props	\$100.00
Security: per hour/per guard (minimum 5 hours)	\$55.00





# Terms & Conditions

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## EVENTS WITH MINORS AS GUESTS

- (a) Guests under the age of 18 must be accompanied by an adult or guardian at all times while on club premises
- (b) It is against the law to supply minors with alcohol
- (c) Under the Registered Club Act 1976 and Gaming Act 2001 any person under the age of 18 is prohibited to be in a part of the club defined in the Act as a Bar or Gaming Machine Area

## EVENT CONFIRMATION

- (a) Your booking will be confirmed on receipt of the deposit which is required 10 full working days after making a tentative booking
- (b) If your deposit is not received within 10 full working days, your booking will be released for resale.
- (c) By payment of your deposit you have agreed to these terms and conditions
- (d) All prices are inclusive of GST

## CANCELLATION

- (a) If written notice of 30 days or more is received, part or all of the booking requirements may be cancelled and deposit refunded
- (b) If less than 30 days written notice is given the deposit will be forfeited
- (c) For bookings between 5pm and 12 midnight Friday to Saturday, 2 months written notice must be given of cancellation for deposit to be refunded

## VENUE ALLOCATION

- (a) Banquet venues are allocated for a 5 hour period Monday to Saturday, and 4 hour period Sundays and public holidays. Clients must vacate the venue within 15 minutes of the allocated finishing time
- (b) Meeting venues are allocated as follows: Day use - 8.30am to 5.00pm. Evening use - 6.00pm to 12 midnight
- (c) We reserve the right to re-allocate function rooms and spaces due to circumstances beyond our control.
- (d) If an event continues after the designated finishing time labour charges will apply. The charge is \$100.00 per hour or part thereof
- (e) MUBC is a non-smoking venue, and function rooms are no exception to the rule. There are balconies and terraces outside the Club where smoking is permitted

## GUARANTEED MINIMUM CATERING NUMBERS

- (a) Guaranteed minimum numbers for catering are required three full working days prior to the first day of the event. Minimum charges will be based on these numbers. Additional labour fees may be charged for smaller functions

## MENU SELECTION

- (a) Written confirmation of menu is required, 10 full working days prior to the first day of your event
- (b) Changes to menu will only be accepted 5 full working days in advance
- (c) For changes outside these guidelines the client will be required to pay for any costs that MUBC have incurred in pre-ordering food
- (d) If the numbers increase within 3 full working days of the event, MUBC cannot guarantee the same menu will be served to additional

attendees

- (e) No food or beverage may be brought onto the premises of MUBC

## BANQUET FUNCTIONS

- (a) A minimum of 25 adult guests is required to book a private function
- (b) Food payment - full payment for the function is required within three full working days of the function, however the account may be paid in advance by instalments
- (c) Beverage payment - full payment for beverage is required at the conclusion of the event
- (d) Entertainment booked by the client - full descriptions of all entertainment must be made available to MUBC prior to that entertainment commencing. MUBC reserve the right to cancel or amend any entertainment it deems to be dangerous or offensive to members, guests, staff or neighbours. Set-up is required to be completed one hour prior to the commencement of the function. Decibel levels must not exceed 90dB inside the room

## VARIATION

- (a) MUBC reserves the right to charge an additional 10% loading on all catered functions booked on Sundays and public holidays.
- (b) Prices are subject to change based on prevailing market conditions
- (c) To avoid price increases, MUBC reserves the right to substitute a suitable alternate food item
- (d) While every effort is made to accurately describe facilities and offerings at MUBC, some variation may occur

## INSURANCE

- (a) MUBC accepts no responsibility for damages or loss of merchandise or any property left on the premises
- (b) The responsibility of arranging insurance lies with the function organiser

## THIRD PARTY PROVIDERS

- (a) Clients must provide certificates of currency for public liability insurance for any third party provider attending the event on the clients' behalf. A third party provider is considered to be any other business entity contracted directly by the client to provide goods and services at the event. This includes, but is not limited to, Entertainment providers such as soloists, duo's, trio's, bands or any other live entertainment

## DAMAGE

- (a) Clients are financially responsible for any damage sustained to MUBC property, or equipment hired on behalf of the client during the event
- (b) Display material must not be nailed, stapled or glued to any part of the building or venues
- (c) Please consult the Functions team regarding any display requirements

## SECURITY

- (a) Any events where security is required will be contracted by MUBC, the costs of which will be borne by the client
- (b) If MUBC believes that a function will adversely affect the operations, security or reputation of our establishment, we reserve the right to cancel the function without liability