

*Hazelbrook
Bowling
Club
Function
Package*

We are more than happy to tailor any food package to suit your needs

Hazelbrook Bowling Club

Finger food menu

Base Package - \$13.50 per person

Vegetable spring rolls

Party pies

Curried vegetable samosas

Mini hot dogs

Cocktail sausage rolls

Standard package

\$20.00 per person (50 people minimum) or \$25.00 per person

Choose from 6 items

Satay Chicken wings

Italian meatballs

Gourmet party pies

Tomato & basil Bruschetta

Portuguese chicken pieces

Tempura Barramundi bites

Chicken Goujons

Thai green prawn dumplings

Salt & Pepper calamari

San Chow Bow

Mixed Sandwiches

Mini Quiche

Tomato & cheese pinwheels

mixed wraps

Sausage rolls

TEA & COFFEE station - \$2.50 per person (minimum 20 people)

** other selections and packages can be made to suit your needs

Hazelbrook Bowling Club

Buffet - \$40.00 per person

Includes: selection of breads

Tiger prawns with cocktail sauce, Lemon and tartar

Choose 2 salads

Greek

Vietnamese beef

Garden

Caesar

Thai Chicken

Italian

Choose 3 Vegetables

Baked potatoes

Baked Pumpkin

Potato Gratin

Honey baked carrots

Cauliflower & Broccoli Gratin

Baby Peas & Beans

Sweet potato mash

Choose 2 Wet Dishes (includes rice)

Mongolian lamb

Beef Vindaloo

Thai Green Curry

Beef Stroganoff

Italian Chicken

Lamb Rogan Josh

Cajun Beef

Southern Style Gumbo

Choose 2 Meats

Beef

Lamb

Pork

Chicken

Grilled Barramundi

Hazelbrook Bowling Club

A La Carte Menu

2 Course Meal - \$35.00 Per person

3 Course Meal - \$42.00 per person

Entrees – Choose 2

Thai Chicken Salad

Tempura prawns with Asian slaw

Salt & Pepper calamari with mango salsa

Satay Chicken skewers with fragrant rice

Mains – choose 2

Chinses spiced pork belly on sweet potato mash, ribbon julienne vegetables and a sweet soy reduction.

Lamb rack – Herb crusted with potato gratin, pumpkin puree, wilted bay spinach and Real jus.

Grilled snapper fillet with sweet potato shards, wild mushroom cream and peppered water cress salad.

Oven baked chicken breast chicken supreme with garlic and thyme potatoes, broccolini and sweet tomato relish.

Roasted beef tenderloin with fondant potato, balsamic infused tomato, cauliflower puree and asparagus.

Desserts – Choose 2

Double Chocolate Mud cake

Belgium Cheesecake

Banana Pudding

Salted Caramel Mousse

Vanilla bean panna cotta.

