

# Celebrations & Parties at Kingscliff Beach Bowls Club

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# Room Hire

## Waves Function Room

Overlooking spectacular uninterrupted views of the Pacific Ocean on Kingscliff's pristine main beach, the Waves Function Room is Kingscliff's only true beachfront function space catering for up to 130 for dining & 180 for cocktail style events

### Room hire \*

\$300 - Bar open

\$150 - Bar closed

\* Members discounts do apply

### Room hire includes:

- > Experienced Functions Coordinator
- > All required staff
- > Crisp white or black linen, white crockery, silver cutlery & glassware
- > Rectangle tables & chairs
- > Wi-Fi
- > Function room set to your individual specifications
- > Chilled water

# Beverages & Bar Tab ...

We are able to offer you & your guests a pre-determined selection of beverages up to a nominated expense as stipulated by you. We can also open the bar for cash sales only. Please discuss your requirements with our Functions Coordinator.

## Standard Minimum 40 people

\$40pp 4 hours

\$50pp 5 hours

## Premium Minimum 40 people

\$50pp 4 hours

\$60pp 5 hours

### Tap Beer

- > Stone & Wood Pacific Ale
- > Tooheys New
- > Hahn Premium Light
- > Tooheys Old
- > XXXX Gold
- > Coopers Pale Ale

### Bottled Beer

- > Tooheys Extra Dry
- > VB
- > Carlton Mid
- > XXXX Summer

### Wine

#### White

- > McPherson Sauvignon Blanc
- > McPherson Chardonnay
- > McPherson Moscato

#### Red

- > McPherson Shiraz
- > McPherson Cabernet Sauvignon

#### Champagne

- > McPherson Chardonnay Pinot Noir

### Non-alcoholic

- > Pepsi
- > Pepsi Max
- > Lemonade
- > Solo
- > Dry Ginger Ale
- > Red Creaming Soda
- > Orange Juice
- > Cool Ridge Bottled Water
- > Holsten Non-Alcoholic Beer

### Tap Beer

- > Stone & Wood Pacific Ale
- > Tooheys New
- > Hahn Premium Light
- > Tooheys Old
- > XXXX Gold
- > Coopers Pale Ale

### Bottled Beer

- > Corona
- > 150 Lashes
- > Millers Chill
- > Asahi
- > Asahi 3.5

### Wine

#### White

- > Dalfarras Pinot Grigio
- > Skip Jack Sauvignon Blanc
- > Robert Oatley Signature Series Chardonnay
- > Jacob's Creek Petit Rose
- > Brown Brother Moonshine Moscato

#### Red

- > De Bortoli VAT 9 Shiraz
- > De Bortoli Villages Pinot Noir
- > Robert Oatley Signature Series Cabernet Sauvignon

#### Champagne

- > Lois "The Lane" Vineyard
- > Il Fiore Prosecco

### Non-alcoholic

- > Pepsi
- > Pepsi Max
- > Lemonade
- > Solo
- > Dry Ginger Ale
- > Red Creaming Soda
- > Orange Juice
- > Cool Ridge Bottled Water
- > Holsten Non-Alcoholic Beer

### Cider

- > Somersby
  - > Apple
  - > Pear
  - > Blackberry

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- > Somersby
  - > Apple
  - > Pear
  - > Blackberry

#### Note:

All staff are trained in & will apply Responsible Service of Alcohol (RSA) requirements as prescribed in the NSW Liquor Act 2007.

#### It is an offence to:

- > Supply liquor to a minor (person under 18 years of age)
- > Supply liquor to an intoxicated person
- > Supply liquor to a disorderly or unruly person



# Food that won't be forgotten

Our experienced Chef's & Functions team will work with you to create a menu that suits your style of event. From fresh & innovative canapes & cocktails to a full sit-down a-la-carte menu, you can rest assured that your guests will not walk away hungry. Using seasonal ingredients & local suppliers where possible we will do our best to make your food memorable.



## Barefoot Bowls

\$8pp

## Canapes on the Green Platter Options

Each platter will serve approximately 8 - 10 people

### Hot Platters

#### Standard

\$70

Selection of four items per platter

- > Southern Style Chicken Goujons with Spicy Plum Sauce
- > Cocktail Sausage Rolls with Tomato Sauce
- > Variety of Mini Savoury Quiche (V options)
- > Variety of Mixed Gourmet Pies with Tomato Sauce
- > Curry Samosas with Soy Sauce (V & Vg)
- > Beer Battered Fish Cocktails with Tartare Sauce
- > Cocktail Spring Rolls with Sweet Chilli Sauce (V & Vg)

#### Premium

\$90

Selection of two items per platter

- > Satay Chicken Skewers with Peanut & Coriander Sauce
- > Salt & Pepper Calamari with Lime Chilli Mayo
- > Prawn Twisters with Garlic Aioli
- > Indian Pakora with Sweet Chilli Sauce (V & Vg)
- > Cherry Tomato, Caramelised Onion & Goat's Cheese Tartlet (V)
- > Lemon, Pistachio & Saffron Arancini Balls (V)

### Cold Platters

#### Turkish Bread & Dips - \$65

- > Warm Turkish Bread with a Trio of Dips

#### Fruit Platter - \$65

- > Selection of Fresh Seasonal Fruits

#### Farmhouse Cheese Platter - \$90

- > Camembert, Smoked, Tasty & Blue Cheese with Dried Fruits, Olives, Cocktail Onions & Water Crackers

#### Antipasto Platter - \$90

- > Kabana, Salami, Chorizo, Prosciutto, Semi-Dried Tomatoes, Cocktail Onions, Olives, Roasted Capsicum, Dip & Water Crackers

# Cocktail Functions

## Selection of six canapes

\$40pp

### Hot Canape Selection

- > Prawn Twisters with Garlic Aioli
- > Corn Fritters with Roasted Capsicum & Aioli (V)
- > Variety of Sushi Rolls with Wasabi & Soy Sauce
- > Moroccan basted Chicken Skewers with Tzatziki
- > Cherry Tomato, Caramelised Onion & Goat's Cheese Tartlet (V)
- > Satay Beef or Chicken Skewers with Peanut & Coriander Sauce

### Cold Canape Selection

- > Thai Beef Salad Spoons with Asian Dressing
- > Smoked Salmon & Dill Cream Cheese Tartlet
- > Bloody Mary Oyster Shots (V)

## Selection of eight canapes

\$50pp

- > Lemon, Pistachio & Saffron Arancini Balls with Aioli (V)
- > Mini Slider with Pulled Pork, Sage & Slaw
- > Indian Pakora with Sweet Chilli Sauce (V & Vg)
- > Salt & Pepper Calamari with Lime Chilli Mayo
- > Peking Duck Spring Rolls with Asian Soy Dipping Sauce
- > Dukkah dusted Atlantic Salmon & Cherry Tomato Skewers with Balsamic Drizzle

- > Mini Prawn Cocktail Tartlet with Piquant Sauce
- > Bacon wrapped Prawns with Capsicum Coulis (hot or cold option)
- > Mt Warning Double Smoked Chicken Breast, Pesto, Sour Cream & Mayo Tartlet

## Platter Options

Each platter will serve approximately 8 - 10 people

### Cold Platters

#### Assorted Muffins - \$65

- > Selection of freshly baked Muffins

#### Assorted Cakes & Slices - \$65

- > Selection of decadent Cakes & Slices (GF options available)

#### Scones - \$65

- > Freshly baked scones with Jam & Cream

#### Sandwich Platter - \$65

- > Selection of freshly made Sandwiches (White, Wholemeal & Multigrain Bread)

#### Turkish Bread & Dips - \$65

- > Warm Turkish Bread with a Trio of Dips

#### Fruit Platter - \$65

- > Selection of Fresh Seasonal Fruits

#### Farmhouse Cheese Platter - \$90

- > Camembert, Smoked, Tasty & Blue Cheese with Dried Fruits, Olives, Cocktail Onions & Water Crackers

#### Antipasto Platter - \$90

- > Kabana, Salami, Chorizo, Prosciutto, Semi-Dried Tomatoes, Cocktail Onions, Olives, Roasted Capsicum, Dip & Water Crackers



# Plated Functions Minimum 40 people

## Two Course

Entree & Main

\$65pp

## Two Course

Main & Dessert

\$65pp

## Three Course

Entree, Main & Dessert

\$80pp

### Each selection includes:

- > Self-serve Tea & Coffee station
- > Crusty Bread Roll & Butter

- > All Mains served with Chef's Choice of Fresh Seasonal Local Vegetables (excluding Fettuccine Pasta)

## Entrees

**Choice of two**

**Served Alternate Drop**

Fresh King Prawns & Seasoned Avocado served with Mango Salsa

Vegetarian Risotto with Pumpkin, Cherry Tomatoes, Shallots, Sage, Garlic & Parmesan Cheese (V)

Thai Beef Salad with slow cooked Beef marinated in Thai Spices served on an Asian Salad

Lemon Pepper Calamari served with Lime Chilli Mayo & Salad Garnish

Satay Chicken Skewers served on Jasmine Rice with a Spicy Peanut Sauce

Roasted Mediterranean Vegetable Salad with Garlic Mustard Dressing (V)

## Mains

**Choice of two**

**Served Alternate Drop**

Char Grilled 200g Eye Fillet Steak served with Sweet Potato Mash & Wild Mushroom Sauce

Herb Crusted Oven Baked Rack of Lamb served with Minted Red Wine & Rosemary Jus & Garlic Mash

Chicken Breast Supreme pocketed with Bacon & Brie drizzled with Roasted Capsicum Couli served with Potato Bake

Oven Baked Dukkah crusted Atlantic Salmon with Sage Buttered Baby Spinach & Balsamic Glaze served with Chive Mash

Panko Crumb & Herb crusted Barramundi served with Lime Chilli Mayo & Potato Bake

Slow cooked Pork Belly in Bourbon Cola Glaze served with Steamed Jasmine Rice

Fettuccine Pasta with Wild Mushrooms, Shallots & Baby Spinach in a Creamy Garlic Sauce (V)

## Desserts

**Choice of two**

**Served Alternate Drop**

Nougat Praline - Caramel Mousse filled with crispy & soft nougat, coated in a White Glaze set on Hazelnut Crumble Base

Apple Tarte Tatin - Caramelised Apple set in a Caramel Glaze on a Crispy Puff Pastry Shell

Cookies & Cream - Mascarpone Mousse with Vanilla & Chocolate Crumble between Chocolate Biscuits

Honeycomb Crunch - Rich Chocolate Cake layered with Honeycomb Cream & topped with chunks of Golden Honeycomb

Flourless Passionfruit Cake - Coconut Meringue Sponge layered & masked with Passionfruit Cream, topped with Passionfruit Crumble & White Chocolate

Alternative - Mini Dessert Bar  
See over page for menu



# Buffet Functions Minimum 40 people

\$60pp

## Buffet selection includes:

- > Self-serve Tea & Coffee station
- > Crusty Bread Roll & Butter
- > Desserts served with Chantilly Cream

## Main Dishes **Select four**

- > Roast Carvery with Gravy  
Choice of:
  - > Mustard Basted Beef
  - > Pork with Crackle
  - > Rosemary Lamb
  - > Seasoned Roast Chicken
- > Char Grilled Rib Fillet Steak in Dianne Sauce
- > Indian Butter Chicken with Puppodums
- > Thai Red Curry Prawns with Lychees, Pineapple & Rice Noodles
- > Grilled Barramundi with Fried Caper Butter Sauce
- > Baked Dukkah dusted Salmon with Busted Cherry Tomatoes & Balsamic Dressing
- > Vegetarian Lasagne with Parmesan Cheese (V)
- > Spinach & Ricotta Ravioli with Italian Puttanesca Sauce & Parmesan Cheese (V)

## Additional cost: \$POA

- > Fresh Medium Ocean King Prawns
- > Fresh Natural Oysters
- > Moreton Bay Bugs  
with Piquant Seafood Sauce, Lime Chilli Mayo & Lemon

## Side Dishes **Select four**

- > Sage Buttered Chat Potatoes
- > Potato, Onion & Cheese Bake
- > Roasted Seasoned Baked Potato
- > Chive Mashed Potato
- > Roasted Seasoned Pumpkin
- > Broccoli with Almond Butter
- > Cauliflower Cheese Mornay
- > Honey Sesame Glazed Carrots
- > Green Beans with Onion & Capsicum Butter
- > Vegetable Fried Rice
  
- > House Coleslaw
- > Creamy Pesto Potato Salad
- > Caesar Salad
- > Garden Salad with Italian Dressing
- > Capsicum & Tomato Penne Pasta Salad

## Desserts **Select three**

- > Pavlova with Mixed Berries & Fruit Coulis
- > Cold Set Passionfruit Cheesecake
- > Apple & Rhubarb Crumble
- > Mini Belgian Chocolate dipped Cream Puffs
- > White Chocolate Macadamia Slice
- > Fresh Fruit Salad



## Alternative - Mini Dessert Bar Available with both Plated & Buffet options

- > Mini Vanilla Bean Panna Cotta
- > Mini Baileys Chocolate Mousse with Raspberries & Cream
- > Mini Domino Vanilla Slice
- > Variety of Profiteroles
- > Mini Blueberries & Cream

# BBQ Functions

\$28pp

BBQ selection includes:

- > Bread Rolls
- > Sauces & accompaniments

## Mains

**Select three**

- > Minute Steak
- > Gourmet Beef Sausages
- > Beef Rissoles
- > Marinated Chicken Kebabs

Served with:

- > Grilled Onions

Vegetarian option on request

## Salads

**Select two**

- > House Coleslaw
- > Creamy Pesto Potato Salad
- > Caesar Salad
- > Capsicum & Tomato Penne Pasta Salad

Served with:

- > Garden Salad with Italian Dressing

# Pop-Up Bar Functions

\$300 hire \*

- > Exclusive use of our Pop-Up Bar

The Pop-Up Bar is the perfect venue for your next Celebration!

Revel in Kingscliff's beautiful Summer sunsets whilst sipping on an ice cold beer or delicious cocktail & enjoying a game of Barefoot Bowls & the latest tunes. The atmosphere at the Pop-Up Bar is second-to-none & it has fast become the place to be in Kingscliff!

Order a selection of our canapes & cocktail food options, book a soloist or duo, come fancy dressed, make the evening your own!

\* Hire fee only applicable outside of usual Pop-Up Bar trading times





# Terms & Conditions

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## Booking requirements

All function bookings must be made through the Functions Coordinator at the Club. A tentative booking will be held for a period of fourteen (14) days, after which time it will cease to be held. A minimum number of fifty (50) adults applies to all wedding bookings.

## Confirmation of booking

Your booking will only be confirmed once a booking confirmation sheet has been completed & a deposit of \$500 has been paid. All details must be given to the Club regarding your function at least fourteen (14) days prior.

## Cancellation of booking

Written notice is required for any cancellation. Notification in writing at least three (3) months prior to the date will receive a full refund of the booking deposit. Cancellation made less than three (3) months prior to the function will receive a refund of the booking deposit only when the function date has been resold.

## Final numbers

Final numbers shall be given no less than seven (7) working days prior to the function. You will be charged on this final figure at this time, whether or not your guests attend the function.

## Loss or damages

Loss or damage to the property, carpet, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function will be the financial responsibility of the organiser. Management will take all reasonable care to protect the property of its guests, but accepts no responsibility for the loss or damage of customer &/or guests property.

## Conduct of guests

The Management reserve the right to remove any guests from the premises if they behave in an unreasonable manner. It is the responsibility of the organiser to ensure that all guests adhere to the Club dress standards & house rules whilst they are attending the function at all times.

## Cleaning

Confetti & glitter are not permitted on the premises of the Club. Their use will attract an additional cleaning fee.

## Food & beverage

The organiser or their guests are not permitted to bring food or beverages on to the premises. Prices quoted do include GST. The Kingscliff Beach Bowls Club practices Responsible Service of Alcohol. We will not serve: a) Intoxicated patrons; b) Disorderly patrons; or c) patrons under the age of eighteen (18) years.

## Entertainment

The Management reserves the right to control the quality & volume of any entertainment booked.

## Payment of account

Payment of the catering account is required five (5) days prior to the function. The beverage account is required to be paid at the completion of the function. Payment can be made by cash, eftpos or bank transfer.

## Menu costs & surcharges

A surcharge of 20% applies on Sundays & public holidays. Prices quoted at the time of booking will be honoured for twenty four (24) months.

## Room decorations

In the event that you choose to decorate the room yourself, or hire your own decorators, please be aware that the room is unavailable before 1pm. The time of entry to the room & required set-up time needs to be discussed & arranged with the Functions Coordinator prior to the day. All chair covers, sashes, table centrepieces need to be removed from the premises no later than 11:45pm on the night of the function.

## Kingscliff Beach Bowls Club

Kingscliff Beach Bowls Club accepts no responsibility for goods, equipment or cake/wedding cake left on the premises. Should you wish to leave these items, all care will be taken to protect the items but the responsibility rests with the hirer of the room.

## Prices

All prices shown are current but may change on seasonal availability & may be subject to alteration prior to your function.

The above Terms & Conditions have been read & accepted.

Customer name: \_\_\_\_\_

Customer signature: \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_\_

Date of function: \_\_\_\_/\_\_\_\_/\_\_\_\_\_

Functions Coordinator signature \_\_\_\_\_

# Notes

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