

@ Carlos

Function & Events 2021 -2022



Function Room Capacities

Entertainment Room

Sit down maximum 140pax
 Cocktail style maximum 250pax

The Greenview Room

Sit down maximum 50pax
 Cocktail style maximum 70pax

The Terrace Room

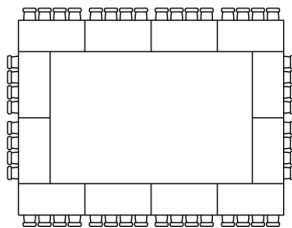
Sit down maximum 85pax
 Cocktail style maximum 150pax

Outdoor Terrace

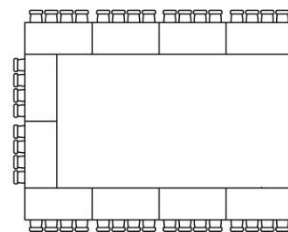
Sit down maximum 50pax
 Cocktail style maximum 85pax

*room hire fees apply

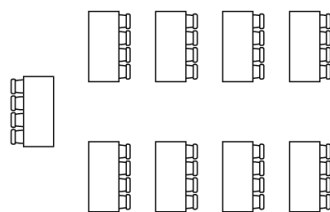
Room Layout Options



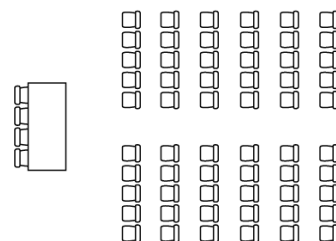
Square



U-Shape (4)



Classroom



Theatre

A celebration at the Carlingford Bowling Sports & Recreation Club

For groups who value a unique setting and top quality cuisine, CBSRC is a wonderful choice for a memorable group celebration.

We have put together this booklet to provide you with all the information you need to plan a meal for your group.

Don forget, we're available seven days a week to chat with you about any questions you have.

Deanna Lea
Event Coordinator

GET IN TOUCH

Email: deanna@limehospitality.com.au

Phone: 0423 800 800

www.carlosportsclub.com.au



Menu options

\$20 morning tea, afternoon tea

\$35 set menu (appetiser / main / dessert)

\$45 set menu (appetiser / entrée / main / dessert)

\$55 set menu (appetiser / entrée / main / dessert)

\$75 set menu (appetiser / breads / seafood platter for 2 / dessert)

Canape (cocktail) functions from \$25pp

Children

children 12 years or younger are welcome to order from our children's menu on the day.

Beverage options

Drinks on consumption | beverages are charged on consumption and placed on your bill (*a drinks limit and beverage restrictions can be established to meet your budget*)

Buy own drinks | guests may purchase their own drinks at the bar

Drinks package | all-inclusive packages at a set price per person (*beverage restrictions can be established to meet your budget*)



Morning / Afternoon Tea menu

\$20 per person

Minimum 20 persons

Please select 5 options as part of your package:

(coffee and tea station is included)

- Assorted mini danishes
- Mini croissants
- Carrot cake
- Banana bread
- Assorted muffins
- Lamingtons
- Vegetable frittata
- Zucchini slice
- Cheesecake
- Chocolate brownies
- Portuguese tarts
- Seasonal fruit
- Natural yoghurt & granola cups



\$35.00 set menu (appetiser / main / dessert)

Appetiser

Bread Roll / butter (v)

Mains

Barramundi Fillet / roast chat potatoes / veg / lemon beurre blanc (gf)

Poached and Roasted Chicken Breast / baby spinach / semi sundried tomato / brie / prosciutto (gf)

Braised Beef / potato mash / baby peas / tendrils / jus (gf)

Dessert

Sticky Date Pudding / butterscotch sauce / ice-cream

Vanilla Bean Pannacotta / berry coulis / mint (gf)

Fresh Fruit Pavlova (gf)

\$45.00 set menu (appetiser / entrée / main / dessert)

Appetiser

Bread Roll / butter (v)

Entree

Salt & Pepper Squid / coriander / shallot / aioli (gf)

Prawn Cocktail / ice berg / lemon / mary rose / jus (gf)

Pumpkin & Sage Arancini / tomato fondue / parmesan / kale (v)

Mains

Baked Barramundi / roast chat potatoes / veg / lemon beurre blanc (gf)

Poached and Roasted Chicken Breast / baby spinach / semi sundried tomato / brie / prosciutto (gf)

Beef Medallions / potato mash / steamed vegetables / eschallot / jus (gf)

Dessert

Lemon Lime Citrus Tart / berry coulis / cream

Passionfruit Pannacotta / coulis / mint

Baked Cheesecake / cream

Warm Sticky Date Pudding / butterscotch / praline / cream

Vegetarian and other dietary requirements available on request

v = vegetarian gf = gluten free

\$55.00 set menu (appetiser / entrée / main / sides / dessert)

Appetisers to share

Trio of Dips / croutes (v)

Sour Dough Cob Loaves / balsamic / olive oil (v)

Entree

Soft Shell Crab / coriander / chilli / lime

Prawn Cocktail / ice berg / lemon / mary rose / jus (gf)

Salt & Pepper Squid / coriander / shallot / aioli (gf)

12hr Confit Pork Belly / sweet potato / poppy seeds / currants / jus (gf)

Pumpkin & Sage Arancini / tomato fondue / parmesan / kale (v)

Mains

Veal Wellington / lyonnaise / buttered peas / pumpkin / jus

Baked Barramundi / roast chat potatoes / veg / lemon beurre blanc (gf)

Crispy Skin Atlantic Salmon / pea puree / saffron potato / peas / mint (gf)

280g Pork Cutlet / sweet potato / celeriac / apple / plum glaze (gf)

Poached and roasted chicken breast / baby spinach / semi sundried tomato / brie / prosciutto (gf)

Beef Eye Fillet / potato mash / baby peas / tendrils / jus (gf) (h)

Sides to share

Greek Salads / mixed leaves / cucumber / tomato / Spanish onion / olives / feta / vinaigrette (gf)

Roast Butternut Pumpkin / pepitas / beurre noisette (gf)

Dessert

3 Cheese plate / lavosh (gf)

Lemon Lime Citrus Tart / berry coulis / cream

Vanilla Bean Pannacotta / berry coulis / mint

Baked New York Cheesecake

Mini Pavlova / berries / kiwi / passionfruit / meringue / cream (gf)

Warm sticky date pudding / butterscotch / praline / cream

\$75.00 premium set menu (appetiser / entrée / main / sides / dessert)

Appetisers to share

Trio of Dips / croutes (v)

Sour Dough Cob Loaves / balsamic / olive oil (v)

Mains

Seafood Platter for 2

battered barramundi / grilled salmon / spiced squid / fresh prawns / tempura prawns / oysters natural / oysters kilpatrick / whole lobster mornay / black mussels / bbq octopus / aioli / mary rose / lemon

Sides to share

Greek Salads / mixed leaves / cucumber / tomato / Spanish onion / olives / feta / vinaigrette

Steak Cut Fries / garlic aioli (v)

Dessert

3 Cheese plate / lavosh

Lemon Lime Citrus Tart / berry coulis / cream

Warm sticky date pudding / butterscotch / praline / cream

New York Cheesecake

Mini Pavlova / berries / kiwi / passionfruit / meringue / cream

\$45pp Buffet Menu

Starters (included):

Warm baked rolls

Chef's soup of the day

Prawn crackers

Choose 5 Protein dishes:

Roast chicken with gravy

Seafood linguini

Massamam beef & potato curry

Chicken & sweet potato green curry

Beef stroganoff

Sweet and sour pork

Satay chicken skewers

Bbq chicken skewers

Beef lasagne

Fettuccine boscaiola

Spinach and ricotta cannelloni

Battered barramundi pieces

Salt and pepper squid

Curry prawns & vegetables

Grilled fish pieces

Spaghetti bolognaise

Sticky chicken wings

Choose 4 side dishes:

Mash potato

Roast potatoes

Roast pumpkin

Steamed vegetables

Steamed rice

Cauliflower au gratin

Potato & bacon bake

Choose 3 salads:

Garden salad

Caesar salad

Coleslaw

Potato salad

Greek salad

Cous cous salad

Seafood salad

Pesto pasta salad

Desserts (included):

Fresh fruit

Custard

Apple crumble

Cream

Chocolate mousse

Jelly

Pavlova

Canape menu (stand up cocktail function)

Assorted Canapés

\$25 pp = 12 pieces per person (5 choices)

\$30 pp = 15 pieces per person (6 choices)

\$35 pp = 18 pieces per person (7 choices)

\$39 pp = 21 pieces per person (8 choices)

\$45 pp = 25 pieces per person (9 assorted canapés + 2 premium boxed items)

Tomato & Basil Bruschetta (*v*)
Antipasto Plate (*gf*)
Goujons of Barramundi
Vegetable Spring Rolls (*v*)
Pumpkin & Sage Arancini Balls (*v*)
BBQ chicken wings
Satay chicken Skewers (*gf*)
Seasonal fruit (*gf*) (*v*)
Battered Fish Goujons
Karaage chicken (*h*)
Mini chicken burgers (*h*)
Mini beef pies (*h*)

Mezze of dips (*v*)
Tasmanian salmon rilette (*gf*)
Fresh Prawn spoons (*gf*)
Duck Spring Rolls
Salt & pepper squid (*gf*)
Lamb kofta (*gf*) (*h*)
Parmesan polenta chips
Spicy chicken wings
Thai fish cakes
Mini american cheese burgers (*h*)
Sweet potato fries (*v*)
Mini sausage roll

Premium Boxed Items options

Prawn fried rice	+ \$5.00pp
Chicken pesto penne pasta	+ \$5.00pp
Satay chicken + rice	+ \$5.00pp
Thai beef vermicelli noodle salad (<i>gf</i>) (<i>h</i>)	+ \$5.00pp
Massamam curry beef + potato + Rice (<i>h</i>)	+ \$5.00pp
Thai red curry chicken + rice (<i>h</i>)	+ \$5.00pp
Vegetarian hokkien noodles in oyster sauce (<i>v</i>) (<i>gf</i>)	+ \$4.00pp
Chicken & vegetable stir fry noodles (<i>gf</i>) (<i>h</i>)	+ \$5.00pp

Function Booking Form

Date of Booking:

Booking Name:

Pax:

Arrival Time:

Type of Event:

Area:

FOOD OPTIONS

Menu Selected :

Food Start Time: Price Per Person:

Food Selections:

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BEVERAGE PACKAGE

No of Hours: Price Per Person:

Beverage Start Time: Beverage Finish Time:

Bar Tab: (if applicable)

Drink Selections:

Room Hire Fee :

Tablecloth Fee:

Chair Covers-Sash Fee:

DEPOSIT / PAYMENTS (25% deposit required to secure all bookings)

Deposit Paid: Outstanding Amount:

GENERAL COMMENTS

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Credit Card Authority Form

In the interest of security for Credit Card holders, please complete the following information and return by email.

Please note: For credit card payments made using MasterCard & Visa have a surcharge of 1.5% will apply.

Type of credit card: Visa MasterCard

Cardholder name:

Card Number:

Expiry Date: Verification Number Amount to charge:

Company Name:

Address:

Telephone number:

Date of booking:

I hereby authorise Salt Bar and Grill to charge my credit card detailed above for the above amount.

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Signature of cardholder

.....

Date

Email to:

Deanna Lea

Function Coordinator

Deannalea@limehospitality.com.au

Terms and Conditions

CUSTOMER NAME: _____

PHONE NUMBER: _____

CONFIRMED GUESTS: _____

EVENT DATE: _____

1. **Confirmation**- to secure your booking a minimum of 25% deposit is required on the day of booking.
2. **Payment**- the full payment is required 7 days prior to the event. Payment can be made by cash, cheque, credit card which will attract a 1.25% surcharge (VISA, MASTERCARD, and BANKCARD).
3. **Final Details** regarding function package, beverage package, guest numbers and starting / finish times must be confirmed 7 days prior to the event, when paying in full.
4. **Cancellation**- the following cancellation charges apply: - If cancelling the event your deposit will be forfeited. If cancelling within 4 days of event 50% of the total function package will be forfeited.
5. **No food** cooked or uncooked is to leave the premises.
6. **No food** is to be brought onto the premises.
7. **Beverage packages** – all drinks will be served in a standard glass.
8. **Refusal of service** may occur if people behave inappropriately or become intoxicated, and refunds will not be given.
9. **Insurance**- the venue will take reasonable care but will not accept responsibility for damage or loss to personal belongings, or company merchandise. **The client** is responsible for any damage or loss incurred to the premises or equipment used.
10. Noise must be kept to a moderate level in the courtyard as it is located in a residential area. All music levels will be controlled by management.
11. Children under the age of 18 must be supervised at all times by a responsible adult.
12. All function prices are subject to change due to variations in market prices.

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Signature

Date