



# FUNCTIONS BROCHURE

2025

*Oak Flats Bowling & Recreation Club*



BIRTHDAY CELEBRATIONS



ANNIVERSARY CELEBRATIONS



ENGAGEMENT PARTIES AND HENS | BUCKS NIGHTS



CORPORATE MEETINGS & FUNCTIONS



WEDDING CEREMONIES & RECEPTIONS



CELEBRATION OF LIFE | MEMORIALS & WAKES



BAREFOOT BOWLS EVENTS



XMAS IN JULY & XMAS

HOST  
YOUR NEXT  
FUNCTION  
*moments on the green*

# *The Bowlers* FUNCTION ROOM

LOOKING FOR A VERSATILE SPACE FOR YOUR NEXT EVENT? THE BOWLERS FUNCTION ROOM AT OAK FLATS BOWLING AND RECREATION CLUB IS THE IDEAL SPOT FOR BIRTHDAYS, WORK PARTIES, ANNIVERSARIES, AND MORE. WITH ROOM FOR UP TO 80 GUESTS, THE SPACE CAN BE DRESSED UP OR KEPT CASUAL TO SUIT YOUR STYLE. HIRE INCLUDES 5 HOURS OF EXCLUSIVE USE, GIVING YOU GREAT VALUE AND FLEXIBILITY. WHETHER YOU'RE GOING ALL-OUT OR KEEPING IT LOW-KEY, WE'LL HELP MAKE YOUR EVENT A BREEZE.

**CAPACITY:** 80 SEATED & STANDING  
**AVAILABILITY:** MON-SUN FROM 10AM  
**HIRE DURATION:** 5 HOURS MAXIMUM

**FUNCTION SPACE FACILITIES:**

ROOM HIRE | FRIENDLY STAFFING | SEATING & TABLES | CUTLERY & GLASSWARE | SERVIETTES | JUGS OF ICED WATER | 2 HOURS BUMP-IN TIME | SMALL PORTABLE SOUND SPEAKER | MICROPHONE | WALL-MOUNTED TV | PROJECTOR & SCREEN | FREE CLUB PARKING

# \$350

# HIRE FEE





# VERANDAH ROOM

THE VERANDAH ROOM IS IDEAL FOR SMALL FUNCTIONS, WITH BIFOLD WINDOWS THAT OPEN ONTO THE GREENS, LETTING IN A REFRESHING SUMMER BREEZE OR CREATING A WARM, COZY SPACE IN WINTER. IT'S A CHARMING SPOT THAT BRINGS THE OUTDOORS IN, PERFECT FOR INTIMATE GATHERINGS ANY TIME OF YEAR.

**CAPACITY:** 25-30 SEATED  
**AVAILABILITY:** MON-SUN FROM 10AM  
**HIRE DURATION:** 3 HOURS MAXIMUM

# THE BRASSERIE LOUNGE

THE BRASSERIE LOUNGE IS A WELCOMING, VERSATILE SPACE OPEN TO THE BRASSERIE, PERFECT FOR INTIMATE GATHERINGS OR CASUAL CATCH-UPS. WITH EASY ACCESS TO DELICIOUS FOOD AND DRINKS, IT'S THE IDEAL SPOT TO RELAX AND ENJOY GOOD COMPANY IN A COMFORTABLE SETTING.

**CAPACITY:** 25-30 SEATED  
**AVAILABILITY:** MON-SUN FROM 10AM  
**HIRE DURATION:** 3 HOURS MAXIMUM

PLEASE NOTE: THE BRASSERIE IS CLOSED ON MONDAYS, ONLY THE CAFE FOR FOOD IS OPERATIONAL.



# THE BRASSERIE LOUNGE



# VERANDAH ROOM

# BRASSERIE

THE BRASSERIE IS A FULLY PUBLIC DINING SPACE THAT'S PERFECT FOR RELAXED, SOCIAL FUNCTIONS WITHOUT THE NEED FOR ROOM HIRE. WHETHER IT'S A BIRTHDAY, FAREWELL, OR CASUAL GET-TOGETHER, ENJOY GREAT FOOD AND A LIVELY ATMOSPHERE WITH NO FUSS.

**CAPACITY:** 1-35 GUESTS PER BOOKING

**AVAILABILITY :** TUESDAY-SUNDAY

12PM-2PM | 5:30PM-8PM (MON-FRI)

12PM-2PM | 5:30PM-9PM (SATURDAY)

12PM-2PM | 5:30PM-8PM (SUNDAY)



# CATERING CATERING CATERING

V | VEGETARIAN  
VV | VEGAN  
GFA | GLUTEN FREE AVAILABLE  
DFA | DAIRY FREE AVAILABLE





## \$ 8 0 P L A T T E R S

- PARTY PIES TOMATO SAUCE (30 PIECES)
- PARTY SAUSAGE ROLLS TOMATO SAUCE (30 PIECES)
- CHEESE & SPINACH TRIANGLES SWEET CHILLI (V) (45 PIECES)
- COCKTAIL VEGETARIAN SPRING ROLLS SWEET CHILLI (V, VV, DFA) (90 PIECES)
- TEMPURA FISH PIECES TARTARE, LEMON (30 PIECES)
- SALT & PEPPER CALAMARI AIOLI, LEMON (GFA) (30 PIECES)
- ARANCINI BALLS AIOLI (V) (30 PIECES)
- BRUSCHETTA CROUTON, BALSAMIC GLAZE (V) (40 PIECES)
- FALAFEL SPICED YOGHURT (V) (30 PIECES)
- PRAWN TWISTERS SWEET CHILLI SAUCE (25 PIECES)
- CHICKEN NUGGETS TOMATO SAUCE (50 PIECES)



## \$ 1 0 0 P L A T T E R S

- ASSORTED SANDWICH PLATTER VEGETARIAN & MEAT FILLINGS (32 PIECES)
- ASSORTED WRAP PLATTER VEGETARIAN & MEAT FILLINGS (24 PIECES)
- ASSORTED MINI CAKES & SLICES (V) (25 PIECES)
- SEASONAL FRUIT PLATTER (V, VV, DFA, GFA)
- FRESHLY BAKED SCONES W/ JAM & CREAM (V) (25 PIECES)
- PEKING DUCK SPRING ROLLS (DFA) (25 PIECES)
- BBQ PORK SPRING ROLLS (DFA) (25 PIECES)
- ASSORTED QUICHE (24 PIECES)
- SATAY CHICKEN SKEWERS PEANUTS (DFA) (25 PIECES)
- SMOKEY BBQ CHICKEN WINGS (30 PIECES)
- CHORIZO EMPANADA (30 PIECES)
- ASSORTED DANISH PASTRIES (V) (25 PIECES)

## \$ 1 4 0 P L A T T E R S

- AMERICAN CHEESEBURGER SLIDER (24 PIECES)
- PULLED PORK SLIDER SLAW (24 PIECES)

Please Note: Each line is a separate platter  
1 X Party Pies Platter = \$80

# P L A T T E R S

# GRAZE GRAZE GRAZE

SALAMI | HAM | PROSCIUTTO |  
CAMEMBERT CHEESE | AGED CHEDDAR  
CHEESE | BLUE CHEESE | MARINATED  
OLIVES | MARINATED RED PEPPERS |  
ARTICHOKES | SEMI DRIED TOMATO |  
HUMMUS | BEETROOT DIP | DRIED FRUIT |  
SEASONAL FRUIT | CRACKERS | GRISSINI



1 METRE

2 METRE

3 METRE

\$600

\$1100

\$1550

## BAREFOOT BOWLS CATERING PACKAGE

### STARTER

#### SHARE PLATTERS

MEAT PIES (1PP)

SAUSAGE ROLLS (1PP)

SPINACH & FETA TRIANGLES (2PP)

COCKTAIL SPRING ROLLS (2PP)

SALT & LEMON PEPPER SQUID (2PP)

\$35

PER PERSON

MINIMUM 20 PEOPLE

### MAINS

#### PIZZA SLICES

CHEFS SELECTION OF PIZZA (3PIECES PER PERSON)





*All Day - Every Day*  
**PIZZA**



## STARTERS

**TURKISH GARLIC BREAD \$8.5 (\$9.5)**

**GARLIC \$13.0 (\$15.0)**  
Olive Oil, Garlic & Parmesan Cheese

## CLASSICS

**CHEESE \$15.0 (\$17.0)**  
Tomato Base, Mozzarella Cheese

**MARGHERITA \$16.0 (\$18.0)**  
Sliced Tomato, Garlic, Mozzarella Cheese

**VEGETARIAN \$21.0 (\$24.0)**  
Chargrilled Zucchini, Sundried Tomato, Spanish Onion, Olives,  
Mushroom, Feta, Basil Pesto

**HAWAIIAN \$20.0 (\$23.0)**  
Ham, Pineapple, Mozzarella Cheese

**PEPPERONI \$20.0 (\$23.0)**  
Pepperoni, Mozzarella Cheese

**MEXICAN BEEF \$22.0 (\$25.0)**  
Mexican Beef, Beans, Jalapeños, Sour Cream, Guacamole,  
Mozzarella Cheese

**CHICKEN & SUNDRIED TOMATO \$22.0 (\$25.0)**  
Chicken, Sundried Tomato, Spanish Onion, Basil Pesto, Mozzarella  
Cheese

**PERI PERI CHICKEN \$22.0 (\$25.0)**  
Peri Peri Marinated Chicken, Tomato, Capsicum, Spanish Onion,  
Peri Peri Mayonnaise, Mozzarella Cheese

## DELUXE

**CHICKEN & PRAWN DELIGHT \$27.0 (\$30.0)**  
Chicken, Garlic Prawns, Mushroom, Bacon, Mozzarella Cheese

**BBQ MEATLOVERS \$25.0 (\$28.0)**  
Pepperoni, Cabanossi, Salami, Ham, Mozzarella Cheese

**SUPREME \$25.0 (\$28.0)**  
Capsicum, Onion, Mushroom, Olives, Pepperoni, Ham, Salami,  
Pineapple, Mozzarella Cheese

**MUDDLED FOUR SEASONS \$28.0 (\$31.0)**  
Pepperoni, Prawns, Mushroom, Onion, Capsicum, Ham, Pineapple, Mozzarella  
Cheese

**GARLIC PRAWN \$27.0 (\$30.0)**  
Garlic Prawns, Tomato, Capsicum, Spanish Onion, Mozzarella Cheese

**A** GLUTEN FREE BASE  
+\$4.0  
**D** EXTRA TOPPINGS  
+\$2.0  
**D** EXTRA MEAT  
+\$3.0  
**O** EXTRA CHEESE  
+\$4.0  
**N** ADD PRAWNS  
+\$9.0  
**S** ADD ANCHOVIES  
+\$2.0

# Silver Package

## MAINS

GRILLED MARKET FISH OF THE DAY MASH POTATO, SEASONAL VEGETABLES, LEMON BUTTER

ROAST PORK ROAST POTATO & VEGETABLES, GRAVY

BANGERS & MASH PEAS, ONION GRAVY

GRILLED CHICKEN SEASONAL VEGETABLES, MASH POTATO, GRAVY

## DESSERTS

STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

PLUM PUDDING CUSTARD

PAVLOVA SEASONAL FRUIT, CHANTILLY CREAM

LOADED CHOCOLATE BROWNIE VANILLA ICE CREAM, CARAMEL SAUCE, PEANUTS

\*\*SERVED ALTERNATE DROP | SELECTION OF TWO CHOICES

# Platinum Package

## ENTREES

SALT & LEMON PEPPER SQUID ROCKET & SALAD, LEMON, AIOLI

THAI BEEF SALAD MINT, CORIANDER, MESCLUN, TOMATO, RED ONION, CUCUMBER

SUNDRIED TOMATO ARANCINI PARMESAN, AIOLI, BALSAMIC GLAZE

CRUMBED CAMEMBERT CRANBERRY JUS, CRISPY PROSCIUTTO

## MAINS

GRILLED BARRAMUNDI CHILLI GARLIC PRAWNS, SEASONAL VEGETABLES, MASH POTATO

CAMEMBERT STUFFED CHICKEN SUPREME CREME SAUCE, CRANBERRY JUS, SEASONAL VEGETABLES, MASH POTATO

250G RIVERINA RUMP STEAK GRAVY, SEASONAL VEGETABLES, MASH POTATO

CRISPY PORK BELLY GRAVY, APPLE SAUCE, SEASONAL VEGETABLES, CHAT POTATO

LAMB SHANK RED WINE JUS, SEASONAL VEGETABLES, MASH POTATO

## DESSERTS

STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

PLUM PUDDING CUSTARD

PAVLOVA SEASONAL FRUIT, CHANTILLY CREAM

LOADED CHOCOLATE BROWNIE VANILLA ICE CREAM, CARAMEL SAUCE, PEANUTS

\*\*SERVED ALTERNATE DROP | SELECTION OF TWO CHOICES  
SERVED WITH A DINNER ROLL & BUTTER PER PERSON



A black plate featuring a serving of golden-brown fried calamari rings. To the left is a small white ramekin filled with a creamy dipping sauce. Above the calamari is a fresh green salad with arugula and shaved parmesan. A lemon wedge is placed to the right of the salad. The plate is set on a light-colored wooden table.

## SILVER PACKAGE

MAIN ONLY

**\$23 PER HEAD**

MAIN & DESSERT

**\$35 PER PERSON**

PRICING

## PLATINUM PACKAGE

MAIN ONLY

**\$35 PER HEAD**

MAIN & DESSERT

**\$47 PER PERSON**

ENTREE, MAIN & DESSERT

**\$59 PER PERSON**

## M A I N S

LEMON & THYME CHICKEN W/ CREAMY SEEDED MUSTARD SAUCE (GFA)  
CHICKEN SCHNITZEL W/ GRAVY  
FENNEL & ROSEMARY ROAST PORK W/ APPLE SAUCE (DFA, GFA)  
PEPPER & ROSEMARY CRUSTED BEEF W/ GRAVY (DFA, GFA)  
ROAST LAMB W/ GRAVY (DFA, GFA)  
GRILLED BARRAMUNDI W/ LEMON BUTTER (GFA)  
TEMPURA FLATHEAD & PANKO CALAMARI W/ AIOLI, LEMON  
WILD MUSHROOM RISOTTO W/ TRUFFLE OIL, PARMESAN (GFA)

## H O T D I S H E S

SRI LANKAN COCONUT CURRY (CHICKEN OR VEGAN) W/ JASMINE RICE  
(DFA, GFA)  
BEEF STROGANOFF W/ SOUR CREAM, PENNE PASTA  
SWEET & SOUR PORK W/ RAINBOW CAPSICUM, PINEAPPLE, STEAMED  
JASMINE RICE (DFA)  
ITALIAN LASAGNE (BEEF OR VEGETARIAN)  
LAMB RAGU W/ PENNE PASTA  
BEEF GOULASH W/ SOUR CREAM, PARSLEY, PENNE PASTA  
THAI CURRY (CHICKEN OR VEGETARIAN) W/ BEAN SPROUTS, CAPSICUM,  
RICE (MILD OR SPICY) (DFA, GFA)

## S A L A D S

CAESAR SALAD W/ BACON, CROUTONS, FREE RANGE EGG, SHAVED  
PARMESAN  
CLASSIC POTATO SALAD W/ MAYONNAISE, BACON, SEEDED MUSTARD,  
SHALLOTS, EGG (DFA, GFA)  
ASIAN CABBAGE SLAW W/ JULIENNE VEGETABLES, FRESH HERBS, CRISPY  
SHALLOTS, SWEET SOY DRESSING (V, DFA, GFA)  
ROQUETTE & SHAVED PARMESAN SALAD W/ BALSAMIC GLAZE (V, GFA)  
GREEK SALAD W/ FETA CHEESE, OLIVES, OREGANO (V, GFA)  
BEETROOT & PUMPKIN SALAD W/ ROQUETTE, ORANGE, BALSAMIC,  
QUINOA, FETA CHEESE (V, GFA)  
MOROCCAN SALAD W/ COUSCOUS, CARROT, CHERRY TOMATO, FRESH  
MINT, ROQUETTE, SPICED YOGHURT, FRIED CHICKPEAS (V)  
CLASSIC GARDEN SALAD W/ MESCLUN, TOMATO, CUCUMBER, ONION,  
ASPARAGUS, CARROT, HOUSE DRESSING (V, VV, DFA, GFA)

\$ 6 0  
P E R H E A D

SELECT TWO MAIN DISHES  
SELECT TWO HOT DISHES  
SELECT TWO SALADS

ALL BUFFETS SERVED WITH  
DINNER ROLLS W/ BUTTER  
SERVED WITH SEA SALT

ROSEMARY & PAPRIKA CHAT  
POTATOES

SERVED WITH SEASONAL  
VEGETABLES

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# KIDS MENU KIDS MENU KIDS MENU





# SCHOOL FORMAL MENU

**\$30\*** PER CHILD \*UNLIMITED SOFT DRINK INCLUDED IN PRICE

2 COURSE MENU (MAIN/DESSERT) WITH BREAD ROLL  
2 SELECTIONS EACH COURSE SERVED ALTERNATE DROP

## MAINS

- CHICKEN SCHNITZEL CHIPS, SALAD, GRAVY
- CHICKEN PARMIGIANA CHIPS, SALAD
- AMERICAN CHEESEBURGER CHIPS
- BATTERED FLATHEAD CHIPS, SALAD, TOMATO SAUCE
- BOLOGNESE PASTA PARMESAN CHEESE
- LASAGNE CHIPS, SALAD

## DESSERTS

- LOADED ICE CREAM  
100 1000S, CHOCOLATE TOPPING, WAFFLE CONE
- LOADED ICE CREAM OREO'S, CHOCOLATE TOPPING
- LOADED ICE CREAM  
MIXED JELLY LOLLIES, RASPBERRY TOPPING
- FRUIT SALAD & ICE CREAM
- CHOCOLATE CAKE & ICE CREAM

# OFBRC KIDS MENU

UP TO 12YR **\$25 PER CHILD** | 13-18+ ADULTS PACKAGE

## MAINS

- PLEASE SELECT ONE ITEM FROM THE MENU BELOW:
- BATTERED FLATHEAD CHIPS, SALAD, TOMATO SAUCE
  - CHICKEN BREAST NUGGETS CHIPS, SALAD, TOMATO SAUCE
  - NAPOLITANA PASTA (V)
  - CHICKEN BREAST MASH, VEGETABLES (GFA)

## DESSERTS

- PLEASE SELECT ONE ITEM FROM THE MENU BELOW:
- LOADED ICE CREAM 100 1000S, CHOCOLATE TOPPING
  - FRUIT SALAD & ICE CREAM (GFA)
  - CHOCOLATE CAKE & ICE CREAM



A close-up photograph of several white lilies in full bloom, set against a clear, light blue sky. The flowers are the central focus, with their delicate petals and yellow stamens clearly visible. The text 'MEMORIA MEMORIA MEMORIALS' is overlaid in a large, white, sans-serif font across the middle of the image.

MEMORIA  
MEMORIA  
MEMORIALS

*in loving memory*

# GRAZE BOARD

1 METRE | \$600

SALAMI | HAM | PROSCIUTTO | CEMBERT CHEESE | AGED CHEDDAR CHEESE | BLUE CHEESE | MARINATED OLIVES | MARINATED RED PEPPERS | ARTICHOKE | SEMI DRIED TOMATO | HUMMUS | BEETROOT DIP | DRIED FRUIT | SEASONAL FRUIT | CRACKERS | GRISSINI

## \$ 80 PLATTERS

PARTY PIES TOMATO SAUCE (30 PIECES)  
PARTY SAUSAGE ROLLS TOMATO SAUCE (30 PIECES)  
CHEESE & SPINACH TRIANGLES SWEET CHILLI (V) (45 PIECES)  
COCKTAIL VEGETARIAN SPRING ROLLS SWEET CHILLI (V, VV, DFA) (90 PIECES)  
TEMPURA FISH PIECES TARTARE, LEMON (30 PIECES)  
SALT & PEPPER CALAMARI AIOLI, LEMON (GFA) (30 PIECES)  
ARANCINI BALLS AIOLI (V) (30 PIECES)  
BRUSCHETTA CROUTON, BALSAMIC GLAZE (V) (40 PIECES)  
FALAFEL SPICED YOGHURT (V) (30 PIECES)  
PRAWN TWISTERS SWEET CHILLI SAUCE (25 PIECES)  
CHICKEN NUGGETS TOMATO SAUCE (50 PIECES)

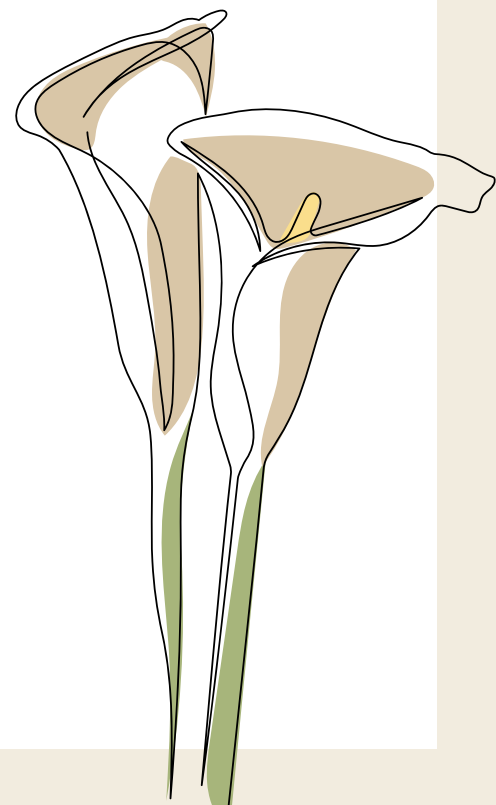
## \$ 100 PLATTERS

ASSORTED SANDWICH PLATTER VEGETARIAN & MEAT FILLINGS (32 PIECES)  
ASSORTED WRAP PLATTER VEGETARIAN & MEAT FILLINGS (24 PIECES)  
ASSORTED MINI CAKES & SLICES (V) (25 PIECES)  
SEASONAL FRUIT PLATTER (V, VV, DFA, GFA)  
FRESHLY BAKED SCONES W/ JAM & CREAM (V) (25 PIECES)  
PEKING DUCK SPRING ROLLS (DFA) (25 PIECES)  
BBQ PORK SPRING ROLLS (DFA) (25 PIECES)  
ASSORTED QUICHE (24 PIECES)  
SATAY CHICKEN SKEWERS PEANUTS (DFA) (25 PIECES)  
SMOKEY BBQ CHICKEN WINGS (30 PIECES)  
CHORIZO EMPANADA (30 PIECES)  
ASSORTED DANISH PASTRIES (V) (25 PIECES)

## \$ 140 PLATTERS

AMERICAN CHEESEBURGER SLIDER (24 PIECES)  
PULLED PORK SLIDER SLAW (24 PIECES)

Please Note: Each line is a separate platter  
1 X Party Pies Platter = \$80





BEVERAGES  
BEVERAGES  
BEVERAGES



## BAR DRINKS

### PAY ON CONSUMPTION

GUESTS TO ORDER ON OWN ACCORD

### BAR TAB (PRE-PAID)

BAR PRE-NOTIFIED PRIOR TO FUNCTION | CAN BE MODIFIED ON DAY

### BAR TAB (PAY ON DAY)

NOTIFY BAR ON DAY | CAN BE MODIFIED ON DAY

THE BOWLERS FUNCTION ROOM

PUBLIC BRASSERIE BAR

VERANDAH ROOM | THE BRASSERIE LOUNGE

PUBLIC BRASSERIE BAR

# Bar Menu

## WINE

### WHITE WINE

HARTOGS PLATE MOSCATO  
821 SOUTH SAUVIGNON BLANC  
HENRY & SON'S CHARDONNAY  
JULIET PINOT GRIGIO  
+MORE

### RED WINE

HARTOG'S PLATE CABERNET MERLOT  
LITTLE BERRY SHIRAZ  
LINDEMANS HENRYS SONS SHIRAZ CABERNET  
WOLF BLASS PRIVATE RELEASE MERLOT  
+MORE

### ROSE WINE

SQUEALING PIG ROSE

### SPARKLING WINE

DE BORTOLI PROSECCO 200ML PICCOLO  
DE BORTOLI SACRED HILL  
SQUEALING PIG PROSECCO  
YELLOWGLEN YELLOW 200ML PICCOLO  
YELLOWGLEN PINK 200ML PICCOLO  
+MORE

## ON TAP

GREAT NORTHERN  
VICTORIA BITTER  
CARLTON DRAUGHT | DRY | BLACK  
TOOHEY'S OLD | NEW  
XXXX GOLD  
JAMES SQUIRE 150 LASHES  
4 PINES PACIFIC ALE  
HAHN SUPER DRY | LIGHT  
BROOKVALE UNION GINGER BEER  
BALTER XPA  
HARD RATED

*\*SUBJECT TO CHANGE AT ANY GIVEN TIME\**

## READY-TO-DRINK

### SPIRITS | PRE-MIX RANGE

VODKA CRUISER RANGE | JACK DANIELS & COKE  
JIM BEAM & COKE | HARD RATED LEMON LIME  
ZERO SUGAR | HARD RATED LEMON ZERO SUGAR |  
SOMERSBY CIDER RANGE | CANADIAN CLUB

### CANNED | BOTTLED BEER

CARLTON MID CAN | PERONI | CORONA | HAHN  
PREMIUM LIGHT | HAHN SUPERDRY GF | TOOHEY'S  
EXTRA DRY | BENTSPOKE CRANKSHAFT

## COCKTAILS

ESPRESSO MARTINI | MIDORI SPLICE |  
MOJITO | PINA COLADA | FRENCH MARTINI |  
PASSION ON THE GREENS | FRUIT TINGLE

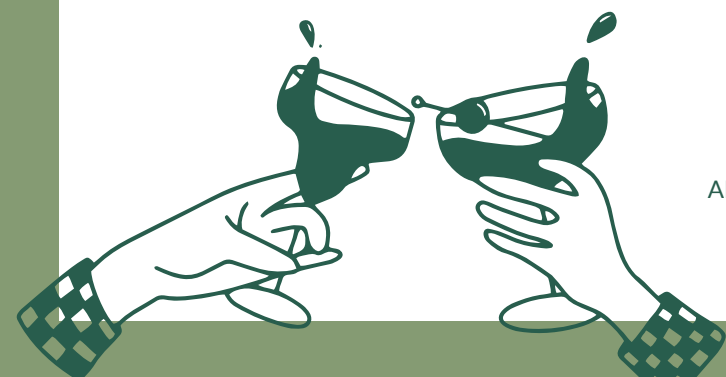
## SOFT DRINKS

### BOTTLED SOFT DRINK

BOTTLED COKE VARIETIES | CASCADE- LEMON, LIME &  
BITTERS | CASCADE DRY GINGER ALE | CASCADE- TONIC  
WATER | MOUNT FRANKLIN LIGHTLY SPARKLING WATER

### GLASS/JUGS SOFT DRINK + JUICES

COKE | COKE NO SUGAR | DIET COKE | LIFT | SPRITE  
LEMON LIME BITTERS | CREAMING SODA | LIME & ZSODA |  
APPLE AND CRANBERRY JUICE | PINEAPPLE & ORANGE JUICE |  
NON-ALCOHOLIC SLUSHIE





# PROP HIRE PROP HIRE PROP HIRE



**WHITE ROUND  
PLINTH \$20**



**WHITE SQUARE  
PLINTH \$20**



**BLACK RIPPLE PLINTH  
\$20**



**WHITE RIPPLE PLINTH  
\$20**



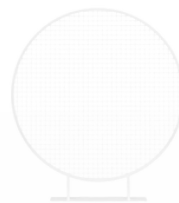
**WISHING WELL BLACK | WHITE | CLEAR \$30  
LARGE | TRADITIONAL WHITE \$40**



**EASEL LIGHT WOOD | A1 SIGNAGE \$20**



**CAKE STAND WHITE | GOLD | SILVER \$15**



**GOLD METAL ARCH UNDECORATED \$30 \*\*  
WHITE MESH WALL UNDECORATED \$30 \*\***

**PLINTH + CAKE STAND PACKAGE \$30**

**SEAT COVERS + SASH \$8 PER TABLE \*\***

**WHITE TABLECLOTHS FREE OF CHARGE \*\***

**PLACEMATS FREE OF CHARGE \*\***

**WHITEBOARD FREE OF CHARGE\*\***

**FLOWERS | VARIETY IN POTS PRICE TBD**

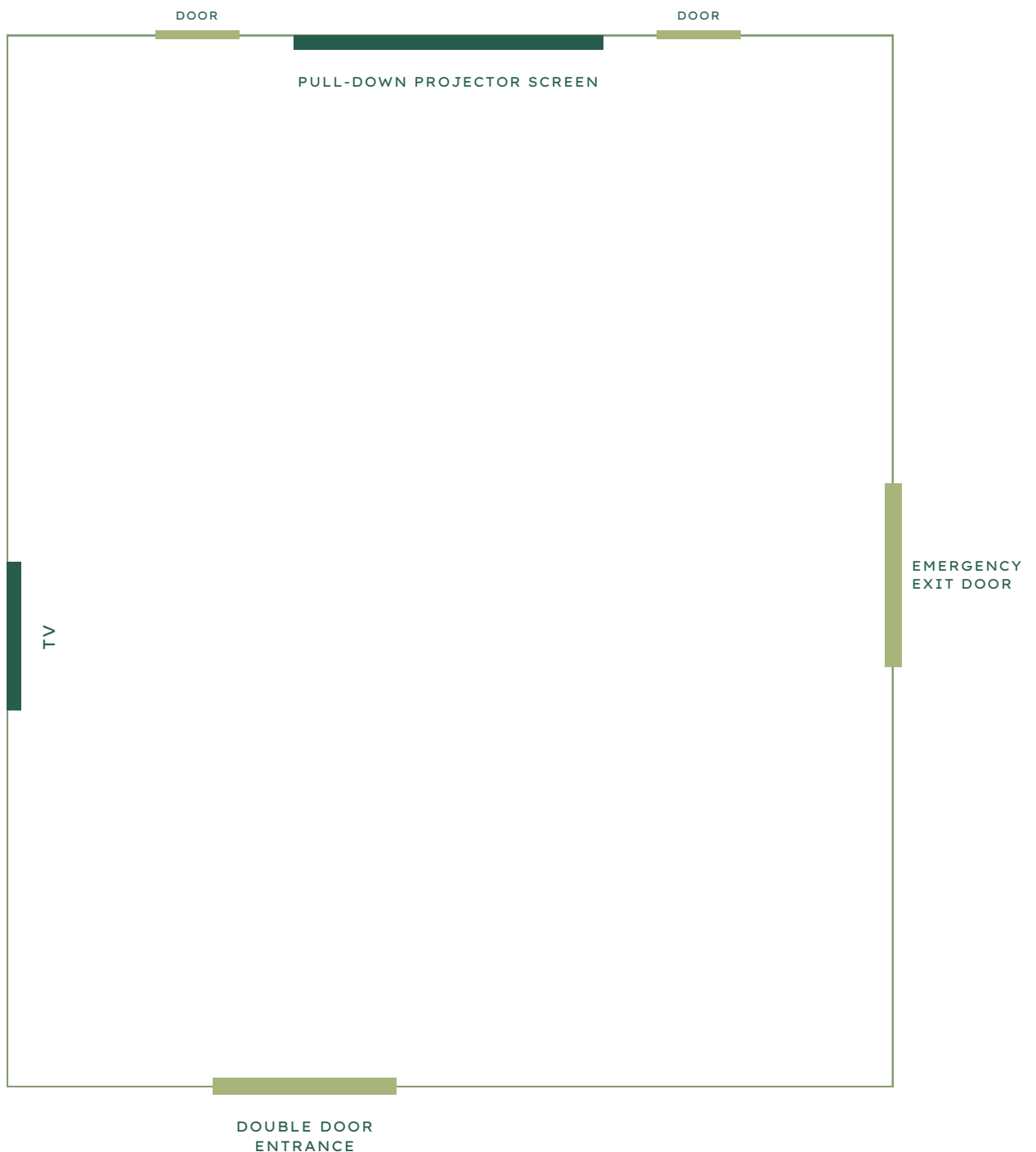
\*\* AVAILABLE FOR USE ONLY IN THE BOWLERS FUNCTION ROOM

**ROOM CONFIGURATIONS**

- BANQUET
- ROUND TABLES AROUND THE ROOM  
(7-8 CHAIRS PER)
- COCKTAIL STYLE
- BOARDROOM STYLE
- THEATRE STYLE  
ALL CHAIRS

# FLOOR PLANS FLOOR PLANS FLOOR PLANS

## FUNCTION ROOM \*\*NOT TO SCALE



# FREQUENTLY ASKED QUESTIONS

## **DO YOU OFFER PARKING?**

Free parking is available on club premises.

## **HOW LONG CAN FUNCTIONS GO FOR?**

Our functions are based on a time limit of 5 hours. A charge of \$10 per guest, per hour or part hour will be payable for any function that continues beyond the agreed time. A maximum of 1 hour extension is allowed and must be pre-arranged. This per person charge is based on the full complement of guests. All functions must conclude by 11:00pm on Friday and Saturday evenings and by 10:00pm Monday to Thursdays.

## **DO I HAVE TO BE A MEMBER TO BOOK A FUNCTION?**

Anyone is able to book our function room.

## **CAN I BYO ALCOHOL?**

We are a fully licensed venue and therefore do not allow BYO alcohol. All beverage options and selections are controlled by the club and subject to change. Pricing subject to change and availability. Oak Flats Bowling & Recreation Club reserves the right to deny entry to intoxicated persons.

## **CAN I BRING MY OWN CATERING?**

Oak Flats Bowling & Recreation Club is the sole caterer for all functions in the function room. No outside food is permitted other than birthday cake. Please speak to our functions team if you have any questions.

## **DO YOU HAVE WHEELCHAIR ACCESS?**

Yes, we do.

## **AM I ABLE TO BRING IN MY OWN DECORATIONS?**

Yes of course! All decorations must be weighted and not stuck onto any walls or doors etc.

## **WHAT IF ONE OF MY GUESTS HAS FOOD ALLERGIES?**

Please let our functions team know if any of your guests have food allergies or special dietary requirements. We can cater for the following dietary requirements: gluten free, dairy free, vegetarian, vegan & nut allergy. However, please note that whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that food is 100% allergen free as it is all prepared in the same kitchen that handles nuts, shellfish, gluten and eggs.

## **WHAT IS YOUR CANCELLATION POLICY?**

Cancellations wont be accepted within 10 days of the function date.

## **WHAT IF I NEED TO POSTPONE OR CANCEL MY FUNCTION?**

Please speak to our functions team or read our Terms & Conditions Document.

## **DO YOU ALLOW 18TH BIRTHDAY PARTIES?**

We do not host 18th birthday parties.

## **DO YOU HAVE AUDIO AND VISUAL EQUIPMENT?**

Our Function Room has 1 TV and Projector/Screen and also a cord for iPhone music.

## **WHAT IF I HAVE A QUESTION THAT IS NOT ON THIS LIST?**

Please email our functions team at [functions@ofbrc.com.au](mailto:functions@ofbrc.com.au) and we will assist you with any questions.

# TERMS AND CONDITIONS

## FUNCTION DURATION

Functions (excluding the verandah, brasserie lounge and brasserie) are based on a 5-hour duration. An additional charge of \$100 per hour (or part thereof) applies for any function extending beyond the agreed time. A maximum extension of 1 hour is allowed and must be pre-arranged. Charges apply per person based on the full complement of guests. Functions must conclude by 11:00 PM on Friday and Saturday and by 10:00 PM Monday to Thursday.

## BOOKINGS AND PAYMENTS

A non-refundable \$350 venue hire fee is required to confirm the date and time of your function and must be paid within 3 days of receiving the invoice. Tentative bookings are held for 3 days; failure to pay will result in the cancellation of the tentative booking. Bookings are only confirmed upon receipt of the room hire payment and a signed copy of our Function Terms and Conditions. Payments can be made via bank transfer, in person, or over the phone through reception.

## PAYMENT AND FINAL NUMBERS

Final guest numbers must be provided 14 days before the function date.

Final invoices are issued 14 days before the function, with full payment required 10 days prior. Payments can be made via cash, credit card (Visa or MasterCard only), or EFTPOS in person or over the phone with reception.

Beverage tabs must be settled in full at the end of the function. A credit card must be provided on the day to open a bar tab. Accepted payment methods include cash, Visa, MasterCard, and EFTPOS.

## MENU CHOICES

Menus must be finalised at least 14 days before the function. Any changes thereafter must be approved by the Functions Manager. For guest numbers of 30 or fewer, clients may order from the brasserie menu.

For groups exceeding 30 guests, the function menu must be used.

## FUNCTION NUMBERS

- Maximum of 80 guests – Function Room.
- Final numbers must be confirmed at least 14 days before the event.

## SMOKING

Smoking is only permitted in the club's designated smoking area near the grassed area.

## CHILDREN'S MEALS

Children's meals are charged at \$12 each, selected from the brasserie menu. A maximum of two meal choices applies to all children's meals.

## BUMP IN (SET-UP)

Set-up is permitted 1 hour before the function (earliest bump-in time is 10:00 AM unless approved by management). Early access is not available, and all belongings must be removed on the function date unless otherwise approved. Oak Flat Bowling and Recreation Club is not responsible for lost or damaged items. Other functions may be scheduled before or alongside your event. Guests must respect residents by leaving the premises quietly.

## FURNITURE, DÉCOR, AND STYLING

Standard tables and chairs are included in the package. Clients may source alternative furniture at their own cost with prior approval. Major furniture and fixtures must remain in place unless approved by the Functions Manager.

Decorations are the client's responsibility. Nothing may be nailed, glued, or taped to walls, doors, or other surfaces without approval. Damage to ceiling tiles incurs a \$12 fee per tile. Electrical installations must be done by approved suppliers with public liability insurance.

Balloon decorations must be weighted. Loose ceiling balloons are prohibited and may result in environmental fines. Cakes and floral arrangements must be delivered on the function day during the allocated bump-in time. The club is not responsible for any items brought in. Any damages caused by the client or guests must be paid in full.

## EXTERNAL CONTRACTORS

All external contractors must be approved by the Oak Flat Bowling and Recreation Club. The club reserves the right to impose restrictions to minimise disruptions.

## DRESS REGULATIONS

Smart casual attire is required. Please refer to our website for full dress regulations.

## ALCOHOL

Oak Flat Bowling and Recreation Club is a licensed venue; BYO alcohol is strictly prohibited. Beverage selections are controlled by the club and subject to availability and pricing changes. The club reserves the right to refuse service to intoxicated guests. Guests consuming alcohol must carry valid ID. Bar service ceases 30 minutes before the function ends.

## ENTRY REQUIREMENTS

All guests must comply with the club's entry requirements.

## MINORS

18th Birthday's are strictly prohibited in our functions spaces. Guests under 18 must leave by 10:00 PM unless pre-approved by management.

## CATERING

All catering is provided by Oak Flat Bowling and Recreation Club. No outside food is permitted, except for birthday cakes. A single-tier cake can be stored in our refrigerator.

## CANCELLATION POLICY

Cancellations made within 14 days of the function are non-refundable. Cancellations must be submitted in writing to the Functions Manager. The non-refundable deposit will not be returned under any circumstances. In rare cases, cancellations due to unforeseen venue circumstances (e.g., weather, structural works) may occur.

## FUNCTION TYPES

Functions for guests under 25 require a security guard at the client's expense. The club reserves the right to cancel any function if these conditions are not met.

## TERMS AND CONDITIONS

Clients must read, sign, and agree to the Function Terms & Conditions before paying the deposit.

## NON-REFUNDABLE HIRE

The room hire must be paid within 3 days of receiving the invoice to secure the booking. Deposits are non-refundable.

## WHEELCHAIR ACCESS

Wheelchair access is available via the external lakeside doors. Clients must seek assistance from the Venue Manager or Supervisor. Accessible bathrooms are located near the function room entrance.

## CLIENT RESPONSIBILITIES

Clients must ensure their function is conducted legally and respectfully. They are responsible for the behaviour of their guests.

## DATE CHANGES

One (1) date change is permitted within six months of the original function date, to be selected at the time of cancellation.

## TICKETED FUNCTIONS

Clients may not sell tickets to events hosted at the club.

## PRICING

All prices are subject to change without notice. Room hire, food, and beverages are not eligible for member discounts.

## ADDITIONAL MEALS

Clients are responsible for providing meals for entertainers and photographers.

## CREDIT AND DAMAGES

Clients are financially responsible for any damages caused by themselves, their guests, or contractors during the function. Any damage to club property must be paid for in full. If excessive damage occurs, the club reserves the right to charge additional fees. A valid credit card must be provided on the day of the function as security for damages.

**OAK FLAT BOWLING AND RECREATION CLUB RESERVES THE RIGHT TO AMEND THESE TERMS AND CONDITIONS AT ANY TIME WITHOUT PRIOR NOTICE.**

*Oak Flats Bowling & Recreation Club*

**PLAN YOUR NEXT EVENT TODAY!**

**GET IN CONTACT: [FUNCTIONS@OFBRC.COM.AU](mailto:FUNCTIONS@OFBRC.COM.AU)**

DAVID AVENUE,  
OAK FLATS, NSW 2529  
**[WWW.OFBRCIYC.COM.AU](http://WWW.OFBRCIYC.COM.AU)**