



Cabarita Beach **BOWLS & SPORTS CLUB**

The feeling of grass between your toes, a soft and gentle breeze blowing, the dulcet sounds of tinkling glasses and of course, raucous laughter and cheers from your friends ... this is what a Barefoot Bowls Christmas Party sounds like ...

How much you ask \$8.00 per person ... yes, just \$8.00 per person - All equipment is supplied and coaching is free!

Want something a little more special? We also offer Finger Food and Buffet Bars & Food Station options which can be consumed greenside. Need a bar tab - no problem, we can even put together a beverage package for your convenience. Drinks and Finger Food, while you play Barefoot Bowls ... ahhh, that sounds nice!

Don't be worried about the weather, if Bowls is washed out, we offer Trivia and the option of a Marquee for your Party at an additional cost.

Celebrate together with your friends & family; call Nicky Rein on (02) 6676 1135 to organise your Barefoot Bowls event today. It's all good!

Nicki Rein
Function Manager
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(02) 6676 1135



Finger Food & Bowls

Minimum 20 persons

Package includes Green Hire, equipment, music, tuition & 2 hours of games with our Bowls Butler

* Platters served to a central table at the Greens for guests to help themselves.

Good - \$11.00 per person

Kabana

Tasty Cheese

Cocktail Onions

Chunky Dip

Jatz biscuits or alike

* fillings may change

- Available seven days – depending on green availability (Surcharges apply on Sunday and Public Holiday)
- Wait staff are complimentary and will deliver platters to a central table where guests help themselves

Better - \$16.00 per person

Mini Beef Pies

Assorted Petite Quiches

Mini Sausage Rolls

Assorted Dips & Crackers

Best - \$21.00 per person

Chicken Crackle – with garlic aioli

Prawn Twists – with sweet chilli sauce

Salt & Pepper Calamari with tartare sauce or garlic aioli

*Mini Pies: Steak & Mushroom

Chicken & Leek

Lamb & Rosemary

*Mini Quiches: Ham & Asparagus

Tomato & Mushroom

Chicken & Leek

COLD / WARM / HOT PLATTERS

Antipasti Platter - \$60 (15 people)

A variety of delights combined to give a taste of the Mediterranean

All Wrapped Up Platter - \$50.00 each (15 people)

Choose from either a Vegetarian wrap platter or Meat Lovers wrap platter.

Crunchy Baguette Platter - \$60.00 (15 people)

Flavours: Mixture of Vegetarian, Smoked Ham, Delicious Turkey and Chunky Chicken

Cheese Platters- \$85 (10 people)

Selection of Soft and Hard cheeses with dried fruit, fresh berries (seasonal) nuts and crackers

Antipasti Board - \$90 (10 people)

Mixed olives, local charcuterie, marinated & semi dried roast vegetables, aged cheddar, hummus & bread

Turkish Bread & Dips - \$60 (10 people)

Assortment of Dips with garlic Turkish bread

Honey Soy Sticky Chicken Wings \$60 (30 pieces)

Tasty Sticky wings, finger licking good.

Skewer Platter - \$70 (15 people) – one flavour per platter

Char Grilled Skewers

Chicken satay with homemade satay sauce
lamb koftas with, tzatziki

Sliders \$90 (20 pieces – one flavour per platter)

Pulled Pork and apple slaw

Tempura whiting with rocket & caper mayo

Pizza Boards \$90 (approximately 40 slices)

Selected five pizzas from our hand crafted selection

HOT PLATTERS –

PLATTER A - \$50.00 (10 people)

Mini Spring Rolls

Gourmet Beef Balls

Whiting Fillets

all served with dipping sauces

PLATTER B - \$85.00 (15 people):

Chicken Crackle – with garlic aioli

Prawn Twists – with sweet chilli sauce

Mini Pies*: Steak & Mushroom

Chicken & Leek

Lamb & Rosemary

* or a different combination

PLATTER C - \$100.00 (20 people)

Mini Quiches*: Ham & Asparagus

Tomato & Mushroom

Chicken & Leek

* or a different combination

Prawn Twists with sweet chilli sauce

Salt & Pepper Calamari with garlic aioli / tartare sauce

Chinese Chicken Wings

Taco Buffet Bar & Bowls Menu

\$20.00 pp

Minimum 20 persons

Package includes Green Hire, equipment, music, tuition & 2 hours of games with our Bowls Butler

Dedicated staff member to set up your Taco Buffet Bar and once you have finished, your Buffet Butler will be ready for you.

Taco Bar 5" tortilla (warmed – 2 each), slaw, salsa & DIY sauces (Chipotle, Coconut Chilli, Jalapeno and Saracha :

Chicken

Beef

Pork

Bean

- Available seven days – depending on green availability (Surcharges apply on Sunday and Public Holiday)
- All selections are available outside only

Not available in the main restaurant unless prior arrangements have been made.

- Wait staff are complimentary.



COCKTAIL MENU & Bowls:

6 x finger food \$30pp

8 x finger food \$35pp

10 x finger food \$40pp

Freshly shucked oysters natural with Himalayan salt & cracked pepper

Dark Rye toasted and rubbed with garlic,

bourbon onion jam & rare roast beef

Sticky Pork Ribs & Jasmin Rice boats

Karaage Chicken Nibbles with Japanese Mayo (Kewpii)

Tempura Prawns & sweet chilli sauce on a bed of rocket

Tomato, Basil & Bocconcini with balsamic glaze

Spinach, ricotta & pinenut tartlets (cold)

Turkish Bread with Dukkah

Fish Goujons

Mini Gourmet pies

Mini Gourmet sausage rolls

Tempura Prawns with Wasabi Mayo

Chinese Chicken Wings

Vegetable Spring Rolls

Mini Hot Dogs with mustard & tomato sauce

Salt & Pepper Squid

Satay Chicken Skewers

Smoked Salmon, Cream Cheese & Dill Toasts

Baked Mini Potatoes with Sour Cream & Caviar

Gourmet Beef Balls

Prawn Twisters

Rare Roast Beef & Calamalised Onion on crunchy baguette

Rare Roast Beef on rye with horseradish cream

Mini Savoury Quiches

Potato Spun Prawns

Mini Pulled Pork burgers with apple slaw

Goats cheese & Pistachio balls

Watermelon, fetta & Mint skewers

Rare beef, cucumber & Sweet Chilli Spoons

FOOD STATION & Bowls: \$16 per person per station

Gourmet Pizzas - Rolled and freshly prepared to order - Choose 3 flavours:

Garlic Cheese
Pepperoni
Hawaiian
Margherita
Meatlovers

Ham Baguette Station
Crunchy Baguette, delicately smoked ham (sourced locally), cheese & pickles.

Satay BBQ Bar - Fluffy Jasmine Rice & mescaline salad - 2 choices of:

Chicken
Beef
Lamb Kofta
Vegetarian
Seafood (\$5 extra per person)

Slider Bar - 1 choice of :

Pulled pork with apple slaw

Pulled beef with shredded smoked cheese (or not) and mescaline salad

Pulled chicken with satay sauce (or Bourbon flavoured BBQ sauce) and mescaline salad

Taco Bar – 5" tortilla (warmed), slaw, salsa & DIY sauces (Chipotle, Coconut Chilli, Jalapeno and Serrano) :

Choose 2 of the following:

Chicken
Beef
Pork
Bean

