

- BISTRO -
ON THE GREENS



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FUNCTION MENU

AS 1st FEBRUARY 2024

Lunch time bookings must be vacated by 3.00PM as to allow for dinner service.

Bookings are subject to confirmation once we have received a completed signed form and your deposit paid. The deposit will be deducted from the final bill at the end of the function.

Final numbers must be confirmed three (3) days prior to the function and this will be the minimum number of guests you will be charged for.

No refund will be given for deposits if cancellation occurs after one (1) week of the initial booking.

Functions can be moved subject to availability with 2 weeks notice.

CREDIT CARD surcharge of 1.5% applies to payment made by credit card.

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PIZZA & PASTA \$40pp MENU

PIZZA's

To share

Select 3 from list below

BBQ MEAT LOVERS

BBQ Sauce & tomato, mozzarella, cabanossi, pepperoni, salami & ham

SUPREME

Mozzarella, pepperoni, ham, cabanossi, mushroom, olives & capsicum

CAPRICCIOSA

Mozzarella, ham, artichokes, mushrooms & black olives

VEGETARIAN (V)

Mozzarella, spinach, eggplant, mushroom, capsicum & olives

MARGHERITA (V)

Mozzarella, oregano & basil

PEPPERONI

Mozzarella & pepperoni

HAM & PINEAPPLE

Mozzarella, ham & pineapple

PASTA's

To share

Select 2 from list below

PENNE or SPAGHETTI NAPOLETANA (V)

The traditional Italian tomato sauce

PENNE or SPAGHETTI BOLOGNESE

Bolognese sauce made with prime beef mince

PENNE or SPAGHETTI PESTO (V)

Fresh basil pesto, a touch of cream & sundried tomatoes

PENNE, SPAGHETTI or (TORTELLINI EXTRA \$2 PP) BOSCAIOLA

Mushrooms, bacon, garlic and cream sauce

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Menu A \$50pp

FIRST COURSE

To share

GARLIC PIZZA

CALAMARI FRITTI

MIXED ITALIAN SALAD

SECOND COURSE

To share

Pizza's

Select 2 from list below

BBQ MEAT LOVERS

BBQ Sauce & tomato, mozzarella, cabanossi, pepperoni, salami & ham

SUPREME

Mozzarella, pepperoni, ham, cabanossi, mushroom, olives & capsicum

CAPRICCIOSA

Mozzarella, ham, artichokes, mushrooms & black olives

VEGETARIAN (V)

Mozzarella, spinach, eggplant, mushroom, capsicum & olives

MARGHERITA (V)

Mozzarella, oregano & basil

HAM & PINEAPPLE

Mozzarella, ham & pineapple

THIRD COURSE

To share

Pasta's

Select 2 from list below

PENNE or SPAGHETTI NAPOLETANA (V)

The traditional Italian tomato sauce

PENNE or SPAGHETTI BOLOGNESE

Bolognese sauce made with prime beef mince

PENNE or SPAGHETTI PESTO (V)

Fresh basil pesto, a touch of cream & sundried tomatoes

PENNE, SPAGHETTI or (TORTELLINI EXTRA \$2 PP) BOSCAIOLA

Mushrooms, bacon, garlic and cream sauce

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MENU B \$58pp

STARTERS

To share

GARLIC PIZZA

MIXED ITALIAN SALAD

ENTRÉE

To share

CALAMARI FRITTI

Fried Calamari

ITALIAN MEATBALLS

Traditional neapolitan meatballs in a rich tomato sauce

BBQ OCTOPUS

Char-grilled baby octopus with a lemon dressing

ARANCINI AL FUNGHI (V)

Crispy rice ball filled with mushroom, peas & melted mozzarella cheese (4)

MAIN COURSE

Served in platters

Choice Of:

Select 2 from list below

PENNE or SPAGHETTI PESTO (V)

Fresh basil pesto, a touch of cream & sundried tomatoes

PENNE or SPAGHETTI NAPOLETANA (V)

The traditional neapolitan sauce

PENNE or SPAGHETTI BOLOGNESE

The traditional neapolitan sauce with veal mince

PENNE, SPAGHETTI or (TORTELLINI EXTRA \$2 PP) BOSCAIOLA

Mushrooms, bacon, garlic & cream sauce

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MENU C \$65pp

FIRST COURSE

To share

BRUSCHETTA PIZZA

ITALIAN MEATBALLS

Traditional neapolitan meatballs in a rich tomato sauce

CALAMARI FRITTI

Fried Calamari

SECOND COURSE

Served in platters

TORTELLINI BOSCAIOLA

Tortellini bacon, mushroom, garlic in a cream sauce

PENNE NAPOLITANA

Penne in a tomato sauce

MAIN COURSE

Served Alternate

RUMP STEAK

Rump steak marinated in garlic & herbs with gravy

CHICKEN POLLO

Grilled Chicken breast with fresh herbs and lemon dressing

FOR THE TABLE

SEASONAL VEGETABLES (V) Local seasonal vegetables of the day

INSALATA MISTA (GF, V) Mixed Italian salad

HOT CHIPS

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MENU D \$75pp

FIRST COURSE

To share

GARLIC PIZZA

ANTIPASTO ALL'ITALIANA

Selection of cold cuts served with cheese & olives

CALAMARI FRITTI

Fried Calamari

BBQ OCTOPUS (GF)

Char-grilled baby octopus with lemon dressing

SECOND COURSE

Served in platters

SPAGHETTI PESCATORE

Mixed fresh seafood in a light tomato sauce

TORTELLINI BOSCAIOLA

Tortellini bacon, mushroom, garlic in a cream sauce

MAIN COURSE

Served Alternate

GRILLED BARRAMUNI FILLET (GF)

Grilled Barramundi fillet with extra virgin olive oil & lemon dressing

RUMP STEAK

Rump steak marinated in garlic & herbs with seasonal greens

FOR THE TABLE

SEASONAL VEGETABLES (V) Local seasonal vegetables of the day

INSALATA MISTA (GF, V) Mixed Italian salad

HOT CHIP

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FUNCTION BOOKING FORM

CUSTOMER NAME:.....CONTACT NUMBER:.....

CUSTOMER ADDRESS:.....

EMAIL:.....

DATE OF EVENT:.....TIME OF EVENT:

TOTAL No OF GUESTS: ADULTS: KIDS (12 TO 5 Yrs.) UNDER 5Yrs.....

MENU CHOICE

PIZZA & PASTA \$40pp, MENU A \$50pp, MENU B \$58pp, MENU C \$65pp, MENU D \$75pp
* Children 12 to 5 years half price, Children under 5 from kids' menu.

BOWLERS PACKAGE CLASSIC No PREMIUM No COST \$_____ PER PERSON PICKED

PAYMENT DETAILS

CASH CREDIT CARD Visa Mastercard

CREDIT CARD DETAILS

NAME ON CARD:.....

CREDIT CARD NUMBER: EXPIRY DATE:CCV:

I, authorise Bistro on The Greens to deduct the above amount from my credit card and acknowledge function terms and Conditions attached.

SIGNATURE:.....

AMOUNT OF DEPOSIT: (\$10pp) DATE DEPOSIT TAKEN:

FUNCTION TERMS AND CONDITIONS:

AGREEMENT

This agreement is made between PLK Cuisines Pty Ltd Trading as Bistro On The Greens (ABN 23 609 075 783) and the client (whose details and signature appears on the booking form) in relation to an event at Bistro On The Greens. If this agreement is signed in the name of a company, partnership, agency, firm, club or similar society, the person signing represents to Bistro On The Greens that they have full authority and are authorised to sign such contract. If the person is not authorised, they will personally be liable for the performance of this contract.

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FUNCTION EXTENSIONS

LUNCH TIME: Function must finish by 3.00pm to allow dinner service set up.

DINNER TIME: Function must finish by 8.00pm Tuesday, Wednesday, Thursday and Sunday. 8.30pm for Friday and Saturday nights.

Should client wish to extend the function, and such extension is agreed to by Bistro On The Greens, the client must pay, in addition to any food costs, beyond the agreed conclusion time of the function. Function extension payable is at \$250.00 per half hour including GST.

GUARANTEED NUMBERS

Bookings are subject to confirmation once we have received a completed signed form and deposit paid. A confirmation of deposit paid will be sent to the email above. The deposit will be deducted from the final bill at the end of the function. Final numbers must be confirmed five (5) days prior to the function date, and this will be the minimum number of guests you will be charged for. Any additional guests on the day to the number advised will be charged for on the day.

CANCELLATION AFTER BOOKING CONFIRMATION

No refund will be given for deposits if cancellation occurs after one (1) week of the initial booking confirmation. Any extenuating circumstances that may warrant refunds will be up to the discretion of Bistro On The Greens management.

CONDUCT OF GUESTS

You agree and all guests to your event agree to abide by the conditions of entry to the venue and specifically, you shall not do or suffer to be done anything illegal or breach any rules in force in respect of the lawful administration or management of Bistro On The Greens and South Coogee Bowling club. Bistro On The Greens and South Coogee Bowling Club shall have the right to request the removal from the premises of any person behaving in a disorderly manner and may request you to cease activity if disorderly and unacceptable conduct occurs. It is up to Bistro On The Greens to use its discretion on all occasions as to the running of the activities on premises. You are not to do or omit to do anything which is of a nuisance or annoyance to Bistro On The Greens and club patrons or other users of the premises or which in the opinion of Bistro On The Greens and South Coogee Bowling Club is dangerous, disorderly, riotous, noxious, offensive, illegal, immoral, or objectionable. Any such behaviour will result in immediate removal from the premises.

CATERING

No outside catering is permitted on any part of the Club premises unless written approval is given by Bistro On The Greens Management. In the event of external catering being provided.

MINORS

Children under the age of 18 years of age are permitted in the Bistro On The Greens and South Coogee Club areas of the Club, under direct supervision of a parent or guardian of legal age. No person under the age of 18 will be served or allowed to consume alcohol on the Club premises.

DISPLAY/SIGNAGE & DECORATIONS

Nothing is to be nailed, screwed, or adhered in any way to any surface in Bistro On The Greens. The use of confetti and glitter is not permitted and will incur a cleaning charge (\$300.00). All decorations are to be removed at the completion of an event. You will be responsible for any damage to the premises caused by any signage, decorations and or props.

DAMAGES

You will be financially liable for any damage sustained to the venue whether through their own actions or through the action of your appointed agent or invited guests. You agree to indemnify Bistro On The Greens and South Coogee Bowling

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Club against any claims, actions, suits, costs, and demands, for death injury to persons or damage to property arising out of your use of the premises, by and person whatsoever, except to the extent that such loss, injury, or damage is caused by the negligence of Bistro On The Greens or South Coogee Bowling Club, its servants, or agents. You agree to indemnify Bistro On The Greens and South Coogee Bowling Club for any claims, actions, costs which arise as a result of your breach of this agreement.

FORCE MAJEURE

Bistro On The Greens will not be liable for any non-performance of its obligations under the contract in the event such non-performance is caused or contributed to by riot, fire, war, terrorist acts, acts of god, labour disputes, government regulations, flood, viruses, epidemics and pandemics and other force majeure events.

PRIVACY POLICY:

Bistro on the Greens collects specific information to assist in the processing of reservations in a timely manner. We are committed in keeping your details private. Any information we collect pertaining to you, is kept strictly private and secure. We do not pass on, sell or swap any of your personal details with anyone. The purpose of this information is used only to identify your booking and enable us to contact you about your booking.