





ABOUT US

Conveniently located in the heart of Upper Mt Gravatt the Mt Gravatt Bowls Club is the ideal venue for your next corporate event, wedding, or celebration.

You have a choice of rooms. The Carson Room can cater for up to 100 guests, and the Mimosa Room will seat up to 40 people.

Both rooms are fully air conditioned and have built in audio visual systems. The Carson Room boasts state of the art conferencing equipment including a 5,500 ANSI Lumens overhead projector and 110 inch drop down screen. The room comes with Wi Fi, wireless microphone, mobile white boards and flips charts.

With in-house catering and a large bar, the venue is ideally suited for large and small functions. The club also has a car park which is available for all functions guests.

The friendly professional functions team at Mt Gravatt Bowls Club would love to help you with your next event. For an obligation free quote or a tour of the venue please call 3349 2367



PLATTERS

Antipasto Platter - \$120

Assorted cheeses, olives and meats with chef's selection of dips

Assorted Sandwich Platter - \$90

Half Sandwich Platter - \$50

Seafood Platter - \$150

Combination of crumbed and battered seafood

Chicken Platter - \$150

Wings, Tenders, Nuggets, Skewers

Pastry Hot Platters - \$110

Assorted Party Pies, Sausage Rolls, Fetta & Spinach Triangles

Half Hot Platter - \$60

Mixed - combination of Pastry and Asian platters - \$100

Asian Platter - \$95

Mini Spring Rolls, Samosas, Money Bags, Mini Dim Sims

Seasonal Fruit and Cheese Platter \$95

Half Cheese & Kabana Platter & Crackers \$40

Fruit Platter \$90

Assorted Mini Cake Platter - \$95

Chef's selection of delicious cakes

Most Platters are catered to serve 15 guests



ROOM HIRE RATES - MIMOSA ROOM

Monday - Saturday \$250* – Up to 7 hours

Sunday \$300*

Arrangements	Seating Capacity
Cocktail – standing	40
Theatre – chairs only	40
Classroom – tables & chairs	30
Banquet	30

Room Hire includes use of the following:

Private Amenities / Wireless Microphone / Wi Fi
White Board and Lectern

Optional Extras

AV projector and screen are available

*Does not include GST



ROOM HIRE RATES - CARSON ROOM

Monday - Friday

\$330 for first 5 hours (for room only)
plus \$100 per hour (additional)

Saturday

\$440 for first 5 hours (for room
only) plus \$100 per hour (additional)

Sunday

\$550*
+ catering surcharge 15%

Arrangements

Theatre – chairs only

Classroom – tables & chairs

Banquet

Maximum Capacity

120

100

100

Room Hire includes use of the following:

Private Amenities / Wireless Microphone / Wi Fi
White Board and Lectern

Optional Extras

Overhead Projector and

Remote Control 110' Screen

Tablecloths

\$100 per day

\$10.00 each

*Does not include GST



BREAKFAST PACKAGES

PACKAGE 1

Minimum 20 persons | \$15.00 per person

CONTINENTAL BUFFET

Assorted Cereals
Toast
Assorted Pastries
Croissants
Variety of Juices
Fresh Sliced Fruit Platter
Tea and Coffee

PACKAGE 2

Minimum 20 persons | \$30.00 per person

FULL BREAKFAST

Continental Buffet

PLUS

Grilled Tomato
Baked Beans
Hash Browns
Scrambled Eggs
Grilled Bacon Rashers
Breakfast Sausages



CORPORATE EVENTS & SEMINARS

MORNING TEA

Choice of 2 - \$9.50 per person

Assorted Danish Pastries
Fresh Baked Scones with jam and fresh cream
Mini Muffins
Party Pies & Sausage Rolls
Fresh Fruit Platter

LUNCH

\$14.00 per person

Assorted Sandwiches and Wraps
(gluten free and vegetarian options available)
Mini Cake Platter

AFTERNOON TEA

\$4.00 per person

Mini Cakes OR Assorted Biscuits

ALL DAY TEA AND COFFEE STATION

\$2.00 per person

Bottomless Tea and Coffee station
Iced Water

ALL OF THE ABOVE FULL DAY PACKAGE

\$25.00 PER PERSON



FORMAL DINING

ALTERNATE DROP

2 Courses - \$47.00 P.P | 3 Courses - \$55.00 P.P.

Minimum 40 persons

ENTRÉE – CHOICE OF 2

Vegetable Spring Rolls with sweet chilli dipping sauce

Salmon & Avocado Salsa Stack

Prawn Cocktail with Seafood Sauce

Pumpkin Soup with a Dinner Roll

Tomato and Bocconcini Salad Plate

MAIN COURSE – CHOICE OF 2

Pan fried Barramundi with potato bake, broccolini and roasted tomato

Char Grilled Rib Fillet, roasted tomato, broccolini, and a red wine jus

Chicken Supreme pocketed and camembert cheese and steamed vegetables

Vegan Stirfry

DESSERT – CHOICE OF 2

Chocolate Mud cake with Chantilly cream and strawberries

Individual Pavlova with berries and whipped cream

Apple Crumble

Sticky Date Pudding

*Extras – Table Cloths, Sashes, Set up



HOT BUFFET

2 Course per person - \$45
Minimum 40 persons

MAINS – CHOICE OF 2

Roast Pork Leg with crackling and apple sauce
Beef Sirloin coated with seeded mustard, cracked pepper and red wine jus
Cajun Roast Chicken with traditional gravy
Baked Leg Ham with a honey glaze
All served with roast potatoes and seasonal vegetables

WET DISHES – CHOICE OF 2

Chicken Cacciatore
Asian Vegetable Stir Fry
Beef Stroganoff
Sweet and Sour Pork with Asian Greens
All served with Jasmine Rice and Dinner Rolls

DESSERT – CHOICE OF 2

Chocolate Mud Cake with fresh cream
Individual Pavlova with berry compote and fresh cream
Apple Crumble with custard
Sticky Date Pudding



HOT AND COLD BUFFET

2 Course per person - \$45

Minimum 40 persons

HOT MEATS

Roast Pork

Roast Beef

Selection of roasted and seasonal vegetables

COLD MEATS

Roast Chicken

Leg Ham

SALADS – CHOICE OF 3

Mixed Garden Salad

Potato Salad

Pasta Salad

Greek Salad

Coleslaw

Beetroot

DINNER ROLLS & CONDIMENTS

DESSERTS – CHOICE OF 2

Individual Pavlova with berry compote and fresh cream

Sticky Date Pudding

Chocolate Mud Cake

Apple Crumble



BUFFET

\$35 per person
Minimum 20 persons

150 gram Rib Fillet
Marinated Chicken
Cumberland Sausages, or Vegan Stir fry.

SALADS – CHOICE OF 3

Mixed Garden Salad
Potato Salad
Pasta Salad
Greek Salad
Coleslaw
Beetroot

BREAD ROLLS AND BUTTER CONDIMENTS



SOCIAL GATHERINGS AND WAKES

All catering is prepared in
Mt Gravatt Bowls Club commercial
kitchen by our own chef.

Price per person includes:

Room Hire (2 hours) \$100 additional per hour

Tea and Coffee

Chilled Water

Fruit Juice

BRONZE PACKAGE

\$15 per person - Min 30 people

CHOOSE 2 OPTIONS

Fresh Baked Scones with Jam and Cream

Mini Quiches

Party Pies and Sausage Rolls

Assorted Petite Cakes

Assorted Hot Danish



SOCIAL GATHERINGS AND WAKES

SILVER PACKAGE

\$20 per person - Min 30 people

CHOOSE 3 OPTIONS

Fresh Baked Scones with Jam and Cream
Mini Quiches
Party Pies and Sausage Rolls
Assorted Petite Cakes
Assorted Hot Danish

GOLD PACKAGE

\$25 per person - Min 30 people

CHOOSE 4 OPTIONS

Fresh Baked Scones with Jam and Cream
Mini Quiches
Party Pies and Sausage Rolls
Assorted Petite Cakes
Assorted Hot Danish
Assorted Sandwiches (4 varieties)
Fruit Platter

SANDWICH SELECTION

Egg
Egg and Lettuce
Chicken and Cheese
Chicken Pesto
Ham and Cheese
Ham, Cheese & Tomato
Ham & Pickle
Tuna & Onion
Lettuce, Cheese and Mayonnaise
Cheese & Tomato



CORPORATE OR SOCIAL BAREFOOT BOWLS

With space for up to 80 bowlers Mt Gravatt barefoot bowls is the ideal venue for a corporate event, a team bonding session with workmates, or a fun time with friends.

Rain or shine you can enjoy all the fun of barefoot bowls under one of the largest covered bowls green on Brisbane's Southside.

After a game you can relax in the air conditioned comfort of the club's restaurant and bar. With seating for up to 50 people, our friendly staff will make you feel right at home. Bookings are essential.

Players can enjoy a selection of refreshments and drinks at the side of the green's.

Barefoot Bowls:

\$12 per person

(includes bowls and assistance to learn to play)

Enjoy eats rink side while you play: Please see an assortment of our platters on Page 3.

Want something different? Ask our friendly staff who can assist you with all your catering requirements.

*Conditions apply drinks and refreshments additional to bowls fee.



TERMS AND CONDITIONS

To ensure the smooth operation of your event, we ask that you read the below terms and conditions. Should you have any queries please do not hesitate to contact us.

TENTATIVE BOOKINGS

We are happy to place a tentative hold on your preferred date for a period of seven days. To confirm your date a deposit will be required to secure your booking.

DEPOSIT

A deposit of \$330 of room hire is required for all bookings.

PAYMENT SCHEDULE

Our catering fee is due 7 days prior to the function date. We will advise you when payment is due when taking the initial deposit and via phone or email leading up to the function.

CANCELLATION

Notice of cancellations must be made in writing, and the following conditions apply:

- Notice of more than 60 days: Full refund of deposit.
- Notice of less than 60 days and more than 30 days: 50% of your deposit refunded.
- Notice of less than 30 days: your deposit will not be refunded

FINAL GUEST NUMBERS

Confirmation of number of guests attending the function is required 7 days prior to the function date after which only increases to guest numbers will be accepted.

PRICING AND MENUS

Catering must be confirmed no later than 2 weeks from function date. A deposit does not guarantee a fixed catering price if the function is not within six months. Menu prices are subject to change without notice.

All confirmed bookings will be notified immediately of the change. Children's and dietary specific meals are available on request. Functions taking place on a public holiday will incur a 20% surcharge to the total bill.

FOOD ON THE PREMISES

Due to licensing restrictions we cannot allow guests to consume food other than what is provided by the venue. The exception to this is celebratory cakes.

FUNCTION FINISH TIME

Function finish time is to be discussed with the functions manager upon putting a tentative hold on a date. The bar will close and guests are asked to have vacated the premise no longer than 30 minutes later.

DAMAGE

The host of the party assumes responsibility for damages caused by guests attending the function. The host will be charged the cost of repairs.

SECURITY

Management reserve the right to require a security guard from the venues nominated security provider in the case of certain events. The host will be charged at cost price.

ENTERTAINMENT AND PUBLIC LIABILITY

Any external entertainers must be able to produce a public liability document proving they are insured for damages in excess of \$10 million. If the entertainer fails to produce the document by the commencement of the function the entertainer will not be allowed to perform.

ALCOHOL AND THE LAW

Alcoholic beverages may only be consumed by those patrons over the age of 18 years. Proof of age may be requested by the Club at any time. As we are licensed premises, under no circumstances may alcohol be brought onto the premises.

As the function room is part of the Licensed Club, all responsible service of alcohol laws apply. Any breaches of liquor licensing may result in termination of your function without refund or guests being refused service and asked to leave the premises immediately.

(Acceptable forms of Identification are; A current Australian driver's licence, a current Australian 18+ card or a current passport)

ADULT ENTERTAINMENT

Adult entertainment is NOT PERMITTED on the premises. If this is not adhered to it will result in termination of the function without any refund of monies.

I,hereby agree to accept the Terms and Conditions as set out above and be responsible for the payment of all monies in relation to the function booking to be held on:

...../...../.....

Signature:

Print Name:

Date:/...../.....

Management Sign:

The Carson Room is a registered trading name and is owned and operated by the Mt Gravatt Bowls Club Inc.



1873 Logan Road Upper Mt Gravatt Qld 4122
phone: 3349 2367 **email:** management@mtgravattbowlsclub.com
www.mtgravattbowlsclub.com