

## Christmas platters and bowls 2025

# Available on Tuesday, Wednesday, Thursday from 4pm and Friday, Saturday and Sunday from 11am.

- Book in for an afternoon session of bowls, beers and delicious bistro fare! Click here to book.
- Bar tabs are available and can be prepaid via invoice before your booking or set up and finalised on the day with a card at the bar.
- No minimum persons, max 50ppl.
- Bowls are \$10pp for the two hour session and includes the hire and return of the bowls + tables at the end of the rinks for the duration of your session. To add a table before or after the bowls session contact Hayley.
- Session times are: Tuesday, Wednesday & Thursday: 4-6pm & 6-8pm + Friday, Saturday & Sunday: 11-1pm, 1-3pm, 3-5pm, 5-7pm, 7-9pm.
- To secure your booking, we will take a \$50 deposit, per lane (max 10ppl per lane per session) which will come off of your total fees, the remainder of which are paid on the day upon arrival. You only pay for the people who bowl so if you have less that originally stated, let us know asap and we'll adjust the booking accordingly.
- CANCELLATIONS / WET WEATHER: No refund for cancellation within 7 days. In the event of bad weather, groups can reschedule, obtain credit as a bar tab on the day or for your next booking. Email Hayley via <a href="mailto:bookings@thepbc.org.au">bookings@thepbc.org.au</a> to arrange this.

Scroll down for the Grange Gully Bistro platter menu



### Christmas platter Menu 2025

Platters are available for large groups or you may pre order from the bistro's daily menu available here: <u>Daily Menu</u>

#### **Baskets**

Chips \$12 GF, VG w condiments

Wedges \$16, V w condiments

Garlic bread \$10 GFO, V

#### Salad bowls \$20

Caesar - Cos lettuce - crispy bacon, egg, croutons, parmesan cheese and anchovies

Roasted vegetables - roasted pumpkin, sweet potato, eggplant, capsicum, seasonal greens and roasted pine nuts GF V

Chop salad - with tomato, cucumber, red onion, fresh herbs, capsicum, red onion, olives and goat cheese VG

#### Platters per 10 pax

Hotwings \$100 GF

S+P Squid \$100 GF

Beef Sliders \$120 (GFO)

Chicken tender Sliders \$120

Chicken tenders \$140

Battered barramundi \$160

Bean Quesadillas \$120 GF, V

Grazing board \$150 GFO, VO

Assorted Pizzas \$24 per each, GFO, VO, VGO

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v = veganvg = vegetariangf = gluten freevo = vegan option available upon requestgfo = gluten free option available upon request
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All platters are prepared fresh daily by our chefs and kitchen staff.

#### **Terms & Conditions**

Important - Please note the bistro is a separate business from the club and payment for catering of your booking will be invoiced from the Grange Gully Bistro.

- Platters are available Tuesday, Wednesday & Thursday from 4pm, Friday, Saturday & Sunday from 11am.
- Dietaries need to be advised prior to payment.
- **Food allergies** Whilst our chefs and kitchen staff take the utmost care, we cannot guarantee complete non-cross-contamination as we prepare the menu onsite every day with a range of ingredients.
- All platter and catering orders must be in by 2pm on the Tuesday prior to your booking.

#### **Payment**

Payment is due in full upon receipt of invoice prior to your booking. We accept all major cards and surcharges apply.

To order catering please head here and fill out the catering enquiry form: <a href="https://www.thepbc.org.au/bistro">www.thepbc.org.au/bistro</a>