

Lunch & Bowls - Tuesdays, Thursdays and Fridays only from 12pm-4pm

Lunch is served buffet style inside the club on arrival, followed by a relaxed game of bowls (2 hours) in the afternoon.

- Bar tabs can be prepaid via invoice before (not after) your event or set up on the day with a card via the bar staff.
- Minimum 30 people, maximum tbc on approval. Smaller bookings (30 to 55 ppl) will be sharing the space with other parties on the day.
- Hire fees: Lunch only Menu \$45 per person, plus \$10 per head venue fee, which includes bowls.

To secure your booking, the club takes a prepayment of the \$10pp venue fee, fully refundable up to two weeks before the booking.

On the day of your event, bowls kits are to be collected from the bar and returned back to the bar in their matching sets. Appropriate footwear includes flat soled shoes or bare feet.



Corporate Lunch Menu 2023

Morning Tea \$5pp

Freshly Baked House Muffins, Fruit & Nut Platter (gf, v)

Bistro Style Buffet Lunch \$45pp

(Lunch Only Option Available)

Twelve-hour brisket ragu rigatoni gremolata, parmesan (gfo, vo)

Roast chicken cooked in caramelised vine cherry tomatoes, garlic, rosemary, balsamic & verjuice (gf)

Eggplant tarator quinoa, whipped tahini, pesto, walnuts, pomegranate (v, gf)

Crunchy potatoes roasted, rosemary & lemon zest (v)

Greek village salad truss tomatoes, cucumbers, green capsicum, butter beans, gremolata (v)

Fresh seasonal greens asparagus, peas, verjuice dressing (v)

Brickfields sourdough breads (gfo)

Afternoon Tea \$5pp

Chocolate brownie & mini cheese boards

v = vegan vg = vegetarian gf = gluten free

vo = vegan option available upon request

gfo = gluten free option available upon request



Terms & Conditions

Important - Please note the Bistro is a separate business from the club and payment for catering of your event will be invoiced from the Fiddle Leaf Bistro.

Weekday Corporate Lunch 2023

- Bookings are available Tuesday, Thursday & Friday.
- A Buffet lunch and decorated table seating will be available for your group. Waitstaff will be in attendance to assist.
- Catering Fees: Minimum numbers for the weekday corporate lunch menu are 30 people at a cost of \$45pp (buffet lunch only) including gst.
- Dietaries need to be advised on confirmation of final guest numbers. Food allergies Whilst our chefs and kitchen staff take all care, we cannot guarantee complete non-cross-contamination as we prepare the menu onsite every day with a range of ingredients.
- Confirmation of guests is no later than 2 weeks prior to your event so we can roster and prepare.

Payment

Payment is due in full 2 weeks prior, on confirmation of guest numbers. We will then send an invoice where you can pay online with a credit card. Surcharge applies, we take Visa & Mastercard 1.65% and Amex 1.60%. Bank account details can be provided on request for a direct debit.