



Petersham Bowling Club - Christmas Functions/Parties 2022

We have two different options for Christmas Parties.

OPTION 1

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

- Lunch is served buffet / or sit down style inside the club from midday, followed by a relaxed game of bowls in the afternoon from 2 pm-4 pm (menu on next page). Bar tabs can be set up on the day with the bar staff.
- Minimum 30 people, maximum 90 people. Smaller bookings may be sharing the space with other parties on the day. If you book for 90 people, you'll have the venue to yourself.
- Hire fees: Christmas Menu - \$49 per person, plus - \$10 per head for venue hire, which includes bowls fees.
- To secure your booking, we will take a prepayment of the \$10pp venue hire fee, fully refundable up to two weeks before the booking.

OPTION 2

Evening Nibbles, Bowls & Booze – Tuesdays, Thursdays from 5 pm to 9 pm & Fridays from 4 pm to 9 pm.

- If you'd like to celebrate in the later afternoon/evening, you're welcome to come in after 5 pm on Tuesdays & Thursdays or from 4 pm on Fridays.
- The maximum booking size for this type of function is 50 people. Bowls cost \$10pp for a 2-hour game, and we take a \$100 deposit to book in. This deposit comes off the bowls fees on the day. The remainder can be paid on the day at the bar.
- Bar tabs can be set up on the day. Please no BYO food or drinks. Please note that the bistro is a separate business to the club and arrangements for tabs require payment at the Bistro counter.
- Our bar info and wine list can be viewed [here](#).
- Bistro menu [here](#).
- Grazing boxes for groups of 10 or more can be viewed [here](#).

Please note that the bistro and the club are two separate businesses.

B I S T R O

Christmas 2022 Lunch & Bowls

Bistro Style Buffet Menu \$49pp

Twelve-Hour Brisket Ragu Rigatoni Gremolata, Parmesan (GFO)

Chicken Saltimbocca Prosciutto & Sage (GF)

Salmon Fillet with Green Olives, Preserved Lemon & Sumac

Eggplant Tarator with Whipped Tahini, Smoked Almond Pesto,
Quinoa, Walnuts & Pomegranate (V,GF)

Wedges with Crumbled Feta, Oregano (VG, VO)

Greek Village Salad with Truss Tomatoes, Cucumbers, Pickled Fennel,
Green Capsicum, Butter Beans, Gremolata (V)

Fresh Seasonal Greens with Verjuice Dressing (V)

Brickfields Sourdough Breads & Nonie's GF Focaccia

Mini Salted Caramel & Chocolate Tarts /Mini Cheese Boards (VO)

Produce subject to availability

Menu subject to market price

Available Tuesday, Thursday, Friday Spring 2022

V = Vegan

VG = Vegetarian

GF = Gluten Free

VO/GFO = Vegan/Gluten Free Option Available

