



Petersham Bowling Club

Live, Local & Pokie Free

Lunch & Bowls is available on Tuesdays, Wednesdays and Thursdays from 12pm-4pm

Lunch is served buffet style inside the club at around 12:30pm, followed by a relaxed game of bowls from 2pm to 4pm 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 50 ppl) may 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.
- We have a roof mounted projector and screen available for use and can set up a mic on request for announcements, awards and speeches.
- If you would like to use the PA and book live entertainment for your function you'll need to provide a sound person at your own cost.

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.

To book, fill out the enquiry form [here](#)



Lunch & bowls catering menu \$45pp

Assorted Platters

Muffaletta sandwiches (GFO, VO, VGO)

Deli meats, pickled vegetables and cheese toasted in a flat Italian bread

Brisket sliders (GFO, DF)

Slow cooked beef brisket in a herb and seeded mustard jus, with slaw on a bun

Bain Marie (HOT)

Portuguese style chicken quarters (GF,DF)

Marinated chicken grilled and roasted with chilli and garlic sauce

Beer battered barramundi fillet (GF, DF,P)

Lightly battered fried barramundi fillet

Gratin potato (GF, V)

Sliced potatoes, layered and baked in seasoned herbed cream, topped with grilled cheese

Seasoned Wedges (VG, DF)

Served with sour cream and sweet chilli

Salads

Classic Caesar Salad (GFO, VO, VGO)

Baby cos lettuce tossed with crispy bacon, finely chopped anchovies, garlic butter croutons and finely grated parmesan with an aioli dressing

Mediterranean salad (GF, V, VGO)

Chopped tomato, cucumber, capsicum, red onion, olives, goat cheese with a rocket pesto dressing

Please email Nathan at bistro@thebpc.org.au if you would like to discuss alternative menu options.

- Bookings are available Tuesday, Wednesday and Thursday
- 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. An invoice will be sent to you with a payment link.