

Valentine Bowling Club

Valentine Room

Situated on the first floor of the Valentine Bowling Club, the room enjoys spectacular day and night time water views.

With its own balcony your family and guests will be impressed as they enjoy a relaxing drink whilst watching your bridal party have their photos taken on the shores of Lake Macquarie.

Please find enclosed our Wedding portfolio, complete with our sumptuous menu and drink package.

Also included are the Room Hire Terms & Conditions

Call us or email your enquiry to functions@valentinebc.com.au

We would love the opportunity to show you our superb facilities.

Alternatively you may view our function room

at

www.valentinebc.com.au

Warmest regards from the team at Valentine Bowling Club.

Our Platinum Package

\$120.00 per person

Our Platinum Package is an all inclusive top of the range package

The following is included: On arrival a glass of Angove's Cellar Select Sparkling Wine & Hors D'oeuvres served to your guests.

A full 3 Course Dinner. Select alternate meals from our Wedding menus provided. All menus selected include dinner roll and tea and coffee.

A 5 hour beverage package

Includes: A selection of tap beers, NEW, VB, HAHN LIGHT, XXXX GOLD, SUPER DRY AND 150 LASHES

Angove's Red, White & Sparkling Wines, soft drinks and orange juice.

Your choice of table centre pieces

A wrapped silver chocolate placed on top of your quality linen napkin.

Chair covers with a generous selection of coloured bows to choose from.

Table skirting for the bridal table and cake table.

Full bridal table backdrop including fairy lights.

Balcony decorated with fairy lights and bows.

Wrought iron easel complete with decorative frame, and wishing well

A set up for your Waterfront Ceremony which includes 32 White Americana chairs, 9 meter red carpet or Rose Petals and a decorated Arch

Booking confirmation deposit \$500.00 - consists of \$250 room hire, \$250 bond

Prices are based on 100 guests & are subject to annual increases.

Price will increase for less than 100 guests to cover costs for decorations and park set ceremony.

Our Gold Package

\$115.00 per person

Our Gold Package is an all inclusive package designed to take the worry out of planning your Wedding Day.

The following is included:

On arrival a glass of Angove Cellar Select Sparkling Wine

∅ Hors D'oeuvres served to your guests.

A full 3 Course dinner. Select alternate meals from our Wedding menus provided. All menus selected include dinner roll and tea and coffee.

A 5 hour beverage package commencing when the bride ∅ groom arrive

Includes: A selection of tap beers, New, VB, Hahn Light, xxxx Gold, 150 lashes, Super Dry

Angoves Red, White and Sparkling Wines, soft drinks and orange juice.

Your choice of table centre pieces and a wrapped chocolate heart placed on your quality linen napkin.

Chair covers with a generous selection of coloured bows to choose from.

Table skirting for the bridal table and the cake table.

Full bridal table backdrop including fairy lights.

Beautifully decorated balcony with bows and fairy lights

Wrought iron easel complete with decorative frame, and wishing well.

Booking confirmation deposit \$500 - consists of \$250 room hire, \$250 bond

Prices are based on 100 guests ∅ are subject to annual increases.

Our Silver Package

\$99.00 per head

Our Silver Package is also an all inclusive package with the essential ingredients of the Gold package.

The following is included:

On arrival a glass of Angove Cellar Select Sparkling Wine.

*A 3 course Dinner using your wedding cake as dessert.
Select alternate meals from our wedding menus.*

A 5 hour drink beverage package.

Includes: A selection of tap beers, Red, White and Sparkling Wines from Angove's Cellars, soft drinks and orange juice.

Your choice of table centre pieces and a wrapped chocolate heart placed on your quality linen napkin..

*Chair covers with your choice of coloured bow.
Balcony decorated with beautiful bows.*

Table skirting for the bridal table and cake table.

Wrought iron easel complete with decorative frame, & wishing well.

Booking confirmation deposit \$500 –consists of \$250 room hire, \$250 bond

Prices are subject to annual increases.

Wedding Cocktail Package

\$75.00 per Head

The following is an all inclusive Cocktail Reception Package for those wanting a less informal Wedding Reception with all the trimmings

*On Arrival a glass of Angove Cellar select Sparkling Wine
Complimented with a selection of fine cheeses and fruit platter*

*A selection of Finger food from our Wedding Cocktail Menu
4 hour drink package including Angove's Wines, Juice and Softdrink
Tap Beer: New, VB, Hahn light, XXXX, Hahn Super dry and 150 Lashes*

*Cocktail seating with linen Table Cloths
50 Chair Covers and choice of coloured bows*

*Table Skirting for the Bridal Table and Cake Table
Your choice of centre pieces*

Balcony decorated with beautiful bows and fairy lights

Booking confirmation deposit \$750- consists of \$ 500 Room Hire, \$250 bond

Wedding Cocktail Menu

Proscuitto wrapped asparagus with balsamic reduction (GF)

Mini Pizza with chorizo, tapenade and 3 cheeses

Arancini with semi dried tomato and shiitake mushroom

Chicken and chives vol au vents

Satay chicken skewers (GF)

Spinach and ricotta triangles

Deep fried tempura vegetables.

Gourmet Pies

Prawn twisters

Sesame prawns

Mini beef burgers with caramelized onions and cheese

Caesar spoons (GF)

Jessie's

Function Menu

Select 2 items from each course to be served alternately (2 or 3 courses only).

Dinner rolls will be provided with main meals.

Entrée

Tortellini Pasta

Beef filled pasta tossed through a creamy bacon, mushroom, garlic and tomato sauce. Topped with premium parmesan cheese.

Chicken Caesar Salad

Baby cos lettuce, shaved parmesan, crispy bacon and Caesar dressing

King Prawn Cutlets

Lightly crumbed delicious king prawns served with tartare and lemon

Jessie's Country Style Vol au Vents

Jessie's home style vol au vents filled with a creamy chicken, mushroom and Capsicum sauce topped with tasty cheese, cooked till golden brown.

Pumpkin Soup

Traditional classic pumpkin soup finished with sour cream and green garnish

Kuta Beach Satay Sticks

Satay chicken breast skewers served on fluffly jasmine rice with a delightful nutty satay sauce

Salt and pepper squid

Coriander and sprout salad with sweet soy and aioli

Mains

Traditional Fillet Mignon

premium succulent eye fillet wrapped in bacon with a gentle red wine and field mushroom jus(sauce), nestled on potato mash and fresh greens

Grilled Chicken Breast

flamed grilled chicken breast with sweet potato mash seasonal greens and creamy sweet chilli and mango sauce.

Jessie's Atlantic Salmon Fillet

a generous piece of boneless fillet served on jasmine rice with Asian greens finished with a delicate creamy saffron sauce.

Braised Lamb Shanks

traditional shanks cooked to perfection. We give a modern twist with rosemary and garlic all served on creamy mashed potato.

Oscar Chicken Breast

succulent boneless breast topped with king prawns, fresh asparagus spears ,and béarnaise sauce all served on cheesy mash

Barramundi Macadamia

salt water barramundi fillet crusted with pounded macadamia nuts and served with seared green bok choy and honey sauce

Scotch Fillet

premium Stockyard fillet served with creamy bacon potato and green beans topped with flash cooked prawns and Garlic Sauce.

Celina Chicken Filo

A superb mix of green avocado, creamy camembert and boneless breast fillet all baked in filo and then topped with béarnaise sauce (rich and buttery) & chef's Salad.

Desserts

Individual Sticky Date Puddings

A favourite served hot smothered in rich butterscotch sauce
and decadent double cream

Latte Cream Brule

This gently coffee flavoured creamy dessert is served in an individual ramekin
adding style to the end of your sumptuous meal

New York Cheesecake

vanilla cheesecake hides a delicious surprise of a chocolate
and honeycomb centre

Little Lemon Meringue Pies

A traditional favourite with the perfect balance of sweet and tart flavours

Boston Choc Pudding

Melt in the mouth chocolate steamed pudding finished
with berry coulis (chocolate sauce) and
decadent double cream

Individual Pavlova

Served with fresh fruit and double cream

cheese and fruit platters also available