

# Bowls Clayton



**Function  
Packs**



*Whether it's a birthday, engagement, work do or just an excuse to party.*

*Clayton Bowls Club has you covered!*

*From finger food platters and gourmet grazing boards to family-style feasts and tea-time treats, we've got a menu to suit every vibe.*

### ***Booking Requirements & Dietary Info***

*To help us deliver a smooth, stress-free event and the best possible experience for you and your guests, we require all function and catering bookings to be confirmed at least 5 days in advance.*

*This notice period allows our team enough time to customise your menu, organise staff, and prepare everything to the highest standard.*

*We also ask that you provide a full list of any dietary requirements or food allergies at the time of booking.*

*Whether it's gluten-free, vegetarian, vegan, or nut-free – we're more than happy to accommodate!*

*No last-minute surprises – just great food, great service, and good times.*

For More Information



03 9544 9929



[general@bowlsclayton.com.au](mailto:general@bowlsclayton.com.au)

Minimum of  
10 guest



**Add a morning  
drinks package  
to start your day  
Alcohol Free  
\$15pp  
Coffee + tea  
buffet self-serve  
package, plus  
soft drinks and  
juice.**



# Breakfast

## Package 1

**\$8 per person**

**Pick 1 option**

Vegetable frittata  
Fresh baked scones with jam & cream  
Savoury Scones Vegetarian  
Toasted Ham, Cheese & Tomato Croissant  
Bacon & Egg Roll  
Fruit Salad pots with mint & yoghurt

## Package 2

**\$15 per person**

**Tea & Coffee buffet style with urn self-serve**

### Pick 2 option

Vegetable frittata  
Assorted mini tartlets  
Fresh baked scones with jam & cream  
Savoury Scones half vegetable / ham & cheese  
Toasted Ham & Cheese Croissant  
Spinach & Ricotta cheese parcels  
Bacon & Egg Roll  
Granola pot with berry compote and yoghurt  
Fruit Salad pots with mint & yoghurt

## Package 3

**\$26 per person**

**Tea & Coffee buffet style with urn self-serve**

### Plated breakfast

Scrambled Eggs  
Bacon  
Mushroom  
Baked Beans  
Grilled Tomato  
Beef Chipolata Sausage  
Hash Brown  
Toast

Please let us know if you require alternative milks

# Finger Food



## Something Different

## Price

Seasonal Charcuterie Board

\$120

Seasonal Fruit

\$90

Dessert Platter

\$120

Wedges with Sour Cream  
& Sweet chilli

\$20

Beer battered Chips  
with tomato sauce

\$20

Chicken Nuggets with tomato sauce

\$50



## Cold Options

## Pieces

## Price

Mixed Points Sandwiches

40

\$90

Fairy Bread

40

\$50

Tomato, olive, bocconcini sour  
dough with basil pesto

36

\$90

Smoked Salmon Crostini with  
Dill cream

40

\$100

Assorted Sushi (California) Rolls

48

\$120



*Please let us know if you have any  
dietary requirements  
so all guest can enjoy*

# Finger Food



## Hot options

## Pieces

## Price

Party Pies	48	\$90
Sausage Rolls	48	\$92
Seasonal Arancini	40	\$90
Fried Dim Sims	30	\$60
Steamed Vegetable Dumplings with soy	30	\$80
Vegetable Samosas with Chutney	36	\$85
Curry Puffs	50	\$70
Pizza: Margherita or Hawaiian	8	\$25
Pizza: BBQ Chicken, Meatlovers or Supreme	8	\$27
Battered Fish Bites with tartare	25	\$90
Lemon Pepper Calamari with chilli jam mayo	30	\$90
Mini Assorted Quiches	36	\$90
Karaage Chicken with chilli salt & mayo	30	\$100
Grilled Vegetable with haloumi Skewers	40	\$100
Prawn Dumplings with soy sauce	50	\$95
House made Thai Fish Cakes	30	\$110
Pulled Pork Sliders	30	\$120



*Please let us know if you have any dietary requirements so all guest can enjoy*



# Vegan Options

## Options

## Pieces

## Price

*Cauliflower Pakora with Kajundi*

36

\$80

*Corn Fritters w Avocado Mousse*

40

\$75

*Spice Pumpkin Cigar w Beetroot Relish*

40

\$90

*Vegan Spring Rolls with Sweet Chilli Sauce*

40

\$90

*Devilled Potato*

36

\$70

*Sundried Tomato Tapenade en Croute*

36

\$65


*Tomato & Olive Eggplant Tart*

38

\$85

*With something for everyone we will have your guest covered with their respected dietary requirements*





# A Celebration Of Life

## Package 1

\$16 per person

Tea & Coffee buffet style with urn self-serve

*Assortment of sandwiches & Variety of Danishes*

## Package 2

\$20 per person

Tea & Coffee buffet style with urn self-serve

### Pick 3 options served with condiments

*Party pies  
Homemade sausage rolls  
Steamed dumplings  
Spring rolls  
½ Assorted Sandwiches  
Vegetable frittata  
Assorted mini tartlets  
Fresh baked scones with jam & cream  
Warm Danish*

## Package 3

\$35 per person

Includes 1 alcoholic or soft drink  
per guest for a toast or cheers.

Tea & Coffee buffet style with urn self-serve

### Pick 4 options served with condiments

*Party pies  
Homemade sausage rolls  
Steamed vegetable dumplings  
Vegetable spring rolls  
½ Assorted Sandwiches  
Vegetable frittata  
Assorted mini tartlets  
Seasonal Arancini  
Marinated chicken skewers  
Mini Quiches  
Savoury Scones  
Warm Danish*

**Minimum of  
10 guest**



**Why not add a  
Alcohol Free \$15pp  
Coffee + tea package, plus  
soft drinks and juice.**

**Add on an afternoon drinks  
package to finish off the  
workday**

**Afternoon Premium Alcohol  
Package \$45 per person  
(2 hours)**

**All of the above, plus a  
selection of taps, house  
wines and stubbies**



# Morning & Afternoon Tea

## Package 1

\$12 per person

Tea & Coffee buffet style with urn self-serve

## Pick 1 option

Party pies  
Homemade sausage rolls  
Spring rolls  
Vegetable frittata  
Assorted mini tartlets  
Fresh baked scones w jam & cream  
Savoury Scones half vegetable / ham & cheese  
Toasted Ham & Cheese Croissant  
Assorted Slices  
Spinach & Ricotta cheese parcels

## Package 2

\$18 per person

Tea or premium coffee per person including latte,  
cappuccino, long black, flat white

## Pick 2 option

Party pies  
Homemade sausage rolls  
Vegetable frittata  
Fresh baked scones w jam & cream  
Savoury Scones half vegetable / ham & cheese  
Toasted Ham & Cheese Croissant  
Assorted Slices  
Muesli pots w fresh fruit & yoghurt  
Spinach & Ricotta cheese parcels  
Assorted mini tartlets  
Marinated Chicken Skewers  
Vegetable Samosas w mango chutney

Please let us know if you require alternative milks

**Minimum of  
15 guest**



**Why not add a  
Alcohol Free \$15pp  
Coffee + tea package, plus  
soft drinks and juice.**

**Premium Alcohol  
Package \$45  
per person  
(2 hours)**

**All of the above, plus a  
selection of taps, house  
wines and stubbies**



# Sharing / Family Style Catering Packs

## Package 1

\$24 per person

Pick one from each of the following section

### **Curry Selection**

(All Curries come with steamed rice & papadums).

Beef Vindaloo  
Butter Chicken  
Lamb Rogan Josh  
Yellow Vegetable Curry

### **Salad Selection**

#### Traditional Greek Salad

*Kalamata olives, tomatoes, cucumber, red onion & feta  
cheese w mixed leaf*

#### Caesar Salad

*Bacon, cos lettuce, parmesan cheese, croutons and boiled  
eggs*

#### Pearl Cous Cous Salad

*Hommus dip, green beans, grilled corn kernels, cucumber,  
tomato with mint*

#### Aussie Tossed Salad

*Mixed leaf, cucumber, tomato, capsicum, carrot & cheddar  
cheese*

#### Panzanella Salad

*Crusty bread, cherry tomato, basil, red onion, buffalo  
mozzarella*

### **Side Selection (Pick 1 side)**

Party pies  
Homemade sausage rolls  
Steamed vegetable dumplings  
Vegetable spring rolls  
Vegetable frittata  
Assorted mini tartlets  
Mini Quiches  
Savoury Scones

**Minimum of  
15 guest**



**Why not add a  
Alcohol Free \$15pp  
Coffee + tea package, plus  
soft drinks and juice.**

**Premium Alcohol  
Package \$45  
per person  
(2 hours)**

**All of the above, plus a  
selection of taps, house  
wines and stubbies**



# Sharing / Family Style Catering Packs

Package 2  
\$28 per person

Main Selection  
(Pick 2 mains)

*Steamed Barramundi  
Topped with dill & fresh lemon*

*Roasted Chicken  
Whole roasted chicken cut into pieces with chefs stuffing  
& romesco sauce*

*Lasagna  
Traditional beef lasagna or vegetable lasagna*

*Beef Noodle Stir Fry  
Tender beef strips marinated in chefs dressing,  
Singapore yellow noodles & stir fry vegetables*

*Butter Chicken  
Served with steam rice, papadums & mint yoghurt*

Salad Selection  
(Pick 1 salad)

*Traditional Greek Salad  
Kalamata olives, tomatoes, cucumber, red onion & feta cheese w  
mixed leaf*

*Caesar Salad  
Bacon, cos lettuce, parmesan cheese, croutons and boiled eggs*

*Pearl Cous Cous Salad  
Hommus dip, green beans, grilled corn kernels, cucumber, tomato  
with mint*

*Aussie Tossed Salad  
Mixed leaf, cucumber, tomato, capsicum, carrot & cheddar cheese*

*Panzanella Salad  
Crusty bread, cherry tomato, basil, red onion, buffalo mozzarella*

*The Bowlo Pasta Salad  
Olives, red onion, capsicum, parsley, chef's pasta sauce blended  
with penne pasta*

*Please let us know if you have any  
dietary requirments so all guest can enjoy*

**Minimum of  
15 guest**



**Why not add a  
Alcohol Free \$15pp  
Coffee + tea package, plus  
soft drinks and juice.**

**Premium Alcohol  
Package \$45  
per person  
(2 hours)**

**All of the above, plus a  
selection of taps, house  
wines and stubbies**



# Sharing / Family Style Catering Packs

## Package 3

\$38 per person

Curry Selection

(Pick 1 curry).

(All Curries come with steamed rice & papadums)

Beef Vindaloo  
Butter Chicken  
Lamb Rogan Josh  
Yellow Vegetable Curry

## Side Selection (Pick 2 sides)

Traditional Greek Salad  
Kalamata olives, tomatoes, cucumber, red onion &  
feta cheese w mixed leaf

Caesar Salad  
Bacon, cos lettuce, parmesan cheese, croutons  
and boiled eggs

Pearl Cous Cous Salad  
Hommus dip, green beans, grilled corn kernels, cucumber,  
tomato with mint

The Bowlo Pasta Salad  
Olives, red onion, capsicum, parsley, chef's pasta sauce  
blended with penne pasta

Seasonal Steamed Vegetables

Mixed Roasted Root Vegetables

Potato bake

## Main Selection

(Pick 1 main)

Steamed Barramundi  
Topped with dill & fresh lemon

Roasted Chicken  
Whole roasted chicken cut into pieces with chefs stuffing  
& romesco sauce

Lasagna  
Traditional beef lasagna or vegetable lasagna

Beef Noodle Stir Fry  
Tender beef strips marinated in chefs dressing, Singapore yellow  
noodles & stir fry vegetables

*Please let us know if you have any  
dietary requirments so all guest can enjoy*

**Minimum of  
25 guest**



**Looking to elevate your  
function or event  
experience with a  
sit-down dinner?**

**Our plated packages have  
something for everyone**



# 2 Course Sit Down Plated Menu

## Package 1

\$45 per person

2 Course plated sit-down.

Pick an entrée & main or main & dessert

50/50 drop

### Entrée Selection pick 2

*Pan Fried Haloumi*

*Pan fried haloumi cheese w poached figs in red wine & star anise*

*Lemon Pepper Calamari*

*Seasoned calamari w saffron aioli & lemon wedge*

*3 Cheese Croquettes*

*Croquettes blended with parmesan cheese, mozzarella & cheddar cheese w herb aioli*

*Hommus & Grilled Turkish*

*Homemade hommus dip with roasted garlic served with grilled Turkish bread*

### Mains Selection pick 2

*Market Fish*

*Pan seared market fish served with green beans, mash potato & lemon dill beurre blanc*

*Twice Cooked Pork Belly*

*Twice cooked pork belly served with wilted spinach, potato gratin, fig jam & tarragon sauce*

*Pumpkin Delight*

*Charred butternut pumpkin, pumpkin puree, mixed greens, freekeh & quinoa salad*

*300g Grass Fed Rump Steak*

*Grass fed rump steak, cooked Medium with chimichurri accompanied with mash potato & green beans*

### Dessert Selection pick 2

*Classic Tiramisu*

*Espresso-soaked sponge fingers layered with coffee mascarpone*

*Sticky Date Pudding*

*Home-made sticky date pudding topped with butterscotch sauce & ice cream*

*Apple Crumble*

*Stewed granny smith apples w vanilla bean dressed with shredded coconut & almond crumble.*

**Minimum of  
25 guest**



**You may send this to your guest to pre order their main meal.**

**We can provide seating arrangements for you to ensure everyone gets the right meal.**

**Don't forget to let us know about any dietary requirements.**



# 3 Course Sit Down Plated Menu

## Package 2

Premium Sit Down \$65 per person

3 Course plated sit-down.

Shared entrees for the table.

Guest Pick Their Main.

Pick 2 desserts 50/50 drop

## Shared Entrée's for the table

*Hommus & Grilled Turkish*

*Homemade hommus dip with roasted garlic served with grilled Turkish bread*

*3 Cheese Croquettes*

*Croquettes blended with parmesan cheese, mozzarella & cheddar cheese w herb aioli*

*House Marinated Olives*

*Whole Mount Zero Olives marinated in house seasoning*

*Cured Salmon*

*Beetroot & Vodka cured salmon with pickled onions & lime mayo*

## Guest Picks A Main From The Following Bowls of Chips & Salad for the table to share

*120-day Grain Fed 300g Black Angus Porterhouse  
Cooked Medium, Served with Potato Gratin & Chimichurri Sauce*

*Market Fish*

*Pan seared market fish served with green beans, mash potato & lemon dill beurre blanc*

*Charred Pumpkin*

*Char grilled pumpkin with cyprus grain, mixed herbs, goats cheese & pumpkin puree*

*Spice Grilled Spatchcock*

*Marinated spatchcock with wilted spinach, rosemary potatoes & romesco sauce*

## Dessert Selection pick 2 50/50 Drop

*Seasonal Baked Cheesecake*

*Home-made baked cheesecake with mixed berry compote*

*Traditional Pannacotta*

*Strawberry Pannacotta served with sliced biscotti*

*Classic Bread & Butter Pudding*

*Home baked Bread & Butter Pudding served with warm crème anglaise*

**Minimum of  
25 guest**



**You may send this to your  
guest to pre order their  
main meal.**

**We can provide seating  
arrangements for you to  
ensure everyone gets the  
right meal.**

**Don't forget to let us know  
about any dietary  
requirements.**



# 3 Course Sit Down Plated Menu

## Package 3

Platinum Sit Down \$75 per person

3 Course plated sit-down.

Pick an entrée, main & dessert

50/50 drop

## Entrée Selection pick 2

Shared Entrée's for the table

*Hommus & Grilled Turkish*

*Homemade hommus dip with roasted garlic served with grilled Turkish bread*

*3 Cheese Croquettes*

*Croquettes blended with parmesan cheese, mozzarella & cheddar cheese w  
herb aioli*

*House Marinated Olives*

*Whole Mount Zero Olives marinated in house seasoning*

*Cured Salmon*

*Beetroot & Vodka cured salmon with pickled onions & lime mayo*

*Lamb Kofta*

*Middle eastern lamb kofta with smoked paprika yoghurt*

## Guest Picks A Main From The Following Bowls of Chips & Salad for the table to share

*Grass Fed 250g Scotch Fillet*

*Served with Potato Gratin & Chimichurri Sauce*

*Market Fish*

*Pan seared market fish served with cauliflower puree, Nduja cream &  
peperonata*

*Twice Cooked Pork Belly*

*Pork belly served with potato gratin, wilted spinach & creamy pork sauce*

*Cauliflower Steak*

*Marinated Char-Grilled Cauliflower Steak with green beans & romesco sauce*

*Prawn Ravioli*

*Prawn filled homemade ravioli accompanied with a dill white wine creamy  
sauce & salmon roe*

## Dessert Selection pick 2

50/50 Drop

*Seasonal Baked Cheesecake*

*Home-made baked cheesecake with mixed berry compote*

*Traditional Pannacotta*

*Strawberry Pannacotta served with sliced biscotti*

*Classic Bread & Butter Pudding*

*Home baked Bread & Butter Pudding served with warm crème anglaise*

# Drink Packages

*Let's raise a glass to easy planning!*

**Please note: Drink packages are only available with food purchase.**

*We'll take care of the drinks so you can enjoy the party. Prepay your package, and we'll set your guests up with wristbands — giving them 3.5 hours of seamless service (subject to RSA).*

## **Alcohol-Free Vibes – \$15pp**

*Perfect for designated drivers or anyone skipping the booze. Includes coffee, tea, soft drinks, and juices.*

## **Premium Package – \$60pp**

*Includes everything in the alcohol-free package, plus house wines, selection of tap beers, & a range of stubbies to keep the good times flowing.*

## **Gold Package – \$90pp**

*All the perks of Premium, plus basic spirits and full access to our tap range. It's the ultimate all-in option.*

## **Bar Tab – You Call the Shots**


*Want to keep it flexible? Set your budget, select what's included, and we'll do the rest. We'll give you a heads-up when the tab is close to running out so you can choose to top it up or call it. Credit card required to open a bar tab.*



# BBQ & BOWLS

*BBQ & Bowls – The Ultimate Laid-Back Party Combo!*

*Looking for the perfect way to unwind, catch up, and soak up the good vibes with your crew? We've got just the thing...*

 *Gourmet BBQ + Bowls Pack – \$60pp  
(Min 15 people)*

*Sink your teeth into a gourmet sausage, marinated chicken skewer, and juicy minute steak, all served with caramelised onions, Greek salad, potato salad, coleslaw, fresh bread & all the fixings – plus 2 hours of barefoot bowls fun!*

 *Classic BBQ & Bowls Pack – \$50pp  
(Min 15 people)*

*A classic Aussie combo: beef sausage, beef patty, marinated chicken skewer, garden salad, bread & condiments. Simple, tasty, and guaranteed to hit the spot.*

 *Veggie-Friendly?*

*We've got you covered! Swap out for veggie burgers and halloumi skewers for just \$2pp extra. Includes 2 hours of barefoot bowls at a mates' rate – the perfect recipe for relaxed fun in the sun!*



# Entertainment

*Looking for something extra for your event?*

*Want to take your event from fun to fabulous?  
Add one of our show-stopping Drag Queens or  
a professional DJ to your function at the  
Bowlo and create an unforgettable  
experience for your guests!*



## Price list

ADD SPARKLE TO YOUR EVENT

### DRAG QUEENS

BINGO/ TRIVIA  
PERFORMANCES &  
HOSTING EVENTS  
TO SUIT YOUR NEEDS,  
FOR UP TO 3 HOURS

\$ 650 FOR ONE QUEEN  
\$1200 FOR TWO QUEENS

DRAG DJ SET

\$200 PER HOUR\*

DJ SET

\$175 PER HOUR\*

\*MINIMUM 2 HOURS

*All bookings are subject to availability*

*T&C apply, please note full payment for  
entertainment maybe required upfront to  
secure booking.*



# *A Bowlo Christmas*

**Host your end of year  
christmas party with us at  
the bowlo!**

**Leave everything to us as  
we decorate the tables,  
and make a winter /  
summer wonderland  
come to life.**

**Minium 30 guest includes  
2 hours barefoot bowls  
Please let us know of any  
dietary requirments and  
we will cater accordingly**

*Christmas*  
**SHARING MENU**

*\$70 Per Person*

MIXED BREAD BASKET  
W BUTTER

TURKEY BREAST  
&

TRADITIONAL GLAZED  
HAM

*Sides*

SEASONAL ROASTED  
VEGETABLES

HOME MADE STUFFING

HONEY BUTTERED  
VEGETABLES

BROCCOLI &

CAULIFLOWER MORNAY

PUMPKIN, SPINACH,

CRANBERRY, PINE NUTS,

MIXED GRAIN & GOATS

CHEESE SALAD

GRAVY & CRANBERRY  
SAUCE

*Desserts*

CHRISTMAS TRIFLE  
&  
MINI PAVLOVA



*Add a little extra*

**Why not add on some  
christmas favourites to  
make your christmas  
feast extra special**

<b>1 kg Prawns</b>	<b>POA</b>
<b>1 doz oysters</b>	<b>POA</b>
<b>Olly's Eggnog</b>	<b>\$7 pp</b>

**A bowl of christmas is  
subject to availability.**

**Book now to secure  
your spot this  
Christmas**