



the Function

The club is a showpiece in the local community. It has recently been refurbished and offers modern, spacious leisure facilities, a renowned seafood restaurant and all-day cafe, a state-of-the-art TAB and a magnificent 330 seat showroom which is perfect for celebrations and events.

For smaller occasions, we have plenty of space in various areas of the club that can be closed off to ensure your privacy. Our experienced team can assist you with menu selection, audio visual equipment, entertainment, floor plans and decorations to guarantee your event is one your guests will remember fondly. Finally, our team will assist you on the day to ensure guests receive your undivided attention from beginning to end.

We offer a vast array of buffet and set menus, along with a selection of beverage packages, ensuring we cater for every budget.

The following pages are sample menus for your consideration. Contact us today on 6554 6477... We will be delighted to assist you with your special occasion.



The waves Package

Alternate meals served.

Please choose any two meals from each course

ENTREES

Prawn Cocktail school prawns with lettuce, avocado & seafood sauce

Chicken Skewers served on a bed of rice with satay sauce

Pumpkin & Feta Quiche V with side salad

Beef Lasagne sheets of pasta layered with bolognaise sauce, bechamel & mozzarella cheese, served with parmesan cheese

MAINS

Fish & Chips served with garden salad with lemon & tartare sauce

Chicken Schnitzel with chips, salad & gravy

Beef Scallopini with mushroom sauce, served with seasonal vegetables & mash potato

Roast of the Day with traditional vegetables & gravy

DESSERTS (served with fresh cream)

Chocolate Cake

Banana Cake

Apple Crumble

Orange Poppyseed

Dinner Rolls, Tea & Coffee included

Minimum 40 Adult Persons 2 Courses \$39pp | 3 Courses \$49pp

Includes Complimentary Room Hire, General Table Decorations (this includes paper tablecloths & napkins, place settings & table numbers)





Alternate meals served.

Please choose any two meals from each course

ENTREES

Arancini *V* filled with mushrooms, served with grated parmesan cheese & aioli

Thai Satay Beef Salad sliced beef & mixed lettuce tossed in a spicy thai dressing

Fettuccine Boscaiola fettuccine pasta tossed with bacon, mushrooms, shallots in a creamy white wine sauce with parmesan cheese

Creamy Garlic Prawns 4 king prawns sautéed in a rich creamy garlic sauce, served with steamed rice

MAINS

Sirloin Steak cooked medium well, served with chat potatoes, carrots & broccolini with one choice of sauce, mushroom, pepper, dianne or red wine jus

Baked Barramundi served with chat potatoes, carrots & broccolini with lemon butter sauce

Char Grilled Chicken Breast served with chat potatoes, carrots & broccolini with a creamy pesto sauce

Potato Gnocchi V tossed in a nap sauce, topped with baby spinach & parmesan cheese

Lamb Shank GF braised with tomato, onion & mixed herbs, served with mash potato & vegetables

DESSERTS (served with fresh cream)

Chocolate Mudcake
Lemon Meringue Pie
Apple & Rhubarb Crumble
New York Cheesecake

Dinner Rolls, Tea & Coffee included

Minimum 40 Adult Persons 2 Courses \$59pp | 3 Courses \$69pp

Includes Complimentary Room Hire, Tablecloths, Premium Napkins, Table Numbers, Table Menu Card/Program, Table Centre Piece & Table Plan Signage





Alternate meals served.

Please choose any two meals from each course

ENTREES

Tempura Prawns with tomato salsa & aioli

Seared Scallops with coriander & salad, tossed in a spicy thai dressing

Roasted Pork Belly with salad greens & fresh lemon

Grilled Chicken Tenderloins with greek salad & red wine vinaigrette

Lamb Skewers served with mixed lettuce leaves & tzatziki

Creamy Garlic Prawns 4 king prawns sautéed in a rich creamy garlic sauce, served with steamed rice

MAINS

Spinach & Ricotta Ravioli V served with napolitana sauce topped with parmesan cheese

Scotch Fillet Steak served medium well, with chat potatoes, carrots & broccolini & red wine jus

Grilled Chicken Breast with Prawns in creamy garlic sauce, served with chat potatoes, carrots & broccolini

Lamb Shank GF braised with tomato, onion & mixed herbs, served with mash potato & vegetables

Grilled Atlantic Salmon served with chat potatoes, carrots, broccolini with bearnaise sauce

Veal Osso Bucco *veal shank cooked in a rich wine* & tomato sauce with vegetables, served with mash potato & broccolini

DESSERTS

Warm Sticky Date Pudding *with butterscotch sauce* & *fresh cream*

Cookie & Cream Cake with chocolate sauce

Vanilla Bean pannacotta with berry compote & biscotti

Chocolate Tart with raspberry coulis

Dinner Rolls, Tea & Coffee included

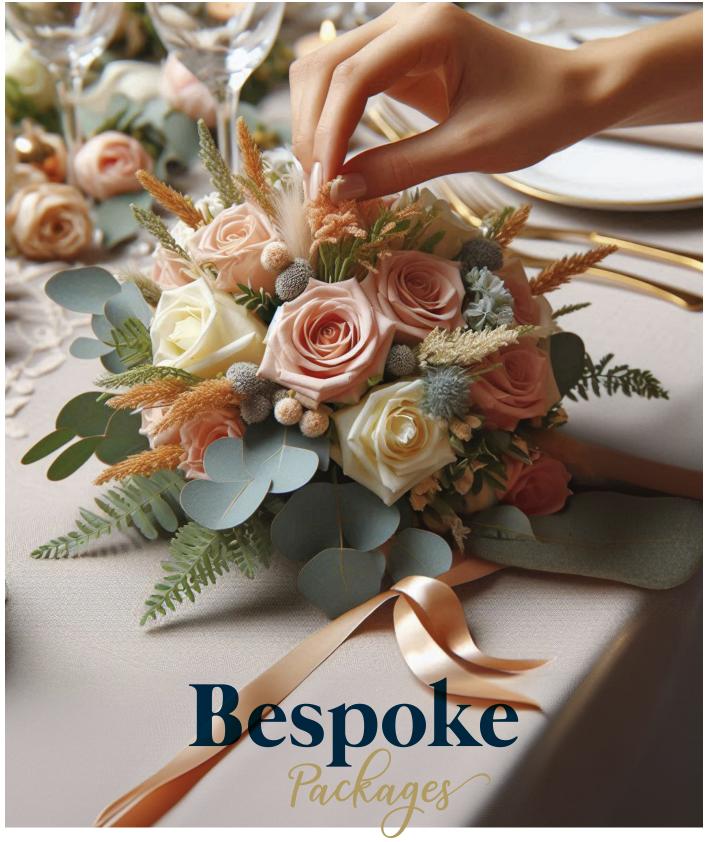
Minimum 40 Adult Persons

2 Courses \$79pp | 3 Courses \$89pp

Includes Complimentary Room Hire, Tablecloths, Linen Serviettes, Table Skirting, Chair Covers, Centre Pieces, Place Cards, Menu Cards, Event programs, Welcome Signs, Table Planner Signage

More decoration items available to ensure the venue aligns with your vision. Please see our catering team





Let us bring your vision to life!
We want you to remember it, so let's make it special!

We understand that everyone has unique preferences and dietary requirements. That's why we can offer personalised event and menu options tailored to your specific needs. Whether you have dietary restrictions, cultural preferences, or a particular theme in mind, our team is dedicated to bringing your vision to life.

Ready to discuss your event further? Reach out to our team to schedule a consultation and start planning the perfect culinary experience for your special event.

cocktail & canape's

COCKTAILS

Please choose from the below selections...

- 2 Party Pies
- 2 Party Sausage Rolls
- 2 Mini Quiches
- 2 Arancini Balls V
- 2 Cocktail Spring Rolls V
- 2 Chicken Nuggets
- 2 Flamed Grilled Meatballs
- 2 Fish Cocktails
- 2 Tempura Prawns
- 2 Chicken Wings
- 2 Pork & Prawn Dumplings
- 2 Vegetable Dumplings V
- 2 Dim Sims

Minimum 40 Adult Persons 3 selections for \$13pp | 6 selections for \$25pp Extras \$4.50 each

CANAPE

Please choose from the below selections...

- 2 Smoked Salmon Blinis
- 2 Chicken & Mushroom Filo Parcels
- 2 Master stock Pork Belly Bites in Plum Sauce
- 2 Tomato Tarts with Basil & Feta
- 2 Seared Scallops with Cauliflower Puree
- 2 Crispy Bacon Natural Wallis Lake Oysters with Sesame Pickled Ginger & Wasabi Mayo
- 2 Rare Beef Crostinis with Horseradish Cream
- **2 Caramelised Onion Tarts**
- 2 Mini Chicken Satay Skewers
- 2 Peking Duck Spring Rolls
- 2 Chicken Sliders
- 2 Beef Sliders

Minimum 40 Adult Persons
3 selections for \$24pp | Extras \$8 each

Pizzas are also available to accompany any menu or event! Please see our catering team.





TBBC are here to make this difficult time easier for you. We have the ability to cater for a small intimate gathering through to larger groups, catering to your needs and ensuring it runs effortlessly, giving you the time to spend with your loved ones.

You can choose from our tried and tested packages, or we can work with you to deliver exactly what you envision.

PEONY PACKAGE

Includes

- Coffee & Tea station
- Assorted sandwiches
- Choice of 3 hot items from the Cocktail Menu

Minimum 40 Adult Persons \$22pp

ROSE PACKAGE

Including

- Coffee & Tea station
- Assorted gourmet sandwiches
- Choice of 3 hot items from the Cocktail Menu
- Assorted pastries & cakes

Minimum 40 Adult Persons \$29pp

glazing pasty

POA

Grazing Station – consisting of cold meats, cheeses, seasonal fruit and vegetables, olives, dips, nuts, crackers, and breads PLUS 3 hot food items from the Cocktail Menu

cold seafood platters

Consists of 6 Cooked Medium Size Fresh Prawns per person & 2 Fresh Oysters per person with lemon & seafood sauce

Minimum 10 Adult Persons Small \$200 serves 10 persons Large \$390 serves 20 persons



Steak & Chips
Kids Pasta with garlic bread
Fish & Chips
Nuggets & Chips
Small Roast

All kids meals include a soft drink & Busy Nippers Pack per head

\$15pp 12 years & under





MONTHS OF JULY, OCTOBER, NOVEMBER & DECEMBER ONLY

selection 1

MAINS

Ham & Turkey with traditional baked vegetables

DESSERT Alternate drop

Plum Pudding with custard

Meringue topped with passionfruit nectar & fresh cream

Includes Bread Roll, Tea & Coffee

Minimum 40 Adult Persons \$45pp

selection 2

ENTRÉE choice of two alternate drop

Prawn Cocktail school prawns with lettuce, avocado & seafood sauce

Chicken Skewers served on a bed of rice with satay sauce

Beef Lasagne sheets of pasta layered with bolognaise sauce, bechamel & mozzarella cheese, served with parmesan cheese

MAINS

Ham & Turkey with cooked prawns potato salad & garden salad

DESSERT alternate drop

Meringue topped with passionfruit nectar & fresh cream **Apple Crumble** warm or cold with fresh cream

Includes Bread Roll, Tea & Coffee

Minimum 40 Adult Persons \$55pp

Includes Complimentary Room Hire, Tablecloths, Linen Serviettes Table Skirting & Chair Covers





HOT SELECTIONS Choice of two

Roast Beef, Pork, Chicken or Lamb

Satay Chicken with steamed rice

Penne Pasta in a beef ragu

Beef Stroganoff with steamed rice

Spinach & Ricotta Ravioli V with nap sauce

SIDES Choice of two

Roast Potato

Roast Pumpkin

Peas & Corn

Beans & Carrots

Cauliflower & Broccoli

Potato Bake

SALADS Choice of one

Garden Salad

Traditional Caesar

Greek Salad

Coleslaw

Pasta Salad

DESSERTS Choice of two

Chocolate Cake

Orange & Poppy Seed Cake

Banana Cake

Caramel Slice

Dinner Rolls, Tea & Coffee included

Minimum 40 Adult Persons \$39pp

Includes Complimentary Room Hire & Basic Table Decorations





HOT SELECTIONS CHOICE OF TWO

Roast Beef, Pork, Chicken or Lamb

Satay Chicken with steamed rice

Penne Pasta in a beef ragu

Beef Stroganoff with steamed rice

Spinach & Ricotta Ravioli V with nap sauce

Chicken Scallopini with creamy mushroom sauce

COLD SELECTIONS Choice of one

Ham

Turkey

Chicken

Fresh Prawns

SIDES choice of two

Roast Potato

Roast Pumpkin

Corn on the Cob

Cauliflower & Broccoli

Potato Bake

SALADS Choice of two

Garden Salad

Traditional Caesar

Greek Salad

Seafood Salad

Pumpkin, Feta and Rocket Salad

DESSERTS Choice of two

Chocolate Mudcake

Lemon Meringue Pie

Apple Crumble

Caramel Slice

Dinner Rolls, Tea & Coffee included

Minimum 40 Adult Persons

\$49pp

Includes Complimentary Room Hire, Tablecloths, Table Decoration & Premium Napkin Selection



meetings & seminals

For Meetings & Seminars you can choose from the below options or the hot finger food options or a combination or both. Please do not hesitate to contact our functions department who can help tailor a package to suit your needs or budget.

PRICES PER HEAD

Tea & coffee station \$4.00 Tea, coffee & biscuits \$6.00 Tea, coffee & scones with jam & cream \$10.00 Tea, coffee & gourmet cookies \$10.00 Tea. coffee & cake \$10.00 Tea, coffee & pastries \$10.00 Tea, coffee & Sandwiches per person \$13.00 Small Sandwich Platter (serves 10) \$90.00 Large Sandwich Platter (serves 20) \$160.00 Small Wrap Platter (serves 10) \$100.00 Large Wrap Platter (serves 20) \$180.00 Small Gourmet Sandwich Platter (serves 10) \$110.00 Large Gourmet Sandwich Platter (serves 20) \$200.00 Small Hot Finger Food Platter (serves 10) \$95.00 Large Hot Finger Food Platter (serves 20) \$180.00 Grazing Platter Small (serves 10) \$90.00 **Grazing Platter Large (serves 20) \$150.00** Fresh Fruit Platter Small (serves 10) \$80.00 Fresh Fruit Platter Large (serves 20) \$120.00 Assorted Tray Cake Platter Small (serves 10) \$90.00 Assorted Tray Cake Platter Large (serves 20) \$160.00 Assorted Pastries Platter (serves 10) \$90.00

Minimum 10 Adult Persons

Pizzas are also available to accompany any menu or event! Please see our catering team





ROOM HIRE CHARGES

SHOW ROOM

Room dimension 24m x 16m

Full Day \$550.00 Half Day \$350.00

Audio Visual Equipment (Included in Price), Large Screen & Projector Sound System, Microphones, Laptop Computer & Whiteboard available

LOUNGE

Partitioned area of dining/lounge to suit function type and numbers.

Full Day \$300.00 Half Day \$200.00

Audio Visual Equipment (Included in Price) Large Screen & Projector Sound System & Microphones, whiteboard available

TROPPO JACKS

Outdoor area with partial cover – can seat up to 120 comfortably

Full Day \$125.00 Half Day \$85.00

Audio Visual Equipment (Included in Price)
Wall Mounted LCD TV, Whiteboard available

OTHER SERVICES OR EXTRAS

LINEN HIRE

Tablecloths from \$15 per tablecloth

Table Skirts \$12 per table

Chair Covers \$2 per chair

Linen serviettes \$2 per serviette

DESIGN/ADMIN

PHOTOCOPYING

A4 Black & White or Colour per page \$2

TICKET PRODUCTION FOR EVENTS

A4 Colour 8 tickets per page \$3

Table decorations - POA

- Place Cards
- Menu cards
- Event programs
- Table centrepieces
- Balloons
- Fresh Flowers

Room Decorations – POA

- Welcome signs
- Table planner signage
- Photo walls
- Balloons
- Fresh Flowers



Pocal businesses & services

ARTISTS & ENTERTAINMENT

Garry King - *0412 431 414*

Matt Zarb Solo Artist - 0431 126 366 / 0413 878 950

Tony Fergusun (Ferg) - 0477 779 890

Andrew Best - 0411 404 242

Brendon Tremlow - 0409 982 201

Pulse Sound & Lighting - 0411 880 137

DJ Pazzo - Michael 0414 409 586

PHOTOGRAPHY

East Coast Photography - Craig Mason 0411 846 084

Shane Chalker Photography – *Shane Chalker* 02 6555 6044 / 0412 090 782

Look At ME! Photo Booths 0409 531 293

CELEBRANTS

Wendy Ballard 02 6554 9466 / 0411 036 171

Sarah Julien 02 6557 2631 / 0410 657 167

Funeral Celebrant - Kerry Barnsley - 0437 764 877

FLORISTS

Flowers by Fillery - 0431 226 893

Rosita Flowers - 02 6554 6256

Forster Flowers - 02 6555 2222

OTHER

Tuncurry Washeteria (Linen Hire) 02 6555 6200

