FUNCTION & EVENT MENU

Greenlopes BOWLO Packages

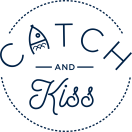
Looking for something unique, memorable, exciting, challenging and FUN?

It’s all here at the Greenslopes BOWLO. This is what we deliver for you.

**Our package includes 4 hours + of barefoot bowls** including lane hire, area hire,coloured bowls and all the necessary equipment to enjoy.

**Choose your preferred “FOOD TRUCK”**

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***Example: Choose your area, give us the numbers attending and we will work out a per person cost, tailored to suit your function or event.***

***Get 10% off each platter when ordered with a Food Truck package\****

*Minimum order is a* ***50 person package****. You are welcome to order a barefoot package with less than 50 people, we have platters and pizza options for smaller functions.*

PLATTERS

We offer an extensive range of platters which are perfect for cocktail-style functions, barefoot bowls parties or for adding on to an existing package. We can customize a platter to suit you, or simply choose from our most popular platters.

**Hot Platters**

**Kids Platter** $80 (tray size – 40cm x 30cm)

An assortment of tempura chicken nuggets, battered fish, cheese pizza slices and chips w/tomato and BBQ sauce

**Vegetarian platter** $90 (tray size – 40cm x 30cm)

*An assortment of vegetable spring rolls, curry samosa triangles, crumbed onion rings and spinach and feta parcels. Served with sweet chilli and garlic aioli sauces.*

**Pastry/Party platter** $90 (tray size – 50cm x 35cm)

*An assortment of gourmet chicken, pepper steak, vegetable & lamb pies, beef sausage rolls, cheese and spinach and lamb mince quiches and BBQ meat balls. Served with sweet chilli and tomato sauces.*

***Seafood platter*** *$120* (tray size – 40cm x 30cm)

*An assortment of lemon pepper calamari, beer battered flathead, crumbed prawn cutlets and battered scallops. Served with garlic aioli and tartare sauces.*

**PIZZAS: (gluten free options available)**

Pepperoni - $16

Hawaiian - $16.5

Meat Lovers - $19

Vegetarian - $14.9

***Please note: All platters are designed for approximately 8-10 guests per platter, and although we take 100% care when preparing meals, all food is prepared in a kitchen where gluten, nuts and other allergens are present.***

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USEFULL INFORMATION

**Self-catering**

Please note that as a licensed bar and bistro, governed by Liquor, Gaming & HACCP regulations, **no food or drink** is able to be brought in by patrons or guests for consumption onsite.

One (1) celebration cake is the exception to this rule with no additional charge. We do not cut or serve your cake.

Special circumstances, such as allergies, may also be considered as exceptions to these rules **–** please discuss with our head chef.

**Guest numbers**

We trust you! We won**’**t count how many people turn up to your event. Just judge how many adult serves you require to quote catering numbers. For example, you may decide that children under 12 will only eat a half or third of an adult serve.

**Drink Packages**

We can tailor a bar tab account to suit your event. You can select which drinks you do and don**’**t want on the tab. We can provide your guests with wristbands or unique tickets for ease. We can also tailor a drinks package to suit your function, for example, bubbles on arrival and wine in ice buckets on each table. We can even source your favourite drink if it**’**s not in our current range.

Please note that non-alcoholic drinks are available but minors must be accompanied at the bar. Photo ID will be checked and intoxicated persons will be refused service. Tap water is provided free of charge and we strongly encourage guests to plan ahead for their safe transport home if drinking.

**Payment** All food orders and packages are to be paid in full 14 days prior to your event.