

OCEAN GROVE BOWLING CLUB

Functions at OGBC

Looking for somewhere for your next function?
Ocean Grove Bowling Club is an ideal location for a
memorable event.

Address.

Ocean Grove Bowling Club
18 The Terrace
Ocean Grove, Victoria 3226

Contact

(03) 5255 1540
functions@oceangrovebowls.com.au



Incorporating stunning views that overlook our bowling greens, we are sure that you will find it hard to choose from the many possibilities that our venue offers.

From casual birthdays, to formal receptions & corporate events, we are a family friendly club that provides an inviting atmosphere for all occasions.



Members Bar

The combination of a stylish bar area & picturesque views of the bowling greens creates a relaxing & inviting atmosphere. Our Members Bar is an ideal setting for guests to unwind & enjoy their drinks in a natural environment.



Function Room 1

Providing a versatile event space with a focus on technology.. Whether it's a corporate event, a seminar, or a special celebration, this space offers the perfect balance of functionality & aesthetics, making it an ideal choice for your upcoming events.



Function Room 2

Designed with operable doors, allowing you to tailor the level of privacy to suit your event's needs. Keep the doors open to create an open, flowing space or close them for a more intimate & secluded atmosphere.

At OGBC, we are more than happy to accommodate your needs & help you make your function into the success that it deserves to be!



Catering

Our delicious catering options are the perfect choice for any laid-back gathering, offering a variety of dishes. From savory finger foods to delicious desserts, our relaxed catering service ensures a stress-free & enjoyable dining experience.

Canapé Menu

Ignite the excitement of taste buds with our canapés, setting the perfect tone for your function. Indulge in a selection crafted from the finest ingredients, all prepared in our kitchen to ensure a delightful experience. Choose from our enticing canapés list & embark on a journey of flavor & enjoyment.

Dining Menu

Elevate your function to a whole new level of enjoyment by selecting our dining menu option. With a diverse range of dishes crafted to perfection, your guests will embark on a flavorful adventure that promises to satisfy. From entrees to mains & delicious desserts, our dining menu will make your function an unforgettable experience.

From the Menu

Food can be ordered straight from OGBC menu on the day - keep in mind the menu changes frequently, so let your taste buds dance with excitement as you explore the delicious surprises that await you!

Looking for dietary-friendly options? Our kitchen service has got you covered, providing personalised menus that can cater to individual dietary requirements. Whether you're planning a small gathering or a grand event, our team is here to assist you every step of the way, ensuring a smooth & stress-free experience from start to finish.

NG = No Gluten Ingredients **V** = Vegetarian **VG** = Vegan **LF** = Lactose Free
NF = No Nut Ingredients **O** = Option

Canapé Menu

Ignite the excitement of taste buds with our canapés, setting the perfect tone for your function. Indulge in a selection crafted from the finest ingredients, all prepared in our kitchen to ensure a delightful experience. Choose from our enticing canapés list & embark on a journey of flavor & enjoyment.

Package 1

\$20 per person

The ultimate budget-friendly choice for your event. This features a variety of pre-selected party foods that are sure to keep everyone happy & satisfied. Embrace the perfect blend of taste & affordability with this package, making it the go-to choice for any occasion.

Package includes:

- **Sausage Rolls**
- **Party Pies**
- **Spring Rolls**
- **Mini Dim Sims**
- **Samosas**
- **Fruit Platter**

Unleash your taste bud creativity with our three fantastic options below that give you the freedom to handpick from our canapé menu. Embrace the opportunity to curate your own culinary experience & savor every bite of our carefully prepared canapés.

Package 2

\$25 per person

Your choice of:

6 selections from our canapé menu

Package 3

\$30 per person

Your choice of:

6 selections from our canapé menu

and

2 selections from our substantial menu

Package 4

\$35 per person

Your choice of:

8 selections from our canapé menu

and

2 selections from our substantial menu

Canapés

Cold

- **Natural Oysters** - lemon, lime wedges *ng, lf, nf
- **Honey Soy Ginger Prawn Cup** - marinated prawns, shredded iceberg in a prawn cracker *lf
- **Rare Beef Crouton** - thin slice beef, horse radish cream, garlic croutons *nf
- **Mini Bruschetta** - tomato, red onion, basil salsa on crusty bread *lf, nf, v
- **Char-grilled Pumpkin Crostini** - spiced pumpkin, parmesan garlic crostini, roast capsicum puree *v
- **Fruit Skewers** - seasonal fruit skewers with a sweet yogurt *ng, lfo, v, vgo, nf

Hot

- **Kilpatrick Oysters** - grilled topped with tangy tomato & bacon sauce *ng, lf, nf
- **Stuffed Mushroom** - semi dried tomato & goat's cheese *ng, nf, v
- **Goats' Cheese Short-Crust Tart** - balsamic roasted beetroot *v
- **Duck Spring Rolls** - Chinese five spice duck, vegetables in spring roll wrapper with sweet chili *lf
- **Thai Fish Cakes** - chefs famous fish cakes with mild sweet chili sauce *nf, lf
- **Chicken Croquettes** - crumbed & crispy fried *nf
- **Italian Meat Balls** - in rich Napoli sauce *nf, lf
- **Lamb Koftas** - with yogurt dressing *ng, lf, nf
- **Vegetarian Frittata** - with balsamic reduction *v, ng, nf
- **Chicken Skewers** *ng - with choice of dipping sauce
- **Rice Balls** - choice of vegetarian or chicken *vo, nf
- **Fried Halloumi** - with balsamic reduction *v, nf
- **Crumbed Chicken Strips** - with sweet chili aioli *lf, nf
- **Fish Goujons** - crumbed fish bites with tartare dipping sauce *lf, nf
- **Calamari Rings** - panko crumbed calamari rings with aioli *lf, nf
- **Smoked Salmon** - on cucumber with avocado puree & dill *ng, lf, nf
- **Polenta Bites** - with sundried tomato & goat's feta *v, nf
- **Prawn Cutlets** - coconut crumbed with aioli *nf
- **Mini Shepherd Pies** - *nf
- **Turkish Pizzas** - assorted *nfo, lfo, vo
- **Sausage Rolls** - with tomato dipping sauce *nf
- **Party Pies** - with tomato dipping sauce *nf
- **Spring Rolls** - with sweet chilli dipping sauce *lf, v, nf
- **Mini Dim Sims** - with sweet soy sauce *lf, nf

Sauces:

- satay *ng, lf
- honey soy *ng, lf, nf
- bbq *ng, lf, nf
- tandoori *ng
- buffalo sauce *ng, nf

Substantial

- **Beef Sliders** - toasted milk bun, beef patty, tomato relish, aioli, pickles, lettuce, tomato & cheese *nf
- **Cajun Chicken Slider** - toasted milk bun, sweet chilli aioli, lettuce & pickled onion
- **Mini Risotto Cups** - (vegetarian or chicken) in a tomato or cream base with assorted vegetables finished with parmesan cheese *ngo, lfo, vo, nfo
- **Peking Duck Bao Bun** - pickled vegetables hoisin sauce *lf
- **Roasted Pork Bao Bun** - spiced soy sauce pickled vegetables *lf
- **Korean Bao Bun** - roasted chicken, spring onion salad, sweet chili sauce *lf
- **Crispy Pork Bite Cup** - asian slaw & spice plum glaze *ngo, lfo
- **Lamb Filo** - spiced lamb curry wrapped in crispy filo
- **Mini Fish & Chips** - crumbed fish goujon, chips, tartare & lemon *lf
- **Mini Calamari Cup** - crumbed calamari, chips, aioli, lemon *lf
- **Profiteroles** - a selection of different filled choux pastry treats *v
- **Mini Boutique Lamingtons** - a selection of 6 different flavors *v
- **Petits Four** - a selection of individual dessert tarts in various flavors *v

A photograph of a restaurant dining table. The table is covered with a white tablecloth and is set with white plates, silverware, and glassware. In the center of the table, there are several small burlap bags, each containing a different type of greenery, including tall grasses and leafy branches. The background is slightly blurred, showing a person playing a guitar and other restaurant elements. The overall atmosphere is warm and inviting.

**Unleash the
fun, indulge
in irresistible
flavours with
our dining
menu**

Dining Menu

Elevate your function to a whole new level of enjoyment by selecting our dining menu option. With a diverse range of dishes crafted to perfection, your guests will embark on a flavourful adventure that promises to satisfy. From entrees to mains & delicious desserts, our dining menu will make your function an unforgettable experience.

2 Course

\$35 per person

Entree & Main or
Main & Dessert

3 Course

\$45 per person

Entree, Main
& Dessert

+ canape starter

\$10 per person
with choice of 2 canapes

+ bread rolls

\$1.50 per person

Entrees

choose 2

- **Spinach & Ricotta Gnocchi** - house made gnocchi in a creamy semi-dried tomato sauce *nf
- **Bruschetta** - warm mushroom & thyme on crusty bread with goat's feta *lfo, v, vgo, nf
- **Risotto** - tomato & medley of grilled vegetables & parmesan cheese *ng, lfo, v, nfo
- **Cream Chicken Risotto** - with spinach with parmesan cheese *gf, nf
- **Calamari** - lemon pepper flash fried tender strip with aioli & salad *lf, nf
- **Thai Salad** - marinate sliced chicken breast, thai infused salad with cream sweet chili dressing *ng, lf
- **Prawn Cocktail** - lettuce prawn cutlets cocktail sauce, dill, fresh lime *lf
- **Pork Belly Bites** - sticky sweet chili & sesame seed bites with salad *lf
- **Half Shell Scallops** - topped with a garlic butter & petite salad *ng, nf
- **Vegetable Frittata** - with a parmesan & rocket salad *ng, nf, v
- **Sweet Shiraz Poached Pear** - with a walnut, red onion, goat's cheese salad *ng, lfo, v, vgo, nfo
- **Roasted Beetroot Tart** - with feta *v, nf
- **Vietnamese Rice Paper Rolls** - choice of 2 flavours: prawn, chicken, pork or vegetarian *ng, lf, nfo, vo
- **Beef Al Crout** - medium-rare beef on crusty bread, horseradish cream & fried enoki mushrooms *nf, lfo

Mains

choose 2

- **Spinach & Ricotta Gnocchi** - house made gnocchi in a creamy semi-dried tomato sauce *v, nfo
- **Wild Rice Risotto** - mushroom, semi dried tomato, pumpkin, rocket & pine nuts *ng, lfo, v, vgo, nfo
- **Lamb Shanks** - in a rich red wine pan gravy, seeded mustard mash, broccolini *ng, nf
- **3-Point Lamb Rack** - mash potato, medley roasted vegetables red wine jus *ng, nf
- **Medium-Roasted Porterhouse** - roasted chat potato, green pea puree, sherry jus *ng, lfo, nf
- **Beef Cheeks** - in a rich red wine jus, ratatouille, parmesan mash potato *ng, nf
- **Chicken Breast** - choice of potato gratin or potato tian, asparagus spears creamy chicken jus *ng, nf
- **Mexican Chicken Creast** - char grilled corn salsa, guacamole spiced sweet potato wedges *ng, lf, nf
- **Moroccan-Spiced Chicken Breast**, cous cous, cucumber yoghurt *lfo, nfo
- **Salmon Tian** - roast potato tian, caper berry salsa *ng, nf
- **Salmon Tapenade** - olive tapenade, lemon & dill mash potato, broccolini *ng, nf
- **Crispy Skin Pork Belly** - choice of
 - green beans, cauliflower puree & smashed chat potato *ng, nf
 - slaw, roasted chat potatoes & spiced plum glaze *ngo, lf, nfo

Desserts

choose 2

- **Eton Mess** - selection of fresh berries, meringue, coulis & cream *ng, lfo, nfo, v
- **Sticky Date Pudding** - butter scotch sauce, strawberry compote, caramel chunk ice cream *v
- **Apple Strudel** - spiced apple & sultana in crispy pastry, mix berry compote & pandam lime posset *v, nfo
- **Chocolate Brownie** - cured strawberries, Kahlua chocolate sauce, double cream *ng, v
- **Chocolate Brownie** - caramel fudge sauce, fresh berries, salted popcorn, honeycomb ice cream *ng, v
- **Coconut & Lime Panna Cotta** - sherbet, sesame seed brittle, cured berries *ng, lf, vo, vgo, nfo
- **Lemon Meringue Tart** - lemon curd, burnt marshmallows, fresh berries, lemon balm & raspberry couli *v, nfo
- **Poached Pear** - sweet shiraz poached pear, macadamia brittle, dark chocolate posset *ng, v, nfo
- **Waffles** - maple syrup, chocolate fudge sauce, caramel popcorn, honeycomb ice cream, strawberries *v, nfo
- **Apple & Sultana Crumble** - coconut & rolled oat crumble topping with a spiced apple & sultana filling in short crust tarts, vanilla bean ice cream & mixed berry couli *v
- **Apple & Raspberry Crumble** - coconut & rolled oat crumble with a spiced apple & raspberry filling in short crust tarts, vanilla bean ice cream & blue berry couli *v



Add-Ons

Enhance your function with our exciting add-on options, designed to elevate your event to the next level of excellence



Barefoot Bowls

Our barefoot bowls sessions offer a unique & relaxed experience that'll have your guests kicking off their shoes & enjoying the game!



Centrepieces

Let genU's exquisite centrepieces bring a touch of elegance & charm to your tables, creating a captivating ambiance



Linen

Our premium linen selection ensures a stylish & sophisticated setting



Entertainment

Whether it's musicians, DJ's, or MC's, let us know what you need & we will book someone who will keep the energy high & the dance floor buzzing



Tea & Coffee

A dedicated tea & coffee station keeping your guests refreshed throughout the event



Equipment

we offer top-of-the-line equipment rentals, including stages, projectors, laptops, & microphones, to cater to your audiovisual needs & ensure a seamless & impactful presentation