

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](mailto: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 and 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 and picturesque views of the bowling greens creates a relaxing and inviting atmosphere. Our Members Bar is an ideal setting for guests to unwind and 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 and 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 and secluded atmosphere.

At OGBC, we are more than happy to accommodate your needs and 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 and 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 and embark on a journey of flavor and 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 and 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 and stress-free experience from start to finish.

**GF** = Gluten Free **V** = Vegetarian **VG** = Vegan **LF** = Lactose Free **NF** = Nut Free **O** = Option

# Canapé Menu

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## 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 and satisfied. Embrace the perfect blend of taste and 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 and 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 \*gf, df, nf
- **Honey Soy Ginger Prawn Cup** - marinated prawns, shredded iceberg in a prawn cracker
- **Rare Beef Crouton** - thin slice beef, horse radish cream, garlic croutons
- **Mini Bruschetta** - tomato, red onion, basil salsa on crusty bread \*gf, df, nf
- **Char-grilled Pumpkin Crostini** - spiced pumpkin, parmesan garlic crostini, roast capsicum puree
- **Fruit Skewers** - seasonal fruit skewers with a sweet yogurt \*gf, dfo, vgo

## Hot

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

### Sauces:

- satay \*gf, df
- honey soy \*gf, df, nf
- bbq \*gf, df, nf
- tandoori \*gf
- buffalo sauce \*nf

## Substantial

- **Beef Sliders** - toasted milk bun, beef patty, tomato relish, aioli, pickles, lettuce, tomato & cheese
- **Cajun Chicken Slider** - toasted milk bun, sweet chilli aioli, lettuce and pickled onion
- **Mini Risotto Cups** - (vegetarian or chicken) in a tomato or cream base with assorted vegetables finished with parmesan cheese \*gfo, lfo, vo
- **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 and spice plum glaze \*gfo, lfo
- **Lamb Filo** - spiced lamb curry wrapped in crispy filo
- **Mini Fish & Chips** - crumbed fish goujon, chips, tartare and lemon \*lfo
- **Mini Calamari Cup** - crumbed calamari, chips, aioli, lemon
- **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





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

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# Dining Menu

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## 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 <sup>\*v, nf</sup>
- **Bruschetta** - warm mushroom and thyme on crusty bread with goat's feta <sup>\*gfo, dfo, v, vgo, nf</sup>
- **Risotto** - tomato and medly of grilled vegetables and parmesan cheese <sup>\*gf, dfo, v, nf</sup>
- **Cream Chicken Risotto** - with spinach with parmesan cheese <sup>\*gf, nf</sup>
- **Calamari** - lemon pepper flash fried tender strip with aioli and salad <sup>\*df, nf</sup>
- **Thai Salad** - marinate sliced chicken breast, thai infused salad with cream sweet chili dressing <sup>\*gf, df, vgo</sup>
- **Prawn cocktail** - lettuce prawn cutlets cocktail sauce, dill, fresh lime <sup>\*gf, df, nf</sup>
- **Pork Belly Bites** - sticky sweet chili and sesame seed bites with salad <sup>\*df</sup>
- **Half Shell Scallops** - topped with a garlic butter and petite salad <sup>\*gf, nf</sup>
- **Vegetable Frittata** - with a parmesan and rocket salad <sup>\*gf, nf, v</sup>
- **Sweet Shiraz Poached Pear** - with a walnut, red onion, goat's cheese salad <sup>\*gf, dfo, v, nfo</sup>
- **Roasted Beetroot Tart** - with feta <sup>\*v, nf</sup>
- **Vietnamese Rice Paper Rolls** - choice of 2 flavours: prawn, chicken, pork or vegetarian <sup>\*gf, df, nf, vgo</sup>
- **Beef Al Crout** - medium-rare roasted beef on crusty bread, horse radish cream fried enoki mushrooms <sup>\*nf</sup>

# Mains

## choose 2

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

# Desserts

## choose 2

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



# 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 and relaxed experience that'll have your guests kicking off their shoes and enjoying the game!



## Centrepieces

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



## Linen

Our premium linen selection ensures a stylish and sophisticated setting





## Entertainment

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



## Tea & Coffee

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



## Equipment

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