

Jamax Catering

Packages & Menus

Bundoora R.S.L Bowling Centre



Jamax Catering

BANQUET MENU

1 COURSE SET MENU @ \$25.50

Please choose one of the following from the main course selection

2 COURSE SET MENU @ \$32.50

Please choose from following:

1x Entree/Soup or Dessert selection

1x Main course

2 COURSE SET MENU @ \$35.50

Please choose from following:

2x Entree / Soup or Dessert selection

2x Main courses to be served alternately

3 COURSE SET MENU @ \$39.50

Please choose one of the following:

1x Entree / Soup and Dessert selection

2x Main courses to be served alternately

3 COURSE SET MENU @ \$44.50

Please choose one of the following:

2x Items from each section to be served alternately

Jamax Catering

BANQUET MENU

SOUPS

Minestrone - Rich tomato & vegetable soup w pasta and finished w rocket pesto

Carrot & caraway seed w cream

Pumpkin, honey & rosemary w sour cream

Moroccan chicken w coriander and chickpeas

Potato bacon & leek w mini herb scones

Tomato & basil w parmesan crouton

Broccoli and Cheese w sippets

Curried Cauliflower finished w cream

ENTRÉE

Large Tortellini filled w sweet potato & leek w pesto cream sauce

Italian Brushetta - Grilled ciabatta bread topped w tomato & roast vegetable mix, drizzled w basil oil

Caesar Salad w smoked chicken- cos lettuce, crispy bacon, croutons, shaved parmesan, Caesar dressing & boiled egg

Smoked salmon w nicoise salad traditionally prepared w baby potatoes, cherry tomato, beans & egg mayonnaise

Greek Style Spanikopita - Mixed cheese & spinach filo served w capsicum coulis

Salt & pepper squid on a rocket salad w citrus aioli

Spinach & ricotta Cannelloni w rich tomato Napoli sauce & shaved parmesan

Vegetarian quiche w mixed garden salad & red pesto dressing

Prawn spring rolls on a noodle & vegetable salad w Asian infused dressing

Jamax Catering

BANQUET MENU

MAIN COURSES

Beef Medallion - seeded mustard mash, sautéed greens & rich red wine jus

Herb & almond crusted Barramundi fillet on parsnip mash sautéed spinach & Salsa Verde

Lamb Rump on spiced sweet potato & pea risotto w demi glace sauce

Grilled Atlantic salmon on warm vegetable cous cous & capsicum coulis

Lamb loin medallions on potato puree, Italian style braised vegetables & demi glace sauce

Chicken fillet, herb marinated on sweet potato mash, buttered beans & sage jus

Pork Rib Eye, on potato mash, char grilled zucchini, jus & apple chutney

Wild mushroom risotto w rocket, parmesan & almond salad

Oven-baked vegetable Filo parcels w pumpkin spinach & ricotta filling

DESSERTS

Vanilla Panna-cotta w strawberry compote

Lemon meringue pie w mixed berry sauce

Tiramisu- coffee & mascarpone layered sponge biscuits w caramel syrup

Lemon tart w passionfruit coulis

Chocolate mousse served in a chocolate basket w coffee anglaise

Sticky date pudding w/ butterscotch sauce & double cream

Pavlova w Chantilly cream, mixed berries & berry coulis

Apple-crumble w cinnamon anglaise

Baked New York cheese cake w raspberry coulis

Chocolate fudge pudding w chocolate sauce & double cream

Jamax Catering

BANQUET MENU

SOUPS

Minestrone - Rich tomato & vegetable soup w pasta and finished w rocket pesto

Carrot & caraway seed w cream

Pumpkin, honey & rosemary w sour cream

Moroccan chicken w coriander and chickpeas

Potato bacon & leek w mini herb scones

Tomato & basil w parmesan crouton

Broccoli and Cheese w sippets

Curried Cauliflower finished w cream

ENTRÉE

Large Tortellini filled w sweet potato & leek w pesto cream sauce

Italian Brushetta - Grilled ciabatta bread topped w tomato & roast vegetable mix, drizzled w basil oil

Caesar Salad w smoked chicken- cos lettuce, crispy bacon, croutons, shaved parmesan, Caesar dressing & boiled egg

Smoked salmon w nicoise salad traditionally prepared w baby potatoes, cherry tomato, beans & egg mayonnaise

Greek Style Spanikopita - Mixed cheese & spinach filo served w capsicum coulis

Salt & pepper squid on a rocket salad w citrus aioli

Spinach & ricotta Cannelloni w rich tomato Napoli sauce & shaved parmesan

Vegetarian quiche w mixed garden salad & red pesto dressing

Prawn spring rolls on a noodle & vegetable salad w Asian infused dressing

Jamax Catering

BANQUET MENU

MAIN COURSES

Beef Medallion - seeded mustard mash, sautéed greens & rich red wine jus

Herb & almond crusted Barramundi fillet on parsnip mash sautéed spinach & Salsa Verde

Lamb Rump on spiced sweet potato & pea risotto w demi glace sauce

Grilled Atlantic salmon on warm vegetable cous cous & capsicum coulis

Lamb loin medallions on potato puree, Italian style braised vegetables & demi glace sauce

Chicken fillet, herb marinated on sweet potato mash, buttered beans & sage jus

Pork Rib Eye, on potato mash, char grilled zucchini, jus & apple chutney

Wild mushroom risotto w rocket, parmesan & almond salad

Oven-baked vegetable Filo parcels w pumpkin spinach & ricotta filling

DESSERTS

Vanilla Panna-cotta w strawberry compote

Lemon meringue pie w mixed berry sauce

Tiramisu- coffee & mascarpone layered sponge biscuits w caramel syrup

Lemon tart w passionfruit coulis

Chocolate mousse served in a chocolate basket w coffee anglaise

Sticky date pudding w/ butterscotch sauce & double cream

Pavlova w Chantilly cream, mixed berries & berry coulis

Apple-crumble w cinnamon anglaise

Baked New York cheese cake w raspberry coulis

Chocolate fudge pudding w chocolate sauce & double cream

Jamax Catering

COCKTAIL PARTY PACKAGES

Minimum 50 pax

\$16.50 per person plus beverages

Choose 8 varieties, 10 pieces served each

\$19.50 per person plus beverages

Choose 10 varieties, 13 pieces served each

\$22.50 per person plus beverages

Choose 12 varieties, 15 pieces served each

Finger Food Selections

Cocktail Vegetarian Spring Rolls

Mini Pizza's- Assorted Toppings

Middle Eastern Spiced Meat Balls

Gourmet Party Pies

Gourmet Party Sausage Rolls

Traditional Mini Dim Sim

Spicy Chicken & Coriander Balls

Vegetarian or California Nori Rolls

Chicken Satay Sticks

Salt & Pepper Squid

Mini Hot Dogs

Asian Marinated Chicken Wings

Tempura Prawns

Thai Fish Cakes

Assorted Point Sandwiches

Devils Crunch Chicken

Spinach & Ricotta Filo Triangles

Mini Assorted Quiche

Vegetarian Samosa

Crumbed Calamari Rings

Vegetarian Arancini

Lamb Kofte Sausages

Mini Cheese Burgers

Addition Platters

Dips w Selection of Breads

\$26.00 each

Anti-Pasto – Marinated Meats, Cheeses & Vegetables

\$32.00 each

Jamax Catering

AFTERNOON TEA - LIGHT LUNCHES - WAKE FUNCTION

\$45.00 per platter plus beverages

Approx 8 people served per platter

Platters made up of the following selections

Cold

Assorted sandwiches - approx 10 rounds (40 point/sandwiches)

Sweet

Home baked muffins

Chocolate fudge cake

Carrot and walnut cake

Freshly prepared scones w/ jam & cream

Hot

Cocktail vegetarian spring rolls

Middle Eastern spiced meat balls

Mini party pies

Mini party sausage rolls

Vegetarian Options Available on Request

JAMAX CATERING
WATSONIA RSL &
BUNDOORA RSL BOWLING CLUB

FUNCTION AGREEMENT

Thank you for your booking. We are happy to confirm the following details and look forward to giving you and your group an enjoyable time. Please check the details listed below and note the dates for Deposit and Final Payment. If you have any inquiries or would like more information, please phone Emin Badir at the Watsonia RSL on (03) 9435-4233 or email – jamax@watsoniarsl.com.au

PARTICULARS	
Name of Booking	
Phone number	
Email	
Address	
Date	
Time	
Layout - Tables	
No. Of Guests	
Menu Chosen	
Type of function	
Variations	
Entertainment	
Full/Half Room	
Dance Floor	
B'day Cake - Cackage	
AV - Requirements	
Bar tab/drinks First Drink Served	

TOTAL AMOUNT	
DEPOSIT DUE DATE AMOUNT DUE	
FINAL NUMBERS DUE	
FINAL PAYMENT DUE	
TAX INVOICE Y-N	
CONSULTATION	

TERMS AND CONDITIONS FOR FUNCTIONS

JAMAX CATERING PTY. LTD. AT WATSONIA RSL & BUNDOORA RSL BOWLING CENTRE

CONFIRMATION OF BOOKING

Your reservation is considered confirmed on receipt of a deposit and a copy of these Terms and Conditions properly signed. A deposit of 20% is required within 14 days of the original reservation. If these are not received on time we reserve the right to cancel the booking to make the venue available to other clients.

GUARANTEED NUMBERS FOR THE FUNCTION

To ensure the success of your function, we require confirmation of final numbers 7 working days prior to your function. This will be the guaranteed number. Increases up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number attending, whichever is greater.

MEMBERSHIP REQUIREMENTS

To host an event at the Watsonia RSL, the organizer must be a full member of the club. In the event that the organizer is not a Member, they will be required to join at the time of the booking of their function. This does not apply for corporate function bookings.

EQUIPMENT HIRE CHARGES

Charges may apply for special equipment or facilities provided for each function – please discuss cost and needs with the Function Manager.

SECURITY GUARD CHARGES

A charge of \$150 will apply for 21st Birthday functions, all sporting club functions and any other functions that the Function Manager believes will require an extra security guard to be rostered on under Liquor Licensing Requirements.

ADDITIONAL MEALS

For musicians, video people and photographers must be paid for and are provided at a reduced cost.

DELIVERY/PICK-UP OF EQUIPMENT

The venue must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in or out of equipment will only be possible if staff is available.

RESPONSIBILITIES

1. The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the venue.
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
3. The venue will take all necessary care but will not accept responsibility for damage or loss of any client's property in the venue before, during or after a function.
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the venue management and all applicable laws. We reserve the right to intervene if function activities are considered illegal, noisy or offensive.
5. The venue reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner.

FIRE AND SAFETY

1. Exit doors must be free of blockages, such as display stands and screens
2. Exit doors must not be locked, and exit signs must be clearly visible
3. Highly flammable materials are not permitted
4. The use of open flames, heaters, lamps etc is not permitted
5. No smoke generating devices are to be utilized during any function due to the presence of smoke detectors. Failure to comply with this condition will result in the hirer paying a callout fee to the Metropolitan Fire Brigade to cover the cost of staff to rectify and reset alarms.

CANCELLATIONS

If for any reason your function is cancelled, the following conditions apply:

- If notice of more than 90 days is given, your deposit will be refunded in full.
- If notice of 30 – 90 days is given prior to the function, 100% of your deposit will be retained.
- If notice of 7 – 30 days is given prior to the function, 50% of the function value will be charged to the client.
- If notice of less than 7 days is given, 100% of the function value will be charged to the client.

PAYMENT

We accept cash, credit card, bank cheque, money transfer and direct deposit. We do not provide credit. The contract signatory is liable to pay all money due under this agreement. Full payment of the room hire and food bill and any beverage package cost is required 7 working days before the event. Any extra food and beverage consumed is required to be settled at the completion of the function.

Please note: All invoices that are settled by credit card will incur a commission charge of 0.90%.

Payments made in person by way of EFT are to use Jamax Catering PTY. LTD. terminal located in the Watsonia RSL Bistro.

TIME EXTENSIONS

Labour surcharges of \$5 per guest per hour will be payable for any function that continues beyond the agreed time.

RESPONSIBLE SERVING OF ALCOHOL

Our venue is committed to the responsible serving of alcohol because we:

- Aim to provide a safe and friendly environment for our guests and staff
- Want to abide by our legal obligations under the Liquor Control Reform Act 1998

All of our staff are trained in the Responsible Serving of Alcohol (RSA). We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions;

- Minors will be required to be identified and will not be served alcohol during the function
- Water and non-alcoholic beverages will be readily available at all times
- Guests will be asked before glasses are topped up with alcoholic drinks
- We reserve the right to limit the quantity of alcohol consumed by any particular guest
- We reserve the right to stop the supply of alcohol to the function guests, or any particular guests if it becomes apparent at any time (even prior to the scheduled finish) that the guests are intoxicated.
- We reserve the right to close down the function if the behavior of the guests becomes unacceptable
- Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.
- Staff will offer to call a taxi for any guest's they consider should not be driving.

We respect our neighbors, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the above objectives is a term of contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.

BAR TAB

The tab will start upon the first drink served unless otherwise stated by function organiser/s. This must be specified prior to function approval.

I have read and accept the conditions stated in this Agreement:

Booking Name & Event						
Deposit Enclosed	\$	Cheque []	B/Card []	Visa []	M/Card []	Cash []
Cardholders Name			Signature			
Card Number				Expiry Date		
Signature				Date		

Please FAX or EMAIL signed agreement back to:

Fax: (03) 9434-5429

Or

Email: jamax@watsoniarsl.com.au

Or

POST to: Jamax Catering PTY LTD at Watsonia RSL, 6 Morwell Avenue, Watsonia 3087