



BOWLS PACKAGES

Well we are a Bowling Club – right?

Barefoot bowls is perfect for, teambuilding, celebrations, staff rewards, whatever really. While there is a knack to mastering the game the fun comes naturally. At Toongabbie Sports you can just rock up for bowls, or go the full hog with food and drinks. For the corporate customers, why not bang it on at the end of a training session in our modern function rooms.

For just \$10 per person you will get use of the greens, a bowling instructor and all the equipment needed to get you going for up to 2 hours of play after which you can retire to the clubhouse.

Parking is on site, food and drinks can be provided, and where available our courtesy bus can get you guests home¹ - all you need to do is turn up!

Barefoot bowls is a game for all ages (not recommended for kids under 12 years of age), as long as the bowler can correctly deliver the bowl without dropping the bowl on the green. Our professional instructors will be there to help you every step of the way.

TESTIMONIAL

“Staff from our agency enjoyed a break from their normal working day to celebrate the end of financial year and all the great work done for clients and the community. We decided to try something different and an activity that most could participate in no matter what age or level of fitness! Barefoot bowls was a great success- although we were allowed to bowl in our socks on account of the cold. We were treated to good instruction and all the equipment was ready and waiting for us.

The afternoon went well with ample food platters arranged. Some clear champions emerged- we think they had previous experience – and everyone had fun. We particularly enjoyed the friendly and helpful staff and the warmth inside the club once the sun went down. We ordered way too much food as the platters were much bigger in quantity than I had expected. Thankyou for your hospitality.”

Ann O'Brien, Catholic Care Social Services



¹ During operational hours of bus services and subject to limitations, unless arranged prior.



BOWLS PACKAGES

FINGER FOOD

Minimum 20 guests.

SELECTION OF 4 \$20.00 PER PERSON

SELECTION OF 5 \$25.00 PER PERSON

SELECTION OF 6 \$30.00 PER PERSON

SELECTION OF 7 \$33.00 PER PERSON

H'ORDEUVRES

PRAWN, RICOTTA & PESTO BRUSHETTA

PARMA HAM & ROCK MELON SKEWER

SEARED RARE BEEF WITH WASABI

BLACKENED FRESH TUNA NICOISE SALAD

WATERMELON & FETA CHEESE SKEWER

BOCCONCICI MOZZARELLA & CHERRY TOMATO WITH BASIL PESTO

SMOKED SALMON & AVOCADO CROSTINI

BBO DUCK PANCAKE, SHALLOT, CUCUMBER WITH HOISIN SAUCE

FINGER FOOD

GARLIC KING PRAWNS

COCKTAIL SPRING ROLLS WITH SWEET CHILI SAUCE

ASSORTED PARTY PIES

SPINACH & FETTA TRIANGLES WITH AIOLI DIPPING SAUCE (V)

SALT & PEPPER SQUID

COCKTAIL SATAY CHICKEN SKEWER

TEMPURA PRAWNS WITH GINGER PLUM SAUCE

PORK DIM SIM WITH MUSHROOM SOY

PANKO CRUMBED CALAMARI WITH LIME & GARLIC AIOLI

TERIYAKI CHICKEN WINGLETS

SMOKED SALMON BAGUETTE WITH FETTA & AIOLI

STEAMED PORK DUMPLING

DEEP FRIED PRAWN TEMPURA

PEKING DUCK SPRING ROLLS

MINI COCKTAIL SAN CHOY BOW



BURGERS

Burgers served to you on platters with a side platter of chips.

\$17.50 PER PERSON

HAMBURGER

Beef patty, cheese, lettuce, onion, beetroot, tomato & tangy bbq sauce

CHICKEN BURGER

Chicken breast, cheese, lettuce, tomato & garlic aioli

SCHNITZEL BURGER

Chicken schnitzel, cheese, lettuce & creamy mayo

STEAK SANGA

Minute steak, cheese, lettuce, onion, beetroot, tomato & tangy bbq sauce

PULLED LAMB

Pulled braised lamb shank, lettuce, tzatziki

VEGGIE BURGER

Haloumi, zucchini, eggplant, lettuce, onion & tomato chutney

Upgrade to wedges with Sour Cream & Sweet chilli for \$1.00 per person.

Add Platter of wedges with Sour Cream & Sweet chilli for \$5.00 per person.



PLATTERS

Designed for 15 people to snack on, perfect!

PLATTERS \$75.00

DELI COLD MEAT PLATTER

Salami, mortadella, double smoked ham & parma ham

SLIDER PLATTER

Pulled lamb, bacon & egg with BBQ sauce, smoked ham & cheese

BBQ PLATTER

Beef sausage, chicken breast & pork riblet

BITE PLATTER

Cocktail meat pie, sausage rolls & selection mini quiches

SEAFOOD BIT

Tempura prawns, panko calamari & fish cocktail

CHEESE PLATTER

Camembert, blue vein cheese & cheddar cheese with fruit, nuts & crackers

FRUIT PLATTER

Assorted fresh & seasonal fruit