



THE CARMICHAEL ON CRAMER



The star of reception venues



CHOOSE YOUR STYLE





THE CARMICHAEL ROOM

Celebrate your most cherished memories with an
unforgettable function
at Warrnambool's premier venue.

The Carmichael Room is stylish and sophisticated
with seating for up to 250 people, private bar,
spacious timber dancefloor
and a dedicated functions team ready to make sure
your wedding day is perfection.

No matter what style of wedding, traditional or
modern, formal or casual,
the functions team will work with you to tailor
your special day.

To arrange a time to view The Carmichael Room
or discuss any aspect of your wedding
please contact our functions team
on (03) 5561 4155
or by email: functions@citybowlsclub.com.au



THE CARMICHAEL





CANAPÉS

Pork & Fennel Sausage Roll *gf*

Salt & Pepper Squid with Chilli Aioli

Wagyu Beef Mini Pie

Crispy Pork Belly with Onion Jam *gf*

Pulled Pork Sliders

Spinach & Goat Cheese Mini Quiche *v*

Mini Caramelised Onion & Feta Tart *v*

Mini Thai Fish Cake *gf*

Rare Beef & Melted Brie Croutons

Tempura Torpedo Prawns

Mini Homemade Moroccan Chicken Tartlet

Mini Antipasto Pizza *gf v*

Pumpkin Red Curry Arancini *gf v*



THE CARMICHAEL





ENTRÉE

Pumpkin & Fetta Arancini *v*
with Chilli Tomato Chutney
& a Parmesan & Rocket Salad

Provençal Pork Fillet *gf*
with Roasted Sweet Potato Mash, Pea Puree
& Cherry Glaze

King Prawn & Mango Cocktail
with a Zesty Blood Orange Vinaigrette

Confit Duck & Wild Mushroom Risotto *gf*
topped with Parmesan
& an Orange Mascarpone

Twice Cooked Pork Belly *gf*
with Asian Herbed Salad, Spiced Apple Crisps
& Pomegranate Reduction

Peking Duck Spring Rolls
with a Blood Orange, Chilli & Pak Choi Salad

Salt & Pepper Pineapple Cut Squid
with Baby Cos, Slow Roasted Cherry Tomatoes
& Lemon Aioli



THE CARMICHAEL





MAIN

Fillet Mignon
with Potato Gratin, Caramelised Shallots,
Dutch Carrots, Broccolini & Red Wine Jus

Crispy Skinned Barramundi *gf*
with a Pea & Fennel Potato Cake,
Buttered Asparagus & Béarnaise Sauce

Slow Roasted Rack of Lamb *gf*
with an Orange Mascarpone Quenelle,
Crisp Prosciutto & Red Currant Jus

Twice Cooked Pork Belly *gf*
with Sweet Potato Mash, Braised Cider Cabbage,
Crisp Apple Chips & Cider Jus

Prosciutto Wrapped Chicken Breast *gf*
with Goat Cheese & Fire Roasted Pepper Filling
& a Creamy Moutarde Sauce

Crispy Panko Chicken Fillet
with Potato Gratin, Brie & Ham Mousse
& Velouté Sauce

Dukkah Spiced Lamb Shoulder
with Baby Turnips & a Pan Jus

Vegetable Filo *v*
Seasonal Vegetables & Melted Camembert
topped with a Butter & Sage Sauce



THE CARMICHAEL



DESSERT

Chocolate Molten Lava Cake
with Hot Fudge Sauce & Toffee Shards

Salted Caramel & Chocolate Tart
Oreo biscuit base with Salted Caramel filling
topped with Chocolate Ganache

Baked Lemon Tart
with a Crème Anglaise

Belgian Chocolate Mousse
topped with Salted Caramel

Orange & Almond Cake
with a Zesty Orange Glaze

Soft Shell Pavlova *gf*
with Confit Strawberries
& King Island Cream

Gourmet Sticky Date Pudding
with a Butterscotch Sauce



THE CARMICHAEL





MENU PACKAGES

Prices are per person

Please let us know if you have any special dietary or religious requirements.

Package alterations available upon request.



PLATINUM

Select any five canapés & any two from entrée, main
& dessert menus

**Price includes chair covers*

| 68 |

GOLD

Select any two from entrée, main
& dessert menus

| 55 |

SILVER

Select any two from canapés, main
& dessert menus

| 52 |

BRONZE

Select any two from main & dessert menus

Select any two from entrée & main menus

| 48 |



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MENU PACKAGES

Prices are per person

Please let us know if you have any special dietary or religious requirements.

Package alterations available upon request.



COCKTAIL

Selection of 12 canapés
served over two hours

| 40 |

CANAPÉS

Selection of three or five canapés on arrival

| 7.5/11 |



CARMICHAEL ROOM HIRE

Event coordination, table set-up, bridal skirting, cake table,
gift table, crockery, cutlery, glassware, linen, stage for band,
microphone, lectern, projector, private bar
& private bridal room.

| 300 |



WEDDING CAKE

Have your wedding cake plated as dessert, per person

| 3.5 |



THE CARMICHAEL





STANDARD PACKAGE

| 45 |

Prices are per person

Includes five hours of beverages
from the selection on the below list:

Carlton Draught Tap Beer
Carlton Dry Tap Beer
Great Northern Tap Beer
Cascade Light Tap Beer
Mercury Draught Cider Tap Beer

Alexander Hill Sparkling
Alexander Hill Sauvignon Blanc
Alexander Hill Chardonnay
Alexander Hill Moscato
Alexander Hill Cabernet Sauvignon
Alexander Hill Merlot

Coca Cola post-mix soft drink
Diet Coke post-mix soft drink
Lift (Lemon Squash) post-mix soft drink
Sprite post-mix soft drink
Raspberry post-mix soft drink
Soda Water post-mix soft drink



THE CARMICHAEL



ADDITIONAL SERVICES

CHAIR COVERS AND SASHES

HIRE & FITTED - \$5.50 PER CHAIR

HIRE ONLY (SELF FITTING) - \$3.50 PER CHAIR

SPECIAL ORDER SASHES - \$3.00 EACH

WHITE LINEN NAPKINS

\$2.50 PER PERSON

DJ AND BANDS

MC AND HOSTS

ROOM DECORATION

VIDEOGRAPHER

PHOTOGRAPHER

POWERPOINT PRESENTATIONS

STATIONARY DESIGN AND PRINTING

CAKE MADE TO ORDER

PRICE ON APPLICATION

CAKE CUTTING FEE

\$100 (CUT AND SERVED ON PLATTERS)



THE CARMICHAEL





NOTES



THE CARMICHAEL



TERMS AND CONDITIONS

Booking Procedure

Tentative bookings will be held for 7 days. After this time period, a deposit of \$500 must be made to secure the date. We reserve the right to re-book a tentatively held date where a deposit is not received within 7 days. All parties involved with account payments are required to read our terms and conditions and sign the agreement upon payment of deposit.

Cancellations

In the event of a cancellation less than 60 days prior to the scheduled event all deposits already paid will be forfeited. Cancellations made within 30 days of the scheduled event will incur additional penalties that may include a percentage of total food and beverage costs to be determined by management.

Pricing

Menus and costs associated are subject to change. Please note all costs quoted within our price are inclusive of GST.

Payment

The balance of payment is required – in full – three days prior to your function. Payments can be made by cash, cheque, EFTPOS, credit card or bank transfer. Beverage packages and bar tabs are to be pre-paid three days prior to your function.

Room Hire

Room Hire is \$300. A minimum of 40 guests are required to book The Carmichael Room. In booking your function at City Memorial Bowls Club Warrnambool Inc. you become responsible for all actions of your guests and for any damage that may occur to the property of City Memorial Bowls Club Warrnambool Inc. as a result of your function. The room hire fee includes use of our AV equipment (microphones etc.) and data projector. We strongly recommend that you come in prior to the commencement of your function to test your laptop with our projector to ensure smooth running of your presentation. Please note that we do not have connections for MacBooks.



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TERMS AND CONDITIONS

Room Access

You will be able to gain access to the room the morning of your wedding. We reserve the right to book another function in The Carmichael Room the day prior to your wedding. If The Carmichael Room is vacant the day prior, our functions team will notify you five days prior to your wedding to see if you would like to set-up your wedding the day prior.

Food

Final numbers and food selections are required two weeks prior to the date of your event. The number specified at this time will be the minimum amount charged. If numbers increase after this time period you will be charged accordingly. Under Government health regulations we do not allow guests to bring any food (except for a celebratory cake) onto the premises. We are able to accommodate any guests with special dietary requirements. Please discuss particular requirements with our functions team.

Beverage

City Memorial Bowls Club Warrnambool Inc. is a licensed premises and does not allow BYO alcohol under any circumstances and also trades under responsible service of alcohol guidelines. We will not serve alcoholic beverages to guests under the age of 18 or to guests in a state of intoxication. The bar will close 30 minutes before the end of the function, unless prior arrangements are made.





TERMS AND CONDITIONS

Entertainment

If entertainment is arranged, the client will be responsible for the payment of all food and drink consumed by the entertainers.

Room Decoration

Room decorations allow our clients to add their own individual flare to their special day. The club have a list of suppliers we can recommend to help you personalise your special day. Under no circumstances are displays or fixtures to be affixed to the walls and ceiling of premises. All decorative items must be authorised by management prior to the event. Confetti is not permitted on the premises. Rice, glitter, table scatters and the like will incur a further cleaning charge.

House Rules

Organisers are responsible for ensuring that the function is conducted in an orderly manner in full compliance with City Memorial Bowls Club Warrnambool Inc. standards. City Memorial Bowls Club Warrnambool Inc. reserves the right to eject any non-compliant or objectionable individuals from the venue at any time without argument. Whilst due care will be taken, City Memorial Bowls Club Warrnambool Inc. does not accept any responsibility for the damage or loss of merchandise left at the club prior to or after the function. Organisers should arrange their own insurance and/or security.

City Memorial Bowls Club Warrnambool Inc. is a non-smoking venue. Allocated areas outside the building are provided for smokers. Children are always welcome but must be supervised by a parent/guardian at all times.





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www.thecarmichael.com.au