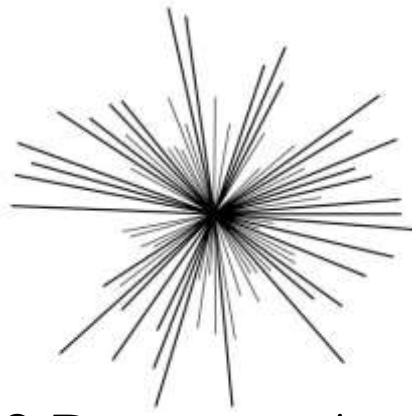


# THE CARMICHAEL ON CRAMER

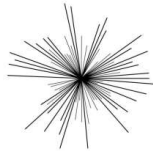


*The Star of Reception Venues*



## *The Star of Reception Venues*





# THE CARMICHAEL ROOM

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

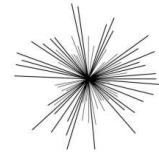
The Carmichael Room is stylish & sophisticated  
with seating for up to 250 people, private bar,  
spacious timber dancefloor  
and a dedicated functions team ready to make  
sure your wedding day is perfection.

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







# CANAPÉS

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Pork & Fennel Sausage Roll

Salt & Pepper Squid w/ Chilli Aioli

Wagyu Beef Mini Pie

Crispy Pork Belly w/ Onion Jam *gf*

Pulled Pork Sliders

Spinach & Goat Cheese Mini Quiche *v*

Mini Caramelised Onion & Feta Tart *v*

Rare Beef & Melted Brie Croutons

Tempura Torpedo Prawns

Mini Homemade Moroccan Chicken Tartlet

Mini Antipasto Pizza *gf v*

Pumpkin Red Curry Arancini *gf v*

Grilled Lamb Kofta w/ Tzatziki *gf*

Chicken Battons w/ satay sauce

Beef & Thyme Sausage Rolls w/ tomato relish

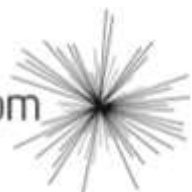
Flathead Goujons w/ tartare sauce

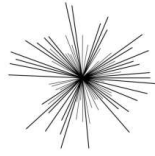
Mini Bruschetta Toast *v*

Turkey, Brie & Cranberry Petite Bagel

Prawn & Ginger Dumpling w/ sweet soy & chives

The Carmichael Room





# TALK & FORK

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Fish & Chips

Pork Belly w/ Red Onion Jam

Lamb Kofta Skewers

Greek Lamb Cutlet

Tempura Cauliflower w/ Chilli Aioli

Vegetable Curry Samosa

Mini Fillet Mignon w/ Béarnaise Sauce

Asian Dumpling Selection

\*Prawn & Ginger Dumpling

\*Char Siu Pork Bao

\*Xiao Long Bao Soup Dumpling

\*Vegetable Gyoza

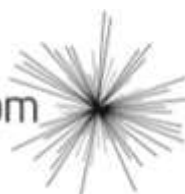
Slider Selection

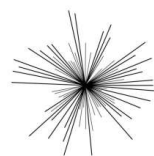
\*Pulled Pork Sliders

\*Crispy Chicken Burger w/ Chipotle Aioli

\*Wagyu Beef Cheeseburger

The Carmichael Room





## ENTRÉE

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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

Homemade Potato Gnocchi  
with Pumpkin, Sage & Burnt Butter

Prawn & Scallop Ravioli  
in a Garlic & White Wine Cream Sauce

Smoked Salmon & Avocado Salsa Stack  
with a Chilli Lime Dressing

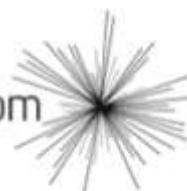
Confit Duck & Wild Mushroom Risotto *gf*  
topped with Parmesan  
& an Orange Mascarpone

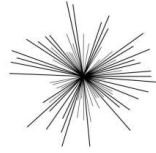
Twice Cooked Pork Belly *gf*  
with Asian Herbed Salad, Spiced Apple Crisps  
& Pomegranate Reduction

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 Room





# MAIN

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## Fillet Mignon

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

## Crispy Skinned Atlantic Salmon *gf*

with a Bean Puree, Sauteed Seasonal Greens  
& Dijonnaise 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

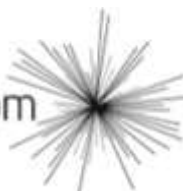
## Dukkah Spiced Lamb Shoulder

with Baby Turnips & a Pan Jus

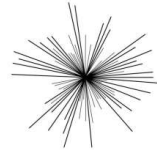
## Vegetable Filo *v*

Seasonal Vegetables & Melted Camembert  
topped with a Butter & Sage Sauce

The Carmichael Room







# DESSERT

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Chocolate Molten Lava Cake  
with raspberry sauce & double cream

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

Baked Lemon Tart  
with a Crème Anglaise

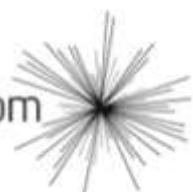
Nutella & Hazelnut Crunch Cheesecake  
with Double Cream

Orange & Almond Cake *gf*  
with a Zesty Orange Glaze

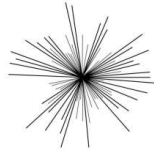
Apple & Rhubarb Crumble  
with Vanilla Ice-Cream

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

Gourmet Sticky Date Pudding  
with a Butterscotch Sauce







# MENU PACKAGES

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*Prices are per person*

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

*Package alterations available upon request.*



## ALL PACKAGES INCLUDE:

- Event coordination
- Room set-up including table clothes
- Cake table, gift table, crockery, cutlery & glassware
  - Bridal table & cake table skirting
  - Stage for band
  - Microphone
  - Lectern & Projector
  - Private Bar
  - Private Bridal Room



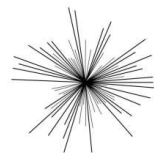
## PLATINUM

Select any five canapés & two from entrée, main & dessert menus. Your wedding cake cut & served on platter at cake table

*\*Price includes room hire and chair covers*

| 92 |





# MENU PACKAGES

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Prices are per person

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

Package alterations available upon request.



## GOLD

Select three from the following options

1. Four Canapes
2. Two Entrée
3. Two Main
4. Two Dessert
5. Cake cut and served with berries and double cream

\*Price includes room hire. Dishes served as alternate drop

| 77 |

## SILVER

Select any two from entrée & main menus.

Cake cut and served with berries and double cream

\*Price includes room hire

| 70 |

## SUBSTANTIAL COCKtail

Select any eight from talk and fork menu.

Cake cut and served on platters

\*Price includes room hire

| 65 |

## COCKTAIL

Selection of 12 canapés served over two hours.

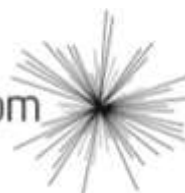
Cake cut and served on platters

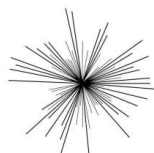
\*Price includes room hire

| 54 |



The Carmichael Room





# BEVERAGE PACKAGE

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## STANDARD PACKAGE

| 49 |

*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

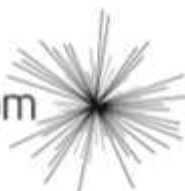
Lift (Lemon Squash) post-mix soft drink

Sprite post-mix soft drink

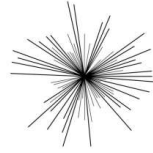
Raspberry post-mix soft drink

Soda Water post-mix soft drink

The Carmichael Room







# ADDITIONAL SERVICES

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## 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*



The Carmichael Room



# TERMS AND CONDITIONS

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## 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, EFTPOS, credit card or bank transfer. Beverage packages and bar tabs are to be pre-paid three days prior to your function.

## Room Hire

A minimum of 50 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.



# TERMS AND CONDITIONS

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## 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 two days prior to your wedding to see if you would like to set-up your wedding the day prior.

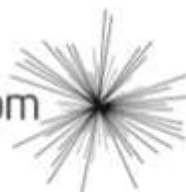
## Food

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 premise 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 at 12.30am for a 1am sharp finish, unless prior arrangements are made.

The Carmichael Room





# TERMS AND CONDITIONS

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## Entertainment

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

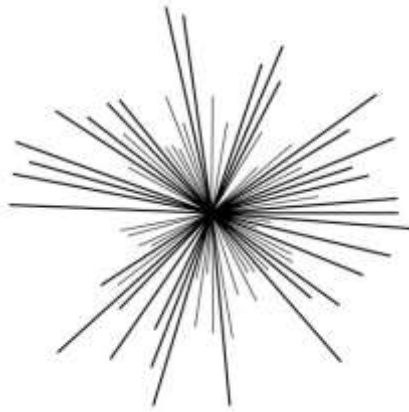
## Room Decoration

Room decorations allow our clients to add their own individual flare to their special day. 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.



50-58 CRAMER STREET | WARRNAMBOOL | VICTORIA | 3280

PH | 03 5561 4155 FAX | 03 5561 2309

EMAIL | [functions@citybowlsclub.com.au](mailto:functions@citybowlsclub.com.au)

[www.citybowlsclub.com.au/functions](http://www.citybowlsclub.com.au/functions)