



“Boo” has prepared special packages for **Christmas functions** including linen tablecloths, table decorations and a Christmas gift.

**BOWLS & BBQ \$40 per person**

2 Hours Barefoot Bowls & choice of:

- 210 gram Rib Fillet (All cooked Medium except those requested Well-Done)
- Chicken Maryland
- Pan Grilled Barramundi Fillet
- Roasted Vegetable Stack
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*Accompanied by salads, golden fries, bread rolls, sauces and mustards.*

**BOWLS, BBQ & DESSERT \$48 per person**

- see dessert details below.

**BOWLS & BBQ + SEAFOOD + DESSERT \$68 per person**

Australian sourced cold seafood platter served with your BBQ including:

Prawns, Smoked Salmon, Mussels and Oysters

2 Hours of bowling & choice of:

- Grain Fed 210 gram Rib Fillet (GF)
- Locally sourced marinated Chicken Maryland (GF)
- Seared fresh deep sea farmed W.A Barramundi Fillet
- Roasted Vegetable Stack (Gluten & Dairy Free)

Served with a tossed Greek salad, medley of tomato salad, golden fries, freshly baked light rye rolls, butters and condiments.

Dessert Options:

- Pavlova - light meringue, topped with doubled cream, Cointreau macerated strawberries, passionfruit and drizzled with tart raspberry coulis
- Chocolate decadence slice with burnt caramel sauce and Chantilly cream



**BOO's PAMPER PACKAGE \$148.50 per person (minimum 50 guests)**

*In holiday mode? Then this package is for you!! Pamper your colleagues/friends with this no-fuss professionally catered package.*

Including:

- Canapés on arrival
- 2 hours Barefoot Bowls
- 3 ½ hour drinks package
- YOUR very own chef
- YOUR personal bartender
- Private dining area
- Spit Roast cooked before your eyes, and
- Desserts to finish

Canapés on Arrival for your guests:

- *Freshly baked ciabatta served with 3 house-made dips finished with turmeric infused oil*
- *Cold smoked New Zealand Pastrami Salmon Rosettes served on crunchy croutons*

3 ½ hour drinks package including:

- *Local Tap Beers – Light, Mid & Full Strength*
- *Softdrinks – Coke, Diet Coke, Sprite, Mt Franklin Sparkling*
- *Selection of D'Arenberg White & Red*
- *Pepperton Estate Sparkling*

***30mins before bowling, 2 hours during bowling, 1 hour during dinner***

Spit roast prepared by YOUR Chef.

- *Suckling Pig on the spit, marinated in The BOO's secret recipe, served with house-made apple sauce, gravy & fresh rye roll.*
- *Selection of Salads –Chef's Pasta Salad, Greek Salad & Italian Bread Salad*

Dessert platters to follow:

- *Selection of House-made Rum Balls*
- *Caramel Tarts*
- *Mini Meringues*