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BAREFOOT BOWLS

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"Roll up, roll up,
you're never too young
or too old for a game
of barefoot bowls."

CAPALABA SPORTS CLUB BAREFOOT BOWLS

Capalaba Sports Club has 3 well maintained greens that are available for barefoot bowlers on the following days/times:

*****SEE IMPORTANT UPDATE BELOW IF BOOKING FROM SEPTEMBER 2021*****

Monday	10am to 9pm
Tuesday	4.30pm to 9pm
Wednesday	10am to 9pm
Thursday	2pm to 9pm
Friday	10am to 9pm
Saturday	From 4.30pm
Sunday	10am to 9pm

Please note the bowling greens close early in winter.

Please call 33903011 for availability as we have many competitions throughout the year and the greens are sometimes full. Bookings for barefoot bowls is essential.

There is ample seating around the greens as well as shade cloths.

A fully serviced bar and toilet facilities are conveniently located just off the greens.

We have a range of hot and cold platters available for purchase (these must be ordered and paid for within 7 days of your event). Strictly no BYO food or beverage.

We recommend a wet weather backup plan when making a barefoot bowls booking.

Children are welcome to play bowls as we have lighter bowls for them, however, they must be supervised at all times.



IMPORTANT UPDATE

2 of our greens will be under construction from September 2021 to the end of January 2022. Bowling days and times will be limited with allocated time slots. Bookings will be essential.

BAREFOOT BOWLS \$10PP

This includes green hire, equipment hire and instruction on how to play



CAPALABA SPORTS CLUB

Rules when bowling

No heels or studs. Only bare feet , socks or smooth flat soled shoes are allowed.

No sitting on the bank with your feet in the ditch (the perimeter where the sand is).

No eating or drinking on the green. Eating and drinking can take place on the seating around the greens.

Strictly no BYO food or beverages.

Smoking and eating areas must be observed at all times.

Have fun!

THE BASICS OF BOWLS...

- The large black ball is a bowl. Bowls are weighted so that they don't roll in a straight line but in a curve. Each bowl has a large and small icon on each side. Always keep the small icon on the inside when delivering a bowl.
- The small white ball is the jack.
- Our greens are divided into 7 rinks (or lanes) and we recommend a maximum of 2 teams of 4 people per rink.
- You send the jack down to the opposite end of the rink. Once its position is set the aim is to get as many bowls as close to the jack as possible.
- Once everyone has bowled a score is determined. The person whose bowl/s is closest to the jack gets the point/s with multiple points awarded if there are multiple bowls closest to the jack.
- You can set a time limit or number of 'ends' (how many times you bowl up and back).

Give it a go, it's easy to play and fun to learn.

Hot Platter Menus



TRADITIONAL HOT PLATTER \$90

Sausage rolls, plain party pies, chicken dim sims, spring rolls and a selection of sauces

GOURMET PLATTER \$105

Homemade chicken skewers, assorted quiches, crumbed mozzarella, coconut crumbed prawns and a selection of sauces

SEAFOOD PLATTER \$110

Calamari rings, crumbed whiting, battered scallops, battered prawns, fries, tartare sauce and lemon

VEGETARIAN PLATTER \$90

Spinach and ricotta rolls, vegetable dim sims, vegetable spring rolls, spinach and ricotta triangles served with a selection of sauces

HOT PLATTER #2 \$95

Mini pizzas, risotto balls, mini quiches, assorted party pies and a selection of sauces

PIZZA PLATTER \$75

BBQ chicken and bacon
Hawaiian
Meat lovers
Vegetarian

KIDS PLATTER \$85

Mini sausage rolls, mini pies, cherrios, chicken nuggets, chips and tomato sauce

GLUTEN FREE PLATTER \$105

Sausage rolls, salt and pepper calamari, party pies, chicken skewers

NOTE: Individual GF plates are available for \$15ea

Each platter feeds approximately 10 guests as an appetiser and contains around 40 pieces of food.

We recommend at least 1 platter per 10 people as a nibble.

All catering must be ordered and paid for 7 days in advance.

Cold Platter Menus



ANTIPASTO PLATTER \$85 (AGF)

Pepperoni, salami, olives, Mediterranean vegetables, feta and dips with mixed crackers

NIBBLES AND DIPS PLATTER \$75 (AGF)

Kabana, vegetable sticks, pickled onion, tasty cheese, assorted dips and crackers

CHEESE PLATTER \$85 (AGF)

Chefs selection of cheeses served with nuts, dried fruit and crackers

FRUIT PLATTER \$65 (GF)

Chefs selection of seasonal fruit

SANDWICH PLATTER \$60

An assortment of sandwiches

WRAPS PLATTER \$80

Mixed meat and salad wraps

SWEETS PLATTER \$65

Chefs selection of sweet items

SCONES PLATTER \$55

Freshly baked scones with jam and cream

(AGF) AVAILABLE GLUTEN FREE

Please note rice crackers can replace crackers for a gluten free option

We recommend at least 1 platter per 10 people as a nibble
All catering must be ordered and paid for 7 days in advance.