

EVERYTHING YOU
NEED TO KNOW

MaZi



LANTERN CLUB

CATERING HQ
CATERINGHQ.COM.AU



SOCIAL EVENTS

Lantern Club is one of Sydney’s premier venues. Featuring two function areas and its five star catering we have the facilities to cater for any corporate event, exhibition, dinner and social events.

Lantern Club offers a resturant/cafe called Mazi which provides a contemporary, warm and welcoming atmosphere.

Our professional Sales team and operational team will work closely with you to make sure your event runs smoothly.

ROOM CAPACITY CHART

Room	Classroom	Theatre	U-Shape	Boardroom	Cocktail	Dinner
Mazi Alfresco	N/A	N/A	N/A	N/A	100	80
Community Room	N/A	120	N/A	N/A	120	100
Boardroom	N/A	N/A	N/A	10	N/A	N/A



LANTERN CLUB

YOUR OPTIONS

COCKTAIL PARTY SELECTIONS

YOUR OPTIONS

LANTERN CLUB

COCKTAIL PARTY SELECTIONS

WHAT YOU GET

CANAPE PARTY OPTIONS

CHOICE OF SIX (6) ITEMS

CHOICE OF NINE (9) ITEMS

CHOICE OF TWELVE (12) ITEMS

ADDITIONAL ITEMS

CANAPE HOT SELECTIONS

- Satay chicken skewers
- Beetroot, goats’ cheese & chive arancini balls (V)
- Lamb biryani, paneer & tasty cheese arancini balls
- Kale & quinoa arancini balls (GF) (V)
- Chicken & prawn sui mai
- Wagyu beef slider, cheese & bush tomato relish in plain bun
- Kale & chickpea slider, cheese & relish in Smokey tomato bun
- Salted cod croquette
- Macaroni, truffle & cheese croquette
- Beef brisket croquette
- Chicken, jalapeno & cilantro empanadas
- Spinach & feta filo pillows
- Thai green chicken filo pillow
- Kale & onion pakora (GF, DF, EF, V)
- Salmon fish cake with wild lime chilli ginger (GF)
- Italian beef meatballs
- Salt and pepper calamari, lime coriander aioli
- Casablancan lamb kofta meatballs

CANAPE HOT SELECTIONS

- Lamb and fresh herb kibbi
- Traditional middle eastern falafel (GF, DF, EF, V)
- Quinoa falafel (GF, DF, EF, V)
- Ricotta, feta & chive pastizzi
- Spiced tomato, lentil & wild lime pithivier (V)
- Assorted gourmet mini pizza
- Assorted gourmet pie
- Assorted gourmet quiche
- Aussie beef pie (GF)
- Chicken & leek quiche (GF)
- Vegetarian pie
- Traditional vegetable samosa
- Duck & sweet mango pickle samosa
- Aussie beef sausage roll with bush tomato in lemon myrtle pastry
- Assorted gourmet sausage roll
- Aussie beef sausage roll (GF)
- Rosemary polenta, onion & fig tart
- Tempura battered fish bites
- South African beef sosaties with apricot glaze on skewers
- Malay coconut crusted chicken skewers
- Tandoori chicken skewers
- Arabic lamb kofta on skewer
- Asian vegetable spring rolls
- Peking duck spring rolls

CANAPE COLD SELECTIONS

- Peking duck crepe with hoi sin sauce
- Smoked salmon & lemon ricotta on blini
- Pacific oyster, pickled cucumber and black caviar
- Alaskan king crab, native wildfire spiced mayonnaise & leek tartlet
- Smoked salmon caviar, wild pepper sour cream on lemon myrtle savoury base
- Caramelised onion & goats cheese tartlet
- Smoked chicken papaya salad & mayonnaise tartlet (GF)
- Vegetarian Vietnamese rice paper rolls (GF, V)
- Shitake mushroom & tofu Vietnamese rice paper rolls (GF, V)
- Prawn Vietnamese rice paper rolls
- Chicken, mango, native mint Vietnamese rice paper roll
- Assorted Sushi and Nori
- Vine ripened tomato and sweet basil bruschetta (V)
- Seared salmon with wasabi mayonnaise and garlic chives
- Tomato and mozzarella skewer with pesto sauce (V, GF)
- Grilled chicken and aioli salad on grilled crostini
- Seared scallops with wakame, soy and sesame oil



T+C^S/

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

COCKTAIL PARTY SELECTIONS

SUBSTANTIAL CANAPE

MUST BE ON A CANAPE PARTY PACKAGE TO CHOOSE ADDITIONAL ITEMS FROM THIS MENU

Soup served with organic sourdough - (Spiced pumpkin, Creamy potato and leek, or Ham and pea)

Pulled pork taco, guacamole, pico de gallo and crema

Beer battered flathead fillet with shoestring fries and dill mayonnaise

Marinated lamb skewer with Greek salad and cucumber yoghurt

Wild mushroom risotto with shaved grana padano

Aromatic butter chicken with steamed rice and cucumber raita

Hokkein noodle stir fry tossed with Asian vegetable - choice of chicken or tofu

Steamed fish on jasmine rice with soy, ginger and shallot sauce

Thai green curry chicken on fragrant coconut rice

Italian style meatballs in spicy tomato sauce and casarecce

Fritto misto of crumbed calamari, tempura fish, salt & pepper prawn, with lemon

Barbeque German sausage, mash potato and sauerkraut

Cheese burger with tomato ketchup, pickles and French fries

Casarecce with Italian sausages and pork ragout

Shredded beef salad with baby cos lettuce, garlic croutons, tomato and cucumber

Kale quinoa and baby beef salad with marinated feta

Middle Eastern barbeque chicken with flat bread, hummus, tabouleh and garlic

Vietnamese chicken salad with rice noodles, aromatic Asian herbs and nuc cham

Falafel salad with cucumber, cherry tomato, cos lettuce and a Greek yoghurt dressing

SWEET CANAPE

Chocolate and caramel tartlet

Fresh Strawberries with chocolate dipping sauce

Passionfruit curd tart

Lemon meringue pies

Mini bambino gelato cones

Individual decorated cupcake

Assorted Verrine desserts

Fresh Strawberry tart

Caramelised apple strudel

Pecan and caramel tart

Petite angel cake gateaux

Banoffee tart

Flourless chocolate gateaux

Double chocolate mousse

Hazelnut petite nougat

Red velvet with fresh cream

Chocolate sacher square

Petite strawberry, chocolate and cream profiterole



T+C^S /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

LANTERN CLUB

YOUR OPTIONS

FOOD PACKAGES

YOUR OPTIONS

LANTERN CLUB

GRAZING STATIONS

WHAT YOU GET

SEAFOOD STATION

Prawns, oysters, smoked salmon, marinated mussels

CHEESE STATION

Selection of farmhouse cheese, breads, lavosh, dried fruit, quince paste and nuts

CHARCUTERIE STATION

Selection of cured meats, pastrami, prager ham, prosciutto, salami, breads, marinated olives, stuffed peppers and dips

SUPPLEMENTS AND ADDITIONAL ITEMS

Assorted potato chips (Price - per bowl)

Assortment of freshly cut sandwiches

Double smoked leg ham and cheese croissants

Smoked salmon and brie croissant

Assortment of gourmet tortilla wraps

PLATTERS: PRICE - PER PLATTER

Corn chips, crudité's and trio of dips

Seasoned potato wedges with sweet chilli sauce and sour cream

Seasonal fresh fruit platter

Chefs selection of cocktail food (5 varieties)

Selection of farmhouse cheeses, dried fruits, nuts and lavosh

Mezze platter
Beetroot & fetta dip, fried chickpea hummus, marinated olives, falafel, dolmades and grilled sour-dough

Charcuterie Board
Fine selection of local and imported meats, paté and cheese balanced with sweet fruit and sour salty pickles and crusty bread





PLATED MENU

2 COURSE ALTERNATE SERVE
3 COURSE ALTERNATE SERVE

ON THE MENU

ENTREE

- Veal tortellini served with semi dried tomatoes and basil cream
- Duo of cheese and chive tart with tomato and basil salsa
- Caramelised onion and roasted roma tomato tart with shaved parmesan on a bed of rocket
- Roast vegetable frittata with rocket and parmesan salad
- Tiger prawns, avocado, mango, iceberg lettuce and a honey lime dressing
- Seared scallops, corn puree, chorizo, parsnip crisps, baby mache
- Casarecce pasta with smoked salmon, asparagus and dill cream sauce
- Thai style beef salad with aromatic Asian herbs and chilli lime dressing
- Grilled lamb with rocket, roast Spanish onion, feta, lemon and oregano dressing
- Spiced butternut pumpkin soup, parmesan croutons and fresh herbs
- Confit pork belly, petite citrus salad, fruit mustard and snowpea tendrils
- Roast roma tomato and mozzarella tartlet, arugula and balsamic fig glaze
- Smoked chicken with avocado cream, pearl cous cous, charred corn, lime and coriander dressing
- Sweet potato and beetroot tartlet with feta, spinach and semi dried tomato pesto

Please select 2 options for each course to be served alternate serve
Please note all meals come with Bread Rolls and In-Room Espresso coffee services, organic and herbal teas.

MAIN

- Bamboo steamed dory fillet topped with rich black bean sauce and steamed rice
- Tasmanian salmon fillet, new potato, minted peas, lemon beurre blanc
- Humpty doo barramundi fillet with roast garlic mash, buttered beans, dill beurre blanc
- Riverine premium scotch fillet with kipfler potato, sautéed mushrooms and red wine jus
- King island eye fillet complimented with red wine jus, Sebago fondant
- Pan seared chicken breast with truffle potato rosti, porcini cream sauce
- Chicken supreme filled with spinach and ricotta, pumpkin puree, crisp sage and red wine jus
- Succulent pork cutlet pan seared, wilted baby spinach, apple and rhubarb chutney
- Slow cooked beef with American styled rub, jacket potato and fried onion rings
- Victorian lamb shoulder with roast garlic potato, green beans and rosemary jus
- Lemon grass infused pork loin with steamed jasmine rice, green papaya salad and Nam Jim sauce
- Roast confit duck, potato puree, caramelised cabbage, orange and Cointreau reduction
- Braised beef cheek with baby carrots, sprouts, potato puree and red wine glaze
- Free range chicken supreme wrapped in prosciutto, sweet potato puree and asparagus
- Roast venison loin with cranberry and juniper sauce, sautéed spaetzli and confit red cabbage
- Angel hair pasta with pesto, roast vegetable stack and shaved parmesan

DESSERT

- Dark & white cube, berry coulis, marinated strawberries, crumbled chocolate
- Tiramisu, with coffee flavoured cream, toasted almonds and pistachio gelato
- Baked ricotta cheesecake, honey and cinnamon mascarpone, marinated strawberries
- Vanilla panna cotta, with granola and salted caramel sauce
- Soft centred chocolate pudding, with chocolate gelato and chocolate soil
- Pavlova, topped with lime and coconut cream, passionfruit coulis and strawberries
- Sticky date pudding with caramel baileys butter scotch sauce
- Belgium chocolate tart, raspberry compote and honeycomb ice cream
- New York cheesecake with summer berry compote
- Fresh seasonal fruit served with fresh cream and praline
- Selection of farmhouse cheeses, quince paste and lavosh
- Apple Rhubarb crumble, honeycomb gelato, marinated strawberries
- Ginger & fig pudding with salted caramel sauce
- Chocolate marquise, rich dark chocolate complimented with burnt marshmallows

T+C^S /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

LANTERN CLUB

YOUR OPTIONS

BUFFET SELECTIONS

YOUR OPTIONS

LANTERN CLUB

BUFFET SELECTIONS

SELECT YOUR PACKAGE

ON THE MENU

BUFFET PACKAGE ONE

Bread rolls and butter

Salad - Hokkien noodle salad with sesame dressing

Salad - Cous cous salad with mint, parsley, chopped tomatoes, shallots, lemon juice, olive oil and a hint of middle eastern spices

Salad - Rocket, roasted Spanish onions, olives, shaved parmesan

Cold - Charcuterie grazing board with cured meats, marinated vegetables, dips and bread

Hot - Braised chicken supreme with tomato, olives and white wine jus

Hot - Pan seared salmon, pizzaiola sauce, olives, toma-to, capers and oregano

Side - Steamed seasonal vegetables coated in butter and parsley

Dessert - Chocolate éclair filled with cream

Dessert - Seasonal fresh fruit platter

In-Room Espresso coffee service, organic and herbal teas

BUFFET PACKAGE TWO

Bread rolls and butter

Salad - Traditional caesar salad with baby cos, bacon, cage free egg, garlic croutons and shaved parmesan

Salad - Mixed leaves, cherry tomatoes, cucumber, Spanish onion and shaved carrot

Salad - French beans, red onion and vinaigrette dressing

Cold - Marinated and chargrilled baby octopus

Cold - Roast beef with mustard crust

Hot - Baked snapper fillet with lemon and Spring onion dressing

Hot - Mongolian lamb and vegetable stir fry

Hot - Asian greens

Side - Steamed jasmine rice

Side - Potatoes roasted with oregano garlic and lemon

Dessert - Pavlova with fresh fruit and cream

Dessert - Fresh seasonal fruit

In-Room Espresso coffee service, organic and herbal teas

BUFFET PACKAGE THREE

Charcuterie grazing board on arrival with cured meats, marinated olives, selection of breads, dips and stuffed peppers

Bread rolls and butter

Salad - Thai style slaw, cabbage, carrot, green beans, crispy noodles, coriander with coconut and lemongrass dressing

Salad - Baby spinach, roasted sweet potato, Spanish onions, creamy feta and crunchy toasted almonds

Salad - German potato salad with seeded mustard mayonnaise

Cold - Smoked glazed leg ham

Hot - Slow roasted grass fed beef served with thyme and red wine glaze

Hot - Thai style chicken and cashew nut stir fry, coriander, onion, garlic, carrots and capsicum

Side - Steamed seasonal vegetables coated in butter and parsley

Dessert - Farmhouse cheeses, quince paste, nuts and lavosh

Desserts – selection of cakes and slices

In-Room Espresso coffee service, organic and herbal teas

BUFFET PACKAGE FOUR

Charcuterie grazing board on arrival with cured meats, marinated olives, selection of breads, dips and stuffed peppers

Bread rolls and butter

Fresh king prawns, lemon and seafood sauce

Marinated mussels, served with fresh lemon

Salad - Greek salad, marinated olives, feta and red onion

Salad - Rocket, roasted Spanish onions, olives, shaved parmesan

Salad - Vietnamese chicken salad, crispy lettuce, Asian herbs and lime dressing

Cold - Roast turkey breast, cranberry stuffing

Hot - Leg of lamb with rosemary and garlic

Hot - Wok tossed marinated chicken breast fillets with traditional spicy satay sauce

Side - Vegetable fried rice

Side - Pumpkin roasted with honey and paprika

Dessert - Farmhouse cheeses, quince paste, nuts and lavosh

Desserts – selection of cakes and slices

In-Room Espresso coffee service, organic and herbal teas

T+C^S /

MINIMUM 30 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.



ASIAN BUFFET

SELECT YOUR PACKAGE

ON THE MENU

MENU A

Mixed entrée: prawn dumpling, dim sim and spring roll

Calamari with spicy salt & chilli

Barbeque pork

Mongolian lamb

Beef in black bean sauce

Spicy szechuan chicken

Stir fried vegetables

Fried and steamed rice

Fresh fruit platter

MENU B

Steamed scallop with ginger & shallot (1)

Peking duck with pancake (2)

Duck meat san choy bau (1)

King prawn & calamari with spicy salt & chilli

Fried fish fillet with sweet & sour sauce

Braised mushrooms with vegetable

Fried and steamed rice

Fresh fruit platter

Mango pudding

MENU C

Peking duck with pancake

Duck meat san choy bau

Seafood hot and sour soup

Fried soft shell crab with salt & pepper

Scotch fillet slices stir-fried with vegetables

Crispy skin chicken with Shandong sauce

Steamed barramundi with ginger and shallot sauce

Deluxe vegetable platter

King prawn & calamari with spicy salt & chilli

Fried fish fillet with sweet & sour sauce

Braised mushrooms with vegetable

Fried and steamed rice

Fresh fruit platter

Deep fried Ice-cream

T+C^S /

MINIMUM 50 GUESTS.
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

INDIAN MENU

BUFFET MENU

ON THE MENU

BREADS

Garlic naan

Aloo paratha

ENTREE

Vegetarian samosa

Tandoori chicken tikka

Aloo tikki

SALAD

Aloo and chana chaat salad

Mixed lettuce salad

HOT MAINS

Butter chicken

Lamb Rogan Josh

Vegetable korma

Steamed basmati rice

DESSERTS

Gulab Jamun

Aam Shrikhand

Seasonal fresh fruit platter

In-Room Espresso coffee service, organic and herbal teas

T+C^S /

MINIMUM 50 GUESTS.

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.



MIDDLE EAST HALAL MENU

PROGRESSIVE DINNER MENU

ON THE MENU

ON ARRIVAL

Dips served with crispy oregano bread and fresh Lebanese bread

Labneh, drained yoghurt and extra virgin olive oil

Hummus, chickpea dip, sesame paste and fresh lemon juice

Mortadella and basturma

Kibbeh Nayeh: premium grade raw lamb lean and fresh ground with a selection of herbs, spices and cracked wheat

Grilled haloumi cheese on top of fresh tomato and cucumber with roasted pistachio and balsamic reduction

TO SHARE

Fattoush: traditional Lebanese salad with selection of herbs, onion and tomato with fried bread and pomegranate dressing

Tabouli: fine parsley, tomato and onion served with fresh lemon juice, cracked wheat and extra virgin olive oil

MAIN MEALS (CHOOSE 2 TO CREATE YOUR ALTERNATE DROP)

Samke harrah snapper fillet, grilled with roasted walnuts and coriander gremolata, roasted pine nuts and served with saffron rice, harrah tahini and grilled vegetables

Grilled chicken fillet with Moroccan pistachio cous cous, tomato braised vegetables and chickpea salsa

Boneless slow roasted lamb shoulder, garlic potato puree, green beans and wild mushroom sauce

Chicken breast supreme marinated in Lebanese spices grilled and served with garlic aioli, coriander, potatoes and spiced vegetables

Atlantic salmon fillet, saffron potato puree, wilted spinach and red pepper butter

Scotch fillet served with creamy garlic potato asparagus spears and béarnaise sauce



GREEK BUFFET

BUFFET MENU

ON THE MENU

ON ARRIVAL

Freshly baked bread rolls, sourdough and pita bread

Mezze Piato with cured meats, char grilled vegetables, feta and marinated olives

Dips: Skorthalia, tarama and tzatziki

Dolmades

Spinach and ricotta tiropetes

COLD ITEMS

Chilled prawns, lemon wedges and thousand island dressing

Baby octopus salad

Traditional Greek chopped salad

Mixed bean salad

Potato salad with creamy mayonnaise

HOT ITEMS

Salt and pepper calamari, fresh lemon

Slow roasted lamb shoulder

Lemon chicken with potatoes

Zouzoukakia in red salsa

Lamb souvlaki with tzatziki

Baked moussaka

Roast root vegetables, garlic, lemon and oregano

SWEET ITEMS

Baklava

Galaktobouriko

Orange and almond cake

Fresh whipped cream



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MINIMUM 50 GUESTS.

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.

LANTERN CLUB

YOUR OPTIONS

HIGH TEA & DRINKS OPTIONS

YOUR OPTIONS

LANTERN CLUB

HIGH TEA

HIGH TEA MENU

ON THE MENU

SELECTION OF FINGER SANDWICHES

Chicken, mayonnaise and rocket

Smoked salmon, cream cheese, capers and fresh dill

Roast beef, seeded mustard mayonnaise and tomato

Creamy egg & salad

SELECTION OF SAVOURY

Mini savoury quiche

Truffle & mushroom arancini with saffron mayonnaise

SELECTION OF SWEET TARTLETS

Macarons

Profiteroles

Lemon meringue tart

Mini cannoli

ADDITIONAL INCLUSIONS

Devonshire scones served with cream and jam

In-Room Espresso services, organic and herbal teas

T+C^S /

MINIMUM 30 GUESTS.

ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.





ADDITIONS TO MAKE YOUR EVENT MORE SPECIAL

STANDARD PACKAGE - \$100 PER TABLE (10 PEOPLE PER TABLE)

Lycra chair covers

Simple centrepiece

LUXURY PACKAGE - \$110 PER TABLE (10 PEOPLE PER TABLE)

Lycra chair covers with satin sash (or band)

Standard centrepiece

Satin table runner

DELUXE PACKAGE - \$135 PER TABLE (10 PEOPLE PER TABLE) ENTERTAINMENT

Lycra chair covers with satin sash (or band)

Deluxe centrepiece

Satin table runner

Coloured napkins

T+C^S /

*WE ARE HAPPY TO TAILOR PACKAGES TO SUIT YOUR REQUIREMENTS
ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.



BEVERAGE OPTIONS

TAILORED TO YOU

There are multiple options available for beverage service.

Please enquire for a package price.

Beverages on consumption/bar tab. This is where you advise a limit you wish to put on the bar. Our staff will advise you when you are close to reaching this limit and give you the option to increase the amount or for guests to now purchase their own beverages.

Cash bar is also available where guests purchase their own drinks throughout the event.

DECORATIONS

We are happy to organise decorations on your behalf through our suppliers (additional charges to apply) or you are welcome to organise your own decorations. Please advise your event specialist if you are organising your own decorations.

CAKES

You are welcome to provide your own cake for the event. We are happy to store this for you on the day until it is required. You have three options for the cutting of your cake:

- 1.Do it yourself, we will provide utensils and plates for you to cut and serve the cake yourself.
- 2.Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
- 3.Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

ENTERTAINMENT

You are welcome to organise your own entertainment. Please advise your event specialist and get confirmation from them of the entertainment you wish to organise. Your event specialist is also happy to provide options and source entertainment for you.

We do ask if you are providing your own entertainment to provide a copy of their Public Liability to us.

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ADDITIONAL ITEMS CAN BE ADDED TO YOUR MENU, PRICE ON YOUR ENQUIRY.



TERMS AND CONDITIONS

Terms and Conditions

The Registered Clubs Act requires that any person holding an event with Lantern Club must be a member of the Club. The member is then responsible for all non-members of the Club and anyone under the age of 18 years. Please contact the Club for membership information.

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by Catering HQ within three (3) working days of original reservation with the signed terms & conditions agreement. If confirmation is not received within this time, management reserves the right the release the space. The amount required for the deposit is the room hire fee. If the client fails to return the signed terms & conditions agreement with the payment of the deposit, then the company shall be entitled to allocate the event date and premises to another client.
- All prices are current at the time of quotation but may be subject to change based on rising costs. The quoted prices include GST and upon receipt of your confirmation and deposit, fixed prices will be confirmed in writing.

Finalising Event Details

Catering HQ require all event details to be finalised seven (7) days prior to the event date.

At this time our Functions Team will discuss and confirm all Food & Beverage options, including: any specific dietary requirements, room setup, decorations, equipment hire, entertainment and any miscellaneous expenses or special instructions required.

Final Numbers & Payment

Confirmation of the final numbers of guests must be made no less than seven (7) days prior to the event date. Final numbers will be taken to be the minimum number of guests attending the event. Upon confirmation of final numbers a final invoice will be issued to the Event Organiser. The final invoice payment is required seven (7) days prior to the event date. This payment can be made in Cash, Credit Card, EFTPOS or Bank Cheque only. Any additional guests in attendance on the event date, post final payment, will require approval by the Event Organiser and will

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be charged accordingly. The resulting balance owing must be settled on the day of the event.

In default of such prompt payment, you undertake to pay late payment fees of 2.5% per month on any amount outstanding and to indemnify us and pay all costs and expenses on a solicitor and own client basis if legal action is necessary, and/or EC Credit Control Pty Ltd's fees, which we may incur in recovering from you any overdue amount.

Non-refundable prepayment of the balance of the total estimated amount is payable 7 days prior to the event date. If the balance of the total estimated amount is not paid 7 days prior to the event date, the client will be deemed to have cancelled the event at that time.

The payment by any person of any fees & charges for such facilities, and the issue to any such person of any receipt for such sum and/or confirmation of the event shall be deemed to be an acknowledgement and acceptance by such person of the conditions contained herein.

The Client agrees that beverages will be charged according to Lantern Club records of consumption, or at the agreed amount in the case of a beverage package option being confirmed by the client. Any variations in beverage consumption, any increase in confirmed numbers, extension of the event time and any other agreed additional costs incurred are payable via credit card on the day of the event.

The client must provide Catering HQ final menu choices and numbers of guests attending the event in writing no later than seven (7) Days prior to the event date.

Food & Beverage

04

Catering HQ offers clients an exquisite range of menus to accompany any occasion. The Club does not permit clients to provide external food and beverage on the premises.

Clients are also advised that due to food safety liability standards, surplus food and beverage not consumed during the event is unable to be removed from the premises. Prior arrangements for celebration cakes must be made with the Functions Team. When providing your own cake, we offer two plating options as follows:

1. Do it yourself, we will provide utensils and plates for you to cut and

- serve the cake yourself.
2. Cake service, for our chef to cut and place on a shared platter a \$2.50 per person charge will apply.
3. Cake service, for our chef to cut, individually plate and garnish a \$3.00 per person charge will apply.

Children aged between five (5) and twelve (12) years will be charged at half the adult rate. Children below the age of five (5) years are free of charge (when choosing from a buffet menu).

Where events require the use of external contractors not employed by Catering HQ or Lantern Club, the client will provide the Functions Team with a copy of the external contractors Public Liability Insurance when finalising the event details, twenty eight (28) days prior to the Event Date. All external contractors must liaise with the Functions Team in regards to delivery, setup and break down of equipment.

Delivery & Collection of Goods

05

All deliveries and collections of goods to or from Lantern Club on the client's behalf can only be made by prior arrangement with the Functions Team. All deliveries must be clearly marked with the name of the event. Catering HQ will take all reasonable care but accept no responsibility for items delivered or left for collection.

Security Personnel

06

Our Functions Manager will provide advice to the extent considered necessary for the provision of security, crowd control or emergency requirements that need to be arranged for the event. Any costs associated with the requirement will be payable by the Client / Event Organiser. All security service arrangements are booked directly through Lantern Club and charged back to the client / Event Organiser at cost. All 18th and 21st birthday parties are required to have security. The club reserve the right to request security, for any function and to be charged to client.

If you require longer than the normal five (5) hours for your half-day function there will be an overtime charge of \$3.30 per confirmed guest per hour or part thereof.

Catering HQ will take no responsibility or liability for damage or loss of merchandise, goods or property of the client or their guest left at Lantern Club prior, during or after functions/exhibitions. The client and client contractors/suppliers must remove from Lantern Club immediately after the conclusion on the event all gifts, equipment and other items they may have brought onto or had delivered to the Club. Catering HQ shall not be liable in any way to the client or client contractors/suppliers for any loss or damage to such gifts, equipment and items whilst they are on Lantern Club property. Catering HQ may dispose (as it deems fit) of any gifts, equipment or items that are left behind at Lantern Club without being liable for consequential damages of any nature for any reason whatsoever.

Event Cancellation

07

For cancellations or postponements of confirmed bookings the following conditions apply:

1. Written notice is required for all booking cancellations.
2. Any confirmed booking cancelled or postponed more than sixty one (61) days prior to the event date, the client will be refunded the full amount of the deposit payment.
3. Any confirmed booking cancelled or postponed thirty one (31) to sixty (60) days prior to the event date, the client will forfeit 50% of the estimated cost of the event (including the deposit payment amount).
4. If cancellation or postponement of the confirmed booking occurs less than thirty (30) days prior to the event date, the Cancellation Fee will consist of the total estimated cost of the event and the deposit payment amount.
5. If cancellation or postponement of the confirmed booking occurs less than seven (7) days prior to the event date the cancellation fee will consist of the total estimated cost including the food and beverage component.

Where circumstances beyond Catering HQ control prevent Lantern Club from fulfilling any obligations under this contract, Catering HQ will be released from this contract without penalty.

Organisers are financially responsible for any damage sustained to their property or that of Lantern Club that is caused by the client or their guests prior, during or after functions/exhibitions. The use of drawing pins, staple guns or any fastening material on walls is strictly prohibited. Repair and replacement costs will be passed on to the client. Public Holidays – 15% overall surcharge.

I understand that a cleaning fee of \$500.00 can be charged to the client after the events finalization, as per the manager on the days discretion. Lantern Club reserves the right to adjust any set-up to ensure fire, life and safety codes are met.

Lantern Club reserves the right to charge for security on events as it deems necessary.

Room Access

08

Access to the room is 2 hours prior to your start time. If you wish to have access earlier a room hire fee will be charged.

Compliance

09

All guests must comply with The Registered Clubs Association Laws which govern Lantern Club license conditions. Guests will be bound by Club entry requirements. Guests must either be a member of the Club, reside outside the five (5) kilometre radius from Club premises or be

TERMS AND CONDITIONS

signed in by a member. All persons under the age of eighteen (18) years are prohibited from entering gaming and areas adjacent to licensed bar areas and must always be accompanied by and in the immediate presence of a responsible adult.

Dress Regulations & Conduct10

The appearance of all members and guests must be neat and tidy at all times. The following dress is not permitted at any time; thongs, bare feet, singlets, swimwear, offensive t-shirts and caps. The Management's decision will be final.

Smoking at Lantern Club11

All Event rooms are 'Smoke Free' in accordance with the Smoke Free Environment Act. Clients, their guests and staff may use the designated smoking areas which are easily accessible from all Event areas.

Indemnity12

The Client uses and occupies the Event Area, including but not limited to the area of the Event Venue in which the event is conducted, at their own risk. The Client hereby indemnifies Lantern Club and agrees to keep Lantern Club indemnified, against all actions, suits, proceedings, claims and demands, damages, costs and expenses whatsoever which may be taken or made against Lantern Club and/or incurred arising out of injury or damage to any person or property from or during the use of Lantern Club's facilities referred to in this agreement and the Event Confirmation.

Emergencies & Industrial Action13

Lantern Club may cancel this agreement at any time if there exists an emergency or threat of danger to any person or of damage to property (or as a result of such damage or danger).

Similarly this agreement may be cancelled at any time by Lantern Club if the use of the Event Venue is prohibited or hindered by cessation or interruption of utility supplies (electricity or gas), failure of plant or equipment, unavailability of food items, any industrial action or other unforeseeable event or incident. Deposits paid by the client would be refunded or such proportion as is appropriate within seven (7) working days of the event date.

Government By-laws14

The Client shall conform to the requirements of the Local Government Act and any other relevant act, by-laws, rules or regulations and shall be liable for any breach of any such act, by-laws, rules or regulations.

Responsible Service of Alcohol15

Lantern Club is committed to the Responsible Service of Alcohol. Club management will not permit or suffer any riotous, disorderly, offensive or improper conduct in any of the event areas inside or adjacent to the event area or within its confines.

Any person believed to be approaching intoxication or involved in any riotous, disorderly, offensive or improper conduct will be escorted off the premises.

Lantern Club has a Responsible Service of Alcohol Policy. It is illegal to serve alcoholic beverage to any person in a state of intoxication and as such Lantern Club reserves the right to refuse service to any such persons and/or request their departure from the premises. It is illegal to serve alcoholic beverage to any person under eighteen years of age & Lantern Club reserves the right to request suitable identification to this end.

If a guest or organiser is asked to leave no monetary compensation will be given and the client will be charged the full amount for the event.



CATERING HQ