

Event and Function Packages


Lanternclub



Celebrations. Weddings. Corporate Events.

Lantern Club is your venue for functions and events in the South Western Sydney, Roselands and Canterbury area.

We're committed to ensuring your celebration, wedding or corporate event is delivered to the highest standard, leaving your guests with great memories and a lasting impression.

Lantern Club offers two versatile indoor function areas and a beautiful outdoor alresco area.

From a simple morning tea coffee break as part of a corporate event, to a complete themed party, wedding or celebration - our experienced Event Manager will happily work with you to deliver an event that is truly memorable.





MaZi

MaZi is our place to come together with family, friends and associates. It's warm, welcoming atmosphere sets the scene for a relaxed dining experience, perfect for any occasion.

Our menu features a fusion of modern Australian fused with Mediterranean cuisine. Our Chef's source and prepare the freshest seasonal ingredients and create flavours that will truly satisfy.

MaZi's stylish bar offers an array of tap beers, a quality wine selection, spirits and cocktails. Non-alcoholic drinks are also available including the best Barista-made espresso coffee you'll find in Roselands.





Alfresco

MAZI ALFRESCO

The MaZi Alfresco is our undercover outdoor event space.

CAPACITY		RATE	
Banquet	60	Weekday	\$165
Cocktail	60	Weekend	\$165

MAZI ALFRESCO & OUTDOOR

For a larger event experience, combine these two spaces:

CAPACITY		RATE	
Banquet	120	Weekday	\$330
Cocktail	120	Weekend	\$330



Community Room

The Community Room is a versatile function space that can be transformed to suit your event requirements.

Our Community Room is perfect for weddings, milestone birthdays, baptisms, life celebrations, corporate events, product launches or presentations.

CAPACITY

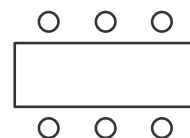
Banquet	100
Theatre	120
Cocktail	140

RATE

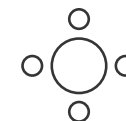
Weekday	\$330
Weekend	\$550



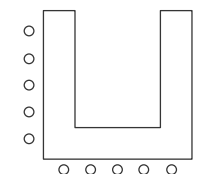
Table Set Ups



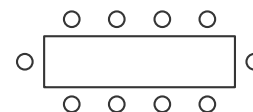
Banquet



Cocktail
(High Tables)



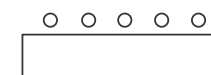
U-Shape



Boardroom



Theatre



Classroom

TABLE CLOTHS & NAPKIN HIRE

- \$38.50 PER TABLE CLOTH
- \$13.20 PER MATERIAL NAPKIN



High Tea

LIGHT TEA - \$33 PER PERSON

(Per person - Two sandwiches, one scone, two petit fours)

Selection of:

- Finger sandwiches
- Scone w/ jam and cream
- Petit fours
- Tea and coffee station w/ herbal and black teas. Alternative milks.

TRADITIONAL HIGH TEA - \$60.50 PER PERSON

(Per person - Three sandwiches, two sweet and two savoury pastries, one scone, two petit fours)

Selection of:

- Finger sandwiches
- Sweet and savoury pastries
- Scone w/ jam and cream
- Petit fours
- Tea and coffee station w/ herbal and black teas. Alternative milks.

OPTIONAL EXTRA

- \$13.20 pp for barista coffee instead of espresso machine. Maximum 2 coffees per person for \$13.20 fee.

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.



Canape Package

VEGETARIAN - \$5.50 A PIECE

- Bruschetta tart w/ whipped fetta and balsamic
- Caramelised onion tart w/ goats cheese
- Vietnamese rice paper rolls w/ chilli lime dipping sauce (df, gf)
- Tempura zucchini flowers stuffed w/ fetta w bush tomato relish
- Pulled jackfruit slider
- Wild mushroom arancini w/ truffle mayo (gf)
- Three cheese arancini w/ tomato relish (gf)
- Pumpkin, cashew and pecorini arancini w/ pesto may (gf)
- Vegetable dumpling w/ dipping sauce (df)
- Korean pancake w/ miso mayo
- Corn fritter w/ avocado salsa (df, gf)
- Halloumi sun-dried tomato and mint filo pastry
- Vegetarian spring roll (df)

SEAFOOD - \$7.15 A PIECE

- Salmon gravlax with macadamia cream and capers (df, gf)
- Snapper ceviche on crispy roti
- Freshly shucked oysters w/ finger lime mignonette (df, gf)
- U8 king prawn cocktail w/ lemon aioli (df, gf)
- Tempura flathead taco w/ guacamole and cream friache
- Salt and pepper squid w/ chilli lime mayo (df, gf)
- Smoked trout croquette w/ goddess aioli
- Sesame seared tuna w/ avocado mousse, wasabi, pickled ginger and sorrel (df, gf)
- Smoked salmon bellini w/ dill creme fraiche
- Trout rillette tart w/ dill mayo
- Seared scallops w/ cauliflower puree and truffle oil (gf)
- Australian barramundi spring roll w/ tartare sauce

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Canape Package

POULTRY - \$6.60 A PIECE

- Roasted duck pancake w/ hoisin sauce (df)
- Chicken and leek pie
- Mini chicken san choy bow (df)
- KFC Burger w/ spicy mayo and slaw
- Grilled Thai chicken skewers (df)
- Duck rice paper rol (df, gf)
- Duck spring roll
- Satay chicken rice paper rol (df, gf)
- Steam chicken Siu-mai w/ fish roe and lemongrass dressing
- Chicken gyoza w/ kimchi and black sesame mayo (df)

MEAT - \$7.15 A PIECE

- Pulled pork slider w/ Argentinian slaw
- Smoked and pulled beef slider w/ Jack cheese
- Beef pie w/ tomato relish
- Lamb sausage roll w/ mint gel
- Lamb kofta w/ black garlic and minted labneh (gf)
- Pork and fennel sausage roll w/ chilli jam
- Wagyu sirloin taco w/ tomato relish and avocado (df)
- Steamed bao bun w/ crispy pork belly, chilli jam and slaw
- Malaysian beef satay skewers (gf)
- Lamb cutlet w/ mint yoghurt (gf)

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Canape Package

MINI MEALS - \$14.30 EACH

- Butter chicken w/ rice (gf)
- Poke bowl w/ sashimi salmon (df, gf)
- Crispy duck soba noodle salad (df)
- Pepper steak pie w/ mash and jus
- Vegetarian targine w/ Persian rice (df, gf)
- Australian prawn and lobster roll w/ celery, lettuce, mayo and lemon cress
- Fattoush salad w/ fetta, crisp bread, pomegranate, pickled cucumber and tomato
- Prawn, mango, avocado ceviche w/ crisp bread and jalapeno dressing
- Fish and chips
- Popcorn chicken w/ garlic aioli (gf)

HANDMADE PIZZAS - \$19.80 EACH

- Margherita: buffalo mozzarella, San Marzano tomato and basil
- Diavola: buffalo mozzarella, San Marzano tomato, hot salami, olives, basil
- Hawaiian: buffalo mozzarella, San Marzano tomato, shaved leg ham, fresh pineapple
- Siciliana: buffalo mozzarella, San Marzano tomato, roast vegetables, fetta, pesto pollo
- Funghi mozzarella, handmade BBQ sauce, pulled chicken, mushrooms
- Prosciutto: buffalo, mozzarella, San Marzano tomato, shaved prosciutto, confit tomato, roquette
- Gamberi: Mozzarella, San Marzano tomato, Yamba prawns, chilli and garlic, roquette

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Canape Package

SWEET CANAPES - \$5.50 EACH

- Lemon and lime meringue tart
- Cherry ripe tart
- Pavlova (gf)
- Vanilla or chocolate cannoli
- Chocolate caramel tart w/ gold leaf
- Mixed gelato ice cream cones
- Strawberry tart
- Chocolate raspberry tart
- Raspberry bavaois
- Mini filled donuts
- Vegan choc slice (df, gf)

MIXED SWEETS - \$93.50

17 pieces, choose from the sweets list above.

MIXED SEASONAL FRUIT PLATTER - \$93.50

Feeds 8 to 10 people

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Sit Down Menu Package

ENTREES

2 COURSE \$66, 3 COURSE \$82.50

(includes bread rolls, butter, 2 sides, add 3 Chefs selected canapes \$15pp)

- Tempura zucchini flowers, herbed fetta and bush tomato relish (v)
- Beetroot tartare whipped goats cheese and crisp bread (v)
- Burrata w/ burnt apple, fresh apple and fennel salad (v, gf)
- Smoked trout rilette w/ crisp bread
- Grilled Yamba king prawn w/ lemon custard, finger lime and chilli dressing (4)
- Soy marinated tuna sashimi w/ sesame, pickled Japanese turnips, ginger and fresh wasabi (df)
- Torched scallop, wagu beef fat and blackberry ponzu dressing (gf, df)
- Scallop ceviche w cauliflower puree, bacon and native plum (gf)
- Wagyu beef tartare 62° egg yolk, black garlic emulsion and crisp bread
- Stuffed baby squid Arabiata green oil and baby herbs (gf)
- Glazed quail, cauliflower puree, fig (gf)
- Duck and mushroom tortellini, tomato emulsion, ricotta and orange
- Chicken and pistachio terrine, quince aioli, herbs, crisp bread

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Sit Down Menu Package

ENTREES

2 COURSE \$66, 3 COURSE \$82.50

(includes bread rolls, butter, 2 sides, add 3 Chefs selected canapes \$15pp)

- Wild mushroom risotto, salsa verde, parmesan and fresh truffle (gf)
- Ricotta, pumpkin and cashew handmade ravioli w/ bur noisette and crispy sage
- Prawn and scallop tortellini w/ bur noisette, parmesan and lemon
- Paprika and oregano roast chicken w/ corn puree, heirloom tomato, salsa verde, pickled onions (gf)
- Chicken supreme w/ potato fondant, black garlic, mushroom, pine nuts, jus (gf)
- Wild caught barramundi w/ macadamia cream, broccolini, finger lime (gf)
- Confit Murray cod, clam chowder, native greens
- Crumbed snapper, tartare sauce, twice cooked potato, baby cos salad, lemon
- Australian spanner crab linguine, creme fraiche, chilli, tomato, fennel
- Pork belly w/ burnt apple, mash and dried plum and jus (gf)
- Porchetta stuffed w/ herbs and fruits, apple and fennel salad jus (gf, df)
- Honey, lavender and szechuan duck breast w/ baby spinach whipped potato and jus (gf)
- Lamb backstrap w/ pumpkin puree, chime di rapa, potato gratin, jus (gf)
- Braised beef short rib on the bone whipped potato, baby leeks, chimichurri (gf)
- Beef fillet w/ pea puree, potato gratin mixed mushroom jus (gf)

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Sit Down Menu Package

SIDES

- Truffle mash (v)
- Charred broccolini w salsa verde (v, gf)
- Baby cos salad w/ goddess dressing (gf)
- Tomato, basil and fetta salad (gf)
- Wellness salad (v, gf)
- Fattoush salad
- Persian rice salad (v, gf)

DESSERTS

- Callebaut chocolate fondant w/ freeze dried raspberry and vanilla bean ice cream (v)
- Lemon meringue pie with double cream (v)
- Labneh pannacotta w/ macadamia praline (v, gf)
- Chocolate delight tart raspberry sorbet (v)
- Ginger pudding w/ butterscotch sauce and vanilla bean ice cream (v)
- Mixed berry eton mess (v, gf)
- Berry and almond tart w/ creme fraiche (v)
- Passionfruit cheesecake (v)
- Individual imported and local cheeses, crisp breads, quince and fruit (v)

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

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Shared Menu Package

ENTREES

- Winter vegetable salad w/ macadamia nut pesto \$27.50
- Burrata w/ burnt apple peach and fennel salad \$27.50
- Yamba king prawn cocktail (10) \$60.50
- Soy marinated tuna sashimi w/ oyster emulsion \$31.90
- House cured king fish w avocado, wasabi and pork crackle \$30.80
- Scallop ceviche w/ burnt apple pickled fennel and native plum \$30.80
- Australian blue swimmer crab, avocado and creme friache \$30.80
- Wagyu beef tartare 62° egg yolk, black garlic emulsion and crisp bread \$30.80
- Salt and pepper squid w aioli \$29.70
- Southern fried chicken wings with ranch sauce (10) \$27.50

MAINS

- Wild mushroom risotto, salsa verde, parmesan and fresh truffle \$34.10
- Ricotta, pumpkin and cashew handmade tortellini w/ bur noisette and crispy sage \$34.10
- Prawn and scallop tortellini w/ bur noisette, parmesan and lemon \$35.20
- Paprika and orgeano whole roast chicken w/ lemon \$37.40
- 500g confit ocean trout w/ wakame, pickled ginger, sesame soy dressing \$57.20
- 1kg whole baked baby snapper w/ pickled fennel salad \$60.50
- Pork belly w/ burnt apple and dried plum and jus \$49.50
- 1kg MB+4 wagyu beef rib eye on the bone w Cafe de Paris butter and jus \$115.00
- 1.2kg to 1.4kg slow cooked lamb shoulder smoked pumpkin puree and jus \$88

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Shared Menu Package

SIDES - \$19.80 EACH

- Truffle mash
- Charred asparagus
- Baby cos salad w/ goddess dressing
- Wellness salad
- Tomato and whipped feta salad
- Roasted pumpkin and mixed seeds
- Roasted cauliflower w/ cheese sauce potato gratin
- Thick chips w black garlic aioli

PLATED DESSERTS - \$17.60 EACH

- Callebaut chocolate fondant w/ raspberry sorbet
- Lemon myrtle meringue pie w/ creme anglaise
- White chocolate and macadamia cheesecake
- Tiramisu
- Labneh pannacotta w/ macadamia praline
- Vanilla creme brulee w/ almond biscotti

CHEESE STATION - \$19.80 PP (min 10 people)

- Selection of local and imported cheeses, fruits, quince paste and crackers

GRAZING STATION - \$33 PP (min 10 people)

- Cold cut meats, cheeses, crackers, fruits, dips, olives, quince, pate, nuts, vegetables

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Corporate Menu Package

BREAKFAST/MORNING TEA

- Bacon and egg roll w/ tomato relish \$9.90
- Vegetarian omelette roll w/ tomato relish (v) \$8.80
- Fruit bowl (v) \$7.70
- Granola bowl w/ coconut yoghurt (gf, df, veg) \$8.80
- Mini muffin (v) \$4.95
- Regular muffins (v) \$6.05
- Mini croissant (v) \$5.50
- Mini ham and cheese croissant \$7.70
- Mini smoked salmon and cream cheese bagel \$8.80
- Scones w/ jam and whipped cream \$5.50
- Breakfast burritos \$11
- Vegan Buddah bowls (vg) \$11
- Chia puddings (v) \$9.35
- Fresh fruit, seeds and nuts (v) \$9.35
- Soup of the day w/ crusty bread \$11

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Corporate Menu Package

LUNCH

Sandwiches and wraps (10 sandwiches in each) - \$93.50

- Chicken, avocado, lettuce and mayo
- Reuben, pastrami, Swiss cheese, krout, pickles and thousand island dressing
- Ham, cheese, tomato and mustard
- Roast vegetable, tomato relish
- Curried egg and lettuce
- Mediterranean

SALADS AND BOWLS

- Fruit bowl (v) - \$7.70
- Wellness salad (v) - \$22
- Fattoush salad w fetta and house made bread (v) - \$22
- Prawn, mango and avocado ceviche (df) - \$26.40
- Thai noodle salad w/ fresh herbs, glass noodles, cherry tomatoes, cucumber, Spanish onion, nam jim - \$24.20

CHEESE STATION - \$19.80 PP (min 10 people)

- Selection of local and imported cheeses, fruits, quince paste and crackers

GRAZING STATION - \$33 PP (min 10 people)

- Cold cut meats, cheeses, crackers, fruits, dips, olives, quince, pate, nuts, vegetables

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Corporate Menu Package

SWEET ITEMS

- Chocolate croissant - \$7.15
- Nutella filled donut - \$4.95
- Raspberry and pistachio friand - \$4.95
- Jam filled donut - \$4.95
- Caramel filled donut - \$6.05
- Golden Gay Time donut - \$5.50
- Custard filled donut - \$6.05
- Original glazed donut - \$3.85
- Cinnamon donut - \$5.50
- Original strawberry, chocolate, caramel donut - \$5.50
- Cookie, white chocolate and macadamia cookie - \$5.50
- Salted caramel and white chocolate cookie - \$5.50
- Choc chip cookie - \$3.85
- Mixed Cannoli - \$4.95

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

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BBQ Menu Package

BBQ BANQUET \$77 PP

- 3 meats, 3 sides, bread rolls, condiments
- Add on \$15 pp 3 canapes to start
- Excluding seafood. Seafood can be added at market price

BBQ BANQUET \$88 PP

- Cocktail dessert station, seafood is added by market price

POULTRY

- Marinated chicken breast
- Butterflied marinated whole chicken
- Marinated chicken skewers
- Fried chicken wings

PORK

- Smoked chipotle BBQ pulled pork
- American style pork ribs
- Crispy pork belly w braised apples and jus
- Porchetta on peperonata w braising sauce

LAMB

- Lamb rack
- Braised whole lamb shoulder
- Marinated lamb backstrap
- Boned and rolled marinated lamb leg

MARINADE

- Portugese, yakitori, oregano and paprika, garlic and lemon, chilli



BBQ Menu Package

BEEF

- Braised and smoked beef ribs
- Smoked point end brisket 6kg
- Braised beef cheek w/ braising sauce
- Whole beef eye fillet w/ pea puree, vine tomatoes and mixed mushroom jus
- Whole roasted riverina Angus sirloin w/ chimichurri

SEAFOOD

- 1kg whole baked snapper w/ salsa verde
- U8 char grilled Yamba King prawns w/ nahm jihm
- Marinated baby octopus Clarence River
- Large Hervey Bay scallops in half shell
- Local salt and pepper in native spices

KANGAROO

- Kangaroo loin marinated in native spices w/ bush tomato relish and jus



BBQ Menu Package

SALADS & SIDES

- Wellness salad (kale, pumpkin, cranberries, broccoli, quinoa, mint, shallots, tumeric)
- Garden salad
- Fattoush salad (lettuce, tomato, pickled cucumber, radish, shallots, fetta)
- Spiced cauliflower salad (cranberries, sweet potato, parsley, kale, tahini)
- Roasted potatoes
- Roast seasonal vegetables
- Thai noodle salad
- Greek salad

ADDED EXTRAS

- Freshly shucked rock oysters large Wallis Lake with finger-lime mignonette
- Grilled WA lobster tails
- While live lobster South Coast NSW

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Buffet Menu Package

BUFFET/SHARE PLATES - \$77 PP

Choose 6 items: to include 2 meat, poultry, fish or vegetarian dishes, 3 salads or sides and 1 dessert or cheese. All buffets are accompanied with bread rolls, butter, condiments, platters and service cutlery.

CHICKEN

- Jamaican jerk chicken w/ pineapple salsa
- Paprika and oregano roast chicken
- Portugese chicken Maryland
- Buffalo chicken wings w/ ranch dressing

PORK

- Porchetta stuffed w/ herbs and fruits w/ jus
- Twice cooked crispy pork belly and apple sauce
- American style pulled Boston butt, smoked and slow cooked for 6 hours
- Chinese sesame sticky pork spareribs

LAMB

- Roast lamb rack w/ mint yoghurt dressing
- Slow cooked lamb shoulder w/ pumpkin puree and dukka
- Leg lamb carvery
- Lamb koftas w/ black garlic sauce

BEEF

- Roast beef w/ mustard sauce
- 12 hour smoked beef brisket
- Rib eye on the bone w/ chimichurri
- Japanese beef tataki

Minimum charge for buffets are 10 people

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Buffet Menu Package cont.

SEAFOOD

- Whole plate size snapper 1.5kg w/ salsa Verde and pickled fennel salad
- Seafood Fideau paella
- Ora king salmon fillets with lemon beurre Blanc
- Organic mussel hot pot w/ chilli, garlic and Napoli sauce

VEGETARIAN

- Vine ripened tomato, cheese and pesto tart (v)
- Moroccan vegetable, apricot and chickpea tagine (gf, v)
- Spinach, ricotta and herb rotolo w/ Napolitana sauce (v)
- Wild mushroom and lemon thyme risotto w/ Parmigiano-Reggiano (gf/v)
- Poached gnocchi w/ pumpkin, sage, and lemon burre noisette (v)
- Penne caponata w/ garlic and herb panna gratta (v)

SALADS & SIDES

- Wild rocket, goat's cheese, pear and caramelised walnut salad w/ balsamic (v, gf)
- Cucumber and Israeli cous cous salad (v)
- Mixed garden salad w/ mustard dressing (v, gf)
- Heirloom tomato salad w/ fetta and olive crumb (v)
- Wellness kale salad (v, gf)
- Baby cos salad ranch dressing and seeds (v, gf)
- Persian rice salad (v, gf)

Minimum charge for buffets are 10 people

(v) - vegetarian, (gf) - gluten free, (df) - dairy free



Buffet Menu Package cont.

DESSERT

- Eton Mess: meringue, berries and cream w/ raspberry coulis (gf)
- Chef's selection of mini desserts
- Vanilla creme brulee w/ almond tuile
- Labneh panna cotta macadamia crumb and raspberry
- Mixed berry cheesecake w/ coulis
- Pavlova fresh fruits and double cream (gf)
- Flourless chocolate cake, ganache and double cream (gf)
- Tiramisu
- Date pudding w/ whiskey caramel and vanilla bean ice cream

CHEESE PLATTER

- Shared cheese platter or individually plated that includes assortment of local and imported cheeses w/ fresh and dried fruit, nuts, quince paste and crackers

ADDITIONAL COURSES

- Chef's choice of 3 gourmet canapes to compliment your buffet @ \$13.20 per person
- Baby vegetable and garden salad (v, gf)
- Whipped potato mash (v, gf)
- Roasted seasonal root vegetables (v, gf)
- Rosemary and garlic roasted potatoes (v, gf)

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

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Kids Menu

- Fish and chips - \$16.50
- Chicken nuggets, chips and salad - \$16.50
- Margherita pizza - \$16.50
- Ham and pineapple pizza - \$16.50
- Linguine Napolitana pasta (tomato, parmesan) - \$16.50
- Cheeseburger, chips, sauce - \$16.50

Menu selections and minimum numbers are required 4 weeks prior to the event. Final numbers are required 1 week prior to the event. Dietary requirements must be advised 2 weeks prior to the event.

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Beverage Package

CLASSIC PACKAGE

- 4 hours - \$35.20 pp | 5 hours - \$39.60 pp

WHITE WINE

- DeBortoli Vivo Chardonnay, NSW
- DeBortoli Vivo Sauvignon Blanc, NSW

RED WINE

- DeBortoli Vivo Shiraz, NSW
- DeBortoli Vivo Cabernet Sauvignon, NSW

SPARKLING

- DeBortoli Vivo Chardonnay Pinot Noir NSW

HOUSE AND TAP BEERS

POST MIX SOFT DRINKS AND JUICE

WATER PROVIDED

TEA & COFFEE

- Tea or coffee - 1 cup - \$4.95
- Tea or coffee - 2 cups - \$8.80

UNLIMITED NESPRESSO COFFEE/TEA

- \$275 (Min 20 people)
1 urn, 1 Nespresso machine, range of tea, one coffee capsule provided per number of guests.
 - Additional pod capsule and tea is \$3.30 per capsule.
 - 35 people (or more) - 2 urns, 2 Nespresso machines, 1 pod and tea per person at event.



Celebrations: Sweets, Florals & Decorations

We partner with professional cake and sweet suppliers, as well as event decorators, party hire and florists.

Our team can work with these specialised experts to ensure your individual event needs are met, and your guests are left with a memorable impression.

Additional options and pricing can be discussed with our Event Manager, who will happily guide you through the options available.



Audio Visual

- Portable stand w/ butchers paper - \$44
- Large portable TV screen w/ laptop plug in - \$88
- Free Wi-Fi available



Terms and Conditions

REGISTERED CLUBS ACT

- The Registered Clubs Act requires that any person holding an event at 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.

TERMS & CONDITIONS

- Tentative booking dates are held for three (3) working days only.
- Confirmation of booking must be received by Lantern Club/Clubs Catering within three (3) working days of original reservation with the signed Terms and Conditions agreement. If confirmation is not received within this time, management reserves the right to release the space. The amount required for the deposit is a non-refundable 50 percent of the total invoice within fourteen (14) days of the event. If the client fails to return the signed Terms and Conditions agreement with the payment of the deposit, then Clubs Catering shall be entitled to reallocate the event date and the 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 are finalised upon receipt of your confirmation and deposit. Pricing can be subject to change fourteen (14) days prior to event date due to unexpected price increases.
- Clubs Catering Pty Ltd may change the terms and conditions of booking at any time. You will be notified of these changes in writing.

CONFIRMATION OF GUESTS

- Guest numbers are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

FOOD

- Menu selections and minimum numbers are required fourteen (14) days prior to the event. Dietary requirements must be advised two (2) weeks prior to the event. Please advise details of guest with food allergies when confirming final numbers. Whilst the Chef and kitchen staff will do their best to meet these requirements, we cannot guarantee it, as our kitchen does use a variety of ingredients on a daily basis.



Terms and Conditions cont.

CANCELLATION POLICY

- All cancellations or change of date made fourteen (14) days or less prior to your event will incur a loss of 50% off the minimum spend. All cancellations made within 10 days of your event will incur a loss of all monies due as stated on your invoice. Cancellations must be confirmed to Clubs Catering in writing. In the case of unforeseen circumstances, extreme weather conditions or accidents, Clubs Catering reserves the right to cancel any booking and refund any deposit payments made.

PAYMENT DETAILS & TERMS TO CONFIRM YOUR BOOKING

- We require an additional security deposit of 50% total account. Full payment must be made on confirmation of final numbers two (2) weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment made by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (AMEX).

SETUP AND SUPPLIERS

- Suppliers can deliver flowers, decorations, furniture up to 2 hours prior to the event, should your event require substantial decoration. Any fee or cost associated with an outsourced supplier/contractor requires full payment within fourteen (14) days of event. Any off site suppliers/contractors must have items collected by the end of the event unless confirmed in writing otherwise.

THIRD PARTY SERVICES

- Clubs Catering holds public liability insurance. All third party services must provide public liability documentation no later than fourteen (14) days of the event. Harm or damage to guests or workers caused by external supplier equipment, styling, decor, furniture or goods are covered by Clubs Catering.

GRATUITY

- Gratuities are discretionary and are appreciated by Clubs Catering.





Contact Us

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Event and Functions Manager

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