

Lanternclub

24 *Event & Function Packages*



CORPORATE | WEDDINGS | CELEBRATIONS



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.

Enquire at:
lanternevents@clubscatering.com.au

FUNCTION SPACES

MàZi

MàZi 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 dishes fused with Mediterranean cuisine and our Chef's source and prepare the freshest seasonal ingredients, creating flavours that we know will truly satisfy.

MàZi'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.

MàZi ALFRESCO

Capacity

Banquet: 60
Cocktail: 60

Rate

Weekday: \$165
Weekend: \$165

MàZi ALFRESCO + MàZi OUTDOOR COMBINED

Capacity

Banquet: 120
Cocktail: 120

Rate

Weekday: \$330
Weekend: \$330



FUNCTION SPACES

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

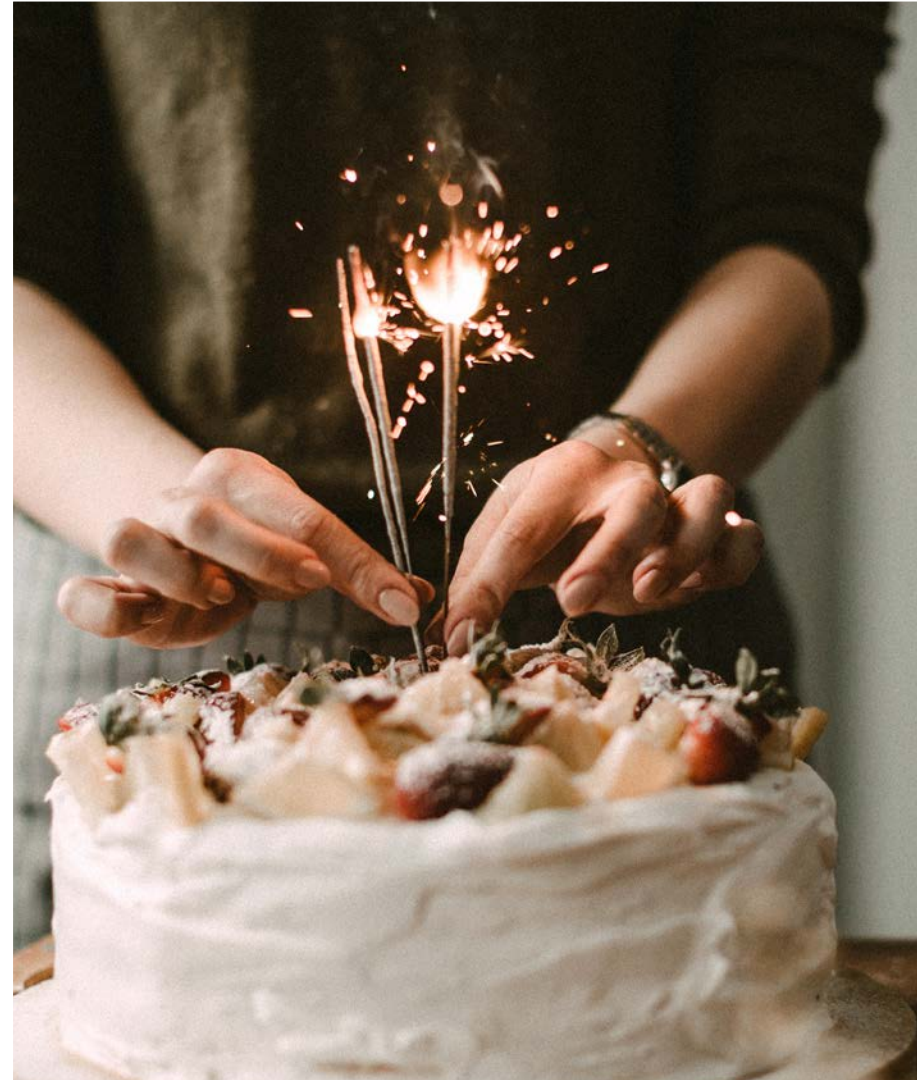


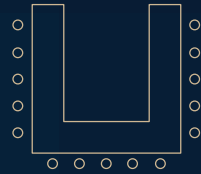
Table Styles



Banquet



Cocktail
(High Tables)



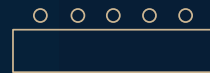
U-Shape



Boardroom



Theatre



Classroom

TABLECLOTHS & NAPKIN HIRE

Tablecloth (per item) \$16.50

Material Napkin (per item) \$5.50

Audio Visual

Portable stand with butchers paper \$44

Large portable TV screen + HDMI cable \$88

Microphone hire \$55

Free Guest WiFi available





Buffet Menu Packages

At Lantern Club, our buffet menu is set to make your guests feel like one big extended family.

Choose your preferred package as below. Our ingredients may change due to seasonality and availability.

All prices include GST

Standard Package \$77 per person

Choice of two mains, two sides, one dessert
(Includes bread rolls and butter)

Premium Package \$99 per person

Includes 3 Chefs Selection of Canapes on Arrival
Choice of three mains, three sides, two desserts
(Includes bread rolls and butter)

Buffet Menu Packages cont.

Mains

VEGETARIAN

Eggplant & Potato Aloo Curry, *Mango Chutney, Papadums GF, VG*
Moroccan Vegetable Tagine, *Crispy Chickpeas, Herb Tahini GF, VG*
Ricotta Dumplings, Wild Mushrooms, *Burnt Butter, Pecorino & Sage*
Whole Roasted Cauliflower, *Herb Tahini, Almonds & Pomegranate GF, VG*
Miso Glazed Eggplant, *Ancient Grains, Yoghurt Dressing*

POULTRY

Smoked Paprika & Oregano Whole Roasted Chicken GF
Caribbean Jerk Chicken, *Coconut Pineapple Salsa GF*
Slow Cooked Chicken, *Saffron, Almond & Sherry Sauce GF*
Roasted Quail, *Sweetcorn Puree, Burnt Butter, Sage & Pinenuts GF*
Char Grilled Chicken Shawarma, *Tahini Garlic Sauce GF*

MEAT

Asian Crispy Pork Belly, *Char Siu Sticky Sauce GF*
Roast Porchetta, *Date & Herb Stuffing, Jus GF*
Pork & Fennel Meatballs, *Pomodoro Sauce, Ricotta & Chilli Jam*
Slow Cooked Lamb Shoulder, *Pumpkin Puree, Sesame Dukkah GF*
Slow Roasted Beef Rump, *Argentinian Salsa Criolla, Aioli GF*
Roasted Beef Tenderloin, *Miso Butter, Jus GF*
12 Hour Beef Brisket, *House-Made Bbq Sauce GF*
Chargilled Lamb Backstrap, *Lemon Yoghurt, Crispy Potato Skins*

SEAFOOD

Baked Cod Fish, *Pine Nuts Lemon & Tahini GF*
Whole Salmon Fillet, *Lemon Beurre Blanc, Micro Greens GF*
Roasted Snapper Fillet, *Pickled Fennel & Radish, Salsa Verde GF*
Paella Stuffed Baby Squid, *Arrabbiata Sauce, Shaved Fennel GF*
Pan Roasted Mulloway, *Cauliflower Puree, Burnt Butter & Capers GF*

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Buffet Menu Packages cont.

Sides

COLD

- Baby Potato, Sweetcorn & Pea Salad GF, V
- Quinoa, Kale & Roast Pumpkin Salad GF, VG
- Heirloom Tomato Salad, *Olive Crumbs & Fetta* GF, V
- Baby Cos, Radish & Fennel Salad, *Green Goddess* GF, VG
- Red Cabbage, Pine Nuts, Raisins & Pecorino Salad GF, V
- Tuscan Veggie Pasta Salad, *Kale Pesto & Bocconcini* V

HOT

- Steamed Coconut Rice GF, VG
- Truffle Potato Mash GF, V
- Charred Brocolini, *Chiili Jam* GF, V
- Rosemary & Paprika Roasted Potatoes, *Aioli* GF, V
- Roasted Seasonal Vegetables, *Mint Salsa Verde* GF, VG
- Harissa Roasted Carrots, *Honey & Pommegranate* GF, V

Desserts

- Classic Tiramisu
- Chocolate Mud Cake, *Coconut Ice-Cream* GF, VG
- Labneh Pannacotta, *Pistachio Crumbs, Mango Salsa* GF
- Baked Ricotta Cheesecake, *Saffron Apricots Sauce*
- Eton Mess, *Lemon Curd, Meringue, Strawberries And Cream* GF
- Belgian Chocolate & Caramel Trifle, *Raspberries* GF
- Chef Selection Of Mini Desserts (2 Per Person)
- Selection Of Local & Imported Cheese, *Fresh Fruit, Nuts, Quince Paste & Crackers*
(Shared Platter Or Individually Plated)

SELECT A FOOD STATION FROM OUR FOOD STATION MENU
TO ADD TO YOUR BUFFET EVENT

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Food Stations

Let us spoil your guests with our delicious range of food stations, carefully selected with the freshest ingredients and condiments

All prices include GST

Grazing Station \$33 per person

MINIMUM 20 PEOPLE

Selection of artisanal cheese, cold cut meats, dips, chargrilled vegetables, Spanish olives, quiche, pate, fresh fruit & nuts, condiments & premium crackers

Mexican Taco Station \$44 per person

MINIMUM 20 PEOPLE

Includes a selection of gourmet taco fillings served with 6 inch street tortillas

BBQ beef & chipotle chilli taco

Pulled chicken, tomato & chilli taco

Slow roasted pork & chargrilled pineapple taco

Tempura flathead fish taco

CONDIMENTS INCLUDE: *Guacamole, green tomato salsa, pico de gallo, crumbled fetta, ranch slaw, habanero hot sauce, pickled jalapeños, sour cream & fried tortillas*

Alfresco Bbq Station \$49.50 per person

MINIMUM 20 PEOPLE

A selection of beef, pork & lamb gourmet sausages

Marinated chicken souvlaki & lamb kofta kebabs

12 Hour slow cooked smoked beef brisket

Three salads, condiments & sauces

Freshly baked baguettes with butter

Seafood Station Price on request

MINIMUM 20 PEOPLE

A selection of freshly shucked oysters, extra-large king prawns, fresh lobster tails, snapper, jalapeño & lime ceviche, beetroot cured salmon, mixed sashimi

CHOICE OF THREE CONDIMENTS:

Crusty artisan sourdough & butter.

Dessert Station \$33 per person

MINIMUM 20 PEOPLE

A beautifully crafted selection of sweet canapes, artisan cakes & tarts, doughnuts and fresh fruit & summer berries.

ADD A 3 CANAPE PACKAGE TO START: \$18 PER PERSON





Plated Menu Packages

Our Plated Menu is inspired by local seasonal produce, however, our ingredients may change due to seasonality and availability.

Choose two delicious courses or go all in with a three-course feast!

All prices include GST

Two Course \$82.90 per person

Two choices for each course
(Includes bread rolls, cultured butter and two sides)

Three Course \$104.50 per person

Two choices for each course
(Includes bread rolls, cultured butter and two sides)

ADD A 3 CANAPE PACKAGE TO START: \$18 PER PERSON

Plated Menu Packages cont.

Entrées

Burrata, Burnt Apple, Fresh Peach & Fennel Salad GF, V

Kingfish Crudo, Mango Chilli Salsa, Avocado Citrus Dressing GF

Carpaccio Of Beef, Capers, Croutons, Pecorino & Truffle Aioli

Beetroot Tartare, Whipped Goats Chevre, Crisp Bread V

Wagyu Beef Tartare, 62c Egg Yolk, Black Garlic Emulsion, Herb Crouton

Chicken, Pistachio & Leek Terrine, Quince Aioli, Sourdough Crostini

Miso Glazed Eggplant, Sesame, Tomato Emulsion, Chilli Angel Hair VG

Spanner Crab, Saffron, Marscapone & Pea Risotto GF

Stuffed Zucchini Flowers, Whipped Fetta, Bush Tomato Relish V

Torched Scallops, Wagyu Beef Fat, Blackberry Ponzu Dressing GF

Grilled Yamba Prawns, Lemon Custard, Finger Lime & Chilli Dressing GF

Mains

Miso Glazed Eggplant, Ancient Grains, Herb Tahini, Chilli Angel Hair VG

Baby Snapper, Parsnip Puree, Baby Turnips, Burnt Butter & Capers, GF

Pork Belly, Celeriac Puree, Cimi De Rapa, Burnt Apple, Gremolata, Jus GF

Wild Barramundi, Coconut Curry, Pearl Barley & Asian Herb Salad, Puffed Rice

Pan Roasted Mulloway, Eggplant Caponata, Green Goddess, Bronze Fennel GF

Roast Lamb Rump, Harissa Honey Carrots, Charred Onions, Mint Salsa Verde GF

Pan Roasted Chicken Supreme, Wild Mushrooms, Sherry Cream, Crispy Onion Rings

Ricotta Dumplings, King Brown Mushrooms, Walnut Pesto, Crispy Enoki, V

Beef Filet Mignon, Sweet Potato Mash, Bone Marrow, Covolo Nero, Bordelaise GF

Honey Glazed Salmon, Chickpea Puree, Shaved Fennel & Orange, Olive Crumbs GF

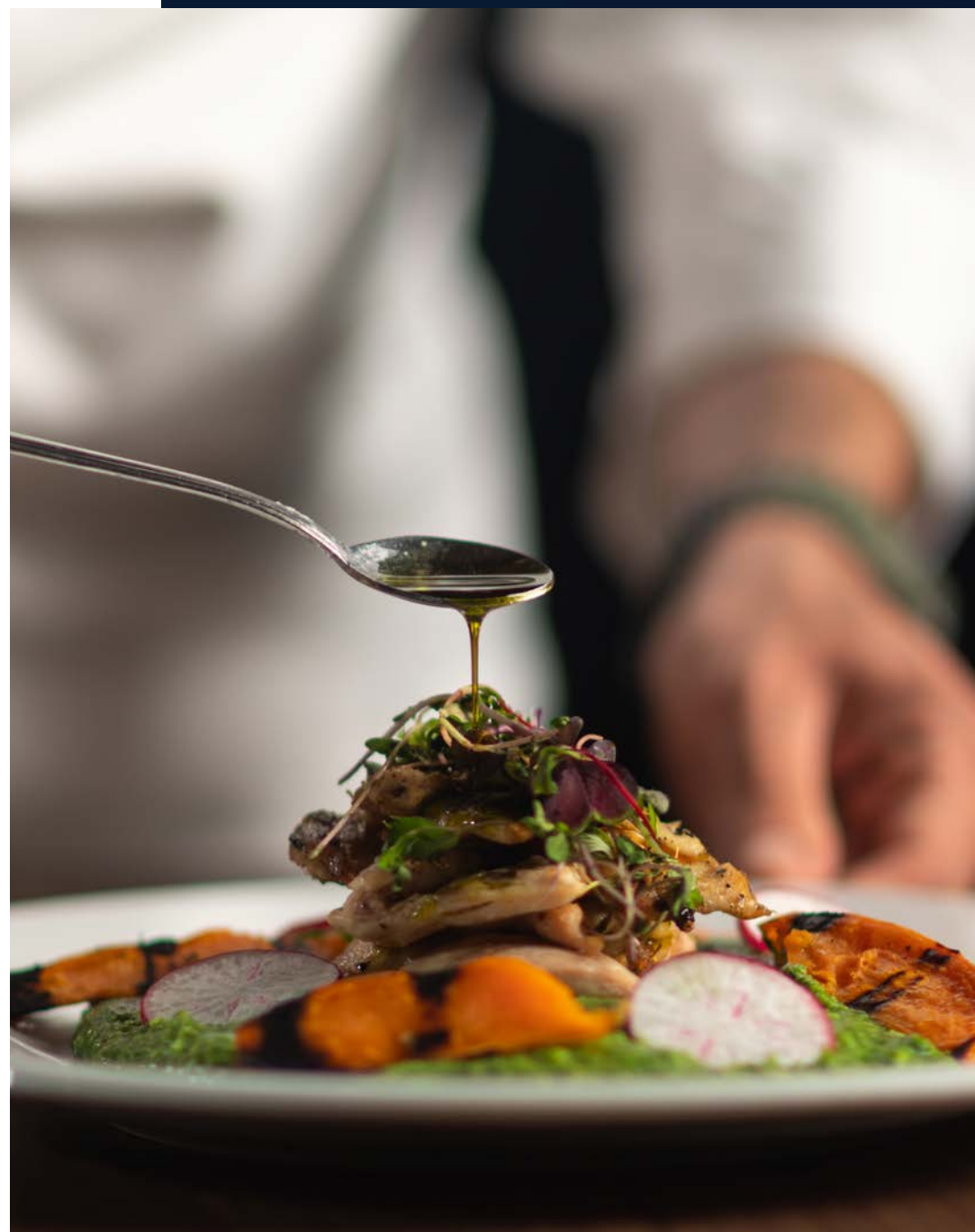
Herb Crusted Cod, Roast Garlic & White Bean Puree, Sauce Vierge, Crispy Potato Skins

Roast Beef Rump, Baby Vegetables, Potato Gratin, Tomato Emulsion, Chimmichurri GF

Beef Cheek In Pedro Ximenez, Cauliflower Puree, Mushroom, Bacon & Baby Onions GF

Chargrilled Pork Cutlet, Carrot & Cardamon Puree, Grilled Asparagus, Miso Butter

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





Plated Menu Packages cont.

Sides

Rocket, Radicchio, Grape & Pecorino Salad GF, V
 Heirloom Tomato Salad, Olive Crumbs & Fetta GF, V
 Butter Lettuce & Fennel Salad, Green Goddess GF, VG
 Charred Brocolini, Chiili Jam GF, V
 Rosemary & Paprika Roasted Potatoes, Aioli GF, V
 Fried Brussel Sprouts, Sherry Glaze, Pancetta GF
 Harissa Roasted Carrots, Honey & Pomegranate GF, V

Desserts

Classic Tiramisu
 Chocolate Mud Cake, Coconut Ice-Cream GF, VG
 Labneh Pannacotta, Pistachio Crumbs, Mango Salsa GF
 Baked Ricotta Cheesecake, Saffron Apricots Sauce
 Eton Mess, Lemon Curd, Meringue, Strawberries And Cream GF
 Belgium Chocolate & Caramel Trifle, Raspberries GF
 Chef Selection Of Mini Desserts (2 Per Person)
 Selection Of Local & Imported Cheese, Fresh Fruit, Nuts, Quince Paste & Crackers
 (Shared Platter Or Individually Plated)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Working Lunch Packages

Our working lunches are designed for ultimate convenience and productivity, but above all, they're absolutely delicious!

All prices include GST

Breakfast | Morning Tea | Afternoon Tea

BREKKY CUPS

- Fruit Salad Cups GF, VG \$7.15
- Granola Bowl, Coconut Yoghurt, Fresh Berries GF, VG \$8.80
- Chia Pudding, Yoghurt, Seeds & Seasonal Fruit GF, VG \$8.80

PASTRIES

- Mini Muffins \$4.40
- Friands GF \$4.95
- Assorted Tea Cakes \$5.50
- Mixed Danish Pastries \$4.95
- Mini Plain Croissants \$4.40
- Almond Croissants \$4.95
- Chocolate Croissants \$4.95
- Pear & Raspberry Crumble Tart \$4.95
- Chocolate, Coconut & Orange Protein Balls VG \$3.85

SAVOURY

- Sausage Rolls \$4.95
- Quiche Lorraine \$5.50
- Spinach & Fetta Quiche v \$5.50
- Sun Dried Tomato, Basil & Fetta Quiche v \$5.50
- Beef Pie \$5.50
- Cauliflower, Leek & Cheese Pie \$5.50
- Mini Ham & Cheese Croissant \$5.50
- Mini Cheese & Tomato Croissant v \$4.95
- Bacon & Cheese Danish \$7.15
- Spinach & Ricotta Danish \$7.15
- Bacon & Egg Roll \$8.80
- Vegetarian Omelette Brekky Roll v \$8.25
- Brekky Egg & Chorizo Burrito \$11
- Smoked Salmon Lox Bagel \$8.80

(GF OPTIONS AVAILABLE)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Working Lunch Packages cont.

All prices include GST*

Lunch

SALADS & BOWLS
SMALL \$13.20 LARGE \$24.20

Buddha Bowl GF, VG

Wellness Salad, Macadamia Sour Cream GF, VG

Prawn, Mango, & Avocado Ceviche, Spicy Mayo GF

Fattoush Salad, Fetta, Sumac Yoghurt & Grilled Flatbread v

Tuscan Vegetable Pasta Salad, Kale Pesto & Bocconcini GF, v

Thai Beef Noodle Salad, Shredded Cabbage, Carrot, Asian Herbs, Sesame Dressing GF

Pulled Chicken Burrito Bowl, Crumbled Fetta GF

Poke Bowl with Salmon Sashimi GF

SOUPS

EACH SOUP COMES WITH CRUSTY BREAD

Minestrone Soup VG \$8.80

Coconut Pumpkin Soup GF, v \$8.80

Pea & Ham Soup GF \$11

Chicken & Corn Soup GF, v \$11

Platters

EACH PLATTER CATERES FOR 10-12 PEOPLE

FRUIT PLATTER \$93.50

Selection of seasonal fresh fruit

SANDWICHES & WRAPS \$93.50

CHOICE OF FOUR OF THE FOLLOWING FILLINGS:

Egg, Chive & Mayonaise v

Ham, Cheese, Tomato & Mustard

Chicken, Tarragon, Avocado & Mayo

Smoked Salmon, Cucumber, Caper & Dill Cream Cheese

Grilled Zucchini, Avocado, Hummus & Super Sprouts VG

Sopressa Salami, Cheddar, Roast Eggplant, Tomato, Pecorino Cream

Reuben, Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing

CHEESE PLATTER \$165

Selection of local & imported cheese, fresh fruit, nuts, quince paste & crackers

GRAZING PLATTER \$220

Selection of artisanal cheese, cold meats, dips, olives, fruit & nuts, condiments & crackers

MIXED SWEETS PLATTER \$125.60

Chef selection of mini desserts (2 per person)

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High Tea Packages

The perfect and delicious accompaniment to make your event at Lantern Club truly memorable.

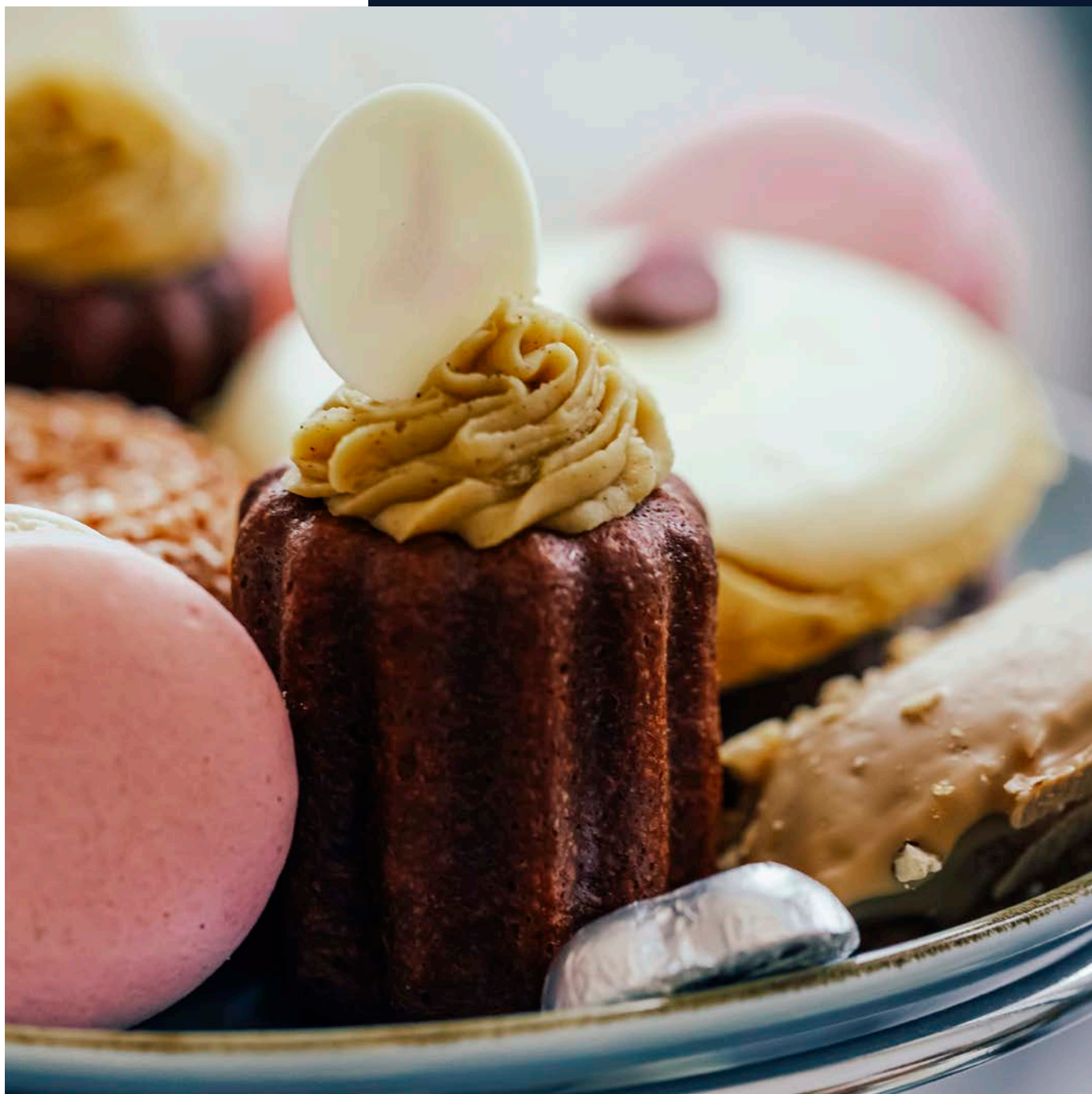
All prices include GST

LIGHT TEA \$33 PER PERSON

Two Petit Fours, Two finger sandwiches, one scone with jam and cream, , tea and coffee station with assorted teas.

TRADITIONAL HIGH TEA \$60.50 PER PERSON

Two Petit Fours, Three finger sandwiches, two sweet and savoury pastries, one scone with jam and cream, tea and coffee station with assorted teas.



MENU PACKAGES

Canape Menu Packages

Our canapé menu is designed to impress and delight every guest, nibble before the main feast, or make it the main event with something more substantial.

All prices include GST

Cocktail Canapes

VEGETARIAN \$5.50 EACH

Vegetable Spring Roll, Sweet Chilli Sauce

Bruschetta Tart, Whipped Fetta, Balsamic Gel

Ricotta, Smashed Pea & Pecorino, Sourdough Crostini

Wild Mushroom Arancini, Parmesan, Truffle Mayo GF

Pumpkin, Cashew & Pecorino Arancini, Pesto Mayo GF

Three Cheese Arancini, Parmesan, Spicy Tomato Relish GF

Haloumi, Mint & Semi Dried Tomato Parcel, Tomato Emulsion

Cauliflower Popcorn, Green Tahini, Sesame Dukkah GF, VG

Vegetable Gyoza, Black Sesame Mayo, Teriyaki Dressing

Cauliflower, Cheese & Leek Pie V

POULTRY \$6.60 EACH

Roast Duck Pancake, Hoisin Sauce

Chicken, Walnut & Celery Finger Sandwich

Chicken & Shiitake San Choy Bow, Chilli Angel Hair GF

Creamy Chicken & Leek Pie

Grilled Thai Curry Chicken Skewers, Coconut Satay GF

Chicken & Mushroom Gyoza, Kim Chi, Miso Mayo

Korean Fried Chicken Bao, Pickled Slaw, Sticky Gochujang Sauce

Lemon & Oregano Chicken Souvlaki, Tzatziki Yoghurt GF

Southern Fried Chicken Slider, Swiss Cheese, Ranch Dressing & Hot Sauce

CHEESE BOARD \$16.50 PER PERSON

A selection of local & imported cheese, condiments, fresh fruit & nuts & premium crackers

GRAZING PLATTER \$22PP

Selection of artisanal cheese, cold deli meats, house-made dips, spanish olives, fresh fruit & nuts, condiments & premium crackers

- VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Canape Menu Packages cont.

All prices include GST

MEAT \$7.15 EACH

- Mini Yorkshire Pudding, Rare Roast Beef, Onion Jam, Horseradish Cream
- Beef & Red Wine Pie, Tomato Relish
- Pork & Fennel Sausage Roll, Chilli Jam
- Beef Yakitori Skewers, Sesame Glaze GF
- Crispy Pork Belly, Quince Aioli, Pickled Apples GF
- Moorish Lamb Souvlaki, Tzatziki Yoghurt GF
- Steamed Lotus Bun, Crispy Char-Siu Pork, Coriander
- Chargrilled Lamb Kofta Skewers, Mint Raita Sauce GF
- Spanish Ham & Manchego Croquettas, Smoked Paprika Aioli
- Pulled Bbq Pork Slider, Argentinian Slaw, Ranch Dressing
- Barbacoa Beef Taquito, Charred Corn, Green Tomato Salsa, Fetta GF
- Classic Cheeseburger, House Pickles, American Mustard, Tomato Sauce

SEAFOOD \$7.15 EACH

- Large Fresh King Prawns, Saffron Citrus Mayo GF
- Freshly Shucked Oysters, Pink Peppercorn Raspberry Mignonette GF
- Prawn, Avocado & Mango Tacquito, Spicy Mayo
- Smoked Salmon, Cucumber & Dill Cream Finger Sandwich
- Tuna Tataki, Wasabi Avo Mousse, Ponzu Mayo, Teriyaki Sauce GF
- Barramundi Spring Roll, Caper & Dill Mayo Dip
- Thai Style Marinated Prawns, Chilli & Shallot Salt GF
- Tempura Flathead Taquito, Guacamole, Creme Fraiche
- Seared Scallops, Cauliflower Puree, Olive Crumbs, Truffle Oil GF

SWEET CANAPÉS \$5.30 EACH

- Macarons
- Caramel Latte Tart
- New York Cheesecake
- Chocolate Salted Caramel Tart
- Torched Lemon Meringue Tart
- Mixed Gelato Ice-Cream Cones
- Indulgent Chocolate Brownie GF
- Labneh Pannacotta, Pistachio Crumbs GF

Mini Meals

\$13.50 EACH

- Classic Fish & Chips, Tartare Sauce
- Fancy Steak & Gravy, Truffle Mash GF
- Korean Fried Chicken, Sticky Gochujang Sauce GF
- Butter Chicken, Fragrant Coconut Rice, Coriander GF
- Eggplant & Potato Curry, Steamed Rice, Mango Chutney, Papadums GF, VG

HANDMADE 12" PIZZAS

MINIMUM ORDER OF 10 PIZZAS, 8 SLICES PER PIZZA.
GLUTEN FREE BASES AVAILABLE FOR AN EXTRA \$3.30

- Margherita**, Buffalo mozzarella, san marzano tomato and basil \$21 v
- Diavolo**, Buffalo mozzarella, San Marzano tomato, hot salami and olives \$26.40
- Pollo**, Roast chicken, BBQ sauce, mixed mushrooms, onion and roast capsicum \$25
- Hawaiian**, Buffalo mozzarella, San Marzano tomato, shaved leg ham and pineapple \$25
- Siciliana**, Buffalo mozzarella, San Marzano tomato, roast vegetables, pesto and fetta \$25 v
- Funghi**, Buffalo mozzarella, San Marzano tomato, garlic mushrooms, truffle aioli \$25 v
- Gamberi**, Buffalo mozzarella, San Marzano tomato, garlic prawns, chilli and rocket \$27.80
- Prosciutto**, Buffalo mozzarella, San Marzano tomato, prosciutto and rocket \$26.40

SELECT A FOOD STATION FROM OUR FOOD STATION MENU TO ADD TO YOUR CANAPE EVENT

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Kids Menu

All prices include GST

Fish 'N' Chips \$16.95

Chicken Nuggets And Chips \$16.95

150g Steak With Chips Or Salad \$16.95

Linguine Napoletana Pasta \$16.95

Cheeseburger With Chips \$16.95

Kids Hawaiian Pizza \$16.95

Kids Margherita Pizza \$16.95



Beverage Packages

Hire private bar team to run your personal event **\$55 PER HOUR**

Bar tab - A tab for soft drinks, beers, wines, spirits and juices for your desired amount can be arranged on the day of your event with the bar team.

All prices include GST

Classic Package

FOUR HOUR PACKAGE \$35.20 PER PERSON

FIVE HOUR PACKAGE \$39.60 PER PERSON

PACKAGE INCLUDES:

White Wine

DeBortoli Vivo Chardonnay, NSW

DeBortoli Vivo Sauvignon Blanc, NSW

Red Wine

DeBortoli Vivo Shiraz, NSW

DeBortoli Vivo Cabernet Sauvignon, NSW

Sparkling Wine

DeBortoli Vivo Chardonnay Pinot Noir, NSW

House and Tap Beers

Post Mix Soft Drinks and Juice

Water Provided

Tea & Coffee

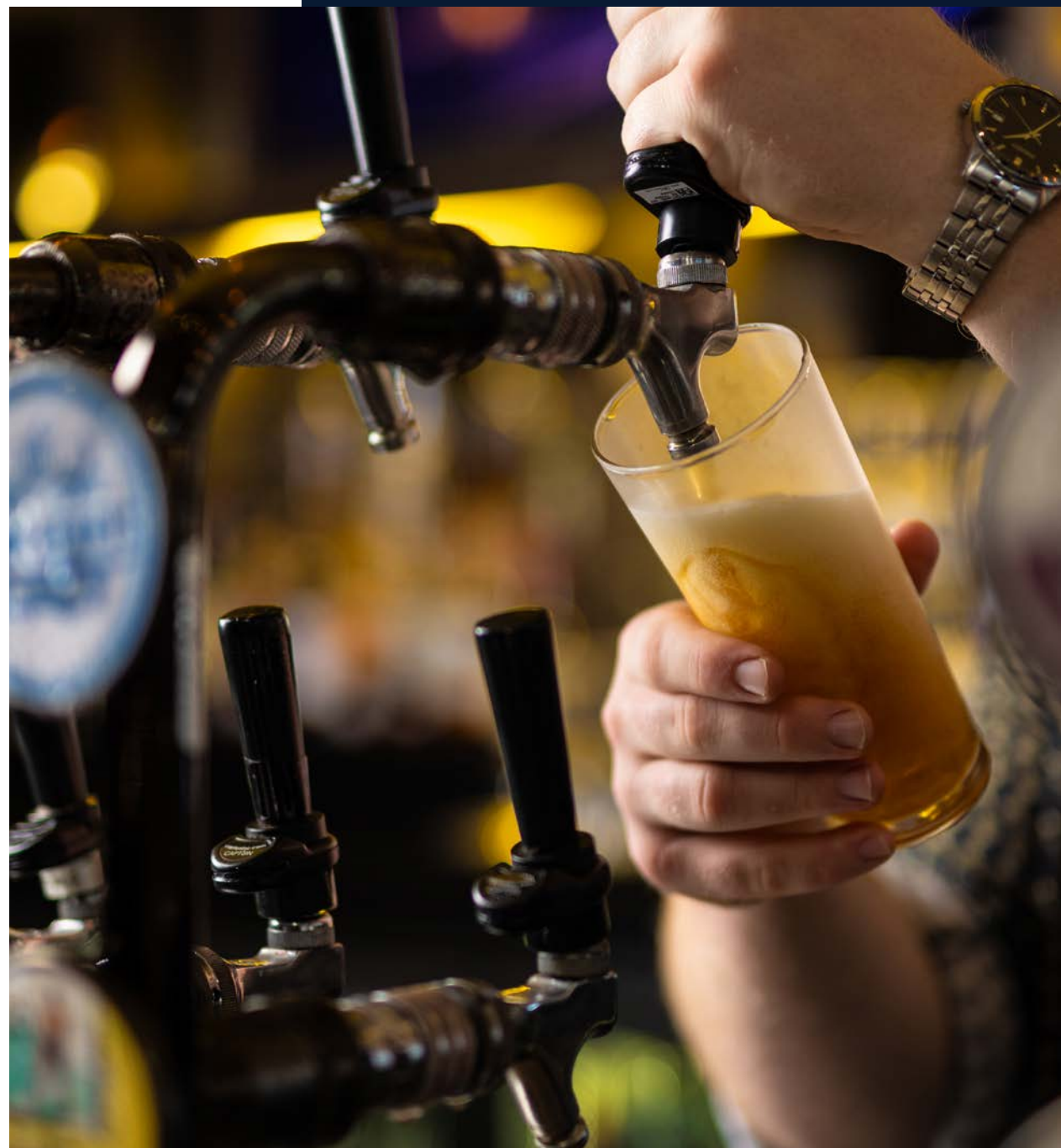
INSTANT TEA & COFFEE STATION \$4.95 PER PERSON

NEPRESSO COFFEE MACHINE & TEA STATION \$275

UP TO 35 PEOPLE

NEPRESSO COFFEE MACHINE & TEA STATION \$550

35 PEOPLE AND OVER



Event Organizing, Styling & Decorating

Our Event stylist will walk you through the whole process for your next special day. We have a wide variety of suppliers to choose from which will cover any item you may need to make your day one to remember.

PRICE UPON REQUEST

Price Upon Request

- Jumping castle / play equipment
- Floral Arrangements
- Cakes, Cupcakes/ Baked Goods
- Balloons, Backdrops & Plinths
- Styling and Decorating of Whole Event
- DJ's



Terms & 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.

CANCELLATION POLICY

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

PAYMENT DETAILS & TERMS TO CONFIRM YOUR BOOKING

- Clubs Catering requires a 50% deposit to secure your event date. Full payment is needed to be paid 14 days prior to your event. Any additional costs incurred on the date of the event must be settled on the day. Clubs catering also requires 7 day's notice for any dietary requirements. Additionally no menu changes within 7 days of event. Clubs Catering requires 7 days notice of final numbers or any change in numbers, if there are a decrease in numbers final cost will remain. Any payment made by credit card incurs 1.75% surcharge through STRIPE GATEWAY. AMEX is not accepted.

SETUP AND SUPPLIERS

- Suppliers can deliver flowers, decorations, furniture the morning of the event. Any fee or cost associated with outsourced supplier / contractor requires full payment within 14 days of your event. Any off site suppliers/ contractors must have items collected by 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 within 14 days of the event. Harm or damage to guests or workers caused by external supplier, equipment, styling, décor, furniture or goods are covered by Clubs Catering.

GRATUITY

- Gratuities are discretionary and are appreciated by Clubs Catering.





Lanternclub

Contact Us

BRIGITTE DALZIELL
EVENTS AND FUNCTIONS MANAGER

Phone: 02 8529 5404
(Select Lantern Club Events, this will direct you to Brigitte)

Email: lanternevents@clubscatering.com.au
Lantern Club, 21 Roselands Avenue, Roselands, NSW 2196