

Lanternclub

26' *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.

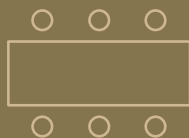
Our Community Room is perfect for weddings, milestone birthdays, baptisms, life celebrations, corporate events, product launches or presentations.



<i>Capacity</i>	
Banquet:	100
Theatre:	120
Cocktail:	140
<i>Rate</i>	
Weekday:	\$330
Weekend:	\$550



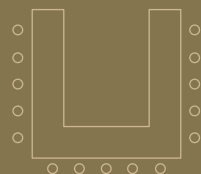
Table Styles



Banquet



Cocktail
(High Tables)



U-Shape



Boardroom



Theatre



Classroom

TABLECLOTHS & NAPKIN HIRE

Straight Tablecloths

(137x275 Black or White) (per item)

\$16.50

Material Napkin (per item)

\$3.50

Audio Visual

Portable stand with butchers paper

\$44

Large portable TV screen + HDMI cable

\$88

Microphone hire

\$55

Free Guest WiFi available



MENU PACKAGES

Shared Menu Packages

Our shared menu is set to make your guests feel like one big extended family. Choose from the menu selection on the following pages according to your preferred package. Our ingredients may change due to seasonality and availability

*All prices include GST**

Middle Eastern Feast \$55 per person

MINIMUM 20 PEOPLE

COLD MEZZA

Bread - Fresh Lebanese bread and fried flatbread topped up throughout your event

Dips - Chickpea hummus, baba ganoush & labneh GF

Vine Leaves - Grapevine leaves rolled with spiced rice, tomato and lemon GF, VG

HOT MEZZA

Fried Kibbeh - Spiced minced meat, pine nuts, and onions

Cheese Sambousek - Pastry filled with three cheeses v

Falafel - Crispy chickpea fritters served with tahini sauce GF, VG

MAINS

Chargrilled Lamb - Tender pieces of lamb marinated in Moorish spices

Shish Tawook - Chargrilled marinated chicken skewers served with garlic sauce

Lamb Kofta - Grilled minced lamb skewers served with sumac yoghurt

SIDES

Mixed Pickles VG

Saffron Rice v

Tabouli VG

Spiced Roasted Cauliflower v

ADD ON DESSERT

ADDITIONAL \$10 PER PERSON

Served on platters to share

Assorted Middle Eastern sweets

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Shared Menu Packages cont.

All prices include GST

Italian Shared Menu \$45 per person

MINIMUM 20 PEOPLE

INCLUDES CHOICE OF 2 PASTA, 4 PIZZAS AND 2 SIDES.

PASTA

CHOICE OF 2 PASTA

Penne alla Vodka - Penne pasta tossed in a creamy tomato vodka sauce with a hint of chilli

Penne Arrabbiata - Penne pasta in a spicy tomato sauce with garlic, chilli & olive oil

Spaghetti Carbonara - Classic Roman pasta with crispy pancetta, eggs, black pepper & pecorino cheese

Penne Boscaiola - Penne pasta with mushrooms, bacon and a rich, creamy sauce

Spaghetti Lamb Ragù - Spaghetti served with a rich, slow-cooked lamb ragù, tomatoes, garlic & herbs

Spaghetti Polpette - Traditional beef meatballs slow-cooked in tomatoes, garlic and fresh herbs

Pesto Linguine - Linguine tossed in a basil pesto cream sauce with semi-dried tomato & parmesan

PIZZA

CHOICE OF 4 PIZZAS. GLUTEN FREE AVAILABLE ADDITIONAL \$3 PER PIZZA

Margherita - Buffalo mozzarella, San Marzano tomato, fresh basil

Hawaiian - Buffalo mozzarella, San Marzano tomato, shaved leg ham, pineapple

Siciliana - Buffalo mozzarella, San Marzano tomato, roasted vegetables, olives, feta, pesto

Funghi - Buffalo mozzarella, San Marzano tomato, confit garlic, mixed mushrooms, onion, truffle aioli

Pollo - Buffalo mozzarella, BBQ sauce, roasted chicken, mixed mushrooms, onion, roasted capsicum

Diavola - Buffalo mozzarella, San Marzano tomato, shaved salami, fresh basil, chilli

Supreme - Buffalo mozzarella, San Marzano tomato, shaved leg ham, salami, onion, mushrooms, roasted capsicum

Prosciutto - Buffalo mozzarella, San Marzano tomato, freshly shaved prosciutto, confit tomato, rocket

Gamberi - Buffalo mozzarella, San Marzano tomato, king prawns, chilli, garlic, rocket

SIDES

Italian Garden Salad - Mixed lettuce, cucumber, semi-dried tomatoes, roasted capsicum and balsamic onions

Wild Rocket Salad - Sliced pear, parmesan, fresh herbs, red onion and balsamic glaze

Rosemary and Garlic Roasted Potatoes - Served with aioli & smoked paprika

ADD ON STARTERS

ADDITIONAL \$10 PER PERSON
Served on platters to share

Bruschetta - Garlic bread served with olive tapenade & fresh tomato & basil salsa

OR

Antipasto - A selection of cured meats, cheeses, marinated olives, artichokes, & roasted peppers

ADD ON DESSERT

ADDITIONAL \$10 PER PERSON
Served on platters to share

Tiramisu - Layers of espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa

Assorted Bomboloni - Italian donuts filled with vanilla custard, salted caramel and nutella

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 \$35 per person

MINIMUM 50 PEOPLE

Selection of artisanal cheese, premium smallgoods, house-made dips, quiche, vegetable crudités, marinated olives, pâté, fresh fruit & nuts, condiments, artisan bread & premium crackers.

Mexican Taco Station \$44 per person

MINIMUM 40 PEOPLE

A selection of gourmet taco fillings served with 6-inch street tortillas

Pulled beef brisket taco

Smoky chipotle chicken taco

BBQ pork & 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.*

Seafood Station Price on request

MINIMUM 20 PEOPLE

A selection of freshly shucked oysters, XL king prawns, WA lobster tails, snapper & lime ceviche, kingfish crudo & smoked salmon, condiments, sauces & freshly baked bread & butter.

Bbq Station \$48 per person

MINIMUM 40 PEOPLE

Includes

Lamb kofta skewers

Chicken souvlaki

A selection of beef & pork sausages

Condiments & sauces

Potato salad

Garden salad

Pesto pasta salad

Freshly baked rolls & butter

ADD ON BBQ

Portuguese-style BBQ chicken \$6PP

Chargrilled beef flank \$14PP

Dessert Station \$30 per person

MINIMUM 40 PEOPLE

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

Chocolate Fountain \$385 per fountain

CATERS FOR 40 PEOPLE

Add our chocolate fountain to your next event!

INCLUDES: *Commercial 4 tier chocolate fountain, 2.5kg of milk or dark Belgian chocolate, 1kg of strawberries & 500g of marshmallows.*





Buffet Menu Packages

Our buffet menu is set to make your guests feel like one big extended family. Choose from the menu selection below according to your preferred package. Our ingredients may change due to seasonality and availability.

MINIMUM 20 PEOPLE

All prices include GST

Standard \$70 per person

Choice of 2 mains, 2 sides, 1 dessert
(Bread rolls & butter included)

Premium \$90 per person

Choice of 3 mains, 3 sides, 1 dessert
(Bread rolls & butter included)

Buffet Menu Packages cont.

Mains

Eggplant & potato aloo curry, mango chutney, papadums GF, VG
Moroccan vegetable tagine, crispy chickpeas, herb tahini GF, VG
Smoked paprika & oregano roasted chicken GF
Malaysian grilled chicken satay, coriander & lime
Grilled chicken souvlaki skewers, tzatziki yoghurt dip
Roast porchetta, apple chutney, red wine jus GF
Slow-cooked lamb shoulder, red wine jus, sesame dukkah GF
Chargrilled beef rump, chimichurri, jus GF
Slow-cooked beef brisket, house-made BBQ sauce GF
Beef meatballs, pomodoro sauce, chilli jam
Whole salmon fillet, lemon & herb butter GF
Steamed barramundi, soy broth, ginger & shallot GF

Sides

COLD

German-style potato salad GF, V
Quinoa, kale & roast pumpkin salad GF, VG
Tomato, cucumber, Kalamata olive & fetta salad GF, V
Baby cos, radish & fennel salad, green goddess GF, VG
Rocket, pear, walnut & parmesan salad GF, V
Tuscan veggie pesto pasta salad V

HOT

Steamed rice GF, VG
Truffle potato mash GF, V
Chargrilled broccolini, chilli jam GF, V
Rosemary & paprika roasted potatoes GF, V
Roasted seasonal vegetables, salsa verde GF, VG
Honey & harissa roasted baby carrots GF, V

Desserts

INDIVIDUALLY PLATED

Classic Italian tiramisu, gelato
Labneh panna cotta, mango salsa, pistachio crumbs GF
Sticky date pudding, cinnamon crumb, caramelized fig gelato
Eton mess, strawberries & cream, lemon curd, toasted almonds GF
Chocolate fondant, dulce de leche, cream chantilly, raspberries GF

SERVED ON PLATTERS

Selection of local & imported cheese,
fresh fruit, nuts, quince paste & crackers
Chef's selection of mini desserts (2 per person)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN





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!

MINIMUM 20 PEOPLE

All prices include GST

Two Course \$75 per person
(includes bread rolls and butter)

Three Course \$95 per person
(includes bread rolls and butter)

ALTERNATE DROP AVAILABLE: \$5 PER PERSON

Plated Menu Packages cont.

Entrée

Heirloom tomato, basil & fetta tart **V**

Tempura zucchini flowers stuffed with 3 cheeses, tomato relish **V**

Chargrilled king prawns, tomato & mango salsa, saffron mayo

Tuna tartare, avocado mousse, yuzu mayo, crispy tortilla

Beef carpaccio, gorgonzola, walnut, radicchio & truffle mayo **GF**

Pork belly, cauliflower purée, apple remoulade, cavolo nero **GF**

Mains

Pumpkin & goats cheese ravioli, walnut, pecorino, burnt butter **V**

Barramundi, coconut laksa, Asian greens, forbidden rice, peanut brittle **GF**

Salmon, fondant potato, broccolini, gremolata, lemon beurre blanc **GF**

Roast chicken supreme, truffle mash, asparagus, crispy onion rings, chicken jus

Beef eye fillet, polenta chips, goddess sauce, micro greens, Bordelaise jus

Beef filet mignon, baby carrots, cavolo nero, potato gratin, chimichurri **GF**

Roast lamb rump, baby Dutch carrots, fresh peas, sauce soubise, mint jelly **GF**

Desserts

Classic Italian tiramisu, gelato

Labneh panna cotta, mango salsa, pistachio crumbs **GF**

Sticky date pudding, cinnamon crumb, caramelized fig gelato

Eton mess, strawberries & cream, lemon curd, toasted almonds **GF**

Chocolate fondant, dulce de leche, cream Chantilly, raspberries **GF**

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

V - VEGETARIAN **GF** - GLUTEN FREE **VG** - VEGAN



MENU PACKAGES

Working Lunch Packages

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

All prices include GST

Morning Tea | Afternoon Tea

MINIMUM 20 PEOPLE

BREKKY CUPS \$6.50

Fruit salad cups GF, VG

Granola cup, coconut yoghurt, berries GF, VG

PASTRIES \$5

Friands

Mini muffins

Mixed donuts

Chocolate brownie

Mixed Danish pastries

Mini plain croissants

Mini almond croissants

Mini chocolate croissants

SAVOURY \$5.50

Sausage rolls

Mini quiche Lorraine

Mini tomato, basil & fetta quiche v

Cocktail beef pie

Cocktail ratatouille pie v

Mini ham & cheese croissant

Mini cheese & tomato croissant v

SUBSTANTIAL \$8

Veggie omelette brekky roll v

Bacon & egg roll

Smoked salmon lox bagel

Platters

MINIMUM 20 PEOPLE

Each platter caters for 10 people

FRUIT PLATTER \$80

Selection of seasonal fresh fruit

MIXED SANDWICH PLATTER \$75

INCLUDES:

Egg, chive & mayonnaise v

Ham, cheese, tomato & mustard

Chicken, tarragon, avocado & mayo

Chargrilled vegetables, hommus & wild rocket vg

SANDWICH AND WRAP PLATTER \$75

SANDWICHES

Egg, chive & mayonnaise v

Ham, cheese, tomato & mustard

Chicken, tarragon, avocado & mayo

WRAPS

Falafel, hummus, pickles, tomato & wild rocket

Chicken Caesar, bacon, egg, baby cos & parmesan

CHEESE PLATTER \$180

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

ANTIPASTO PLATTER \$230

Selection of artisanal cheese, cold meats, dips, olives, chargrilled vegetables, fresh fruit, condiments & crackers

MIXED SWEETS PLATTER \$70

Chef selection of mini desserts

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



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. Our ingredients may change due to seasonality and availability. Please chat to us about staffing requirements and pricing for your event.

MINIMUM 20 PEOPLE

Waiter service at additional cost

All prices include GST

VEGETARIAN \$5.50 EACH

Bruschetta tart, *whipped fetta, balsamic*

Ricotta, smashed pea & pecorino, *sourdough*

Vegetable spring roll, *sweet chilli sauce*

Wild mushroom arancini, *parmesan, truffle mayo* GF

Cauliflower bites, *green tahini sauce* VG

Tuscan vegetable pie, *tomato relish*

3 cheese sambousek pastry

POULTRY \$6.50 EACH

Roast duck pancake, *hoisin sauce*

Chicken & mushroom san choy bow GF

Smoked chicken & cheese croquette

Smoky chipotle chicken tacos, *pico de gallo*

Lemon & oregano chicken souvlaki, *tzatziki dip* GF

Southern fried chicken slider, *cheese, ranch mayo & hot sauce*

Spicy chicken wings, *ranch dressing*

MEAT \$7 EACH

Roast beef Yorkshire pudding, *onion jam & horseradish cream*

Pork & fennel sausage roll, *chilli jam*

Crispy pork belly bao bun, *Asian slaw, chilli jam*

Chargrilled lamb kofta, *mint raita dip* GF

Pulled pork slider, *cheese, BBQ & ranch mayo*

Classic cheeseburger, *onion, pickles, American mustard & ketchup*

Beef & red wine pie, *tomato relish*

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Canape Menu Packages cont.

All prices include GST

SEAFOOD \$7 EACH

Large fresh king prawns, saffron citrus mayo GF

Freshly shucked oysters, finger lime mignonette GF - sold by the dozen

Smoked salmon blini, dill crème fraîche, salmon roe

Prawn, avocado & chive mayo roll

Barramundi spring roll, caper & dill mayo dip

Tempura flathead taco, guacamole, crème fraîche

Seafood gyoza dumpling, miso mayo, black vinegar

SWEET CANAPÉ PLATTER \$70 EACH

PLATTER FOR 10 PEOPLE

CHEF'S SELECTION OF MINI SWEET TARTS, INCLUDING:

Raspberry tart

Passionfruit curd tart

Torched lemon meringue tart

Milk chocolate & hazelnut tart

HANDMADE PIZZA (12-INCH)

8 SLICES PER PIZZA

MINIMUM ORDER: 10 PIZZAS

(Please note these are canape sized pizzas and they are not the same size as the bistro pizzas)

Margherita - Buffalo mozzarella, San Marzano tomato & basil V \$21

Diavolo - Mozzarella, San Marzano tomato, hot salami & olives \$26.40

Pollo - Roast chicken, BBQ sauce, mixed mushrooms, onion & roast capsicum \$25

Hawaiian - Mozzarella, San Marzano tomato, shaved leg ham & pineapple \$25

Siciliana - Mozzarella, San Marzano tomato, roast vegetables, pesto & fetta V \$25

Funghi - Mozzarella, San Marzano tomato, garlic mushrooms, truffle aioli V \$25

Gamberi - Mozzarella, San Marzano tomato, garlic prawns, chilli & rocket \$27.80

Prosciutto - Mozzarella, San Marzano tomato, prosciutto & rocket \$26.40

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

Celebration of Life Packages

MINIMUM 20 PEOPLE

*All prices include GST**

Package 1 \$40 per person

Vegetable spring roll, *sweet chilli sauce*

Beef & red wine pie, *tomato relish*

Pork & fennel sausage roll, *chilli jam*

Mixed sandwich platter

Fruit platter

GLUTEN-FREE OPTIONS INCLUDE:

Mushroom arancini

Sweet potato croquettes

Chicken souvlaki

Gluten-free sandwiches

Package 2 \$68 per person

Vegetable spring roll, *sweet chilli sauce*

Beef & red wine pie, *tomato relish*

Pork & fennel sausage roll, *chilli jam*

Mixed sandwich & wrap platter

Selection of mini desserts

Cheese platter

Fruit platter

GLUTEN-FREE OPTIONS INCLUDE:

Mushroom arancini

Sweet potato croquettes

Chicken souvlaki

Gluten-free sandwiches

Gluten-free mini desserts

Additional Platters

EACH PLATTER CATERES FOR 10 PEOPLE

CHEESE PLATTER \$180

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

ANTIPASTO PLATTER \$230

Selection of artisanal cheese, *cold meats,*
dips, olives, chargrilled vegetables, fresh fruit,
condiments & crackers

MIXED SWEETS PLATTER \$70

CHEF'S SELECTION OF MINI SWEET TARTS, INCLUDING:

Raspberry tart

Passionfruit curd tart

Torched lemon meringue tart

Milk chocolate & hazelnut tart



High Tea Packages

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

All prices include GST

TRADITIONAL HIGH TEA \$49.50 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.



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

Penne Napoletana Pasta With Parmesan \$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

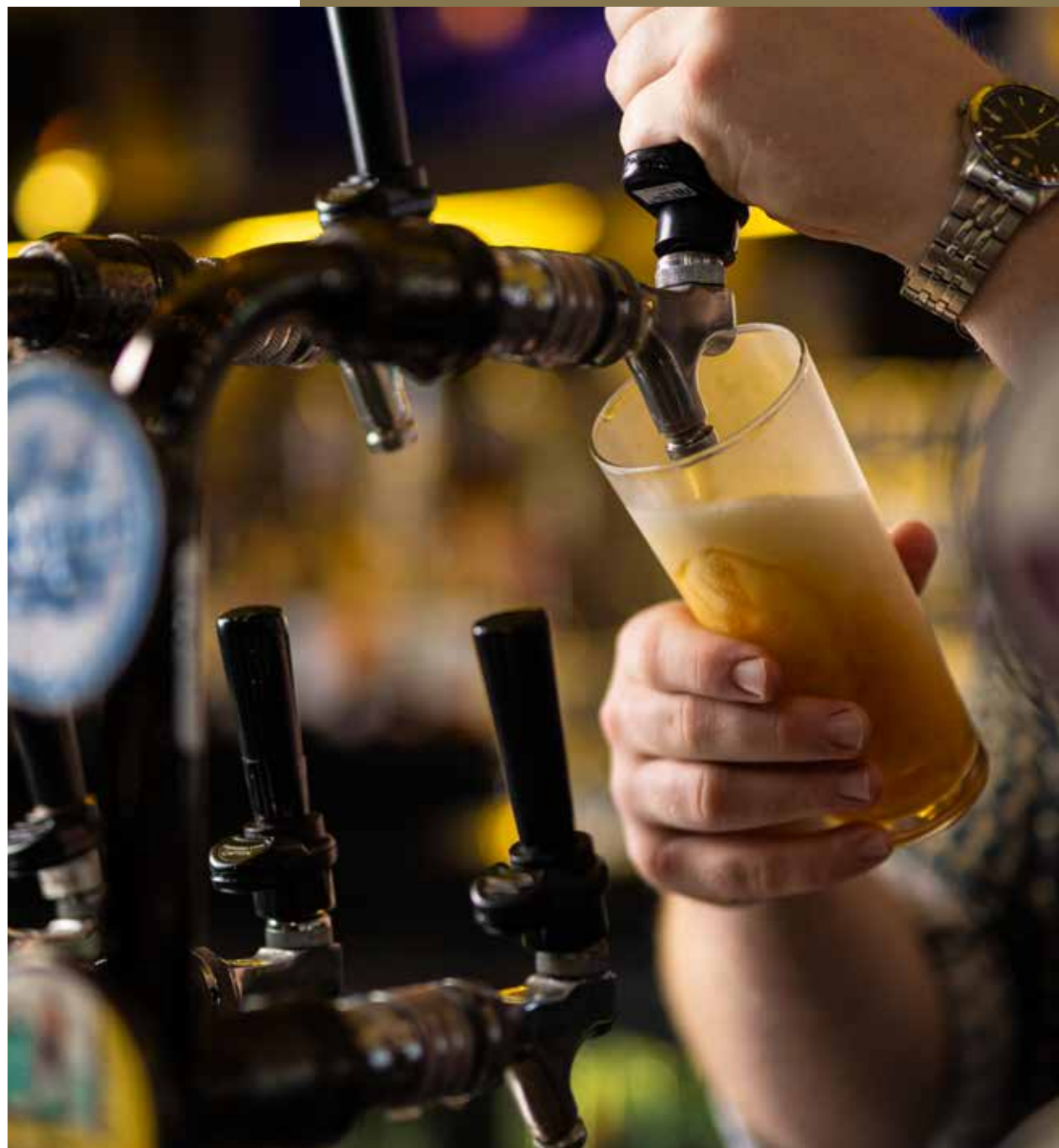
Water Provided

Tea & Coffee

INSTANT TEA & COFFEE STATION \$4.95 PER PERSON

**NESPRESSO COFFEE MACHINE & TEA STATION \$275
UP TO 35 PEOPLE**

**NESPRESSO 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

PAYMENT TERMS & CATERING REQUIREMENTS

- A 50% deposit is required to secure your event booking with Clubs Catering. Payment must be received within seven (7) days of the deposit invoice being issued. Failure to provide payment within this timeframe may result in cancellation of the booking.
- By signing and accepting the event proposal/quotation and these Terms & Conditions, you acknowledge and agree to all conditions outlined within this document.
- Full payment must be received no later than fourteen (14) days prior to the event date. Any additional charges incurred during or after the event, including but not limited to additional food, beverages, staffing, or ancillary costs, must be settled on the day of the event unless otherwise agreed in writing.
- Clubs Catering requires a minimum of fourteen (14) days' notice for all dietary requirements and final menu selections. No menu changes may be made within ten (10) days of the event date. Any approved amendments within this timeframe may incur a handling fee.
- Final menu selections, beverage requirements, staffing requirements and any external arrangements must be confirmed no later than seven (7) days prior to the event date to allow sufficient time for sourcing ingredients, organising beverages, staffing and external suppliers.
- Any cancellations or changes made within ten (10) days of the event date will require full payment of all monies owing.
- If an event commences earlier or concludes later than scheduled, Clubs Catering reserves the right to charge for any additional service time, staffing, food, beverages or associated venue costs.
- Should guest numbers exceed the confirmed attendance, Clubs Catering reserves the right to charge additional guests at the quoted rates. If guest numbers decrease after final confirmation, no refund or reduction in charges will apply.
- Any outstanding balances owing after the event must be paid in full within seven (7) days of the event conclusion.
- The Hirer is required to provide all event particulars in writing no later than fourteen (14) days prior to the event date, including but not limited to:
 - Venue requirements
 - Beverage selections
 - Entertainment details
 - Technical requirements
 - Room layouts and floorplans
 - Event timings

FINAL NUMBERS & PAYMENT CONDITIONS

- Final guest numbers and any attendance amendments must be confirmed no later than ten (10) days prior to the event date.
- Should guest numbers decrease after this time, the original quoted amount will remain payable.
- Please note that all credit card transactions incur a 1.75% surcharge via the Stripe Gateway payment system. AMEX payments are not accepted.

CANCELLATION & POSTPONEMENT POLICY

- Any cancellation or date change made within fourteen (14)

days of the event date will result in forfeiture of 50% of the minimum spend.

- Cancellations made within ten (10) days of the event date will incur full payment of all monies owing as outlined on the invoice.
- All cancellations and postponements must be submitted to Clubs Catering in writing.
- In the event of unforeseen circumstances, extreme weather conditions, accidents or matters beyond our control, Clubs Catering reserves the right to cancel the booking and refund any deposits paid.
- Where Clubs Catering has arranged external suppliers or third-party services on behalf of the Hirer, cancellation fees charged by those suppliers may still apply. This may include, but is not limited to:
 - Venue hire
 - Equipment hire
 - Styling and decoration costs
 - Audio visual and staging services
- Please note that some internal Clubs Catering fees, including event planning fees and menu testing costs, may be non-refundable.

CIRCUMSTANCES BEYOND CONTROL

- Should Clubs Catering be unable to provide facilities, services or arrangements due to circumstances beyond its control, Clubs Catering will not be liable for any costs, damages or expenses incurred by the Hirer.
- Clubs Catering and Lantern Club will not serve alcohol beyond the permitted trading hours outlined within the venue liquor licence.

PRICE VARIATIONS

- Every effort will be made to maintain quoted pricing; however, prices are subject to change due to seasonal product availability and supplier increases.
- All prices include GST unless otherwise stated. Any government or regulatory fees incurred by Clubs Catering may be passed on to the Hirer. This may include liquor licensing fees, area hire fees or event lodgement fees.

QUOTATIONS & ACCEPTANCE

- Quotations are valid for ten (10) business days from the date issued unless otherwise specified. Should the event brief change, Clubs Catering reserves the right to amend and reissue the quotation accordingly.
- Any instructions provided by the Hirer for the supply of goods or services, or acceptance of such services, constitutes acceptance of these Terms & Conditions.
- Once accepted, these Terms & Conditions become binding and may only be amended with written consent from Clubs Catering.

GOVERNMENT TAXES, CHARGES & LEVIES

- Rates and pricing are subject to change without notice where affected by government taxes, charges or levies.

CONDUCT OF THE FUNCTION

- All functions must be conducted in an orderly and lawful manner in accordance with the conditions set by Clubs Catering and Lantern Club.
- Clubs Catering reserves the right to terminate any function if it reasonably believes the event is not being conducted appropriately.
- Clubs Catering and Lantern Club accept no liability for costs, damages or expenses incurred as a result of termination of a function due to misconduct or non-compliance.
- Clubs Catering and Lantern Club reserve the right to remove any person(s) or possessions from the venue without liability.
- No food or beverages other than those supplied by Clubs Catering may be served without prior written approval.
- Clubs Catering and Lantern Club practice responsible service of alcohol at all times. Intoxicated persons will not be served alcohol and may be removed from the venue.

TREATMENT OF STAFF

- All Clubs Catering staff are entitled to be treated with respect and professionalism at all times.
- Clubs Catering reserves the right to cease service, terminate the event and refund monies paid where staff are subjected to abusive, aggressive or inappropriate behaviour from the Hirer or guests.

TERMINATION

- Clubs Catering reserves the right to cancel an event or booking if:
 - The venue is closed due to circumstances beyond control
 - The Hirer becomes insolvent, bankrupt or enters liquidation
 - The event may prejudice the reputation of Clubs Catering or Lantern Club
 - Deposit or final payments are not received by the due dates
 - The Hirer breaches any Terms & Conditions outlined herein

SPECIAL EFFECTS

- Smoke machines, fog machines, confetti, pyrotechnics and special balloon effects are prohibited unless prior written approval has been obtained from Clubs Catering.
- Any charges incurred from emergency services responding to unauthorised effects will be the responsibility of the Hirer.

SETUP & SUPPLIERS

- External suppliers may deliver items on the morning of the event unless otherwise agreed in writing.
- All outsourced supplier and contractor fees must be paid in full within fourteen (14) days prior to the event date.
- All external suppliers must collect items at the conclusion of the event unless otherwise approved.
- Additional supplier Terms & Conditions may apply, including deposits, earlier confirmations or cancellation fees. The Hirer accepts responsibility for these charges.
- Clubs Catering may act as an agent for external suppliers; however, all responsibility for services remains with the individual supplier.
- The Hirer is responsible for costs associated with third-party suppliers not engaged directly by Clubs Catering.

ITEMS NOT COLLECTED

- All external items must be removed at the conclusion of the event.
- Any items left onsite and not collected within seven (7) days will be disposed of.

LIABILITY WAIVER

- Clubs Catering accepts no responsibility for theft, damage or loss of goods in public areas.
- Clubs Catering is not responsible for transport services or external companies not owned or operated by Clubs Catering.

LOSS & DAMAGE TO VENUE PROPERTY

- The Hirer is responsible for all loss or damage caused to the venue, fixtures, furnishings or associated property by themselves, guests, contractors or suppliers engaged by the Hirer.
- Any associated repair or replacement costs will be payable by the Hirer.

INSURANCE

- Clubs Catering accepts no responsibility for loss or damage to property belonging to sponsors, guests or contractors, except where caused by negligence or wilful misconduct by Clubs Catering.

CONFIDENTIALITY

- The pricing, terms and charges outlined within quotations and agreements are confidential and tailored specifically for the Hirer's event. These details must not be disclosed to third parties.

THIRD PARTY SERVICES

- The Catering Group maintains public liability insurance coverage.
- All third-party suppliers must provide proof of public liability insurance no later than fourteen (14) days prior to the event date.

JURISDICTION

- These Terms & Conditions shall be governed by the laws of New South Wales and subject to the jurisdiction of the courts of New South Wales.

IMPORTANT NOTICE

- Please read these Terms & Conditions carefully. If you do not understand any part of this agreement, please discuss this with a Clubs Catering representative prior to signing.
- By signing and accepting these Terms & Conditions, you acknowledge that you have read, understood and agreed to all conditions outlined within this document.

Terms & Conditions cont.

EVENT RISK CLASSIFICATION

- This event is classified as high risk due to factors such as (but not limited to) the presence of minors, entertainment (e.g. DJ or live music), large attendance numbers, or a party-style atmosphere. Additional controls and conditions apply accordingly.

SECURITY REQUIREMENTS

- Appropriate licensed security personnel must be engaged for the duration of the event. Security responsibilities include (but are not limited to):
 - Managing entry and exit points
 - Conducting bag checks where required
 - Monitoring guest behaviour and safety
 - Assisting with compliance obligations, including Responsible Service of Alcohol (RSA)
- The number of security staff required will be determined by the venue based on event size and risk level. Any additional security required on the day will be at the organiser's expense.

ENTRY CONTROLS

- All guests may be subject to bag checks upon entry.
- All guests must enter through the main entrance and be scanned in by venue staff.
- Refusal to comply with ID checks, scanning procedures, or security directions will result in denied entry.
- Re-entry must be monitored to prevent prohibited items being brought onsite.
- Where minors are present, they must be accompanied and continuously supervised by a responsible adult unless otherwise approved in writing by the venue.

ALCOHOL SERVICE AND COMPLIANCE

- Alcohol may only be served to persons of legal drinking age in accordance with applicable laws and RSA requirements.
- Valid identification must be presented upon request.
- Age identification methods (e.g. wristbands or stamps) may be required.
- Service must be refused to intoxicated persons.
- Service may also be refused at staff discretion in line with RSA obligations.
- All guests and organisers must comply with the venue's liquor licence conditions and any directions given by staff in relation to licensing compliance.

NO EXTERNAL ALCOHOL OR PROHIBITED ITEMS

- Guests are not permitted to bring alcohol or other prohibited items onto the premises. Any such items may be confiscated and may not be returned.

INTOXICATION AND BEHAVIOUR MANAGEMENT

- Entry will be refused to intoxicated persons.
- Any guest displaying unsafe, aggressive, or inappropriate behaviour will be removed from the event.
- Security and staff decisions in these matters are final and made in accordance with legal and licensing obligations.

RESPONSIBLE SUPERVISION (INCLUDING MINORS)

- The organiser must nominate at least two responsible adults who will remain onsite for the full duration of the event.
- The organiser is responsible for:
 - Ensuring adequate supervision of all attendees, particularly minors
 - Ensuring appropriate adult-to-minor ratios are maintained
 - Obtaining any required parental or guardian consent for minors attending
 - Managing arrivals and departures in a safe and orderly manner

RESTRICTED ACCESS AREAS:

- Guests must remain within designated event areas at all times. Access to non-event or restricted areas is strictly prohibited unless authorised.

MUSIC, NOISE, AND CURFEW:

- All entertainment must comply with venue, local council, and regulatory noise requirements.
- Sound levels must be adjusted 1 hour before the event concludes and off 30 minutes prior to the event concluding and or immediately upon request by venue staff or authorities.
- Event timings, including music curfews and final departure times, must be strictly observed.

EVENT CONCLUSION AND DEPARTURE

- The event must conclude at the agreed time.
- Guests must vacate the premises promptly and in an orderly manner.
- The organiser is responsible for ensuring minimal disruption to surrounding areas.

EQUIPMENT AND SUPPLIERS

- All third-party suppliers (e.g. DJs, production teams) must be approved by the venue in advance.
- Suppliers must provide equipment lists prior to the event.
- All equipment must comply with safety standards and, where required, be tested and tagged prior to use.
- The organiser is responsible for ensuring supplier compliance with all venue requirements.

CLEANING, DAMAGE, AND LIABILITY FOR COSTS

- The organiser is responsible for the conduct of all guests and suppliers.
- All costs associated with the following will be charged to the organiser:
 - Damage to property, fixtures, or equipment
 - Excessive cleaning requirements, including but not limited to spills, bodily fluids, confetti, glitter, or waste
 - Additional security, cleaning, or staffing required as a result of the event

FIRE SAFETY AND ALARMS

- Fire safety regulations must be strictly followed at all times. Any unauthorised or negligent activation of fire alarms will result in the organiser being liable for all associated costs, including emergency service call-out fees.

GUEST LIST AND CAPACITY MANAGEMENT

- A guest list may be required.
- Maximum capacity limits must not be exceeded under any circumstances.

INSURANCE REQUIREMENTS

- All third-party suppliers must hold current public liability insurance (minimum coverage as specified by the venue) and provide proof upon request. The organiser may also be required to hold public liability insurance depending on event risk.

INDEMNITY AND RESPONSIBILITY

- The organiser agrees to indemnify and hold harmless the venue, its management, and staff from and against any claims, damages, losses, liabilities, or expenses arising from:
 - The event
 - The actions of guests or suppliers
 - Any breach of these terms and conditions
 - Any incident, injury, or damage occurring in connection with the event

PAYMENT, BOND, AND CANCELLATION

- Full payment terms will be outlined in the booking agreement and must be adhered to.
- A security bond may be required prior to the event. This bond may be used to cover damage, cleaning, additional staffing, or other costs incurred.
- Cancellation terms, including applicable fees or forfeiture of deposits, will be outlined in the booking agreement.

RIGHT TO REFUSE OR TERMINATE EVENT

- The venue reserves the right to refuse entry, suspend, or terminate the event at any time if there are concerns relating to safety, behaviour, compliance, or licensing obligations. No refunds will be provided in such circumstances.

COMPLIANCE WITH LAWS AND REGULATIONS

- All aspects of the event must comply with relevant laws, regulations, and licensing requirements. The organiser and guests must follow all directions provided by venue management, security personnel, and authorities at all times.

ACKNOWLEDGEMENT

- By proceeding with the event booking, the organiser agrees to these terms and accepts full responsibility for ensuring compliance by all guests and suppliers.
- The venue reserves the right to impose additional event-specific terms and conditions where required, including those issued by venue management, which will form part of this agreement



Lanternclub

Contact Us

EVENTS TEAM

Phone: 02 8529 5404

(Select Lantern Club Events, this will direct you to the events team)

Email: lanternevents@clubscatering.com.au

Lantern Club, 21 Roselands Avenue, Roselands, NSW 2196