

Lanternclub

25 *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

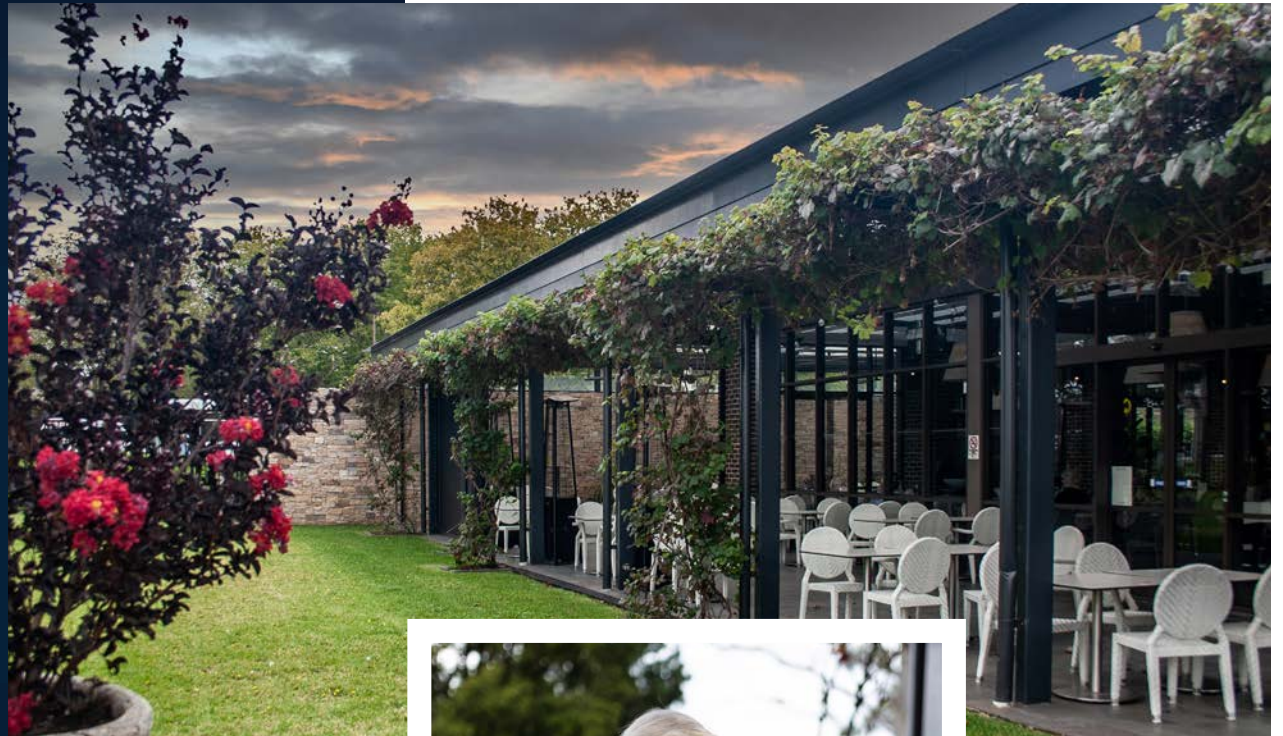
MàZi ALFRESCO + MàZi OUTDOOR COMBINED

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

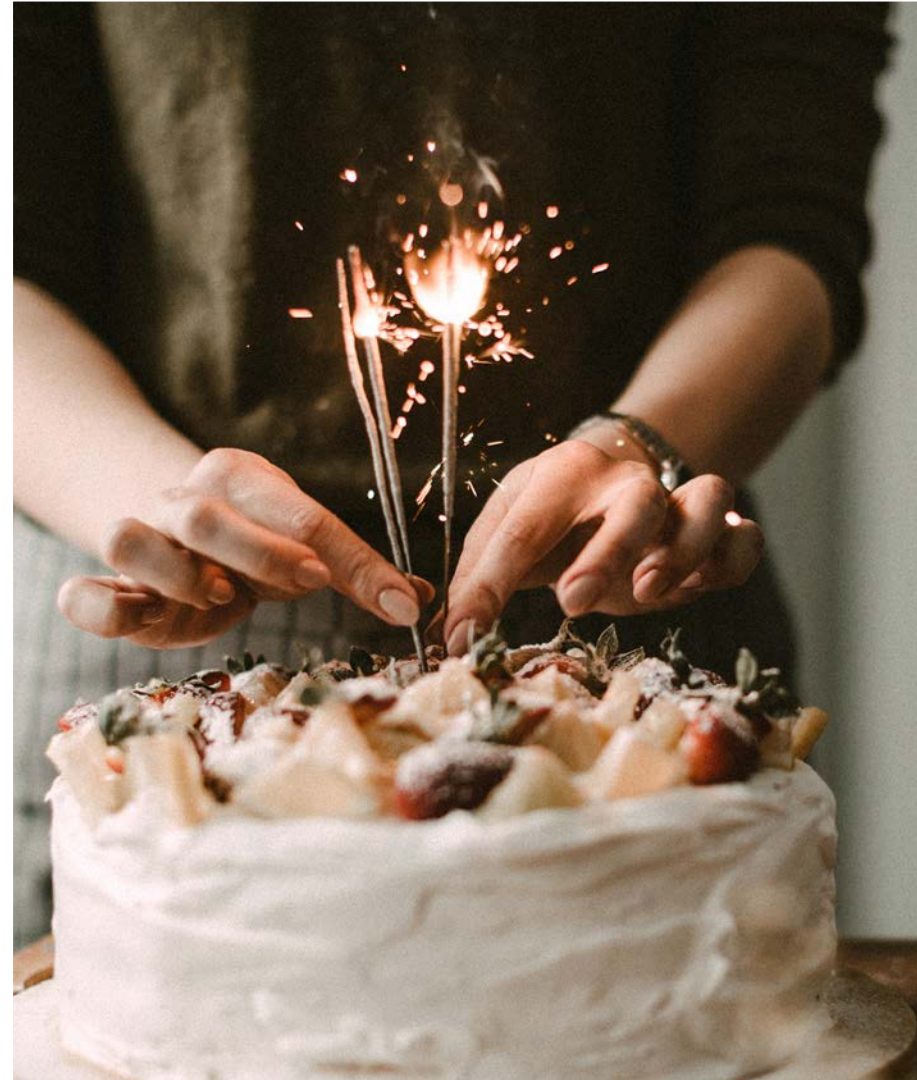


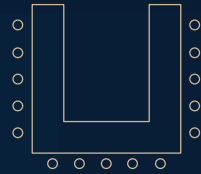
Table Styles



Banquet



Cocktail
(High Tables)



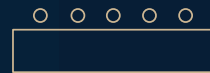
U-Shape



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



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 \$65 per person

INCLUDES FRESH LEBANESE BREAD AND FRIED FLAT BREAD TOPPED UP THROUGHOUT YOUR EVENT

COLD MEZZA

Hommus, chickpeas, tahini, lemon, olive oil GF, VG

Baba Ghanoush, smoky roasted eggplant dip GF, VG

Labneh, strained yoghurt, mint, cucumber, zaatar and fried flat bread GF, V

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 cheese V

Falafel, crispy chickpea fritters served with tahini sauce GF VG

MAINS

Chicken Shawarma, sliced spiced marinated chicken thigh served with garlic sauce

Lamb Kofta, grilled minced lamb skewers with a blend of herbs and spices

Shish Tawook, tender marinated chicken skewers served with garlic sauce

SIDES

Tabouli VG

Mixed Pickles VG

Saffron Rice V

Spiced Cauliflower, dukkah, labneh, pomegranate, fresh herbs V

DESSERT

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

INCLUDES CHOICE OF 2 PASTA, 4 PIZZAS, SIDES. ALL SERVED SHARED ON THE TABLES FOR YOUR GUESTS TO ENJOY

PASTA

CHOICE OF 2 PASTA

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

Penne Arrabbiata – Penne pasta in a spicy tomato sauce with garlic, chili, and a touch of olive oil

Spaghetti Carbonara – Classic Roman pasta with crispy pancetta, eggs, Pecorino cheese, and black pepper

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

Spaghetti with Lamb Ragu – Spaghetti served with a rich, slow-cooked lamb ragu, flavored with tomatoes, garlic, and aromatic herbs

Spaghetti Polpette – Traditional veal and pork meatballs cooked in tomatoes, garlic and fresh herbs

Pesto Linguine – Linguine tossed in a fragrant basil pesto sauce with pine nuts, roasted capsicum, semi dried tomato, cream and Parmesan

PIZZA

CHOICE OF 4 PIZZAS, GLUTEN FREE AVAILABLE ADDITION \$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 | roast vegetables | olives | fetta | pesto

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

Pollo - Buffalo mozzarella | house bbq sauce | roast chicken | mixed mushrooms | onion | roast capsicum

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

Supreme – Buffalo mozzarella | San Marzano tomato | shaved leg ham | shaved salami | onion | mushrooms | roast capsicum

Prosciutto - Buffalo mozzarella | San Marzano tomato | fresh 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, balsamic onions, olive oil and balsamic vinegar

Wild Rocket Salad – Pear, Parmesan, red onion, olive oil, balsamic glaze

Rosemary and Garlic Potatoes with aioli

EXTRAS ON ARRIVAL

ADDITIONAL \$10 PER PERSON

Garlic Pizza Crusts served with olive tapenade and fresh tomato, and basil salsa

OR

Antipasto Platter - A selection of Italian cured meats, cheeses, marinated olives, artichokes, and roasted peppers

DESSERT

ADDITIONAL \$10 PER PERSON

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

Assorted Bomboloni 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 \$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 & chargilled 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, fresh lobster tails, Snapper, jalapeño & lime ceviche, beetroot cured salmon, mixed sashimi

*Choice of three condiments
Crusty artisan sourdough & butter.*

Outdoor Bbq Station \$49.50 per person

MINIMUM 20 PEOPLE

Includes

Your choice of beef or pork gourmet sausages
Marinated chicken souvlaki & lamb souvlaki
Garden salad
Potato salad
Pesto pasta salad
Condiments & sauces
Freshly baked dinner rolls with butter

Outdoor BBQ Additions

Smoked paprika and oregano chicken \$6PP
12h smoked beef brisket \$14PP
Baked side of salmon lemon and herb butter \$14PP

Live Paella Station price on request

MINIMUM 40 PEOPLE

Enjoy a fresh, made-to-order paella cooked right in front of you! Choose from seafood, chicken, chorizo, and veggies, all simmered with fragrant saffron and spices.

Dessert Station \$30 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 \$75 per person

Two choices from each course
(includes bread rolls and cultured butter)

Three Course \$90 per person

Two choices for each course
(includes bread rolls and cultured butter)

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
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
Snapper Fillet, Parsnip Puree, Grilled Broccolini, Burnt Butter & Capers, GF
Pork Belly, Celeriac Puree, Cavolo Nero, 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 Carrots Asparagus, Potato Gratin, Tomato Emulsion, Chimmichurri GF
Beef Cheek In Pedro Ximenez, Creamed Potato 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.

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

**Selection Of Local & Imported Cheese, Fresh Fruit, Nuts, Quince Paste & Crackers
(Shared Platter Or Individually Plated)**

Chef Selection Of Mini Desserts (2 Per Person)

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

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 Bagel \$8.80

(GF OPTIONS AVAILABLE)

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN



Working Lunch Packages cont.

All prices include GST

Lunch

SALADS & BOWLS \$22

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

Platters

EACH PLATTER CATERES FOR 10 PEOPLE

FRUIT PLATTER \$93.50

Selection of seasonal fresh fruit

MIXED SANDWICH PLATTER \$93.50

INCLUDES

Egg, Chive & Mayonaise V

Ham, Cheese, Tomato & Mustard

Chicken, Tarragon, Avocado & Mayo

Chargrilled Vegetable, Pesto Mayo, Wild Rocket

SANDWICHES & WRAPS \$93.50

CHOICE OF 3 OF THE FOLLOWING FILLINGS:

Egg, Chive & Mayonaise V

Ham, Cheese, Tomato & Mustard

Chicken, Tarragon, Avocado & Mayo

Chargrilled Vegetable, Pesto Mayo, Wild Rocket

INCLUDES

Falafel, Hummus, Pickles, Tomato Wild Rocket

Chicken Caesar, Bacon, Egg, Baby Cos, Parmesan Cheese

CHEESE PLATTER \$150

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

GRAZING PLATTER \$200

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

MIXED SWEETS PLATTER \$93.50

Chef selection of mini desserts

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN

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 \$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.



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.

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

Sweet Potato and Herb Croquette, Bush Tomato Relish GF, VG

Cauliflower, Cheese & Leek Pie V

POULTRY \$6.60 EACH

Roast Duck Pancake, Hoisin Sauce

Chicken & Shiitake San Choy Bow, Chilli Angel Hair GF

Creamy Chicken & Leek Pie

Grilled Thai Curry Chicken Skewers, Coconut Satay GF

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

- VEGETARIAN GF - GLUTEN FREE VG - VEGAN





Canape Menu Packages cont.

MENU PACKAGES

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, Burnt Apple, Pickled Cabbage GF
- Moorish Lamb Souvlaki, Tzatziki Yoghurt GF
- Steamed Lotus Bun, Char-Siu Pork, Asian Slaw
- Chargrilled Lamb Kofta Skewers, Mint Raita Sauce GF
- 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
- Fresh Queensland King Prawn - Avocado Salsa - Coriander
- 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
- New York Cheesecake
- Chocolate Salted Caramel Tart
- Torched Lemon Meringue Tart
- Mixed Gelato Ice-Cream Cones
- Indulgent Chocolate Brownie 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

Celebration of Life Packages

All prices include GST

Package 1 \$40 per person

MINIMUM 30 PEOPLE

Vegetable Spring Roll, Sweet Chilli Sauce

Beef & Red Wine Pie, Tomato Relish

Pork & Fennel Sausage Roll, Chilli Jam

Selection Of Gourmet Sandwiches

(Including Vegetarian)

Selection Of Seasonal Fresh Fruit Platter

Package 2 \$55 per person

MINIMUM 30 PEOPLE

Vegetable Spring Roll, Sweet Chilli Sauce

Beef & Red Wine Pie, Tomato Relish

Pork & Fennel Sausage Roll, Chilli Jam

Selection Of Gourmet Sandwiches And Wraps

(Including Vegetarian)

Sweet Treat Selection *(Gluten Free On Request)*

Selection Of Seasonal Fresh Fruit

Selection Of Local & Imported Cheese, Fresh

Fruit, Nuts, Quince Paste & Crackers

Additional Platters

EACH PLATTER CATERES FOR 10 PEOPLE

FRUIT PLATTER \$93.50

Selection Of Seasonal Fresh Fruit

MIXED SANDWICHES & WRAPS \$93.50

CHEESE PLATTER \$150

**Selection Of Local & Imported Cheese, Fresh
Fruit, Nuts, Quince Paste & Crackers**

GRAZING PLATTER \$200

**Selection Of Artisanal Cheese, Cold Meats, Dips,
Olives, Fruit & Nuts, Condiments & Crackers**

MIXED SWEETS PLATTER \$93.50

Chef selection of mini desserts



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

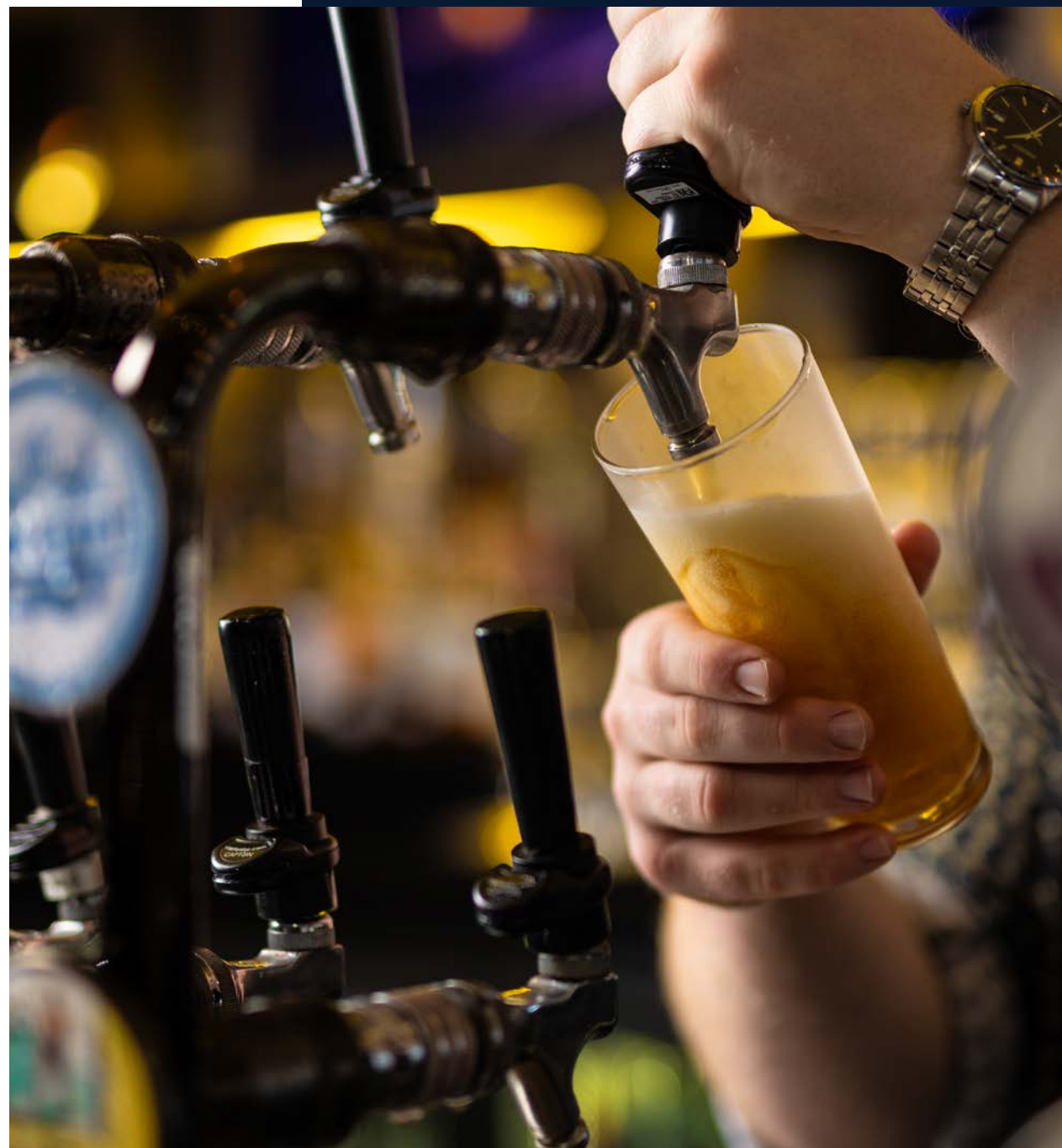
INSTANT TEA & COFFEE STATION \$4.95 PER PERSON

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