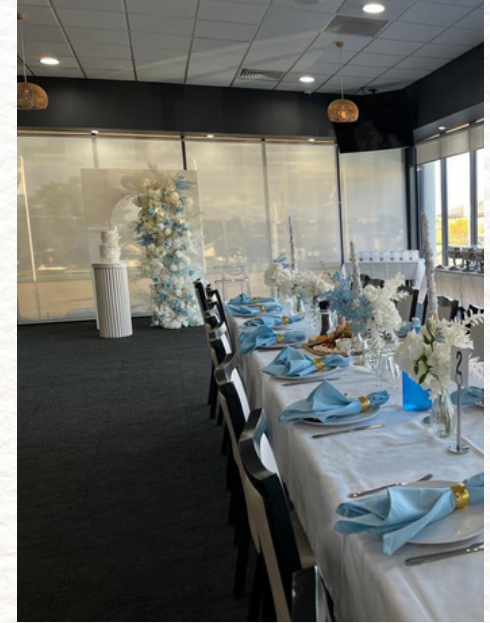


Function Packages

2024



Introduction



Each event at 14 On Waterloo is that extra special through its uniqueness and new added touches. Pair it with quality service, mouth-watering menus, and exquisite cocktails. What more could you want for your next event!

We've come to be loved for an array of reasons, but we pride ourselves on delivering quality functions and events for our customers consistently. Through looking into some of the available options and rooms we have here at 14 On Waterloo, you're starting a journey in which we can work with you every step of the way to deliver the perfect day.

We look forward to working with you!

OPEN 7 DAYS
4 WATERLOO RD,
GREENACRE 2190

CLUB MOUNT LEWIS

CALL US
0410 773 397
(02) 9759 7126

Our Spaces

Auditorium Room: ~50-200PAX



Restaurant Veranda: ~20-35PAX



*Whether large or small,
we are here to cater to all
group sizes.
Whichever the occasion;
birthdays, wakes,
engagement parties or
even a bridal shower,
14 On Waterloo can
accommodate to suit
your occasion!*



Main Restaurant Room: ~20-150PAX



Lawn Veranda: ~20-60PAX

Terms & Conditions

- **A 50% deposit is required upon booking.**
- **The 50% deposit is refundable up to 7 days prior to the function reservation.**
- **The final outstanding amount and guest numbers is to be confirmed and paid 10 days prior to the event.**
- **You will be charged according to the confirmed numbers, regardless of late changes or number of guests which unexpectedly occur. If numbers increase on the day, you will be charged accordingly.**
- **10 days prior to function, all menu options must be confirmed.**
- **Cancellation within 5 days prior to the function reservation will result in no refund.**
- **White linen tablecloths \$8 each.**
- **Linen napkins \$1.50each (white or beige available).**
- **We strictly do not take any responsibility for cakes delivered and stored in our cool rooms.**
- **Cakeage - cut & served on platters \$2 per person.**
- **Used space is allocated by management through consultations. Guests are not to rearrange tables/spaces after initial set up.**
- **Disposable crockery can be provided by guests.**
- **Celebration cakes can be provided by guests - all fruit, cheese and dessert platters must be provided by the caterer.**
- **Decorations cannot be stuck using tape on any windows or walls. No confetti is to be used (additional clean up costs will be charged).**
- **Any popped balloons must be cleaned by function guests/customers.**
- **No live flame candles are to be lit. LED candles are permitted.**
- **Plastic takeaway containers and/or foil trays must be provided by function guests for all left over foods. An additional cost of \$1 will incur for each container or box used if provided by caterers.**

Thank You!

Food Menu



**KIDS MEALS AVAILABLE (UNDER 10)
ACROSS ALL MENUS**

\$14

**Choice of: Chicken Nuggets & Chips
Calamari & Chips OR Penne Bolognese
with an plain ice-cream Cone.**

Pizza & Pasta Feast

\$38 PP

Minimum 20 guests served as table share

50+ guests served buffet style

Starters:

- Garlic Bread
- Garden Salad

Pasta - choice of 2:

- Beef tortellini (Basciola or Nap sauce)
- Penne in Creamy Pink Sauce
- Linguini Napoletana
- Linguine in Garlic & Cherry tomatoes
- Creamy Pesto Linguine
(add prawns \$4 pp; add chicken \$2.50pp)

Pizza - choice of 3:

- Margherita
- Vegetarian
- Supreme
- Chicken, Cheese, Mushroom & Garlic Base
- BBQ Meat Lovers
- Hawaiian
- Pepperoni



Function Buffets

BUFFET TABLE STYLE

Minimum 20 guests

Choose from the following package:

\$38pp:

Bread Roll & Butter

x1 Side

x1 Entree

x2 Salad

x2 Main Meals

\$45pp:

Bread Roll & Butter

x1 Side

x1 Dip

x2 Entrée

x1 Skewer

x2 Salads

x2 Main Meals

\$55pp:

Bread Roll & Butter

Lebanese Bread

Mixed nuts on tables.

x1 Side

x2 Dips

x3 Entrée

x1 Skewer

x2 Salads

x3 Main Meals



Buffets Options

Food Choices:

ENTREE

- Spring Rolls (v)
- Cheese pastizi (v)
- Arancini Balls (v)
- Dolmades (v) (gf)
- Lebanese Kebi Balls
- Lebanese Meat Sumbousik
- Fish cocktails
- Crumbed Calamari rings
- Crumbed prawn cutlets
- Chicken Drummies
- Party Pies
- Party Sausage rolls

SIDES

- Roasted Potato
- Steamed Seasonal Greens
- Roasted Vegetables
- Fried Rice

DIPS

- Hommus
- Garlic
- Eggplant
- Tzatziki

SKEWERS

- Chicken (lemon & herb, Satay or Plain)
- Kafta
- Lamb +(\$4pp)

SALADS

- Garden Salad
- Pesto Penne Salad
- Fattoush
- Caesar Salad

MAINS MEALS

- Lebanese Chicken & Rice
- Lebanese Style Lamb Shoulder & Rice + Mansaf +\$6pp
- Roast Chicken Breast in Sicilian sauce
- Penne & Meat Balls in Napolitana sauce
- Penne in Pink Sauce (V)
- Tortellini Basciola
- Singapore Noodles (V)
- Lemon Garlic Baked Chicken Thigh Fillets
- Butter Chicken & Steamed Rice
- Baked Fish fillet in Lemon Butter sauce.

ADDITIONAL:

SIDES

M \$90
L \$140

SALADS

M \$90
L \$150

MAINS (Veg)

M \$120
L \$200

MAINS (Meat)

M \$130
L \$240

M - feeds 20

L - feeds 55

Lebanese Feast

\$53 per person
Table Share Menu
Minimum 20 guests

TO START

- Fresh & fried Lebanese bread (replenished)
- Mixed pickles & olives
- Mixed roasted nuts
- Trio Dips: Hommus, Labneh, Eggplant

MEZZE

- Zatar Bruschetta
- Falafel with tahini sauce
- Kebi balls
- Sambousik
- Fetta cheese
- Spicy Lebanese sausages
- Fattoush

MAINS

- Skewers platter: mix of Kafta, Lamb and Chicken served with garlic sauce

**Additional replenishments will incur an additional cost.*



Grazing Platters

Platter of 36pcs: \$95 (per variety)

- Lebanese Kebab Balls
- Lebanese Meat Sumbosik
- Fish Cocktails
- Crumbed Calamari rings
- Crumbed prawn cutlets
- Mixed Quiches

Platter of 40pcs: \$90 (per variety)

- Spring Rolls (V)
- Cheese Pastizi (V)
- Dolmades (V,GF)
- Beef Party Pies
- Beef Sausage Rolls
- Lebanese Spicy sausages
- Arancini Balls (V)

Sliders \$80 (per dozen of 1 choice)

- Crispy Chicken & coleslaw
- Cheeseburger
- Haloumi, mixed leaf & aioli

SKEWERS \$95 (40pcs per variety)

- Chicken Satay Skewers
- Lemon & Herb Chicken Skewers
- Plain Chicken Skewers
- Kafta (lamb) Skewers
- Chicken Drumsticks
- Garlic Prawn Skewers (\$150.00)
- Lamb Skewers (\$150.00)

Pizza Bar: Menu Price

- Garlic & mozzarella.
 - Margherita
 - Vegetarian
 - Hawaiian
 - Pepperoni
 - BBQ Meat Lovers
 - Supreme
 - JC Special
 - Seafood
- + gluten free base \$5

Other:

- Hot Chips \$60
- Wedges \$65
- Chicken Nuggets (40pc) \$65



Chef Platters

Mezze Platter - \$120

- Charred grilled vegetables, chorizo, olives, fetta, tzatziki dip, hummus & Lebanese bread

Charcuterie platter - \$110

- 3 assorted cheeses, 2 cold meats, olives, pickles, fruits, 2 dips & crackers

DIPS \$30/1kg

- Hommos
- Tzaziki
- Garlic
- Eggplant

Sandwiches (40pc) \$70

Wraps (30pc) \$75

- Cold meats
- Vegetarian

Crudities Platter \$85 (v)

- Assortment of fresh & raw vegetable sticks, marinated mushrooms, fire roasted eggplant & hummus dip

Falafel Platter \$120 (v)

- 36 falafel balls, hummus, Lebanese bread & garnish.

Cold Seafood Platter \$140

- Fresh Sydney rock oysters, fresh cooked tiger prawns, smoked salmon, lemon & cocktail sauce

Hot Seafood Platter \$130

- Salt & pepper squid, tempura prawns, fish cocktails with chips, lemon & tartare sauce



Wake Package

We specialise in wakes to ensure your loved ones receive the best send off that they deserve



\$20PP

Mini Pies
Sausage Rolls
Spring Rolls
Chicken Drumsticks
Spinach & Cheese Pastizis
Buttercream mini cupcakes

\$30PP

Mini Pies
Sausage Rolls
Spring Rolls (V)
Mixed Sandwiches
Chicken Skewers
Spinach & Cheese Pastizi
Chicken Drumsticks
Buttercream mini cupcakes
Fruit Platter

All Wakes choosing finger food options must choose from these options - Grazing Platters available for additional purchase.



Short + Sweet

**1 MAIN + 1 DESSERT
\$36.50 PER PERSON
MINIMUM OF 20 GUESTS**



Start with a freshly baked bread roll served with butter.

MAIN (CHOOSE 1)

Linguini with Garlic & Cherry Tomato

Roast Beef

Roast potatoes, pumpkin, peas & gravy.

Grilled Chicken Breast

Sweet potato puree, seasonal greens & mushroom sauce

DESSERT (CHOOSE 1)

Black Forest Cake

Chocolate sponge cake with a rich cherry filling

Chocolate Mousse Cake

Dark & White chocolate sponge cake with mousse filling

Mango Cheesecake

A creamy mousse-like mango filling on a biscuit base

Alternate Serve

1 MAIN + 1 DESSERT \$50PP

1 ENTRÉE + 1 MAIN: \$55PP

1 ENTRÉE + 1 MAIN + 1 DESSERT: \$65PP

Minimum of 20 guests

Start with a freshly baked bread roll served with butter.

ENTRÉE (CHOOSE 2)

Traditional Caesar Salad

Smokey crispy bacon, croutons & shaved parmesan

Salt and pepper squid

Roquette salad & aioli

Buffalo Mozzarella & Tomato Salad

Cherry Tomatoes, Fresh Basil & Balsamic glaze

Arancini

Truffle mushroom & parmesan cheese (v)

Pork Belly

with Appleslaw & topped with apple sauce

MAIN (CHOOSE 2)

Char-grilled scotch fillet

Paris mash, seasonal greens & red wine jus

Crispy salmon

Salted baby potato, spinach, seeded mustard cream

Baked chicken mignon

Crispy baby potato, vine cherry tomatoes & creamy garlic sauce

Slow braised lamb shank

Sweet potato mash and red wine jus

Gourmet Risotto

Chilli, roasted pumpkin, mushroom, green peas and basil

DESSERT (CHOOSE 2)

Tiramisu

Layers of coffee syrup soaked sponge and marscarpone mousse.

Rich Chocolate Cake

Chocolate sponge layered with and topped with chocolate ganache.

Black Forest Cake

Chocolate sponge, sour cherry compote, dark chocolate mousse with fresh cream & chocolate shavings.

Lemon meringue Tart

Lemon curd and torched meringue encased in a sweet butter tart shell.



Desserts

Eclairs \$4 each

Mini assorted custard eclairs

Jelly Cups \$4 each

Mini Tarts \$4 each

Mixed berry

Cake Slices (30pc) \$130

Mango Cheese Cake
Berry-Choc Cheese Cake
Carrot & Walnut Cake
Flourless Chocolate Cake

Cupcakes (36pc) \$75

Mini assorted buttercream cakes

Baklava (40pc) \$85

Lebanese mixed baklava

Seasonal Fruit Platter \$95

Serves 20

Cakeage

Cut & served on platters \$2pp

More options available, please discuss!



BOWLS PACKAGE ONLY \$10/HEAD

1.5 HOURS ON THE GREEN | FREE COACHING | BOWLS HIRE

BARREFOOT BOWLS

**CLUB
MOUNT
LEWIS**

Make a booking with
Club Mount Lewis today!

We would love to accommodate your next birthday party, Christmas party, Hens Night, Bucks Party, Work Party or just you and your mates on your day off!

Who knows - just might be the next Pro Lawn Bowler!

FOOD PACKAGES

MINIMUM 20 PEOPLE PER BOOKING

PAYMENT MUST BE MADE MORE THAN
7 DAYS PRIOR TO EVENT

BUNNINGS BOWLS

\$16/HEAD

BOWLS PACKAGE + SAUSAGES & ONION

Served on a bun + sauces

ITALIAN BOWLS

\$22/HEAD

BOWLS PACKAGE + PIZZA (1/2 pizza/person)
CHOICE OF 3 OF THE FOLLOWING:

Margherita, Meatlovers, Chicken garlic,
mushrooms & cheese, Hawaiian, Vegetarian

PARTY BOWLS

\$21/HEAD

BOWLS PACKAGE + FINGER FOOD

Party Pies (2), Sausage Rolls (2),

Spring Rolls (2), chips, sauces



Contact Joshua Berry at
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