

Function Packages

2024/2.0



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 the various function spaces we have available 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
14 WATERLOO RD,
GREENACRE 2190

CALL US
0419 490 050
(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 \$300 deposit is required upon booking.
- The \$300 deposit is refundable up to 10 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.
- 10-14 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 are \$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**

\$15

Choice of ONE:

**Chicken Nuggets & Chips,
Grilled Chicken with Vegetables
Pasta Bolognese
with a plain ice-cream Cone.**

Pizza OR Pasta

\$37pp

Kids \$20 (under 10yrs)

Minimum 20 guests as table share

Starters:
Garlic Bread
Mediterranean Salad

Pasta - choice of 2:
Penne Boscaiola
Penne in Creamy Pink Sauce
Linguini Napoletana
Linguine in Garlic & Cherry tomatoes
Creamy Pesto Linguine
(add prawns \$4 pp; add chicken \$2.50pp)

OR

Pizza - Choice of 3:
Margherita
Vegetarian
Supreme
BBQ Meat Lovers
Hawaiian
Pepperoni



Pizza & Pasta

\$48pp

Kids \$22pp (under 10yrs)

Starters:
Garlic Bread
Mediterranean Salad
Salt & Pepper Chicken Wings

Pasta - choice of 2:
Penne Boscaiola
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
BBQ Meat Lovers
Hawaiian
Pepperoni

Gluten Free available \$5pp

Function Buffets

Buffet Table Style
Minimum 20 guests

Choose from the following packages:

\$39pp:

Dinner Roll & Butter
x1 Side
x2 Entree
x1 Salad
x2 Main Meals

\$45pp:

Dinner Roll & Butter
x1 Side
x1 Dip
x2 Entrée
x1 Skewer
x2 Salads
x2 Main Meals

\$58pp:

Dinner Roll & Butter
Mixed nuts
x2 Side
x2 Dip
x2 Entrée
x2 Skewer
x2 Salads
x3 Main Meals



Buffet Options

ENTREE

- Spring Rolls (v)
- Cheese pastizi (v)
- Arancini Balls (v)
- Dolmades (v/gf)
- Kebi Balls
- Vegetarian Kebi (v)
- Meat Sambousik
- Fish cocktails
- Crumbed Calamari rings
- Chicken Drumsticks
- Party Pies
- Party Sausage rolls
- Mini mixed pizza bites

SIDES

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

DIPS

- Hommus
- Garlic
- Eggplant
- Tzatziki

SKEWERS

- Lemon & herb Chicken
- Satay Chicken
- Kafta
- Lamb +(\$4pp)

SALADS

- Mediterranean Penne Salad
- Coleslaw Salad
- Fattoush
- Caesar Salad

MAINS MEALS

- Lebanese Chicken & Rice
- Chicken or Beef with vegetables in Oyster Sauce
- Singapore Noodles (V)
- Penne Pasta - choice of sauce
 - Napolitana (V)
 - Bolognese
 - Boscaiola
 - Pink (V)
- Roast Chicken pieces
- Slow cooked Pork Roast & gravy
- Lemon Garlic Thigh Chicken Fillets
- Butter Chicken.
- Baked Fish fillets in butter sauce.

Additional: To be purchased with buffet options only.

ENTREE

\$120 (35pcs)

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 50

Lebanese Feast



\$58 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
- Kebi balls
- Sambousik
- Fetta cheese
- Fattoush

MAINS

- Hot Food platter: Kafta skewers, lamb skewers, chicken skewers & garlic sauce.

DESSERT

- Mixed Baklava

**Additional replenishments will incur an additional cost.*

A Special Feast

\$85 per person

Minimum of 20 guests

To Start & Share:

- *Antipasti Platter: Shaved ham, salami, prosciutto, olives, cherry Bocconcini balls served with fresh bread rolls.*
- *Garlic & Cheese Pizza.*
- *Linguini Boscaiola.*
- *Linguini Napolitana.*

Entrée - Alternate (2) choice of:

- *Baby Caesar Salad - smokey crispy bacon, egg, croutons & shaved parmesan.*
- *Salt and pepper squid - roquette salad & aioli.*
- *Arancini (3) - mushroom & peas cheese (v).*

Main - Alternate (2) choice of:

- *Char-grilled scotch fillet - mash potato, seasonal greens & red wine jus.*
- *Crispy salmon - salted baby potato & char-grilled broccolini.*
- *Slow braised lamb shank - sweet potato mash & red wine jus.*

Add one dessert per person (+\$8pp) - choice of:

- *Choc & Cherry Cake slice*
- *Berry Choc Cheesecake*
 - *GF Dessert available \$5pp*



Short + Sweet

1 main + 1 dessert

\$39 per person

Minimum of 20 guests

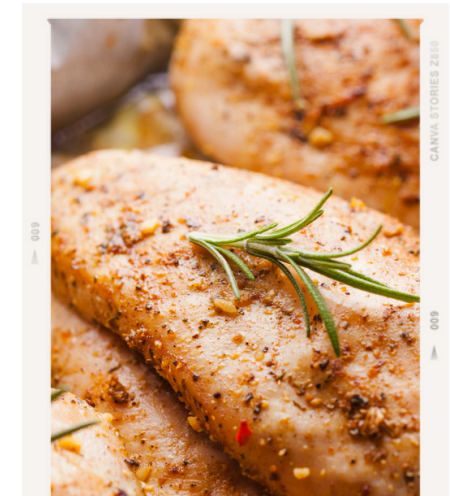
Dinner Roll & Butter

MAIN - Choice of one:

- *Linguini with Garlic & Cherry Tomato (GF pasta +\$5pp)*
- *Roast Beef with chat potatoes, pumpkin, peas & with gravy.*
- *Honey Mustard Chicken Fillet with herbed steamed rice & mushroom sauce*

Dessert - Choice of one:

- *Choc & Cherry Cake slice*
- *Berry Choc Cheesecake*
- *Wild Berry Cheesecake*
 - *GF Dessert available\$5 pp*



Chef Platters

each platter serves 15

Lebanese Mezze Platter - \$130

- Meat kibeh, vegetarian kibeh, meat sambousik, hommos dip & labni dip.

Charcuterie platter - \$120

- Selection of cheese, fruit, sliced ham, salami, olives, 2 dips & crackers.

DIPS \$30/1kg

- Hommos
- Tzaziki
- Garlic
- Eggplant

Sandwiches (40pc) \$85

- served on both white, wholemeal or GF bread
- Cold meats
- Vegetarian

Dips & Crudities Platter \$130

- Labni, hommos, eggplant with celery, carrots & cucumber sticks, cabanossi & tasty cheese cubes & crackers.

Sliders \$85 (per dozen of 1 choice)

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

Mixed mini Skewers \$155

- Lamb & herb chicken, served on a bed of hot chips & garlic sauce

Battered Flat Head Fillets \$140

- served on a bed of hot chips , tartare sauce & lemon wedges.

Crumbed Calamari \$130

- served on a bed of hot chips & tartare sauce.

Antipasto Platter \$155

- Sliced ham, salami, prosciutto, cherry bocconcini, olives, charred eggplant, sundried tomatoes & sour dough.

Choice of 3 Platter: \$130

- Party Pies, Sausage Rolls, Vegetarian spring rolls, Cheese Pastizi or Chicken Drummies served with tomato & sweet chilli sauce

Other:

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



Desserts

Eclairs \$4.50 each

Mini assorted custard eclairs



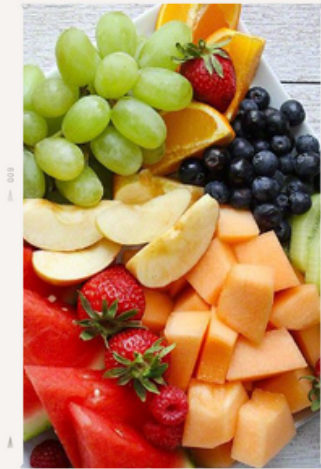
Jelly Cups \$4 each

Mini Tarts \$4.50 each

Mixed berry or Fruit

Cupcakes (36pc) \$75

Mini assorted buttercream



Baklava (40pc) \$85

Lebanese mixed baklava

Seasonal Fruit Platter \$65

Serves 10

(served as table share)



Cakeage \$2pp

(Cut & served as table share)



More options available, please discuss!

Wake Package

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



\$22 PP

Mini Pies
Sausage Rolls
Spring Rolls
Chicken Drummies
Spinach & Cheese Pastizi
Buttercream mini cupcakes

\$35 PP

Mini Pies
Sausage Rolls
Spring Rolls (V)
Mixed Sandwiches
Chicken Skewers
Spinach & Cheese Pastizi
Fish Cocktails
Buttercream mini cupcakes

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



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
josh.berry@clubmountlewis.com.au
or phone 0450 891 464