



WAVERTON  
NORTH SYDNEY  
CLUB

## *social & corporate events*



Relaxed and intimate, set in expansive parklands and enjoying outstanding views over Sydney Harbour, the Waverton North Sydney Club makes a truly memorable venue for social events, birthdays, weddings, corporate functions, team building activities, bucks and hens parties, and other special events.

Only minutes from Sydney CBD, North Sydney, Crows Nest and St Leonards, a short walk from Waverton train station, the Club is the perfect setting for your next event.

### **LAWN BOWLING**

The Club is equipped with 2 large lawn bowling greens that can accommodate approximately 128 people playing simultaneously. All equipment (mats, jacks, bowls, bowling guide & score cards) are all provided for you! Combine games with our catering packages for a great day out with your friends, family or colleagues.

### **FEES**

\$6 per child (ages 12 & below) per 1-hour session.

\$15 per person (ages 13 & above) per 2-hour session.

\$5 per person for Basic Bowling Lesson (at the beginning of your session).

\$120 Games Host (includes lesson and competition) per 2-hour session (Must be requested at least 14 working days prior to the booked date as they are by request & by availability only. 2 hosts are required for groups of 50+ people, no exceptions).

Please ask our staff for available time slots. Bowling session times vary depending on season & Daylight Savings Time.

### **FUNCTION ROOM**

Our restaurant also serves as our function room and accommodates approximately 100 people seated or 200 people standing for cocktail style. Break out on our garden and balcony area with stunning views. Our friendly staff can do flexible set-ups best suited for your event. Audio-visual equipment are ready for use (microphone, TV screens, projector and screen) as well as plug-and-play music.

### **BAR AND CATERING**

The Club has a bar in-house and also offers catering for any occasion. Choose from our range of function menus and packages, from finger food and canapés to buffets and sitdown menus, and even BBQs.

For more information, see our website and FAQs. To discuss your event with us, contact us via phone or email and one of our friendly booking staff will happily assist you. Detailed terms and conditions apply.

# finger food platters

Best paired with lawn bowling for social events, team building events, casual gatherings, bucks & hens parties or as add-ons to other packages

SMALL PLATTER ~ SERVES 12-15 PEOPLE

LARGE PLATTER ~ SERVES 20-23 PEOPLE

PLATTERS CAN BE SERVED BY THE GREENS WHILE YOU BOWL

	<u>SML</u>	<u>LRG</u>		<u>SML</u>	<u>LRG</u>
<b>Dips Platters</b>			<b>Special Pieces</b>		
Dips & Breads <sup>V</sup>	\$52	\$66	Assorted Vegetable Sushi <sup>V GF</sup> (min 15 pcs)		\$3.85ea
selection of 3 dips with pizza bread & baguette			Garlic Prawn Skewers <sup>V GF</sup> (min 15 pcs)		\$4.60ea
Crudités & Dips <sup>V GF</sup>	\$79	\$106	Pan-fried Scallops with salsa <sup>V GF</sup> (min 12 pcs)		\$4.50ea
selection of 3 dips with carrot, celery, cucumber & broccoli			Tempura Prawns (min 15 pcs)		\$3.50ea
Pizza Breads & Pesto Dips	\$52	\$66			
Antipasto Platter <sup>GF</sup>	\$106	\$140	Hot Seafood Platter (min of 10 people)	\$250	\$310
cured meats, marinated olives, oven-dried tomatoes, pickle veg, Italian meatballs, selection of cheeses, relish & corn chips			garlic prawn skewers, salt & pepper squid, chili mussels, fish goujons, thai fish cakes, prawn twists, chips, lemon & condiments		
Premium Cheese Platter	\$106	\$140	Children's Platter (serves 8-10 children)		\$103
selection of 3 local cheeses, grapes, dried fruits, nuts & crackers			mini pies, mini sausage rolls, chipolata sausages, fish pieces, chicken nuggets & french fries		
<b>Party Platters</b>			<b>Sweet Pieces</b>		
Potato Wedges <sup>V</sup>	\$53	\$69	Chocolate-dipped Strawberries		\$4ea
served with sour cream & sweet chili sauce			Mini Meringues with berry coulis <sup>GF</sup>		\$4.50ea
Salt & Pepper Squid with chips	\$58	\$73	Profiterole with chocolate dipping sauce		\$4ea
Thai Fish Cakes with sweet chili sauce	\$61	\$78	Fruit Platter (seasonal fruits) <sup>GF</sup>	\$83	\$105
Vegetarian Spring Rolls & Samosas <sup>V</sup>	\$68	\$88	Fresh Fruit Skewers <sup>GF</sup>	\$95	\$135
Vegetable Spring Rolls <sup>V</sup>	\$68	\$88		(32 pcs)	(62 pcs)
Vegetable Samosas <sup>V</sup>	\$68	\$88	<b>Gourmet Selection</b> Minimum 10 pieces per item		
Asian Platter	\$80	\$103	Vietnamese Rice Paper Rolls <sup>V GF</sup>		\$4.50ea
vegetarian spring rolls, vegetarian samosas, prawn twists, thai fish cakes			Garlic-Infused Prawns		\$4ea
Assorted Mini Pizza Platter	\$75	\$105	Smoked Salmon Blinis		\$4.50ea
Vegetarian Mini Pizza <sup>V</sup>	\$78	\$110	with green onion & sour cream		
Mini Pies & Sausage Rolls	\$75	\$105	Seared Scallops on shell <sup>GF</sup>		\$4.95ea
Fish Goujons with remoulade sauce	\$80	\$105	with a hint of chili & tomato sauce		
Tempura Prawns	\$96	\$135	Natural Oyster in shell (min 12 pcs) <sup>GF</sup>		\$4ea
Salmon Pinwheel Round	\$81	\$105	Oyster Kilpatrick (min 12 pcs) <sup>GF</sup>		\$4.5ea
with smoked salmon & lemon cream cheese					
Chicken Satay Skewers	\$85	\$116			
	(50 pcs)	(100 pcs)			
Assorted Mini Quiche	\$75	\$99			
Mini Quiche <sup>V</sup>	\$78	\$100			
Feta and Tomato Tartlets <sup>V</sup>	\$78	\$100			
Arancini Mushroom Balls <sup>V</sup>	\$89	\$105			
Mini Frittatas <sup>V GF</sup>	\$85	\$105			
Cherry Tomato & Haloumi Skewers <sup>V GF</sup>	\$79	\$98			
	(40 pcs)	(60 pcs)			
Stuffed Mushrooms <sup>V GF</sup>	\$85	\$106			
Assorted Sushi Platter (Chef's Choice) <sup>GF</sup>	\$54	\$96			
	(35 pcs)	(55 pcs)			

V - vegetarian GF - gluten-free Prices are subject to change without prior notice.

# cocktail canapé package

*Ideal for reunions, corporate events and other cocktail-style parties*

8 ITEM SELECTION	\$42 PER PERSON
10 ITEM SELECTION	\$48 PER PERSON
12 ITEM SELECTION	\$56 PER PERSON

MINIMUM OF 20 GUESTS

SERVED FOR A 2-HOUR DURATION ONLY

PLEASE SELECT YOUR PREFERRED ITEMS FROM THE LIST BELOW

## Hot Selection

Mini quiche tartlets <sup>V</sup>

Fish goujons with remoulade sauce

Satay chicken skewers

Mini burgers with BBQ sauce

Creme chicken with green pea vol-au-vents

Tomato, feta & caramelized onion tartlets <sup>V</sup>

Thai style fish cakes  
with chili tomato & coriander dipping sauce

Vegetarian spring rolls with dipping sauce <sup>V</sup>

Lamb kofta balls with Tzatziki yoghurt dip <sup>GF</sup>

Brie & broccoli arancini <sup>V</sup>

Salt & pepper squid

Tempura prawns with sweet chili sauce

Italian meatballs

## Cold Selection

Gourmet deli selection  
with chorizo, bratwurst & pepper sticks

Sun-dried tomatoes, brie on crostini

Corn chips and pizza breads & 3 dips <sup>V</sup>

Vegetarian sushi with soy & wasabi <sup>VGF</sup>

Vegetable crudités with corn chip & 3 dips <sup>VGF</sup>

Smoked salmon, cream cheese & green onion pinwheels

Smoked salmon blinis with green onions & sour cream

Cherry tomato & seasoned haloumi skewers <sup>VGF</sup>

Assorted club sandwich

Selection of 4 Fresh Fruit Kebabs <sup>VGF</sup>

*Why not add some dessert platters to  
complement your celebration? See our Finger  
Food Platters!*

# bbq packages

Best for corporate and team building events, birthday celebrations and reunions

MINIMUM OF 20 GUESTS

SERVED BUFFET-STYLE INSIDE THE CLUB

## Great Aussie BBQ Package

\$37 PP

Bread rolls  
Sauces & relishes

Fresh mixed garden salad <sup>GF</sup>  
Pasta salad

Grilled beef sausages <sup>GF</sup>  
Grilled sirloin steak with gravy <sup>GF</sup>  
Meatballs with shaved parmesan & home-made  
tomato & basil sauce  
Fried onions <sup>GF</sup>

## Gourmet BBQ Package

\$48 PP

Bread rolls  
Sauces & relishes

Potato & bacon salad <sup>GF</sup>  
Fresh mixed garden salad <sup>GF</sup>  
Pasta salad

Spicy chicken wings  
Grilled beef sausages <sup>GF</sup>  
Grilled sirloin steak with gravy <sup>GF</sup>  
Meatballs with shaved parmesan & home-made  
tomato & basil sauce  
Fried onions <sup>GF</sup>

## Vegetarian Options

(select one item below for your vegetarian guests)

Grilled vegetable kebab <sup>GF</sup>  
Grilled haloumi & mushroom burger  
Mixed vegetable pattie

## Optional Add-ons

All Salads \$6.50 PER PERSON  
Pasta Salad <sup>V</sup>, Potato & Bacon Salad <sup>GF</sup>, Greek Salad <sup>V GF</sup>, Garden Salad <sup>V</sup>, Coleslaw <sup>V GF</sup>

Poached Market Fish <sup>GF</sup> \$9 PER PERSON

Seafood Platter Price on request & availability  
(includes prawns & oysters)

Desserts (select one item) \$10 PER PERSON  
Passionfruit brûlée with shortbread  
Lemon tart  
Sticky date pudding  
Apple crumble

Tea & coffee station (self-serve) \$4 PER PERSON

BYO Cake (self-serve) \$1 PER PERSON

BYO Cake (served as dessert) \$8 PER PERSON

*Why not add some platters while you bowl?  
See our Finger Food Platters!*

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WAVERTON NORTH SYDNEY CLUB ♦ (02) 9955 2729 ♦ FUNCTIONS@WNSC.COM.AU ♦ WNSC.COM.AU

# group menus

*Ideal for small groups with birthday celebrations, family reunions and other social gatherings*

MINIMUM OF 12 GUESTS, MAXIMUM 25 GUESTS  
SERVED INSIDE THE CLUB

## Group Menu A \$25 PP

### Shared Entrées

Trio of dips <sup>V</sup>

with nacho corn chips, grilled Turkish bread & wedges

### Mains

(includes garden salad on the table to share)  
Choose your main dish from the selection below:

Market fish beer-battered or grilled <sup>GF</sup>  
with crispy chips, lemon & citrus tartare sauce

Crispy chicken schnitzel  
with chips, lemon & your choice of sauce:  
green peppercorn / gravy / mushroom sauce

Vegan fettuccine puttanesca <sup>V</sup>  
with kalamata olives, baby capers &  
homemade tomato pasta sauce

## Group Menu B \$30 PP

### Shared Entrées

Trio of dips <sup>V</sup>

with nacho corn chips, grilled Turkish bread & wedges

### Mains

(includes garden salad on the table to share)  
Choose your main dish from the selection below:

Market fish beer-battered or grilled <sup>GF</sup>  
with crispy chips, lemon & citrus tartare sauce

Crispy chicken schnitzel  
with chips, lemon & your choice of sauce:  
green peppercorn / gravy / mushroom sauce

Rump Steak (200g)  
with chips & your choice of sauce:  
green peppercorn / gravy / mushroom sauce

Vegan fettuccine puttanesca <sup>V</sup>  
with kalamata olives, baby capers &  
homemade tomato pasta sauce

## Optional Add-ons

BYO Cake (self-serve)	\$1 PER PERSON
BYO Cake (served as dessert)	\$8 PER PERSON
Extra Shared Salad (shared bowl good for 3)	\$10 PER BOWL
Choose from: Greek Salad <sup>V GF</sup> / Pear & rocket salad / Watermelon & mint salad	

*Why not add some dessert platters to complement your celebration? See our Finger Food Platters!*

# buffet packages

Best for corporate gatherings, birthday celebrations, engagement parties

MINIMUM OF 30 GUESTS  
SERVED INSIDE THE CLUB

## Package 1 \$48 PP

Bread rolls  
2 Salads  
2 Mains  
1 Dessert



## Package 2 \$58 PP

Bread rolls  
Chef's choice of canapé (1 item)  
2 Salads  
2 Mains  
2 Desserts



## Package 3 \$68 PP

Bread rolls  
Chef's choice of canapé (2 items)  
3 Salads  
3 Mains  
2 Desserts

### Salads

Mixed leaf salad <sup>V GF</sup>  
Potatoes & eggs <sup>GF</sup>  
Pear, rocket & Parmesan <sup>GF</sup>  
Pasta, pesto & sun-dried tomato <sup>V</sup>  
Roast pumpkin and chickpeas <sup>V GF</sup>  
Greek salad (tomato, cucumber, feta, olives & red onions) <sup>GF</sup>

### Mains

Lamb tagine with Israeli cous cous <sup>GF</sup>  
Beef bourguignon with creamy mashed potato <sup>GF</sup>  
Peri-peri chicken with spiced rice <sup>GF</sup>  
Bacon-wrapped chicken breast with tomato & olives sauce <sup>GF</sup>  
Fish of the day, blackened cajun-style with tomato coulis <sup>GF</sup>  
Grilled sirloin steak with mushroom gravy <sup>GF</sup>

### Vegetarian Options (select one item below for your vegetarian guests, served individually)

Roast pumpkin risotto with leek, shaved parmesan & roasted slivers almonds <sup>GF</sup>  
Cannelloni ricotta cheese & spinach with tomato coulis

### Desserts

Apple & blackberry crumble with soft whipped cream  
Sticky date pudding with butterscotch sauce  
Tropical fruit pavlova <sup>GF</sup>  
Seasonal fresh fruit salad <sup>GF</sup>  
Australian cheese platter & dried fruits

### Optional Add-ons

Soup (select one item) \$10 PER PERSON  
Cockie leekie (chicken, leek, prune & onion) <sup>GF</sup>  
Green pea & ham <sup>GF</sup>  
Curry pumpkin with coconut cream <sup>V GF</sup>  
Seafood chowder

Chef's choice of cold meat platter (3 items, serves 25 people) \$148.50 PER PLATTER

Tea & coffee station (self-serve) \$4 PER PERSON

BYO Cake (self-serve) \$1 PER PERSON  
BYO Cake (served as dessert) \$8 PER PERSON

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# sit-down menu

## lunch or dinner

*Suited for engagement parties, weddings, anniversaries and other formal events*

MINIMUM OF 35 GUESTS

SERVED INSIDE THE CLUB

CHOOSE YOUR ITEM COMBINATIONS FROM THE LIST BELOW

ALTERNATE DROP \$3.50 PP

### Soup \$11 PP

Curry pumpkin with coconut cream <sup>V GF</sup>

Seafood chowder with sherry <sup>GF</sup>

French onion

Cockie leekie: chicken, leek & onion <sup>GF</sup>

Green pea & ham <sup>GF</sup>

### Entrée \$16 PP

Raw beef carpaccio with rocket parmesan, black pepper, drizzled with extra virgin olive oil <sup>GF</sup>

Smoked salmon with avocado, mesclun salad, citrus & lemon dressing <sup>GF</sup>

Salt and pepper squid salad, mesclun salad, cherry tomatoes with lime & sweet chili vinaigrette

Hot smoked salmon fillet, oven-baked with parsley garlic & virgin olive oil dressing <sup>GF</sup>

Chicken tenderloin & brie filo parcels with blackcurrant sauce

Thai-inspired vegetable filo parcels with chili tomato sauce

### Main \$35.50 PP (all served with seasonal vegetables or salad)

Lamb shanks on garlic mash with creole sauce <sup>GF</sup>

Fresh fish blackened cajun-style with tomato coulis <sup>GF</sup>

Chicken escalope with onion & apricot sauce <sup>GF</sup>

Chicken breast with basil pesto & spicy fruit chutney <sup>GF</sup>

Chicken breast coated in almonds with Riesling & mushroom sauce

Lamb cutlets with warm kumara salad, glazed with apple sauce <sup>GF</sup>

Rack of lamb with minted walnut crust & red currant jus

Fresh fish fillet pan-seared, oven-finished on stir-fried vegetables with tomato olive coulis <sup>GF</sup>

Salmon steaks with basil pesto glazed sauce <sup>GF</sup>

Petit peppered beef fillet with oven-roasted gourmet mushroom & bearnaise sauce <sup>GF</sup>

Individual beef wellington wrapped in mushroom onion puff pastry with red wine jus

Sirloin steak with parmesan crusted tomato & onion peppered sauce <sup>GF</sup>

### Vegetarian Options (select one item below for your vegetarian guests, served individually)

Roasted capsicum, mushroom toasted pine nuts with tomato coulis <sup>GF</sup>

Grilled gourmet mushroom stack with haloumi, tomato, salad & pesto sauce

### Dessert \$12 PP

Passionfruit brûlée shortbread fingers

Sticky date pudding with butterscotch sauce

Lemon tart with thickened cream & raspberry coulis

Cheesecake with seasonal fruit & passionfruit coulis

Apple crumble tarts with ice cream

Fresh fruit salad <sup>GF</sup>

Profiteroles filled with Grand Marnier custard, Belgian chocolate sauce & whipped cream

### Optional Add-ons

Bread (Chef's Choice of breads with olive & dipping oil) \$2PP

Canapés (Chef's Choice of a Gourmet selection of 3) \$12PP

Tea & coffee station (self-serve) \$4 PER PERSON

BYO Cake (self-serve) \$1 PER PERSON

BYO Cake (served as dessert) \$8 PER PERSON

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