



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.

# 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

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