Waverley GREENS
DRINK | DINE | PLAY

FUNCTIONS & EVENTS PACKAGES



CANAPÉS

$38 PP - 5 ITEMS: 3 COLD, 2 HOT
$45 PP - 6 ITEMS: 3 COLD, 2 HOT + 1 SUBSTANTIAL
$52 PP - 7 ITEMS: 3 COLD, 3 HOT + 1 SUBSTANTIAL

30 PERSON MINIMUM

COLD

Peking duck pancakes w/ cucumber & hoisin sauce (DF/EF/H)

Prawn Vietnamese rice paper rolls (GF/DF) (I)

San Daniele prosciutto & melonè skewer (GF)

Beetroot, goats cheese & blood orange gel tartlet (V)

Smoked salmon & mint ricotta blini (GFO) (M)

Caprese skewers w/ cherry tomatoes, bocconcini, balsamic glaze & basil (V/GF)

Rare beef skewers w/ chimichurri (GF/DF)

Smoked chicken papaya salad & mayo tartlet (H)

Maki teriyaki chicken slice sushi (GF/DF/EF/H)

Brie w/ apricot chutney on rice crackers (V/GF)

HOT

Spinach, mushroom & sweet corn frittata (V)

Feta, spinach & onion triangles (V)

Falafel skewer w/ tahini dressing (GF/DF/VG/EF/H)

Truffle mushroom & parmesan arancini (V/EF/H)

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





CANAPÉS CONT.

HOT CONT.

Creamy vegetarian pie (GF/VG)

Moroccan chicken skewers w/ aioli (GF/DFO)

Moroccan lamb, pinenut & olive lady fingers (H)

Middle Eastern meat kibbi (H)

Mexican beef empanada (H)

Scallop w/ ginger dressing served on a shell (GF/DF) (I)

Blue swimmer crab fritter (GF/DF) (A)

Prawn dumpling (EF/DF) (I)

Lobster spring roll (DF/EF/H) (M)

BBQ pork riblets (GF)

Aussie Beef sausage rolls (H)

Lamb harissa sausage rolls (H)

SUBSTANTIAL + $7pp

Pulled pork sliders w/ Asian apple slaw & Japanese mayo

Beer battered fish & chips w/ tartar sauce (I)

Tacos w/ coleslaw & charred corn, options:

- *fish (I), chicken or beef*

Mini classic beef burger w/ cheese, pickle & tomato sauce

Barramundi slider w/ rocket & mango citrus chutney (M)

Falafel slider w/ coleslaw & hummus (V)

Roasted pumpkin & spinach calzone (V)

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





PIZZA & PASTA MENU

IDEAL FOR SHARING

10 PERSON MINIMUM | $40 PER PERSON

ENTRÉE

Garlic Bread (Vg)

Lightly fried calamari w/ aioli (GFO) (I)

MAINS

BBQ meatlovers pizza (GFO)

Margherita pizza (V/GFO)

Penne arrabbiata (V)

Chicken & mushroom linguine

Vegetarian option available on request

DESSERT + $10pp

Add chef's dessert platter

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





SET MENU

MENU A

ALTERNATE DROP | PICK 2

2 COURSE | $40 PER PERSON
3 COURSE | $50 PER PERSON

20 PERSON MINIMUM

STARTERS

Salt & Pepper calamari (GFO) (I)

Portobello Stuffed Mushrooms w/ spinach ricotta, mint, dill & basil pesto (V/GF)

Chicken tenders on a bed of green salad w/ sticky sriracha sauce

MAINS

Seared Barramundi w/ creamy mash, seasonal vegetables & dill hollandaise sauce (GF) (M)

Crispy pork belly w/ sweet potato mash, braised red cabbage & Gochujang sauce (GFO)

Grilled Chicken w/ roasted lemon potatoes, garden salad & creamy mushroom sauce (GF)

DESSERTS

Nutella chocolate cake

Lemon Meringue

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





SET MENU

MENU B

ALTERNATE DROP | PICK 2

2 COURSE | $60 PER PERSON
3 COURSE | $70 PER PERSON

20 PERSON MINIMUM

STARTERS

Prosciutto & Melon w/ rocket salad & balsamic dressing (GF/VO)

Prawn & Chorizo skewers w/ mixed leaf Mediterranean salad (olive, tomatoes, mushrooms & house dressing) (GFO) (I)

Grilled Vegetable Stack w/ halloumi, eggplant, zucchini, capsicum & sun-dried tomato ragu (GF/V)

MAINS

Porchetta slowly cooked pork belly, rolled & seasoned, w/ sweet potato mash, rocket & fennel salad

250g Rump Steak cooked medium w/ creamy mash, honey glazed carrots, broccoli & demi glaze sauce (GF)

Chicken Santorini stuffed w/ spinach, feta & dill, crushed chat potatoes & creamy garlic sauce

Seared Snapper fillet w/ crushed potatoes, sauteed spinach & saffron beurre Blanc sauce (GF) (M)

Gemista stuffed capsicum w/ delicious mixture of herbed rice in a rich tomato sauce & lemon roasted potato (V/GF)

DESSERTS

Red Velvet Mascarpone Cake w/ berry couli

Ferrer Rocher Slice w/ salted caramel gelato

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





BUFFET MENU

50 PERSON MINIMUM

STANDARD MENU | $40PP

Herb marinated grilled chicken fillet

Oven-baked fish w/ lemon butter sauce (M)

Roasted potatoes & carrots (garlic & herbs)

Seasonal steamed vegetables

Steamed rice

Creamy mushroom gravy

Gravy

Bread rolls & butter

Greek salad (feta, olives, tomato, cucumber, onion & green leaves)

Penne pesto pasta salad

UPGRADE FOR $5 EXTRA PER HEAD

Chef's assorted selection of mini desserts

Fruit platter

ADD $20PP FOR SEAFOOD

Chilled prawns w/ cocktail sauce & lemon wedges (M)

Crumbed fish cocktails (I)

Seafood marinara pasta (prawns, calamari, mussels) (M)

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





BUFFET MENU CONT.

ROAST CARVERY STATION $55PP

Roasted leg of ham w/ pineapple & honey glaze

Roast beef

Roasted chat potatoes

Pumpkin

Honey glazed carrots

Baked cauliflower

Yorkshire puddings

Steamed seasonal greens

Christmas salad - dried cranberry, fig, tomato, onion, feta, rocket & walnut

Gravy

Apple sauce

Bread rolls & butter

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





CELEBRATION OF LIFE

$28 PER GUEST

20 PERSON MINIMUM

AVAILABLE MONDAY TO FRIDAY 11AM TO 4PM

Sausage rolls

Meat pies

Spring rolls

Spinach & cheese triangles (V)

Assorted sandwiches

Chef's selection of sweet tarts

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





PLATTERS

GREAT TO ADD TO ANY OCCASION

SERVES 8 - 10pax

TRADITIONAL PARTY PLATTER | $90

w/ beef pies, beef sausage rolls, spring rolls, samosas, tomato sauce & Thai sweet chilli sauce

ASSORTED GOURMET PARTY PLATTER | $120

w/ quiche, beef pies, beef sausage rolls, S&P calamari (I), fish cocktails (I), tartar sauce, tomato sauce & lemon wedges

ADD TO ANY PACKAGE THE FOLLOWING PLATTERS AT $10PP

VEGETARIAN ANTIPASTO

w/ falafels, spinach triangles, dolmades, hummus, tzatziki, babaganoush, grilled zucchini, grilled eggplant, grilled capsicum, feta, pickled onions, cucumbers, carrots, olives & rice crackers (V/VGO/GFO/EF)

TRADITIONAL MEZZE BOARD

w/ grilled halloumi, zucchini fritters, salt & pepper squid (I), grilled chorizo, labneh, Lebanese bread fried & crispy

CHARCUTERIE BOARD

w/ assorted meats, selection of cheeses, pickles, seasonal fruit & rice crackers (GF)

FRUIT PLATTER

w/ seasonal fruits

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





BOWLS PACKAGES

THESE ARE DESIGNED TO HAVE WHILST PLAYING BOWLS & INCLUDES 90 MINUTES OF BOWLS

10 PERSON MINIMUM

BOWLS & BITES

$35 PER PERSON

Selection of pizzas (GFO)

Loaded chips w/ melted cheese, crispy bacon & sweet chilli sauce

Fish cocktails w/ tartar sauce (I)

SNACK BOX & BOWLS

$50 PER PERSON

ALL SERVED IN CATERING BOXES MINIMUM 10 PAX

Mini Cheeseburger w/ burger sauce & pickle
or
Falafel Burger (V) w/ coleslaw & sauce

Salt & pepper calamari (I)

Wedges w/ sour cream & sweet chilli (V)

Mozzarella sticks (V)

Garlic bread

We take allergies seriously and do our best to avoid cross-contamination. However, please note our kitchen handles a variety of ingredients, so we can't guarantee allergen-free meals.

V= vegetarian | VG = vegan | GF = gluten free | A = Australian seafood origin | M = mixed seafood origin I = international seafood origin | EF = egg free | DF = dairy free | H = halal | O = option





TERMS & CONDITIONS

Waverley Greens' rapidly growing reputation as a premier venue indicates our facilities are becoming increasingly sought after. The following Booking Agreement applies to Easts Function Centre and the client/event organiser.

Confirmation of Bookings: We hold tentative bookings for 14 days only, and if we do not receive confirmation and hire payment, we will release the space without further notice. Your booking is not confirmed until room hire deposit is received.

Confirmation: To confirm your booking we require a signed copy of this Function Booking Agreement and the Room Hire payment. The Agreement is to be returned to us with the requested Room Hire Fee.

Deposit: A minimum, $300 or 10% is required to secure the booking, whichever is the greater amount. The deposit is non-refundable for all event bookings. In the instance of an event postponement, the deposit will be applied to the new event date.

Payment: The contract signatory is liable to pay all money due under this Agreement. We do not provide credit.
All function accounts must be paid with Credit Card, Cash, Bank transfer (details follow T & C's) or Bank Cheque 7 days before the date of the function. Personal and company cheques are only accepted with prior approval. Cheque to be received day of Event.

Room Hire Times: All bookings are based on an average of 3 hour reservation period. This is based on each individual situation and can be discussed further depending on requirements. The client agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function area at the agreed closing time. Bar will close 30 minutes before the end of the function.

Club Entry: Persons 18+ attending a private function within the Club must be signed in and all guests must comply with the Club entry requirements as per the Registered Clubs Act. Any persons under the age of 18 must be accompanied by an adult when entering or exiting the premises and must remain inside of the function room at all times.

Room Allocation: Waverley Greens reserves the right to reassign the function to another room if the room originally booked is not available or is not considered suitable in the opinion of the Easts.

Minimum Numbers: Minimum Numbers determined for each Event in the Final Quote must be paid for regardless of number of attendees on day.

Final Numbers: Final number of attendees must be given no less than 7 days prior to your Event. These numbers can not exceed the maximum capacity of the event space booked, and must adhere to any current capacity restrictions and regulations. Final numbers can not exceed the maximum capacity of the event space booked, and must adhere to any current capacity restrictions & regulations.

Delivery and pickup of Equipment: The Event Manager must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance.

Responsibility:
1. The patron assumes responsibility for all damage caused by them or any of their guests attending the function.
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the event has created cleaning needs above and beyond normal cleaning.
3. Waverley Greens will take all necessary care but will not accept responsibility for damage or loss of any clients' property in the function room before, during or after a function.
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the Club management and all applicable laws. We reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

Security: Patron is responsible for the cost of any additional security requirements as determined by Easts.

Cancellations: Events may be cancelled up to 8 days prior to the event date. Any events cancelled within 7 days will forfeit the deposit.

Use of any smoke producing equipment must be arranged and confirmed in writing by management 7 days prior to the event If for any reason NSW Fire & Rescue are called to your event due to unauthorised use of smoke by the client or guests, such as smoke machines, candles, sparklers, smoking and vaping; the venue reserves the right to forward the call out fee of $1776 to the client.

Please read the above agreement carefully, sign it below and return it to Waverley Greens as soon as possible.
Email it to: waverleye@eastsgroup.com.au or Post it to:
Waverley Greens, 163 Birrell Street, Waverley, NSW 2024

I have read and accept the conditions stated in this Agreement.

Name in full: _____

Address: _____

Company: _____

Signature: _____ **Date:** _____


Waverley
GREENS
DRINK | DINE | PLAY

FUNCTION ENQUIRY FORM

Please visit https://waverleygreens.com.au to complete our online function enquiry form. Alternatively, fill out the form below with the details of your function, scan and email to waverleye@eastsgroup.com.au

CONTACT: _____

PHONE: _____

EMAIL: _____

MEMBER # : _____

FUNCTION DETAILS

EVENT NAME: _____ **EVENT DATE:** _____

OCCASION: _____ **START:** _____ AM/PM **FINISH:** _____AM/PM

SPACE ALLOCATION: _____

STYLE OF EVENT (tick): ☐ **COCKTAIL** ☐ **SIT DOWN** ☐ **BUFFET/PLATTERS**

NO. OF ADULTS: _____ **UNDERAGE GUESTS:** _____

* Underage guests must be supervised at all times by a legal guardian.

SELECTED FOOD MENU: _____

_____

DIETARY REQUIREMENTS: _____

_____

SELECTED BEVERAGE MENU: _____

_____

BEVERAGE RESTRICTIONS: _____

_____

ANY FURTHER INFORMATION: _____

_____

PAYMENT DETAILS

We offer different payment methods, please refer to the below.

PAYMENT METHOD: (tick) ☐ **CASH** ☐ **CREDIT CARD** ☐ **EFTPOS**

PAYMENT INSTRUCTIONS: _____

_____

_____

CREDIT CARD AUTHORISATION

DATE: _____ **PAYMENT AMOUNT: $** _____

CONTACT: _____

FUNCTION NAME: _____

COMPANY: _____

_____

PREFERRED MAILING ADDRESS: _____

CARDHOLDERS NAME: _____

CARD TYPE: ☐ **VISA** ☐ **MASTERCARD**

CARD NUMBER: _____ / _____ /_____ / _____

EXP: _____ / _____ **CVV:** _____

SIGNATURE: _____

You hereby authorise us to take the value as listed above from your credit card. We will then take payment and issue you a tax invoice.