GREENVIEW

FUNCTIONS & EVENTS PACKAGES

GREENVIEW

ABOUT US

Club Merrylands caters for all functions and events from corporate meetings to weddings, christenings, birthdays and even Christmas parties. Our beautiful spaces can be adapted to bring your dreams to life. Our food and drink packages provide a wide variety of options, suitable for all budgets and dietary requirements, with plenty of parking and easy access it is the perfect venue for your special occasion.

Our events team will work with you to create an unforgettable occasion. Large or small formal or casual we can cater for all, with minimum fuss we can make your function dreams come true.

Contact **functions@clubmerrylands.com.au** or **02 9682 8000** to arrange an appointment or to view any of the function rooms. For bookings, please visit our website at clubmerrylands.com.au and complete a confirmation slip.

Once you see the possibilities, you'll be excited as we are!
Let's take a look .....

OUR AREAS

GREENVIEW ROOM

Features: Private bar, private restrooms, audio-visual technology, 3 projectors.

Capacity: 240 people seated and up to 300 people theatre style.

Minimum Charge: 100 adults
50 adults half room.

Price available upon request.

ROOM ONLY COST

Greenview 1: from $750 for 5hours
Greenview 2: from $1,000 for 5hours
Greenview 1 & 2: from $1,500 for 5hours

NEWMAN ROOM

Features: TV screen, projector, and microphone.

Capacity: 80 people.

Minimum Charge: 35 adults.

ROOM ONLY COST

Full room hire: $500 for 5 hours
Half room hire: $300 for 5 hours

GREENVIEW EVENTS TERRACE

Features: A beautiful roof top area, private bar, private restrooms, and use of cocktail lounge.

Capacity: 35 to 40 people.

Minimum Charge: 35 adults.

Available: Mon to Thu only.

Price: from $600 for 4hours

GLASSHOUSE AREA

Features: A fantastic, shared space located on our main floor, close access to bar and coffee shop.

Capacity: 120 people.

Minimum Charge: 35 adults.

This area can only be booked with the following packages:

- Life Celebration Menu
- Platters Menu
- Cocktail Menu

A-LA-CARTE MENU

OPTION 1:
$69 pp (2 course) Entrée and Main or Main and Dessert
$77 pp (3 course) Entree, Main and Dessert

Select 2 from each course to be served as alternate meals.
All meals served with Vegetables, Salad, Rice or Mash.

ENTRÉE

Stuffed Eggplant
Smoked Salmon
Thai Beef Salad
Chicken and Mushroom Vol-Au-Vent
Grilled Lamb Tenderloin

MAIN

Brandy Cream Chicken
Pork Cutlet
Grilled Barramundi Fillet
Crispy Skin Salmon Fillet
Slow Roasted Beef
Beef Cheeks
Roasted Rack of Lamb (3)

DESSERT

Individual Pavlova
Chocolate Mousse
Lemon Tart with Double Cream
Black Forest Gateau
Panna Cotta with Mango or Berries
New York Cheesecake
Chilled Mango Cheesecake
All served with Icecream or Fresh Cream

Dinner Rolls, Tea and Coffee Included.

Cakeage $4.00 per person

CHILDREN MENU
$25 per child
(children 10 years and under)

Select 1 choice from each course.

MAIN

Chicken Nuggets and Chips
Chicken Tenders and Chips
Lasagne and Chips
Vegetarian Lasagne and Chips
Penne Napolitana
Spaghetti Bolognaise

DESSERT

Chocolate Mousse
Icecream and Topping
Fruit Salad
Pavlova

A-LA-CARTE MENU

OPTION 2:
$85pp (2 course) Entrée and Main or Main and Dessert

Select 2 from each course to be served as alternate meals.

ENTRÉE

Salt and Pepper Calamari
Salt and Pepper King Prawns
Chicken Skewers
Lamb Skewers
Beef Tortellini
Salt and Pepper Cauliflower (v)
Mushroom or Pumpkin Risotto (v)
Cheese and Spinach Ravioli (v)

MAIN

Barramundi Fillet
Salmon Fillet
Lamb Cutlets
Roast Lamb Shoulder
Lamb Shanks
Spatchcock Chicken
Chicken Kiev
Florentine Chicken
Greek Chicken Thigh
Mushroom or Pumpkin Risotto (v)
Penne Siciliano (v)
Ravioli Spinach and Pumpkin (v)

SIDES

A choice of 1 side for all Main Meals.

Vegetables
Roasted Potato
Salad
Rice

DESSERT

2 Scoops of Gelato (Vanilla, Hazelnut, Chocolate or Mango)
Strawberry Cheesecake
Black Forest Cake
Fruit Custard Tart
Triple Chocolate Cake

Cakeage $4.00 per person

CHILDREN MENU
$50 per child
(children 10 years and under)

Select 1 choice from each course.

ENTRÉE

Beef Ravioli
Spaghetti Bolognese

MAIN

Fish and Chips
Chicken Schnitzel and Chips

DESSERT

1 scoop of Gelato (Vanilla, Hazelnut, Chocolate or Mango)
Chocolate Mousse
Strawberry Cheesecake
Blake Forest Cake
Fruit Custard Tart
Triple Chocolate Cake

BUFFET

OPTION 1:
$66 pp

Dinner Rolls and Butter
4 items from Anti-pasti
3 items from Salad Selection
2 items from Roasts or Hot dishes with a side of steamed vegetables
2 items from Dessert
Tea and Coffee

OPTION 2:
$78 pp

Dinner Rolls and Butter
6 items from Anti-pasti
4 items from Salad Selection
4 items from Roasts or Hot dishes with a side of steamed vegetables
3 items from Dessert
Tea and Coffee

SELECTIONS

ANTIPASTI
Smoked Salmon
Marinated Olive Mix
Cured Meats
Hummus with Vegetable Crudites
Assorted Marinated Vegetables
Selection of Cheeses
Roast Beetroot Dip with Grissini

ROASTS
Mustard Crusted Roast Beef
Sliced Glazed Leg Ham
Roasted Shoulder of Lamb
Roasted Chicken with Gravy
Roasted Pork with Apple Sauce
All Roasts come with a side of Roasted Potatoes

SALADS
Garden Salad
Caesar Salad
Pesto Penne Pasta Salad
Roast Pumpkin and Feta Salad
Couscous Salad
Potato Salad
Thai Beef Salad (Cooked Medium)

HOT DISHES
Thai Chicken Curry
Creamy Masala Spiced Lamb
Slow Cooked Pork Belly
Tandoori Chicken with Rice Pilaf
Beef Stroganoff
All Hot Dishes come with boiled or Fried Rice

Grilled Barramundi
Steamed Fish in Ginger and Shallots
Oyster Sauce Chicken or Beef
Mongolian Lamb
Szechuan Chicken or Beef

DESSERTS
Individual Crème Brulees
Cheesecake
Citrus Tarts
Fresh Fruit Platter
Apple and Mixed Berry Crumble with Custard
Chocolate Mousse
Assorted Mixed Cakes

Cakeage $4.00 per person

BUFFET

OPTION 3:
$84 pp | $50 per child (10 years and under)

3 Choices of Protein
3 Choices of Carbs
2 Choices of Salad
Bread Rolls
1 Fruit Platter

SELECTIONS

PROTEIN
Chicken Tenders with Mushroom Sauce
Roast Lamb with Gravy Sauce
Kafta Sausages
Satay Chicken Skewers
Lemon Herb Chicken Skewers
Lamb Skewers
Beef Skewers
Pork Skewers

CARB
Roasted Mixed Vegetables
Fried Rice
Penne Bolognese
Penne Boscaiola
Beef Tortellini
with Creamy Mushroom Sauce

SALAD
Mediterranean Salad
Caeser Salad
Rocket Salad
Fruit Platters
Cake Bites

BUFFET

OPTION 4:
$40 pp

2 Hot Dishes with a side of boiled rice.
2 Salads
1 Fruit Platter

OPTION 5:
$66 pp

6 Hot Dishes with a side of boiled rice.
3 Salads
1 Fruit Platter

SELECTIONS

MAINS

Beef in Black Bean Sauce
Beef Satay
Beef in Oyster Sauce
Beef Mongolian
Sweet and Sour Pork
Salt and Pepper Pork Chop
Honey Chicken
Chicken Satay
Chicken in Black Bean Sauce
Sweet and Sour Chicken
Chilli Chicken
Vegetables in Oyster Sauce
Choice of Jasmine Boiled Rice or Fried Rice

SALADS

Thai Chicken Sesame Salad
(Sweet chili sauce, tomato, cucumber, onion, sesame)
Noodle Salad
(cold Hokin noodles tossed with soy sauce)
Squid Salad
(Tomato, cucumber, onion, sweet chili sauce)
Garden Salad
(Lettuce, tomato, cucumber, onion with salad dressing)

LIFE CELEBRATION PACKAGE

OPTION 1:
$35pp (3 food items) | $37pp (5 food items) $39pp (7 food items)

Assorted Mini Sandwiches (1)
Vegetable Samosas (2)
Mini Sausage Rolls (2)
Salt and Pepper Wings (2)
Vegetable Spring Rolls (2)
Assorted Pastizzis (2)
Salt and Pepper or Plain Fish Cocktails (2)
Mini Beef Pies (2)
Crispy Chicken (2)
Fried Dim Sims (2)
Prawn Cutlets (2)
Crab Claws (2)
Spinach and Cheese Triangles (2)

ADDITIONAL ITEMS
Assorted Cakes $5pp
Seasonal Fruit Platter $5pp
Tea and Coffee station $5pp

OPTION 2:
Platters Menu

(A minimum of 10 platters) Please refer to the platter's menu.

Seasonal Fruit Platter
Dips and Condiments
Hot Meat
Chicken Wings
Calamari
Battered Fish
Mediterranean Mezza
Antipasto
Cheese
Sandwich
Party

COCKTAIL MENU

OPTION 1:
$55pp (5 food items)

Lamb Kofta Skewers with Mint Yoghurt (2)
Satay Chicken Kebabs (2)
Gourmet Pies, Lamb, Chicken and Beef (3)
Assorted Mini Wraps (1)
Salt and Pepper Squid with Aioli (3)
BBQ Meat Balls (3)
Assorted Mini Quiche (2)
Mini Pies (2)
Mini Sausage Rolls (2)
Spring Rolls (3)
Ravioli Mushroom with Pink Sauce
Chicken Sandwich (1)
Vegetarian Sandwich (1)

OPTION 2:
$45pp (7 food items) | $55pp (11 food items)

Beef Pies (2)
Vegetable Samosas (2)
Mini Beef Burgers (1)
Sausage Roll (2)
Tempura Chicken (2)
Panko Crumbed Prawns (2)
Pumpkin and Feta Arancini (2)
Salt and Pepper or Plain Fish Cocktails (3)
Chicken Drumettes (2)
Salt and Pepper Chicken Wings (2)
Chicken Satay Skewers (2)
Potato Wedges
Chicken Nuggets (2)
Hot Chips
Quiche Assorted
Fish Ball Skewers

PLATTER MENUS

OPTION 1
(Minimum of 10 platters)

Each platter is portioned to serve approximately 10 to 12people

Seasonal Fruit $130
A selection of assorted seasonal fruit.

Dips and Condiments $140
A selection of 3 dips; Labneh, Hommus and Baba Ghanoush with freshly cut celery, carrot and cucumber sticks, served with water crackers.

Hot Meat $165
A choice of mini-Chicken or Beef Souvlaki served on a bed of Hot Chips and Tzatziki sauce.
(approx. 24pieces)

Chicken Wings $165
BBQ Chicken Wings served on a bed of Hot chips and BBQ sauce.
(approx. 24pieces)

Calamari $165
Salt and Pepper Calamari served on a bed of Hot chips and tartare sauce.
(approx. 32pieces)

Battered Fish $165
Battered Flathead served on a bed of hot chips and tartare sauce.
(approx. 24pieces)

Mediterranean Mezza $165
A selection of Meat Kibbeh balls, Vegetarian Kibbeh balls and Sambousek served with hommus and labneh dip.
(approx. 18pieces of Sambousek and 18pieces of Kibbeh balls)

Antipasto $165
Freshly sliced ham, salami and prosciutto, olives, fetta and sundried tomato, roasted capsicum and eggplant, served with fresh sourdough.

Cheese $140
A selection of cheese, served with fruit, honey, fig jam and water crackers.

Sandwich $140
A choice of assorted sandwiches served on both white, wholemeal or gluten free bread.
Fillings: chicken, lettuce, mayonnaise and Ham, cheese tomato.
(approx. 40pieces cut into quarters)

Party $165
A mixture of mini pies, sausage rolls and vegetable spring rolls served with sweet chilli and tomato sauce.
(approx. 12pies, 12 sausage rolls and 24spring rolls)

Mediterranean Salad or Caesar Salad $135

Ordering Guide
For light catering, allow approximately 4–6 pieces per person. For a more substantial offering, allow 8–10 pieces per person.

For every 25 guests, we suggest ordering:
5–6 platters for a light function
6–7 platters for a more substantial catering option.

PLATTER MENUS

OPTION 2

(Minimum of 10 platters)

Each platter is portioned to serve approximately 10 to 12 people

Seafood Platter $165
Fish Cocktails, Crab Claw, Calamari Rings, Salt and Pepper Squid.
(approx. 110pieces per platter)

Mixed Skewers Platter $160
Satay Chicken, Beef, Lamb with Tzatziki.
(approx. 30pieces per platter)

Oriental Platter $135
Vegetarian Spring Rolls, Dim Sim, Prawn Dumpling.
(approx. 60pieces per platter)

Cheese Platter $110
Assorted Cheese, Dips (French onion or Tzatziki) and Crackers.
(approx. 10pieces per platter)

Sliders Platter $105
Choice of Beef (lettuce, tomato, onion, cheese)
Or Chicken (tomato, lettuce, mayo).
(approx. 10pieces per platter)

Chicken Tender Platter $105
(approx.20pieces per platter)

Salt & Pepper Platter $130
Chicken wings, Fish, Squid.
(approx. 90pieces per platter)

Sandwich Platter $95
Assorted Sandwiches served on white and whole meal bread.
(approx. 30pieces per platter)

Hot Chips Platter $90
(choice of 1) - Hot Chips, Sweet Potato Chips, Potato Wedges served with condiments.

Fish Cocktail Platter $105
(approx. 100pieces per platter)

Antipasto Platter $160
Ham, Salami, Mortadella, Smoked Salmon, Assorted marinated Vegetables, Crackers.

Fruit Platter $105
Assorted Seasonal Fruit.

Cake Platter $120
Assorted Cakes.
(approx. 28pieces per platter)

CORPORATE

OPTION 1:
$35pp

ON ARRIVAL
Tea and Coffee

LIGHT WORKING LUNCH
Choice of 1 Sandwich or 1 Wrap per person
Fresh Fruit Platter
Cheese and Brie platter with Crackers
Fresh Juice and Soft drinks
Tea and Coffee

ADDITIONAL ITEMS
Morning Tea - $8pp
Tea and Coffee served with 1 choice of Bakery item.
Afternoon Tea - $8pp
Tea, Coffee and Chilled Orange Juice served with an assorted Cake of the day.

OPTION 2:
$42pp

Available Wednesday to Friday only.

EXPRESS BUFFET LUNCH
Enjoy a lovely buffet lunch in our Food Choice restaurant, the buffet stems from Roasts to Chinese, Seafood, Salads and a popular dessert bar.
Barbeque meals are cooked fresh to order for you while you wait as well as gourmet pizzas.
A private area will be reserved for your corporate event.

CORPORATE

OPTION 3:
Platters Menu

(A minimum of 10 platters) Please refer to the platter's menu.

Seasonal Fruit Platter
Dips and Condiments
Hot Meat
Chicken Wings
Calamari
Battered Fish
Mediterranean Mezza
Antipasto
Cheese
Sandwich
Party

OPTION 4:
$40pp

ON ARRIVAL
Tea & Coffee

PREMIUM BUFFET LUNCH
A choice of 2 Hot Dishes and 2 Salads
All served with Jasmine Rice
Bread Rolls with Butter
Fresh Fruit Platter
Tea, Coffee and Chilled Orange Juice

HOT DISH SELECTION
Thai Chicken Curry
Creamy Masala Spiced Lamb with Polenta
Slow Cooked Pork Belly
Tandoori Chicken with Rice Pilaf
Beef Stroganoff
Grilled Barramundi in Lemon Butter Sauce
Steamed Fish in Ginger and Shallots
Chicken or Beef in Oyster Sauce
Mongolian Lamb
Szechuan Chicken or Beef

SALAD SELECTION
Garden Salad
Caesar Salad
Roast Pumpkin with Feta
Couscous Salad
Potato Salad
Thai Beef Salad

ADDITIONAL ITEMS
Morning Tea - $8pp
Tea and Coffee served with 1 choice of Bakery item.
Afternoon Tea - $8pp
Tea, Coffee and Chilled Orange Juice served with an assorted Cake of the day.

BEVERAGE PACKAGES

All beverage packages are based on 4hrs of service.

SOFT DRINK PACAKGE
$20pp

Pepsi, Pepsi Max, Lemonade, Lemon Squash, Lemon Lime Bitters, Orange Juice, Cool Ridge Water

STANDARD BEVERAGE PACKAGE
$49 per adult

Tap Beer, Wine and Soft Drinks

PREMIUM BEVERAGE PACKAGE
$65 per adult

Tap Beer, Wine, Soft Drinks and House Spirits

BAR TAB

Minimum spend $500

Select which beverage items you would like available for guests, set an amount of money for the bar tab during your event. You will be notified when the limit is close to being reached then decide to extend the amount or close the tab at which point your guests can pay for their own beverage.

CASH BAR

All guests purchase their own beverages throughout the duration of the event/function.

TRAY STEWARDS

For the ease of guest's tray stewards are also available at an additional charge.

NOTE

Bar prices will be charged at private function prices. Unfortunately, NO membership discounts apply nor will any promotional coupons be accepted.

All beverage accounts must be paid at the completion of the event/function, please refer to our Terms and Conditions.

Club Merrylands practices the Responsible Service of Alcohol.

FAQ

Can I bring my own food and drink on the premises?
Unfortunately, the only food we will allow you to bring with you is a celebratory cake.

Can I bring my own decorations?
Yes! you may add your own special touches to your event by bringing your own decorations, for example flowers, balloons, photos, however, we kindly ask that there be no confetti and provided that the decorations don't leave permanent marks on our fittings, fixtures, or walls. When hiring out our open space areas we ask that decorations are kept to a minimum. Decorations must be approved by the club prior to the event.

Can I still book a function if I have less than the required amount?
For smaller groups less than 35 adults, you have the option of reserving one of our open area spaces and you can order from our lovely café and bistro available on site.

A few of my guests are gluten/lactose intolerant. Are you able to cater for that?
Of course, we can, our chefs will be more than happy to make a separate selection, you will just need to advise the events co-ordinator of any dietary requirements when making the booking.

Do I have to make the full payment before the event. Can I pay after?
The function has to be paid in full, 10 working days prior to the event, with final catering numbers and other to be finalised.

Can I get membership discounts with functions?
Unfortunately, due to it being a private function no membership discounts apply.

How do I make a booking?
Please visit our website at clubmerrylands.com.au and complete an online confirmation slip, a deposit is required to secure your booking.
If you would like to pay by cash, please visit the club and our friendly reception staff can be of assistance.

BOOKINGS

Club Merrylands Bowling Group takes great pleasure in being of service for your special day, to avoid any misunderstanding, we ask that you read through the terms and conditions before booking your event. To make a booking you must be a Club Member.

TENTATIVE BOOKINGS

Tentative bookings will be held for five(5) days. A non-refundable deposit of $100 is held for tentative bookings. Upon confirmation of your booking a 50% deposit will be required. Please refer to our Terms and Conditions.

HIRE PERIOD

Greenview Room – 5hours
Greenview Events Terrace - 4hours
Newman Room – 5hours
Glasshouse Area – 4hours
Glasshouse Alfresco Area – 4hours

INCLUSIONS

All A-La-Carte and Buffet menus come inclusive with white table linen and napkins.

CLUB POLICY REGARDING SECURITY

Any 18th, 21st birthday or christmas party celebration will require security. The client is responsible for the cost of the security guard/s for the event. One security guard is required for every 100 guests, which will be added to your event costs.

ADD ON AND EXTRAS

Stage (Greenview Room only).
Dancefloor (Greenview Room only).
Tray Stewards only available in our Greenview Room and Greenview Event's Terrace.
A dedicated attendant available in all Room's and Areas.
We will make every attempt to accommodate Add on and Extras not including above.

MINORS

Minors must be supervised at all times, Club Merrylands ensures that we comply with the Registered Clubs Act, please refer to the Act for more information.

TO BOOK CLICK HERE

GREENVIEW

We look forward to hosting your next event