



GREENVIEW

FUNCTIONS & EVENTS
PACKAGES



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 people
50 people half room

Price: Room hire cost is included with the following catering packages:

- Seated Dinner Menu
- Buffet Menu
- Corporate Menu

ROOM ONLY COST

Full room hire: \$1,500 for 5 hours

Half room hire: \$750 for 5 hours

NEWMAN ROOM

Features: TV screen and microphone.

Capacity: 80 people.

Minimum Charge: 35 people

Price: Room hire cost is included with the following packages:

- Corporate Menu
- Life Celebration Menu
- Platters Menu
- Cocktail Menu

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 people.

Available: Mon to Thu only.

Price: Room hire cost is included with the following packages:

- Option 1: Cocktail Menu
- Life Celebration Menu
- Platters Menu

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 people.

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 and Berries

New York Cheesecake

Chilled Mango Cheesecake

All served with Icecream or Fresh Cream

Dinner Rolls, Tea and Coffee Included.

Cakeage \$3.00 per person

CHILDREN MENU

\$24 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:

\$90 pp (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 \$3.00 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 one side
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 one side
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
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 \$3.00 per person

BUFFET

OPTION 3:

\$90 pp | \$50 Per Child (10 years and under)

A choice of 8 main meals and choice of 2 salads.

MAINS

Following items 4 Options only

Chicken Skewers

Lamb Skewers

Grilled Chicken pieces

Charcoal Chicken

Grilled Kafta

Fried Kebe

Falafel (v)

Chilli Tahini Fish

Salt and Pepper Calamari

Lamb with Mediterranean Rice and Nuts

Cheese Sambousek (v)

Mini pizzas and Lebanese pastries (choices of: Spinach (v),

Cheese (v), Zaatar (v), Lamb

Vine Leaves (v)

Crispy Potato in coriander and garlic marinate (v)

Penne Pasta (choice sauce: Siciliana (v), Chicken Pesto, Boscaiola, Bolognese)

Ravioli 4 cheese (choice of sauce: Bianca or Sugo) (v)

Beef Lasagna

Vegetarian Lasagna (v)

SALAD

Seafood Pasta Salad

Seafood Crab Salad

Caesar Salad

Rocket, Pumpkin and Parmesan (v)

Mediterranean Salad (v)

Baby Spinach, Beetroot, Chickpea, Feta cheese (v)

DESSERT

Fruit Platter

Cakeage \$3.00 per person

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: \$65pp (5 food items) | \$69pp (9 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)
- Tomato and Basil Bruschetta (2)
- Roast Beef with horseradish cream (2)
- Smoked Salmon and Cream Cheese Dill Tarts (2)

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 \$4pp

Seasonal Fruit Platter \$4pp

Cheese and Biscuits Platter (served approx. 10) \$70 per platter

Tea and Coffee station \$4pp

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

Mediterranean Pastry

PLATTER MENUS

(Minimum of 10 platters)

Each platter serves 12 people.

Seasonal Fruit \$145

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

Mini-Chicken and Beef Souvlaki served on a bed of Hot Chips and Tzatziki sauce.

Chicken Wings \$165

BBQ Chicken Wings served on a bed of Hot chips and BBQ sauce.

Calamari \$165

Salt and Pepper Calamari served on a bed of Hot chips and tartare sauce.

Battered Fish \$165

Battered Flathead served on a bed of hot chips and tartare sauce.

Mediterranean Mezza \$165

A choice of Meat Kibbeh balls with Sambousek or Vegetarian Kibbeh balls with Vegetarian Sambousek served with hommus and labeneh dip.

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.

Party \$165

A mixture of mini pies, sausage rolls and vegetable spring rolls served with sweet chilli and tomato sauce.

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

Tea and Coffee

ADDITIONAL ITEMS

Morning Tea - \$5pp

Tea and Coffee served with 1 choice of Bakery item.

Afternoon Tea - \$5pp

Tea, Coffee and Chilled Orange Juice served with an assorted Cake of the day.

OPTION 2:

\$40pp

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
Mediterranean Pastry

Greenview room hire is not included with this menu choice.

OPTION 4: \$40pp

ON ARRIVAL

Tea and 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 - \$5pp

Tea and Coffee served with 1 choice of Bakery item.

Afternoon Tea - \$5pp

Tea, Coffee and Chilled Orange Juice served with an assorted Cake of the day.

BEVERAGE PACKAGES

SOFT DRINK PACAKGE

\$16pp

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

STANDARD BEVERAGE PACKAGE

\$40 per adult

Tap Beer, Wine and Soft Drinks

PREMIUM BEVERAGE PACKAGE

\$61 per adult

Tap Beer, Wine, Soft Drinks and House Spirits

BAR TAB

Conditions apply.

Credit card and identification will be held behind the bar.

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 Alfresco – 5hours
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 or 21st birthday 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).
Private Bar Service 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