

SPECIAL EVENTS

UPDATED NOVEMBER 2024



WESTS LEAGUE CLUB

Wests League Club boasts an array of bars and dining outlets and is conveniently located in Leumeah, with direct access to Leumeah Station and a short drive off the M5. Plenty of free parking is located on site.

Gardenia Room

This room is equipped with a private bar, dance floor, data projector and screen, two wireless microphones and floor to ceiling windows giving exceptional views over Campbelltown Stadium.

Minimum 50 adults, maximum 140 guests.

Room Hire Rates Apply

Jacaranda Room

This room is equipped with a private bar, dance floor, large elevated stage, two data projectors and screens and two wireless microphones. Minimum 50 adults, maximum 160 guests.

Room Hire Rates Apply

Jacaranda/Waratah Room

This room is equipped with a private bar, dance floor, large elevated stage, three data projectors and screens and up to four wireless microphones.

Minimum 120 adults, maximum 330 guests.

Room Hire Rates Apply

Auditorium

Our largest event space and the ultimate in spacious event venues, the Wests Auditorium is a combination of our Jacaranda/Waratah and Gardenia Rooms. The room is equipped with a private pre-function foyer and bar, dance floor, large elevated stage, two data projectors and screens, up to four wireless microphones and floor to ceiling windows overlooking Campbelltown Stadium.

Minimum 300 adults, maximum 530 guests.

Room Hire Rates Apply

10 Old Leumeah Road, Leumeah. NSW. 2560 | W: www.westslc.com.au



LAKESIDE GOLF CLUB CAMDEN

Tucked away in the growing suburb of Gledswood Hills, Lakeside Golf Club Camden offers a private function room away from the main clubhouse, filled with country charm in peaceful surroundings. Large vintage chandeliers, a separate entrance foyer, the quaint gardens and outdoor verandah with fairylights make Lakeside Golf Club perfect for all kinds of celebrations. Plenty of free parking is located on site.

Coolabah/Willow Room

The room is equipped with a private bar and bathroom facilities, dance floor, private pre-function foyer, and access to our outdoor fairylight verandah and gardens.

Minimum 50 adults, maximum 160 guests.

Room Hire Rates Apply

Willow Room

One half of our full Lakeside venue, the Willow Room is ideal for more intimate gatherings. The room is equipped with a private bar and bathroom facilities, dance floor, private pre-function foyer, and access to our outdoor fairylight verandah and gardens.

Minimum 50 adults, maximum 80 guests.

Room Hire Rates Apply

50 Raby Road, Gledswood Hills. NSW. 2557 | W: www.camdenlakeside.com.au



CANAPÉ MENUS

Four hour room hire

CHOOSE YOUR MENU:

- Three cold and four hot selections **POA**
- Three cold and six hot selections **POA**
- Three cold, six hot, one substantial and one dessert selection **POA**

All canape menus include a freshly brewed tea and coffee station & white cocktail napkins

COLD CANAPÉS

- Ricotta, basil, mascarpone & cherry tomato tartlet (v)
- Caramelised onion & persian feta tartlet (v)
- Tomato bruschetta spoon with avocado & balsamic (v) (gf)
- Vietnamese rice paper rolls (vegan) (gf)
- Chilled gazpacho with creme fraiche & basil oil (v) (gf)
- Confit cherry tomato, roasted capsicum, goats curd (v) (gf)
- Fresh oysters with mignonette & fresh lemon (gf)
- Baby prawn cocktail (gf)
- Assorted nori rolls (gf)
- Peking duck pancakes with cucumber, shallots & hoisin
- Smoked salmon, creme fraiche & dill cigar
- Prosciutto & rockmelon

HOT CANAPÉS

- Slider: chicken, cheese, bacon jam, peri peri mayo
- Slider: beef, caramelised onion, cheese
- Slider: Korean pulled pork & slaw
- Slider: lamb & hommus
 - Maximum of 1 slider choice please
- Spring rolls with sweet chilli dipping sauce (vegan)
- Mac n cheese croquettes (v)
- Pumpkin arancini with smoked tomato dipping sauce (v) (gf)
- Bolognese arancini with smoked tomato dipping sauce
- Gourmet chunky beef pie
- Lamb cutlet, mint chimichurri (gf)
- Chorizo empanada with tomato relish
- Mini chicken & chorizo skewer with salsa verde (gf)
- Mini chilli cheese dogs
- Crispy pork belly bites with sticky Korean BBQ sauce
- Pork belly bao with sriracha mayo, cabbage, carrot
- Buttermilk fried chicken pieces with ranch
- Beer battered prawns with fresh lemon
- BBQ prawn skewers with fresh lemon & herbs (gf)
- Salt & pepper squid with lime aioli

SUBSTANTIAL CANAPÉS

- Cheese tortellini with sundried tomato pesto, parmesan cream sauce (v)
- Mushroom & asparagus risotto (v)
- Loaded potato gems with shallots, bacon, cheese sauce
- Casarecce pasta with pork & veal ragu, shaved parmesan, crispy basil
- Butter chicken curry with fragrant rice
- Fish & chips with fresh lemon

DESSERT CANAPÉS

- Mini banoffee tartlet
- Mini gelato cones
- Warm apple pie bites (vegan) with anglaise
- Honeycomb panna cotta (gf)
- Chocolate panna cotta (gf)
- Mini whipped nutella mouse tartlet with hazelnut praline
- Cheesecake pillows with berry compote

ADD ADDITIONAL CANAPÉS

- Cold Canapés POA
- Hot Canapés POA
- Substantial Canapés POA
- Dessert Canapés POA



PUZZLEMAN
PRODUCTIONS

GRAZING MENU

Four hour room hire

POA per person

Antipasto Grazing Station – consisting of a salami, prosciutto, 1 x soft cheese, 1 x hard cheese, mixed marinated vegetables, olives, hommus, beetroot & feta dip, lavosh, grissini & pita breads.

Plus 3 hot canape items, walked around and served to your guests by our waitstaff

Grazing menu includes a freshly brewed tea and coffee station & white cocktail napkins

ADD ADDITIONAL CANAPÉS

- Cold Canapés POA
- Hot Canapés POA
- Substantial Canapés POA
- Dessert Canapés POA



TABLESHARE PLATTERS

These platters are available in addition to our Canape, Buffet, Grazing and Set Menus. These platters are not available as a standalone function menu.

- Seasonal fruit platter: **\$POA**

Chef's selection of fresh seasonal fruits, melons & berries

- Antipasto platter: **\$POA**

Salami, prosciutto, cheese, mixed marinated vegetables, olives, hommus & pita bread

- Cheese platter: **\$POA**

Chef's selection of soft and hard cheeses, dried fruit, nuts, lavosh & crackers

- Prawn platter: **\$POA**

30 king prawns served with lemon wedges & cocktail sauce

- Oyster platter: **\$POA**

Two dozen oysters natural with fresh lemon wedges



BUFFET MENUS

Five hour room hire

CHOOSE YOUR MENU:

- BUFFET 1: 2 salads, 2 hot dishes, 2 sides, fresh bread rolls & butter, fruit platters per table served with your celebration cake, filtered tea & coffee station **\$POA**
- BUFFET 2: 2 salads, 3 hot dishes, 2 sides, fresh bread rolls & butter, individual plated dessert served alternately, filtered tea & coffee station **\$POA**
- BUFFET 3: Bread & dips per table on arrival (2 dips, olive oil & balsamic, pita bread), 2 salads, 2 hot dishes, 2 sides, 1 x carvery, fresh bread rolls & butter, individual plated dessert served alternately, filtered tea & coffee station **\$POA**

Additional salads & sides \$POA, wet dishes \$POA, carvery \$POA .

COLD SALADS

- Greek salad (v) (gf)
- Garden salad with house dressing (vegan) (gf)
- Rocket, roasted pumpkin, pine nut, feta, balsamic (v) (gf)
- Chat potato, chorizo, shallots, spanish onion, seeded mustard dressing (gf)
- Perl cous cous, grilled corn, cherry tomatoes, roast capsicum, zucchini (vegan)
- Bocconcini, roma tomatoes, fresh basil, balsamic, crispy prosciutto (gf)

HOT DISHES

- Mediterranean style braised chickpeas with eggplant, zucchini & tomato (vegan)
- Cheese tortellini with sundried tomato pesto, parmesan cream sauce (v)
- Casarecce pasta with pork & veal ragu, shaved parmesan, crispy basil
- Butter chicken with pappadums (gf)
- Lemon & thyme roasted chicken thigh cutlets (gf)
- Satay chicken (gf)
- Slow roasted Char Siu pork belly, chaoxing & soy dressing, shallots (gf)
- Braised beef, mushrooms, thyme, bacon, red wine (gf)
- Lamb korma with pappadums (gf)
- Oven roasted side of salmon with maple & mustard herb crumb
- Oven roasted barramundi pieces with lemon & dill buerre blanc, asparagus tips (gf)

SIDE DISHES

- Hand cut roast potatoes, rosemary salt, olive oil (vegan) (gf)
- Roast pumpkin, tahini, yoghurt, sumac, pine nuts (vegan) (gf)
- Steamed broccolini, almonds, lemon, olive oil (vegan) (gf)
- Sauteed green beans, speck, confit garlic eschallots (gf)
- Roasted seasonal vegetable medley (vegan) (gf)
- Rice pilaf (vegan) (gf)
- Steamed jasmine rice (vegan) (gf)

CARVERY ITEMS

- Roast blade of beef (gf)
 - Boned & rolled roast pork loin (gf)
 - Slow cooked lamb shoulder (gf)
 - Honey baked ham (gf)
- Carvery comes with hand cut roast potatoes, sauce and condiments

DESSERTS

- Desserts for Buffet 1: Fresh fruit platters per table, served with platters of your celebration cake cut in to coffee size portions
- Desserts for Buffets 2 & 3: Choose 2 desserts from the function Set Menu, served alternately. Plus platters of your celebration cake per table cut in to coffee size portions



SET MENUS

Five hour room hire

CHOOSE YOUR MENU:

- Two Courses: \$POA
- Three Courses: \$POA

Menus include fresh bread rolls and butter, filtered tea and coffee station and coloured paper napkins

ENTRÉE

Choose two dishes served alternately, OR a shared antipasto platter per table

- Eggplant, tomato & basil tart with whipped ricotta (v)
- Cheese tortellini with sundried tomato pesto, parmesan cream sauce (v)
- Chorizo & cherry tomato tart, rocket leaves, parmesan, pesto dressing
- Grilled asparagus, crispy prosciutto, goats curd fritter, cress
- Grilled chicken, za'atar, pearl cous cous, pepperonata, lemon tahini
- Tandoori lamb backstrap, yoghurt, chickpeas, broad beans (gf)
- Casarecce pasta with pork & veal ragu, shaved parmesan, crispy basil
- Salt & pepper squid, house made chilli jam, soy
- Cooked prawn salad with hot & sour dressing, crispy shallots, roasted peanuts, herbs (gf)
- Prawn & crab ravioli, scorched cherry tomatoes, asparagus tips, chervil, white wine cream sauce

OR

- Shared antipasto platter per table consisting of salami, prosciutto, cheese, marinated vegetables, olives, hommus & pita breads

MAIN COURSE

Choose two dishes, served alternately

- Pork belly, crushed potatoes, smoked corn puree, red apple compote & crackling (gf)
- Chicken roulade stuffed with sundried tomatoes, pine nuts & ricotta, sweet potato puree, green beans, jus (gf)
- Chicken supreme, brie & walnut stuffing, sauteed spinach & mushrooms, roasted chats, cranberry jus
- Roasted chicken supreme, cauliflower puree, asparagus, quinoa, almonds, thyme & sage jus (gf)
- Beef eye fillet, potato gratin, crumbed mushroom, broccolini, sauce bordelaise
- Roasted angus sirloin, shallot puree, skordalia, broccolini, red wine jus (gf)
- Roasted sirloin, potato gratin, roasted leeks, peas, red wine jus (gf)
- Crispy skin barramundi, potato gratin, pea puree, lemon beurre blanc (gf)
- Grilled salmon, cauliflower puree, potato gratin, green beans (gf)
- Lamb rack, spiced carrot puree, green beans, dukkha, rosemary jus
- Braised lamb shank, root vegetables, mashed potato, green beans, red wine jus (gf)
- Lamb loin, wild mushrooms, wilted spinach, parmesan risotto, red wine jus

DESSERT

Choose two dishes, served alternately

- Eton mess of meringue, cream & berries (gf)
- Caramel panna cotta, fresh honeycomb, chocolate soil (gf)
- Creme brulee, almond biscotti
- Tiramisu of savoiardi biscuits, coffee liqueur, mascarpone cream, chocolate
- Lime cheesecake cup with biscuit crumb, fresh mango salsa
- Red velvet cheesecake cup with oreo crumb, chantilly cream
- Apple crumble with double cream & blueberries
- Sticky date pudding, butterscotch sauce, vanilla bean ice cream
- Whipped nutella mousse tartlet, hazelnut praline, berries
- Bitter chocolate tart, creme fraiche, hazelnut praline & raspberries
- Pear & frangipane tart, rosewater gelato

CHILDREN'S SET MENU

\$POA per child, aged 3-12 years. Choose one dish from each course.

MAIN COURSE

- Chicken schnitzel, chips, tomato sauce
- Chicken nuggets (6), chips, tomato sauce
- Fish cocktails, chips, tomato sauce
- Pasta napolitana (v)

DESSERT

- Chocolate mousse cup with sprinkles
- Vanilla ice cream with chocolate topping & sprinkles



BEVERAGE OPTIONS

OPTION 1: Dry Till (Bar Tab)

You nominate the start and finish times, the beverages you'd like included and the amount you would like to spend. Guests can purchase any other drinks outside of your chosen inclusions.

OPTION 2: Cash Bar

Guests purchase their own drinks from the bar.

OPTION 3: Non-Alcoholic Beverage Package

\$POA per person (including children)

Unlimited service of soft drink, juice & non-alcoholic beverages for the duration of your event.

OPTION 4: Alcoholic Beverage Package

\$POA per adult

Unlimited service of draught beer, house red, white and sparkling wines, soft drink, juice & mineral water for the duration of your event.

White Wine

Willowglen Moscato

Willowglen Sauvignon Semillon Blanc

Red Wine

Barefoot Cabernet Sauvignon

Barefoot Shiraz

Sparkling Wine

Willowglen NV Brut



ENTERTAINMENT & DECORATIONS

DECORATIONS

Fitted chair cover with satin or organza sash (in your colour choice)	\$POA
Black or white Tiffany chairs	\$POA
Table Centrepieces	\$POA
Bouquet of 3 Balloons	\$POA
Bouquet of 5 Balloons	\$POA
Bouquet of 10 Balloons (floorstanding)	\$POA
Jumbo 3 foot balloons (plain, with confetti, tassels or tulle)	\$POA
Megaloon numbers or letters	\$POA
String arch with hanging ribbons	\$POA
Balloon Delivery Fee	\$POA

ENTERTAINMENT

Professional DJ	\$POA
Photobooth with props, attendant & guest book (due to high demand we recommend booking a DJ & Photobooth as early as possible!)	\$POA

Plenty more options are available - contact us to find out more!



FUNCTION TERMS AND CONDITIONS

Deposits & Payments: A non-refundable deposit of \$500 is required to secure your booking. Final Payment is due two weeks prior to your event. A credit card form is required to be completed and kept on file for all bookings for any incidentals. Any monies owing after the event will be deducted from this card. This form will be destroyed after your event.

Cancellations: Your \$500 deposit payment is non-refundable at any time, and under any circumstances.

All cancellations must be in writing.

Within two months: If you cancel your event within two months of your date you forfeit 100% of your deposit payment, as well as 50% of any other payments paid thereafter.

Within two weeks: If your event is cancelled within two weeks of your date, we reserve the right to full payment of the total estimated cost of the function.

** The above cancellation timelines will not apply to COVID-19 related cancellations **

Changing Your Function Date: All date changes must be in writing. All pricing previously quoted for room hire, catering, beverages and external services may no longer be valid for your new date.

If you choose to change your function date, your deposit is transferrable once. If you choose to transfer the date a second time, you will forfeit your initial deposit and required to pay a new \$500 deposit for the new date.

Within two months: if your function date is transferred within two months of your original date you will forfeit your deposit and will be required to pay a new \$500 deposit for the new date.

Function Deposits are not able to be transferred to bistro bookings within Wests Group Macarthur.

** The above change-of-date timelines will not apply to COVID-19 related postponements **

COVID-19 Restrictions, Cancellations and Postponements: Whilst the COVID-19 situation remains ongoing, the information in our brochures is subject to change and certain items may no longer be possible depending on what restrictions remain in place at the time of your event. If you wish to proceed with your event acknowledging that the COVID-19 situation is fluid and subject to change, we will work with you to ensure all aspects of your event are compliant with whatever restrictions are in place on the date of your event.

The cancellation/postponement timelines listed in the sections above will not apply to COVID-19 related cancellations or postponements. If you decide to cancel or postpone your function due to the ongoing COVID-19 situation & any associated changes in government legislated restrictions, your deposit is non-refundable however can be transferred to a new date once. If Wests Group Macarthur cancels your booking due to forced government shutdown or changes in government legislated restrictions, your deposit is refundable.

The client acknowledges that whilst every precaution to encourage and maintain social distancing and personal hygiene standards will be taken by staff and our contractors at Wests Group Macarthur, there is a level of responsibility that also lies with the client and their guests. If Wests Group Macarthur staff observe any persons not complying with government regulations, they may be asked to leave the premises or the event may be shut down.

Force Majeure: The Club will not accept liability for inability to fulfil any or all services through causes beyond the control of The Club including strikes (that are general in nature and not directed at Western Suburbs League Club), government restrictions, pandemics and other causes.

Fixed Price Policy: Our package prices are fixed at the time of booking, the price you are quoted at the time of your booking will be the price that is charged. The only exceptions are: In the case of a date transfer (see above), 'add-ons' which might fluctuate according to the market price, prices which might fluctuate with any changes to the GST, or additional items hired from external suppliers, whose prices The Club has no control over.

Public Holiday: Events held on a NSW gazetted public holiday will incur a surcharge of 20% which applies to the total invoice.

Club Requirements: To hold a Function at a venue within Wests Group Macarthur, you are required to be or become a Club Member. All adults attending the function are required by law to show identification upon entering the club and will be signed in as guests against your membership if they are not members themselves. To be eligible for Quantum Rewards benefits related to Functions & Events, the nominated recipient must be an immediate family member of the tiered member (e.g child, parent, sibling). All correspondence and information exchanges must be personally attended to by the tiered member and not a secondary party. Quantum Rewards benefits are not applicable to corporate, charity or community events.

Function Hours: Function hours will be agreed to in advance. If an extension is requested, the fee shall be \$400 per hour, which will allow for room hire extension and full staff to remain. Functions cannot exceed any later than 12midnight. Beverage Package extensions shall be charged at \$10 per person, per hour.

Catering: Our Food Safety Policy forbids any external catering to be brought onto the premises, except for your cake.

External Lolly Buffets: ONLY lollies/candy, cupcakes, cake pops, cookies, macarons, donuts, baklava & wrapped chocolates are permitted. Dessert cups, panna cottas, custards, mousses, cannoli, chocolate fountains, fruit platters, cheese platters, dips etc



are not permitted and will be confiscated if brought on to the premises. If you would like a dessert buffet, additional catering or specific cultural food items at your event please speak with your Function Co-Ordinator.

Final Numbers, Menu & Dietary Meal Requirements: Final numbers, menu selections & any special dietary requirements are required three weeks prior to your function. Numbers cannot decrease after this date. Whilst we appreciate the challenges of dietary requirements, the use of the most known food allergens is common in all sections of our commercial kitchens & we therefore cannot guarantee a completely allergen free environment.

Contractors Meals: It is a requirement that you provide a Contractors Meal to any supplier within our package that is required to be of attendance at your reception (e.g. DJ). You may also be required to supply meals for other externally sourced suppliers (Photographer, Photobooth Attendant, Videographer, Musicians etc), this is at a cost of \$40 per contractor/supplier. No alcohol will be served to contractors working at your event.

Room Hire Only: We do not allow for 'room hire only' function arrangements where guests purchase their own meals from the bistro or other catering outlet and bring their meals in to the function room. All events taking place inside a private function room must take a catering option from our Special Occasions Packages or a custom menu.

Beverages:

Responsible Service of Alcohol: Wests Group Macarthur adopts a Responsible Service of Alcohol policy in accordance with the Liquor Laws of NSW. If any guests are deemed intoxicated, they will be asked to leave. No alcohol is allowed to be brought onto or taken away from the premises. If any alcohol is found to be brought onto the premises, it will be confiscated. No bottles of spirits are allowed to be placed on tables, spirits may only be served from the bar or by tray service by our staff and must be served with a mixer. No shots, doubles, neat nips, 'on the rocks' or jugs of spirits are served at any time.

The bar closes 15mins prior to event conclusion.

Bar Tabs: Payment must be made at the conclusion of your event. Wests Quantum Rewards Discounts and the 'pay by points' option do not apply to Function Room bars.

Audio Visual Requirements: Wests Group Macarthur has basic audio visual facilities available for hire. This includes a data projector and screen, cordless microphone, and a lectern. If your event is in need of more complex audio visual solutions, please speak with your Function Co-Ordinator.

Security: A licensed Security Officer will be provided for your event through The Club's Security Contractor. This cost is included at a ratio of 1 guard per 100 guests. If additional guards are requested by the client, the additional cost will be \$250 per guard.

Damages / Personal Belongings: The client is financially liable for any damages, breakages or loss to the premises or items hired or supplied by Wests Group Macarthur caused by the client, their guests, agents or contractors. The club does not accept any responsibility for any items brought into our venues or any items left in the venue after the event. Any items brought into the venue are to be taken by the client or their nominee once the event has concluded.

Additional Decorations: Candles may be used as a part of table decorations in the room. Candles are to be in approved containers (glass hurricanes, votive holders, etc.) as discussed in advance with the Events Team. No items are to be attached to the walls or fixtures of the venue at any time (including the use of blu-tac). Please limit children's activities to games, books and colour pencils only, unless otherwise organised with and agreed to by the Events Team. No paint, crayons, textas, glue, glitter or confetti is permitted. Children must be supervised at all times by an adult.

External Suppliers: All external suppliers (DJ, Photobooth etc) must have current Public Liability Insurance to the value of \$20,000,000 and if applicable, Workers Compensation Insurance. A copy of the certificate of currency for one or both of these insurances must be supplied to us prior to your event commencement. If your supplier does not have insurance or is not able to provide these certificates, the supplier will not be allowed to operate on the premises. This is not negotiable, and no exceptions will be made to this rule. Any electrical equipment that is brought onsite by these suppliers must be tested & tagged for safety. Due to changes in our insurance policies, Xtreme Fireworks is the only fireworks, pyrotechnic & dry ice contractor that is approved to work at our venues. No other contractors for these types of services will be allowed to work at any of our venues, regardless of whether or not they are completely insured.



CONTACT OUR TEAM

Functions & Events

Westslc Group Macarthur

P: (02) 4628 4188

E: functions@westslc.com.au

www.westslc.com.au/functions

CONTACT OUR CLUBS

Westslc League Club

10 Old Leumeah Road, Leumeah.

NSW. 2560

P: (02) 4628 4188

E: info@westslc.com.au

www.westslc.com.au

Lakeside Golf Club Camden

50 Raby Road, Gledswood Hills.

NSW. 2557

P: (02) 4634 5834

E: info@westslc.com.au

www.camdenlakeside.com.au