



MÀZi

MÀZi

GROUP PACKAGES



WELCOME

MàZi creates the perfect combination of taste, classic dishes and inspired modern Australian flavours designed to get your palette tingling. For your next group event, dine with us and enjoy the sensational flavours and the welcoming atmosphere of MàZi. In this brochure, you will find several choices for your next event.

MÀZI - TRADING HOURS

Lunch

Monday to Sunday 11.30am to 2.30pm

Dinner

Sunday to Wednesday 5.30pm to 9pm

Thursday 5.30pm to 9.30pm

Friday and Saturday 5.30pm to 10pm

Call our Maitre-D on 8037 8200 to make a booking or request more information including room hire fees.

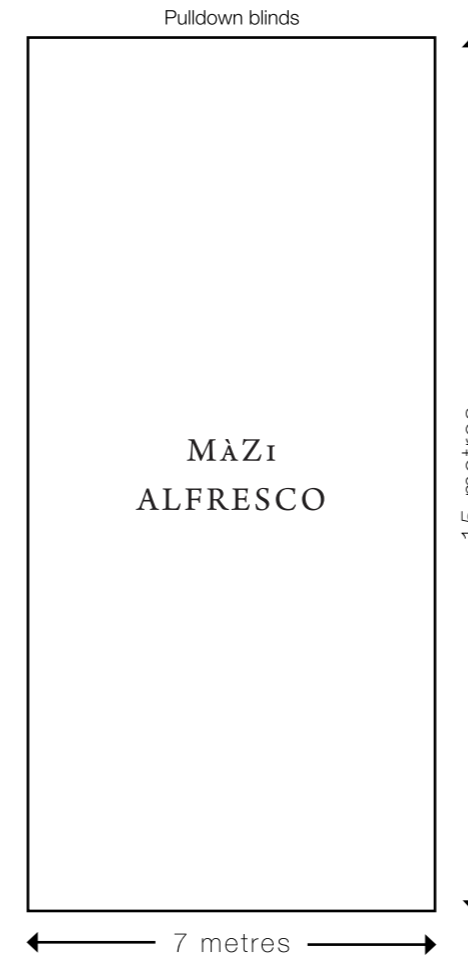
(v) = vegetarian (gf) = gluten free

Menu items are subject to change without notice due to supply and market availability.

Menu items may contain substances that could have implications for individuals with food related health conditions, allergies or food intolerances.



FLOOR PLANS



- Features:
- Access to bar
 - Power points
 - Windows
 - Heating

MAXIMUM CAPACITIES

MàZi ALFRESCO:
Seated: 60
Cocktail: 80

COMMUNITY ROOM:
Seated: 80
Cocktail: 100
Theatre: 120



Hiring of the Community Room is available for sub and affiliated clubs only.



MÀZI GROUP MENU 1

3 course package option

\$39.5 per person / non members \$43.5 per person

Set menu to be served as an alternate drop service. Please select two options from each course.

	members	non members
ENTRÉE		
MàZi Caesar Salad Soft poached egg, toasted garlic croutons, Romaine lettuce + parmesan.....	\$14.5	\$16.0
Traditional Greek Salad (v) (gf) Greek style fetta, Adelaide Fleurieu Peninsula kalamata olives, cucumber, tomato, fresh oregano from MàZi market garden, lemon + evo oil dressing.....	\$14.5	\$16.0
MAIN		
House Made Herb Crumbed Chicken Schnitzel Lemon, parsley butter, potato fries + Chef's salad.....	\$18.9	\$20.8
Roast Of The Day (gf) Salt roasted potatoes + baked root vegetables.....	\$17.8	\$19.6
Beer Battered Flathead Fillets Potato fries, house made tartare sauce, leaf salad + citrus.....	\$18.9	\$20.8
DESSERT		
House Made Coconut + Lime Panna Cotta Lime curd + biscotti.....	\$11.0	\$12.1
Dark Chocolate + Tia Maria Truffle Cake Poached pear + coffee anglaise.....	\$10.5	\$11.6

Menu available in MàZi and MàZi Alfresco.

MÀZI GROUP MENU 2

3 course package option

\$52.5 per person / non members \$57.8 per person
Set menu to be served as an alternate drop service.
Please select two options from each course.

ENTRÉE

Szechuan Pepper Seasoned Prawns

Crunchy Asian slaw, palm sugar, lime, coriander
+ mint dressing with toasted cashews..... \$17.9 \$19.7

Grilled Lemon + Oregano Marinated Calamari (gf)

Green leaves, spanish onion, fresh herbs,
olive oil + citrus..... \$16.5 \$18.2

Pan Fried Halloumi (v) (gf)

Rocket leaves, trellis tomato, spanish onion,
caramelised fig + balsamic dressing..... \$15.9 \$17.5

MàZi Caesar Salad

Soft poached egg, toasted garlic croutons,
Romaine lettuce + parmesan..... \$14.5 \$16.0

MAINS

Slow Cooked Chicken Breast with Scallops

Soft polenta, carrot, broccoli + creamy white
wine and mushroom sauce..... \$27.0 \$29.7

Pan Seared Sesame Crusted Salmon Fillet (gf)

Pomery mash, green beans, carrots + tomato
onion salsa..... \$27.5 \$30.3

Scotch Fillet (gf)

Australian free range pasture fed MSA grade 300g,
mashed herb potato, brandy infused cream
+ pepper sauce..... \$29.7 \$32.7

House Made Vegetarian Lasagne (v)

Sweet potato, eggplant, zucchini, peppers,
beans, cheese + sugo al pomodoro..... \$23.0 \$25.3

DESSERT

Dark Chocolate + Tia Maria Truffle Cake

Poached pear + coffee anglaise..... \$10.5 \$11.6

Vanilla Crème Brûlée, Caramelised (gf)

Macaron + fresh raspberry..... \$10.5 \$11.6

House Made Coconut + Lime Panna Cotta

Lime curd + biscotti..... \$11.0 \$12.1

Menu available in MàZi and MàZi Alfresco.

MÀZi PLATTERS

Platter options are available for 11+ guests.

**PLATTER ONE \$12.5 PER PERSON
NON MEMBERS \$13.8 PER PERSON**
Selection of individual petite pies + sausage rolls

Golden fried Eastern spiced vegetable samosa

Vegetarian spring rolls + dipping sauce
Golden fried potato chips

**PLATTER TWO \$16.5 PER PERSON
NON MEMBERS \$18.2 PER PERSON**
Oven baked Turkish bread + dips
Malaysian style chicken satay skewers

Slow cooked sticky lamb ribs + minted yogurt

Arancini risotto balls + aioli

Tempura battered prawns + sweet chilli sauce

**PLATTER THREE \$21.5 PER PERSON
NON MEMBERS \$23.7 PER PERSON**
Oven baked Turkish bread + dips

Flash fried chilli salt and pepper calamari, lime + aioli

Fresh tiger prawns + citrus

Tempura battered flathead, tartare + citrus

Chargrilled chorizo, scallop skewers + aioli
Golden fried potato chips

**PLATTER FOUR \$9.5 PER PERSON
NON MEMBERS \$10.5 PER PERSON**
Assortment of petite cakes + slices, mixed mini tarts, fresh whipped cream + fruit coulis

**PLATTER FIVE \$9.5 PER PERSON
NON MEMBERS \$10.5 PER PERSON**
Assortment of seasonal sliced fruits

Minimum 72 hours notice required.

Menu available in MÀZi, MÀZi Alfresco and Community Room.



MORNING TEA + AFTERNOON TEA PACKAGES

All options are served with self-serve MÀZi coffee and a selection of herbal teas.
Based on a minimum of 20 guests.

Served as a standing buffet selection.

**PACKAGE ONE \$16.5 PER PERSON
NON MEMBERS \$18.2 PER PERSON**
Fresh assorted sandwiches

Assorted sweet bites + tarts

**PACKAGE TWO \$24.0 PER PERSON
NON MEMBERS \$26.4 PER PERSON**
Fresh assorted sandwiches

Chef's selection of spring rolls

Petite individual pies

Assorted sweet bites + tarts

INDIVIDUAL SELECTIONS

	members	non members
Assorted sweet bites + tarts.....	\$8.5	\$9.4
Homemade scones with jam + cream.....	\$6.5	\$7.2
Banana bread.....	\$6.0	\$6.6
Petite individual meat pies.....	\$6.5	\$7.2
Freshly baked pastries + croissants.....	\$7.5	\$8.3
Freshly baked assorted muffins.....	\$7.5	\$8.3
Selection of finger sandwiches.....	\$9.5	\$10.5
Sliced seasonal fruit.....	\$9.5	\$10.5

Menu available in MÀZi, MÀZi Alfresco and Community Room.



GRILL PACKAGE 1

Minimum of 40 guests. Served as a standing buffet selection. \$58.0 per person / non members \$63.8 per person

INDIVIDUAL SELECTIONS

Freshly baked bread rolls
 Chef's selection of four salads, including Caesar salad
 Corn on the cob, chilli + lime
 Salt roasted chat potatoes
 Condiments + relishes, including mustard and sauces

FROM THE GRILL

Grilled salmon fillets + beurre blanc
 Tasty gourmet beef sausages
 Chargrilled beef skewers + roasted garlic aioli
 Marinated chicken breast + chimichurri
 Chargrilled Mediterranean vegetables

DESSERT

Australian farmhouse cheese platter + shepherd's bread
 Freshly cut seasonal fruits
 Sweet bites + tarts
 Coffee + herbal tea selection



GRILL PACKAGE 2

Minimum of 40 guests. Served as a standing buffet selection. \$42.0 per person / non members \$46.2 per person

INDIVIDUAL SELECTIONS

Freshly baked bread rolls
 Chef's selection of three salads, including garden salad
 Salt roasted chat potatoes
 Condiments + relishes, including mustard and sauces

FROM THE GRILL

Seasoned lamb skewers
 Petite beef steaks, thyme + caramelised onions
 Lemon thyme marinated chicken breast + chimichurri

DESSERT

Freshly cut seasonal fruit
 Coffee + herbal tea selection



HEALTHY START MENU

**HOT-PLATED BREAKFAST \$16.5 PER PERSON
NON MEMBERS \$18.2 PER PERSON**

Served as a plated hot meal.
Minimum of 40 guests.

- Grilled veal chipolata
- Grilled middle bacon
- Twice cooked trellis tomatoes
- Slow cooked scrambled eggs + caramelised onion
- Toasted English muffin
- Coffee + herbal tea selection

**HEALTHY START BREAKFAST \$28.5 PER PERSON
NON MEMBERS \$31.4 PER PERSON**

Served as a combined plated hot meal and table buffet.
Minimum of 40 guests.

- Selection of cereals
- Bircher muesli + fresh fruit
- Selection of fruit muffins
- Fruit yogurt + honey
- Selection of freshly cut seasonal fruit
- Poached eggs + English muffin
- Twice cooked trellis tomatoes
- Baby English spinach
- Hollandaise sauce
- Freshly squeezed orange juice
- Coffee + herbal tea selection

Menu available in MâZi, MâZi Alfresco and Community Room.



EVENT + GROUP BOOKINGS (OVER 11 GUESTS) CONDITIONS OF HIRE

1. MEMBERSHIP

You are required to be a member of the Club to book a private social event, otherwise temporary membership will apply. Members are responsible for all non-members attending the event.

2. CONFIRMATION OF BOOKING

To confirm your tentative booking, you will be required to return a signed copy of the acceptance of "Conditions of Hire" and a deposit payment within seven days of your tentative booking being made. The deposit amount will be either a booking fee of \$100, or 25% of the total cost quoted, whichever is the greater (please refer to the date and amount specified on your deposit invoice). If your deposit payment or the acceptance is not received within this time the booking may be released.

3. MINIMUM NUMBERS AND EVENT DETAILS

For 11-29 guests, minimum numbers, menu choices, beverage details, audio visual requirements, room set up and event timings are required FIVE (5) WORKING DAYS prior to the event. Increases in numbers may be accepted up to 48 hours prior to your event, however no decreases will be accepted within 24 hours of the event.

For 30+ guests, minimum numbers, menu choices, beverage details, audio visual requirements, room set up and event timings are required TWO (2) WEEKS prior to the event. Increases in numbers may be accepted up to 72 hours prior to your event, however no decreases will be accepted.

4. FINAL GUARANTEED NUMBERS AND FINAL PAYMENT

For 11-29 guests, final guaranteed numbers with payment for catering are required 24 hours prior to the event, unless advised otherwise by the event coordinator. For 30+ guests, final guaranteed numbers with payment for catering are required 72 hours prior to the event, unless advised otherwise by the event coordinator. The final invoice will be sent once final numbers are confirmed; final payment must be received prior to the event taking place.

5. EVENT CANCELLATIONS

For 11-29 guests, if you cancel the booking within TWO (2) DAYS

prior to the event, the Club will retain 50% of the deposit paid. If you cancel the booking less than 24 hours prior to the event, all monies paid will be forfeited. For 30+ guests, if you cancel the booking more than THREE (3) DAYS but less than SEVEN (7) DAYS prior to the event, the Club will retain 50% of the deposit paid. If you cancel the booking less than 72 hours prior to the event, all monies aid will be forfeited.

PLEASE NOTE: Lantern Club reserves the right to cancel any event if it believes that it will affect the smooth running of the club, its security, reputation or become a potential breach of its licence.

6. PRICES

Every endeavour is made to maintain prices as printed. However, these may be subject to change after you have booked your event. Once paid however and when the menu has been selected, prices will not be subject to increase. All prices quoted are inclusive of GST.

7. CLUB REGULATIONS AND LICENCING RULES

All guests attending your event, who are not members and are over the age of 18, must sign in and adhere to all Club regulations. Proof of age is required on request and dress standards must be adhered to at all times.

Any persons under the age of 18 years may be in attendance at your event, providing that a parent or legal guardian accompanies and supervises them at all times, including entering and leaving the Club. They are not to enter other areas of the club without an adult accompanying them. Under age persons must not approach bars or consume any alcohol and are not permitted in other bar or gaming areas at any time.

No food or beverage may be brought into the Club by any party. Beverage prizes are not permitted at any event without authorisation from the Club.

8. RESPONSIBLE SERVICE OF ALCOHOL (RSA)

In keeping with the law and the Club's commitment to both members and patrons, management and staff support a strict

"Responsible Service of Alcohol" policy. This requires that any persons displaying visible signs of intoxication will be refused service and will be requested to vacate the premises immediately.

9. DISPLAYS/SIGNAGE/FLYERS

- 9.1 Please ensure that a contact name and telephone number appears on any information flyers or materials.
- 9.2 The Club will not make available advertising space to promote your event within any medium of advertising the Club may use.
- 9.3 The Club will not allow advertising posters or other advertising material to be displayed within the bounds of the Club premises, other than within the hired event area.
- 9.4 All external advertising material irrespective of its form must indicate:
 - a) Which person/persons or organisation is presenting the event
 - b) Names and telephone numbers for enquiries (this must not be Lantern Club)
 - c) Lantern Club must only be indicated as the venue of the event and must only be indicated in small print.

10. SECURITY AND DAMAGES

Event clients are financially responsible for any damage sustained to their own property and that of Lantern Club during the event by their guests. No staples, sticky tapes, blu tack, nails or velcro may be used on any walls. If damages occur, additional charges may apply.

PLEASE NOTE:

- All the stated Terms and Conditions apply to all clients and groups using Lantern Club's event and dining facilities, including sub-clubs and other sponsored community groups.
- It is the responsibility of the event client and/or Club member to ensure these event Terms and Conditions and Club rules are followed.
- No take away options are available.





**lanternclub**
Brighten your life

Brighten your life at Lantern Club

21 Roseland Avenue, Roselands NSW 2196
P: 8037 8200 F: 8037 8201 E: enquiries@lanternclub.com.au
www.lanternclub.com.au

Think! About your choices. Call Gambling Help 1800 858 858.

