VERANDAH

BEECROFT

Functions & Events

For all Occasions

With a century of history behind us, we know how to make memories.

So for your next milestone occasion, birthday, christening, family celebration, social and sporting event or even casual corporate function, let us show you our hospitality.

Good food, good drinks, good service. It's the perfect recipe for good times.

Conveniently located, we're the perfect local option for Beecroft and Cheltenham as well as the greater Hills District and Northern Suburbs areas.

Fun and unforgettable, we can help with special events of all sizes.

Charming Interiors
Contemporary Menu
Relaxed setting
Inspired Greenspace
Community minded





Burgers & Bowls

Grilled Wagyu Beef Patty, Tasty Cheese, Cos Lettuce, Tomato Relish, Spicy Pickles Stake & Seasoned Steak Fries.

Gluten Free, Dairy Free, Vegetarian & Vegan options available.

90 Minute Bowls Session

\$40pp

Hosted outdoors, on the Verandah. Minimim booking of 10 guests



Table Share

ENTREE

Barramundi Ceviche Chilli Watermelon Dressing, Citrus Oil, Shaved Cucumber, Squid Ink Lace Tuile $\frac{df}{gf}/\frac{p}{v}$

Grilled Andouille Sausage Corn Salsa, Pumpkin Cream, Raspberry Vinegar Reduction, Coriander gf

Baked Ricotta Roasted Baby Beets, Macadamia Granola, Chive Oil gf / v

MAIN

Braised Lamb Shoulder Roasted Carrots, Minted Jus, Crushed Garden Peas df/gf

Roasted Chicken Ballotine Apricot Sage Stuffing, Maple Bacon Cream, Grilled Leaves df/gf

Fire Roasted Eggplant Grilled Zucchini, Roasted Peppers, Almonds, Harissa Coconut Yoghurt, Puffed Quinoa df/gf/y/yg

DESSERT

Black Forest Swiss Roll Cherry Relish, Chocolate Butter Cream, Vanilla Ice Cream, Shaved Dark Chocolate Kirsch Gel ${\rm gf}\,/\,{\rm v}$

* Hosted indoors, in the Dining Room.
Minimim booking of 10 guests.
Menu items are indicative only and subject to change

SIDES

Mixed Leaf Salad Cherry Tomatoes, Cukes, Toasted Almonds, Mustard Dressing df/gf/y/yg

Rustic Fries Pepper Berry Salt, Aioli df / v

BREAD

Sonoma Country Roll Pepe Saya Butter Available in gf / olive oil for df vg

2 Course Table Share(Entrée & Main or Main & Dessert)\$59pp\$74pp with 90 Minute Bowls Session

3 Course Table Share\$70pp\$85pp with 90 Minute Bowls Session





Verandah Bites

SAVOURY

Whiskey Cured Ocean Trout Potato Blinis, Chive Crème Fraiche p

Soy Glazed Beef Skewer Nori Mayonnaise, Shallots

Sticky Buffalo Chicken Meatball Blue Cheese Mayo

Devilled Egg Smoked Bacon Relish, Pedro Ximenez gf

Poached Prawn Cocktail Taco Pico De Gallo p

Mini Cheese Burger Caramelised Onion, Ketchup, Dill Pickle

Vegetable Empanadas Pickled Green Chilli vg

Tempura Cauliflower Paprika, Black Garlic Mayonnaise v

Mushroom Paté Garlic Crouton, Vegan Mozzarella, Sorrel vg

Steamed Vegetable Dumpling Gochujang Sauce v

Marinated Mushroom Skewer Sweet Chilli Jam gf/p

Heritage Tomato Tart Basil Gel, Marigolds df

SWEET

Choux Bun Vanilla Cream, Dulce De Leche v

Gateaux Strawberry, Lemon, Basil v

Macaron Peaches and Cream v

Chocolate Bon Bon's Soft Centre, Chefs Selection v

6 Choices

\$55pp

\$70pp with 90 minute bowls session

8 Choices

\$69pp

\$84pp with 90 minute bowls session

* Minimim booking of 10 guests





Beverages

STANDARD BEVERAGE PACKAGE

4 hours • \$55pp

Hahn Super Dry, Hahn Super Dry 3.5, Furphy, James Squire 150 Lashes, Tooheys New, Low & Zero Alcohol Beers Barefoot Sauvignon Blanc Barefoot Chardonnay Barefoot Shiraz Barefoot Cabernet Sauvignon Craigmore Cuvée Brut Soft Drink & Juice

PREMIUM BEVERAGE PACKAGE

4 hours • \$65pp

All Tap Beers
All Bottled Beer
All Standard Beverage Package Wines
Wildflower Prosecco
Ara Single Estate Sauvignon Blanc
Pikes Traditionale Riesling
Luna Rosa Rosé
Phillip Shaw 'The Idiot' Shiraz
Soft Drink & Juice

Bar Tab

A bar tab can be set up on arrival to be charged upon consumption at the conclusion of your event.

A valid ID and credit card is required to be held by reception as security.

Pay As You Go

Guests are welcome to purchase their own drinks at The Verandah throughout your event.





Kids & Bowls

Choice of

Ham, Cheese & Pineapple Pita Tomato Relish, Pineapple, Shredded Cheese, Pita Bread, Salad & Fries

Kids Angus Cheese Burger American Cheese, Cos Lettuce, Tomato & Ketchup

Chicken Pasta

Chicken Breast, Linguine, Garden Peas, Spinach Cream Sauce, Parmesan, Salad

All Kids Meals come with Rustic Fries, Garden Salad, Soda or Juice & a Kids Activity Pack

\$12pp \$25pp with 90 Minute Bowls Session \$32pp with Chocolate Sundae & 90 Minute Bowls Session

* Kids under 12





Bowls

A 90 minute bowls session can be added to any catering package for \$15pp.

This includes rink and equipment hire, a bowls umpire who will provide instruction, facilitate competitions and allocate teams as well as a trophy for the winner.

This is the perfect team activity for all ages and abilities. Whether celebrating a birthday, a corporate outing or maybe just a catch up with friends, barefoot lawn bowls is the best way to spend an afternoon.

Don't want to book a catering package?

A 90 minute social bowls session is available for \$20pp on a walk in basis pending rink availability.





^{*} Excludes burgers + bowls purchase

After something prvate?

Here at The Verandah, we have a semi-private dining room perfect for meetings and presentations or intimidate celebrations!

This space is suited for groups to 14 guests, and has a TV with HDMI connectivity for any audio and visual needs. Groups are also welcome to decorate this apace as they wish!

Please chat to our friendly staff about hiring this space for your next event.

Hire fees apply.









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