

Functions & Events



For all occasions

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For your next milestone occasion, whether it's a birthday, christening, family celebration, social and sporting event, or even a 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 & Cheltenham as well as the greater Hills District and Northern Suburb areas.

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

Christmas Table Share

TO START

ROASTED CARROT & MISO DIP
served with grilled flatbread · *v gfo*

ENTRÉES

PIGS IN BLANKETS
crispy bacon wrapped chipolatas with a mustard & maple glaze · *gf df*

PRAWN COCKTAIL
with iceberg lettuce, avocado, tomato, Marie Rose dressing, lemon & chives · *gf df*

MAINS

HERB ROASTED TURKEY BREAST
with glazed carrots, sage stuffing & cranberry jus

MUSTARD & BROWN SUGAR GLAZED HAM
with charred pineapple & apple relish

POTATO SALAD
with mustard & sour cream dressing, topped with crispy bacon & shallots

DESSERT

ETON MESS
with crisp meringue, mixed berries, vanilla crème anglaise & whipped cream · *v gf*

Dietary requirements can be accommodated upon request.

\$85^{PP}

\$105PP WITH LAWN BOWLS SESSION



Verandah Bites

6 CHOICES | \$45PP

\$65PP WITH 90 MINS BOWLING

8 CHOICES | \$55PP

\$75PP WITH 90 MINS BOWLING

MINI CHEESEBURGER SLIDERS

beef patty, bun, tasty cheese, tomato, lettuce, burger sauce

MORROCCAN SPICED CHICKEN SKEWERS

cumin yoghurt, preserved lemon *gf / dfo*

BEETROOT HUMMUS TARTLETS

honey, fresh herbs *v*

SEARED PRAWN SKEWERS

citrus aioli, sumac *gf / df*

SMOKED SALMON CROSTINI

citrus and dill cream, finger lime *gfo / dfo*

BRUSCHETTA

tomato, basil, onion, garlic, crouton *v / vg*

ARANCINI

pumpkin arancini with aioli *v*

HALOUMI BROCHETTES

capsicum, basil, spiced honey glaze *v / gf*

Minimum 10 guests

Dietary requirements can be accommodated upon request.



Alternate Drop Set Menu

2 COURSE | \$55PP

\$75PP WITH 90 MINS BOWLING

3 COURSE | \$65PP

\$85PP WITH 90 MINS BOWLING

CHOOSE TWO PER COURSE

ENTRÉES

MOROCCAN SPICED CHICKEN SKEWERS
cumin yoghurt, preserved lemon, chili oil *gf*

INDIVIDUAL CHARCUTERIE PLATE
prosciutto, salami, bocconcini, artichokes, roasted peppers, olives, pickles, crostini *gfo*

PUMPKIN ARANCINI
basil pesto, parmesan, crispy kale *v*

MAINS

STRIPLOIN STEAK
baby carrots, broccolini, buttered mash, peppercorn sauce *gf*

GRILLED CHICKEN BREAST
buttered beans, artichoke, pumpkin mash, red wine gravy *gf*

SPICED PUMPKIN
chickpeas, pepitas, semi dried tomatoes, cashew cheese, chimichurri, crispy kale *vg / gf*

DESSERT

LEMON MERINGUE TART
vanilla bean gelato, mango compote, freeze dried raspberries *v*

CHOCOLATE FONDANT
macerated strawberries, oreo crumb, vanilla bean gelato *v*

STICKY DATE PUDDING
butterscotch sauce, vanilla bean gelato, boysenberry compote *v*

*Minimum 10 guests
Dietary requirements can be accommodated upon request.*



Burgers & Bowls

\$50PP

ANGUS BEEF BURGER

180g beef pattie, cheddar, sliced tomato, lettuce,
burger sauce & seasoned steak fries

GF, DF, V & VG Options Available

90 MINUTE BOWLS SESSION WITH TROPHY



Platters To Add...

ANTIPASTO • \$140

marinated vegetables, cheese, cured meats, dips, olives

vo / vgo

CHEESE • \$140

selection of 3 cheeses, fruit, nuts, crackers, quince

v / gfo / nfo

PUMPKIN ARANCINI • \$90

crumbed pumpkin arancini with aioli *v*

CHEESEBURGER SLIDERS • \$120

beef patty, bun, tasty cheese, tomato, lettuce, burger sauce

vo / vgo / gfo / dfo

FRUIT • \$70

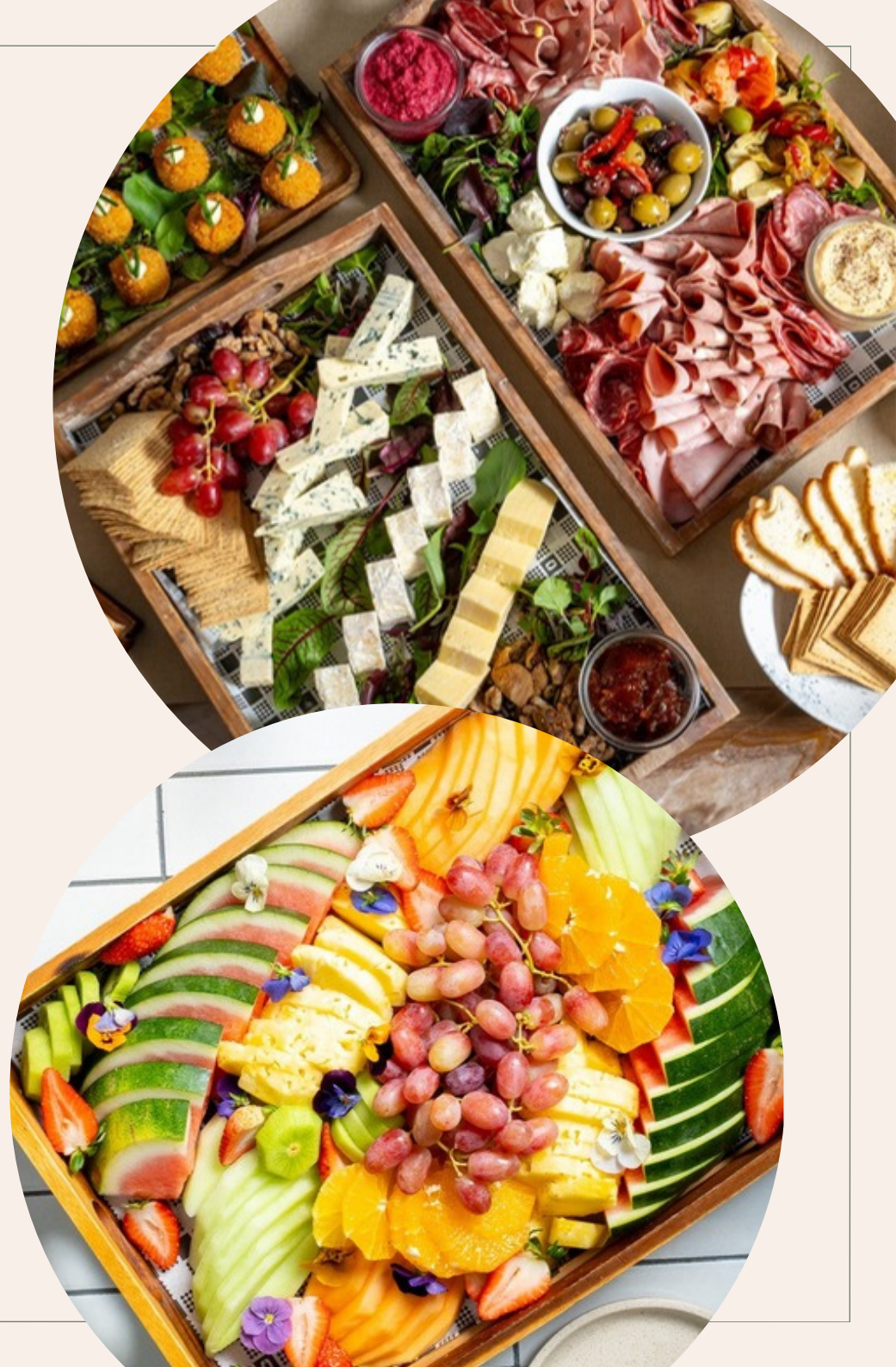
selection of fresh fruit *v / vg / gf / df*

PETIT DESSERT PLATTER • \$95

selection of petit desserts *vgo / dfo*

Each platter serves 10 guests.

Platters may only be purchased in conjunction with another catering package.



Beverages

STANDARD BEVERAGE PACKAGE

4 HOURS • \$69PP

All Tap Beers

House Red, White & Rose

Chain of Fire Brut Cuvee NV

Soft Drink & Juice

PREMIUM BEVERAGE PACKAGE

4 HOURS • \$79PP

All Standard Beverage Package Inclusions

All Bottled Beer including Zero Alcohol Beer

Wildflower Prosecco NV

Ara Single Estate Sauvignon Blanc

La La Land Pinot Gris

Yerring Station 'Elevations' Chardonnay

Marquis De Pennautier Rose

Wicks Estate Pinot Noir

Ziegler 'The Brickyard' Shiraz

Block 50 Cabernet Sauvignon

PAYS AS YOU GO

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

NON-ALCOHOLIC PACKAGE

2HRS • \$30PP

4HRS • \$40PP

Giesen 0 Sauvignon Blanc

James Squire Zero

Heineken Zero

Selection of House Made Sodas

Selection of Seasonal Mocktails

All Soft Drink and Juice

PLAN YOUR POUR

SEE DRINKS MENU FOR PRICING

Browse our drinks menu and let us know which bottles and jugs you'd like to enjoy at your tables.

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.



After something Private?

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

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

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

Hire fees apply.



Something extra?

TABLE LINEN • **\$2PP**

Available in black or white

CAKEAGE • **\$2.50PP**

Cake stored, served, and cut

CUSTOM MENUS • **\$2PP**

Designed special for your event for each place setting

Connect with us



@theverandahbeecroft

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