THE VERANDAH BEECROFT

Functions & Events

Our Philosophy

At The Verandah, we believe the best celebrations feel just like home. Overlooking the bowling greens in leafy Beecroft, our light-filled, relaxed venue has been a gathering place for the northern suburbs community for more than a century. Today, it's been reimagined as a welcoming space where friends, families and neighbours come together for good food, great company and plenty of laughs.

Whether you're planning a birthday, an engagement, a family milestone or a casual get-together with a round of barefoot bowls, our events team is here to make it easy. We take the time to understand your vision and look after every detail from your first enquiry to the final farewell, so you can relax and enjoy the day with the people who matter most.

Our culinary approach pairs much-loved classics with seasonal dishes, all made with fresh, quality ingredients and served with generosity. From relaxed grazing and share-style menus to long, leisurely lunches and dinners, our chefs create food that brings people together, with thoughtful options for every guest and every dietary need.

From sun-drenched afternoons on the verandah to intimate dinners with family and friends, every event is shaped around you. With a welcoming team, a setting steeped in local history and a relaxed atmosphere that puts guests instantly at ease, The Verandah is the place to celebrate life's moments, big and small.



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Burgers & Bowls

$53PP
90 minute bowls session with trophy

ANGUS BEEF BURGER

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

Minimum 10 guests
Dietary requirements can be accommodated upon request.



High Tea

$53PP
includes delicious savoury & sweet treats, with 2 hours of unlimited tea

FRESH WARM SCONES WITH BERRY JAM AND CREAM

PETITE DESSERT SELECTION
Chocolate Ganache Tartlets
Lemon Curd Tartlets
Fruit Macaroons
Lamingtons

FINGER SANDWICHES
Cucumber & Tzatziki
Smoked Salmon & Citrus Dill Cream
Smoked Ham with Dijon Mayonnaise

BEETROOT AND HUMMUS TARTLETS

Minimum 6 guests
Available 11:30am - 5:00pm
Dietary requirements can be accommodated upon request.



Verandah Bites

6 CHOICES • $48PP
$70pp with 90 minutes of bowling

8 CHOICES • $58PP
$80pp with 90 minutes of 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.



Table Share

$69PP
$91pp with 90 minutes of bowling

ENTRÉES

GRILLED FLATBREAD
beetroot hummus, honey, dukkah df / gfo / v

TEMPURA CAULIFLOWER BITES
dill pickle, vegan chipotle sauce vg

CRISPY PORK BELLY BITES SALAD
sweet chili glaze, pickled apple, fried shallot gf / df

MAINS

ROAST CHICKEN
tzatziki, grilled tomatoes, roasted carrots, chimichurri gf / dfo

BRAISED BEEF RIGATONI
tomato, rosemary, thyme, parmesan dfo

BABY POTATOES
herb butter, mixed green salad v

DESSERT

APPLE & BOYSENBERRY CRUMBLE
with vanilla anglaise v

Minimum 10 guests
Dietary requirements can be accommodated upon request.



Alternate Drop

2 COURSE • $58PP
$80pp with 90 minutes of bowling

3 COURSE • $69PP
$91pp with 90 minutes of bowling

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.



Platters

ANTIPASTO • $147
marinated vegetables, cheese, cured meats, dips, olives vo/vgo

CHEESE • $147
selection of 3 cheeses, fruit, nuts, crackers, quince v / gfo / nfo

PUMPKIN ARANCINI • $95
crumbed pumpkin arancini with aioli v

CHEESEBURGER SLIDERS • $126
beef patty, bun, tasty cheese, tomato, lettuce, burger sauce vo / vgo / gfo / dfo

FRUIT • $74
selection of fresh fruit vg / gf / df

PETIT DESSERT PLATTER • $100
selection of petit desserts vgo / dfo

Each platter serves 10 guests.
Platters may only be purchased inconjunction with another catering package.



Kids & Bowls

$32PP
add on kids ice cream for $5pp

CHOICE OF

KIDS CHICKEN TENDERS
with salad, fries & aioli gfo

KIDS CHEESEBURGER
with salad, fries & ketchup gfo

KIDS FISH & CHIPS
with salad, fries, & tartare sauce

KIDS PASTA
with salad

INCLUDES:
soda or juice
bowling
kids activity pack

Kids 12yrs & under.



Beverages

STANDARD PACKAGE • $69PP
Includes a selection of house sparkling, wines, beer, soft drinks and juices

PREMIUM PACKAGE • $79PP
Includes a selection of premium sparkling, wines, beer, soft drinks and juice

NON-ALCOHOLIC PACKAGE • $40PP
Includes a selection of non-alcoholic wines and beers, house-made sodas, seasonal mocktails, soft drinks and juices.

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

SEE DRINKS MENU FOR PRICING

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 through your event.

All Standard, Premium and Non-Alcoholic Beverage Packages include 4 hours of service.



Private Dining

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.



Contact Us

(02) 9484 1167

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https://theverandahbeecroft.com.au/functions/

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