



Mandavilla  
Catering & Events

# Event Packages



## A little history about us...

Mandavilla Catering & Events has been successfully operating Since 2005. We are a family-owned local business striving to provide exceptional service and faultless catering to our cliental. We have a passion to deliver delicious catering on every occasion, using only local and fresh produce. It's growth and development since its initial establishment in 1956, as a Catering provider, has been nothing other than phenomenal and its growing popularity continues to be seen via its bookings and scheduled events. Families dating back generations have used our services from the initial founding of the company and continue to appreciate our uncompromising and ever improving customer focus. Mandavilla is a well-known and respected member of the Horsley Park & Surrounding Communities. Always willing to assist where possible, with community events such as Carols in the Park and The Biggest Morning Tea where the community unite as one. Mandavilla recognises the importance of being well known and respected within the community for providing a 1st Class experience where guests know the level and quality of service provided and have no hesitation in returning for future events.



## About Our Chef.....

Our Executive Chef and Managing Director, Martin has worked in the Hospitality Industry for the past 36 years. Having worked for, and with numerous international and well recognized Chefsthroughout the years, Martin has established his career and developed his skills through extensive training and his inner passion to deliver tantalizing meals to complete any memorable occasion. Martin has a unique ability to liaise with our guests and provide flexibility in terms of menu choices and specifications to cater for the different menu requirements of people from all cultural denominations. His suggestions and depth of knowledge provide that personal level of service, which is so often sought after by people planning an event. With a combination of his attitude towards his career together with his creativity and ability to explore the possibilities, Martin continually strives to meet the needs of our guests and supply mouth-wateringmeals to suit any cuisine. Having worked as an apprentice through to Executive Chef, Martin has comprehensive knowledge and commitment towards the growth and expansion of both his team and his business. His experience and motivation areinspired by all the many employers and colleagues he has worked with at a broad range of establishments from family-ownedrestaurants right through to some of Australia's most internationally recognized hotels including the Shangri-La (formallyANA Hotel Sydney), Hyatt-Sydney and the Swiss Grand Resort, Bondi Beach

# Entrée's

2 COURSE – \$69 PP | 3 COURSE \$75 PP – (incl GST)  
Alternate Serve



## **Roasted Pork Belly**

Tofu, Seared Scallop, Shallot & Apple Pork Reduction (DF, NF)

## **Veal Tortellini**

Mushroom & White Wine Cream, Truffle Oil & Parmesan (NF)

## **Thai Style Shrimp Cake**

Crab and Caviar Salad, Soft Herbs (NF)

## **Chilled Poached Chicken**

Salad of Baby Cos Lettuce, Crispy Bacon, Caesar Dressing (DF, NF)

## **Ricotta Cheese Ravioli**

italian Napolitana Sauce & Shaved Grana Padano (NF)

## **Mediterranean Beef Lasagna**

Tomato Coulis & Basil Crisp (NF)

## **Charcuterie Plate**

Prosciutto, Sopressa, Ham, Asparagus, Vine Tomato, Bocconcini, Lavosh (NF)

## **Vietnamese Beef Salad (NF)**

Bean Sprouts, Mint, Coriander & Lemon-Grass Dressing

## **Black Sesame Crusted Salmon (NF)**

Ocean Pearls & Wasabi Petite Salad

# Mains



## **Chargrilled Grain Fed Sirloin**

Potato gratin, sautéed Broccolini & Mushroom sauce (*GF, NF*)

## **Chermoula rub pork cutlet**

spiced sweet potato mash, seasonal greens, and grain mustard sauce (*GF, NF*)

## **Crispy Skin barramundi**

green peas, bacon and clams, saffron butter sauce and tendrils (*NF*)

## **Chicken breast supreme**

pumpkin mash, seasonal greens, chicken jus (*NF, GF*)

## **Braised beef cheek**

Dutch cream potato mashed, charred confit onion, pea tendrils and beef jus (*GF, NF*)

## **Chicken Parmigiana**

topped with cheesy napolitana sauce served with greens (*NF*)

## **Tasmanian salmon**

lemon and dill butter sauce served with seasonal greens and layered potato (*NF*)

## **Wild Mushroom Risotto**(*GF, NF*)

with Peas, Sweet Potato & Parmesan Cheese

## **Grilled Vegetable Stack**(*GF, NF*)

Pea Risotto Parmesan Crisps & Sweet Potato Puree

# Dessert



## **Sticky Date Pudding**

Butter Scotch Sauce & King Island Cream (*GF, NF*)

## **Mango & Vanilla Panna Cotta**

Coconut Cream, Honeycomb & Dark Chocolate Cigar (*NF*)

## **Petite Decorated Pavlova** (*GF, NF*)

Served with Fresh Fruit & Passionfruit Sauce

## **Sicilian Tiramisu**

Biscotti, Creme Anglaise & Coffee Swirls

## **Baked Blueberry Cheesecake**

Vanilla Cream & Raspberry Drizzle (*NF*)

## **Apple Pie Deep Set**

Spiced Apple Piece in a Pastry Case

## **Vanilla Bean Brulee** (*NF*)

Toasted Marshmallow, Biscotti, & fresh Strawberries

## **Warm Chocolate Brownie**

Carmel & Macadamia Crunch

## **Carmelized Lemon Meringue Tart** (*NF*)

With fresh Berries & Coulis Sauce

# Buffet



## **BUFFET MENU ONE**

**\$44PP**

**Min 50 Pax**

Choice Of 2 Hot Dishes  
Italian Charcutierre Board  
Creamy Mashed Potato, chives  
Choice Of 3 Salads  
Crusty Bread Rolls & Butter  
Assorted Cake Slices with Fruit Platter  
Tea & Coffee



## **BUFFET MENU TWO**

**\$55PP**

**Min 50 Pax**

Choice Of 3 Hot Dishes  
Italian Charcutierre Platter  
Roast potato, Garlic, rosemary & paprika  
Choice Of 4 Salads  
Crusty Bread Rolls & Butter  
Decorated Petite Pavlava with Fruit Platter  
Tea & Coffee



## **BUFFET MENU THREE**

**\$66PP**

**Min 50 Pax**

Choice Of 4 Hot Dishes  
Italian Charcutierre Platter  
Served With Roasted Vegetables  
Gratin Creamy Potatoes  
Choice Of 3 Salads  
Crusty Bread Rolls & Butter  
Assorted Mini Tartlets  
Australian Cheese Platter with Lavosh Crackers & Dried Fruits



# Buffet Hot Dishes



## **Roast Porter house beef**

Yorkshire Pudding & beef jus (*GF, DF, NF*)

## **Crispy Skin Salmon**

Served with Teriyaki sauce (*GF*)

## **Thai Red Curry**

Baby Corn, Broccoli, Carrots, Zucchini, Eggplant, Kaffir Lime & Coconut Milk (*NF, DF, GF*)

## **Black Pepper Beef**

stir-fry capsicum, carrots, and Spanish onion (*GF, DF*)

## **Roast Pork loin**

Crackling, honey mustard Gravy (*GF, NF*)

## **Indian Butter Chicken**

Pappadums & Cucumber Raita (*GF, DF, NF*)

## **Steamed Barramundi**

Bok choy, shitake mushroom, soy, ginger & Sesame Broth (*GF, DF, NF*)

## **Lamb Ragout**

Red Wine Eggplant, Zucchini, Peppers Tomato & freshly shaved Parmesan Cheese (*NF, GF, DF*)

## **Moroccan Roasted Chicken**

Roast Red Peppers, Lemon, Coriander & Yoghurt Sauce

## **Traditional Beef Lasagna**

Layered Chucky Beef with Basil Pasta & Mozzarella Mornay Sauce

## **Veal Tortellini**

Creamy Bacon, Mushrooms & Bacon with Shallots

# Buffet Salad



## **Classic Greek Salad (NF, V)**

Cucumbers, Roma Tomatoes, Kalamata Olives, And Feta Cheese Tossed In A Vinaigrette

## **German Potato Salad**

Bacon, Egg, Gherkins & shredded Shallots (NF)

## **Napolitana Pasta Salad (NF, V)**

Italian rich Basil Sauce

## **Tomato and Mozzarella Salad (NF, V)**

Pesto Dressing

## **Traditional Caesar Salad**

Char Grilled Chicken, Crispy Bacon & Shaved Parmesan

## **Crunchy Thai Noodle**

Chicken and Papaya Salad with Roast Cashews

## **Tuna Niçoise**

Green Beans, lilliput capers, Kipfler potatoes, Ripened Vine Tomatoes

## **Traditional Garden Salad (NF, V)**

Leafy Greens, Roma Tomato, Cucumber, Spanish Onion with French Dressing

## **Deluxe Coleslaw (NF, V)**

Homemade Coleslaw with Chefs zesty Dressing



# Children's Menu



KIDS MENU \$35PP  
2-10 Years

## HOT DISH

(Choose 1)

Tempura Fish

Spaghetti Bolognaise

Freshly Crumbed Chicken Breast

Beef Lasagne

Angus Beef Burger

Pan Seared Fish With Steamed vegetables

All Served With Super Crunchy Chips & Side Salad

## DESSERT

Sliced Cake With Chantilly Cream



# Canape Menu



## CANAPE MENU ONE \$33PP Min 50 pax

Chicken & Vegetable Lollipops  
Assortment Of Dumplings – Chicken, Prawn, Pork & Vegetarian  
Gourmet Mini Pies With Tomato Sauce  
Sausage Rolls With Tomato Sauce  
Tempura Prawns With Lemon & Tartare Sauce  
Wild Mushroom & Parmesan Arancini  
Pesto Chicken Served on a Crisp With Aioli  
Chilled Marinated Prawns With Nam Pla Prig Thai Sauce  
Assorted Gourmet Sandwiches



## CANAPE MENU TWO \$44PP Min 50 pax

Enoki Mushroom with Seared Beef with Oyster Sauce and Spring Onion (NF, GF, DF)  
Cheeseburger Spring Roll, Special Burger Sauce  
Haloumi, Polenta Crust, Spiced Hot Honey, Mint  
Sesame Prawn Balls, Sweet Chilli Dip (DF)  
Shanghai Style Vegetable Dumpling, Soy, Sesame Sauce (V, NF)  
Pumpkin & Feta Arancini, Basil Pesto (V)  
Spinach & Cheese Pastizzi (V)  
Hasselback Potato, Bacon Crumble, Sour Cream & Chives  
Assorted Gourmet Wraps

# Platters



## SAVOURY

*(Serves approx. 8 people)*

### GOURMET SANDWICH PLATTER

Assorted Sandwiches \$77

### GOURMET WRAP PLATTER

Assorted Wraps \$88

### HOT PLATTER

Cheese Burger Spring Rolls & Tempura Prawns \$72

### SOUVLAKI PLATTER

Mediterranean Beef & Chicken Skewers with Pita \$77

### AUSSIE PLATTER

Mini Meat Pies, Sausage Rolls, Mini Quiche \$68



## DESSERT

*(Serves approx. 8 people)*

### SEASONAL FRUIT PLATTER

Assorted Seasonal Fruit \$77

### ASSORTED MINI TARTLETS PLATTER

Lemon Citron, Strawberry & Lindt Chocolate \$66

### MUFFIN PLATTER

Choc Chip, Banana & Blueberry \$55



### KIDS PLATTER

*(Serves approx. 8 people)*

Chicken Tenders & Chips \$49.50

Pizza, Mini Pie, Chips \$50



# Equipment



## **Inclusive Of Room Hire**

Whiteboard  
Portable Screen  
Lectern  
Cordless Microphone



## **Optional Extras**

Pens & Note Pads \$4.00PP  
Data Projector \$75.00  
Extra Microphone \$50.00  
Disc Jockey On Request  
Juke Box \$350.00  
Balloon Decor Prices Start From \$18.00 Per Table  
Chair Covers With Coloured Sash \$8.80 Per Chair

# Rooms



## BLACKTOWN

### Marana Room

**Minimum Adult Guest Number: 50**

**Minimum Catering Spend \$1500.00 (Sunday to Friday)**

**Minimum Catering Spend \$2000.00 (Saturday)**

The Marana Room With Its Sophisticated And Elegant Surrounds Offers Features Such As Crystal Chandeliers And The Old World Charm Of Timber Panelling And Private Bar Facilities, Creating A Wonderful Atmosphere For Your Event . With A Capacity To Hold Up To 100 People

This Room Is Perfect For Any Occasion.

**Room Hire (5 Hour) \$440**



### Ballroom

**Minimum Adult Guest Number: 70**

**Minimum Catering Spend \$2000.00 (Sunday to Friday)**

**Minimum Catering Spend \$5000.00 (Saturdays)**

A Multipurpose Room With The Capacity To Hold Up To 220 People. With Its Stylish Decor, Large Dance Floor And Stage Area, The Ballroom Is The Ideal Venue For Presentations, Dinner Dances, Weddings, Theatre Restaurants And Other Special Events.

The Ballroom Comes Equipped With A Data Projector And Screen.

**Room Hire (5 Hour) \$660**



### Diamond Showroom

Renowned For Its Award Winning Facilities, The Diamond Showroom Is The Ideal Venue For Seminars, Product Launches, Major Events And Conferences. The Diamond Showroom Can Seat 500 And Can Be Themed For Any Occasion.

Please Contact Rachel @ [events@fifty5.com.au](mailto:events@fifty5.com.au) The Event Departments For Package And Price Information.

**Room Hire - For Room Hire Rates Please Contact Rachel**

# Terms & Conditions



You must be a financial full member of Blacktown Workers Club Limited (Club) to book an event or function (event) at any of the function and conference facilities located at any of the Club's premises (event venues), or to place a booking on behalf of a company or other organisation. A current membership number must be provided on booking the event.

## 1. Tentative Booking

Mandavilla Events can tentatively hold your date for 5 days after a consultation with a coordinator. No date will be held without a consultation. If then after the 5-day period, a Booking Fee has not been received the date will no longer be held. The Booking Fee is deducted from your final invoice.

## 2. Confirmation of Booking - Booking Fee must be paid, no exceptions.

All reservations must be confirmed with a coordinator. Booking Fee is applicable for all rooms. \$1,100.00 is the standard Booking Fee required to secure the date. Mandavilla Events reserves the right to alter this fee at their discretion. This amount is deducted from the final amount due. Credit Card payments accepted (fee incurred). You must also return a signed copy of these terms and conditions within the booking period, to confirm your booking.

## 3. Progress and Final Payments

3.1 At our discretion, a progress payment may be payable. If it is deemed that your event will require a progress payment, you will be advised by the Functions Manager. All progress payments will be payable 8 months prior to the Event Date. Generally, an event with a minimum of 100 guests will require a progress payment.

3.2 You must pay the balance (or full amount contracted for the event) 10 working days prior to the event. Settlement of Event charges may be made by Direct Bank Deposit, Cash or Credit Card. A surcharge fee will be applied to Visa, Credit Card, or Mastercard payments.

## 4. Final Details Information Checklist

21 Days prior to your event, you will need to advise the event coordinator of the following:

- a) Confirm adult guest numbers
- b) Confirm children guest numbers
- c) Menu selection:
  - For 3 Course Menu – 2 Entrees, 2 Main Courses and 2 Dessert Selections for alternate serve.
  - For Buffet Menu - Advise dishes selected. A minimum of 4 Salads, 2 Main Courses, 2 Side Dishes & 2 Desserts.
- d) Arrival time of guests

- e) Entrée service time
- f) Any special dietary requirements – must include guest name and table number.
- g) Completed Floor Plan – for seating of guests
- h) Alphabetical Guest List with:
  - Surname
  - First Name
  - Table No
  - Dietary Requirements

Mandavilla Events make every effort to ensure Menu items are correct at time of printing, but they may change depending upon availability and seasonal pricing.

- i) If guests purchasing all drinks or bar tab to be approved.

The above information can be emailed to: [events@mandavilla.com](mailto:events@mandavilla.com)

## **5. Cancellation Policy**

All cancellations must be submitted in writing.

The following conditions apply for cancellations on confirmed bookings:

0 – 3 months prior to event – total projected revenue will be payable.

3 – 9 months prior to event – 30% of total projected revenue will be payable.

9 – 12 months prior to event – Booking Fee retained.

12 months and over – 50% of Booking Fee is refunded.

Cancellation conditions are regardless of when deposit was paid.

**CANCELLATION BY Force Majeure.**

If any strike, act of God, inclement weather, or any other event beyond reasonable control, which prevents Mandavilla Events from hosting your event Mandavilla Events Pty Ltd will not be obliged to refund any part of the deposit or progress payments made.

## **6. Sundays & Public Holidays**

A surcharge will apply to the total event charge if held on a Sunday (10%)

Or a Public Holiday (15%).

## **7. Blacktown Workers Club Sign-In Policy**

As the Club is a licensed venue, all event attendees must meet the Club's requirements to enter and remain on the Club's premises under its constitution, by-laws and any applicable law including the Registered Clubs Act 1976 and Liquor Act 2007. Any person who does not meet these requirements may be refused entry or be required to leave the premises. Event attendees may be required to provide proof of age and proof of address.

## **8. Minors**

8.1 All minors must be always in the immediate company of a responsible adult. Minors are not permitted to enter restricted areas of the club such as gaming areas and some bar areas, all restricted areas are clearly signposted.

8.2 If the event is a school or other educational function you must ensure:

- (a) All students remain in the event venue during the event and must not access other parts of the club premises and;



(b) All entry/exit points to the event venue are monitored by a responsible adult (Mandavilla Events can provide personnel by arrangement with the Club's Functions Manager and the cost will be included in the total event charge).

8.3 The Club may refuse entry to any person or require a person to leave the Club Premises immediately if they are in breach of this clause 9.

## **9. Conduct of The Event & Safety**

9.1 Unless otherwise agreed by the club, the event must finish at the time specified when you confirm the booking.

9.2 As the event organiser, you must ensure the event is conducted in accordance with applicable law, applicable safety standards, and any restrictions imposed on the use of the event venue as notified by the club. The club may terminate the event immediately if the club reasonably believes that the conduct of the event may have an adverse effect the operation of the Club's business, security or reputation, or that the event is not being conducted in accordance with applicable laws, standards or these terms and conditions.

9.3 The Club is not responsible for any loss, liability, costs, damages or expenses that you or any other person may incur if the club exercises its rights under clause 10.2.

9.4 Smoke machines, special balloon effects and/or pyrotechnics must not be used without prior written approval from the Club's Functions Manager.

## **10. Additional Food and Beverage**

10.1 You must not and must not allow any other person to:

- (a) Bring any food or beverage onto the Club Premises;
- (b) Remove any food or beverage from the Club Premises during or after completion of the event;
- (c) Bring liquor onto the Club Premises (including by offering liquor as a prize, gift or benefit at the event), without the prior written approval of the Club's Functions Manager.

10.2 Special event cakes to celebrate birthdays, engagements, anniversaries, weddings etc. are permitted, if you notify the Club's Functions Manager when you confirm the booking and make appropriate arrangements.

## **11. Live Entertainment & Audio Visual**

11.1 If live entertainment will be provided at the event, you must follow the Club's Entertainment Guidelines which can be obtained from the Club's Functions Manager. Those guidelines form part of these terms and conditions if you arrange entertainment. You are responsible for all costs and expenses associated with the live entertainment at the event, unless otherwise agreed with the Club in writing.

11.2 If you want to use the Club's audio-visual equipment, an Audio Visual Technician must be engaged for the event and the cost will be included in the total event charge.

## **12. Security**

For the safety and protection of all Club patrons, security guards may be required for the event as specified by the Club's Functions Manager on confirmation of your booking. You agree to pay the cost of such security and it will be included in the total event charge. Normally, the club will require a security guard to be present at 18th and 21st birthday celebrations to assist in meeting RSA obligations and assisting you to comply with clause 8 where there a number of attendees at the function who are under the age of 18.

### **13. Directions From The Club**

You agree to comply with any reasonable direction given to you by the senior employee of the Club or his or her delegate then on duty.

### **14. Smoking / Vaping**

All event venues are non-smoking. Smoking areas are located elsewhere within the Club's premises for the convenience of event attendees and are clearly signposted.

Under the Smoke-Free Environment Act 2000 and Smoke-Free Environment Regulation 2016 the use of e-cigarettes (Including Vapes) is banned in all areas where smoking is banned. This includes all enclosed public areas and certain outdoor public areas.

### **15. Responsible Service Of Alcohol**

Mandavilla Events or the Club may refuse service or supply of liquor to any person and require any person to leave the Club's Premises in accordance with the Club's Responsible Service of Alcohol Policy or any applicable law. Liquor must not be served or supplied by any person on the Club's Premises other than authorised club employees.

### **16. Cancellation By The Club**

Mandavilla Events and the Club are not responsible for any loss, liability, costs, damages or expenses that you, or any other person, may suffer or incur if the Mandavilla Events is unable to provide the event venue or any other arrangements for the event or any part of it due to circumstances beyond Mandavilla's reasonable control, including (but not limited to) industrial dispute, lightning, fire, storm, flood, governmental or semi-government restraint or order, or any utility shortage or interruption. Mandavilla will endeavour to give you reasonable notice of any cancellation where possible.

### **17. No Responsibility**

You agree that you are responsible to ensure the safety of any property which you or any other person brings onto the club's premises in connection with the event. Mandavilla or the club takes no responsibility for theft, damage, or destruction of such property (except to the extent such damage or destruction is directly caused by the club).

### **18. Parking**

Complimentary car spaces for guests attending Mandavilla Event.

At the conclusion of the Event, the Event Organiser shall instruct guests to leave the property in an orderly fashion, promptly and nuisance free to the adjacent neighbouring building and on exiting the car park.

### **19. Rates**

All rates are quoted in Australian dollars. Every endeavour is made to maintain prices as printed but these may be subject to change at the discretion of the Mandavilla Events, particularly in the event of tax alterations by the government. GST is applicable on all transactions. Invoices clearly outline all GST payable.

## 20. Ticket Sales & Merchandise

If you sell tickets to the function you will need to advise the Club's Functions Manager when you confirm the booking. You must not sell a number of tickets which exceeds any maximum capacity of the event venue advised by the Club, or the Club may refuse entry to attendees or require them to leave the event venue. The Club may require tickets to be sold by the Club for large events at its discretion, in accordance with the Club's Entertainment Guidelines which are available from the Club's Functions Manager upon request.

## 21. Indemnity

You agree that you are responsible for and indemnify the Club against:

- (a) Any breakages, loss, damage, destruction or defacing of Club property, arising out of your use of the event venue or in connection with the event. The Club may deduct any amount from moneys held by the Club and owing to you, to cover any such breakage, loss, liability damage or destruction;
- (b) Any additional cleaning requirements which the Club reasonably considers to be over and above normal cleaning requirements, arising from your use of the event venue;
- (c) Any claim, liability, loss, cost, expense or damage in respect of personal injury or the death of any person or loss of or damage to any property (including property of the club) arising out of or in connection with the event (except to the extent directly caused by the club); and
- (d) Any claim, liability, loss, cost, expense or damage arising in connection with a breach of these terms and conditions by you, or in connection with any negligent act or omission by you.

I have read and agree with the above Terms and Conditions. If you sign on behalf of a company or other organisation you warrant to the Club that you are fully authorised to do so:

Signature: \_\_\_\_\_

Print Name: \_\_\_\_\_

Company Name \_\_\_\_\_

Date: \_\_\_\_\_

Membership No: \_\_\_\_\_