



HUNTERS HILL CLUB
12-20 Madeline Street, Hunters Hill 2110
9817 3324 ext 1

FUNCTION MENUS 2023



WWW.LOZZI.COM.AU
ENQUIRIES@LOZZI.COM.AU
INSTA #LOZZIHHC

We are delighted to be considered as a possible venue for your group booking/function and we thank you for your enquiry. Lozzi is situated in the Hunters Hill Club and we take pride in serving fresh fun casual food with an Italian flair.

We have carefully designed a selection of catering packages to suit all occasions;

**Engagement Parties and Weddings | Birthdays | Corporate | Conferences and meetings
Wakes | Christenings | Christmas Parties | Fundraisers | Farewell Parties**

- **Lozzi hours of operation daily from Wednesday to Sunday.**
Lunch Kitchen Service: 11.30 am until 3.00 pm.
Dinner Kitchen Service: 5.00 pm until 8.00 pm Wednesday, Thursday & Sundays. Kitchen service open until 8.30 pm Friday & Saturday nights.
- The Club offers free parking on premises: 59 spaces plus 3 disabled car spaces.
- Wheelchair Access: Our Club is wheelchair friendly with facilities.
- All major credit cards accepted – EFTPOS facilities available at the bar and Bistro.
- ATM machine on-site.
- Club Sign-In/Membership Sign-in procedures are essential at the Hunters Hill Club. Please ensure you bring along appropriate identification – preferably a valid driver's license. Club membership is also available – by law if you reside within 5km of Hunters Hill Club. You are required to be a member or signed in by a member. Membership is from \$30 per annum.
- Dress Regulations: We ask people to review the regulations as shown in the Clubs foyer.
- Bar-Tab for all events drinks can be offered on a consumption-only basis by placing a tab behind the bar with a limit on the dollar amount to be spent or beverage packages can be organized for all events at Hunters Hill Club. You can contact the Club online via email manager@huntershillclub.com.au.
- Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



SHARING MENUS

For Groups from 10 guests

MENU 1 - \$35 PP - GRAZING MENU

Antipasto of Salami, Prosciutto, Pickles, Selection of Italian cheeses,
Marinated eggplant, semi-dried tomatoes, artichokes

Pumpkin & Quinoa Salad with radicchio, radish, feta, almond (V,GF)

Arancini - Tomato, mozzarella, pesto mayo (V)

MENU 2 - \$45 PP - ANTIPASTO & PIZZA

Garlic Bread

Fried Calamari, zucchini, lime chive mayo, lemon

Antipasto of Salami, Prosciutto, Pickles, Selection of Italian cheeses,
Marinated eggplant, semi-dried tomatoes, artichokes

PIZZA

SALAMI, black olives, capsicum, mozzarella

POTATO, mozzarella, red onion (V)

MARGARITA, tomato, mozzarella (V)

Mixed Leaf Salad

MENU 3 - \$55 PP - ANTIPASTO & PASTA (if over 40 guests - pasta options subject to change)

ENTREE

Lozzi Antipasto board

Fried calamari, zucchini & lime aioli

Pumpkin & Quinoa Salad with radicchio, radish, feta, almond (V, GF)

MAIN - Choose 2

PIPE PASTA, slow cooked lamb shoulder, pecorino

LINGUINE, prawns, cherry tomato, zucchini & pangrattato

RISOTTO, mixed mushroom, shaved parmesan & truffle oil (V,GF)

Mixed Leaf Salad

Gluten free options available at an additional cost

Additional share plates/platters available from our A La Carte menu

All menus are subject to change with prior notice

See page 6 for cake options/orders or BYO cake charges

10% Service fee for waitservice is added to the final bill for all groups/functions



LOZZI FEAST MENU - \$60 PP - ANTIPASTO & SHARE MAINS

For Groups from 10 guests

ENTREE - *Choose 3

*Lozzi Antipasto boards

*Fried calamari, zucchini & lime aioli

*Arancini - Tomato, mozzarella, pesto mayo (V)

*YellowFin Tuna Carpaccio, basil, chili, soy, crostini, DF **(additional \$3 pp)**

Sourdough bread, confit garlic

MAIN - *Choose 2

*LAMB SHOULDER, with seasonal winter vegetables, salsa verde, mint yogurt

*ROAST CHICKEN, with broccolini & corn

*SIDE OF OCEAN TROUT, with green beans, parsley, capers, cherry tomatoes **(additional \$10 pp)**

Mixed Leaf Salad

CANAPE MENUS

For Groups from 20 guests

MENU 4 - \$40 PP

COLD

Tomato, basil & mozzarella skewers (V,GF)

Goats cheese, thyme & caramelised onion tartlets (V)

HOT

Arancini - Tomato, mozzarella, pesto mayo (V)

Pork & fennel mini sausage roll, tomato relish

SUBSTANTIAL

Popcorn chicken, spicy mayo

A Selection of lozzi pizza a taglio

MENU 5 - \$50 PP

COLD

Goats cheese, thyme & caramelised onion tartlets (V)

Smoked salmon, avocado, crostini

HOT

Vegetarian quiches (V)

Arancini - Tomato, mozzarella, pesto mayo (V)

Beef & mushroom mini pies

SUBSTANTIAL

A selection of lozzi pizza a taglio

Mini cheese burger

"WHY NOT UPGRADE WITH ADDITIONAL PLATTERS"

DESSERT CANAPES ADDITIONAL \$4 PP PER BELOW SELECTION

Fruit tartlets

Chocolate brownie with pistachio

Mini ricotta Cannoli

Gluten free options available at an additional cost. All menus are subject to change with prior notice
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SIT DOWN SET MENU

For Groups from 10 guests

2 Course Menu (entree + main OR main + dessert) \$60 pp

3 Course Menu (entree + main + dessert) \$70 pp

Entrees:

**CHOOSE 2 FOR ALTERNATE OR PLATTERS
(if over 40 guests - pasta options subject to change)**

Fried Calamari, zucchini, lime chive mayo, lemon
Lozzi's Antipasto selection
Pumpkin & Quinoa Salad, radicchio, radish, feta & almond (V,GF)
Pipe Pasta, slow cooked lamb shoulder, Pecorino
Linguine, prawns, cherry tomatoes, zucchini & pangrattato
Risotto mixed mushroom, shaved parmesan & truffle oil (V,GF)

Mains:

CHOOSE 2 FOR ALTERNATE OR PLATTERS

Chicken supreme with broccolini, mash & jus (GF)
Eggplant parmigiana (V)
Barramundi with potatoes, semi-dried tomatoes & Kalamata olives (GF, DF)
Slow cooked lamb shoulder, potato puree, baby carrots & peas (GF)
Sirloin steak, roast potatoes, grilled mushrooms, sauteed spinach & gravy **(additional \$5 pp)**

Served with rocket & parmesan salad

Desserts:

CHOOSE 2 FOR ALTERNATE

Chocolate Fondant, caramel popcorn & almonds
Mini Pavlova, seasonal fruit, vanilla cream
Lemon Sorbetto (GF)

Gluten free options available at an additional cost
Additional share plates/platters available from our A La Carte menu
All menus are subject to change with prior notice
See page 6 for cake options/orders or BYO cake charges
10% Service fee for waitservice is added to the final bill for all groups/functions



KIDS PARTIES & EVENTS

Minimum spend \$20 pp (minimum 20 guests)

PLATTERS

(each platter serves 10 children)

Fairy Bread \$30 - Minimum order 2 (approx 30 triangles per platter)

Seasonal fruit platter \$60

Crudites Platter - Cucumber + celery + carrots + hummus (GF) \$60

Mini sausage rolls + Beef meat pies \$50 (approx 40 pieces)

Pizza Slices - Margarita \$50

Pizza Slices - Ham + Cheese \$55

INDIVIDUAL MEALS

Pasta Bowls: Bolognese, Tomato & parmesan OR Butter & parmesan \$14 each

Fish & Chips \$14 each

Cheeseburger & shoestring chips \$13 each

Grilled Chicken Tenders & shoestring chips \$12 each

DESSERT \$5 each

1 scoop of Gelato (in a cup with sprinkles)

Select: Vanilla, Strawberry OR Chocolate

AREAS AVAILABLE FOR KIDS PARTIES

Gazebo Tables Outside no cover from 10-80 guests (adjacent to tennis courts)

Private Function Room from 20-40 guests (up to 3 hours)

Room Hire \$100 includes table cloths for food station and cake table

Vergola Outside Undercover - increased minimum food spends apply

IMPORTANT NOTES: No confetti or confetti type balloons to be burst at the Club
A \$100 cleaning fee will apply if the function room requires extra cleaning.

Childrens Package (3-12 years): Minimum \$20 pp for food - minimum 20 guests

Gluten free options available at an additional cost

Additional share plates/platters available from our A La Carte menu

All menus are subject to change with prior notice

See page 6 for BYO cake charges

10% Service fee for waiterservice is added to the final bill for all groups/functions



UPGRADES AND ADDITIONAL INFORMATION

Table Cloths - \$20 per 10 guests

Additional Waitservice Staff - \$50 per hour (minimum 4 hours)

Additional Platter Options - for a tailored menu for your special occasion - upon request

Tea/Coffee Station - available for functions over 40 guests - prices upon request

BYO Cake - Cakeage charge applies on all celebration cakes brought in or delivered
(no self bring-in plates/cutlery permitted)

Up to 20 servings - \$30 fee / 21-30 servings - \$40 fee / 31 or more servings - \$50 fee

ADD BAREFOOT BOWLING GAME

Function packages can come with the option to add a game of barefoot lawn bowls from \$18 per person. This is the perfect team activity for all ages over 12 year. Make lawn bowls the highlight of your day. Whether celebrating a birthday, a corporate outing or maybe just catching up with friends, lawn bowls at The Hunters Hill Club is a great way to spend an afternoon. Your lawn bowls experience will include: A dedicated space for 90 minutes of lawn bowls.

TENNIS COURTS

Hire of tennis courts are available through the Hunters Hill Club website.

OUR DINING AREAS

(exclusive use available - minimum spends will apply)

Vergola Outside Undercover (heating provided in winter)

Seated Capacity 10 - 120 guests

Gazebo Tables Outside (sun protection umbrellas)

Seated Capacity 10 - 150 guests (adjacent to tennis courts)

Grassed areas adjoining Gazebo tables can be utilised to hire in jumping castles, marquees or kids play areas - these areas can only be reserved if a food function package is booked.

Inside Dining (heating and air-conditioned)

Seating Capacity 10 -150 guests

Projector and Pull down projector screen available with sound and microphone.

Private Function Room (\$100 room hire applies - up to 3 hours)

Seated Capacity 20-40 guests

Projector and Pull down projector screen available.



HUNTERS HILL CLUB

12-20 Madeline street, Hunters Hill NSW 2110

Group and Function Booking Agreement

Function Details

Contact Name _____

Contact Number _____

Email _____

Booking/Function Date _____

Type of Function _____

Start Time _____

Lunch functions must depart at 4.00 pm
unless confirmed by management prior.

Adult Guests _____ Children _____

TOTAL GUESTS _____

(Final numbers must be confirmed minimum
3 week days prior to booking).

Member # _____ (to assist guest entry)

Only 1 guest is required to be a member for all bookings.

If cancellation occurs within 3 weeks prior to the event
date, the deposit is forfeited or further postponement
options possible if agreed by Management.

Deposit Payment Options and Details

Cash \$ _____

Cheque \$ _____ Chq # _____

Electronic Funds Transfer \$ _____

EFT Reference _____

Please use the same Contact Name as reference.

Account Name: Emcale Pty Ltd T/A Lozzi

BSB: 062-171 Account Number: 1037 9100

Credit Card Payment Amount \$ _____

(All credit cards incur 1.5% surcharge)

Card Type: Mastercard / Visa / Amex

Card Number: _____

Name on Card: _____

Expiry Date: _____

Signature: _____

Menu Selection

Notes and Dietary Information

Terms & Conditions for all Groups/Functions

- A deposit of \$10 pp minimum is required to secure all bookings (including children).
- 10% service fee surcharge will be added to your final bill on the day.
- The outstanding balance of your function is to be settled on the day of your function. Lozzi does not offer account facilities.
- An additional 15% pp surcharge is applicable for all days gazetted by the Government as a public holiday.
- To hold a function at Lozzi in the Hunters Hill Club, you or one of your guests must be a member of the Hunters Hill Club. You can join Membership from \$30 per annum prior to the event. **Club member discounts are not given to group/function bookings.**
- Minimum \$35 per adult on food for all group bookings and functions.

I have read and agreed to all Terms and Conditions.

Signature: _____ **Date:** _____