



FUNCTIONS & EVENTS

l u s s o
kitchen



EVENTS BY LUSSO KITCHEN



At Club Bradley in Mosman, we offer a relaxed and welcoming setting for a wide range of functions and special occasions. Whether you're planning a celebration, school parent function, relaxed family catch up, corporate gathering, Community function or celebration of life, our team will work with you to create an event that feels seamless and enjoyable.

Our flexible function packages can be tailored to suit your guest numbers, style and budget. We offer everything from shared platters, seated dining, buffets, BBQ and grazing options, all created with fresh ingredients, generous portions and quality hospitality.

Every event is unique, and we aim to make planning simple. Whether you're hosting an intimate gathering or a larger celebration, we'll help bring together the food, service and setting that best suits your occasion.

If you have something specific in mind, our team is happy to discuss your ideas and explore what's possible.

BOOKING NOTE

To ensure we can prepare everything for your event, we require a minimum of 7 days' notice for all food and service bookings.

For questions, package selections or event enquiries, please email mosman@lussokitchen.com.au

FUNCTION SPACES

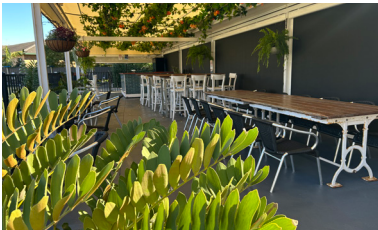
Club Bradley offers a range of versatile spaces to suit everything from casual gatherings and community events to milestone celebrations and corporate functions. Browse our available spaces below and find the right setting for your next event.



THE BALMORAL ROOM

Seated 120 | Theatre Style 160 | Cocktail 200

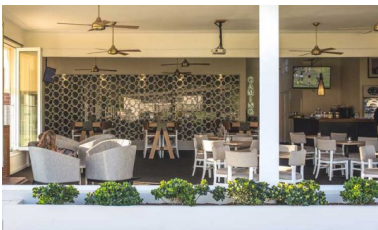
Our main private function room, the Balmoral Room is ideal for private events, community groups and larger celebrations. Featuring its own bar and doors that open onto a private terrace, this flexible space offers a great mix of indoor comfort and outdoor flow.



THE PAVILION

Seated 60 | Cocktail 80

The Pavilion is a relaxed undercover outdoor space overlooking the professional green, complete with its own bar area and plenty of room to gather. Ideal for casual celebrations and private events, this space is available for exclusive hire, subject to club bowling schedules and availability.



MAIN LOUNGE

Seated 100 | Cocktail 300

Our Main Lounge offers a flexible indoor setting for a wide range of events. It comfortably seats around 70 guests and can also be booked exclusively for larger cocktail-style functions of up to 300 guests. Venue hire fees apply for exclusive use. Enquire with our team for pricing and availability.



THE TARONGA ROOM

Seated/Boardroom 30 | Theatre Style 45 | Cocktail 50

Perfect for smaller celebrations and corporate gatherings, the Taronga Room offers a private setting for up to 30 seated guests. This flexible space can be styled for intimate group dinners, boardroom-style meetings, presentations or cocktail events. Room hire fees apply.



TERRACE 1 - TALL TABLES

Seated 20

A casual undercover outdoor space with tall tables seating up to 20 guests. Overlooking the green and pickleball courts, Terrace 1 is ideal for relaxed catch-ups, casual celebrations and drinks in the open air.

FUNCTION SPACES

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TERRACE 2 - LOUNGES

Seated 15

A relaxed undercover outdoor space with lounge seating and low tables for up to 15 guests. Overlooking the bowling green and pickleball courts, Terrace 2 is ideal for smaller catch-ups, casual drinks and relaxed celebrations.



THE FAIRY GARDEN

Seated 15

A charming garden space near the entrance with a mix of lounge seating and tall tables for up to 15 guests. Covered with umbrellas and surrounded by greenery, the Fairy Garden is ideal for smaller celebrations and relaxed catch-ups in an inviting outdoor setting. Please note this space is weather dependent.



BRADLEY LANE

Seated 20

A relaxed outdoor space on the far side of the green, Bradley Lane offers tall table seating with umbrellas for approximately 20 guests. With plenty of afternoon sun and a casual open-air feel, it's a great spot for laid-back catch-ups, drinks and smaller celebrations. Please note this space is fully outdoors and weather dependent.

GRAZING

Perfect for relaxed, social gatherings, our grazing board packages feature a generous selection of fresh, high-quality produce, from artisanal cheeses and cured meats to seasonal fruits, dips, and accompaniments. Choose from a range of sizes to suit your event, or opt for our grazing & pizza package for the ultimate shared dining experience, combining abundant grazing platters with freshly made wood-fired pizzas.

GRAZING BOARD

25 GUESTS - \$650

35 GUESTS - \$850

50 GUESTS - \$1000

The following items are included;

A delicious selection of the finest local & imported cheeses, dips, freshly sliced cured meats, fresh seasonal & dried fruit, crackers & freshly baked breads.

GRAZING BOARD + PIZZA

\$35 per person

(requires a minimum of 25 people)

The following items are included;

Grazing Board

A delicious selection of the finest local & imported cheeses, dips, freshly sliced cured meats, fresh seasonal & dried fruit, crackers & freshly baked breads.

Chef's Selection of Pizza's

(VO & GFO)

Please note that a minimum of 7 days' notice is required for all packages.



PLATTERS

\$40 per person – Choose 6 items from the list below

Minimum 25 people required. Our platter package is designed for relaxed, social-style events and includes your choice of any 6 items from the Small Bites selection below, served on platters to the tables for guests to enjoy throughout the event.

Additional Small Bites – \$7 per person, per item

Additional items from the Small Bites selection can be added for \$7 per person, per item selected.

More Substantial Selections – Add \$10 per person, per item

For a more substantial offering, items listed under the More Substantial selection on the next page can be added to the above package for an additional \$10 per person, per item selected.

Roaming Waiter Service

If you would prefer roaming waiter service for your event, please speak with our team. This can be arranged at an additional cost, subject to staff availability and event requirements.

A minimum of 7 days' notice is required for all food packages and service bookings.

SMALL BITES

Porcini Mushroom & Green Pea Arancini Balls (V)

Crispy risotto balls with porcini mushrooms and green peas, served with garlic aioli. 2pp

Salt and Pepper Calamari (I)

Crispy squid rings seasoned with aromatic salt and pepper spices

Spinach and Feta Gozleme

Traditional Turkish flatbread filled with creamy spinach and feta

Spicy Chicken Wings or BBQ Chicken Wings

Tender marinated wings, served with chili mayo dipping sauce. Please select one option for the group. 2pp

Spicy Prawn Skewers (GF) (I)

King prawns marinated in aromatic spices and grilled to perfection. 1pp

Portuguese Chicken Skewers (GF)

Tender chicken marinated in Portuguese spices and grilled to perfection. 1pp

Sushi (GF, VO, VGO) (M)

Fresh selection of sushi

Grilled Teriyaki Salmon (GF) (A)

Tender grilled salmon glazed with teriyaki sauce and served on crisp lettuce

Bocconcini with Cherry Tomato (V, GF)

Fresh bocconcini topped with cherry tomatoes finished with fresh basil. 1pp

Beef or Chicken or Fish sliders

Mini brioche buns with your choice of meat and house-made sauces. Please select one option for the group. 1pp

Mini Gourmet Pies or Sausage Rolls

Classic Australian favourites made with premium ingredients. Please select one option for the group. 2pp

Japanese Style Oysters (A) (GFO)

Natural oysters served with lime, soy and shallot dressing. 1pp

Homemade Vegetable Spring Rolls (V)

Crispy golden spring rolls filled with seasoned fresh vegetables. 2pp

Fried Dim Sim

Traditional-style dim sims with seasoned pork and cabbage filling, fried until golden. 2pp

Vegetable Samosa (V)

Crispy pastry parcels filled with mildly spiced vegetables and aromatic herbs. 2pp

Tempura Prawns (I)

Lightly battered king prawns fried until crisp and served with dipping sauce. 1pp

Pastizzi's (VO)

Traditional flaky pastries with a selection of vegetarian or meat fillings. 2pp

Falafels (V, VG)

House-made falafels with aromatic herbs and spices, fried until golden. 2pp

PLATTERS

MORE SUBSTANTIAL - \$10 PER PERSON, PER ITEM

Lamb Souvlaki with Tzatziki (GF)

Mediterranean-spiced lamb shoulder skewers served with tzatziki dip. 1pp

Chicken or Beef Tacos

Soft tortillas filled with seasoned chicken or beef and topped with jalapeño mayo, pickles, cabbage & pico de gallo. Please select one option for the group. 1pp

Poké Bowl (GF, VO, VGO)

Brown rice with seaweed, pickled ginger, radish, grated carrot, edamame and cabbage, finished with sesame dressing. Please select one option for the group: miso eggplant, katsu chicken or baked salmon. 1pp

Lamb Cutlets (GF)

Grilled lamb cutlets seasoned with Mediterranean spices and served with mint yoghurt. 1pp

Sandwich Selection (VO, GFO)

Freshly made assorted finger sandwiches with a variety of classic fillings.

Smoked Salmon (A)

Premium smoked salmon served with fresh garnishes and accompaniments.

Homemade Spaghetti and Meatballs (GFO)

Traditional spaghetti served with house-made meatballs in rich tomato sauce.

Hokkien Noodles (V)

Stir-fried hokkien noodles with fresh vegetables.

ADD-ON PLATTERS

Our add-on platters are designed to complement your chosen function package and provide extra variety for your guests. They may also be ordered on their own. A minimum order of 20 people applies to all additional platters.

Seasonal Fresh Fruit Platter - \$10 per person

Selection of the finest seasonal fruits, beautifully presented.

Cheese Platter (VO, GFO) - **\$8 per person**

Selection of premium cheeses served with crackers, dried fruit and seasonal accompaniments.

Fresh Crudité's & Hummus (V, VG) - **\$8 per person**

House made hummus served with fresh carrot, celery, cucumber and crackers

Add Hot Chips - \$80 per platter

Hot chips can be added to your package for \$80 per platter.



MORNING OR AFTERNOON TEA

Our morning and afternoon tea options are ideal for club events, meetings, community groups and social gatherings held earlier in the day. Designed for groups who would like a simple and convenient food offering while using the club facilities, these options can be arranged for both morning and afternoon bookings. Minimum 25 people.

TEA & COFFEE - \$6 per person

Includes coffee, black tea, herbal teas, milk and sugar.

MIXED PASTRIES - \$10 per person

A selection of assorted pastries.

FRUIT PLATTER - \$10 per person

A fresh selection of seasonal fruit.

ASSORTED SANDWICHES - \$10 per person

A selection of freshly made finger sandwiches (VO, GFO)

Please speak with our team regarding availability and setup requirements. A staff charge applies for morning tea bookings required before 12pm. Please note that a minimum of 7 days' notice is required for all packages.



SET MENU

Create an elegant dining experience for your celebration with our thoughtfully curated set menu options. Perfect for groups of 50 or more, this refined service allows you to select two dishes from each course for alternate service, ensuring all your guests enjoy exceptional cuisine tailored to their preferences. All set menus include fresh bread rolls and butter.

TWO COURSE: \$70 PER PERSON - Select 2 entrées and 2 mains for alternate service.

THREE COURSE: \$85 PER PERSON - Select 2 entrées, 2 mains and 2 desserts for alternate service.

Minimum 50 guests required.

ENTRÉE

Crispy Pork Belly

Pear puree, pear and radish salad

Golden Baked Fricassee of Salmon and Brie ^(A)

Salmon and brie in a pastry shell, caramelised red onion, capsicum, mesclun

Oriental Chicken Tenderloin

Marinated and grilled chicken breast fillet, mesclun, fennel, red onion, coriander, apple, red capsicum, beans, snow pea sprouts, coriander dressing

Mediterranean Fettuccine

Chicken, sundried tomato, fresh ricotta, olives, rocket, creamy white sauce

Beef Tortellini

Pumpkin and sage, cherry tomatoes, fresh cream

Spinach And Ricotta Cannelloni ^(V)

Napoli sauce, bechamel sauce, spinach, parmesan

Penne Vegetarian ^(V)

Roasted zucchini, sweet potato, eggplant, pitted olives, rocket, parmesan, basil pesto

Chicken and Wild Mushroom Risotto

Shallots, tarragon, prosciutto dust

Vegetable Frittata ^(V)

Mesclun and tomato salad

Thai Prawn Salad ^{(GF) (I)}

Cucumber, Spanish onion, cherry tomatoes, coriander, mint, lime, chilli in a Thai dressing topped with fresh prawns

Arancini Balls ^(x3)

With peas, minced beef & mozzarella cheese served on a Napoletana sauce

MAINS

Massaman Lamb Shanks ^(GF)

Bok choy, rice

Cranberry Glazed Slow-Roasted Pork

Apple and apricot salsa, potato au gratin

Barramundi Fillet ^(A)

Australian barramundi served with eggplant ragu

Beef Cheeks ^(GF)

8 hours slow cooked, mashed potato, vegetables

Chicken Supreme

Garlic and herb beurre blanc, mashed potato, vegetables

Chicken Boscaiola

Chicken breast, bacon, mushrooms, shallots, sweet potato mash, creamy white sauce

Chia Crusted Salmon Fillet ^{(GF) (A)}

Roasted vegetables, potatoes, bearnaise sauce

Porcini Mushroom Risotto ^(V)

With green peas, Spanish onion & truffle oil

DESSERT

Chocolate Mousse

Served with berry coulis

Panna Cotta

Classic Sticky Date Pudding

Butterscotch sauce with vanilla ice cream

Berry Cheesecake

Served with berry coulis

Tiramisu

Zabaglione soft cream, sponge, coffee liquor, cocoa

Please note that a minimum of 7 days' notice is required for all packages.

^(V) - Vegetarian ^(GF) - Gluten Free ^(VG) - Vegan ^(VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

SEAFOOD LABELS: ^(A) - Australian ^(I) - International ^(M) - Mixed

BUFFET

Perfect for larger celebrations, our buffet offerings provide an abundant feast that allows your guests to enjoy a variety of flavours and cuisines. With a minimum of 40 people, these generous spreads create a relaxed dining atmosphere where everyone can find their favourites.

LUSSO CLASSIC BUFFET

\$60 per person

(requires a minimum of 40 people)

MAINS

Choose 3 from the below selection

Chicken Cacciatore (GF)

Slow-cooked chicken in a rich tomato sauce with herbs and vegetables.

Lamb Tagine

Tender lamb slow-cooked with aromatic Moroccan spices.

Hungarian Goulash

Hearty beef stew cooked in a rich paprika-spiced sauce.

Indian Butter Chicken

Tender chicken pieces cooked in a creamy, mildly spiced butter sauce.

Spinach and Ricotta Ravioli with Napolitana Sauce (V)

Fresh pasta filled with spinach and ricotta, served with classic Napolitana sauce.

SIDES

Choose 3 sides from the below selection

Mediterranean Vegetables and Napolitana Sauce

Chat Potatoes and Seasonal Vegetables

Steamed Rice

Creamy Potato Salad

Garden and Beetroot Salad

Pumpkin, Baby Spinach and Feta Salad

Coleslaw

Chickpea and Avocado Salad

Thai Vegetable Salad (Hot)

DESSERTS

Individual Trifle

Individual Chocolate Mousse with Berries

LUSSO PREMIUM BUFFET

\$80 per person

(requires a minimum of 40 people)

MAINS

Penne Primavera (V)

Penne pasta with roasted vegetables, garlic, chilli and olives in a classic Napoletana sauce

Mini Beef Fillet Steak with Mushroom Sauce (GF)

Tender beef fillet served with a rich mushroom sauce

Fresh King Prawns (I)

Fresh king prawns served with lemon and dipping sauce

Beef Burgundy

Slow-cooked beef in a rich red wine sauce with vegetables

Chicken Kiev

Golden crumbed chicken filled with garlic butter

Miso Glazed Salmon (A)

Japanese Salad, Green Tea Noodles, Edamame, Carrot, Coriander, Shallots, Teriyaki Dressing, Seaweed Salad, Furikake

Lamb Kofta (GF)

Seasoned lamb skewers served with yoghurt sauce

Roast Pork

Slow-roasted pork served with crackling and gravy

SIDES

Rice

Chips

Couscous and Baby Spinach with Sweet Potato

Greek Salad

Garden Salad

Seafood Salad

DESSERTS

Individual Trifle

Individual Chocolate Mousse with Berries

Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

SHARING

ITALIAN SHARING PLATES

\$35 per person

(requires a minimum of 40 people)

Selection of 3 pastas and 3 pizzas.

Served with garden salad and wood-fired garlic bread

PASTA

Penne Arrabiata (V)

Homemade napolitana and chilli sauce

Spaghetti Bolognese

Traditional bolognese sauce

Tortellini Boscaiola

Veal tortellini, cured bacon, mushroom, shallots, garlic cream sauce

Gnocchi Pesto (V)

Home-made gnocchi, pesto, cream sauce

Penne Ragù

Slow cooked beef cheek, oven baked vegetables, roasted tomato, red wine sauce

PIZZA

Primavera (V)

Tomato base, cheese, grilled eggplant, artichoke, roasted capsicum, sun-dried tomatoes, Spanish onions

Ham & Pineapple

Tomato base, cheese, ham, pineapple

Pepperoni

Tomato base, cheese, pepperoni, jalapeño peppers

Supreme

Tomato base, cheese, pepperoni, ham, mushrooms, onions, red capsicum, pineapple, olives

Meat Lovers

BBQ base, bacon, pepperoni, Italian sausage and ham

Capricciosa

Tomato base, cheese, ham, artichoke, mushrooms, olives

*Gluten free penne and pizza bases available on request. Vegan cheese available.



Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

SHARING

SPORTING PACKAGE

\$36 per person

(requires a minimum of 12 people)

The following items are included;

Porcini Mushroom & Green Pea Arancini Balls (V)

Gourmet Party Sausage Rolls

Gourmet Party Meat Pies

Spinach & Feta Gozleme (V)

Vegetable Spring Rolls (V)

Hot Chips & Aioli (V)

PLEASE NOTE: Sporting activities are not included.

MEMORIAL PACKAGE

\$35 per person

(requires a minimum of 25 people)

Assorted Finger Sandwiches included (GFO, VO)

Plus please select **4** items from the list below;

Gourmet Meat Pies

Gourmet Sausage Rolls

Porcini Mushroom & Green Pea Arancini Balls (V)

Portuguese Chicken Skewers (GF)

Assorted Pastizzi's (VO)

Vegetable Spring Rolls (V)

Assorted Pastries

Please note that a minimum of 7 days' notice is required for all packages.

BBQ PACKAGE

\$65 per person

(requires a minimum of 50 people)

The following items are included;

Portuguese Chicken Skewers (GF)

Lamb Kofta (GF)

Beef Sausages (GF)

Minute Steak (GF)

Grilled Vegetable & Haloumi Skewers (V)

BBQ Corn (V)

Served with;

Potato Salad

Greek Salad

Hot Chips

Hummus

Bread & Butter



(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

CHILDREN'S PARTIES

Our children's packages are designed for relaxed group celebrations, parties and family-friendly events. Choose from children's baskets or children's platters, depending on the style of your event and how you would like the food served.

The children's platter package is served as shared platters for the table, while the children's baskets are served individually. Both options are simple, generous and designed to suit younger guests.

CHILDREN'S BASKETS

\$16 per person

(requires a minimum of 10 children)

Individual baskets include;

Mini Hot Dog

Chicken Nuggets

Hot Chips

Plus Kids Cone or Cup of Gelato

Items from the **Kids Platters** list can also be added to this package for an additional **\$5 per person**, per item selected. A 20 person minimum applies to all platters.

CHILDREN'S PLATTERS

\$26 per person

(requires a minimum of 20 children)

Our kids platter package includes hot chips plus your choice of **4** items from the selection below, served on platters for the table to share.

Sausage Rolls

Party Pies

Kid's Pizza (GFO)

Cheese (V) or Ham & Cheese

Chicken Tenders

Mini Hotdogs

Beef Sausages (GF)

Cheese Burger Sliders

Vegetable Spring Rolls (V)

Fish Bites (I)

Fairy Bread (GFO)

Assorted Sandwiches (GFO, VO)

Cheese Cubes and Cabonossi

Fresh Crudités & Hummus (V, VG, GFO)

House made hummus served with fresh carrot, celery, cucumber and crackers.

Additional platters can be added for **\$5 per person**, per item selected.

Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Vegetarian or Vegan or Gluten Free option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed

CHILDREN'S SEATED MENU'S

Our children's seated menus are designed for children aged 10 years or older, making them a great option for more structured celebrations such as birthdays, graduations, school events and special occasions.

Choose from a shared buffet-style menu or an alternate drop seated menu, depending on the style of your event. Both options are designed to be simple, generous and suited to group dining, while still offering a more organised experience for children and families.

A minimum of 50 children applies to children's seated menu bookings. Please note that a minimum of 2 supervising adults are required to remain for the duration of the event. Supervising adults are responsible for ensuring the area is left tidy at the end of the event. Additional cleaning charges may apply if required.

CHILDREN'S BUFFET

\$30 per person

A shared buffet style selection created especially for children which includes;

Bolognese Penne Pasta (GFO)

Kids Pizza (GFO)

Cheese (V) or Ham & Cheese

Chicken Tenders

Hot Chips

CHILDREN'S SET MENU

ONE COURSE: \$30 per person

Select 2 mains to be served alternate drop style.

TWO COURSE: \$35 per person

Select 2 mains and 2 desserts to be served alternate drop style.

MAINS

Chicken Schnitzel & Chips

Fish & Chips (A)

Penne Bolognese (GFO)

Butter Chicken & Rice (GF)

Grilled Chicken, Chips & Salad (GF)

DESSERT

Ice Cream with toppings

Jelly Cups

Chocolate Mousse

Garlic Bread \$5 extra per person

Please note that a minimum of 7 days' notice is required for all packages.

(V) - Vegetarian (GF) - Gluten Free (VG) - Vegan (VO/VGO/GFO) - Gluten Free or Vegetarian or Vegan option available on request.

SEAFOOD LABELS: (A) - Australian (I) - International (M) - Mixed