LCC VENUES

Social Event Menus

We Create. You Celebrate

Welcome to LCC Venues

Our professional and creative staff are here to make your event perfect.

Welcome to LCC Venues, South-Western Sydney's premier destination for events. Located within Liverpool Catholic Club and the Mercure Hotel Sydney Liverpool, our venue combines style, convenience, and exceptional hospitality.

With 14 versatile spaces catering for 10 to 1,000 guests, our venue is perfect for birthdays, engagements, christenings, and all of life's special occasions. From our cinema to our grand ballroom, each space blends style, flexibility, and comfort.

Our events team ensures your planning experience is seamless, offering attentive guidance and thoughtful support from your first enquiry to the final moments of your celebration. With menus crafted from premium, seasonal ingredients and delivered with gracious, polished service, we create occasions that feel personal, refined, and truly memorable.

Versatile Rooms & Spaces

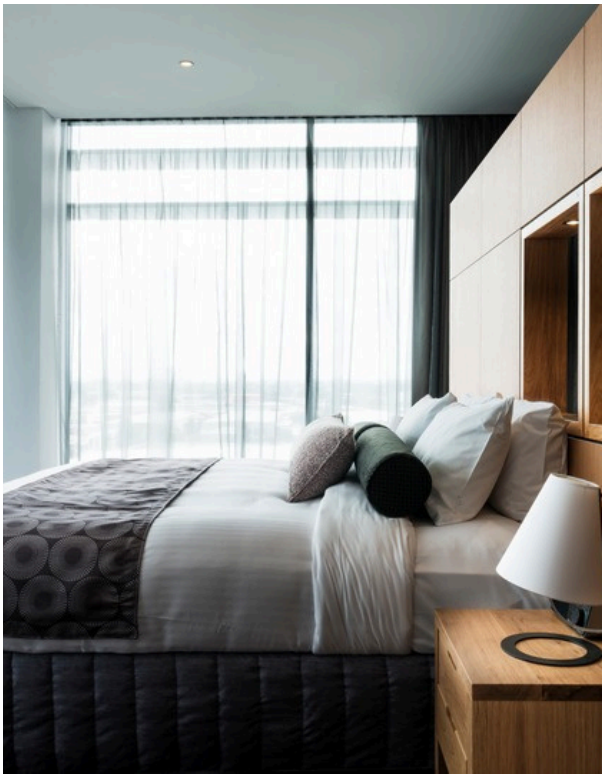
Our 14 modular event spaces can be configured to suit your needs perfectly. Choose from spaces like the Grand Ballroom, Conservatory, and Terrace rooms, with multiple seating configurations available. Set on 46 acres of land, we also have substantial outdoor event space.

Onsite Parking

LCC Venues is ideally situated just five minutes from the M5 and offers on-site parking for over 500 vehicles, ensuring a convenient location for all your guests and vendors.

Accommodation

Located on-site, the 4.5-star Mercure Sydney Liverpool features 192 well-appointed rooms, offering your guests a comfortable and convenient place to stay after your celebrations.



Social Package Inclusions:

Enjoy complimentary standard inclusions for a stress-free, memorable event.

What's Included?

- Black or white linen table cloths
- White linen napkins or choice of paper napkins
- Choice of 2 centrepieces
- DJ table
- Cake table
- Data projector & microphone
- Capability to play own music through venue speakers
- Air conditioned spaces
- Wooden dancefloor

Classic Plated Menu

2 COURSES
$71 PER PERSON

3 COURSES
$92 PER PERSON

Served alternatively, select 2 dishes per course

Entrée

Duck and lychee salad with a honey soy dressing

Roasted beetroot carpaccio with whipped goat's cheese and watercress salad finished with extra virgin olive oil **V**

Chorizo and poached chicken penne with sun-dried tomato and roasted pine nuts in a creamy tomato sauce

Marinated and caramelised king prawns risotto with leek, fennel and caramel pepper **A**

Ricotta and spinach tortellini with butternut pumpkin finished with a sage sauce, shaved parmesan and basil crisp **V**

Poached chicken with cucumber, cos lettuce and carrot salad finished with a peanut sweet chilli sauce and coriander

Herb-infused lamb loin with roasted carrot purée, green beans, vine tomato and tzatziki **GF**

Bocconcini and Roma tomato with olive tapenade, crispy basil and wild rocket finished with extra virgin olive oil **V,VG**

Smoked salmon and quail egg with crème fraîche and lemon segment finished with bonito flakes **M**

Prawn cocktail with iceberg lettuce, fennel and capsicum finished with Marie Rose sauce **M**

GF: Gluten free V: Vegetarian VG: Vegan
Seafood Origin: A: Australian I: Imported M: Mixed

Minimum of 50 guests

Classic Plated Menu

Served alternatively, select 2 dishes per course

Main

Breast of chicken with pumpkin gnocchi and wilted spinach, finished with a herb cream sauce

Grilled salmon fillet with potato gratin, vine-ripened tomato and roasted broccolini, finished with a dill butter sauce **GF, I**

Slow-cooked sticky beef short ribs with pesto mash potato, green beans and chimichurri **GF**

Braised lamb shank with whipped mash potato, ratatouille and runner beans **GF**

Barramundi fillet with smashed chat potatoes and bok choy, finished with a coconut curry cream **GF, I**

Sumac-crusted lamb rump with Parmentier potatoes, roasted fennel and beetroot, finished with Baba Ghanoush and herb au jus **GF**

Sirloin steak with broccolini, roasted baby carrot and bearnaise sauce **GF**

Crispy pork belly with whipped mash potato and roasted fennel, finished with apple slaw and creamy calvados sauce **GF**

Main Option Only Available $40pp (Classic Menu Only)

Classic Plated Menu

Served alternatively, select 2 dishes per course

Dessert

Vanilla panna cotta with strawberry salad, biscotti and Persian fairy floss

Dubai chocolate cake with chocolate sauce and double cream

Lemon passion chiffon slice with almond tuile and double cream

Seasonal fruit plate with blueberry and honey-infused yoghurt **GF**

Hazelnut meringue with chocolate buttercream and berry coulis

Chocolate trésor mousse with choux pastry, vanilla anglaise and almond tuile

Signature Plated Menu

2 COURSES
$85 PER PERSON
3 COURSES
$115 PER PERSON

Served alternatively, select 2 dishes per course

Entrée

Shaved prosciutto, bocconcini and compressed watermelon finished with a balsamic glaze **GF**

Smoked salmon with quail egg, crème fraiche and lemon finished with bonito flakes **GF, A**

Ricotta and spinach ravioli served with creamy wild mushroom and spinach sauce, finished with crispy sage **V**

Prosciutto, melon and bocconcini served with balsamic glaze and melba toast

Main

Crispy skin chicken breast with stuffed zucchini flower served with wilted spinach, potato gratin and pesto velouté

Fillet of beef with broccolini and prosciutto bundle, pommes croquette merlot Jus & bearnaise sauce **GF**

Herb marinated salmon and king prawn churrasco with roasted chats and ajvar **GF, I**

Cornfed chicken breast with truffle butter and Parisian mash potato with pearl vegetables finished with chive butter sauce **GF**

Dessert

Vanilla Panna Cotta with strawberry minted salad, biscotti and Persian fairy floss

Chocolate Ganache slice with vanilla bean anglaise & strawberry minted salad

Ferrero Rocher slice with double cream and a gold leaf

Poach pear & mascarpone tart with a strawberry mint salad

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Seafood Origin: A: Australian I: Imported M: Mixed

Minimum of 50 guests

Our fresh, seasonal ingredients and culinary expertise create delicious and visually appealing dishes that will impress your guests. Enjoy the food you love, prepared with care and attention to detail.

Canapé Menu

5 CHOICES | $40 PER PERSON
8 CHOICES | $58 PER PERSON

Hot Options

Beef empanada

Mini burgundy beef pie

Mushroom and mozzarella arancini **V**

Spring rolls filled with cheese and beef

Prawn wrapped in potato **I**

Ricotta and sweet corn pumpkin flowers **V**

Potato spun vegetable ball **V**

Mini chicken and mushroom filo

Cold Options

Vegetable rice paper roll with dipping sauce **V**

Assorted sushi

Pumpkin, caramelised onion and goat cheese tartlet **V**

Bocconcini, tomato and basil bruschetta crostini **V**

Smoked salmon blinis with crème fraîche **A**

Additional Options*

Fish and chip box **I**	$17pp
Pulled pork sliders	$17pp
Peri Peri chicken skewers **GF**	$17pp
Salt and pepper squid **I**	$12pp

*This selection is designed to complement the canapé menu and is not available as a standalone meal option.

Buffet Menu

ANY 3 HOT DISHES
$80 PP

ANY 4 HOT DISHES
$90 PP

Includes roast potatoes, gravy, seasonal vegetables, 2 fresh salad choices, chef's selection of cakes, dinner rolls and butter

Hot Options

Roast pork with crispy crackle **GF**

Succulent slow cooked roast beef **GF**

Roast lamb seasoned with rosemary and garlic **GF**

Portuguese marinade roast chicken

Chicken in a coconut curry sauce served with rice

Vegetable lasagne **V**

Salt and pepper calamari with oyster sauce **I**

Butter chicken served with rice

Beef bourguignon with mixed mushroom

Singapore vegetable noodles with sweet chilli sauce **V**

Beef lasagna

Lamb rogan josh served with rice

Chorizo and chicken in a creamy paprika sauce

Market fish fillet with salsa verde **GF, I**

Classic pot ratatouille with rice **V**

Sweet and sour meatballs with rice

Sichuan shredded pork

Grilled chicken breast in mushroom sauce with rice

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Minimum of 50 guests

Buffet Menu

Please select 2 salad options

Salad Options

Garden salad with mixed leafy greens, cucumber, tomato and red onion **VG**

Roast pumpkin salad with baby spinach, roast pumpkin, semi-dried tomatoes and toasted pine nuts with balsamic dressing **VG**

Greek salad mixed leafy greens, cucumber, tomato, grilled peppers, kalamata olives and marinated feta **V**

Beetroot salad with beetroot, rocket and walnuts topped with parmesan **V**

Potato salad with steamed potato, boiled egg, gherkin, green peas in a herb aioli **VG**

Pasta salad with pickled vegetables, fresh parsley, sun-dried tomatoes and olive oil **VG, GF**

Bean salad with steamed green beans **VG, GF**

Caesar Salad with crisp cos lettuce, bacon, parmesan cheese, croutons and boiled eggs with Caesar dressing

Ask us about our grazing stations!

Menu Upgrades

Give your guests a little something extra!

Antipasto Board $90

Chef's selection of cured meats, pickled and marinated vegetables, olives, Italian cheese and crostini

Fruit Platter $90

Assorted seasonal fruits

Hot Seafood Platter M $130

Salt and pepper calamari, tempura prawns and soft shell crab served with rocket and aioli

Hot and Cold Seafood Platter M $140

Sydney rock oysters, king prawns, smoked salmon, salt and pepper calamari, tempura prawns and soft-shell crab served with rocket, lemon, mignonette dressing and aioli.

Cheese Platter $130

Chef's selection of Australian gourmet cheeses, nuts, dried fruits served with crostini and biscuits

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Price per platter. Each platter serves approximately 8-10 people

Children's Menu

$40 PER CHILD
(12 yrs & under)

includes soft drink and dinner roll

Please select one main option

Main

Chicken schnitzel and chips

Nuggets and chips

Spaghetti Bolognese with parmesan

Spaghetti Napoletana with parmesan **V**

Battered fish and chips

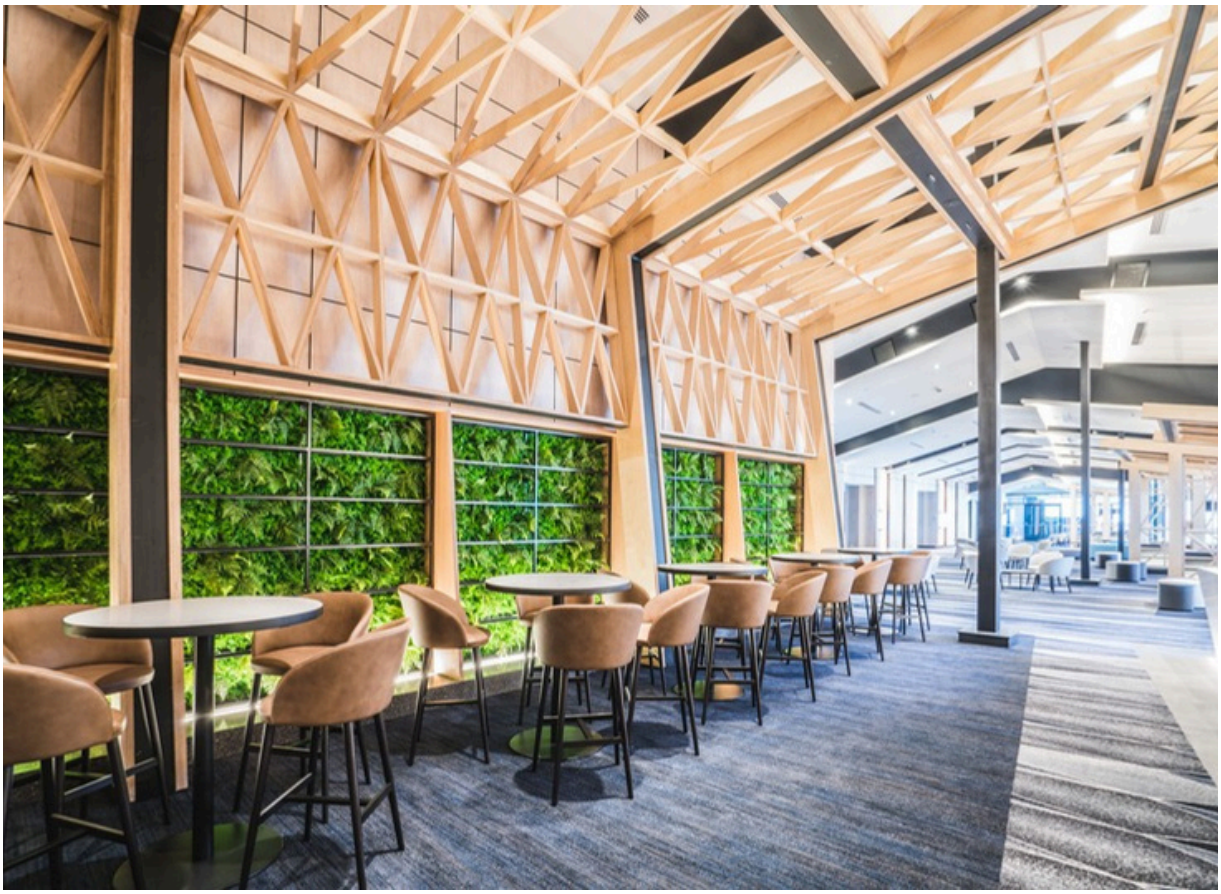
Cheeseburger with chips

Dessert

Chocolate ice-cream sundae

Event Spaces

With 14 customisable & private event spaces available, speak to our Event Coordinators to arrange a tour of our venue and discover which spaces are ideal for your event.



Ballroom 1

Features

A modern, newly renovated ballroom with feature lighting, advanced AV, and a spacious layout ideal for celebrations - offering ample room for musicians, kids' entertainment, photo booths and more! With a built-in contemporary bar, private entrance and a generous pre-function area, it provides a smooth, effortless flow for any event.

Theatre	Cocktail	Banquet	Dance Floor
520	400	300	260

Ballroom 2, 3 and 4

Features

Elegant and highly adaptable, these spaces feature modular walls that allow for seamless reconfiguration, accommodating everything from intimate gatherings to larger celebrations. A private bar and contemporary, refined design elevate the experience, creating a sophisticated setting your guests will truly appreciate.

Theatre	Cocktail	Banquet	Dance Floor
360	250	160	130

Enquire today for a comprehensive list of all our rooms and their capacities.

The Terrace

Features

With floor-to-ceiling windows and sweeping views of the gardens and pool, the Terrace Rooms offer a light, refined atmosphere perfect for christenings, bridal and baby showers, and intimate social occasions. Its serene, airy design brings together understated elegance and relaxed sophistication.

Theatre	Cocktail	Banquet	Dance Floor
90	80	70	60

Pictured: Terrace Rooms 3&4

The Conservatory

Pictured: Conservatory 1,2,3&4

Features

The Conservatory offers an elegant setting ideal for engagements, anniversaries, and milestone birthdays. With recessed ceilings, soft lighting, and modern design, it creates a warm, welcoming atmosphere, while modular walls, private bar, and pre-function area give you the flexibility to shape the space to your event.

Theatre	Cocktail	Banquet	Dance Floor
200	230	160	160

Enquire today for a comprehensive list of all our rooms and their capacities.

Extras

Bar Opening Fee	$200
Tray Steward	$200 per attendant
Unlimited Soft Drinks	$8 per person
1x Acrylic Plinth	$50
2x Acrylic Plinths	$70
Table Runner	$16 per runner
Coloured Table Cloth	$17 per table
Chair Covers	Please Enquire
Dried Floral Centrepiece	$10 each

Price on Application

- Bridal Backdrop
- Gelato Cart
- Popcorn Machine
- Slushie Machine

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Contact Us

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www.lccvenues.com.au

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