

Events & Function Pack

July 2022

Function Room

Set Menu 1 - \$52.50

ENTRÉE - PLATTER TO SHARE

Lemon Pepper Calamari, Pickled Vegetables, Marinated Olives and Cheese & Garlic
Focaccia Bread.

MAINS

Please select one of the following

- Gnocchi Beurre Noisette** Pan fried, homemade fresh gnocchi tossed with spinach and mushroom melody in a rich burnt butter sauce topped with fried enoki and shaved parmesan.
- Penne Chorizo** Spanish chorizo, onion, tomato, olives, garlic in a rich Napoli sauce, topped with shaved parmesan cheese.
- Texan Beef Brisket** Served with rosemary potatoes, smoky BBQ scotch sauce, charred corn and a side of refreshing slaw.
- Fish and Chips** Beer battered fish fillets with a side of refreshing slaw, a basket of chips and homemade tartare.
Grilled by request

DESSERT

Shared cake platter to be served with Coffee, Tea or Hot Chocolate

Minimum of 15 people per booking

Function Room

Set Menu 2 - \$57.50

ENTRÉE - MIXED PLATTER TO SHARE

Lemon Pepper Calamari, San Danielle prosciutto, Spicy sopressa, Ham off the bone, Pickled Vegetables, Marinated olives, Grilled halloumi cheese, Eggplant Salsa and house dip. Served with warm flat bread.

MAINS

Please select one of the following

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| Mushroom Risotto | Oven roasted mushrooms, caramelised onion, garlic, pepita pesto, white wine, cream sauce and shaved parmesan. |
| Prawn Linguini | Tiger prawns, white wine, garlic, EVOO, chili, house preserved lemon and toasted gremoulata. |
| Chicken Breast | Oven roasted breast on vegetables and rosemary potatoes, served with a creamy spinach paprika sauce. |
| Porterhouse Steak 300 gms | Grass fed Victorian beef, grilled medium. Served with mushroom sauce chips and salad. |
| Crispy Skin Salmon | Cooked medium, served on couscous salsa, vegetables and lemon caper sauce. |

DESSERT

Shared cake platter to be served with Coffee, Tea or Hot Chocolate

Minimum of 15 people per booking

COCKTAIL MENU

A minimum spend is required to book our cocktail menu

Cocktail Menu A - \$34.90 per guest

Choose 6 Items from the selection list - 6 portions per person allocated

Cocktail Menu B - \$46.50 per guest

Choose 8 Items from the selection list - 8 portions per person allocated

Italian Meatballs
Salmon Crisps
Spicy Chicken Bites
Lemon Pepper Calamari Baskets
Pumpkin Risotto Balls
Mini Beef Burgers
Mini Chicken Burgers
Vegetarian Spring Rolls
Fish & Chip Baskets
House Made Sausage Rolls
House Made Spinach and Feta Puffs
Tostadas - Chicken or Vegetarian
Potato Croquettes
Gourmet Pizza Bites
Pasta Grazing Bowls
(gnocchi / risotto)

Alcoholic Cocktail Drink On Arrival

\$14.00

per cocktail per person

Margarita
Moscow Mule
Gin Fizz
Aperol Spritz
Espresso Martini

CONDITIONS

*Any variations need to be discussed with management prior to confirmation of function details
Please discuss any specific dietary requirements with the manager

AIRSTREAM GRAZING TABLE

Table for grazing! It's like a buffet but designed to make it visually appealing and easy for guests to casually mingle over drinks while they pick and nibble at food . Great for casual gatherings, birthday parties or corporate events

COLD FOOD

Charcuterie Board of Selected Cured Meats

Cheese

Marinated Olives

Dips

Pickled Vegetables

Crackers & Breads

HOT FOOD

Italian Meatballs

Salmon Crisps

Spicy Chicken Bites

Lemon Pepper Calamari Baskets

Pumpkin Risotto Balls

Mini Beef Burgers

Mini Chicken Burgers

Vegetarian Spring Rolls

Fish & Chip Baskets

House Made Sausage Rolls

House Made Spinach and Feta Puffs

Tostadas - Chicken or Vegetarian

Potato Croquettes

Gourmet Pizza Bites

Pasta Grazing Bowls

(gnocchi / risotto)

GLUTEN FREE OPTIONS AVAILABLE

Price dependent on number of guests

Let us quote you

*Any variations need to be discussed with management prior to confirmation of function details

Please discuss any specific dietary requirements with the manager

BEVERAGE PACKAGE

House Package

West Cape Howe Chardonnay (WA) - O'Leary Walker Cabernet Merlot (SA)

Dunes & Greene Chardonnay Pinot Sparkling NV (SA)

Beer - Hawkers larger on tap, Light Beer

Apple Cider or Pear Cider

Soft Drinks

\$34.50 pp (3hrs) \$45.50 pp (4hrs) \$55.50 pp (5hrs)

Premium Package

Langmeil Winery Chardonnay (SA) - Block 88 Sauvignon Blanc (NZ)

Pinot Noir (VIC) - Cravens Heathcote Shiraz (VIC)

Prosecco (ITA)

Beer - Hawkers larger on tap

Great Northern Lager, Crown Lager, Asahi, Peroni, Light Beer

Apple Cider or Pear Cider

Soft Drinks

\$45.50 pp (3hrs) \$51.50 pp (4hrs) \$61.50 pp (5hrs)

House Spirits

Scotch, Bourbon, Vodka, Rum, Gin

Cocktails & Shooters will be charged accordingly

PRIVATE FUNCTION ROOM RATES

Room hire will be waived if our minimum spend is achieved

LARGE ROOM (minimum 45 guests)

Accommodates up to 80 guests in a sit down set-up.

Accommodates up to 120 guests in a stand up cocktail set-up

Room Hire \$350.00*

MEDIUM ROOM (minimum 30 guests)

Accommodates up to 40 guests in a sit down set-up.

Accommodates up to 65 guests in a stand up cocktail set-up

Room Hire \$250.00* *

SMALL ROOM (minimum 15 guests)

Accommodates up to 20 guests in a sit down set-up.

Room Hire \$150.00* **

Room hire will be waived if the following minimum spend is achieved

Large Room \$3000* Medium Room \$2000 Small Room \$1000*****

TERMS & CONDITIONS

Bookings: Tentative bookings will be held for Seven (7) days only.

Deposits: A deposit is required to confirm your booking. Deposits can be paid for by credit card or cash.

The appropriate room hire charge will form the deposit amount.

Confirmed Numbers: Final guest numbers must be confirmed 48 hours prior. Confirmed numbers will be charged.

Cancellations: The deposit will only be refunded in full if a function is cancelled at least 3 days prior to the confirmed date.

Payment Terms: Payment in full for food and beverage is required on the day of the function.

Minimum of 15 people per bookings for Set menus 1 & 2.

Set menus need to be organized & confirmed prior to booking.

Set menus not valid with other discount offers.

48 hours notice required for change of numbers to booking.

Menu items & prices may change seasonally without notice.

Please note: The function organizer will be responsible for the Set menu charge at the confirmed number of guests. No split bills

There will be no negotiations in relation to the confirmed number of guests at the time of the function.

Terms of engagement must be applied

Management discretion applies in all circumstances