

Finger Food Functions

Attendance to Close Tavern: 80 – 100 max

Minimum Food Cost: \$810 for 6 x platters (\$135 per platter @ 80 pieces of food)

Deposit to hold the date: \$300

Security: \$150 (21st only)

Band / DJ: \$400 - \$600 or your welcome to organise your own music

No Venue Hire Fee

Pick your 6 selections of finger food from the following:

- Party Pies
- Sausage Rolls
- Mini Spinach Ricotta Pastizzi (V)
- Mini Dim Sim
- House Made Mini Quiches – (mushroom & lorraine)
- Panko Chicken Tenders w/ sweet chilli sauce
- Lemon Pepper & Herb Marinated Chicken Skewers (GF)
- Meat Balls in a Tomato & Basil sauce (GF)
- Mini Bruschetta (V)
- Fetta Stuffed Mushrooms (GF,V)
- Steamed Pork & Chive Dumplings w chilli soy dipping sauce
- Salmon Rilletes on cucumber (GF)
- Salt & Pepper Calamari (GF)
- Mini Pull Pork Sliders w coleslaw

Antipasto Platter: \$100 per platter w/ 3 dips, vegetable crudités, kalamata olives, semi dried tomato, roasted capsicum, smoked salmon, cured meats, water crackers & flat bread.

Cheese Platter: \$100 per platter w/ 500g brie, 400g blue, 500g cheddar, dried fruits, nuts, fresh strawberries, crackers & lavosh

Bistro Side Only

Attendance: 50 – 70 guests

Minimum Food Cost: \$405 for 3 x platters (\$135 per platter @ 80 pieces of food)

A deposit is to be made at time of booking with intended numbers. Full payment of food, finger food selections and confirmed number of attendance is to be finalised 1 week prior to event or booking will be forfeited. If numbers are not met \$10 per person may be deducted from your bond. No BYO food unless you have spoken to Chef

Sit Down - Set Menu

Attendance: 30-50

1 course dinner: \$29.50 per person

2 course dinner (Entrée and Main or Main and Dessert): \$37 per person

3 course dinner: \$42 per person

Choose two selections from each course for an alternative meal drop. Garden salads to the table included.

A deposit is to be made at time of booking with intended numbers. Full payment of food, finger food selections and confirmed number of attendance is to be finalised one week prior to event or booking will be forfeited.

Entrée

- **Pumpkin Soup** with pumpkin scone and cream
- **Minestrone Soup** with parmesan crackle (V, GF)
- **Warm Chicken Salad** with spinach, crisp apple and walnuts (GF)
- **Satay Chicken Skewers** with jasmine rice and dipping sauce
- **Salt and Pepper Calamari Salad** with roquette, salad greens and lemon dressing
- **Thai Beef Salad** with roquette, coriander, peanuts and crunchy noodles

Main

- **Herb Marinated Chicken Breast** with sweet potato mash and sauté green peas
- **200g Porterhouse** with potato gratin, pea puree and a red wine reduction (cooked to med unless asked to be done different)
- **Lemon and Herb Crusted Atlantic Salmon** with new potatoes and cauliflower puree
- **Grilled Barramundi Fillet** with new potatoes, shaved pumpkin and spinach salad
- **Chicken Kiev** with potato puree and ratatouille
- **T-Bone Steak** with fat chips and green beans

Dessert

- **Chocolate Fudge Brownie Pudding** with vanilla ice cream
- **Sticky Date Pudding** with vanilla ice cream
- **Cherry Ripe Cheese Cake** with double cream and berries
- **Strawberries and Cream Pavlova** with shaved Chocolate (GF)
- **Vanilla Panna Cotta** with spiced rhubarb (GF)
- **Lemon Tart** with berry coulis and double cream

- **Nan's Xmas Pudding** with brandy custard and berries (only available in December)

Function on a Budget

Attendance: 30-50

1 course dinner: \$24 per person

A deposit is to be made at time of booking with intended numbers. Full payment of food, selections and confirmed number of attendance is to be finalised one week prior to event or booking will be forfeited.

Choose two selections for an alternate meal drop or pre order meals to have a choice. Orders must be in one week prior to event.

- **Chicken Parma** with chips and salad
- **Beer Battered Fish** with chips and salad
- **Beef Lasagne** with chips and salad
- **House made Pie** with chips, salad and tomato relish (please ask for flavours available)
- **Quiche** with chips and salad
- **150g Porterhouse Steak** with chips, salad and gravy.

Alternately, hiring out the bistro for guests to order and pay for their own meals can be arranged for a minimum 30 guests and a deposit of \$300 to be paid at the time of booking, which you will get back if attendance is met.

If not met, a \$20 surcharge is taken out of the deposit for every guest short of 30. Please note that guests must buy a main meal, these are counted at the end of service and entrées will not be counted in the final tally.

Function Booking Form

Name of Function: _____

Contact Name: _____ Contact Number: _____

Date of Function: _____ Number of Attendance: _____

Menu Choice: _____ (please
return with attached menu choices)

Deposit Due: \$ _____ Date Paid: _____

Time of Arrival: _____

Dietary Requirements and Names: _____

Band Required: Yes No Cost: _____

Total Cost of Function: _____