

FUNCTIONS

Thank you for your function enquiry.

Following is a comprehensive overview of what we offer at the Balcony Restaurant.

We ask that you please read carefully the details of function menu options and the terms and conditions listed in this package. By booking your function it is accepted that you understand and agree to our terms and conditions. If you require further assistance or wish to book a time to view the room please contact Kelly or Peta.

Phone 47712255 Email balconylunchbox@gmail.com WEB www.thebalconyrestaurant.com.au

MENU OPTIONS

COCKTAIL MENU

Minimum of 5 choices from below selection.

This menu includes full wait service.

<i>5 choices from below is</i>	<i>\$25 per head</i>	<i>6 choices from below is</i>	<i>\$30 per head</i>
<i>7 choices from below is</i>	<i>\$35 per head</i>	<i>8 choices from below is</i>	<i>\$40 per head</i>
<i>All choices</i>	<i>\$45 per head</i>		

*Feta on Bruschetta Bites (v, *gf)*

Vegetarian Risotto Boats (v, gf)

Thai Green Curry Boats (gf)

Devilled Eggs (v, gf)

Mini Focaccia Pizzas

Arancini Balls (v)

Spicy Meat Balls

Southern Fried Chicken Skewers

Crumbed Mackerel Gougons

*(gf) – gluten free (*gf) - can be adapted to be gf (v) - vegetarian*

GRAZING TABLE SHARE PLATTERS

Minimum of 5 platters required per function.

5 platters approximately cater for up to 40 people

6 platters approximately cater for up to 50 people

7 platters approximately cater for up to 60 people

8 platters approximately cater for up to 70 people

The platters are served to a buffet table to share. No wait service applies.

Antipasto Share Platter \$150

Marinated Capsicum, Semi Dried Tomatoes, Pickled Mushrooms, Olives, Prosciutto & Grisini

Cheese Share Platter \$150

Blue Cheese, Brie, Cheddar, Grapes, Dried Fruit, Nuts & Crackers

Cold Meat Share Platter w Bread Sticks \$150

Chicken, Ham, Prosciutto, Salami & Bread Sticks

Risotto \$150 (served in chaffing dish)

Vegetarian risotto w pumpkin, spinach and mushroom & shaved parmesan cheese

Spicy Meatball & Southern Fried Chicken Platter \$150

Spicy Meatballs and Southern Fried Chicken Skewers

Mixed Burger Sliders \$150

Beef & Chicken Burger Sliders

Thai Green Chicken Curry \$150 (served in chaffing dish)

Thai green chicken curry w jasmine rice

Dessert Share Platter \$150

Mini assorted cheesecakes, mini profiteroles, mixed lamington & peach blossom bites & choc dipped strawberries

BUDGET PLATTERS (budget platters are not available in high season ie November & December)

Each platter caters for approx 10 people. Minimum of 4 platters required per function.

The platters are served to the table to share. No wait service applies.

Retro Platter \$110

Kabana, Pickled Onions, Cheese cubes, Green Olives, Celery & Carrot Sticks, Crackers & Dip

Hot Platter \$110

Spring Rolls, Samosas, Chicken Wings, Mini Quiche & Spicy BBQ Meatballs

DINNER - alternate drop or pre order

This sit down menu option is available as an *alternate drop* with 2 choices from each course **OR pre order in advance and have choice of all items from each course (find pre order sheet last page of this package)**

Entree + Main + Dessert	\$60 per head
Entree + Main	\$55 per head
Main + Dessert	\$45 per head
Bread - add feta on bruschetta or garlic bread	\$4 per person with any of above
Canapes on arrival 4 choices from cocktail menu above	\$15 per person with any of above

Entree Choices:

Eye fillet skewers w port wine and rosemary jus, turned baby potatoes and wilted spinach (gf)
Salt and pepper calamari w caper and gherkin aioli and lemon wedge (*gf)
Mushroom & parmesan arancini w sweet chilli (v)
Pumpkin, feta & pine nut stuffed mushroom on a rocket salad (v, gf)

Main Choices:

Petite Eye Fillet w brandy pepper cream sauce, sea salted potatoes and mixed vegetable medley (gf)
Coral Trout w lemon dill sauce, garden salad and sea salted potatoes (*gf)
Vegetarian risotto w pumpkin, spinach, mushrooms, eschallots, garlic and aged parmesan (v, gf)
Grilled Chicken Camembert w spinach and semi dried tomato cream sauce, garden salad & sea salted potatoes(gf)

Dessert Choices:

Creme Brulee (v,gf)
Chocolate and cointreau mousse (v,gf)
Vanilla Bean Panna Cotta (v,gf)
Chocolate Brownie w ice-cream (v)

Important Note: Final numbers for alternate drop and pre orders must be in on Wednesday prior for weekend functions and 3 working days prior for weekday functions. The number confirmed for at this time is what we charge for as stock is ordered accordingly and staff are rostered accordingly.

DINNER - casual menu - order on the night

This sit down menu option is available to order on the night. It a more casual dinner menu option.

entree	
garlic bread (*gf, v)	\$10
feta on bruschetta w tomato, feta, basil & drizzle olive oil(*gf, v)	\$14
beetroot relish toasts w feta, caramelised onion & balsamic reduction (*gf, v)	\$16
chicken liver and bacon pate w semi dried tomatoes, sourdough toasts (*gf)	\$18
salt & pepper calamari local baby arrow squid w gherkin and caper aioli (*gf)	\$18
garlic prawns w steamed rice (gf)	\$22
lamb curry rolls sri lankan curry in a crumbed savoury crepe w yoghurt & tamarind pickle	\$22
southern fried chicken crispers w honey mustard ranch style dressing	\$18
main	
chicken risotto	\$28
w pumpkin, spinach, mushrooms, eschallots, garlic, aged parmesan (gf, *v)	
fettuccine carbonara	\$28
chicken, bacon, mushrooms, eshallots in a creamy white wine sauce (*v)	
thai green chicken curry	\$28
served w jasmine rice, broccolini and green beans (gf)	
hot lips calamari salad	\$28
baby arrow squid served on a greek salad, lime wedge and hot lips chilli sauce (*gf)	
battered mackerel	\$28
beer battered spanish mackerel w crunchy chips, fresh garden salad and gherkin & caper aioli	
mediterranean chicken salad	\$28
grilled chicken, baby spinach, marinated capsicum, semi dried tomatoes, spanish onion, feta w an aioli dressing (gf, *v)	
cajun salmon salad w mango salsa	\$28

grilled tasmanian salmon dusted w cajun atop green lettuce, onion & cucumber salad w a mango salsa (gf)

dessert

vanilla bean panna cotta (gf,v)	\$ 7
chocolate and cointreau mousse (gf,v)	\$ 7
crème brulee (gf,v)	\$ 7
chocolate brownie w ice cream & berries (v)	\$10
affogato (*gf)	\$ 15 with liqueur \$10 without liqueur

(gf) – gluten free (*gf) can be made gluten free (v) vegetarian (*v) can be made vegetarian

Important Note: if the number of guests you confirm for (Wednesday prior for weekend functions and 3 working days prior for weekday functions) do not show up on the night hire charges will be charged accordingly on number of guests present on the evening (**see hire charges**).

LUNCH

For groups of more than 25 we offer a refined choice from our regular menu. Choose 5 items from the lunch menu

For groups of less than 25 we offer the regular menu. If you prefer a set menu, at a set price, we can tailor a menu to suit

BREAKFAST

For groups of more than 25 people we offer a refined choice from our regular menu. Choose 5 items from breakfast menu.

For groups of less than 25 people we offer the regular menu. If you prefer a set menu we can tailor a menu to suit.

HIGH TEA

\$35 per head – complete details about high tea functions can be found on our website under high tea

Sweet Selection

Mini assorted cheesecakes

Mini Assorted Cheesecakes

Mini Lamingtons and Peach Blossoms

Mini Profiteroles

Choc Dipped Strawberries

Savoury Selection

Vegetarian Risotto

Feta on Bruschetta Bites

Assorted Ribbon Sandwiches

Crumbed Mackerel Gougons w tartare sauce

Tea and Coffee

Standard espresso coffee OR a specialty tea in silken pyramid tea bags - one cup per customer

Selection of Blooming Flowering Teas - one pot per 4 people with a complimentary refill.

WORKPLACE TAKE-AWAY PLATTERS

We deliver to the city area weekdays | We require a minimum of 10 people

Morning & Afternoon Tea

\$15 per person for 4 choices add \$3 per person for each additional choice

*Avocado on Sourdough Bites (v,*gf)*

*Mini Ham Benedicts(*v,*gf)*

*Mini Frittatas(*v,gf)*

Scones Jam & Cream (v)

Banana Bread (v)

Granola cups w yogurt and berries(v)

Fresh Fruit Selection (v,gf)

Lunch

\$20 per person for 4 choices from below add \$5 per person for each additional choice

*Beef & Bacon Burger Sliders(*gf)*

*Feta on Bruschetta Bites(v,*gf)*

Thai Green Chicken Curry & Rice Boats(gf)

Risotto Boats(v,gf)

Crumbed Mackerel Gougons

Mediterranean Chicken Salad (gf)

Sandwich & Wraps

\$15 per person

Egg & Lettuce Sandwiches

Leg Ham & Cheese Sandwiches

Chicken & Aioli Sandwiches

Mediterranean Chicken Wrap

Pumpkin, Spinach, Pine Nut & Feta Wrap

Ham & Salad Wrap

(note: we can make gluten free and vegetarian alternatives)

*(gf) – gluten free (*gf) can be made gluten free (v) vegetarian (*v) can be made vegetarian*

CATER AWAY

Please contact us for details

THE BALCONY RESTAURANT

The Balcony Restaurant is located upstairs at number 287 Flinders Street Townsville City.

The heritage building has been the home of The Balcony Restaurant for over 25 years. The timber staircase takes you on and upwards to the quirky space above that ensures a unique and memorable experience unmatched in Townsville.

The Balcony Restaurant permeates a relaxed and pleasant ambience. Escape to the bliss of the Balcony's charm where you can enjoy the delicious food, the great coffee, an icy cold beverage, good music and let our happy staff take care of you.

TERMS & CONDITIONS:

AVAILABILITY

Evenings: The Balcony is available for private functions any night of the week.

Day : It may be possible to open for private functions during the day depending on requirements.

HIRE CHARGES

A minimum of 20 paying adults is required to open for private functions.

Note: If numbers fall below 20 a \$400 hire charge will apply

30 paying adults or under a \$200 hire charge applies

40 paying adults or under a \$100 hire charge applies

Over 40 paying adults no hire charge applies

PRICES

Beverage prices are subject to change and may change without notice. Beverage prices change periodically in line with CPI and wage increases. The prices listed are current at the time of receipt but may differ at the time of your function. Price rises are only minor.

DEPOSITS , CANCELLATIONS, DAMAGES & THEFT

In order to secure your function we require a \$200 deposit.

You can pay deposit with cash, credit card or direct deposit.

Bank details: BSB 633000 Account Number 137099669 Account Name: Balcony Restaurant Ref: Your name

The deposit is non refundable and non transferable. We turn away other functions once your function is confirmed so in the event of a cancellation your deposit is forfeited to cover lost revenue.

The deposit paid will be adjusted off your total bill.

If you cancel your function once food has been ordered, full payment will be required. An invoice will be forwarded to the function organiser for immediate payment.

If there is any damage to the room or equipment OR theft of restaurant property OR if the room requires excessive cleaning then the deposit shall be held to cover costs incurred by the restaurant. If damage or theft exceeds the deposit an invoice will be sent to organiser to cover the full cost of repairs or loss.

PAYMENT

Cash, EFTPOS or credit card accepted. We do not accept Amex or diners.

If you are paying by direct deposit payment is required before the event.

Bank details BSB 633000 Account Number 137099669 Account Name: Balcony Restaurant Reference: Your name

CATERING

Your menu selection, times for service and final numbers are required :

Weekend functions : Wednesday prior

Weekday functions : Three full weekdays prior

You will be charged for the number of people you have confirmed for at this time.

Shortfall in numbers will be charged at confirmed price per head and appropriate hire charge applied.

Food may not be purchased from an external source with the exception of a cake to celebrate the occasion.

GUEST NUMBERS

Cocktail Events: We can comfortably fit a maximum of 80 people for cocktail events

Sit Down Meals: We can comfortably fit a maximum number of 55 people inside and 20 outside for sit down meals

LICENSING TIMES

We are licensed from 10am to midnight 7 days a week (excluding Good Friday, Christmas Day & Boxing Day)

The bar will be closed at 11.30pm with all patrons to vacate the premises by midnight.

UNDERAGE PATRONS

We ask to be made aware if there will be minors attending your function & our policies & procedures will be explained.

Underage patrons must be under constant supervision from a PARENT or LEGAL GUARDIAN.

We do not allow underage patrons in the function areas under supervision of adult friends or partners.

If a patron doesn't have appropriate id or appropriate supervision they will not be served and will be asked to leave the premises. We ask that you are clear on our policies in relation to underage patrons to avoid disappointed at the time of the event.

DECORATING

We do not allow things to be adhered to the walls of the room.

NO STICKY TAPE, HOOKS or NAILS are permitted. NO SMALL SCATTERS, CONFETTI, CREPE PAPER or GLITTER are permitted. Use of such items will incur an additional \$100 cleaning charge with no exceptions. Please discuss an appropriate time for decorating. We usually offer afternoon between 2.30pm and 3pm (please note our staff must be gone by 3pm) or we can arrive half an hour before your guests arrival time to let you in. We often have afternoon functions that may affect available times so please confirm with us before the event. If you require longer than half an hour in these available times extra charges of \$35 per hour will apply for staff overtime. If you have basic table centrepieces or balloons you are welcome to drop them in earlier and we can put them out for you.

ROOM SET UP

Cocktail Events

We provide three round dry bars that are positioned in the main area of restaurant. These three dry bars are clothed.

The perimeter of the room and outside balcony area are left with tables and chairs for guest seating and comfort.

Sit Down Meals

Alternate drop or pre order menu - Tables are set with tablecloths, wine glasses, water glasses, cutlery, serviettes and salt & pepper shakers

Casual Dining Menu - Tables are set with cutlery, serviettes, water glasses, salt & pepper shakers

Additional Requirements

We have basic table centrepieces which you are welcome to use at no charge.

We have additional tablecloths available if you would like them at a cost of \$8 each.

If you require more high bars, microphones, lecterns, tablecloths etc we suggest using Ede Events. Their contact details, costs and equipment can be viewed on their website. If you would like us to organise any additional equipment for you we can do so at a cost of \$40. We will pass on the total cost of hire equipment, delivery and pick up to you plus GST.

ENTERTAINMENT

We are able to supply restaurant music or you can supply your own music on IPOD

Alternatively you are able to source your own music eg jukebox or live entertainment.

*You are able to display photo slide shows on the big screen. Either bring a usb and use our laptop or bring your own laptop. **Please note:** As we are a licenced venue we have noise restrictions on our liquor licence, although music can be of a decent volume, it cannot exceed 75 decibels.*

BEVERAGES

The Balcony Restaurant offers an array of specialty beers, premium spirits, wine and cocktails.

Beverages can be based on individual sale or a bar tab.

If you opt for a bar tab simply advise us of the limit and we will monitor the limit throughout the evening and liaise with you. The Balcony staff are trained in Responsible Service of Alcohol and will abide and by the restaurants RSA policy.

NO DISCOUNT OFFERS

No discounts or special offers can be used for functions or high tea functions (eg but not limited to Entertainment Book, Ambassador Card, donated gift vouchers etc)

CONFIRMATION

Please read the above terms & conditions, upon confirmation it is accepted that you have read, understood & agree to them.

THANK YOU

Thank you for your function enquiry. We would love the opportunity to cater for your special event. Our team has many years function experience so you can be assured your function will be a memorable and enjoyable one.

