



Functions Packages

Canape Menu

\$45 per person for 5 choices. Additional choices \$10 per choice per person

Southern fried chicken skewers (*GF, *DF)

Arancini balls with herbed aioli dipping sauce (V)

Spicy meatballs (DF)

Mini focaccia pizzas (*V, *GF, *DF)

Beef or chicken or vegetarian burger sliders (*DF, *GF, *V)

Crumbed haloumi with lemon aioli (V)

Feta on bruschetta bites (V, *DF, *GF)

Salt and pepper calamari (A) (DF, *GF)

Vegetarian risotto boats (V, GF, *DF)

Crumbed fish (A) and chip (*GF, *DF)

Australian (A) or Imported (I)

Gluten Free (GF) or can be made gluten free (*GF)

Dairy Free (DF) or can be made dairy free (*DF)

Vegetarian (V) or can be made vegetarian (*V)

Sit Down Dinner menu

3 serving options - same meal for all guests OR alternative drop between 2 options OR preorder to have access to entire menu

3 courses (entree, main and dessert) \$90 per person

2 courses (entree and main) \$75 per person

2 courses (main and dessert) \$65 per person

Entree:

Salt and Pepper Calamari (A) with cured lemon, cucumber and snow pea salad, lemon oil and spanish onion vinaigrette (DF, *GF)

Half Shell Scallops (A) with gruyere bechamel and pancetta crumb

Pork Belly with cider braised cabbage and apple sauce (GF, DF)

Mushroom and Parmesan Arancini with herb aioli dipping sauce (V)

Roasted Vegetable Stack on puff pastry with roasted sweet potato, mushroom, red onion, capsicum and balsamic dressing (V, DF)

Crumbed Haloumi on a rocket & red onion salad with onion jam (V, *GF)

Main:

Eye Fillet with wild mushroom demi glaze, mash potato, sweet potato crisps and broccolini (GF, *DF)

Chicken Camembert with spinach and semi dried tomato cream sauce, hand cut chips and garden salad (GF)

Coral Trout (I) with lemon dill sauce, hand cut chips and garden salad (*GF, *DF)

Duck with mash potato, baby carrots, broccolini and orange infused demi glaze (GF)

Crispy Skin Salmon (A) with mash potato, asparagus, fried capers, hollandaise sauce, dill and lemon (GF)

Roasted Pine Nut and Pumpkin Gnocchi with mushroom, napoli sauce and shaved parmesan (V, *DF)

Risotto with pumpkin, spinach, mushroom and shaved parmesan (V, GF, *DF)

Dessert:

Chocolate souffle with cream, strawberry and chocolate filigree (V, GF)

Chocolate Brownie with ice cream (V, GF, *DF)

Vanilla Panna Cotta with wild berry coulis (V, GF)

Italian Tiramisu (V) (non alcoholic)

Australian (A) or Imported (I)

Gluten Free (GF) or can be made gluten free (*GF)

Dairy Free (DF) or can be made dairy free (*DF)

Vegetarian (V) or can be made vegetarian (*V)

Order on the night

We require a minimum of 30 adults for order on the night menu with a minimum food spend of \$40 per person. If the minimum number does not show or the required minimum spend per person is not reached then the relevant room hire charge will be applied. Please see the balcony room for room hire fees.

Starters:

Garlic Bread 2 pieces (V, *GF) **\$10**

Bruschetta with tomato, feta and basil, 2 pieces (V, *GF, *DF) **\$17**

Main:

Risotto with pumpkin, spinach, mushroom and shaved parmesan (V, GF) **\$32**

Add Chicken **\$8**

Salt & Pepper Calamari (A) with chips, garden salad, housemade tartare sauce and lemon wedge (*gf, df) **\$38**

Eye Fillet with wild mushroom demi glaze, mash potato, sweet potato crisps and broccolini (GF, *DF) **\$48**

Beer Battered Coral Trout (I) with chips, garden salad and housemade tartare sauce (*GF, *DF) **\$38**

Crispy Skin Salmon (A) with mash potato, asparagus, fried capers, hollandaise sauce, dill and lemon (GF, *DF) **\$40**

Chicken and Pear Salad with prosciutto, spanish onion, rocket, blue cheese and macadamia dressing (GF, *DF) **\$38**

Roasted Pine Nut and Pumpkin Gnocchi with mushroom, napoli sauce and shaved parmesan (V, *DF)

Dessert:

Sticky Date Pudding with butterscotch sauce and ice cream (V) **\$15**

Chocolate Brownie with ice cream (V, GF, *DF) **\$15**

Apple Pie with ice cream (V, *DF) **\$15**

Kids:

Cheeseburger Sliders with chips and tomato sauce (*DF) **\$16.50**

Ham and Cheese Toastie with chips and tomato sauce (*DF, *GF, *V) **\$15.50**

Crumbed or Grilled Chicken with chips and tomato sauce (*GF, *DF) **\$16.50**

Mini Pizza with ham and pineapple (*V, *DF, *GF) **\$15.50**

Australian (A) or Imported (I)

Gluten Free (GF) or can be made gluten free (*GF)

Dairy Free (DF) or can be made dairy free (*DF)

Vegetarian (V) or can be made vegetarian (*V)



Balcony Room

Room capacity

Seated : 50

Canapes : 80

If number of guests are higher than capacity we can use the outdoor balcony

Seated : 24

Canapes : 30

Events During Trading Hours 8am - 2:30pm

This is a shared space unless your group is over 40 guests or hire fee is paid for exclusive use.

Duration of bookings: 2 hours for up to 20 guests OR 2.5 hours for over 20 guests.

Afternoon Events 3pm - 5:30pm

Duration of bookings: 2 hours for up to 20 guests OR 2.5 hours for over 20 guests.

Evening Events 6pm - 11:30pm

Duration of bookings: 5 hours .

Room Hire Fees:

40 or more people	no charge
30 - 39 people	\$150
20 - 29 people	\$250
10 - 19 people	\$350
1 - 9 people	\$450

Room hire fees apply to the number of people who turn up to the event and are charged at the end of the event. The amount of food ordered is irrelevant to the room hire fee.

Magnolia Room

Room capacity

Seated : 30

Canapes : 60

If number of guests are higher than capacity we can use the outdoor balcony

Seated : 10

Canapes : 20

Events During Trading Hours 8am - 2:30pm

This is a shared space unless your group is over 20 guests or hire fee is paid for exclusive use.

Duration of bookings: 2 hours for up to 20 guests OR 2.5 hours for over 20 guests.

Afternoon Events 3pm - 5:30pm

Duration of bookings: 2 hours for up to 20 guests OR 2.5 hours for over 20 guests.

Evening Events 6pm - 11:30pm

Duration of bookings: 5 hours

Room Hire Fees:

20 or more people	no charge
15 - 19 people	\$150
10 - 14 people	\$250
5 - 9 people	\$350
1 - 4 people	\$450

Room hire fees apply to the number of people who turn up to the event and are charged at the end of the event. The amount of food ordered is irrelevant to the room hire fee.

Outdoor Balcony**Room capacity**

Seated : 24

Canapes : 30

Events During Trading Hours 8am - 2:30pm

This is a shared space unless your group is over 16 guests or hire fee is paid for exclusive use.

Duration of bookings: 2 hours for up to 20 guests OR 2.5 hours for over 20 guests.

Afternoon Events 3pm - 5:30pm

Duration of bookings: 2 hours for up to 20 guests OR 2.5 hours for over 20 guests.

Evening Events 6pm - 11:30pm

Duration of bookings: 5 hours

Room Hire Fees:

16 or more people	no charge
10 - 15 people	\$150
5 - 9 people	\$250
1 - 4 people	\$350

Room hire fees apply to the number of people who turn up to the event and are charged at the end of the event. The amount of food ordered is irrelevant to the room hire fee.

Shared or Exclusive Use

Shared - The booking space is shared with other patrons and no hire fees apply.

Exclusive - The booking space is used only by you and your guests. The minimum number of guests are required or a hire fee is to be paid. Hire fee is charged on the day based on how many guests turn up to your event. Please note that there will be other patrons moving through the Magnolia and Balcony room to gain access to the outdoor balcony and/or restaurant. No doors are to be locked under any circumstances as these are emergency exits.



Terms and Conditions

Please read the terms and conditions. Upon confirmation of your booking, you acknowledge that you have read and agreed to all terms and conditions.

Deposit

In order to secure your function we require a \$200 deposit. **This deposit is non-refundable and non-transferable if the function is cancelled or changes dates.** Once your function has been confirmed and secured, we turn away other potential business, therefore your deposit is used to cover lost revenue. If we are able to rebook your date, we will refund the deposit. The deposit will be taken off your final bill.

Final numbers

Your final numbers, menu selection including dietaries and any other final details are required 7 days before your function. You will be charged food costs for the number of people confirmed as we cater and prepare for those numbers. Room hire fees will be applied at the end of the event as these are based on how many guests actually turn up and are irrelevant to the food costs.

Cancellations

Cancellations cannot be accepted within 7 days of your function. If your booking drops in numbers within 7 days of your function, there will not be a refund as we have already catered for these guests. You will have the option for the extra food to be served as extra meals or it can be packaged for takeaway. Cancelling the entire function will forfeit your deposit unless the date can be rebooked. Please see the deposit for further information.

Payment

The food bill and any prepurchased drinks will need to be paid in full 7 days before your function. Any drinks ordered on the night and room hire fees are to be settled at the end of the function.

Card, cash and direct deposit is accepted

Direct Deposit

Final numbers are required to be confirmed prior to the food bill and room hire fee being settled.

Bank details

Account Name - TARSH Pty Ltd

BSB - 014 730

Account Number - 811 236 121

Reference - Surname and date of function

External Food

Food cannot be brought in from an external source with exceptions of a cake.

Beverages and Bar Tab

We are fully licensed but do not allow BYO. Beverages are purchased during your function and can be arranged to be paid by the individual or placed on a bar tab to be settled at the end of the function. Please advise if a bar tab is required, the amount willing to put on the tab and what drinks are included. Our staff will monitor and liaise with you during the function. We can supply a drinks menu on request. If you would like to arrange a special cocktail or have a special alcohol ordered in for you, please inform us at the time of booking and we will do our best to arrange this.

Dietary Requirements

We try to cater for all dietary requirements. We do need to be notified of any dietary requirements 7 days prior to your function. If dietary requirements are not passed on in advance and additional meals need to be made, then there will be additional costs to cover the food cost and time.

Bar and Kitchen Times

Our bar closes at 11pm with all guests to vacate the premises by 11:30pm.

Our kitchen closes at 8:30pm. If you require food service after this time, an addition fee of \$55/hour/chef is applied

Music

You can use our music playlist OR connect your phone to play your playlist OR source music elsewhere (eg live band, jukebox, etc). If you require a microphone and/or speakers we can arrange hire (we will request a quote, send it to you for approval before booking. Once confirmed we will add it to your bill. If you cancel your event and we have paid on your behalf, you will still need to pay for the equipment hired). Another option is that you can arrange to hire equipment yourself. If requiring time to test equipment, best to do so between 8am - 2:30pm.

Slideshow

Our function rooms are equipped with a TV in which you can connect to via HDMI or USB. If requiring time to test equipment, best to do so between 8am - 2:30pm.

Room setup

Canapes - will be set up with 3 high bars in the centre of the room, tables and chairs will be set up on the perimeter. Tablecloths will be placed on the high bars.

Sit down meals - Tables will be set with water glasses, cutlery, napkins, salt and pepper shakers and water bottles. Tablecloths will be provided for all 2 and 3 course prearranged dinners. Casual ordering on the night will not be set with tablecloths.

A clothed cake and/or present table can be set up for your function and needs to be advised in advance.

If you would like additional tablecloths, these can be arranged at \$12/tablecloth.

Decorating

We do not supply, help with setup or pack up of decorations. You are welcome to arrange decorations including setup and pack up for your function. The best time to set up would be within 1 hour of the start of your function. For evening events, you can set up between 2pm-2:30pm. Please note for evening events there will be no staff here between 2:30pm and 1 hour before your function.

Flowers, balloons and walls work well in our spaces.

Green photo walls are available for hire - Rectangle (2.4m W x 1.8m H) \$150, Round (1.5m D) \$100

We do not allow the following - confetti of any size, open flames, crepe paper or anything that will stain the tablecloths. Nothing is to be tied to our chairs or light fittings.

If staff are required to stay back or arrive early for decorating needs, an additional charge of \$45/hour/staff will be applied to the final bill.

Damage, Theft or Excessive Cleaning

If there is any theft or damage to room, property or equipment or requires excessive cleaning, the deposit will be held to cover the cost incurred. If the costs exceed the deposit, an invoice will be forwarded to you to cover the cost of loss, repair or clean.