



FUNCTION PACKAGE

**BIRTHDAYS / CELEBRATIONS OF LIFE
WEDDINGS / CORPORATE / CASUAL
GATHERINGS**

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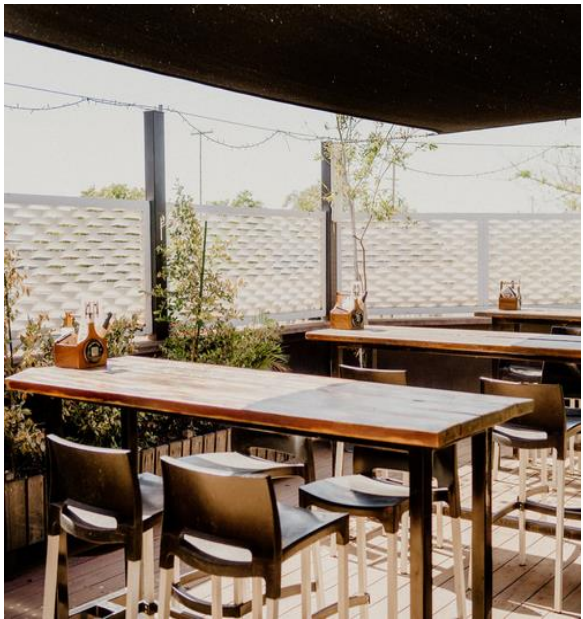


Function Room

150pax

Buffet, Cocktail & Sit down Set Menu

Room Hire: \$250

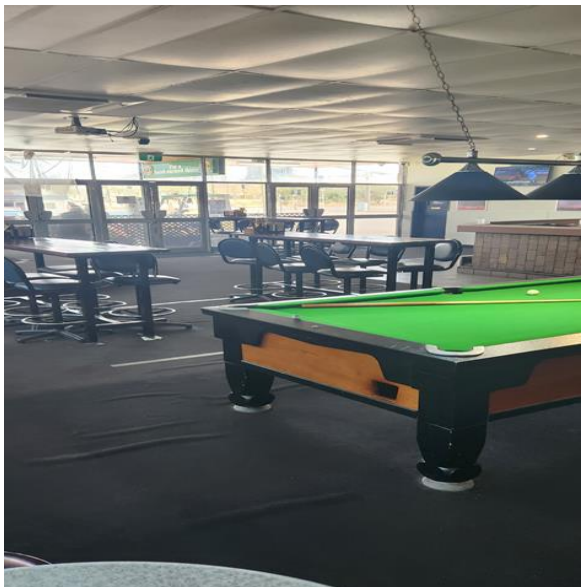


Back Deck

40Pax

Cocktail

Room Hire: Free



Public Bar (Stage end)

60Pax

Cocktail

Room Hire : Free

Platter Options

ANTIPASTO PLATTER 95

Prosciutto, Salami, Ham, Camembert Cheese, Semidried tomatoes,
Olives, Char Grilled Eggplant, Basil Pesto, Tomato Tapenade, Goats
Cheese with Caramelised Onion and Water Crackers,

ASIAN PLATTER 75

Samosas, Spring Rolls, Prawn twisters, Pork Wontons
Served with Aioli, Sweet Chili

CLASSIC PLATTER 95

Assortment of Mini Sausage Rolls, Party Pies and Mini Quiche
Severed with BBQ, Tomato Sauce

SANDWICH PLATTER 85

Curried Egg and Lettuce x2
Ham Cheese and Tomato x2
Chicken, Lettuce, Cheese and Aioli x2
Salami, Lettuce and Slaw with Sriracha Mayo x2

CHEESE PLATTER 95

Creamy Camembert, Blue Vein, Cheddar, Brie with Dried Fruits and Nuts with Lavosh and Water
Crackers.

VEGETARIAN PLATTER 90

Carrot, Cucumber and Capsicum Sticks with a Basil Pesto Dip.
Vegetable Spring Rolls. Stuffed mushrooms with Goats Cheese.
Traditional Tomato Bruschetta Pieces.

SEAFOOD PLATTER 95

Tempura Scallops, Lemon Pepper Calamari Bites, Battered Flathead Tails, Tempura Prawns, Garlic
Prawn Skewers.

FRUIT PLATTER 70

Watermelon, Pineapple, Rock Melon, Apple, Orange Wedges and Banana.

ALTERNATE DROP MENU

2 Course \$35

3 Course \$38

ENTRÉE

Roast Pumpkin, Rocket, Fetta and Pine nut Salad with Balsamic Glaze.

OR

Vegetarian Spring Rolls with Sweet Chilli Sauce.

OR

Tempura Prawns with aioli.

MAINS

Stuffed Chicken Breast with Camembert and Spinach served with Creamy Mash, Broccolini and Garlic Cream.

OR

250 Rump medium with Pumpkin Puree, Roast Potato, Broccolini and Gravy.

OR

Mediterranean Roast Vegetable Stack with Pesto Cream and Balsamic Glaze.

DESSERTS

Pavlova with Passionfruit Curd and mixed Berry Coulis.

OR

Sticky Date Pudding with Butterscotch Sauce and Cream.

BUFFET

\$39 PER HEAD

Roast

Dinner rolls

Roast Beef, Pork & chicken

Roast potatoes, Pumpkin, Mash, Steamed Vegetables & Gravy.

Garden Salad, Coleslaw & Caesar Salad

Pavlova, Apple Crumble & Sticky Date Pudding.

BBQ

Dinner Rolls

Pork Sausages, Minute Rib Steak & House made rissoles

Caramelised Onion, Mash Potato & Gravy

Garden Salad, Coleslaw, Potato Salad

Pavlova, Apple Crumble & Sticky Date Pudding.

CONFIRMATION DEPOSIT

A booking is considered confirmed upon receipt of these signed terms and conditions and full deposit payment. If either the deposit or this completed form is not received, management reserves the right to cancel the booking and allocate the space to another client. Tentative bookings will be held for 21 days. \$250 deposit is required, this will count towards room hire or food

PAYMENTS

All pricing we provide you must include GST and is subject to change. All quoted items must be paid in full at least 14 days prior to the event when paid by cash or credit card. Bar tabs to be settled at the end of the event night by cash or credit card. Personal cheques are not accepted.

CATERING & BEVERAGES

Food and beverage orders must be finalised at least 14 days prior to the event. Menu items are subject to market availability. We require final numbers at least 7 days prior to the event date. In accordance with food and safety compliance, no food supplied by The Venue is permitted to be taken from the premises.

BYO POLICY & ENTERTAINMENT

Any alcohol brought into The Venue as gifts must be forfeited to us upon entry and will be returned when you are leaving. Food and beverage cannot be bought in from an outside source. Cakes are accepted and there may be a small fee for plates and cutlery. The Venue does not accept responsibility for the condition or quality of the cake. Entertainment bookings made by The Venue for functions require a deposit and a forfeiture policy applies. (If you booked entertainment and forfeit, we must contact entertainment and will deduct their due payment). We only allow external entertainment in certain circumstances, please discuss with Management.

SIGNAGE & DECORATIONS

No fixtures, glue, sticky tape are to adhere to the walls, doors, windows, or any space on the premises without prior approval from management. No glitter, party poppers, or streamers, or non-ocean-friendly decorations allowed. Any non-approved items may be removed by us or security and may be destroyed. Rice and rose petals are permitted outside.

DELIVERIES & ACCESS

Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods. Access to your booked function space(s) prior to the function start time may be possible, please discuss with us in advance.

DRESS CODE

Smart casual dress code rules do apply. Themed dress is accepted, although The Venue reserves the right to refuse.

UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it. Licensing & House Policy To comply with QLD law, all guests under the age of 18 years of age must be accompanied by their own parents or legal guardian who must stay with them for the duration of their time. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. A current passport, proof of age card or driver's license is the only acceptable form of identification. The Venue reserves the right to refuse entry and or eject patrons for unduly intoxicated/disorderly/failure to provide ID; this is applicable under RSA and Liquor Licensing Laws. Extra security can be provided or should your event require a guard, the cost will be added to the final bill. Due to our commitment to liquor licensing, we do not offer discounted rates for beverages. BYO of beverages and food not accepted. Any children under the age of 18 years of age attending a function must leave the hotel by 10pm. The Venue has the right to refuse entry or service and remove from the premises any person it deems to be behaving in an improper, abusive, disorderly, or anti-social manner. You may be required to pay a bond, which will be refunded no later than 7 days after your function providing no damage has been incurred by yourself, your guests, invitees, or other persons attending the function, whether in the function room or any part of The Venue. This includes, but is not limited to any breach of The Venue policies or procedures, underage drinking, violence, or other anti-social behaviour.

CANCELLATION

All cancellations must be made in writing to The Venue. If a cancellation is made more than 21 days prior to the function, the deposit will be refunded in full less any costs incurred on your behalf. If a cancellation is made 21 days or less prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked. If any cancellation is made 7 days prior to the event all payments will be forfeited. For booking cancellations in November or December, 100% of the deposit will be forfeited. The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays. If this is not met your space may be opened to the general public at Management's discretion. If we believe any function/event will affect the smooth running of our business, security, or reputation, Management reserves the right to cancel at its discretion without notice or liability. In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.

I can confirm that I _____ have read and understood the above terms and conditions and agree to comply.

Signed: _____ Date: _____

Questions regarding the function:

Contact Person: _____

Type of Event (birthday, meeting etc): _____

Date: _____

Time Event starts: _____

Time Event finishes: _____

Approximately how many people will be attending: _____

Is catering needed? _____

If so, what is being ordered: _____

Will there be a tab for event, if so what's included?:

How do guests want the room/tables set up?

Will guest be playing music from phones or will guests
organize their own DJ/ band?

Is security required (at an extra cost \$150):

Any others details that we need to know: _____

Staff member booking event: _____

Date: _____

Is deposit paid for room (\$250): _____

**** Be sure to let the venue manager know of the booking of an event and let the chef know that there is catering. Do a function run sheet (found on the Q drive).**