



COCKTAIL FUNCTION PACKAGES



Friday's
bar | restaurant | club

Selecting a Group Beverage Option

21 April 2016

An **Inclusive Beverage Package** can be taken over a number of hours. This is guaranteed to be supplied continuously over the duration you have specified at a fixed price per person. Or, you can operate **Bar Account** and nominate an amount you would like to spend for beverages, and also the range of beverages you wish to be served.

Silver Beverage Package, \$32.00 for 2 Hours, \$10.00 per additional hour

Main Bar Draught Beers	BrisVegas Bitter, Stone & Wood Pacific Ale, & XXXXGold
External Satellite Bars Bottled Beers	Corona & Asahi Soukai
Cider	Toohey's Five Seeds Crisp
Champagne Cocktail	Midori & strawberry

BTW Sparkling	<i>Karadoc Vic</i>
BTW Sauvignon Blanc	
BTW Pinot Grigio	
BTW Shiraz	

Orange, Mint & Ginger Mocktail | Soft Drinks | Orange Juice | Bottled Water

Gold Beverage Package, \$40.00 for 2 Hours, \$15.00 per additional hour

Main Bar Draught Beers	Heineken, Stone & Wood Pacific Ale, & XXXXGold
External Satellite Bars Bottled Beers	Corona, Stone & Wood Pacific Ale, Balter XPA, Asahi Soukai
Cider	Toohey's Five Seeds Crisp
Champagne Cocktail	Midori & strawberry

Salinger Pinot Noir Chardonnay Sparkling	<i>Yarra Valley Vic</i>
Vavasour 'The Pass' Sauvignon Blanc	<i>Marlborough NZ</i>
Satyr Pinot Gris	<i>Hawkes Bay NZ</i>
The Hedonist Shiraz	<i>McLaren Vale SA</i>

Orange, Mint & Ginger Mocktail | Soft Drinks | Orange Juice | Bottled Water

Platinum Beverage Package \$75.00 for 2 Hours, \$30.00 per additional hour

Main Bar Draught Beers	Heineken, Stone & Wood Pacific Ale & XXXX Gold
External Satellite Bars Bottled Beers	Corona, Stone & Wood Pacific Ale, Balter XPA, Asahi Soukai
Cider	Toohey's Five Seeds Crisp
Champagne Cocktail	Midori & strawberry

NV Mumm Brut Champagne	<i>Reims France</i>
Nautalus Sauvignon Blanc	<i>Marlborough NZ</i>
Kumeu River Pinot Gris	<i>Central Otago NZ</i>
Gibson 'The Dirtman' Shiraz	<i>Barossa SA</i>

Orange, Mint & Ginger Mocktail | Soft Drinks | Orange Juice | Bottled Water

Add Spirits to your Package

\$10.00 for two hours, \$5.00 per additional hour,
or if you prefer your guests can purchase their own for \$5.00 each.

Please note: *We are obliged to point out that under the Liquor Act, alcohol can not be served to underage or intoxicated persons and notwithstanding that you may select a beverage package over a number of hours, we will not be able to continue to serve persons who in our opinion are unduly intoxicated. Proof of age will be required and all guests should be advised.

Hors d'oeuvres Packages

It is considered to be responsible hospitality to serve your guests an appropriate amount of food. As a guide we suggest allocating a similar dollar to food as to beverages.

Please Note: The selection available may vary depending on the total number of guests being catered for. It may not be possible to serve a full selection to parties of less than 30 people.

Light Serve *We serve all selections with an allowance of 8 items per guest.* **\$28.00 pp**

Chorizo & red pepper croquette
 Chilled chicken, celery, red onion & japanese mayonnaise crepe roulade
 Parmesan churros w. fried rosemary salt
 Toasted mustard seed blini w. avocado crème fraiche & smoked salmon scroll
 Pimento & rice flour dusted calamari w. salsa verde mayo
 Grilled lamb & haloumi skewers w. rosemary oil
 Fish fillets in crisp bill batter w. sauce gribiche
 Fried chicken in goanese spiced flour w. cucumber yoghurt
 Cheese & baconburger spring rolls w. american mustard mayo
 Ciabatta croutons topped w. rare peppered beef, king prawns, & jalapeno chicken
 Oyster mornay wantons

Corporate Serve *This includes the light serve with an allowance of 10 items per guest.* **\$34.00 pp**

Seared pancetta wrapped scallops w. artichoke puree
 Fresh shucked sydney rock oysters on the shell w. vodka, horseradish, & tomato sauce
 Chicken terrine en croute

Meal Replacement *Includes previous package plus your selection of two of these* **\$42.00 pp**

Slow braised pork sliders w. tomato & coriander salsa
 Crisp fried bbq pork belly on a potato & green onion mash
 Fish 'n chips with slaw & lemon
 Bbq thai beef salad w. red onion, mint, & crisp vegetables

Sweet Things **\$ 3.50pp**

Your choice of:
 Chocolate dipped strawberries, ☒
 Brandy snaps w. kahlua double cream, or
 Bambino gelati cones

Platters, if you prefer you can purchase platters of your choice to suit your occasion **\$100.00 ea**

Chargrilled platter w. lamb & halloumi, chicken & mushroom, & beef skewers	20 pieces
Lamb & halloumi skewers in rosemary oil	20 pieces
Grande fisherman's basket w. coconut prawns, fish, calamari, & oysters	30 pieces
Fish fillets in crisp bill batter, w. chipotle mayo	30 pieces
Pimento & sea salt dusted calamari w. citrus mayo,	50 pieces
Fresh peeled prawns, w. lemon & dill mayo,	30 pieces
Fresh shucked oysters on the shell w. vodka, horseradish & tomato sauce	30 pieces

Footy Food

Gourmet mini pie platter, tomato relish	30 pieces
Mini dagwood dogs w. tom	30 pieces

Vegetarian

Fresh vegetable batons & florets w. eggplant, spinach & beetroot dips	50 pieces
Grilled mushroom caps w. crumbled feta & dill	40 pieces
Grilled pumpkin & brie arancini	40 pieces
Breaded zucchini batons w. roast capsicum aioli	40 pieces
Falafel balls w. homus	40 pieces

Day Delegate Package

Full Day \$70.00pp

Half Day \$55.00pp

Our minimum charge is for 20 Guests.

Inclusions

Use of Venue

Roving Microphone [s]

80inch LCD Screen with full connectivity

Notepads and Pens

Free Wi-Fi

On Arrival

Water, Orange Juice, Mints

Morning and Afternoon Tea

Ribbon Sandwiches, Muffins, Fruit Platters, Tea, Abrisca Coffee, Orange Juice

Luncheon

Brie stuffed chicken breast with mushroom risotto,

Sirloin steak with green pea mash and rosemary potatoes, or

Roast jap pumpkin and snowpea yellow curry with jasmine rice

Antipodes Still and Sparkling Water.

Function Menu

One course + Breads + Sides	\$40.00 per person
Entrée + Main + Bread + Sides	\$60.00 per person
Entrée + Main + Dessert + Bread + Sides	\$70.00 per person

Choose two dishes for Alternate Drop or three for Table D'Hote

Bruschetta w. tomato, onion, basil, olive oil, parmesan & sea salt flakes

Entrees

Fresh oysters, shucked to order w. tomato, vodka, & fresh grated horseradish sauce
Grilled lamb & haloumi skewers, w. rosemary oil & spiced yoghurt [2]
Twice cooked blue cheese soufflé w. pear, rocket & walnut salad, fig compote
Gin & dill cured salmon, w. orange, fennel & watercress, mustard dressing
Half shell scallops, celeriac & apple remoulade, crispy pancetta
Bbq tiger prawns, chilli, garlic, lemon & romesco sauce

Mains

Fresh fish, pan roasted or in crisp mustard seed batter, wilted spinach, potato mash, poached egg
Chargrilled whole ocean trout, lyonnaise potato, almond & parsley beurre noisette
Italian seafood stew 'Cioppino style' in rich, chilli, fennel & tomato broth
Pork medallions, pan seared on forest mushroom risotto, broccolini, masala sauce
Chicken, thai spice marinated & chargrilled, coconut rice & green papaya salad
Eye fillet, potato fondant, truss tomatoes, port wine jus

Sides

[carrot ribbons w. toasted almond butter](#) | [asian slaw](#) | [rocket & parmesan salad](#)

Dessert

Chocolate marquise, orange & mint salad, chantilly cream
Lemongrass panacotta, ginger crumbs, passionfruit curd, sorbet
Cinnamon spiced doughnuts, coffee anglaise, chocolate ice cream
Bread & butter pudding, vanilla bean ice cream

TERMS AND CONDITIONS

BOOKINGS

You will have made a Booking when we have received your signed Booking Form and received and processed your Deposit of \$500.00. A date cannot be held unless you have made a Booking.

CANCELLATIONS

A cancellation must be made via email. We will refund your Deposit less a \$200.00 Booking Fee if you cancel your booking 28 days prior to the booked date. If you cancel your event less than 28 days from the booked date we will refund your deposit less a \$200.00 Booking Fee if we can rebook the Area.

YOUR FUNCTION AREA

You can book the entire Venue, The Glamour Bar, The Waterline, Private Part, or Bridge Bar. We will note your preferred Function area in your correspondence, however we reserve the right to move you in the event that you reduce your Confirmed Numbers, or in the event of wet weather.

ROOM HIRE

We do not charge Room Hire unless what you ask us to do requires a fundamentally different set-up to our usual set-up, but we will advise you of this at the time of booking.

DURATION OF BOOKING

Functions, bookings or luncheon parties are accepted for a maximum three hour period unless otherwise indicated. You will be asked to vacate an area in the event we have a later booking in that area, or require the use of the area for general trade.

CONFIRMED NUMBERS

Your confirmed guest attendance numbers are required 7 days prior to the function date. In the event that no final confirmation is received we will cater for the guest attendance numbers which have previously been confirmed.

RE-PRICING

We reserve the right to re-price our food and beverage packages in the event of changes to government taxes or imposts. You will be notified should this be necessary.

SUNDAY & PUBLIC HOLIDAY SURCHARGE

A surcharge of 15% will apply on Sundays and Public Holidays to food and beverage prices or packages and this will be noted in correspondence.

PAYMENT

We require full payment by Bank Deposit or CC of your confirmed Food and Beverage package 7 days prior to your event, with any additional expenditure which you have incurred on the night paid that night.

Friday's accepts Master Card, Visa Card, American Express, Diners Club, or payment by cash.

BOOKINGS FORM

CLIENT OBLIGATION

We will cater to your function in a highly professional manner. To do this we would ask you to read all correspondence to check that everything you have discussed or requested is included in this correspondence and notify us immediately if this is not the case. Our function supervisor will confirm all details with you prior to the commencement of your function, and check with you during your function to confirm your satisfaction. We would ask you to express **any concerns or requests** you may have to our supervisor at any time during the event.

I understand the Terms and Conditions as noted and accept them as binding,
and have authority to do so.

YOUR NAME.....

OFFICE PHONE.....MOBILE PHONE.....

COMPANY OR ORGANISATION.....

FUNCTION DATE: GUEST NUMBERS.....

FUNCTION AREA.....

FOOD PACKAGE.....

BEVERAGE PACKAGE.....

CREDIT CARD NUMBER.....EXPIRY DATE.....

SIGNATURE.....DATE.....

YOUR BOOKING WILL BE CONFIRMED ONCE WE HAVE RECEIVED THE SIGNED COPY OF THE TERMS & CONDITIONS, YOUR DEPOSIT, & YOUR CONFIRMED FOOD & BEVERAGE REQUIREMENTS