



COCKTAIL FUNCTION PACKAGES



Friday's
bar | restaurant | club

Selecting a Group Beverage Option 18 May 2017

1.] Take an **Inclusive Beverage Package** 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**,
2.] You can operate a **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,

\$34.00 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 & Fourex Gold
Cider	Toohey's Five Seeds Crisp
Specialty Cocktail	Pimm's Fruit Cup
BTW Sparkling Wine	
BTW Sauvignon Blanc	
BTW Pinot Grigio	
BTW Shiraz	
Orange, Mint & Ginger Mocktail Soft Drinks Orange Juice Bottled Water	

Gold Beverage Package,

\$42.00 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
Specialty Cocktail	Pimm's Fruit Cup
Terry Morris Pinot Noir Chardonnay Sparkling Wine	<i>Granite Belt / Queensland</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
Specialty Cocktail	Pimm's Fruit Cup
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

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
Seafood platter w. fried coconut prawns, fish, calamari, & oysters natural	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
Salt and Pepper Prawns w. Japanese mayo	35 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
Crunchy 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	\$40.00 per person
Entrée + Main + Bread	\$60.00 per person
Entrée + Main + Dessert + Bread	\$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]
Fresh prawn, iced watermelon & mint salad
Crisp pork belly w. vietnamese salad

Mains

Twice cooked orange & thyme pork belly w. braised cabbage & pancetta, potato gratin, pork jus
Eye fillet, crisp rosemary potatoes, caesar salad
Pan fried market fish fillet, hand cut chips, cos red onion caper & tomato salad
Goats cheese & pumpkin ravioli w. burnt butter, sage & pine nuts

Dessert

Flourless almond meal chocolate cake w. berries & double cream
Crème brulee w. biscotti
Sticky fig, blood plum & date pudding w. vanilla bean ice cream
Lemon meringue, raspberry jelly & clotted cream



Gourmet Bar- B- Que and Salad Bar, \$55.00 pp

Jumbo chicken and field mushroom shashliks cooked over mallee charcoal

Thick-cut New York Sirloin, chargrilled

Chargrilled leader prawns, jew-fish and scorched calamari

Barbequed vegetable skewers with zucchini, eggplant, capsicum, red onion, and mushrooms

Husk grilled corn with herb butter | Crusty dinner rolls with maitre 'd butter

Summer salad of cos, spinach, rocket, swiss chard, watercress, red onion, red capsicum, red and yellow cherry tomatoes, topped with avocado and finely sliced shallots, mustard vinaigrette

Chargrilled eggplant, capsicum, zucchini, red onion and mushrooms, with feta and rosemary oil

Chargrilled potato salad with red onion, watercress, shallots and mayo

Dessert Buffet \$12.00 pp

Vanilla panacotta w. passionfruit curd

Chocolate Truffle cake w. fresh berries and clotted cream

Watermelon, orange and mint salad (gluten & dairy free)

Beverage Package, \$42.00 pp, 3 hours

BrisVegas Bitter, Stone & Wood Pacific Ale, XXXX Gold, & Toohey's Five Seeds Crisp Cider

Midori & strawberry champagne cocktail | Zilzie Sparkling, Sauvignon Blanc and Shiraz

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

TERMS AND CONDITIONS & BOOKINGS FORM

BOOKINGS

You will have made a Booking when we have received your signed Booking Form and received a \$500.00 Deposit, or the Deposit requested. 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.

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.

YOUR FUNCTION AREA

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

If you book and pre-pay a Food and Beverage Package for a Minimum Spend of \$3000.00 we will waive our Room Hire.

If you pre-pay a Food Package and opt to run a Bar Account or do Cash Drinks we will charge you \$250.00 to secure exclusive use of Private Part, or The Glamour Bar, and \$500 for The Waterline for the function hours we approve.

If you request that we provide you an exclusive use area for an event with no pre-paid Food or Drinks we will charge you a \$500.00 Room Hire for Private Part or The Glamour Bar, and \$1000.00 for The Waterline.

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.

SUNDAY & PUBLIC HOLIDAY SURCHARGE

A surcharge of 10% will apply on Sundays and Public Holidays to food and beverage prices or packages and this will be noted in correspondence..

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.

PAYMENT

We require **FULL PAYMENT** of the function value seven (7) days prior to the event. **PAYMENT FOR ANY FURTHER CHARGES INCURRED IS DUE ON THE CONCLUSION OF THE FUNCTION.**

Friday's accepts payments by Direct Deposit or

Master Card, Visa Card, American Express or Diners Club.

A 3 % Credit Card Fee will apply to payments with American Express or Diners Club.

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.....

BEVERAGE PACKAGE | BAR ACCOUNT | CASH BAR Circle one

.....

HORS D'OEUVRES PACKAGE | PLATTERS Circle one

.....

ROOM HIRE.....

CREDIT CARD TYPE.....

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