



# FUNCTION PACKAGE

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# OUR SPACES

## ELEVATE

Our upstairs Elevate Room is perfect for smaller, more intimate functions. The space comfortably caters for up to 50 guests cocktail-style or 35 guests seated, and is also well suited to business meetings or club gatherings. Elevate features its own private bar and terrace, offering an exclusive setting on the first floor. Please note the room is accessible via stairs only, with bathroom facilities located on the ground floor. A \$300 room hire fee applies Sunday to Thursday, while Friday and Saturday bookings require a \$1,000 minimum spend.



## LOUNGE

Located downstairs, our Lounge Room is ideal for larger functions and events. The space caters for up to 100 guests cocktail-style or 50 guests seated, and is also well suited to larger meetings or conferences. The Lounge Room offers a private entrance, exclusive bar, dedicated bathrooms, and access to its own terrace (please note the terrace closes at 10.30pm). A \$300 room hire fee applies Sunday to Thursday, with a \$2,000 minimum spend required for Friday and Saturday bookings.



We cater for a wide range of events, including functions, meetings, corporate dinners, training sessions and conferences.

Our team is happy to work with you to tailor an option that suits your needs -get in touch with us today.

### Equipment Available :

TV Screen - Elevate  
TV Screen - Lounge  
Whiteboard  
Microphone  
Audio Cable for music



# GENERAL INFORMATION

## FOOD & BEVERAGE

We offer a range of catering options, including platters, pizzas and set menus. Full details can be found on the following pages and are subject to seasonal availability. We're happy to discuss any specific requirements and work with you to tailor an option that suits your event.

### *Catering Tip:*

When planning your menu, we recommend allowing four items per person. We suggest under-catering rather than over-catering, as pizzas and fries are available to order on the day if needed.

Our extensive beverage list offers something for everyone. You can choose from a bar tab, cash bar, or our subsidised drinks option, where you can shout your guests \$6 off any drink, with guests paying the balance.

A cakeage fee of \$1 per person applies, capped at \$50.



## DECORATION

You're welcome to decorate the space on the day of your event. We kindly ask that only Blu Tack is used for anything attached to the walls.

Decorations may be taken down and stored overnight, with collection available the following morning.

## PAYMENT

Payment is to be made on the evening of your event, unless prior arrangements have been made. We do not require a deposit; however, a \$300 cancellation fee applies for cancellations made within 7 days of your event.

## MUSIC

Both of our function spaces are equipped with an audio cable that connects via a standard headphone jack, allowing you to play your own playlist from a phone or laptop. DJs and live bands are also welcome.

*If your device does not have a headphone jack, please provide your own adaptor.*

## OPENING HOURS

We are licensed until midnight and offer ample off-street parking for your convenience.

Our venue is open from 11am until late, Tuesday to Sunday.



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# PLATTERS

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## COLD ANTIPASTO PLATTER

\$165

Selection of cold meats, cheese, pickles, nuts, dried & fresh fruits, olives and dips served with crackers

## HOT ANTIPASTO PLATTER

\$190

Marinated pork ribs (gfi, gfi), chicken skewers (gfi), arancini (gfia +\$5), crispy fried chicken (gfi) and italian meatballs

## SEAFOOD PLATTER

\$190

Marinated chilli mussels, hot smoked salmon, fish goujons, crispy calamari and prawn & ginger dumplings

Please note that all platters are subject to seasonal availability

Allergen Disclaimer: All of our platters are made in house and some of our ingredients may come in contact with common allergens, please let us know if you have any allergies we need to be aware of and we will do our best to accommodate these. dfi - Dairy Free Ingredients used/gfi- Gluten Free Ingredients used



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# PLATTERS

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Designed to mix and match to cater for larger crowds, we recommend allowing 4 pieces per person. Changes to, or creations of platters will be considered

|                                                                         |              |
|-------------------------------------------------------------------------|--------------|
| <b>SAVOURY SELECTION</b>                                                | <b>\$80</b>  |
| 50 pieces - including mince, potato top and sausage rolls               |              |
| <b>GLAZED PORK RIBS</b>                                                 | <b>\$100</b> |
| 30 pieces - slow cooked and glazed with garlic and soy sauce (gfi)      |              |
| <b>BUTTERMILK CHICKEN</b>                                               | <b>\$85</b>  |
| 30 pieces - buttermilk fried chicken with chipotle sour cream (gfi)     |              |
| <b>BEEF SLIDERS</b>                                                     | <b>\$90</b>  |
| 20 pieces - mini beef burgers                                           |              |
| <b>SMOKED SALMON BELLINI</b>                                            | <b>\$80</b>  |
| 30 pieces - bellini topped with smoked salmon mousse                    |              |
| <b>MINI TACO'S</b>                                                      | <b>\$85</b>  |
| 20 pieces - choose from Spiced Chicken, Pulled Pork, Fish or Vegetarian |              |
| <b>ARANCINI BALLS</b>                                                   | <b>\$85</b>  |
| 30 pieces - check with us for our seasonal flavour (gfia +\$5)          |              |
| <b>VEGETARIAN SELECTION</b>                                             | <b>\$90</b>  |
| A selection of vegetarian nibbles - serves 8-10                         |              |
| <b>VEGAN SELECTION</b>                                                  | <b>\$90</b>  |
| A selection of vegetarian nibbles - serves 8-10                         |              |
| <b>CHICKEN SKEWERS</b>                                                  | <b>\$90</b>  |
| 25 Skewers - check with us for our current flavour                      |              |



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# PIZZAS

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Cut into 12, our pizzas are a great way to cater your function

gf available on request +\$3 per pizza

df available on request +\$3 per pizza

## MARGHERITA

\$23

Cheese, fresh tomato, mozzarella & basil pesto. v

## MEDITERRANEAN VEGETABLE

\$23

Chargrilled eggplant, roasted red peppers, onions, feta, almonds & balsamic glaze. v

## HERBED CHICKEN

\$23

Herbed roasted chicken, roasted red peppers, red onion & aioli.

## MED MEAT

\$23

Roasted chicken, chorizo, pulled pork & pepperoni.

## SMOKED SALMON

\$23

Cheese, hot-smoked salmon, capers, red onion & cream cheese.

## SWEET & SPICY PORK

\$23

Smoked pulled pork, spiced pineapple salsa, fresh corriander.

## PEPPERONI AND FUNGI

\$23

Martinez pepperoni, braised mushrooms & mozzarella.

## FRIES

\$11

Served with tomato sauce



# SET MENUS

All of our set menu's are available for groups of 20 to 50

Please refer to our booking form at the end of this package for requirements on numbers and payment

## \$45 LUNCH

Choice of 2 mains

Choice of 2 desserts

## \$60 SET MENU

Shared Entree of bread & dips for the table

Choice of 3 mains

Choice of 2 desserts

## \$70 SET MENU

Choice of 4 entrees

Choice of 4 mains

Choice of 3 Desserts

## \$75 3 COURSE

Selection of shared plates

Choose from 4 choices of main course

Sides - Potatoes plus 3 other sides of seasonal vegetables/salads cooked to your liking

Choice of 2 desserts - served alternative drop style

## MID WINTER CHRISTMAS MENU

\$45pp 2 Course - Choice of Main & Dessert

\$50pp 3 Course - Shared Entree, Choice of Main & Dessert





MID WINTER  
CHRISTMAS

# Menu

## TO SHARE

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### Warm Breads & Dips

*Garlic lemon hummus, sundried tomato chutney, warm marinated olives & black garlic butter*

## MAIN

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### Seared Sirloin Steak

*Served with chimichurri sauce, seasonal winter greens & creamy scalloped potatoes*

### Roast Ham

*Served with roast vegetables, golden potatoes, pumpkin, gravy & seeded mustard*

### Pumpkin & Walnut Wellington

*Stuffed with sunflower seeds & dried fruits on onion marmalade.*

## DESSERT

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### Warm Sticky Date Pudding

*Served with vanilla ice cream & a dusting of icing sugar*

### Meringue

*Served with berry compote & whipped cream*





# COCKTAIL CLASSES

Private Cocktail making classes for groups of 6 to 20

## WHAT TO EXPECT

- Private room with it's own bar
- Champagne Cocktail on arrival
- Grazing platter to begin
- Learn tips and tricks while following along with our bartender to create signature cocktails
- Create your own cocktail from a range of supplied ingredients
- Non alcoholic option available
- Courtesy Van available when pre booked - this can drop off within a 10km radius

## PRICING

\$100pp - create 2 cocktails with our bartender and 1 of your own  
(allow 3 hours)

\$140pp - create 3 cocktails with our bartender and 1 of your own  
(allow 4 hours)



# BOOKING INFORMATION

To make a booking, please complete and return the following information

## CONFIRMATION OF YOUR FUNCTION

Your function will be confirmed upon us receiving the below information back. We do not require a deposit however if you cancel your booking within 7 days of your confirmed date, we do charge a \$300 cancellation fee

## BEVERAGE AND CATERING

We are a fully licensed venue, therefore no beverage or outside catering is able to be brought on to the premises with the exception of a cake. We reserve the right to refuse service to any intoxicated persons and remove any persons who are acting in an irresponsible manner.

If you would like to take any left over food home, a small fee may apply for packaging.

For set menu's, final numbers must be confirmed 2 days in advance. For any reduction to these confirmed numbers after this timeframe you may be charged for the original number of meals/guests.

## DECORATIONS/DAMAGE TO PROPERTY/CLEANING

Please ensure that any decorations are either packed up after your event or first thing the next day, if there is any damage to the spaces from decorations or function attendees we will be in contact and charges may apply. If there is excessive cleaning that needs to be completed this will be on charged

## PAYMENT

Final payment is to be made at the conclusion of your function, unless prior arrangements have been made. If payment is to be invoiced, payments must be received within 7 days of invoice date.

Please note that no loyalty cards can be used for function bookings (accrual and redemption)

If you have not met the minimum spend requirements a room hire fee will be charged to meet this.

## RESPONSIBLE NEIGHBOUR POLICY

As we are in a residential neighbourhood, we may require you to lower the volume of your music after 10.30pm, our terraces also close at 10.30pm.

We close at midnight and all guests need to have vacated the premises by 12.30am

Contact Name:\_\_\_\_\_ Signature\_\_\_\_\_

Contact phone number:\_\_\_\_\_

Contact email address:\_\_\_\_\_

Date and start time of function:\_\_\_\_\_

Credit Card Number\_\_\_\_\_ EXP Date\_\_\_\_\_

CSC Number\_\_\_\_\_