

FUNCTION PACK



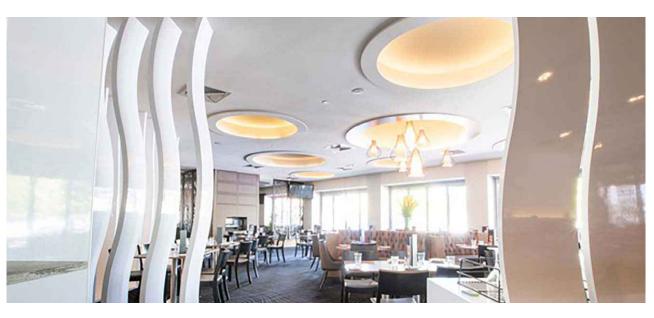
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thebrookbarandbistro.com.au



Phone: 6296 5699

FUNCTION AREAS









ALFRESCO DINING

Our undercover verandah adjacent to the bistro is the perfect place for a sit down function for approx 40 people, or a stand up cocktail party for 60.

DINING ROOM

We book tables of any size in our bistro. You can order from the menu, or we have shared dining options for only \$30 per head!

GARDEN BAR

We will reserve areas in the garden for cocktail style functions with more than 10 people.

LOUNGE

Our relaxed lounge is a lovely area for a casual style cocktail party for 30 - 50 people.

UPPER BISTRO

We will close off our upper bistro area for large, sit down functions for 40 - 80 people. We have a selection of set menus for you to choose from.

SPORTS BAR

You can hire out the Sports bar for big parties - a great spot for your 21st or sporting club functions (not exclusive use).

PLATTERS & MORE

HOUSE MADE DIPS \$60 chef's selection of house made dips, pizza bianca & turkish bread	DUDE BOARD \$90 ribs, chilli chicken wings halloumi, chorizo, sausage rolls, crumbed squid & sauces to dip	SUSHI \$80 various california rolls with pickled ginger, wasabi & soy sauce
ORIENTAL \$65 vegetarian spring rolls, samosas & curry puffs with thai dipping sauce	GOURMET PIZZA \$75 selection of Chef's house made pizza	SURF BOARD \$80 tempura fish pieces, crumbed squid rings & prawn cutlets, house tartare & fresh lemon
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ARANCINI \$90 italian crispy fried risotto balls with napoli dipping sauce	MINI PASTRY PLATTER \$75 assorted gourmet pies, sausage rolls & tomato sauce	SATAY \$80 marinated chicken & beef skewers with satay dipping sauce

CHARCUTERIE \$85

shaved continental meats, parfait, hummus, gourmet cheese, pickles, marinated vegetables, grilled ciabatta, crackers



SHARED DINING

Our shared dining experience takes care of all your requirements prior to your event, so you can sit back relax and enjoy. Simply make the selection for your table and let us worry about the rest.

TRADITIONAL

Roasted meats, baked seasonal vegetables, cauliflower au gratin, peas, gravy, crusty bread or Yorkshire pudding.

TASTES OF THE ORIENT

Chef's selection of Asian favourites from various destinations.

MEDITERRANEAN SELECTION

Selection of mediterranean dishes from various destinations.

CHRISTMAS FEAST

Roast turkey, glazed baked ham, roasted vegetables, gourmet salads, crusty bread & all the trimmings.

ADD ONS

DESSERT, TEA & COFFEE \$10 PER HEAD

Choose from a wide range of desserts, tea & coffee to suit your Event.

12 per head

FRUIT & CHEESE BOARD 10 PER HEAD

Fresh fruit & chef's selection of gourmet cheese

12 per head



SET MENU



SET MENU 1 - \$38

The Classic

STARTER-FOR THE TABLE

sour dough with garlic butter

ENTRÉE-FOR THE TABLE CHEF'S TASTING PLATE

turkish flat bread & house dips, chorizo, feta & olives, salt & pepper squid & more!

MAIN

CHICKEN PARMIGIANA served with chips & house salad

OR

CAESAR SALAD with grilled chicken

OR

FISH & CHIPS served with house salad & tartare

SET MENU 2 - \$48

The Premium

STARTER-FOR THE TABLE

TOASTED GARLIC BREAD sour dough with garlic butter

ENTRÉE-FOR THE TABLE

CHEF'S TASTING PLATE turkish flat bread & house dips, chorizo, feta & olives, salt & pepper squid & more!

MAIN

CHAR-GRILLED PRIME STEAK served with red wine jus & mash potato

OR

ROASTED CHICKEN BREAST served with creamy garlic sauce & potatoes

OR

OCEAN CATCH served with seasonal sides

OR

VEGETARIAN RAVIOLI roasted pumpkin & creamy sauce

House salads & crusty bread to share



SET MENU

SET MENU 3 - \$58

The Platinum

STARTER-FOR THE TABLE

TOASTED GARLIC BREAD sour dough with garlic butter

ENTRÉE-FOR THE TABLE

CHEF'S TASTING PLATE turkish flat bread & house dips, chorizo, feta & olives, salt & pepper squid & more!

MAIN

CHAR-GRILLED PRIME STEAK served with red wine jus & mash potato

OR

ROASTED CHICKEN BREAST served with creamy garlic sauce & potatoes

OR

OCEAN CATCH served with seasonal sides

OR

VEGETARIAN RAVIOLI roasted pumpkin & creamy sauce

House salads & crusty bread to share

DESSERT-SHARE

FRESH FRUIT & CHEESE PLATE chef's selection of gourmet cheese, & fresh fruit

Tea & Coffee







With our Chef's selection of seasonal offerings, classics & your guest or event requirements, you'll be sure to find a set menu perfect for any occasion. Just make your selection with our friendly function co-ordinator that best suits your budget & requirements then sit back, relax & let us take care of everything. With a wide range of extras & add ons, you can completely tailor your event to suit your every need.

Please note prices may change according to your selections.



TERMS & CONDITIONS

1.Functions & Events.

1.1 Confirmation of Bookings & Deposits.

In order to confirm your event booking, we require a full payment of the quoted minimum food spend. If the deposit and booking are not received we reserve the right to allocate the area(s) to another booking. Final numbers are to be confirmed 5 days prior to your event and full payment is to be received by the agreed date.

1.2. Cancellations.

Fees will apply to all cancelled event bookings. Event bookings will need to give 10 days notice to receive a full refund. Any function cancellations that do not give the relevant notice will forfeit the agreed deposit or payment(s) made to the venue.

1.3. Payment.

We accept cash, credit card or Eftpos. Direct debit will also be accepted provided a remittance is emailed to the functions coordinator within 72 hours prior to the event. Any outstanding balance will be charged to the credit card provided at the time of booking.

1.4. Minimum Spend/Guest Numbers.

We reserve the right to apply minimum food and beverage charges where an area is specifically allocated for an event. We also reserve the right to refuse a function booking or section off an exclusive area(s) based on guest numbers or minimum spend requirements.

1.5. Equipment, Decorations & Entertainment.

Please ask our functions coordinator about decorations, entertainment, equipment hire and any special requirements to tailor your event. Items supplied by the Venue may incur extra charges.

1.6. Dress Code.

It is a requirement of the event organizer/client that the guests attending the event are informed of the dress code and any requirements. Please refer to our website for further information; thebrookbarandbistro.com.au

1.7. Commencement Times.

Access to an event or area earlier than the stated start time will require prior arrangement with the venue.

1.8. Ticketed Events, Bookings & Cancellations.

All tickets must be paid in full at time of booking unless discussed prior to ticketing. Please choose carefully as no refund will be given for incorrect purchases or change of mind.

1.9. Supply of Alcoholic Beverages.

We retain the right to refuse the supply of alcoholic beverages to any guest(s) attending the venue that are underage, intoxicated or displaying suspicious or offensive behaviour. In accordance with in-house policy and the Liquor Control Act 1988.

2.0 Underage Guests.

Children must remain seated & with their legal guardians at all times. In accordance with the Liquor Control Act 1988. Curfews do apply in some circumstances. (Unless pre arranged with management.)

2.1. Responsibility.

The client is legally responsible for any damage that is sustained to the venue or any other property whilst attending or holding and event.

2.2. Food & Beverage Offerings.

Our venue reserves the right to change any of our offerings without prior notice.

2.3. Privacy Policy.

If you would like a copy of our privacy policy please contact us directly on the following; enquiries@thebrookbarandbistro.com.au

Function Coordinator:	Client:
Name	Name
Date	Date
Signature	Signature

