



FUNCTIONS

2015 -2016



www.narangbatavern.com.au | email: functions@narangbavalleytavern.com.au

NARANGBA
VALLEY TAVERN

| 37-47 Golden Wattle Drive, Narangba | Ph 07 3491 1000

Welcome

Thank you for considering the Narangba Valley Tavern as the place to hold your function.

The Narangba Valley Tavern offers an exclusive private function room, complete with private bar and non smoking outdoor courtyard.

We offer exclusive packages for all occasions, specialising in wedding receptions, birthdays, engagements, office parties ect. With friendly, efficient staff, let us help make your special occasion a complete success.

Contact Details

37-47 Golden Wattle Drive

Narangba, QLD, 4504

P: 07 3491 1000

F: 07 3886 8874

E: functions@narangbavalleytavern.com.au

W: www.narangbatavern.com.au

Terms and Conditions

Room Hire and Service Fees

Room hire fees apply to -

Day Functions 8.00am - 4.00pm

Evening Functions 6.00pm - 12.00am

Public holiday functions are unavailable.

Standard Room Hire - \$250 (min 50 guests)

The room hire fee gives you exclusive private use of the function room.

This includes - Full steward service/staff

Standard table clothes and serviettes

Table skirting for buffet.

Use of audio microphone

In - house music with volume control

Note: To book the Function Room on a Thursday, Friday, Saturday or Sunday you must confirm a minimum of 50 guests attending and a minimum spend of \$1000 on Food and Beverage (Excludes Room Hire)

Function Deposit

To secure the date requested, we will require a deposit of \$250, which is to be paid within 10 days of the initial booking. The \$250 deposit will then be reimbursed as payment for your room hire fee on the night of the function. The room will be considered tentative until the deposit is paid. Should we receive another function enquiry during this time or if the 10 days period has lapsed, we will attempt to contact you to confirm whether you would like to go ahead with your function booking, if so immediate payment will be required. In addition, if excessive cleaning bill or damages occur, you will be accountable for the cost. The receipt of the deposit and the signed agreement confirms your function booking.

Payment

Payment for all catering choices require payment **2 weeks** prior to your function. Payment for bar tab for the night can be paid at the conclusion of the event. We accept Cash, Eftpos, Visa, Mastercard, AMEX and Diners, which must be authorized. Payment by business cheque can be accepted by prior arrangement from our financial administration.

Final Confirmation

To ensure a smooth and successful function, final numbers, room set up and all catering choices and dietary requirements must be finalised 2 weeks prior to the function. With this in mind you will be contacted one month prior to arrange an appointment time for the details to be finalised with the Function Co-ordinator.

Cancellations

In the event of a cancellation the deposit is only refunded if cancellation notice is given 4 weeks prior to the function date. If the cancellation occurs less than **4 weeks** prior to the function date, the deposit will be non refundable. If you decide to change the date of your function, you will need to give 4 weeks notice and we will transfer your deposit, providing that date is available.

Security

Narangba Valley Tavern can cater for 21st Birthdays, however it is up to the managements discretion at the time of booking. These parties will require a fee for ROOM SECURITY. A security officer will be designated to the room to control your function and any breaches of company policies. This fee is not refundable and will be charged at a per hour rate with a minimum of 3 hours - \$150, Payable with room hire.

Responsible Service

The Narangba Valley Tavern is committed to providing responsible service of alcohol. RSA laws will be enforced and are applied at the management and staffs discretion. Management and staff reserve the right to refuse service to any guest who is intoxicated or behaves inappropriately. Customers will be required to provide acceptable evidence of age when there is any doubt they are under 25 years of age. Photo identification is the only form of ID that will be accepted. The dress standard of smart casual applies to all guests and management reserves the right to refuse entry to inappropriately dressed guests to all areas of the Tavern. If management has reason to believe that the function will have a negative impact on the Tavern or its staff, management reserve the right to remove any guests or to shut down the function without notice or liability, NO refunds will be given. Managements decision is final and no negotiations will be entered into.

Minors

Minors are welcome to attend the function, however all guests must adhere to the Narangba Valley Tavern Risk Assessment Management Plan (RAMP) which is available upon request. Minors are not permitted on the premises after 10pm unless in the confines of the function room area.

Decorating Services

We do not offer a decorating service, though we can provide contact numbers for various decorating and hire companies. You are welcome to decorate the room and tables yourself. At no time can items be attached to walls as any item will damage. **The use of table scatters are prohibited due to cleaning (a \$50 surcharge will be added to your bill if disregarded)** If you would like to have helium balloons supplied by us, this must be organised 2 weeks prior to function date along with final confirmation (charged at \$2 per balloon)

Damages

The function organiser will be liable for any breakage, damage, theft, or vandalism to the venue or property of the Narangba Valley Tavern during or associated with the function, including the cost of cleaning required. Please advise staff or management of any damage immediately upon discovery to avoid any disputes later on. Please be aware that as the function organiser you are responsible for the behaviour and actions of your guests and the cost of damages or excess cleaning will be charged to you. Please advise your guests that during any private function to please refrain from throwing confetti, bubbles or similar as it will attract a cleaning fee.

Entertainment

Company contacts for jukeboxes and Karaoke machines can be supplied with direct payment to the company. Due to licensing noise level laws, any entertainment or music in the room reserves management the right to adjust the volume of DJ's, Bands and Juke Boxes used during the function. Due to conditions of the Narangba Valley Tavern license, music can only be played at levels no greater than 85dB.

Courtesy Bus

The Narangba Valley Tavern Courtesy Bus adheres to Queensland law in regards to minors able to travel on the bus. Children under the age of 7 are prohibited from using the service as we do not have suitable restraints installed. Minors are unable to travel on the Courtesy Bus after 10pm. No bookings are taken for the Courtesy Bus, it is up to you to make contact with the driver on the day of your function to arrange pick up time. The Courtesy Bus is only available to the local area.

Platters

6 items per platter serves approx 10 people

HOT SAVORIES - \$79

Black Angus mini pies, char grilled mini sausages, chicken and beef meat balls, potato wedges, chorizo-chilli & garlic prawns with dipping sauces

ASIAN FAVORITES - \$70

Spring rolls, vegetable money bags, prawn and pork shao mai, onion and vegetable bhajis, chicken or beef satay bites and tempura prawns

SEASIDE DELIGHT - POA

Salt and lemon pepper dusted prawns and calamari, chefs selection of crumbed and battered reef fish bites, house made mini fish cakes, tempura battered prawns or oysters with dipping sauces, aioli and seafood sauce

BREADS AND DIPS - \$69

Chefs Selection of breads and 3 dips

Fire roasted capsicum and cashew cream cheese | garlic and cayenne pepper | savory sour cream | mediterranean tomato salsa | olive tapenade | house marinated olives or mushrooms | basil-parmesan pesto

TURKISH BREAD SANDWICHES - \$55

Chefs Selection of meats, deli fillings, salads, condiments on fresh Turkish bread

CHEESE PLATTER - POA

Gourmet cheeses with breads, fruits, seeds, nuts and more

SWEET PLATTER - \$75

Chef's choice of Petite Dessert selection of assorted bite size sweets

FRUITS - POA

Market fresh seasonal Fruit platter

BAKERY - \$65

Assorted mini danishes, muffins and croissants

Please note:

Vegetarian and special diets.

We can cater for special dietary requirements on request and with seven days notice. A surcharge for gluten free and some special diets/ requests will apply.

Therefore please take note;

Due to health and food safety we're not able to serve your brought in food items, nevertheless we would allow you to supply one (normal size) cake for your special occasion, the responsibility of handling and supply will be strictly in your hands but a service fee of \$2.00pp will be charged (for cutlery and plates) which also includes whipped cream for your cake.

Appetisers | Canapes

Minimum purchase of 36 pieces is required for appetisers /or canapés

BUTLER SERVICE

Choose from

- 12 pieces of one flavour - \$33.00
- 18 pieces of one flavour - \$45.00
- 48 pieces of 4 flavour - \$105.00
- 60 mixed of 5 flavours - \$130.00
- 72 mixed of max 6 flavours - \$150.00

HOT

- Double smoked bacon and onion Quiches
- Mediterranean vegetable and Persian feta tartlet (VO)
- Roasted sweet potato, caramelised onion and goat cheese tartlet (VO)
- Double smoked ham and swiss cheese tartlet with oven roasted vine ripe tomato
- Truffled Arancini rolled in pecorino, grana padano and fresh herb-bread crumbs, truffled aioli sauce (VO) (GR)
- Tuscan spice flavoured chicken tenderloins in a light verjuice and Lavender batter with a Tuscan style roasted vegetable sauce
- Mini pork loin steaks topped with double smoked bacon, spanish onion rings and drizzled with small batch Bundy Rum BBQ sauce (GR)
- Mexican, bean and vegetable tortilla with sour cream and avocado salsa (veg/gluten red)
- Prawn dumpling encased in coconut leaf, sweet soy
- Lamb medallion with oven roasted vine ripe tomato and balsam -Shiraz glaze (GR)
- House made Thai chicken bites with rice noodle salad (GR)
- Sesame, lime and ginger chicken tenders with jasmine rice, soy dipping sauce (GR)
- Chicken or Beef satay skewers with house made satay sauce (GR)
- Garlic and herb prawn skewers with house made lemon Aioli sauce (GR)
- Lime and coriander flavoured tempura batter encased Oysters (GR)

COLD

- Petite chicken medallion in prosciutto with Mediterranean vegetables (GR)
- Melon and fresh prosciutto (GR)
- Tiger prawn with dill cream cheese and fresh cucumber lemon vinaigrette (GR)
- Asian style vegetable and cucumber roll with sesame, lime and sweet soy (GR) (VO)
- Smoked salmon and dill in cream cheese with cucumber and salmon roe
- Wholegrain wrap tartlet with Mediterranean vegetables, roasted seeds and Persian feta cheese (VO)
- Prawn skewers with wasabi flavoured Aioli and lime
- Oysters with fresh tomato and herb salsa
- Fresh Tasmanian natural oysters

DESSERTS

- Selection of gourmet cheese canapés with truffle cream and seeds/nuts (VO)
- Bite size assortment of sweets (can contain e.g. tiramisu/sorbet/ creams/ mousse/chocolate and more)

Sit Down Lunch or Dinner Packages

MIN 30 PEOPLE

FULL MENU \$34.50 | 2 COURSE \$28.50 | MAIN ONLY \$22.50

ENTREE

Chef's choice of House made Dips (three) and oven fresh breads
(Served per table not individual)

MAIN served alternately

250gm Black Angus porterhouse steak (med) tenderised and marinated in fresh herbs and olive oil, served with chips and garden salad, port wine jus

Bush spices and herbs marinated chicken breast, served with chips and garden salad

DESSERT

Banana sticky date with Butterscotch sauce and vanilla ice cream

MIN 30 PEOPLE

FULL MENU \$39.50

ENTREE

Chef's choice of House made Dips (three) and oven fresh breads
(Served per table not individual)

MAIN served alternately choose two

250gm Black Angus Porterhouse steak (med) marinated in herbs and olive oil, served with garden fresh vegetables and fluffy mash potato, port wine jus

Chicken breast marinated in Bush spices and herbs, served with crushed potato and garden fresh vegetables

Wild caught Barramundi fillet dusted with lemon pepper, herb and macadamia, served with creamy mash potato and a seeded mustard and white wine sauce, crisp prosciutto

DESSERT served alternately

Banana sticky date with Butterscotch sauce and vanilla bean cream

Passionfruit cream brulee served with vanilla bean ice cream

Sit Down Lunch or Dinner Packages

MIN 30 / MAX 80 PEOPLE ALTERNATE SERVED
CHOOSE 2 ENTREES / 2 MAINS / 2 DESSERTS
FULL MENU \$48.50

ENTREE served alternately

Tartlet with slow roasted vegetable, asparagus, vine ripe tomatoes and persian feta, crisp rocket and radish salad

Lemon pepper dusted calamari and prawns, house made dill aioli with a rocket and radish salad

Chef's selection of handmade mini appetisers (3) with crisp greens

MAIN served alternately

200gm beef eye fillet (med) flavoured with herbs and olive oil wrapped in double smoked bacon, served with garden fresh vegetables, fluffy mash potato and a port wine jus

Chicken supreme marinated with Mediterranean herbs and spices, crisp prosciutto served with crushed potato and a Greek salad

Tasmanian Salmon fillet brushed with house made rocket pesto served on celeriac mash potato, Mediterranean vegetables, oven roasted vine ripe tomatoes and a champagne sauce

Wild caught Barramundi fillet dusted with lemon pepper, herb and macadamia, served with creamy potato bake, buttered beans, crisp prosciutto and a wholegrain mustard and white wine sauce

DESSERT served alternately

Banana sticky date with butterscotch sauce and vanilla bean cream

Passionfruit cream brulee served with vanilla bean ice cream

Lemon myrtle panna cotta with berries and a white chocolate, raspberry ice cream

Tiramisu with espresso jelly shot, vanilla bean ice cream

Buffet Menu

STARTERS

Pre dinner appetizer platters are available on request for an additional charge.

COLD/SALADS

- Continental potato salad with fresh herbs
- Greek salad
- Seasonal garden salad and dressings
- Coleslaw salad
- Caesar Salad 'Las Vegas' the light Caesar with walnut pieces and lemon dressing

CARVERY served with matching gravy and condiments

- Double smoked bush honey and red wine glazed ham
- Crackling loin of pork with oven baked apples
- Slow roasted - Beer, herb and mustard marinated roast loin of beef
- Roasted lemon and herb chicken pieces
- Herb and garlic marinated lamb roast

WET/FORK DISHES

- Chicken casserole
- Chicken and prawn curry (fruity and mild) with poppadoms
- Beef strips stroganoff
- Fish and seafood in white wine and lemon cream sauce
- Penne pasta and vegetable bake
- Traditional corned beef pieces in horseradish sauce
- Oriental beef stir fry
- Butter chicken with Poppadums

SIDES

- Creamy potato bake
- Oven roasted potatoes
- Vegetable pilaf rice
- Steamed jasmine rice
- Roasted vegetables
- Garden fresh butter and herb Vegetables

DESSERTS

- Cherry and berry pavlova
- Sticky Date pudding with butterscotch sauce
- Bread and butter pudding with creme anglaise
- Oven fresh apple and cinnamon crumble with creamy custard
- Belgian white or dark chocolate mousse with cherry berry compote
- Fresh fruit of the season platter with wiped cream
- Chefs selection of mini cake assortment

Tea and coffee station

Buffet Selections

All Buffets will be served with oven warm Bread/bread rolls and butter

NVT STANDARD BUFFET (MIN.30 PERSON)

\$30.90 PER PERSON

- Select two out of our cold/salad selection
- Select one of our carvery selections
- Select two out of our wet dish selection and up to two sides
- Select two out of our dessert selection

NVT PREMIUM BUFFET (MIN.30 PERSON)

\$38.50 PER PERSON

- Select two out of our cold/salad selection
- Select two out of our carvery selection
- Select two out of our wet dish selection
- Select up to three sides
- Select three of our desserts selection, receive our complementary whipped cream and ice cream

NVT DELUXE BUFFET (MIN.30 PERSON)

\$46.50 PER PERSON

- Select three of our cold/salad selection
- Select three of our carvery selection
- Select up to three of our wet dish selection
- Matching sides to all carvery and wet dishes at least four
- Select up to three of our dessert selection, receive our complementary whipped cream and ice cream

Your cake can be cut and served as part of your desserts for an additional \$ 2.00 per person

- | | |
|---------------------------------|--------------------------------------|
| Add whipped cream | \$2.00 per person (cakeage included) |
| Add vanilla ice cream | \$2.50 per person (cakeage included) |
| Add vanilla ice cream and cream | \$3.50 per person (cakeage included) |

BUFFET UP GRADES

Extra item of

- | | |
|----------------------|-------------------|
| Cold/salad selection | \$3.00 per person |
| Carvery selection | \$6.00 per person |
| Wet dish selection | \$5.00 per person |
| Side selection | \$3.00 per person |
| Dessert selection | \$3.50 per person |

Strictly two weeks notice for your chosen menu. If we do not receive your confirmation within the two weeks, our team will decide on your behalf.

Acceptance Form

Please note: To secure the date requested, we require a deposit of \$250, which is to be paid within 10 days of the initial booking. The \$250 deposit will then be reimbursed as payment for your room hire fee on the night of the function. The room will be considered tentative until the deposit is paid and acceptance form returned.

By signing below you acknowledge acceptance of the terms and conditions herein. Please return this page with required deposit to confirm your function date.
Please return to email: admin@narangbavalleytavern.com.au or fax: 07 3886 8874

Client's Signature: _____

Client's Name: _____

Date: _____

Function Date: _____

Function Name: _____

Thankyou for booking your function with us here at the Narangba Valley Tavern

Bank account details:
BJD Hotels (Narangba) PTY PTD
BBS: 084 917
ACC: 55789 8380

If making a direct deposit please ensure you use your function date and name as reference
eg reference: Alice_120215

Office use Only: Deposit Taken by: _____ Date: _____
Place Deposit and Acceptance Form in a takings bag and return to Administration.