

# Narangba Valley Tavern

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FOR YOUR NEXT PARTY OR  
CORPORATE FUNCTION

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**[WWW.NARANGBATAVERN.COM.AU](http://WWW.NARANGBATAVERN.COM.AU)**



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# Welcome to Narangba Valley Tavern

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 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.

**Functions Co-ordinator: Brittany Wall**

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# Function facilities

Note: To book the Function Room on a Thursday, Friday, Saturday or Sunday Night you must confirm a minimum of 40 guests attending and a minimum spend of \$1000 on Food and Beverage

## COCKTAIL PARTY

Exclusive private use of the function room and courtyard.  
This includes - Full steward service/staff & House music with volume control.  
Cocktail Platter and Canape Menu.

**FACILITIES : HIGH BARS | DANCE FLOOR AREA | PRIVATE BAR**  
**CAPACITY - 120 COCKTAIL | 30 SEATED**



## SIT DOWN

Exclusive private use of the function room and Courtyard.  
This includes - Full steward service/staff & House music with volume control.  
Full Buffet style or Alternate Drop Menu.

**FACILITIES : CLOTHED SEATED | PRIVATE BAR**  
**CAPACITY - 70 SEATED**





# Platters

## COCKTAIL PARTY PLATTERS

Hot Savouries - \$79

Black Angus mini pies, char grilled mini sausages, chicken and beef meat balls, chicken wings and popcorn prawns with dipping sauces

Asian favourites - \$70

Spring rolls, pork shiu my, Thai fish cakes, onion and vegetable bhajis, prawn grenades and tempura prawns with aioli and dipping sauces

Seaside delight - POA

Salt and lemon pepper dusted prawns and calamari, chef's selection of crumbed and battered reef fish bites, fish cakes, Thai prawn spring rolls, seafood claws with aioli and dipping sauces

Breads and dips - \$69

Chef's selection of breads and 3 dips

Tarama insalata caviar dip | Balsamic Glaze | Tzatziki dip | 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

Sandwich Platter - \$45

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



# Canapes

Minimum purchase of 36 pieces is required for canapés

12 pieces of one flavour - \$33.00  
18 pieces of one flavour - \$45.00  
36 pieces of one flavour - \$85.00  
48 pieces of 4 flavours - \$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 cheese tartlet
- Roasted sweet potato, caramelised onion and goat cheese tartlet
- Double smoked ham and Swiss cheese tartlet with oven roasted vine ripe tomato
  - Tuscan spice flavoured chicken tenderloins in a light verjuice and Lavender batter with a Tuscan style roasted vegetable sauce
- Crab claw balls with house made aioli
- Prawn grenades encased in crispy bread croutons
- Lamb medallion with oven roasted vine ripe tomato and balsam –Shiraz glaze
- House made Thai beef bites with rice noodle salad
- Sesame, lime and ginger chicken tenders with jasmine rice, soy dipping sauce
- Chicken or Beef Satay skewers with house made Satay sauce
- Garlic and herb prawn skewers with house made lemon Aioli sauce

## COLD

- Tiger prawn with dill cream cheese and fresh cucumber lemon vinaigrette
- Asian style vegetable and cucumber roll with sesame, lime and sweet soy
- Smoked salmon and dill in cream cheese with cucumber
- Prawn skewers with wasabi flavoured Aioli and lime
- Oysters with a tomato lime salsa

## DESSERTS

- Selection of gourmet cheese canapés with seeds/nuts
- Bite size assortment of sweets



# Buffet



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## **THE DELUXE \$46.50pp**

30 - 70 PEOPLE

Includes:

Three Salad Selections  
Three Carvery Selections  
Three Mains Selections  
Four Sides Selections  
Three Dessert Selections  
Receive our complementary  
whipped cream and ice cream

Additional Extras:

You supply your own cake: Your cake can be cut and  
served with whipped cream \$2.00pp  
Vanilla ice cream \$2.50pp (cakeage included)  
Vanilla ice cream and cream \$3.50pp (cakeage  
included)  
Tea and coffee station \$50

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## **THE PREMIUM \$38.50pp**

30 - 80 PEOPLE

Includes:

Two Salad Selections  
Two Carvery Selections  
Two Mains Selections  
Three Sides Selections  
Three Dessert Selections  
Receive our complementary  
whipped cream and ice cream

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## **STANDARD \$30.90pp**

30 - 80 PEOPLE

Includes:

Two Salad Selections  
One Carvery Selection  
Two Mains Selections  
Two Sides Selections  
Two Dessert Selections

Add extra Buffet Selections:

Salad Selection \$3.00pp  
Carvery Selection \$6.00pp  
Main Selection \$5.00pp  
Side Selection \$3.00pp  
Dessert Selection \$3.50pp



# Buffet Menu



## STARTERS

Pre dinner appetizer platters are available on request for an additional charge. See Platter or Canapes Menu

## SALADS

- Continental potato salad with fresh herbs
- Greek salad.
- Seasonal garden salad and dressings.
- Coleslaw salad
- Caesar Salad 'Las Vegas' .

## CAVERY

(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.

## MAINS

- 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 poppadoms.

## SIDES

- Creamy potato bake
- Oven roasted potatoes
- Vegetable pilaf rice
- Steamed jasmine rice
- Roasted vegetables
- Butter and herb seasonal vegetables

## DESSERTS

- Cherry and berry Pavlova
- Sticky Date pudding with butterscotch sauce.
- Bread and butter pudding with crème anglaise.
- Oven fresh apple and cinnamon crumble with creamy custard.
- Belgian dark chocolate mousse with cherry berry compote.
- Fresh fruit of the season platter with whipped cream.
- Chef's selection of mini cake assortment.

# Select 2 or 3 course menus



## OPTION 1 - Min 30 people 3 course \$29.50 | 2 course \$25.50

Entree (per table)

Chef's choice of House made Dips and oven fresh breads.

Mains (alternate drop)

- 250 gm Rump steak served with chips and garden salad, pepper gravy.
- Smoky Paprika marinated chicken breast, served with chips and garden salad.

Dessert (per person)

Banana sticky date with Butterscotch sauce and vanilla ice cream.

## OPTION 2 - Min 30 people 3 course \$33.50 (2 Mains)

Entree (per table)

Chef's choice of House made Dips and oven fresh breads.

Mains (alternate drop)

- 250 gm Rump steak marinated in herbs and olive oil, served with garden fresh vegetables and fluffy mash potato, red wine jus.
- Chicken breast marinated in smoky paprika cream set on mash pot and garden fresh vegetables.
- Reef fish fillet served in a creamy white wine sauce with rice, crispy noodles and market fresh vegetables.

Dessert (alternate drop)

- Banana sticky date with Butterscotch sauce and vanilla bean ice cream.
- House made Panna cotta served with mixed forest fruits and double chocolate brownie dust.

## OPTION 3 -Min 30 / max 80 people 3 course \$42.50 (2 Entrees, 2 Mains, 2 Desserts)

Entrees (alternate drop)

- Tartlet with slow roasted vegetables, asparagus, vine ripe tomatoes, feta and crisp seasonal salad.
- Lemon pepper dusted calamari and prawns, house made dill aioli and a seasonal salad.
- Chef's selection of handmade mini appetisers with crisp greens.

Mains (alternate drop)

- 200gm Eye Fillet (med) flavored 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 potato bake and pan seared vegetables.
- Tasmanian Salmon fillet served on celeriac mash potato, Mediterranean vegetables, oven roasted vine ripe tomatoes with a champagne sauce.

Dessert (alternate drop)

- Banana sticky date with butterscotch sauce and vanilla bean cream.
- Lemon myrtle panna cotta with berries and a white chocolate, raspberry ice cream.
- Tiramisu with espresso jelly, vanilla bean ice cream.



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# Terms & conditions

## ROOM HIRE

Room hire fees apply to  
Day Functions 8.00am - 4.00pm  
Evening Functions 6.00pm - 12.00am  
Public holiday functions are  
unavailable

## ROOM 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 fee is used to pay for the room hire charge however if the total spend is over \$1000 then the room hire fee is waived and the \$250 deposit is reimbursed towards the total catering bill. 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.

## PAYMENTS

Payment for all catering choices requires payment 2 weeks prior to your function. Payment for bar tabs 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.

## RESPONSIBLE SERVICE

The Narangba Valley Tavern is committed to providing responsible service of alcohol. RSA laws will be enforced and are applied at management and staff 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. Management's 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.

## DAMAGE

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.

## 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.

## SMOKING

Smoking DOSA (designated outdoor smoking area) is located outside the gaming room, to the left of the indoor kids area. At no time are you or your guests permitted to smoke with in the Function Room or Courtyard area.

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# Terms & conditions

## FINAL CONFIRMATION

To ensure a smooth and successful function; final numbers, room set up and all catering choices including 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.

## DECORATING SERVICE

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 or artwork 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).

## 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 available to the local area within a 5km radius of the Tavern.

## ADDITIONAL EXTRAS

We can supply the following. Any extra fees will be added onto your final bill to be paid on the night of your function.

10 x Linen Table Cloth Hire \$50  
including courtyard \$70

The use of Docking Station to play your own music \$20

The use of Audio Microphone, Whiteboard, Cables, Lecturn, Data Projector and Screen available POA

## DIETARY REQUIREMENTS

We can cater for special dietary requirements on request and with seven days notice.

A surcharge for gluten free and some special diets/ requests may apply.

## SECURITY

Narangba Valley Tavern can cater for 18th and 21st Birthdays; however it is up to the management's discretion at the time of booking. These parties will require a fee for ROOM SECURITY. A security officer will be present on the night 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 function deposit.

## ENTERTAINMENT

Company contacts for Jukeboxes, Karaoke machines and other entertainment equipment can be organised. Please ask for more options. 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.