



TOM'S
TAVERN

Tom's Tavern

Celebration PACKAGES 2016

Tom's Tavern

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FUNCTION ROOM

Prices

No matter what your occasion, be it a birthday, anniversary or engagement we can help turn your function into a special event. Whether we are catering for as few as 10 or as many as 100, our functions department will take the hassle and stress out of your event.

Our dedicated staff will look after your every need and preparation for your event will be effortless. And on the day of your function you can be assured your guests will leave with lasting memories.

Allow us to tailor a quote for your special event today! We pride ourselves on being able to tailor packages to suit your needs, desires and budget as we know that no two parties are ever alike!

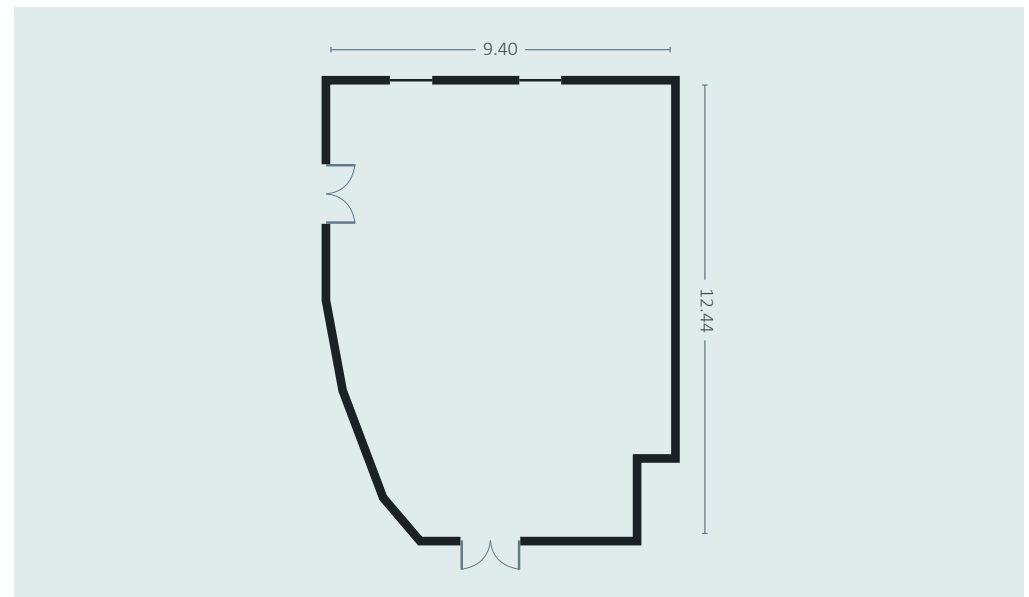
Room	Monday - Thursday	Friday - Sunday
Function Room	\$100	\$150
The Terrace	\$100	\$250

Capacity

INFORMATION

Room	Seated	Cocktail
Function Room	70	150
The Terrace	120	250

FLOOR PLAN





Need Some Help?

Don't know where to start when it comes to sourcing suppliers for your special day? Just ask us as we can help with contact details for local businesses that may be able to help or assist.

We can offer assistance with:

- Booking Entertainment such as DJ's & Jukeboxes
- Limousines
- Lolly Buffets
- Photo Booths
- Birthday cakes
- Balloons

Package INCLUSIONS

- Cake & Gift Table
- White table linen
- Dance floor
- Audio visual facilities including roving microphones, lectern, ceiling mounted data projector, projection screen, audio connectivity.
- Variable Lighting (Function Room Only)
- Air conditioner (Function Room Only)

Additional Add Ons:

We are more than happy to tailor any of our packages specifically to what you had in mind. We can add in extra inclusions or adjust inclusions already present in the packages.

Chair Covers with your choice of coloured Sash - \$5.50 per person

Table Centrepieces:

Your Selection of table centrepieces to hire for your event and tailored to your colour and theme. Display folder of options available on site. Prices on Request.

Celebration PLATTERS

HOT PLATTERS

Aussie Platter (40 pieces) \$80

Caters for approximately 15 to 20 people

Mini Beef Pies, Gourmet Party Pies, Mini Sausage Rolls & Mini Pasties Served with Tomato & BBQ dipping sauces

Asian Platter (50 pieces) \$70

Caters for approximately 15 to 20 people

Samosas, Mini Chicken Dim Sims, Vegetable Spring Rolls, Wontons, Tempura prawns & Prawn crackers. Served with Sweet Soy & Sweet Chilli dipping sauces

BBQ Platter (60 pieces) \$80

Caters for approximately 15 to 20 people

Flame Grilled Meat Balls, Chicken Breast Satay Skewers, and Onion Rings. Served with Tomato, BBQ & Peanut dipping sauces

Seafood Platter (40 pieces) \$80

Caters for approximately 10 to 12 people

A selection of Tempura prawns, Prawn Spring Rolls, Salt and pepper Squid, Panko Crumbed Prawns and Prawn Crackers. Served with Aioli, Tartare and fresh Lemon and Lime dipping sauces

Gourmet Seafood (50 pieces) \$90

Caters for approximately 10 to 12 people

A selection of Coconut prawns, Prawn Spring Rolls, Crumbed Tasmanian Oysters, Potato Spun Prawns, Salt and Pepper Squid, Shrimp Wontons and Prawn Toast. Served with Sweet Chilli, Aioli, Tartare and fresh Lemon and Lime dipping sauces

COLD PLATTERS

Antipasto Platter \$90

Caters for approximately 15 to 20 people

A selection of Continental Deli Meats, Gourmet Cheeses, Char grilled Vegetables, Crackers, Fresh Vegetable Sticks, Fresh Guacamole

Seasonal Fruit Platter \$60

Caters for approximately 15 to 20 people

A selection of fresh seasonal fruit. Please see our function manager or head chef for more details.

Sandwich Platter \$60

Caters for approximately 15 to 20 people

A selection of freshly made, gourmet sandwiches with a variety of fillings.

Available only for daytime

Breads & Dips Platter \$60

50 pieces

Caters for approximately 15 to 20 people

Toasted Turkish Bread served with Pesto, Hommus, Sundried Tomato and Cashew, Beetroot and Fetta dips.



Cocktail PACKAGE

CANAPÉS PACKAGE

Your Selection of 8 hot & cold canapés.

Hot Options

- Thai Fish Cakes with Lime Mayonnaise
- Pumpkin, Fetta & Parmesan Arrancini
- Seared Scallops with Chorizo & Olive Tapenade
- Smoked Chicken, Avocado & Sundried Tomato Vol Au Vents
- Spicy Thai Prawn & Vegetable Spring Rolls with Soy Sauce
- Char Sui Marinated Chicken Skewers
- Panko Crumbed Prawns with Chilli Lime Aioli
- Roast Vegetable Tartlets with Goats Cheese
- Buffalo Chicken Wings with Homemade BBQ Sauce

Cold Options

- Smoked Salmon, Goats Cheese & Caper Croute
- Rare Thai Beef in Chinese Spoon
- Tiger Prawn, Smoked Salmon & Dill Mousse on Brioche
- Bruschetta on Turkish with Balsamic Glaze
- Mini Seared Lamb, Baby Spinach & Fetta Wraps
- Teriyaki Oyster Slider
- Brie, King Prawn & Avocado on Garlic Croute

\$32.00
per person

Minimum 30 full paying guests

ADD ON **Dessert canapés \$9 per person**

-assorted mini bites (4 per person)

Tartlets, mini desserts, friands, éclairs

Classic Roast BUFFET

Roast Carvery— Your Choice of 2 Roast Options.

- Roast Beef— Honey Mustard seasoned boneless beef cooked medium well
- Roast Pork— Juicy young pork leg served with salted crackle
- Roast Lamb— Rosemary & garlic roasted lamb with mint sauce
- Roast Chicken— Golden Roasted chicken pieces served with gravy

Served With

- Golden roasted potato
- Honey glazed carrots
- Glazed parsnips
- Green beans and almonds
- Freshly made Salads
- Pan gravy
- Bread Roll

Dessert:

A simple dessert buffet of fresh fruit pavlova, assorted cakes & slices.

Served with A selection of freshly brewed Coffee and fine selections of Tea

\$40.00
per person

Minimum 30 full paying guests

Full Buffet MENU

Roast Carvery

- Roast Beef- Honey Mustard seasoned boneless beef cooked medium well
- Roast Pork- Juicy young pork leg served with salted crackle
- Roast Lamb- Rosemary & garlic roasted lamb with mint sauce
- Roast Chicken- Golden Roasted chicken pieces served with gravy

Hot Dishes

- Thai Red chicken curry
- Mongolian Lamb
- Baked Barramundi Fillets with Lemon Beurre Blanc
- Fettuccini Carbonara
- Homemade Beef Lasagne
- Satay Chicken Skewers

Served With

- Jasmine Rice- Steamed fragrant rice
- Baked Potato or Creamy Potato Bake
- Baked Pumpkin- Candied Jap pumpkin
- Steamed Vegetables- steamed medley of vegetables
- Freshly made Salads
- Freshly Baked Bread rolls
- Gravy

Dessert:

A dessert buffet with a chef's selection of cakes, pavlova, slices as well as fresh fruit served A selection of freshly brewed Coffee and fine selections of Tea

Minimum 30 full paying guests

\$46.00
per person

Choose one Roast
& one Hot Dish

\$53.00
per person

Choose two Roasts
& two Hot Dishes



Plated MENU

2 Choices from each selected course to be served alternately.

ENTRÉE

- Warm Thai Beef Salad with Rice Noodles
- Chilli, Lemon grass & Coriander Prawn Skewers with Jasmine Rice
- Pumpkin & Bacon Soup with Turkish Bread
- ½ dozen Kilpatrick Oysters
- Rocket, Pumpkin & Fetta Salad with Lemon Vinaigrette
- Spicy Prawn & Vegetable Spring Rolls with Sweet Chilli Dipping Sauce

MAIN COURSE

- 300g Rib Fillet (Med cooked) served with Colcannan Mash & Broccolini with Red Wine Jus
- Pan Fried Atlantic Salmon with Rocket & Walnut Salad & Béarnaise Sauce
- Beef Wellington with New Potato Crush, Baby Bok Choy & Port Wine Jus
- Chicken Supreme Stuffed with Proscuitto & Camambert on Wilted Asian Greens & Hollandaise Sauce
- King Rib Pork Cutlet with Caramelised Onion & Apple Salsa on a Baby Spinach, Cherry Tomato & Fetta Salad

DESSERT

- Macadamia & Caramel Tart with Coconut Ice Cream
- Sticky Date Pudding with Butterscotch sauce & Vanilla Ice Cream
- Lemon Meringue Tartlet with Chantilly Cream & Strawberries
- Mixed Berry Panacota with Vanilla Bean Anglaise
- Strawberry Cheesecake with Shaved White Chocolate & Raspberry Coulis
- Warm Chocolate Brownie with Chocolate Fudge & Fresh Cream

\$50.00
per person

2 Course Menu
entrée & main
OR main & dessert

\$60.00
per person

3 Course Menu
entrée, main and dessert



Children

Children are more than welcome to attend your event under the supervision of a parent or guardian.

Children must vacate the venue strictly by 11:00pm

Pricing structure and inclusions for children are as below:

Children 0-3 years– Free of Charge

Limited Highchairs are available- free of charge

Children 4 years-12 years:

COCKTAIL PARTY PACKAGES : Half the package price

BUFFET & PLATED MEAL PACKAGES - Current kids meal price

Includes your choice of children's meal- Spaghetti, Pizza, Salad, Cheeseburger, Schnitzel, Nuggets or Fish served with chips. As well as ice-cream or jelly for dessert.

Children 13 years-17 years- Full Adults Price-

Standard Package Menu Included.

TERMS AND CONDITIONS

Booking Details:

A TENTATIVE Booking may be placed for a date/room for up to 14 days. At the end of this timeframe the booking must be confirmed or cancelled. Failing our staff to be able to make contact with the booking person we reserve the right to release the booking.

Confirmation of Booking:

Confirmation of booking is accepted in person or via telephone or email. The deposit required to secure the booking is the room hire cost which must be received within 7 days of confirming an event. This deposit comes directly off the total charges for your event. Failure to receive this deposit, the functions team reserves the right to release your booking. All functions must read and sign the terms and conditions and return them to Tom's Tavern signed in order to consider their function confirmed. Social Functions must be paid in full prior to the event. Any additional charges (Bar Tab, etc) must be settled on the night.

Confirmation of Numbers:

Numbers for catering are required two weeks prior to your event, any final changes can be made up to 5 working days prior. This constitutes the minimum number that will be charged for your event. This number charged will not lower if a lesser number of guests attend on the day.

Cancellation:

We do understand that sometimes plans have to be changed. Full Refund of a deposit will be made where 30 days notice is given in writing. Within 30 days prior to an event, room hire fee refunds are subject to the space being re-sold.

Loss or Damage:

Our Staff will naturally take every care when looking after your belongings. The venue cannot however take responsibility for loss or damage to items before, during or after your function. Any damages to the hotel or it's property sustained during an event is the responsibility of the organiser.

Room Allocation:

Tom's Tavern reserves the right to make changes to room allocation based on anticipated final numbers and room availability.

Self-Catering:

Tom's Tavern does not allow self catered functions. No food or beverages of any kind are permitted to be brought in for consumption, selling or distribution at a function by the organisers or any of the organisers guests. No Food or drinks are permitted to be taken off the premises at the conclusion of an event. An exception is made for ONE celebratory cake or specialty desserts at the discretion of the functions manager.

Service of Alcohol:

Tom's Tavern operates within the responsible service of alcohol guidelines. These laws dictate that no alcohol is to be served to anyone under the age of 18 or anyone who is unduly intoxicated. Tom's Policy states that any guest that looks under the age of 25 may be asked to provide an acceptable form of photographic identification (drivers licence, passport or 18+ Card) in failing to do this the guest will not be served any alcohol whilst on premises.

Functions with a Political nature or a political party will not be booked at this venue and can be cancelled at any time at the discretion of the functions manager.

NAME:

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SIGNATURE:

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FUNCTION BOOKING FORM

A tentative booking will be held for 14 days from the booking date.

If not confirmed within 14 days we reserve the right to release the date.

Contact person:

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Contact phone:

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Contact email:

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Date of event:

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booking date:

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Number of guests:

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Start time:

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finish time:

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Function room:

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Catering required:

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Package selection:

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Menu choices:

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Additional beverages required:

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Av equipment required:

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Notes/ special requests:

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How did you hear about Tom's Tavern Function's?

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I have read and understood the terms and conditions given to me in these attached packages.

Please note that your event will only be confirmed once this booking form alongside your deposit has been returned.