HOMESTEAD
TAVERN

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Dear Sir/Madam

Thank you for your enquiry regarding your function at the **Homestead Tavern**

The Homestead Tavern has been meticulously and beautifully renovated offering a brand new state of the art function room facility. We have completely modernized the facilities so that we can provide a memorable experience for any occasion.

We are able to cater for all function types from a party of 20 up to 150 people.

At the Homestead Tavern you will not help but enjoy a relaxed atmosphere, which we will complement with an excellent standard of service.

Enclosed are suggested function menus, but **if you have any particular requests our Head Chef will be more than happy to discuss any variations to suit your requirements.**

We would be happy for you to contact our functions coordinator to arrange a time convenient for you to discuss your requirements, or to inspect the premises. You will be impressed!

We hope the Homestead Tavern can meet your needs and look forward to hearing from you soon…

# Bookings Terms & Conditions

**1. Deposit & Payment**

An initial deposit of 25% of function cost will be required to secure your function booking. Bookings are only confirmed when the deposit is received. A security bond is also required either by way of Credit card details or by $1,000 cash (refer item 8 Security Bond). Your function must be paid in full 5 days prior to the event date. The beverage component can either pre-paid, or it may be paid for on the day of the function. Non compliance of the payment terms may result in cancellation of the booking & forfeiture of deposit. Please ensure that if you have any difficulty with payment terms that you notify the venue manager immediately.

**2. Cancellation**

Any cancellations within 4 weeks of the function date will result in forfeiture of deposit.

The Homestead Tavern reserves the right to end a function if guests refuse to comply with RSA orders made by venue management. RSA non compliance could jeapordise the liquor license of the venue or result in fines to management and/or staff. Please ensure that all your guests are aware of the RSA requirements and comply to ensure the smooth running of the function.

**3. Charges & GST**

Event charges are based on the rates quoted, an estimate event charge has been provided. Final charges will be stated in the Function Booking Form. And all pricing includes GST. If there are any increased taxes introduced after the date of the Function Booking Form the Homestead Tavern reserves the right to require payment of the relevant additional amount.

**4. Function Details**

The event details will be outlined on a Function Booking Form. Details will need to be confirmed as soon as possible.

**5. Final Numbers**

The final numbers must be confirmed no less than 2 weeks prior to the function date. Your stated numbers are not being subject to reduction once confirmed.

**6. Menus**

If you have any special requests the Venue Manager & our Head Chef will be more than happy to discuss variations to suit your requirements. Bringing your own food & beverage onto the premises is strictly prohibited.

**7. Beverage Service & RSA**

Our manager will discuss and confirm your requirements for beverages, see Wine & Beverage Lists enclosed. Note that strict RSA will be adhered to at all times by staff and any persons refused service or asked to leave the function must comply with the order.

**8. Security Bond – Malicious Damage to Property**

Either a credit card or a $1,000 cash security bond must be provided at time of booking. Accidents do happen, however any malicious damage to property, function areas and surrounds will be the responsibility of the function. Any malicious damaged repairs/costs will be charged against the credit card used for security, or deducted against the cash bond if applicable. Please ensure that all your guests are aware of the damage clause and treat our property with respect. The security bond is fully refundable provided there is no malicious damage caused.

**9. Dress Code**

Smart casual dress code must be adhered to. Management reserved the right to refuse entry to function.

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# Function Room Hire Rates

*Note these rates are subject to availability.

*Room hire fees applicable for function with minimum up front spend less than $2,500.

*** Any function greater than $2,500 (food & beverage only) the hire fee will be waived**.

## Hire Fee - Monday thru Thursday - $500

## Hire Fee - Friday thru Sunday - $1,000

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# Platter Menu

(1 Platter serves approximately 10 people)

*Pricing for platters are for table drop off service only, and price does NOT include dedicated wait staff to carry platters for service. Dedicated wait staff can be provided at a cost of $30 per hour each staff member if waiter service of platters is required..*

## Option 1 - $70 per Platter

Gourmet Sandwich Platter

**If you require specific sandwich fillings please advise our friendly staff when booking.*

## Option 2 - $90 per Platter

Samosas, Spring Rolls, Meat Balls, Chicken Nuggets, Wedges

## Option 3 - $100 per Platter

Chicken Satay Sticks, Assorted Savory Pastries, Fish Goujons,
Tempura Garlic Prawns, Crumbed Camembert

## Option 4 - $130 per Platter

Oysters Kilpatrick, Seafood Skewers, Water Chestnut & Mushroom Puffs,
Thai Fish Cakes, Smoked Salmon on Pumpernickel

## Option 5 - $70 per Platter Vegetarian

Tomato & Mushroom Quiche, Grilled Mushrooms,
Rye Bread with Calzone Topping, Spinach & Fetta Triangles

**Note- when ordering Platters please understand that we normally require 2 days notice to ensue we have the stock on hand. If you wish to adjust Platters please ask our Staff and Chef, who will gladly help you to achieve your catering requirements.*

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# SET MENU OPTIONS

## SET MENU 1

**OPTION 1 $33 PER PERSON**
**Entrée and Main**
**Alternate Drop Main and Dessert**

**OPTION 2 $43 PER PERSON**
**3 Courses**
**Alternate Drop**

Choose two of each course

### *ENTREES*

***Pumpkin Soup*** *with Sour Cream and Chives*
***Potato and Leek Soup*** *with Sour Cream and Croutons*
*Caesar Salad*
***Thai chicken salad*** *– tender wok fried chicken strips, shallot, cucumber, cherry tomatoes, finished with a tangy Thai dressing*

### *MAINS*

***Roast Beef*** *with Buttered Chats, Battoned Vegetables and Traditional Gravy*
***Roast chicken breast*** *with Buttered Chats, Battoned Vegetables and Traditional Gravy*

***250gram Rib Fillet*** *with Crushed Herb Potato, Battoned Vegetables & Red Wine Jus*
***Oven Barramundi*** *with Lemon Mash, Battoned Vegetables and Lemon Butter*

### *DESSERT*

***Chocolate Mudcake*** *with Strawberries and Cream*
***Lemon Tart*** *with Citrus Glaze*
***Pavlova*** *with Strawberries and Cream*

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# SET MENU 2

**$53 PER PERSON**
**3 Courses**
**Alternate Drop**

Choose 2 of each course

## *ENTREES*

***Cream of Mushroom Soup****, with garlic croutons and clotted cream*
***Caesar Salad***
***Thai Beef Salad*** *– Mild Thai Rump strips with glass noodle and mixed leaf Salad*
***Chicken and Mushroom vole-vent*** *with garden salad*

## *MAINS*

***Honey Glazed Ham*** *with thyme roasted potato and seasonal Vegetables*
***250gram Rib Fillet*** *with lemon parsnip mash, seasonal vegetables and Shiraz jus*
***Chicken Breast*** *stuffed with capsicum and parmesan atop roasted new potato and roast capsicum jam*
***Poached Reef Fish*** *with lemon mash, bok choy, snow peas and coconut lime sauce*

## *DESSERT*

***Mango Panacotta*** *with crème anglaise and mango jardinière*
***Chocolate Baccio*** *cake with chantilly cream and chocolate ganache*
***Profiteroles*** *with chantilly cream and chocolate ganache*
***Lemon Curd Tart*** *with berry compote and toffee crisps*

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# SET MENU 3

**$63 PER PERSON**
**3 Courses**
**Alternate Drop**

Choose 2 of each course

## *ENTREES*

***Thai Prawn Salad*** *– Marinated King Prawns on a green sliced mango cheeks salad with coriander and Thai dressing*
***Rare Roast Beef*** *– Garlic and mustard rubbed rare roast sirloin strips atop rocket and parmesan salad with balsamic crème*
***Panned Scallops*** *–Pan seared scallops on crab and avocado mousse with herb salad and fresh coriander*
***Pumpkin and fetta salad-*** *Roasted butternut pumpkin, kumara, Spanish onion and Greek fetta on mixed leaves finished with aioli and parmesan dressing*

## *MAINS*

***Eye Fillet*** *–Fillet of beef with dauphinoise potato broccolini and port Shiraz jus*
***Mahi Mahi*** *– Grilled Mahi Mahi atop sautéed sweet potato with buttered snow peas asparagus and chilli lime glace*
***Chicken Paupiette*** *– Chicken breast wrapped in prosciutto, stuffed with semi dried tomatoes and jindie brie, served with asparagus and roast capsicum jam and chat potatoes*
***Rack of Lamb*** *– Honey and thyme roasted rack of lamb with crushed sautéed potato, beans, carrots and a thyme merlot jus*

## *DESSERTS*

***Choc Kahlua Tart*** *– served with strawberry compote and double cream*
***Poached Pears*** *– served with Crème anglaise port syrup*
***Lime Brulee*** *– served with candied lime crisps and berries*
***Mango Sabayon*** *– fresh Mango served with choc whiskey pannacotta and pistachio sabayon*

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# Buffet Style Menu

$43 per person
or
$65 per person with Seafood Option

## Soup
(Choice of One)

Pumpkin
Potato & Leek
Chicken & Sweet Corn
Pea & Ham

## Dinner Roll & Butter

## Salads
(Choice of Three)

Pasta Salad (Moroccan or Basil Pesto)
Potato & Ham
Garden Salad
Coleslaw

## Pasta
(Choice of Two)

Smoked Salmon & Fried Caper Cream
Basil Pesto
Roasted Capsicum & Baby Spinach
Tomato roasted vegetable in Napoli sauce

## Mains
(Choice of Three)

Poached Reef Fish with Lemon & Herb Butter
Roast (Pork, Chicken or Beef)
Lamb Shanks with Rosemary Beef Jus
Chicken Breast Stuffed with Prawns & Camembert with a Lemon & Ginger Sauce
150gm Rib Fillet (Cooked Medium)
American Spare Ribs in a Smoked Hickory Sauce
Cold meat selection –refer to chef
*All Mains are served with Seasonal Vegetables and a Potato Dish

## Seafood Option
(Choice of Three)

Prawns, Crabs, Moreton Bay Bugs, Baby Octopus,
Black Tasmanian Mussels or Oysters

*Seafood Dishes to be served hot or cold on request.
(Please ask our Chef)

## Dessert
(Choice of Two)

Chocolate Mud Cake
Lemon Citrus Tart
Pavlova with Fresh Cream & Seasonal Fruit

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# Homestead Tavern In-House Wine List

**Note - prices are current as at 09 February 2009*
*Prices are subject to CPI increase so please confirm all prices on booking.*

| Sparkling | Btl | Gls |
|---|---|---|
| Yellowglen Piccolo (SA) | $6.5 | |
| Yellowglen Yellow (SA) | $18 | |
| Hardy's Brut (SA) | $16 | $5.5 |
| Moet & Chandon Non-Vintage (FRA) | $98 | |

## White

| | | |
|---|---|---|
| Hardy's Chardonnay (SA) | $16 | $5.5 |
| Hardy's Sauvignon Blanc (SA) | $16 | $5.5 |
| Peter Lehman Semillon Chardonnay (SA) | $18 | $6 |
| Brown Bros Crouchen Riesling (VIC) | $20 | $6 |
| Rosemount Pinot Grigio (SA) | $21 | $6 |
| Rolling Sem Sauv Blanc (NSW) | $22 | $6 |
| Devils Lair 5th Leg Chardonnay (SA) | $23 | $6.5 |
| Geisen Sauvignon Blanc (NZ) | $28 | $8.5 |
| Oyster Bay Chardonnay (NZ) | $33 | $8.5 |
| Oyster Bay Sauvignon Blanc (NZ) | $33 | $8.5 |

## Red

| | | |
|---|---|---|
| Hardy's Cabernet Merlot (SA) | $16 | $5.5 |
| Hardy's Shiraz Cabernet (SA) | $16 | $5.5 |
| Yellowtail Rose (NSW) | $17 | |
| Brown Bros Cienna | $19 | |
| Wyndham Bin555 Shiraz (NSW) | $23 | |
| Stepping Stone Cab Sav (SA) | $23 | $6.5 |
| Ooomoo Cab Sav (SA) | $25 | |
| Wirra Wirra Church Block (SA) | $32 | $8.5 |
| Stoneleigh Marlborough Pinot (NZ) | $34 | $8.5 |

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# Restaurant Bar Beverage List

**Note - prices are current as at 09 February 2009*
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## Draught Beer

275ml from $2.90
425ml from $4

Tooheys New,  XXXX Bitter
Hahn Light, XXXX Gold

## Bottle Beer

From $4.80

Barefoot Radler
Carlton Cold
Carlton Midstrength
Hahn Super Dry
Hahn Premium Light
Tooheys New
Victoria Bitter
XXXX Gold
XXXX Bitter
XXXX Summer Ale
Crown Lager
Tooheys Extra Dry Premium
Tooheys Extra Dry
Tooheys Old
Guiness
Heineken
Corona
Pure Blonde

**Various Spirits, Liqueurs**
**Aperitif & Cocktails**

We can create a Beverage List from our in house products
Imported for your function at your request