



HOMESTEAD T A V E R N

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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 jeopardise 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

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.



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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 - \$65 per Platter Gourmet Sandwich Platter

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

Option 2 - \$85 per Platter Samosas, Spring Rolls, Meat Balls, Chicken Nuggets, Wedges

Option 3 - \$95 per Platter Chicken Satay Sticks, Assorted Savory Pastries, Fish Goujons, Tempura Garlic Prawns, Crumbed Camembert

Option 4 - \$125 per Platter Oysters Kilpatrick, Seafood Skewers, Water Chestnut & Mushroom Puffs, Thai Fish Cakes, Smoked Salmon on Pumpernickel

Option 5 - \$65 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 \$28 PER PERSON

Entrée and Main

Alternate Drop Main and Dessert

OPTION 2 \$38 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

BBQ Pork Salad - Chinese pork strips with glass noodle salad

MAINS

Roast Beef with Buttered Chats, Battoned Vegetables and Traditional Gravy

Roast Pork with Buttered Chats, Battoned Vegetables and Cinnamon Apple Sauce

250gram Rib Fillet with Crushed Herb Potato, Battoned Vegetables & Red Wine

Jus

Oven Barramundi with Lemon Mash, Battoned Vegetables and Lemon Butter

DESSERT

Mixed Fruit Salad with brandy snap

Chocolate Mudcake with Strawberries and Cream

Lemon Tart with Citrus Glaze

Pavlova with Strawberries and Cream



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SET MENU 2

\$48 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 Crepes with Rocket and Pineapple aioli

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 skordalia

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

\$58 PER PERSON

3 Courses

Alternate Drop

Choose 2 of each course

ENTREES

Thai Prawn Salad – Marinated King Prawns on a green papaya 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 coriander essence

Tempura Chicken – Lightly battered strips of chicken breast atop an Asian mixed salad with a honey, wasabi, soy 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 glaze

Chicken Paupiette – Chicken breast wrapped in prosciutto, stuffed with semi dried tomatoes and jindie brie, served with asparagus and roast capsicum jam

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 vanilla pan acotta and 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

\$38 per person
or
\$55 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
Prosciutto & Field Mushroom

Buffet Menu Continued...

Mains

(Choice of Three)

Poached Reef Fish with Lemon & Herb Butter
Roast (Pork, Lamb 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

*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
White Chocolate Strawberry & Almond Torte



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)	\$17	
Hardy's Brut (SA)	\$15	\$4.5
Moet & Chandon Non-Vintage (FRA)	\$98	

White

Hardy's Chardonnay (SA)	\$15	\$4.5
Hardy's Sauvignon Blanc (SA)	\$15	\$4.5
Peter Lehman Semillon Chardonnay (SA)	\$17	\$5
Brown Bros Crouchen Riesling (VIC)	\$19	\$5.5
Rosemount Pinot Grigio (SA)	\$20	\$5.5
Rolling Sem Sauv Blanc (NSW)	\$21	\$6
Devils Lair 5 th Leg Chardonnay (SA)	\$22	\$6.5
Geisen Sauvignon Blanc (NZ)	\$27	\$7.5
Oyster Bay Chardonnay (NZ)	\$32	\$8
Oyster Bay Sauvignon Blanc (NZ)	\$32	\$8

Red

Hardy's Cabernet Merlot (SA)	\$15	\$4.5
Hardy's Shiraz Cabernet (SA)	\$15	\$4.5
Yellowtail Rose (NSW)	\$16	
Brown Bros Cienna	\$19	
Wyndham Bin555 Shiraz (NSW)	\$21	
Stepping Stone Cab Sav (SA)	\$22	\$6
Ooomoo Cab Sav (SA)	\$24	
Wirra Wirra Church Block (SA)	\$30	\$8
Stoneleigh Marlborough Pinot (NZ)	\$32	\$8



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Restaurant Bar Beverage List

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Draught Beer

275ml from \$2.70

425ml from \$4

Tooheys New, XXXX Bitter

Hahn Light, XXXX Gold

Victoria Bitter, Becks

Bottle Beer

From \$4.20

James Boags Light

Carlton Cold

Cascade Premium

Coopers Sparkling

Tooheys New

James Boags Premium

Coopers Pale

XXXX Bitter

Crown Lager

Hahn Premium

Tooheys Extra Dry

Tooheys Old

Becks

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