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*The Homestead Tavern*

# FUNCTIONS AND EVENTS

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# WELCOME TO THE HOMESTEAD TAVERN

The Homestead tavern has been a part of Brisbane's culture for many years, and today is no different. The Homestead tavern is one of Brisbane's premier function venues, known for quality catering and exceptional service. We pride ourselves on creating a fun, relaxed and welcoming atmosphere.

The Homestead tavern can cater to all occasions from an intimate gathering of 10 to large functions with over 100 guests. Our friendly staff, and fantastic kitchen team will all contribute to making an unforgettable event, without you having to lift a finger. With spaces to suit a multitude of different needs, our team is dedicated to creating fantastic events each time.

Here at the Homestead Tavern, we specialize in corporate events, birthday parties, engagements, Christmas parties and more.

What's on Offer:

- Private Bar
- Private Balcony
- Open Floor Plan
- Stair & Lift Access
- Stage & Dance Floor
- Audio & Visual Equipment

# PARTIES AND EVENTS

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Looking to make memories of a lifetime or celebrate a special day? We can design a package to fit your needs, whether it's a Birthday Party, Christmas get together or a small Private celebration The Homestead Tavern will have something perfect for you!

**VENUE HIRE WITH BAR ATTENDANT \$300.00 for 6HRS.**

**LINEN CAN BE HIRED FOR \$12.00 PER CLOTH.**

**HIRE INCLUDES FULL EVENT PLANNING, BAR ATTENDANT, FACILITIES, EQUIPMENT AND CLEANING COSTS.**

# CORPORATE HIRE

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Need to plan training days, workshops, seminars or a team meeting for your business? We can design a package which best suits your requirements. Discreetly located, our function room ensures the privacy and comfort of your colleagues and clients.

**VENUE HIRE UNATTENDED \$200.00**

**HIRE INCLUDES FULL EVENT PLANNING, FACILITIES, EQUIPMENT SUCH AS WHITEBOARD AND PROJECTOR AND CLEANING COSTS.**

# FOOD PLATTERS



## COLD PLATTERS

Morning Tea Platter-  
Assorted Mini Muffins, Ham & Cheese  
Croissants, Fresh Fruit, Waffles, Banana  
Bread & Danishes.

Vegetarian Platter-  
Falafles, Cherry Tomatoes, Cucumber  
Sticks, Carrot Sticks, Grilled Halloumi, Bell  
Peppers, Assorted Olives, Sundried  
Tomatoes, Artichokes, Hommus, Tzatziki,  
Pita Bread & Turkish Bread.

Cheese Platter-  
Brie, Gouda, Cheddar, Blue Cheese,  
Blueberries, Strawberries, Water Crackers,  
Mini Bread Slices, Walnuts & Figs.

Deli Platter-  
Prosciutto, Salami, Sliced Turkey, Ham off  
the Bone, Kabana, Twiggy Sticks,  
Bocconcini, French Onion Dip, Avocado Dip,  
Jatz Crackers & Flat Bread.

Sandwich Platter-  
Ham & Cheese, Ham, Cheese & Tomato,  
Egg & Lettuce, Corned Beef & Relish and  
Chicken Cheese & Avo

## WARM PLATTERS

Party Platter-  
Sausage Rolls, Party Pies, Mini  
Quiches, Dim-Sims, Samosas,  
Spring Rolls, Onion Rings & Puffy  
Dogs.

Slider Platter-  
Pulled Pork & Coleslaw, BBQ  
Chicken & Cheese, Chicken, Avo &  
Mayo, Gourmet Beef, BLT.

Pizza Platter-  
BBQ Meatlovers, BBQ Chicken,  
Pepperoni, Hawaiian, Supreme,  
Cheese & Vegetarian.

Seafood Platter-  
Prawn Twisters, Seafood Money  
Bags, SnP Calamari, Crumbed  
Calamari, Tempura Garlic Prawns,  
Fish Bites & Seafood Bites.

Yum-Cha Platter-  
Spring Rolls, Samosas, Prawn  
Twisters, Crumbed Calamari,  
Money Bags & Dim-Sims.

PRICES AVAILABLE ON REQUEST

# ALTERNATE DROP MENU

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*Your choice of either a two or three course alternate drop menu. Choose two Mains and two Entrees and/or Desserts.*

*Alternatives available for Dietary Requirements.*

## ENTREES

Your choice of any two.

Duck Spring Rolls

Satay Chicken Skewers

Garlic Bread

Seafood Options Available on Request.

## MAINS

Your choice of any two.

Pork Belly- Succulent Pork Belly served with Mash and steamed Vegetables.

Chicken Breast- Deliciously seasoned Chicken Breast served with Mash and steamed Vegetables.

Atlantic Salmon- Crispy Skinned Salmon served with Mash and steamed Vegetables.

Barramundi- Freshly grilled Barramundi fillet served with Beer Battered Chips and Garden Salad.

200g Rump- Tender 200g Beef Rump cooked Medium, served with Beer Battered Chips and Garden Salad.

Chicken Parmigiana- Chicken Schnitzel topped with Marinara Sauce, Ham and Motzeralla, served with Beer Battered Chips and Garden Salad.

## DESSERTS

Your choice of any two.

Chocolate Mousse served with fresh berries.

Sticky Date Pudding served with custard.

Apple Pie served with Ice-Cream.

Pavlova served with Berries.

# BUFFET STYLE DINING

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*Build a beautiful Buffet for your guests to enjoy, simply choose two Entree dishes, three Main dishes, four Sides and two Dessert dishes.*

*Alternatives available for Dietary Requirements.*

## ENTREES

Your choice of any two.

Chicken Wings- Served with Buffalo & Ranch Dipping Sauces.

Sliders- Mix of Pulled Pork & Chicken & Avocado Sliders.

Soup of the Day- Chef's Selection of delicious Soup.

Steamed Dumplings- Dumplings served with Soy Dipping Sauce.

## MAINS

Your choice of any three.

Grilled Barramundi  
Grilled Snapper  
Baked Salmon  
Chicken Breast  
Chicken Parmigiarna  
Pork Belly  
Lamb Shank

## SIDES

Your choice of any four.

Steamed Vegetables  
Roasted Vegetables  
Greek Salad  
Garden Salad  
Pasta Salad  
Potato Bake

## DESSERTS

Your choice of any two.

Chocolate Mousse served with fresh berries.

Sticky Date Pudding served with custard.

Apple Pie served with Ice-Cream.

Pavlova served with Berries.

# TERMS & CONDITIONS

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## BOOKINGS & CANCELATIONS

Bookings will be confirmed by a \$300 room hire deposit (cash only). Deposits must be paid within one week of booking the room to ensure your spot. Deposits will be returned at the end of the event granted there are no damages. The client is responsible for any and all damages to the venue.

## SECURITY

Any event with over 50 guests will require a security guard, charged at \$45 an hour for a 4 hour minimum.

## ACCESS AREAS

The Bar area and all Storage areas in the Function Room are not for Public Access. If items need to be stored at the venue please consult the Venue Manager. We can cater to all needs.

## MINORS

Minors are welcome to attend all functions and events up until 12am. Minors must be off the premise by midnight. No minors are to be served alcohol or enter the Designated Outdoor Smoking Area (DOSA). Fines apply to all who breach these rules.

## RESPONSIBLE SERVICE OF ALCOHOL

We practice Responsible Service of Alcohol here at The Homestead Tavern. It is against the law to supply liquor to anyone who is Drunk, Disorderly or under the age of 18.

To minimize the risk of intoxication at Functions and Events we do not offer any of the following in the Function Room;

- Shots
- Cocktails
- Jugs of Beer
- Buckets of Beer
- No BYO

