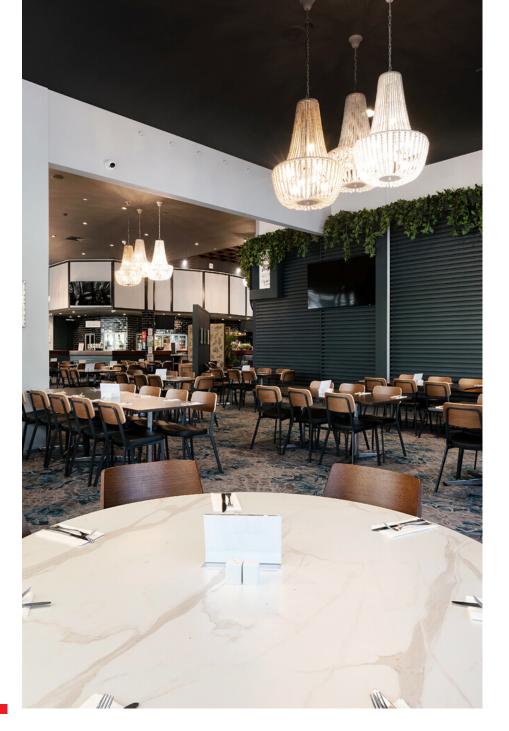
### FUNCTIONS AND EVENTS

# WINDAROO TAVERN

159-163 Beaudesert-Beenleigh Road, Windaroo 4207 07 3804 7777 | wtfunctions.manager@starhotels.com.au windarootavern.com.au



### We customise our packages to suit exactly what you're looking for

Our four function areas can cater for wedding receptions, cocktail parties, birthdays, engagement parties, work functions, wakes and more!

EVERY PACKAGE IS MADE COVID SAFE BY OUR TEAM ENSURING PEACE OF MIND FOR YOU AND YOUR GUESTS.

## A space for every occasion



COURTYARD seated - 40 | cocktail - 60

- Private area
- Kids playground
- Heating and ceiling fans
- Bluetooth speaker (bond required)



BISTRO seated - 140 | cocktail - 160

- Air conditioning and heating
- PA system with wireless microphone
- Access to kids outdoor playground
- Keno facilities



### LOUNGE BAR

seated - 15 | cocktail - 20

- Air conditioning and heating
- Lounge seating
- Keno facilities

### Looking to make your function EXTRA special?

To personalize your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations, or entertainment through our range of suppliers. Please enquire if you would like us to organize on your behalf, charges will apply dependent on arrangement.



## Alternate Drop

#### CHOOSE 2 ITEMS FROM EACH COURSE 2CRS \$39pp | 3CRS \$49PP

#### ENTREÉ

Salt & pepper calamari, confit garlic aioli & rocket Vegetable taquito, pico di gallo, sour cream, guacamole, liquid cheese (v) Butternut pumpkin soup with toasted garlic bread (v)

Creamy garlic prawns, sauteed king prawns in a creamy garlic white wine sauce served on rice

#### MAINS

200g rump, chargrilled served with Idaho potato, tossed salad with pepper gravy Slow cooked lamb shank with creamy mash, buttered broccolini & beans Crispy skin salmon with pumpkin puree, asian green's & citrus glaze Southern style roasted chicken maryland, roasted vegetables, gravy Crispy pork belly, with creamy mash, buttered broccolini, beans, carrots & mustard cream sauce

#### DESSERTS

Granny's hot apple pie, served with vanilla ice cream and berry coulis

Death by chocolate Belgium waffle, chocolate ice cream, choc fudge sauce, white chocolate shards

Strawberry & cream waffle, strawberry ice cream, strawberry sauce

Orange & almond cake, drizzled with sweet white glaze finished with cranberries, pistachios (gf)

#### Add sides extra \$9.95ea

House made salad with dressing, chips with gravy, creamy mash, steamed vegetables



# **Buffet Packages**

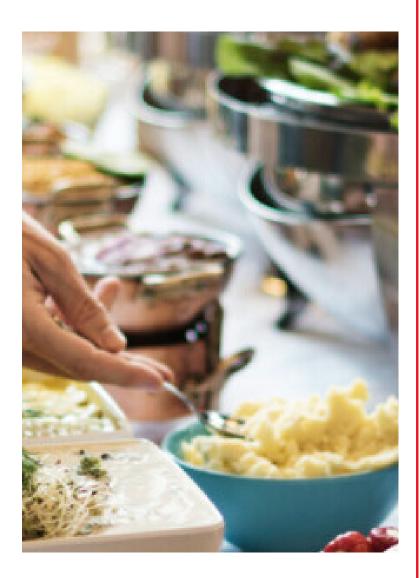
minimum of 50 guests required for buffet menu

Standard Package Choose 2 carvery, 2 hot dishes, 2 cold dishes, 1 dessert	\$49.95
Silver Package Choose 2 carvery, 3 hot dishes, 2 cold dishes, 2 desserts	\$59.95
Gold Package Choose 2 carvery, 4 hot dishes, 3 cold dishes, 3 desserts Includes • Australian King Prawns & cocktail sauce	\$69.95
<ul> <li>Platinum Package</li> <li>Choose 2 carvery, 4 hot dishes, 3 cold dishes, 3 desserts</li> <li>Includes <ul> <li>Australian King Prawns &amp; cocktail sauce</li> <li>Natural Oysters</li> <li>Green lipped Mussels</li> <li>Whole baked fish</li> </ul> </li> </ul>	\$99.95

All buffets include roast vegetables, steamed vegetables, gravy and dinner rolls

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST PLEASE NOTE PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE

# Buffet Menu



### All buffets include roast vegetables, steamed vegetables, gravy and dinner rolls

#### CARVERY

Tarragon & mustard roast beef Roast pork leg with apple sauce Southern style roasted chicken maryland Baked leg ham

#### HOT DISHES

Grilled barramundi fillets Authentic mild butter chicken curry, jasmine rice Roast bacon & mushroom penne carbonara, parmesan cheese Homemade beef lasagna, layered with traditional bechamel sauce & cheese Potato gratin Stir fry with a choice of vegetarian, beef or chicken Thai green curry with choice of vegetarian, beef or chicken Chicken fried rice, carrot, capsicum, spring onion

#### COLD DISHES

Fresh garden salad with cherry tomatoes, spanish onion and house dressing Fresh Caesar salad with roasted bacon lardons, shaved parmesan cheese, caesar dressing & crispy croutons

Creamy pesto pasta salad, celery, sundried tomato, pine nuts Greek salad with cucumber, kalamata olives, red onion, capsicum, house Greek vinaigrette & crumbled feta cheese

Creamy potato and bacon salad, celery, mayonnaise

Seafood Salad, celery, green apple, shallots, paprika, dill, mayonnaise

#### DESSERTS

Chocolate mousse, strawberry, shaved chocolate (gf) Vanilla bean panna cotta, mixed berry coulis (gf) Seasonal fresh fruit platter Orange and almond cake (gf)(df) Chocolate and raspberry cake, chocolate ganache, raspberry puree Citrus sponge cheesecake, fruity citrus topping Variety of flavoured jelly cups



## Canape Menu (Platters)

5 pieces of food per person @ \$23pp (selection of 4 items) 8 pieces of food per person @ \$32pp (selection of 6 items) 12 pieces of food per person @ \$48pp (selection of 9 items)

#### ON ARRIVAL/COLDS

Tomato bruschetta, bocconcini fresh basil, balsamic glaze (v) Shrimp & chorizo skewer, cocktail sauce Pepperoni, cream cheese, kalamata olives Natural Oysters

#### SEAFOOD

Panko crumbed calamari rings Oyster Kilpatrick, worcestershire, bacon Coconut crumbed prawn, chipotle mayo Panko crumbed whiting, tartare sauce

#### CHICKEN

Chicken goujons, sweet chilli mayo Tandoori Chicken skewers Creamy chicken vol au vent Memphis Fried Chicken sliders with house made slaw & pickle

#### VEGETARIAN

Mini Spring rolls, sweet chilli dipping sauce (v) Jalapeno poppers with garlic aioli (v) Mac & Cheese bites (v) Mini Samosa (v) Porcini mushroom arancini with chipotle mayo (v)

#### PIZZA'S \$20 EACH

Hawaiian, ham, pineapple, napoli, cheese Chicken, Bacon & Avocado, napoli, cheese, hollandaise sauce Meat Lovers, chorizo, bacon, salami, pepperoni, beef, BBQ sauce, cheese Vego, pumpkin, fetta, spinach, pine nuts, cherry tomato, cheese, hollandaise

#### MEAT'S

Flame grilled beef meatballs, BBQ sauce Mini beef & Cheese burgers, tomato sauce Beef dim sims, sweet chilli sauce Aussie Beef party pies, tomato sauce Pork Belly bites, tomato relish Lamb kofta, yoghurt mint sauce

#### KIDS MEALS \$8EA

Chicken nuggets & chips with tomato sauce Fish & Chips with tom sauce

#### DESSERT

Creamy chocolate mousse (gf) Seasonal fruit skewers •Chocolate dipped profiteroles, fresh cream Vanilla bean pana cotta, mixed berry coulis (gf) Caramel tartlet, gooey caramel, whipped cream

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST PLEASE NOTE PRICES AND PLATTERS ARE SUBJECT TO CHANGE

# **Book a function**

#### THE SPORTS BAR

Sunday to Thursday

- \$150 for room hire
- \$3000 minimum spend (includes food, drinks and room hire)

#### Friday and Saturday

- \$250 for room hire
- \$4000 minimum spend (includes food, drinks and room hire)

#### COURTYARD

Sunday to Thursday

- \$125 for room hire
- \$1000 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$175 for room hire
- \$1500 minimum spend (includes food, drinks and room hire)

#### THE BISTRO

Sunday to Thursday

- \$250 for room hire
- \$3000 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$350 for room hire
- \$4000 minimum spend (includes food, drinks and room hire)

#### LOUNGE BAR

Sunday to Thursday

- \$45 for room hire
- \$150 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$75 for room hire
- \$300 minimum spend (includes food, drinks and room hire)

### PLEASE NOTE

A tentative booking will be held for a period of 7 days, after which time if a booking confirmation form and deposit has not been received the booking will automatically be released.

A deposit is required to secure your booking. Once a deposit is paid the specified area will be booked.

A deposit of \$250 is required to book your function.

# **Terms and Conditions**

#### PAYMENT

All functions must be paid in full of cash or credit card at least 7 days prior to the booking date or otherwise specified. If using a bar tab payment can be made upon conclusion of the event. All prices are GST inclusive.

#### CONFIRMATION OF FINAL NO'S.

Function clients must confirm final food and beverage selection 14 days prior to the booking date. This allows us to confirm suppliers, staffing and for any additional requirements you may have. We will allow increases up to 10% if adequate notice is provided. Final charges will be based on confirmed number or the number attending whichever Is greater.

#### CANCELLATIONS

All cancellations must be made in writing to the wtfunction.manager@starhotels.com.au. If a booking is cancelled;

- More than 30 days prior to the booking date a full refund of the deposit will apply
- Within 30 days prior to the booking date a 50% refund of the deposit will apply
- 14 days or less to the booking date the client will forfeit the full deposit

#### PUBLIC HOLIDAYS

A surcharge of 10% will be applied to your function for bookings on a Public Holiday

#### DECORATIONS

All decorations supplied by the customer are to be packed up ready for the correct departure time agreement. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures

#### ACCESS TO THE VENUE

Clients may be allowed to access the venue two hours prior to the commencement time if practical. This includes DJ's, musicians, event organisers and suppliers. Windaroo tavern requires 24 hours' notice for access.

### RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor licensing department. Windaroo Tavern Management and staff including our contracted crowd controllers support the responsible service of alcohol. All staff are trained in responsible service of alcohol and supply of alcohol and reserve the right to refuse service anyone who is deemed unduly intoxicated. Management may ask the refused person to leave the premises. Management decision is final.

#### SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with our house policy and state laws. Depending on the nature of your event additional guards may be required, if so, the client is liable for any further costs.

All guests are required to have ID to enter the premises the following will be accepted as evidence of age, current driver's license, current 18+ card, current Australian passport. Please note foreign passports not written in English will not be accepted. All forms of Identification must be current as per the liquor licensing requirements to be served alcohol.

#### CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought in the venue by the client or any other person attending the function unless by prior arrangement with Windaroo Tavern.

#### BOND

A bond may be required to any event presumed to be high risk, after inspection of the venue this bond will be refunded within 48 hours providing no damage has been caused to the venue or incidents incurring added expenses arise from the event.

#### CLEANING

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

#### EXTRAS

Extra food and beverage, outside of your selected packages and is purchased during the event will be finalized upon completion of the function. Extensions to event time may incur further costs. Please confirm with the function manager.

#### RESPONSIBILITY

The client is financially responsible for any damage to the venue. General cleaning is included in the cost of the function however if specialist cleaning resulting from actions at your event will be charged accordingly. Windaroo Tavern does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after your function. All possessions etc. must be removed at the conclusion of the event unless otherwise specified.

#### MINIMUM SPENDS

A minimum spend applies for exclusive bookings.