

FUNCTIONS AND EVENTS



WINDAROO
TAVERN

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



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

Our two function areas can cater to cocktail parties, birthdays, engagement parties, work functions, wakes, and more!

EVERY PACKAGE IS CAREFULLY PREPARED BY OUR TEAM TO ENSURE 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 available to hire



BISTRO

seated - 70 | cocktail - 90

- Air conditioning and heating
- PA system with wireless microphone
- Dedicated bar and outdoor area
- Keno facilities



Alternate Drop

Choose 2 items from each course

2crs \$45pp | 3crs \$63pp

ENTRÉE

Salt & pepper calamari, confit garlic aioli & rocket

Pork belly bites w/ house slaw

Butternut pumpkin soup w/ toasted garlic bread (v)

Sauteed king prawns in a creamy garlic & white wine sauce, served on rice

MAINS

Chargrilled 200g rump served w/ Idaho potato, tossed salad & pepper gravy

Crispy skin salmon w/ creamy mash, butter broccolini & hollandaise

Grilled lemon myrtle chicken w/ creamy mash, butter broccolini & hollandaise

Crispy pork belly w/ creamy mash, buttered broccolini, green beans, carrots & gravy

Chargrilled lamb chop w/ creamy sweet potato mash, steamed vegetables & house gravy

DESSERTS

Granny's hot apple pie served w/ vanilla ice cream & berry coulis

Death by Chocolate Belgium waffle w/ chocolate ice cream, white chocolate shards & choc fudge drizzle

Strawberry & cream Belgium waffle w/ strawberry ice cream & strawberry sauce

Orange & almond cake served w/ vanilla ice cream, fresh mint & strawberry

Add sides extra \$9.95ea

House-made salad w/ dressing, chips w gravy, creamy mash or steamed vegetables



Buffet Packages

minimum of 50 guests required for buffet menu

Standard Package

\$54.95

Choose 2 carvery, 2 hot dishes, 2 cold dishes, 1 dessert

Silver Package

\$64.95

Choose 2 carvery, 3 hot dishes, 2 cold dishes, 2 desserts

Gold Package

\$74.95

Choose 2 carvery, 4 hot dishes, 3 cold dishes, 3 desserts

Includes

- Australian King Prawns & cocktail sauce

Platinum Package

\$104.95

Choose 2 carvery, 4 hot dishes, 3 cold dishes, 3 desserts

Includes

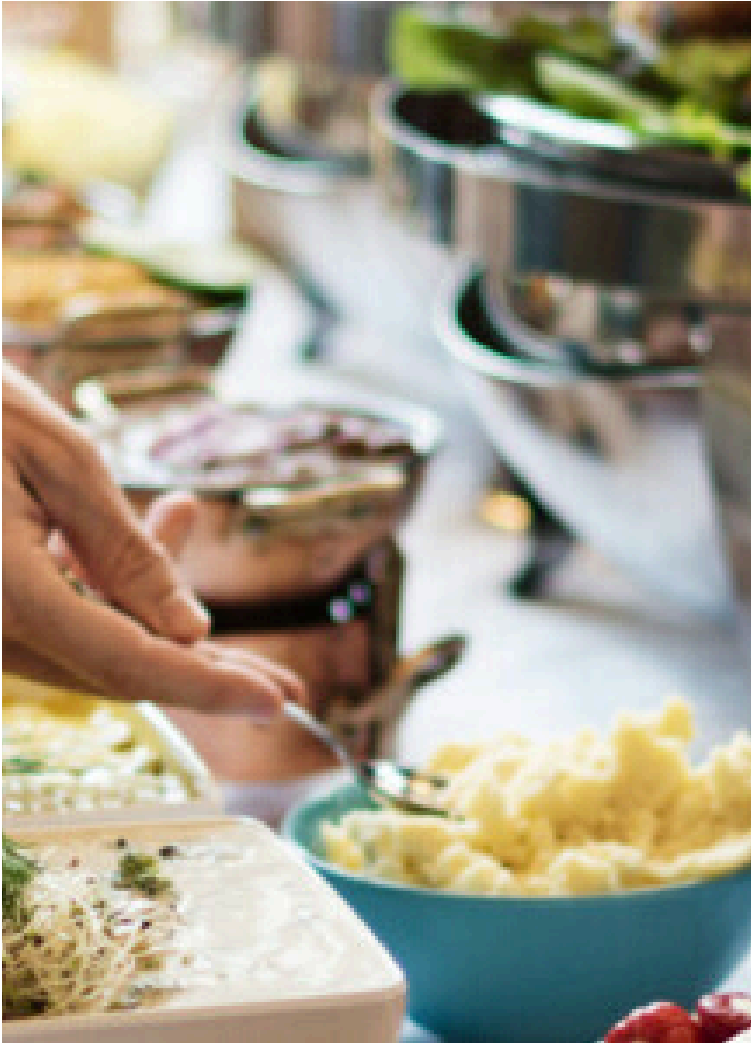
- Australian king prawns & cocktail sauce
- Natural oysters
- Green lipped mussels
- Whole baked fish

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 (gf) (ef)
Roast pork leg w/ apple sauce (gf) (ef)
Southern-style roasted chicken Maryland (gf) (ef)
Baked leg ham (gf) (ef)

HOT DISHES

Grilled barramundi fillets (gf) (ef)
Authentic mild butter chicken curry w/ jasmine rice (gf) (ef)
Roast bacon & mushroom penne carbonara w/ parmesan cheese
Potato gratin (gf) (ef)
Stir fry w/ a choice of vegetarian, beef or chicken (ef)
Thai green curry w/ a choice of vegetarian, beef or chicken (gf) (ef)
Chicken fried rice w/ carrot, capsicum & spring onion (gf)

COLD DISHES

Fresh garden salad w/ cherry tomatoes, Spanish onion & house dressing (gf) (ef)
Fresh caesar salad & crispy croutons
Creamy pesto pasta salad w/ celery, sundried tomato & pine nuts
Greek salad with cucumber, kalamata olives, red onion, capsicum, house-made
Greek vinaigrette & crumbled feta cheese (gf) (ef)
Creamy potato & bacon salad w/ celery & mayonnaise (gf)
Seafood salad w/ celery, green apple, shallots, paprika, dill & mayonnaise (gf)

DESSERTS

Chocolate mousse w/ strawberry & shaved chocolate (gf)
Vanilla bean panna cotta w/ mixed berry coulis (gf)
Seasonal fresh fruit platter (gf) (ef)
Orange & almond cake (gf)(df)
Citrus sponge cheesecake w/ fruity citrus topping
Variety of flavoured jelly cups

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Canape Menu (Platters)

VEGETARIAN PLATTER (40PC) \$55

Vege Samosa
Vege Spring Roll
Potato Gems
Beer Battered Onions Rings

BRUSCHETTA PLATTER (20PC) \$50

French stick topped with tomato, red onion, salt, pepper, feta crumble & balsamic glaze

HOT SEAFOOD PLATTER (40PC) \$65

Calamari
Crumbed Prawns
Beer Battered Fish
Crumbed Scallops

COLD SEAFOOD PLATTER (45PC) \$90

Natural Oysters
Cooked Prawns
Mussels

PIZZA PLATTER (15PC) \$38

Hawaiian w/ ham, pineapple, cheese & Napoli
Chicken, Bacon & Avocado w/ cheese, hollandaise & Napoli
Meat Lovers w/ chorizo, bacon, salami, pepperoni, beef, cheese & BBQ sauce
Vego w/ pumpkin, feta, spinach, pine nuts, cherry tomatoes, cheese & hollandaise

SKEWER PLATTER (40PC) \$95

Honey Soy Chicken
Tandoori Chicken
BBQ Meatball
Lamb Souvlaki

PARTY PLATTER (40PC) \$55

Pies
Sausage Rolls
Quiche

SANDWICH PLATTER (40PC) \$75

Chicken & Mayo
Vegetarian
Egg & Lettuce
Ham, Cheese & Tomato



Terms and Conditions

PAYMENT

All functions must be paid in full by cash or credit card at least 7 days before the booking date or as otherwise specified. If using a bar tab, payment can be made upon the conclusion of the event. All prices are GST-inclusive. Deposit may be required.

CONFIRMATION OF FINAL NO'S.

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

CANCELLATIONS

All cancellations must be made in writing to the wtfuction.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

DECORATIONS

All decorations supplied by the customer are to be packed up and 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. .

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 responsible alcohol service. All staff are trained in responsible alcohol service and supply and reserve the right to refuse service to anyone who is deemed unduly intoxicated. Management may ask the refused person to leave the premises. Management decisions are final.

BOND

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

SECURITY

The client is responsible for conducting their function in an orderly manner and 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: a current driver's license, an 18+ card, or an Australian passport. Please note that foreign passports not written in English will not be accepted. All forms of identification must be current as per the liquor licensing requirements for alcohol to be served.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

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

CLEANING

General and normal cleaning is included, but additional charges may be payable if the function creates cleaning needs beyond normal cleaning.

EXTRAS

Extra food and beverages purchased during the event outside of your selected packages will be finalised upon the function's completion.

RESPONSIBILITY

The client is financially responsible for any damage to the venue. General cleaning is included in the cost of the function; however, 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.

FULL NAME

SIGNATURE

DATE