

FUNCTIONS AND EVENTS

Runcorn **tavern**

124 Gowan Road, Runcorn 4113
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www.runcorntavern.com.au





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

With 6 different spaces available to choose from, we can host functions from 10 to 300 people. Specialising in weddings, corporate events, birthdays, engagements and any kind of special event, our experienced functions team will be there to help you every step of the way and take the stress out of planning your next event.

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

Spaces



Ballroom
seated - 250 | cocktail - 300
Perfect for larger scale functions, this space includes a private bar, bathrooms, dance floor, portable staging, speakers and lighting.



Gowan Room
seated - 50 | cocktail - 60
Elegant and stylish, this is a very versatile space for all types of events, including corporate. Fully equipped with in-house AV and projector



Sunken Lounge
seated - n/a | cocktail - 90
A stunning space including both indoor and outdoor access. Perfect for any casual style event.



Brandon Garden
seated - 36 | cocktail - 50
A beautiful alfresco space, perfect for either small sit down style events or a casual social setting.



R Bar & Kitchen
cocktail - 10 to 100
Recently renovated, choose from either the intimate Fireplace area or host your event in our Alfresco space.



Canapés

choose your 5 favourite canapes
29.95pp for 1hr | 34.95pp for 1.5hrs

Sliced Tasmanian smoked salmon on crusty bread with lemon and dill crème fraiche drizzle

Salt and lemon pepper calamari served with Japanese mayo

Mini pork belly pieces tossed in a sweet hoi sin glaze and sesame

Crispy chicken wingettes tossed in shaved parmesan and chives

Mac n cheese balls served with smokey BBQ sauce

Mini rosemary and lamb pies with tomato relish

Rare eye fillet on crusty bread with tomato chutney

Honey sesame battered king prawns

Mini Thai style crab cakes with sweet chilli mayo

Mini pork belly pieces with sweet teriyaki glaze and sesame

ADDITIONAL 0.5HR SERVICE \$3.95PP

*DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

Platters

Prices are set per platter for approx. 10 people

Beer Battered Chips 25.00

Seasoned Wedges 45.00
Crispy seasoned wedges with sweet chilli & sour cream

Seasonal Fruit Platter 60.00
Chef's selection of fresh fruits

Assorted Sandwiches 60.00
Chef's selection of fresh sandwiches

Yum Cha 60.00
Spring rolls, beef dim sims and prawn twisters served with sweet chilli & soy sauce

Aussie 60.00
Mini party pies, mini sausage rolls, chipolatas and tomato sauce

Pizza 60.00
Chef's selection of pizzas and beer battered chips

Sliders 60.00
Beef or chicken on mini brioche buns with beer battered chips

Wraps 60.00
Chicken and salad or vegetarian

Wings 60.00
Southern fried chicken wings, honey soy and chilli sauce

Cakes 70.00
Chef's selection of cakes and slices

Cheese 70.00
Chef's selection of cheese, dried fruits & crackers

PLATTERS ARE PORTIONED & SERVED INDIVIDUALLY

*DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



Standard 59.95pp

Choose 2 carvery options, 2 hot dishes & 3 cold dishes

Premium 69.95pp

Choose 2 carvery options, 4 hot dishes, 3 cold dishes & dessert served platter style

Platinum 79.95pp

Choose 2 carvery options, 4 hot dishes, 3 cold dishes, Australian king prawns & dessert served platter style

VIP 99.95pp

Choose 2 carvery options, 4 hot dishes, 3 cold dishes, Australian king prawns, whole baked fish, oysters, Moreton Bay bugs, greenlipped mussels & dessert served platter style

Buffet

MINIMUM OF 50 GUESTS REQUIRED

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

Carvery

- Thyme & garlic roast lamb leg
- Tarragon & mustard roast beef
- Roast pork leg with apple sauce
- Southern style roasted chicken Marylands
- Baked leg ham

Hot Dishes

- Grilled barramundi fillets
- Authentic mild butter chicken curry served with aromatic jasmine rice
- Roast bacon and mushroom penne carbonara finished with shaved Parmesan cheese
- Homemade beef lasagne layered with traditional béchamel sauce and cheese
- Potato gratin
- Stir -fry with a choice of vegetarian, beef or pork
- Creamy red curry with potato and a choice of beef or vegetarian

Cold Dishes

- Fresh Garden salad with cherry tomatoes, Spanish onion & honey mustard dressing
- Fresh Caesar salad with roasted bacon lardons, shaved parmesan, Caesar dressing & crispy croutons
- Creamy pesto pasta salad with roasted pumpkin, Spanish onion, spinach & shaved parmesan
- Greek salad with cucumber, Kalamata olives, red onion, capsicum, house Greek vinaigrette & crumbled feta cheese
- Quinoa salad
- Potato and bacon salad

Desserts

Feast on our chef's delectable selection of desserts served platter style at the table.

Buffet Menu



*HALAL MEAT CAN BE PREPARED FOR AN ADDITIONAL \$5PP

** DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



Sit down style

Two Course 59.95pp | Three Course 69.95pp

Entree

Salt and lemon pepper calamari served with Japanese mayo and fresh lemon

Roasted pumpkin soup with a hint of coconut cream served with crispy Turkish croutons (V)

Roasted pear and rocket salad with sweet balsamic glaze, olive oil drizzle and crumbled feta (V)

Golden crumbed Coconut prawns with fresh mango and lime salsa and sweet chilli aioli

Main

Grilled wild barramundi with sautéed butter kipfler potatoes, roasted baby root vegetables, white cream sauce and chargrilled lemon

Rib on the bone served with parsnip puree, fondant potato, chargrilled brussels sprouts, roasted baby beetroot, asparagus and red wine jus

Parmesan and herb crusted lamb rack served with sweet gherkin yoghurt, pickled cucumber, roasted baby beetroot, sautéed butter kipfler potatoes and a red wine jus

Confit duck Maryland served with creamy potato gratin, mushrooms, pea puree, pomegranate, braised red cabbage and berry jus

Vegan Thai green curry with seasonal vegetables, rice and salad

Dessert

Pink Lady apple crumble with cream and egg custard

Crème Brûlée with strawberry crisps and pistachio biscotti

Baked cheesecake with mixed berry coulis, orange crisps and chantilly cream

Chocolate mousse with mango jelly, berry and orange segments

Pavlova with fresh fruits, chantilly cream and a mixed berry compote

Seasonal fruit platter

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



Morning Tea | includes tea and coffee
choice of two 7.50 | choice of three 10.50

- Seasonal fruit platter
- Chef's selection of sandwiches
- Fresh baked scones with whipped cream & strawberry jam
- Assorted freshly baked danishes
- hot finger food

Buffet Lunch Platter 18.50pp

- Fresh sandwiches,
- Mini pies, cocktail sausage rolls & mini quiches
- Mini beef sliders
- Steakhouse fries and seasoned wedges with sour cream & sweet chill
- Assorted pizzas

Corporate

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST

Terms and Conditions

CONFIRMATION OF BOOKING

Your booking is not confirmed until a deposit is received and a signed copy of the booking agreement is returned. We hold tentative bookings for 7 days only, and if we do not receive confirmation and a deposit we will release the space without further notice.

DEPOSIT

The cost of your room hire will be required as a deposit up front at the time of booking.

PAYMENT

The contract signatory is liable to pay all money due under this agreement. We do not provide credit. All function accounts must be paid by credit card or cash at least 7 days before the date of the function. Company cheques are only accepted with prior approval.

TIME EXTENTIONS

A labour surcharge of \$55 per ½ hour will payable for any function that continues beyond the agreed time.

FINAL NUMBERS

The final numbers are to be confirmed at least 7 days before the event. This will be the guaranteed Number. Increases up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the Guaranteed Number or the number attending whichever is greater.

PRICES

All prices are GST inclusive. Function package is subject to change unless a deposit and selection is made.

PUBLIC HOLIDAYS

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

CANCELLATIONS

In the event of cancellation the following terms will apply: Cancellations made with more than 1 months notice, the deposit will be refunded in full. Cancellations made with less than a months notice, the deposit will not be refunded. All bookings made for months between September to December will not receive a refund if cancelled anytime during the year.

MINORS

Minors will not be served beverages of any kind. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age. Unless in a private function room, minors must vacate by 10pm.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

Function guests are not permitted to supply their own food or beverages at any event. Birthday Cakes, Wedding cakes, and Lolly Buffets are acceptable. Anything outside the specified must be brought to the attention of the Functions manager for approval.

SMOKE MACHINE

Use of smoke machines are only permitted with approval of the Hotels contracted Fire company.

DAMAGES

The contract signatory assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the Tavern.

DECORATIONS

All decorations supplied by the customer are to be packed up ready for the correct departure time agreement. Chair covers, centrepieces, props, backdrops, streamers, confetti scatters or glitter are not permitted unless approved by the Functions Manager. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures

RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor licencing Department. The Runcorn Tavern Management and Staff, including our contracted crowd controllers, support the responsible service of alcohol. All staff are trained in the responsible service and supply of alcohol and reserve the right to refuse service to anyone deemed unduly intoxicated. Management may ask the refused patron to leave the premises.

IDENTIFICATION

Only the following types of identification will be accepted as evidence of age.

- Current Drivers licence
- Current 18+ Card
- Current Victorian Keypass
- Current Australian Passport.

Please note that a Foreign Drivers Licence NOT written in English won't be accepted. All forms of ID must be current to be served alcohol.

COVID CLEANING FEE

All prices are GST inclusive. Function package is subject to change unless a deposit and selection is made

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. The management and staff will take all necessary care but will not accept responsibility for damage or loss of any client's property before, during or after a function. The contract signatory is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the Runcorn Tavern management and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.

UNDULY INTOXICATED AND DISORDERLY PATRONS

Licencing Laws prohibit the supply of Liquor to disorderly, unduly intoxicated or underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Runcorn Tavern will not tolerate any harassment of Patrons or staff of any kind and offending patrons will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons.

SECURITY

Depending on the number of guests and nature of your event, security may be required. The contract signatory is liable for the costs of security which are to be provided by the Runcorn Tavern's security partners.