



Kallangur Tavern

**BOOK YOUR
FUNCTION WITH
US**

Contact:

Sarah Lewis
Functions Manager

kallangurtavernfunctions@alhgroup.com.au
(07) 3204 4333

1517 Anzac Ave, Kallangur 4503

www.kallangurtavern.com.au



Welcome

Thank you for considering The Kallangur Tavern as the place to hold your upcoming event.

Kallangur Tavern caters for all occasions, specialising in Birthdays, Engagements, weddings Receptions, Christmas Parties, Reunions, Corporate functions and Private Events.

Our Large function room can hold up to 300 cocktail and 110 seated.

Kallangur Tavern is committed to delivering exceptional service, offering all our guests a comfortable and relaxed atmosphere with friendly, efficient staff to make your event one to remember.

Alternatively, in the event your group is on a smaller scale, we can utilise the outdoor terrace area of our bistro.

Please do not hesitate to call or email us to arrange an appointment to view our function areas and to discuss your booking.



Weddings

Whether it be a seated gala event or a stand-up cocktail affair, Kallangur Tavern provides a great value local option for your special day. Please enquire about our inclusive packages or design your own from the ground up.



Decorations

Room Hire Fees
Sun-Thurs: \$150
Fri-Sat: \$200

Room Hire includes all tablecloths, tea and coffee station and basic table centrepieces. Centrepiece upgrades are available for an additional fee

Table weighted standard balloons of 3 - \$10
Table weighted standard balloons of 5 - \$15

Floor-weighted standard balloons of 3 - \$10.50
Floor-weighted standard balloons of 5 - \$15.50

Loose-tailed balloons - \$4 each
Printed Balloons (as available) - \$5 each

Balloon centrepiece (includes 1 printed and 4 metallic balloons) \$30

All attempts will be made to acquire your requested colours and patterns

Should you require helium for BYO balloons, there will be a \$2 surcharge per balloon.



Beverage options

Bar Tab

Simply set a spend limit, and then decide on what beverages you would like to offer your guests. We will notify you of the running totals of the bar Tab during the night. Bar Tabs will need to be prepaid either prior to or on commencement of the night.

Additional beverages not included in your chosen selection will be sold to guests at their own expense.

Cash Bar

All beverages are paid for by your guests as they are purchased.

BYO

No BYO alcohol is to be brought into the venue. All alcohol must be purchased from the venue and be consumed on the premises.





The KT Buffet

Buffet \$65pp

Salad Selection...

Freshly baked dinner rolls with butter

Caesar salad, garden salad, pasta salad and potato salad

Vegetables...

Roast Medley of root vegetables plus steamed seasonal greens with garlic butter.

Hot dishes... *Choice of 5 Selections*

Mustard crusted roast beef

Roast pork with crispy crackling

Seasoned slow roasted lamb

Slow braised beef & mushroom ragu with garlic & red wine

Spanish seasoned chicken thigh with chorizo sauce, steamed pilaf rice

Wild mushroom risotto

Lamb Rogan Josh served with roti bread

Gravy and traditional accompaniments

Dessert Buffet

Assortment of petite fours served with cream & strawberries

Add seafood Add \$35pp

Fresh Aussie Prawns with seafood sauce

Baked Barramundi in a white wine sauce

Smoked Salmon on a fennel, caper & lettuce salad

Chilli & garlic green lip mussels





Food

We believe that the food for your event will be the defining mark of its success. Whether it is a sit down wedding, a formal dining experience, or a cocktail style event you are looking for, our team of chefs are experienced in bringing you a culinary treat your tastebuds won't forget.

****Please note that all food purchased must be consumed on premise and cannot be taken away due to licensing requirements.***

Dietary Requirements

If you or any of your guests may have any special dietary requirements, please let us know as we are more than happy to accommodate those needs.

Cakeage

The chefs will cut and present your cake served with whipped cream and fresh strawberries at a charge of \$2.50 per plate.

Tea & Coffee Station

Barista made coffee at \$5 per head (minimum 20 pax)

Cocktail & Finger food

A cocktail style event is ever growing in popularity as it allows continual mingling and networking. With a great range of choices we can cater to any preference.

Our platters are great crowd pleasers.

Generally our platters cater for 8 people depending on whether they are for snacking or feeding.


Set Menus

The Kallangur Tavern prides itself on its meals in our restaurant and our function food is really something that has to be tasted to believe.

Our chefs take pride in making sure that the meals you receive are prepared expertly and that the finished product is not only visually appealing, but leaves your taste buds wanting more.

Children

Children's meals can be catered for individually with a good selection of meals available straight from our bistro. Please note that children are classified as under 12yrs of age.



Platter Options

Cold Platters

Trio of Dips \$55

House made gourmet dips with toasted Turkish bread and crackers

Mixed Sandwich Platter \$70

A generous selection of fillings served on selection of fresh white, wholemeal or Turkish bread

Cheese Platter \$75

Camembert, blue vein, vintage cheddar, Danish feta, cocktail onions, dips and quince paste served with Water crackers

Anti Pesto Platter \$80

Green olives, black olives, sundried tomato, char grilled eggplant, ham, salami, dips and toasted Turkish bread.

Hot Platters

Asian Platter \$75

Samosas, spring rolls, dim sims, pork and chive dumplings, prawn twister served with sweet chilli and Asian dipping sauce.

Vegetarian Platter \$75

Crispy vegetable dumplings, samosas, spinach and ricotta pasties, golden fried camembert, crispy pumpkin ravioli and sweet potato pomme frites served with cranberry sauce.

American BBQ (Gluten Free) \$90

American marinated pork rib fingers, buffalo wings and grilled corn cobs served with wedges and a chipotle mayonnaise.

Savoury Platter \$85

Chicken and leek pie, Spinach & ricotta, beef pie, sausage rolls, Angel Bay meat balls and quiche Lorraine served with tomato and BBQ sauce.

Trio of Slider Platter \$110

Smokey BBQ pulled pork and coleslaw slider, Beef & fried onion slider and chicken and bacon slider.

Pizza Platter (Can be made gluten free) \$90

Assorted Pizzas

Dessert Platters

Petite Four Platter \$80

Assortment of delicious bite size desserts and cakes



Alternate Drop Options

2 Courses - \$55

3 Courses - \$60

Breads, Starters & Mains

(Starters and main course served alternately)

Breads

Fresh Baked cheesy garlic breads served to your table

Starters

Prawn Cocktail

Greek Salad

Main Event.....

Please select two of the following...

Graziers Eye Fillet

Char grilled Graziers Eye Fillet,, cooked medium and served with potato agar, asparagus & red wine jus.

Chicken Supreme

Camembert stuffed chicken breast, served with garlic mash, broccolini, pesto garlic sauce & confit cherry tomatoes.

Fresh Barramundi or Atlantic Salmon

Fresh market fish, simply grilled and served with crushed basil & olive potatoes, steamed broccolini and hollandaise sauce.

Desserts...

Add \$10 per person

Assorted Petite Fours



Terms & Conditions

The function will commence and conclude at the times agreed upon by the function organiser and the Function Co-ordinator and all guests will leave by the agreed times. Maximum of 5 hours with 12am latest finish.

We have a designated smoking area off our function room; minors are not permitted in this area at any time.

Fire exits are to be kept clear at all times and are not to be obstructed for any reason. Obstructions of fire exits can accrue fines, in this event, these will be passed on to the function organiser.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface or any part of the building without prior approval from the function coordinator or Venue Manager.

Minimum Spend:

On Friday & Saturday nights, the function room has a minimum spend rate of \$500 on food only.

Function Deposit:

To secure the date requested, we will require a deposit of \$250, which is to be paid within 5 days of the initial booking. The \$250 deposit will then be reimbursed as partial payment for either your food or bar tab on the night of your function. There will be no refund given if your bill does not meet this amount. The room will be considered tentative until the deposit is paid. Should we receive another function enquiry during this time or if the 5 day period has lapsed, we will attempt to contact you to confirm whether you would like to go ahead with your Function booking, if so immediate payment will be required. In addition if excessive cleaning bill or damages occur, you will be accountable for the cost. The receipt of the deposit and the signed agreement confirms your function booking.

Payment of Function:

Payment for all catering choices and decorating expenses are due 1 week prior to your function. Payment of the bar tab for the night can be paid at the start of the event. We accept cash, EFTPOS, and all credit cards, payment over the phone via credit card will also be accepted. **Please note we do not accept cheque payment.**

Final Confirmation:

To ensure a smooth and successful function, final numbers, room set up and all catering choices and dietary requirements must be finalised 2 weeks prior to the event. You will be contacted one month prior to arrange an appointment time for the details to be finalised with the Functions Co-ordinator.

Cancellations:

In the event of a cancellation the deposit is only refunded if cancellation notice is given 4 weeks prior to the function date. If the cancellation occurs less than 4 weeks prior to the function date, the deposit will be non refundable. If you decide to change the date of your function, you will need to give 4 weeks notice and we will transfer your deposit, providing that date is available.

Public Holiday Surcharge:

A public holiday surcharge of 10% applies to all food orders served on public holidays.



Security:

ALL 21st birthday parties will require Security Guards to be hired for the duration of the event, including 30 minutes prior to the event and 30 mins after the event. **The ratio is at 1 guard per 80 guests.** Please note that you cannot use your own security guard/s. In the event security guards are required to be ordered with late notice on the night for whatever reason, you will be required to pay for this prior to the event continuing. Security is an additional cost of \$60 per hour per guard with a minimum of 5 hours.

Minors Attending the Function:

We understand that many special occasions include children, minors are welcome to attend the function, however all guests must adhere to the Kallangur Tavern's Risk Assessed Management Plan (RAMP), which is available upon request and all minors must leave the premises by 10pm.

Damages:

The function organiser will be liable for any breakage, damage, theft, or vandalism to the venue or property of the Kallangur Tavern during or associated with the event, including the cost of cleaning if required. Please advise staff or management of any damage immediately upon discovery to avoid any disputes later on. Please be aware that as the function organiser you are responsible for the behaviour and actions of your guests and the cost of damages or excess cleaning will be charged to you. The Kallangur Tavern will ensure every care is taken when looking after our guests and their personal possessions; however we cannot take responsibility for any damage or loss of any guest's personal possessions left at the venue.

Music / Entertainment:

Entertainment in the form of DJ's, soloists, duo, or bands can be organised for you at a fee. Should you wish to supply your own entertainment, it is required that all entertainers provide their own equipment. You also have the option of playing your own music from a Laptop, phone or tablet. **Due to conditions of the Kallangur Taverns licence, music can only be played at levels no greater than 107DB.** Management and staff will be regularly monitoring the sound levels to ensure they do not exceed our limit. Management reserves the right to adjust the volumes of any music during the function.


Responsible Service of Alcohol:

The Kallangur Tavern is committed to providing responsible service of alcohol.

All staff and security are trained in RSA practices and management will support all staff and security when enforcing RSA policies and procedures.

Customers will be required to provide acceptable evidence of age when there is any doubt they are under 25 years old.

We will not permit persons with unduly intoxicated, indecent, disorderly, quarrelsome and/or repeatedly objectionable behaviour to remain on the premises. All guests must present photo I.D. if requested from security, staff or management. If management has reason to believe that the function will have a negative impact on the Tavern or its staff, management reserve the right to remove any guests or to shut down the function without notice or liability, NO refunds will be given. Management's decision is Final and no negotiations will be entered into.



Terms & Conditions

Please sign and return to Functions Manager to note you have read and understand the terms & conditions laid out in the function package.

I Acknowledge having read a copy of the general Terms and Conditions and further comply with all respects of such conditions on acceptance of this application. I understand breaching these terms and conditions may result in an immediate termination of my function and a forfeit of my deposit. I also acknowledge final payment must be made at a minimum of 7 days prior to my event.

Function Name:

Full Name:

Date Of Function:

Contact Number:

Email:

Start Time:

Set Up Arrival Time:

**Patron Sign &
Date**

**Manager Sign &
Date**