



AVOCA

Christmas

FUNCTIONS PACKAGE

Available November 1st- December 24th





BOOKING SPACES

The Glasshouse

Capacity: Seats: Up to 60, Cocktail: 100

Room Hire: \$150, no minimum spend

Food: Platter menu, Set Menu & A La Carte

The Space: This is the perfect spot for large occasions, the room is equipped with two screens, accessible via USB/HDMI

Want to add more people? Add The Floating Deck to your booking for just \$50 & hold another 30 people cocktail style

The Floating Deck

Capacity: Up to 20, Cocktail: 40

Room hire: \$50, no minimum spend

Food: Platter menu, Set Menu & A La Carte

The space: Located at the rear of The Glasshouse, this space is perfect for cozy get togethers. A perfect add on if hosting a large celebration in The Glasshouse as bi-fold doors open the space up & create a scenic outdoor area

The Private Dining Room

Capacity: Seats: Up to 24, Cocktail: 30

Room Hire: \$50, no minimum spend

Food: Platter menu, Set Menu & A La Carte

The space: Adjacent to The Sports Bar & connecting to The Bistro, The Private Dining Room is a semi private space that includes one LCD screen, connectable via USB/HDMI

The Raised Deck

Capacity: Seats: Up to 30, Cocktail: 35

Room Hire: \$50, no minimum spend

Food: Platter menu, A La Carte and Chef's Specials

The space: Connecting to The Beer Garden, this section is made semi private via blinds, and has a range of seating options, perfect for laid back outdoor events

Please note: The introduction of a minimum spend is at the discretion of our Functions Manager





PLATTER MENU

Dips & Flatbread \$35 (V)

Assorted dips served with toasted flatbread

Wedges \$37

Crispy wedges served with sweet chilli and sour cream

Hot Chips \$37 (GFO)

Thick cut chips served with tomato sauce and garlic aioli

Cauliflower Bites \$45 (VG)

Battered & fried cauliflower served with chipotle aioli

Pork Belly Bites \$75

Accompanied by honey soy and barbecue sauce

Petite Bruschetta \$45 (GFO, DF, VG)

Tomato & basil bruschetta served with balsamic

Pumpkin Arancini \$60 (V)

Accompanied by a side of truffle aioli

Asian Nibbles \$65

Mini spring rolls & dim sims served with sweet chilli

Pies, Pasties & Sausage Rolls \$70

Accompanied by Beerenberg tomato chutney

Salt & Pepper Calamari \$70 (GFO)

Accompanied by tartare sauce and fresh lemon

Chicken Satay Skewers \$75 (GF)

Accompanied by peanut satay sauce

**GLUTEN FREE: GF, GLUTEN FREE OPTION: GFO, DAIRY FREE: DF,
VEGETARIAN: V, VEGAN: VG, VEGAN OPTION: VGO**





PLATTER MENU

Sliders

30 pieces, \$99

Chicken Sliders

Southern fried chicken, American cheese, pickle and house truffle coleslaw

Cheeseburger Sliders

Beef patty, American cheese, sliced pickle, mustard and tomato sauce

Pizza Slabs

1 slab \$65, 2 slabs \$110

Gluten free 12" Pizza \$30 (GF)

Barbeque Chicken & Bacon

Napoli sauce, chicken breast, smoked bacon and mozzarella, topped with barbecue sauce

Hawaiian

Napoli sauce, smoked champagne leg ham, pineapple and mozzarella

Margherita

Napoli sauce, fresh sliced tomato, basil and mozzarella drizzled with olive oil

Pepperoni

Napoli sauce, mild pepperoni and mozzarella

Vegetarian

Napoli sauce, spinach, feta, cherry tomatoes, pumpkin & mozzarella, topped with hollandaise

**GLUTEN FREE: GF, GLUTEN FREE OPTION: GFO, DAIRY FREE: DF,
VEGETARIAN: V, VEGAN: VG, VEGAN OPTION:VGO**





PLATTER MENU

Dessert Options \$65

Petite Profiteroles

Miniature profiteroles dipped in milk chocolate

Fruit Platter

A seasonal selection of fruits and berries

Nutella Pizza Slab

Warm, gooey Nutella topped with fresh sliced strawberries, pistachios and marshmallow

Bringing your own cake?

You would like to cut it: Free

(plates, silverware & napkins provided)

You would like it cut & plated: \$2.50 per slice

Each piece is served with sliced fresh strawberry, whipped cream and berry coulis

(All you will need to do is let us know how many pieces you want cut!)

Bringing you own baked goods?

Please ensure you ask our Functions Manager to determine whether or not we can allow your external goods!





SIT DOWN MENU

3 courses: \$60pp | 2 courses: \$50pp

Entrees:

Pumpkin Arancini (V)

Cheesy pumpkin arancini served with tomato sugo, rocket, balsamic glaze and shaved parmesan

Oysters Four Ways (GF)

Fresh Coffin Bay oysters served natural, kilpatrick, mignonette and asian style

Wrapped Asparagus (VGO)

Charred asparagus wrapped in prosciutto, parmesan cheese and puff pastry

Mains:

Traditional Roast Combo

Roast turkey and ham, served with seasonal roasted vegetables, yorkshire pudding and house gravy

Cauliflower Steak (VG,GF)

Roasted cauliflower, Thai red curry sauce, chat potatoes, chimichurri, pickled fennel, cranberries and smoked paprika pumpkin seeds.

Pan Fried Salmon

Crispy skin salmon served with salt and vinegar roast potatoes and a rocket, crispy caper, fennel and sumac almond salad

Chicken Caesar Salad (VGO,GFO)

Chicken breast, cos lettuce, bacon bits, parmesan, crutons and Caesar dressing topped with poached egg

Desserts:

Christmas Pudding

Christmas pudding served with brandy + vanilla custard

Petite Pavlova (GF,V)

Served with whipped cream, summer fruit and ganache



GLUTEN FREE: GF, GLUTEN FREE OPTION: GFO, DAIRY FREE: DF,
VEGETARIAN: V, VEGAN: VG, VEGAN OPTION:VGO



BEVERAGE OPTIONS

Hosts Tab

Open Bar

Access to anything within our bar

Set condensed bar menu (see next page)

This menu includes our entire tap range, glasses of wine, house spirit range, soft drinks and coffees
(This is a great option if you're on a budget)

Tab Limit?

You can set a limit for your hosts tab with either of these options. Please discuss this limit/budget with our Functions Manager

Wrist bands

For your comfort we can provide wristbands for those included in your tab, if discussed prior to your event

On Consumption

Guests pay as they go

Access to anything within our bar

Corkage

Bought at one of our Bottle Shops?

\$10.50 per bottle of wine

(Purchased at any Star liquor bottle shop, with a receipt)

Externally bought

\$20.50 per bottle of wine





SET BAR MENU

On Tap

Full Strengths

Hahn Superdry
West End Draught
Carlton Draught
Carlton Dry
Coopers Pale Ale
Stone and Wood Pacific Ale
Pirate Life South Coast Pale Ale
Pirate Life Hazy XPA
Pirate Life Stout
Guinness

Mid Strengths

Hahn Superdry 3.5
Great Northern
XXXX Gold

Other

Strongbow Apple Cider
Hard Rated
Brookvale Union Ginger Beer

Non Alcoholic beverages

Soft drinks

Coke / Coke No Sugar
Lift
Sprite
Soda Water
Lemon Lime & Bitters
Fanta
Cascade Ginger Beer

Juices

Orange Juice
Apple Juice
Pineapple Juice
Cranberry juice

Wines

Whites

Grant Burge Sav Blanc
Tempus Two Semi Sav Blanc
Taku NZ Sav Blanc
Brown Brothers Moscato
Jim Barry Reisling
Tatachilla Pinot Grigio
Grant Burge Pearl Pinot Gris
Grant Burge Chardonnay
Grant Burge 5thgen Chardonnay

Rosé

Tatachilla Rosé

Reds

Grant Burge Shiraz
St Hallet Shiraz
Grant Burge Cabernet Sav
St Hallet Cabernet Sav
Grant Burge Merlot
Bare Winemakers Pinot Noir
Campo Tempranillo
Taylors Hotelier GSM

Sparkling

Tatachilla Sparkling
Grant Burge Prosecco
Yarra Burn Cuvée Piccollo

House Spirits

Vodka: Smirnoff Vodka

Gin: Gordons Dry Gin

Scotch: Johnny Walker Red Label

Whiskey: Jack Daniels

Bourbon: Jim Beam

Rum: Bundaberg

Tequila: Espolon Blanco

SUBJECT TO CHANGES TO OUR WINE LIST & TAPS





TERMS & CONDITIONS

Deposits

A deposit of the room hire amount is needed to confirm your booking (this needs to be paid in venue and is non redeemable/refundable)

Cancellations

There will be a fee if cancelled any less than 7 days prior to your booking/event

Platter Orders Requirements

A minimum of 20 people are required for a function to order from the platter menu

Platter orders must be completed 7 days prior to your booking (at a minimum)

Christmas Sit Down Menu Bookings Requirements

A minimum of 10 people are required to book for this menu

Confirmation must be made 7 days prior to your booking (at a minimum)

Allergies

Any dietary requirements or allergies must be discussed with management in order to prevent/minimise risk as well as give our team ample notice to cater for said requirements.

Outdoor Bookings Weather

Please note with outdoor bookings such as The Beer Garden or The Raised Deck, we cannot guarantee weather conditions.

External Catering Food & Beverage

No external food or beverage is to be consumed on premise without management approval prior (birthday cakes/cupcakes being an exception)

