



AVOCA

Christmas

FUNCTIONS PACKAGE

Avoca Hotel





BOOKING SPACES

The Glasshouse

Capacity: Seats: Up to 60, Cocktail: 100

Room Hire: \$150, no minimum spend

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

The Space: This is there 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 Private Dining Room

Capacity: Seats: Up to 24, Cocktail: 30

Room Hire: \$50, no minimum spend

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

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 25, Cocktail: 40

Room Hire: \$50, no minimum spend

Food: Platter menu, Al 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

The Floating Deck

Capacity: Up to 20, Cocktail: 40

Room hire: \$50, no minimum spend

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

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





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

Corn Ribs \$45 (V, VGO, GF)

Buttered & grilled corn ribs served with Parmesan and chipotle

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

Tomato & basil bruschetta served with

Pumpkin Arancini \$60 (V)

Accompanied by a side of truffle aioli

Asian Nibbles \$65

Mini spring rolls & dimsims 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 OPTIO: 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 on a brioche bun

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, mozzarella and 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 OPTIO: 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, crispy pumpkin arancini served with romesco sauce and shaved parmesan

Oysters Four Ways (GF)

Fresh coffin bays served natural, kilpatrick, mignonette and asian style

Chicken and Prawn Cold Roll (VGO, GF)

South Australian prawns, steamed chicken, lettuce, vermicelli & coriander wrapped in rice paper with a peanut sauce

Mains:

Traditional Roast

A choice of roast turkey or beef, served with seasonal roasted vegetables, Yorkshire pudding and house gravy

Cauliflower steak (vg, gf)

Roasted cauliflower, Thai red curry sauce, — potatoes, chimichurri, pickle fennel, cranberries, smoked paprika pumpkin seed.

Salmon

crispy skin salmon, salt and vinegar roast potato, rocket, crispy caper, fennel, sumac almond

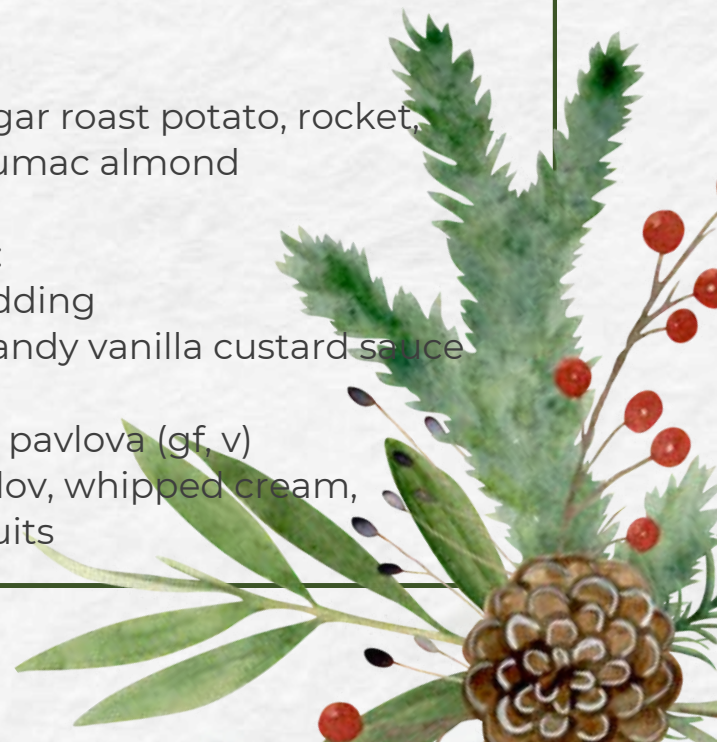
Desserts:

Christmas pudding

christmas pudding served with brandy vanilla custard sauce

Christmas cookies and pavlova (gf, v)

Christmas cookie, petite pavlov, whipped cream, summer fruits





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 option prevents guests from buying cocktails, top shelf spirits and bottles of wine)

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

Strong Bow 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

TAP RANGE IS SUBJECT TO CHANGE





TERMS & CONDITIONS

Platter Orders

Requirements

A minimum of 24 people are required in a function to order off 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 harm 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 premises without managements approval prior (birthday cakes/cupcakes being an exception)

Cakes

As stated in the Dessert Options section, you can bring a cake free of charge, if you wish for us to cut it there is a fee.

