



AVOCA

Christmas

FUNCTIONS PACKAGE

Available November 1st- December 24th
avhfunctions.manager@starhotels.com.au



BOOKING SPACES

The Glasshouse

Capacity: Seats: Up to 60, Cocktail: 100

Room Hire: \$200, 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 \$75 & hold another 40 people cocktail style

The Floating Deck

Capacity: Up to 20, Cocktail: 40

Room hire: \$100, 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

Bundle Deal: Hire The Glasshouse & The Floating Deck for \$275

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: \$100, no minimum spend

Food: Platter menu, A La Carte

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 \$40 (V)

Assorted dips served with toasted flatbread

Wedges \$45

Crispy wedges served with sweet chilli and sour cream

Hot Chips \$45 (GFO)

Thick cut chips served with tomato sauce and garlic aioli

Cauliflower Bites \$50 (VG)

Battered & fried cauliflower served with chipotle aioli

Pork Belly Bites \$80

Accompanied by honey soy and barbecue sauce

Petite Bruschetta \$50 (GFO, DF, VG)

Tomato & basil bruschetta served with balsamic

Pumpkin Arancini \$65 (V)

Accompanied by a side of truffle aioli

Asian Nibbles \$70

Mini spring rolls & dim sims served with sweet chilli

Pies, Pasties & Sausage Rolls \$75

Accompanied by Beerenberg tomato chutney

Salt & Pepper Calamari \$80 (I, GFO)

Accompanied by tartare sauce and fresh lemon

Chicken Satay Skewers \$80 (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

Charcuterie Board \$80 (GFO)

Chef's selection of meat and cheese, olives, dips, crudite and seasonal fruits

Sliders

20 pieces, \$99

Chicken Sliders

Southern fried chicken, American cheese, lettuce, tomato and ailo on a brioche bun

Cheeseburger Sliders

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

Pizza Slabs

1 slab \$70, 2 slabs \$120

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

Cheese Board \$80 (GFO)

Chef's selection of cheeses, grapes and crackers

Fruit Platter (GF, V, VG)

A seasonal selection of fruits and berries

Cake Platter \$85

A selection of cakes and muffins served with strawberries

Bringing your own cake?

You would like to cut it: \$20 Cakeage charge

(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)

A minimum of 7 days notice is required for this service

Bringing your own baked goods?

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

There will be a charge for this, dependent on the product and portion sizing.

SIT DOWN MENU

3 courses: \$65pp | 2 courses: \$50pp

Entrees:

Pumpkin Arancini (V)

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

Oysters Four Ways (A, GF)

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

Prawn Cocktail (A)

Australian prawn, cos lettuce and avocado topped with a Marie-Rose sauce.

Mains:

Traditional Roast Combo (GF)

Roast turkey and ham, served with seasonal roasted vegetables, Yorkshire pudding cranberry sauce and house gravy

Cauliflower Steak (VG,GF)

Roasted cauliflower, Thai red curry sauce, creamy smash, cranberries and pine nut

Salmon (A)

Crispy skin salmon served with roast potatoes and a rocket, crispy caper and almond flake salad

12 hour slow cooked lamb

12 hour slow cooked lamb leg served with creamy smash, buttered broccolini and chimichurri sauce

Desserts:

Christmas Pudding

Christmas pudding served with brandy + vanilla custard

Christmas Ganache & Petite Pavlova (GF,V)

Christmas shaped ganache and petite pavlova served with whipped cream, summer fruits

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, wine by the glass, house spirit range, soft drinks and coffees
(This is a great option if you're on a budget)

Specialised Bar Menu

Liase with our Functions Manager to create a custom menu for your event. (Limitations include our bar stock)

Tab Limit?

You can set a limit for your hosts tab with any 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

SET BAR MENU (1)

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
Guinness

Mid Strengths

Hahn Superdry 3.5
Great Northern
XXXX Gold

Other

Strongbow Apple Cider
Hard Rated

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
Tatachilla Sav Blanc
Mud House Sav Blanc
Brown Brothers Moscato
Jim Barry Reisling
Grant Burge Pinot Grigio
Tatachilla Pinot Grigio
Grant Burge Chardonnay

Rosé

Tatachilla Rosé
La Vieille Ferme Rosé

Reds

Grant Burge Shiraz
St Hallet Shiraz
Mollydooker The Boxer Shiraz
Grant Burge Cabernet Sav
Katnook Estate Cabernet Sav
Grant Burge Merlot
Flint & Velvet Pinot Noir
Wirra Wirra Churchblock red

Sparkling

Tatachilla Sparkling
Grant Burge Prosecco
Mollydooker Sparkling Shiraz

House Spirits

Vodka: Smirnoff Vodka

Gin: Gordons Dry Gin

Scotch: Johnny Walker Red Label

Whiskey: Jack Daniels

Bourbon: Jim Beam

Rum: Bundaberg

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)