



AVOCA

Functions

PACKAGE

Avhfunctions.manager@starhotels.com.au

OUR VENUE

Why choose us?

The Avoca Hotel is the perfect place to bring together family, friends and colleagues for a celebration within our cozy atmosphere, top-notch service and delicious food.

Whether you prefer a casual cocktail party or a sit down lunch, we have food and beverage options to suit all budgets.

With a variety of function space options to choose from, whether you have invited 100 or 20 people, we can guarantee the perfect space for your celebration.



BOOKING SPACES

The Glasshouse

Capacity: Seats: Up to 60, Cocktail: 100

Room Hire: \$200, no minimum spend

Food: Platter menu, Set Condensed 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 or another 20 people seated

The Floating Deck

Capacity: Seats: Up to 20, Cocktail: 40

Room hire: \$100, no minimum spend

Food: Platter menu, Set Condensed 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

Booking Bundle Deal: The Glasshouse & Floating Deck \$275

The Semi Private Dining Room

Capacity: Seats: Up to 22, Cocktail: 30

Room Hire: \$50, no minimum spend

Food: Platter menu, Set Condensed Menu & A La Carte

The space: Adjacent to The Sports Bar & connecting to The Bistro, The Semi 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: 50

Room Hire: \$100, no minimum spend

Food: Platter menu and 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

Petite Bruschetta \$50 (VG, DFO, GFO +\$5)

Tomato & basil bruschetta drizzled with balsamic, topped with parmesan cheese

Pumpkin Arancini \$65 (V)

Accompanied by a side of truffle aioli

Asian Nibbles \$70

Mini spring rolls & dimsims 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

Pork Belly Bites \$80

Accompanied by honey soy and barbecue sauce

Key: GF=Gluten Free, GFO=Gf is available, V=Vegetarian,
VG= Vegan, VGO= Vegan is available, DF = Dairy free,
DFO=Dairy free is available

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 aioli on a brioche bun

Cheeseburger Sliders

Beef patty, double American cheese, sliced pickle, mustard and tomato sauce on a brioche bun

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 (V)

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

Pepperoni

Napoli sauce, mild pepperoni and mozzarella

Vegeterian (V, VGO)

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

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PLATTER MENU

Dessert Options \$65

Petite Profiteroles

Miniature profiteroles dipped in 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?

A \$20 cakeage charge is added
(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 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.

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SET CONDENSED MENU

Chicken Schnitzel \$26.73

Crispy panko and Parmesan crumbed chicken schnitzel served with chips, house salad and gravy

Salt & Pepper Calamari \$32.90

SA calamari served with chips, house salad, aioli and lemon

Beef Burger \$27.83

House made beef patty, American cheese, lettuce, tomato, caramelised onion and BBQ sauce on a milk bun. Served with chips and aioli

300G Rump (GFO) \$40.93

Locally sourced, 120 day grain fed, cooked to your liking with a side of chips and house salad or mash and veg with gravy

Pork Belly (GF) \$35.74

Twice cooked pork belly served with creamy mashed potato, buttered broccolini and red wine jus

Humpty Doo Barramundi (GF) \$35.74

Pan fried and served with creamy mash, buttered broccolini and a lemon butter sauce

Grilled BBQ Chicken Breast (GF) \$29.82

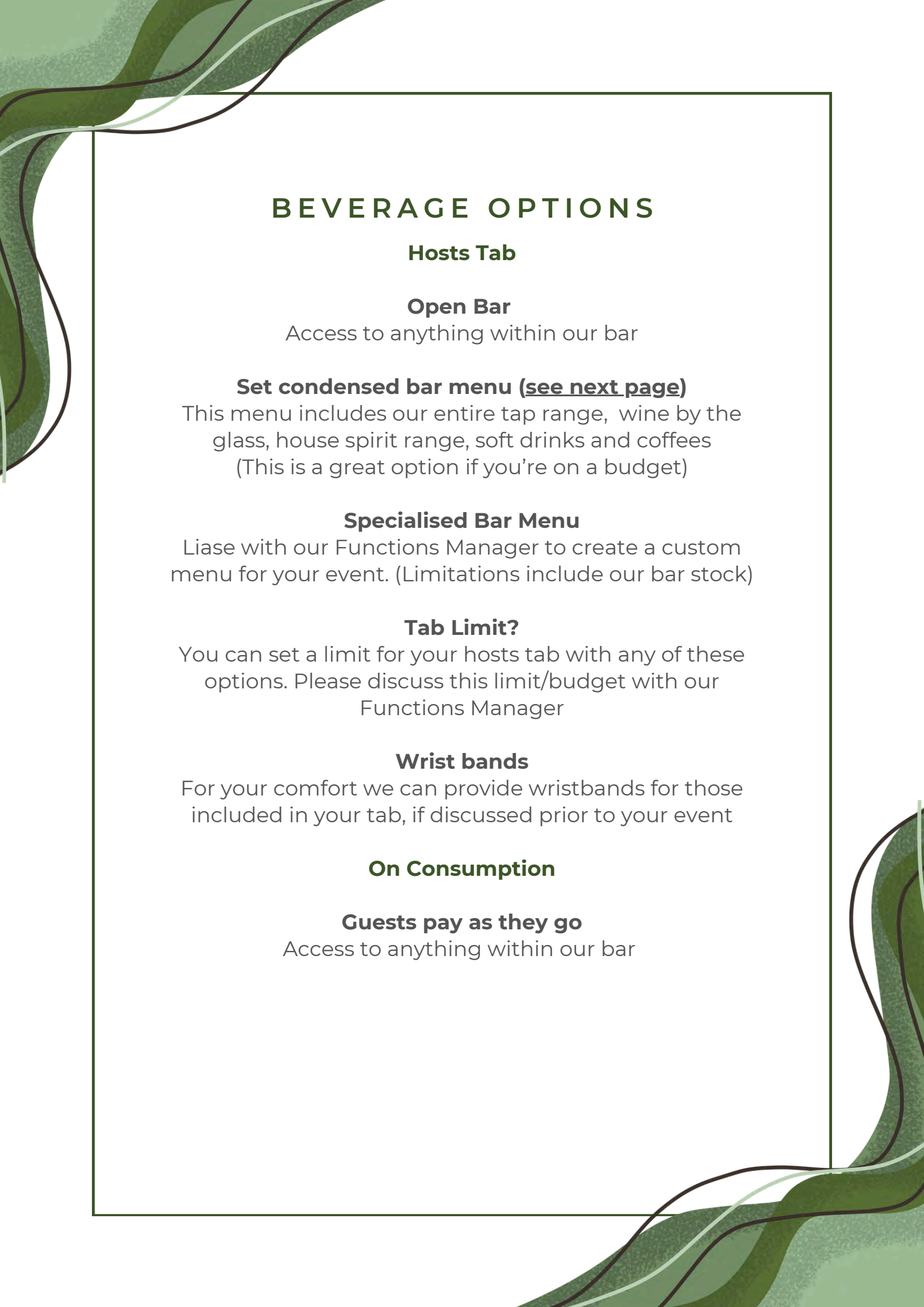
Grilled chicken breast served with creamy mashed potato, buttered broccolini, avocado and drizzled with hollandaise

Pumpkin Salad (VG, V, GF) \$23.91

Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, feta and pine nuts drizzles with balsamic glaze

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This menu and pricing is subject to change



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

(SUBJECT TO CHANGE)

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: Lemon
Tap Specials: See Taps

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

Rosé

Tatachilla Rosé
La Vieille Freme Rosé

Reds

Grant Burge Shiraz
St Hallet Shiraz
Mollydooker The Boxer Shiraz
Grant Burge Cabernet Sav
Katnook Estate Cab Sav
Grant Burge Merlot
Wirra Wirra Church Block Red Blend

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

Tequila: Espolon Blanco

TERMS & CONDITIONS

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)

Allergies

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

Weather

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

External Catering

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

Cakes

As stated in the [Dessert Options](#) section, you can bring your own cake/cupcakes for your event.

Other

We do not allow 18th birthday celebrations within our venue. 21st Birthday celebrations are required to pay for their security (one guard's hourly rate) in order to utilise our venue.