

EST. **THE** 1993
ANDERGROVE
TAVERN

FUNCTIONS PACK

 (07) 4955 5444

 The Andergrove Tavern



Looking for somewhere to hold your next function or event?

The Andergrove Tavern is the perfect location, see our Functions Team today! We understand that every occasion is unique & we will be there every step of the way to ensure your function is a success.

The Andergrove Tavern offers 2 spaces with seating from 30-150 & cocktail style set-up for up to 200 guests. Each room has independent access, car parking facilities, private bars including tap beer & are wheelchair friendly.

With something for everyone, The Andergrove Tavern's function spaces can cater for all events. Perfect for Birthday Parties, Engagement Celebrations, Presentation Nights, Christmas Parties & Conferences.

ROOM HIRE INCLUDES THE FOLLOWING:



Full private bar facility



Round tables or trestles



Private rest-room amenities



Full set up on the day with cutlery, crockery & glassware



Ample onsite parking



Professional & designated wait staff



Nightlife music system



Linen



Microphone



Data projector with full HDMI capabilities



Speaker with Bluetooth connectivity

Our Spaces

SOUTH ROOM

Located adjacent to our main Bistro area is the South Room. A spacious, well-lit area that is the ideal location for your next function. The South Room comfortably holds up to 70 guests seated & 100 guests cocktail style with space to move around & mingle.

The South Room is an open-plan, fully air-conditioned space, featuring its own entry, private bar with tap beer, private restroom facilities & plenty of onsite parking. It is also equipped with a ceiling mounted data – projector & a surround sound system that plays Nightlife music throughout the room.

CAPACITY

Cocktail	100	Guests
Banquet Rounds	60	Guests
U shape	50	Guests
Class room	60	Guests
Theatre	100	Guests

PRICING

5 Hours Hire	\$350
Hourly Rate	\$80
Tea & Coffee Station	\$50
Wedding Surcharge	\$200
Cakeage	\$2 per guest
Backdrop	\$50

GRAND ROOM

The Grand Room is located adjacent to our main bistro area and is made up of two rooms we have on offer. This is the main room we utilize for our larger bookings; this space is the perfect setting for all celebrations. With an open floor plan, large bar and high ceiling, there is nothing we cannot achieve. The Grand Room features beers on tap, a variety of spirits and wine as well as private bathroom facilities and ample onsite parking.

A few of the extras this room has on offer is the latest nightlife system, AUX connectivity to play your own personalised playlists, access to the projector and PA system.



CAPACITY

Cocktail	200	Guests
Banquet Rounds	150	Guests
U shape	50	Guests
Class room	80	Guests
Tradeshow/ Expo	20	Stalls
Theatre	150	Guests

(Minimum guests - 80)

PRICING

5 Hours Hire	\$500
Hourly Rate	\$110
Tea & Coffee Station	\$50
Wedding Surcharge	\$200
Cakeage	\$2 per guest
Backdrop	\$50

Platter Menu

ALL PLATTERS CATER FOR APPROXIMATELY 10 PEOPLE

Arvo Platter \$110

Kabana, Cheese, Cocktail Onions, Gherkins, Carrot & Celery Sticks, Crackers, Homemade French Onion Dip

Asian Platter \$110

Spring Rolls, Samosas, Dim Sims, Pork Wontons, Steamed Pork Buns with Soy Sauce & Sweet Chilli Sauce

Aussie Platter \$110

Party Pies, Sausage Rolls, Quiches with Tomato & BBQ Sauce

Hot Seafood Platter \$120

Calamari Rings, Battered Flathead, Prawn Cutlets, Scallops & Prawn Cones with Lemon & Tartare Sauce (l)

Mixed Sandwich Platter \$110

Chef's selection of Freshly made sandwiches

Cheese Platter \$100

Assortment of Cheese, Crackers, Dried & Seasonal Fruits, Nuts and Chutney

Fruit Platter \$100

Fresh Seasonal Fruits

Party Pizza \$100

20" Homemade Pizza: Meatlovers, Hawaiian, Supreme, Pumpkin & Feta, Seafood* (l)

**Seafood Pizza option for an additional \$10 per pizza*

Slider Platter \$125

Mini Cheeseburgers, Mini Hotdogs, Mini Chicken Burgers

Dessert Platter \$110

Assorted cakes & slices with chocolate covered strawberries

Dietary requirements available upon request



Buffet Menu

BBQ Buffet \$60 pp (MINIMUM 30 PEOPLE)

- Marinated 150g Rib Fillet
- BBQ sausage
- Satay chicken skewers
- Smoked & marinated chicken wings
- Burger rolls & butter
- Garden salad
- Coleslaw
- Creamy potato bake
- Condiments & sauces

Carvery Buffet \$80 pp (MINIMUM 30 PEOPLE) Served with dinner rolls & butter

CHOOSE 3

- Baked salmon with lemon caper butter (A)
- Pepper roasted beef
- Seasoned roast chicken portions
- Roast lamb, rosemary & garlic

SIDES (YOUR CHOICE OF 3)

- Garden salad
- Potato salad
- Coleslaw
- Roasted root vegetable medley
- Steamed green vegetables
- Herbed roasted potato & pumpkin
- Creamy potato bake

Dessert \$12.50pp (SELECT 2)

- Apple crumble with brandy custard
- Sticky date pudding with butterscotch sauce
- Raspberry cheesecake with Chantilly cream
- Pavlova with Chantilly cream & fresh fruit
- Mud cake with Chantilly cream

*Kids up to 12 years are charged half the Buffet head price.



Plated Menu

2 Course Entrée & Main \$70

2 Course Main & Dessert \$75

3 Course Entrée, Main & Dessert \$95

ENTRÉE (SELECT 2)

Bruschetta

Cherry tomatoes, Spanish onion, parmesan, basil pesto on toasted Turkish bread

Sticky Asian Pork Belly

Steamed rice and Asian greens

Butternut Pumpkin Soup

With sour cream & parmesan crouton

Coconut Prawns (I)

House-crumbed coconut prawns with wild rocket salad & lime aioli

MAIN (SELECT 2)

Seared Pork Belly

Twice cooked pork belly on a wild mushroom risotto

Braised Lamb Shank

Slow cooked Lamb Shank with root vegetables and creamy mashed potato

200g Rump

200g, 120-day grain-fed rump from Darling Downs QLD, with creamy mash potato, fresh broccolini & rich red wine jus

Barramundi (A)

200g fillet of oven-baked Barramundi with sweet potato mash, fresh broccolini & creamy Hollandaise sauce

Chicken Maryland

Slow roasted chicken Maryland with herb roasted chat potatoes, fresh broccolini & rich red wine jus

DESSERT (SELECT 2)

Raspberry Cheesecake

Served with Chantilly cream

Decadent Chocolate Mud Cake

Served with Chantilly cream

Pavlova

Served with Chantilly cream and strawberry compote

Sticky Date Pudding

Served with butterscotch sauce and ice cream

Dietary requirements available upon request.



Conference Packages

REQUIRED MINIMUM OF 20 GUESTS

Our Full Day Delegate Packages are designed to be an all-inclusive package, that covers all your conference needs.

Full Day Delegate Package

\$69 per person

INCLUDES:

- Tailored room layout
- Room hire from 8.00am to 5.00pm
- Tea & coffee station
- Morning tea & Afternoon tea*
- Pre-ordered Bistro lunch*
- Data projector

Half Day Delegate Package

\$59.00 per person

INCLUDES:

- Tailored room layout
- Room hire from 8.00am to 1.00pm OR 12.00pm to 5.00pm
- Tea & coffee station
- Morning Tea OR Afternoon Tea*
- Pre-ordered Bistro lunch*
- Data Projector

Morning & Afternoon Tea*

Chef's selection of danishes, cakes, slices & fruit

Pre-Ordered Bistro Lunch Selections*

200g Rump Steak

Rump steak cooked to your liking, served with chips & your choice of sauce

In-House Battered Barramundi (A)

House made beer battered barramundi served with chips & tartare sauce

House made Rissoles

Beef & Vegetable rissoles made in house & served with creamy mashed potato, peas & gravy

Creamy Bacon Carbonara

Fettuccini in creamy bacon sauce topped with parmesan cheese

Frequently Asked Questions

Can we bring our own catering?

All catering consumed by guests must be provided by The Andergrove Tavern's commercial kitchen. Celebratory cakes & lolly buffets are welcome, however the latter must be approved by the Venue Manager or Functions Manager.

Can we order from the restaurant menu?

All catering for private functions must be ordered from the designated Functions Menus only. Guests are welcome to book a table in the restaurant & dine in there if they wish to order from our restaurant menu.

Can we BYO?

Liquor Licensing laws do not permit you to bring your own drinks on to the premise. All drinks consumed must be provided by The Andergrove Tavern. Anyone found with beverages purchased from outside the bar will have them confiscated & be removed from the premise. This includes both alcoholic & non-alcoholic beverages.

When do we have to provide final numbers?

For catering & operational purposes, we require at least 14 days notice for final numbers of your event.

Can we hire the room for longer than the allowed time?

The room hire time can be extended at the cost of \$80 per hour & is subject to availability. Night functions are only available until 11pm. Extensions need to be confirmed & paid for 7 days in advance of event.

Does my deposit get refunded if I cancel my event?

Cancellations made with more than 1 month's notice will receive a full refund of the deposit. Cancellations made with less than 1 month's notice & no more than 14 days until your event will not receive a refund, however can be transferable to a different date. Cancellations for bookings made for November & December are non-refundable.

Can we bring our own decorations?

You are welcome to bring your own decorations, however the use of sticky tape, wall tacks or glue is not permitted. Any decorations brought must be packed up in advance to meet the correct departure time agreement. There is to be no confetti or table sprinkles – this will incur a cleaning fee.

What time do minors have to leave the premises?

Minors are not to be on venue premises after 10pm.

Terms & Conditions

1. Bookings are not confirmed until the room hire deposit is paid & a signed copy of the Terms & Conditions has been given to the venue. Tentative bookings are only held for 7 days & then the date is released to new bookings.
2. Final numbers & catering selections must be confirmed 14 days prior to your event date, although minor changes to this may be accepted up to 7 days before your event at the Venue Manager or Function Manager's discretion.
3. Full payment for your event must be received no later than 7 days prior to your event date. Any additional spending on the event date must be paid in FULL at the completion of the event. Credit card details will be retained by The Andergrove Tavern until the full & final balance is receipted.
4. The contract signatory is liable to pay all money due under this agreement. We do not provide credit.
5. Cancellations made with more than 1 months notice will receive a full refund of the deposit. Cancellations made with less than 1 month's notice & no more than 14 days until your event will not receive a refund, however can be transferable to a different date. You can only transfer the date of your function once. Transferring the date of your function more than once will result in its cancellation & the deposit will not be refunded. Should your event be cancelled within 14 days, deposit & 100% of the food costs will be non-refundable. Cancellations for bookings made for November & December are non-refundable.
6. All prices may be subject to change. Every possible effort is taken to maintain prices, but these are subject to change at management's discretion.
7. The Andergrove Tavern must first approve any advertising undertaken for an event. We reserve the right to refuse any private event advertising. The Andergrove Tavern reserves the right to terminate any event booking & retain the deposit paid where the event organiser breaches these conditions.
8. The client is responsible for any theft or damage to the property of The Andergrove Tavern which is caused by the client, guests or invitees. Please note we are extremely careful when looking after guests & their properties. Unfortunately, we cannot take responsibility for the damage or losses incurred during the event. Any costs will be invoiced directly to the client. These include but are not limited to: Cords (AUX, HDMI, Electrical, Power Boards) = \$20, Projector Remote = \$50, Projector = \$2,500, Bluetooth Speaker = \$850, Microphone = \$50

Terms & Conditions continued.....

9. The Andergrove Tavern's management reserves the right to refuse entry to any guests to an event, regardless of a name on a guest list, when deemed necessary without liability. Management also reserves the right to refuse services &/or to remove any guest from the premises for unruly behaviour & showing signs of intoxication, as determined at management discretion.

10. Decorative materials or fancy dressed themed events must be confirmed with The Andergrove Tavern's management. NO GLITTER, SPARKLES OR CONFETTI of any kind are to be used in the function rooms. If you wish to use them, a \$200 cleaning fee applies. The use of sticky tape, wall tacks or glue are not permitted. Any decorations brought must be packed up in advance to meet the correct departure time agreement.

11. Access prior to the event must be confirmed & approved no less than 24 hours to the event date.

12. The Andergrove Tavern has a live entertainment permit, however there are restrictions on noise levels. All entertainment (eg. DJs, bands or soloists) are subject to prior approval by The Andergrove Tavern's Venue Manager or Functions Manager.

13. No external food or beverages are permitted to be brought to the function by the client or the invited guests. Celebratory cakes & lolly buffets are welcome, however the latter must be approved by the Venue Manager or Functions Manager.

14. Should the management of The Andergrove Tavern deem it necessary to provide security, such cost will be passed on to the client.

15. The Andergrove Tavern reserves the right to close the bar when it deems necessary. Night functions are only available until 11pm. Extensions need to be confirmed & paid for 7 days in advance of event

16. Any facilities & setup photography taken of the event by the venue photographers remains the property of the venue & may be used in marketing & promotional materials without the consent of the hirer. Where photos include guests, the venue will seek permission for the use of the photos by the individual present & the client.

17. A 100% surcharge of Room Hire will be added occurring on any public holiday that The Andergrove Tavern has available. The Andergrove Tavern does not book functions on event days such as Christmas Eve, Christmas Day, Boxing Day, New Years Eve, Easter Sunday, Mother's Day.

Thank you for your consideration & we look forward to hosting your next event!