



# Functions pack 2017



REGENCY  
TAVERN



P: (08) 8268 6754  
[www.regencytavern.com.au](http://www.regencytavern.com.au)

IMAGE SUPPLIED BY FREEPIK



# *Welcome to the Atrium at the Regency Tavern*



*Located next to the Regency Golf the Atrium boasts a picturesque back drop for your upcoming Function.*

The large open aired space offers plenty of space to move.

The space features 2 TV's with USB connectivity for photos to be shown during your event.

We have a PA system on site for hire so that you can play you favourite tunes and features a corded microphone.

## **WINTER FEATURES:**

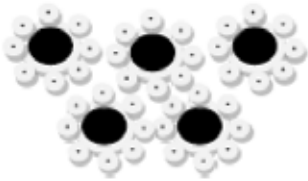
Enclosed cafe Blinds and Out door Gas Patio heaters

In the event of extreme weather conditions we will do our best to accommodate bookings inside



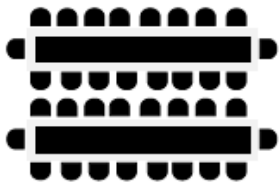


# Capacity & Set-up Options



## **BANQUET**

140 guests or 120 with dance floor featuring tables of 10-12 guests



## **BANQUET**

100-120 guests featuring long tables of 12 –14 guests



## **STAND UP COCKTAIL**

260 guests

Please see Decorations for decoration packages



# Booking Details

## ACCESS AND DURATION

- Lunch 11am –4pm
  - Dinner 6pm –midnight
- (afternoon into evening events are also available)
- \*Please note that due to Liquor Licensing laws all guests under 18 years old must vacate the premise prior to midnight*

## DEPOSIT

We are happy to hold a tentative booking for up to 2 weeks, at this stage a deposit of \$200 is required to secure the date. The deposit will be held as security and will come off the final account

## MINIMUM SPEND & MINIMUM NUMBERS

Fridays and Saturdays incur a minimum spend of \$2000 on food and beverage. If minimum spend is not met a hire fee may be charged. All other times we are flexible with the minimum spend. There is a minimum of 30 guests required for all set menus.

## MENU OPTIONS

Set menu options are to be finalised a minimum of 3 weeks prior to your event to ensure availability. Platter options we ask to be finalised at least 2 weeks prior

## FINAL NUMBERS & PAYMENTS

Final numbers for set menus are required 2 weeks prior to your event. Changes can be made up to 7 days prior when final payment is due. All decorations and food spends are to be paid for in full 1 week prior to your event for both sit down or cocktail style functions. Bar Tabs can be pre paid or partially prepaid but are to be finalised on the night of your event

## PART ATRIUM HIRE

Sundays through to Thursdays we offer the option to hire half of the Atrium space with nil minimum spend. Although it is a requirements that an appropriate amount of food be purchased for your guests.



REGENCY  
TAVERN



# Platter Menu

## PLATTER MENU

Antipasto Platter .....	\$150
A mix of prosciutto, salami, pancetta, leg ham, grilled & pickled capsicum, zucchini, eggplant, mushroom and fetta with bread and grissini sticks (serves 50 guests)	
Assorted Mini Bruschetta .....	\$55
Assorted house made mini Bruschetta's (30 pieces)	
Dip Platter .....	\$45
Fresh julienne vegetables served with house-made dips, pita bread and water crackers (gluten free available)	
Sandwich platter .....	\$60
Platter of 10 mixed sandwiches	
Seafood Platter.....	\$80
Salt and Pepper Calamari, Coconut Crumbed Prawns and Lemon Pepper Barramundi (60 pieces)	
Meat Platter.....	\$70
Satay Chicken Skewers, Moroccan Spiced Beef Skewers and Cheese and Sundried Tomato Meatballs (40 Pieces)	
Chicken Satay Platter .....	\$70
Satay Marinated Chicken Skewers (40 pieces)	
Moroccan Beef Skewers.....	\$70
Moroccan Spiced Beef Skewers (40 pieces)	

Oriental Platter .....	\$60
Samosas, Dim Sims and Spring Rolls (40 pieces)	
Pastry Platter.....	\$60
Mini Pies, Pasties and Sausage Rolls (36 pieces)	
Spinach and Ricotta Triangles.....	\$60
Oven baked Spinach and Ricotta stuffed pastry triangles (30 pieces)	
Pizza Platters .....	\$30
House made pizzas with a variety of toppings (please discuss with staff available toppings)	
Mini burgers (12 pieces ) .....	\$60
Pulled Pork with Coleslaw Beef, Pattie with Onions Rings and Relish Cajun Chicken with Cheese, Tomato, Lettuce and Aioli (OR Make it a Trio with 4 of each flavour)	
Quiches.....	\$80
Assorted Mini Quiches	
Mini Hot Dogs (30 pieces) .....	\$50
Mini Hot Dogs served with sauces on the side	
House Made Frittata .....	\$50
Vegetarian Frittata (approximately 30 pieces)	
Fruit Platter .....	\$50
Dessert Platter (50 pieces).....	\$100
Assorted Mini Tarts, Fruit Flans, Éclairs and Puffs	



# Formal Menu Options

## **TWO COURSE MENU OPTION**

**\$30 Person Choice**

**2 Entrée, 2 Mains OR 2 Mains, 2 Desserts**

**\$35 Per Person Choice**

**2 Entrée, 3 Mains OR 3 Mains, 2 Desserts**

## **THREE COURSE MENU OPTION**

**\$35 Set, Choice, Set**

**Set Entree, Choice of 2 Main, Set Dessert**

**\$40 Choice**

**2 Entree , 2 Mains, 2 Desserts**

**\$45 Choice**

**2 Entrée, 3 Mains, 2 Desserts**

## **OPTIONAL EXTRAS**

Chef selection canapes (2pp) on arrival.....\$6 per guest

Antipasto on arrival.....\$5 per guest

Upgrade to Rib eye steak.....\$3 per guest

Additional Bread rolls.....\$0.50 per guest

Celebration Cake cut and served with cream  
and Strawberries .....\$2 per guest

Dessert Canapés (2pp) .....\$5 per guest

## **DIETARY REQUIREMENTS**

All dietary requirements must be advised upon confirmation of final numbers and will be catered for. We will do our best to accommodate unconfirmed dietary requirements

*Note: There is a minimum of 30 guests required for all set menus. Menu Options are to be finalised no later than 3 weeks prior to your function. Menus are seasonal, please see staff for current menu options*

# Formal Menu

## ENTREE

- **Salt and Pepper Squid** served on a Thai mango salad with a chilli lime aioli
- **Herb Crusted Salmon Fillet** served on a cherry tomato, red onion and avocado salsa drizzled with a lime ginger dressing
- **Sticky Soy and Five Spiced Pork Belly** served on a bed of braised cabbage and a spicy cucumber salad
- **Lemon, Chilli, Parsley and Parmesan Crusted Chicken** served on a pear, parmesan and rocket salad
- **Thai Marinated Beef** on a bed of cherry tomatoes, cucumber, mint, coriander, basil and fried shallots with ginger, lime and chilli dressing
- **Potato, Mushroom and Egg Croquettes**

## MAINS

- **Sundried Tomato and Spinach stuffed Chicken Breast** topped with a creamy tomato and basil sauce served with a roast potatoes and nicoise salad
- **Cajun Spiced Chicken Breast** served with pumpkin mash, fried sliver beets and green bean salad
- **Honey Mustard Pork Rib Eye** served with Tuscan spiced sweet potato, parsnip puree and fresh garden salad

- **Oven baked Atlantic Salmon** served on a bed of mash potato, sautéed spinach, asparagus and hollandaise sauce
- **Oven Baked Snapper** served with a fresh mango salsa with a fresh tomato and green bean salad
- **200g Moroccan Spiced Lamb Rump** served with a herbed couscous, minted yoghurt and a Mediterranean salad
- **300g Scotch Fillet** served with garlic and rosemary chat potatoes, garden salad and red wine jus
- **300g Scotch Fillet** served with a red wine jus, field mushrooms Tuscan style sweet potato bake and garden salad
- **Oven baked Capsicum** stuffed with spinach and pumpkin risotto topped with goats cheese

## DESSERT

- **Sticky Date Pudding** served with a caramel sauce & ice cream
- **Homemade Apple & Cinnamon Crumble** served with ice cream
- **White Chocolate Panna cotta** served with fresh berries
- **Mango and Coconut Panna cotta**

### Dietary Requirements

All dietary requirements must be advised upon confirmation of final numbers and will be catered for. We will do our best to accommodate unconfirmed dietary requirements

Note: Set menus include Bread rolls for guests and Steaks are served medium



# Beverage Options

## BAR TAB

Nominate an amount you would like to spend over the bar and what items you would like to include for your guests

## SUBSIDISED DRINKS

Nominate an amount you would like to spend over the bar and what items you would like to include

for your guests and guests contribute a nominated amount (eg. \$2)

## CASH BAR

Guests to purchase their own beverages

## PRICE GUIDE

Wines start from \$4.5 per glass or \$17 per Bottle

Beers start from \$4.5 for Schooners or \$7.20 for pints and \$20 for jugs

Soft drinks and Juice start from \$3.60 for schooners and \$8 for jugs

NOTE: Drink Selections are to be finalised 2 weeks prior to your event to ensure product availability. Drinks on Tables packages are to be paid for prior to function commencing. Availability may vary, alternate selections may also be available. Prices are accurate at time of printing and are subject to change

NOTE: Drink Selections are to be finalised 2 weeks prior to your event to ensure product availability. Drinks on Tables packages are to be paid for prior to function commencing. Availability may vary, alternate selections may also be available. Prices are accurate at time of printing and are subject to change

## WINE RANGE

### WHITES:

- The Lane Sauvignon Blanc
- Oyster Bay Sauvignon Blanc (New Zealand)
- Jim Barry Riesling
- Penfolds Koonunga Hill Chardonnay
- Petaluma Pinot Gris
- Grant Burge Moscato

### REDS:

- Langmeil Long Mile Shiraz
- Annie's Lane Shiraz
- Grant Burge Hillcot Merlot
- Jim Barry Shiraz Cabernet
- Secret Stone Pinot Noir
- Bleasdale Cabernet Sauvignon
- Wicks Estate Cabernet Sauvignon

## DRINKS ON TABLES ON ARRIVAL PACKAGES

*(Based on tables of 10 –12 guests for sit down events only)*

### Basic \$70 per Table

- 1 Bottle Lindeman's Riesling
- 1 Bottle Lindeman's Shiraz Cabernet
- 1 Jug of Beer
- (Carlton Draught, Hahn Super dry, Coopers Pale or Hahn Light)
- 2 Jugs of Soft drink

### Standard \$84 Per Table

- 2 Bottles of Wine from the Musical Chairs selection
- (Choice of Moscato, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot or Shiraz)
- 1 Jugs of Beer
- (Carlton Draught, Hahn Super dry, Coopers Pale or Hahn Light)
- 2 jugs of soft drink

### Deluxe \$116 Per Table

- 2 Bottles of Wine from the Below selections
- 2 Jugs of Beer
- (Carlton Draught, Hahn Super dry, Coopers Pale or Hahn Light)
- 2 jugs of soft drink





REGENCY TAVERN



# Decorations & Extras

## COSTINGS

Chair Cover with choice of coloured sash .....	\$4
Round tables of 10-12 cloths* .....	\$15
Square table cloth* .....	\$6
Rectangle cloth* .....	\$8
Trestle table fit table of 12* .....	\$16
High bar table cloth (black only) .....	\$5
Linen Napkins * .....	\$1pp
Bridal table skirt.....	\$50

### Helium balloons:

Bundle of 3 Balloons with weight .....	\$9
Bundle of 5 Balloons with weight .....	\$12
Specialty Balloons .....	Price on request
PA Hire fee (iPod/Laptop Connectivity and Microphone)....	\$50
Cocktail Function Decoration Package .....	\$100
<i>Includes linen for Cake Table, Present Table, Buffet/Food Table and 4 Black High bar tables, 6 Bundles of 3 Balloons (Choice of Colour) and PA Hire</i>	

\*Linens are available in white or black

Decorations are to be confirmed no later than 2 weeks prior to event and are to be paid in full 1 week prior to event. Alternately you may provide your own decorations. Set up is only available on the day, with times to be agreed upon by management. Please discuss with our staff should you have any additional decoration requests



# Terms & Conditions

**Everybody under the age of 18 must be out of the venue by 12 am.**

*This is state law and must be strictly adhered to. THERE IS NO EXCEPTIONS*

*You are welcome to hire a band/ DJ/ Karaoke or Jukebox. Please note, the music must end at Midnight. And all guests are to leave by 1am*

*We have a PA system equipped with an iPod connection, and microphone, at a charge of \$50.*

*We require a \$200 deposit within 14 days of booking your function. This will be kept as your bond. If you, or any of your guests damage the equipment (or any of our decorations/ furniture/ etc.), you are deemed responsible for the replacement or repair in full.*

*The deposit is non-refundable if you cancel within one month of the date of your function*

*Celebration cake is the only outside food allowed into the venue.*

*A cake cutting fee of \$25 includes the cake cut and served on to platters, alternately \$2 per guest for the cake to cut and served individually with cream and strawberries.*

*On all Friday and Saturdays there is an minimum spend of \$2000 to be spent on food and drinks by doing this you will not be required to pay a room hire of \$500*

*Platter Selections are required 2 weeks prior to the event, with set menus to be finalised 3 weeks prior. Final numbers must be confirmed no later than 7 days before your event. This is the number of meals you will be charged for, unless extras arrive.*

*We do accept most credit cards including Amex and Diners. Cheques by prior arrangement only. The account must be paid in full by the organiser by the close of your function.*

*You will find us very flexible both with decorating and menus so if there is something special that you desire we are always willing to discuss it.*

**Contact our friendly staff on 8268 6754 or [regencytavern@hcs.on.net](mailto:regencytavern@hcs.on.net)**