

A photograph of the Gold Coast Tavern building, a white structure with a grid of windows. A large sign on top of the building reads "GOLD COAST" in large, silver, 3D block letters, with "tavern" in a smaller, gold, cursive font below it. Palm fronds are visible in the foreground and background against a cloudy sky.

GOLD
COAST
tavern

FUNCTION PACKAGES

*gold
coast*
TAVERN

150 Bundall Road, Bundall QLD 4217

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Private FUNCTION SPACES



ROWERS ROOM:

Capacity: 160 guests seated or 200 guests standing

Room Hire: \$500

Minimum Spend: \$5000

December Minimum Spend: \$6000

SKYLINE LOUNGE:

Capacity: 40 guests seated or 100 guests standing

Room Hire: \$350

Minimum Spend: \$3000

December Minimum Spend: \$3500



THE BOARDROOM:

Capacity: Numbers dependent on room configuration and requirements.

Room Hire: \$150
Includes basic tea & coffee set up

Reservable AREA

*these areas are subject to availability and function requirements



THE DECK:

Capacity: 30 guests

Room Hire: \$200

Minimum Spend: \$1000

December Minimum Spend:
\$1500

Functions

PLATTERS

(APPROX 10 PAX)

Cheese ^(V) ^(GFO)

Assorted Australian cheeses, grapes, quince paste, crackers and crisp bread

\$110

Antipasti ^(GFO)

Grilled Mediterranean vegetables, marinated olives, grilled haloumi, grilled chorizo, tzatziki and pita bread

\$120

Vege Sticks & Dips ^(V) ^(GF)

Carrot, cucumber and celery sticks with hummus, spicy capsicum and tzatziki

\$70

Fresh Seafood ^(GF)

Natural oysters and fresh king prawns with cocktail sauce

\$160

Hot Seafood

Prawn twisters, salt and pepper calamari, crab claws, fish goujons with tartare sauce

\$140

Dim Sum

Vegetable spring rolls, prawn twisters, pork dim sims with soy sauce and sweet chilli

\$130

Chicken Satay ^(GF) ^(CN)

Grilled marinated chicken skewers with satay dipping sauce

\$120

Seasonal Fruit Platter ^(V) ^(GF)

Assorted seasonal fresh fruit

\$80

Slider Platters (25 x Burgers)

Chicken

Grilled chicken breast, lettuce, tomato, cheese, ranch sauce

\$120

OR

Cheese

All beef patty, American cheese, pickles, onion, burger sauce



^(V) VEGETARIAN | ^(VG) VEGAN | ^(GF) GLUTEN FREE | ^(GFO) GLUTEN FREE OPTION | ^(CN) CONTAINS NUTS

Functions

BITES

BITES \$75

SERVED AS 25 PIECES
PER PLATTER

COLD

**Potato, Caramelised Onion
& Cheddar Frittata** (V) (GF)
Aioli

Tomato Tartlet (V) (GF) (CN)
Mascarpone, basil pesto

Chicken Toasted Baguette (GF)
Lemon thyme mayonnaise

Roast Beef Crostini (GF)
Chive and pepper cream cheese

HOT

**Jalapeno, Chipotle
& Cheese Arancini**
Aioli

Mushroom Tart (V)
Truffle oil and chive

Curried Vegetable Samosas (V)

Chicken & Mushroom Gyoza
Black vinegar dipping sauce

Chorizo Empanada
Spiced tomato sauce

Pork & Fennel Sausage Roll
Tomato chutney

Beef & Burgundy Petite Pies
Tomato sauce



(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GF) GLUTEN FREE OPTION | (CN) CONTAINS NUTS

Functions

SIT DOWN MENU

Select two meals from every course to be served alternate drop. Select two Sides to be served with Mains.

2 COURSE - \$65PP | 3 COURSE - \$80PP

ON ARRIVAL

Assorted Dinner Rolls & Salted Butter

ENTRÉE

Roasted Cauliflower ^(VG) ^(GF)

Crispy chick peas, pomegranate, mint, coconut and tahini yoghurt

Tiger Prawns & Avocado ^(GF)

Cherry tomato, lettuce, cucumber, radish, watercress, chives, cocktail sauce and tomato vinaigrette

Seared Scallops ^(GF) ^(CN)

Sicilian salsa, aioli and herb salad

Asian Poached Soy Chicken

Avocado, radish, green shallot, sesame, coriander, crispy won ton and lime dressing

Prosciutto ^(GF)

Cucumber and tomato salad, lemon and herb ricotta, garlic crouton

MAIN

Slow Roasted Eggplant ^(VG)

Puffed pearl barley, smoked eggplant mousse

Crispy Skinned Barramundi ^(GF)

Potato hash, citrus and dill hollandaise

Chicken Supreme ^(GF)

Potato hash, thyme jus

250gm Beef Sirloin ^(GF)

Potato hash, thyme jus

SIDES

Roasted Winter Vegetables ^(GF)

Buttery Potato Mash ^(V) ^(GF)

Garden Salad ^(VG) ^(GF)

Greek Salad ^(V) ^(GF)

Broccoli with Almonds ^(VG) ^(GF) ^(CN)

Roasted Potatoes with Crispy Garlic & Rosemary ^(V) ^(GF)

DESSERT

Vanilla Panna Cotta ^(CN)

Passionfruit coulis, seasonal fruit, coconut crumble

Peach & Mango Cheesecake

Chantilly cream

White Chocolate Mousse

Mixed berry salad, chantilly, oreo crumb

Seasonal Fresh Fruit ^(GF)

Sweetened vanilla mascarpone and mint

KIDS MENU

\$13 PER CHILD

Crumbed Chicken & Chips

Battered Fish & Chips

Linguine with Butter & Cheese ^(V)

Cheeseburger & Chips

Ham & Pineapple Pizza

^(V) VEGETARIAN | ^(VG) VEGAN | ^(GF) GLUTEN FREE | ^(GFO) GLUTEN FREE OPTION | ^(CN) CONTAINS NUTS

Functions

GROUP FEASTING MENU

Shared Amongst the Table
2 COURSE \$60PP | 3 COURSE \$75PP

ON ARRIVAL

Assorted Dinner Rolls & Salted Butter

SHARED ENTRÉE

Caprese Salad (V) (GF)

Heirloom cherry tomato, fresh basil, buffalo mozzarella, extra virgin olive oil

Baked Prawns (GF)

Whipped feta, tomato and cucumber salsa

Prosciutto (GF) (CN)

Gorgonzola, rocket, parsley, pecan, seeded mustard dressing

MAINS

(Please Select one from each Pair)

Ricotta & Spinach Tortellini (V)

Napolitana sauce, parmesan

OR

Grilled Chicken Supreme (GF)

Truffle mayonnaise, chives and chicken jus

AND

Roasted Barramundi (GF)

Chipotle hollandaise, green shallot

OR

Slow Cooked Beef

Parmesan crumb and braising jus

SIDES

(Please Select Three)

Roasted Winter Vegetables (GF)

Buttery Potato Mash (V) (GF)

Garden Salad (VG) (GF)

Greek Salad (V) (GF)

Broccoli with Almonds (VG) (GF) (CN)

Roasted Potatoes with Crispy Garlic & Rosemary (V) (GF)

DESSERT

Chocolate Brownie

Berry coulis and vanilla ice cream

OR

Peach & Mango Cheesecake

Chantilly cream

Both Desserts are served with Seasonal Fresh Fruit Platters (VG) (GF)

KIDS MENU

\$13 PER CHILD

Crumbed Chicken & Chips

Crumbed Fish & Chips

Linguine with Butter & Cheese (V)

Cheeseburger & Chips

Ham & Pineapple Pizza

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (GF) GLUTEN FREE OPTION | (CN) CONTAINS NUTS

Drinks

CONSUMPTION BAR TAB

Any combination of beer, wine or spirit requests can be offered on a consumption-based tab. Designated wristbands are supplied to all pre-arranged bar tabs. Minimum spends apply.

CASH BAR

Pay as you go service is available.



AV Equipment & ADDITIONAL HIRE

INCLUDED EQUIPMENT PRIVATE FUNCTION ROOM ONLY

In House Microphone | 60" Smart TV | HDMI Capabilities

Additional services can be offered, enquire with the functions coordinator

AVAILABLE EXTRAS

Additional staff member \$40p/hour (minimum 3 hours)

AV connectors to smart phone \$50 Hold

Live entertainment available on request



Terms & CONDITIONS

ROOM HIRE & MINIMUM SPENDS

Room hire and minimum spends vary and will be discussed with you by the Functions Coordinator. Prices may change due to high/low season, food requirements and final numbers. Please note that a 10% surcharge applies to functions occurring on public holidays. Base rate room hire packages includes basic bar service only. Please speak to the Functions Coordinator if you would like to upgrade your event to include a cocktail beverage service.

BOOKINGS, CONFIRMATION & PAYMENT

Bookings will be considered tentative & held for a maximum of 7 days until the booking form is completed, signed & returned in person/email along with a \$200 deposit (non refundable). Credit card details must be provided before booking can be accepted.

CANCELLATIONS

Cancellations that are made 6 weeks in advance will receive a refund of any payments made outside of \$200 deposit. Cancellations made less than 14 days in advance will be charged 50% of the final food bill. If the group does not present themselves on confirmed date, without prior notice of cancellation, 100% of final invoice will be forfeited. Cancellations must be made with the Functions Coordinator and are only valid upon reply. Written cancellation required. Gold Coast Tavern reserves the right to cancel any function should it not align with the venue.

FINAL PAYMENT

Gold Coast Tavern will accept cash, credit card or EFTPOS payment methods. Credit/debit cards may incur a surcharge. No personal cheques will be accepted. A credit card will need to be provided on booking form for all functions. **Final bill is due to be paid in full 7 days prior to event.** This card may be charged if any costs are outstanding at completion of event. All cards incur surcharges.

FOOD SELECTION & FINAL NUMBERS

The Bistro menu is not available for functions or large group catering. All bulk food orders must be pre-ordered from the Functions menu only. Any food orders which are not finalised by their provided cut-off date cannot be guaranteed by the kitchen. If necessary, the chef will choose default platter options on behalf of the organiser to meet minimum spend requirements. All function spaces are a minimum requirement of people with

final numbers & menu choices confirmed no later than 14 days prior to event. No outside catering is permitted at Gold Coast Tavern.

LENGTH OF FUNCTIONS

All functions at Gold Coast Tavern are for a duration of 5 hours and will be determined in conjunction with Tavern's trading hours. Any extension of these hours will incur an additional room/staff charge of \$100 per hour, extension past 12am is not permitted.

DAMAGE

The host will be accountable for any loss or damage which is caused to the premises by any guest at your function. In the event that we cannot make contact with the host, we will charge the credit card on the booking form for any damage, loss or excessive cleaning fees.

MUSIC

The Skyline lounge and Rowers Room are the only areas where hosts are permitted to have a choice of music selections. The volume of the music is at the manager's discretion.

CAKEAGE

The function host is welcome to provide their own cake. We will store it and take every care; however, we can accept no responsibility to any damage that may occur. We will provide all private functions with a cake knife, napkins, plates and cutlery inclusive of room hire at no extra charge. If the host wishes to have the cake cut and served with ice cream, a fee of \$3 Per person will apply.

DECORATIONS

Decorations and theming of functions are at the Function Coordinators discretion. When decorating, no hooks, screws or tape are permitted in any function space. We do not allow glitter, tinsel like or confetti. Please note any decorations left at the end of function will be disposed of unless stated in writing prior to event. No smoke devices are permitted.

DRESS REGULATIONS

Host and guests must comply with Gold Coast Tavern's dress regulations. Minimum requirements are smart casual wear. Any fancy dress or other requirements need to be agreed upon in writing prior to the event.

Terms & CONDITIONS

PRICES

Prices and selections of beverages and food menus are subject to change.

MINORS

Minors are only permitted on premise until 9pm on Sunday -Thursdays & 10pm on Friday/Saturday nights. They must be accompanied by a parent and/or legal guardian and in the immediate presence of that guardian at all times. Guardians do not include a brother, sister or cousin. Any guest found supplying alcohol to a minor will be referred directly to the police and fined.

SECURITY GUARDS

Some functions will be required to hire a security guard and costs will incur.

16TH & 18TH BIRTHDAY

Gold Coast Tavern does not accept any 16th or 18th birthday parties.

21ST BIRTHDAY

All 21st Birthdays require one security guard for the duration of the function. Yard glasses or large glasses of any kind are not permitted.

STAFFING

To maintain an efficient service, larger functions which confirm more than 60 guests in attendance may automatically incur the hire of additional staff at \$40p/h (minimum 3 hours) each.

ENTERTAINMENT

Gold Coast Tavern has a strict entertainment policy. Please check with the Functions Coordinator before you book any entertainment. DJ's are available for hire, for a minimum 3 hours, this includes microphone and lighting.

AV EQUIPMENT

HDMI and AUX is included in Rowers Room, Skyline Lounge and Boardroom room hire. AV Equipment not available in other function spaces. We advise you test all AV equipment prior to your function to avoid any technical difficulties. Damage or loss of equipment will incur of replacement fees.

CLAUSE

When booking a function at Gold Coast Tavern it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on false pretences, Gold Coast Tavern reserves the right to cancel that function without notice and at the expense of the host.

RESPONSIBLE SERVICE OF ALCOHOL

Gold Coast Tavern is committed to the responsible service of alcohol at all times. Gold Coast Tavern and its Licensee assumes responsibility for all persons in the venue and reserves the right to refuse entry, refuse service or remove any patron that management feels are in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy.

Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on premises. If a person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person maybe subject to a fine for 'failure to quit a licenced premise'.

Any persons involved in criminal activity such as violence, sale of use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation. No compensation will be afforded to any member of the function or its host if the member of the function is refused entry, refused service or removed from the premises.





Functions

BOOKING SHEET

Name of Function _____

Date of Function _____

Contact Details

Contact Name _____

Address _____

Contact Number _____

Email Address _____

Date Of Birth _____

Function Details

Function Type _____

Function Area _____

Start and Finish Times _____

Number of Guests _____

Menu Chosen _____

Preferred Food Service Time _____

Entertainment/Music _____

AV Equipment _____

Bar Tab _____

Credit Card Details

Cardholder _____

Card Type _____

Card Number _____

Expiry _____

CVV _____

Card Signature _____

This credit card is used to secure your function booking, and as security should any damage occur during your function. You will be notified prior to any charges being processed.

Terms and Conditions

I have read and understood the terms and conditions stated above and understand that it is a legally binding contract and that the venue reserves the right to refuse entry without exception. I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behaviour of my guests.

Signed _____

Dated _____

OFFICE USE ONLY								
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ROOM HIRE	FOOD MINIMUM	BAR MINIMUM	EXTRA STAFF	SECURITY	AV HIRE	EXTRAS	DEPOSIT	MANAGER