

FUNCTIONS

Thank you for considering Blues Restaurant for your function. Blues Restaurant is an ideal venue for all occasions and has the flexibility to cater for as few as 15 guests to as many as 200. Our packages enable you to tailor the food and beverages for your function to your own tastes and budget. Call our Events Coordinator for assistance in planning your function on 8554 1800.

MENU OPTIONS

PLATTERS Or Design your own gourmet BBQ

(Each platter serves approximately 10 guests)

Marinated beef or chicken skewers \$70

Asian pastry platter with dipping sauces \$75

Anti pasto platter \$100

Garlic and herb prawn skewers \$100

Tuscan style meat balls \$75

Marinated Frenched chicken wings \$75

Petite fillet mignons \$100

Cold meat and cheeses \$90

Gourmet mini pies, pasties and sausage rolls \$90

House made dip platters \$55

Platters can be served standing cocktail style or banquet style seated with salads or vegetables \$5.00 p/p

CANAPÉS

Cold

- smoked chicken and prawn toast
- Leek and parmesan cheese tartlets
- Caramelized onion and goats curd croutons
- Confit duck and soy glaze tartlets
- Smoked salmon and avocado mousse on cucumber discs
- Curried pumpkin, pine nut and smoked tomato Bruschetta

Hot

- Katifi prawns
- Semi dried tomato and parmesan pin wheels
- Gourmet quiches
- curry puffs
- Asian style won tons with dipping sauce
- Blues gourmet pizza

Thai fish cakes

Pre dinner selection of 4 canapés \$16 per person, additional choices \$4 per person

Cocktail style selection of 4 canapés \$30 per person, additional choices \$7.50 per person

MENU OPTIONS



ENTRÉES

Chefs' choice of soup served with crusty roll

Traditional Thai beef salad

Blues prawn cocktail

Chicken and avocado salad

MAINS

Beef fillet cooked to medium with chat potatoes green beans and finished with a red wine jus

Chicken breast on roasted sweet potato mash, wilted Bok choy and a creamy chicken jus

Char grilled vegetable stack with a grilled tomato relish and balsamic reduction

Lamb rump on thyme roasted kipfler potatoes, sautéed baby spinach with a barrage port jus

Market fish (TBA) on roasted garlic mash, baby Bok choy and tomato and basil salsa finished w` 12 Yr old balsamic

DESSERTS

Choc dipped wafer baskets with ice cream, fresh fruit salad and berry couli

Individual pavlova with a wild berry cream drizzled with warm chocolate ganash

Passion fruit panna cotta with baileys cream and a bitter toffee shard

2 courses, 2 choices per course* \$45.00pp

3 courses, 2 choices per course \$60.00pp

Extra choices – Entrée \$4pp Main \$6pp Dessert \$4pp

**Wedding Cake served for dessert with entrée, main course package \$10.00pp*

ROOM HIRE

DEEP END

(Maximum 30 people)

Monday – Friday	Lunch	\$50
Monday – Thursday	Dinner	\$120
Monday – Thursday	All Day*	\$150
Saturday, Sunday, Public Holiday	Lunch	\$100
Friday – Sunday, Public Holiday	Dinner	\$150
Friday – Sunday, Public Holiday	All Day*	\$200

ENTIRE VENUE

(Maximum 100 people sit down dinner/ 200 people cocktail party)

Monday – Friday	Lunch	\$200
Monday – Thursday	Dinner	\$350
Monday – Thursday	All Day*	\$500
Saturday, Sunday, Public Holiday	Lunch	\$400
Friday – Sunday, Public Holiday	Dinner	\$700
Friday – Sunday, Public Holiday	All Day*	\$1000

Room hire includes-

Table cloths and cloth napkins

Cutlery and glass wear

Set up of table lay out

Extra staff

Clean up

Organized access to restaurant for decorations, D.J.s, bands, florists etc.

BEVERAGE PACKAGES



**All package prices include soft drinks, juice, tea and coffee and are based on the selection of no more than one sparkling wine, one white wine, one red wine and three beers from your chosen package. Corkage \$15*

PACKAGE A

Hardys Collection Wines

Brut Reserve
Sauvignon Blanc
Late Harvest Fruity White
Chardonnay
Cabernet Merlot
Shiraz Cabernet

Coopers Pale Ale
Carlton Draught
West End Draught
Cascade Premium Light

3 hr beverage package \$27.50 pp

*Additional hours \$5.00 pp

PACKAGE B

Currency Creek Wines

Reserve Pinot Noir Chardonnay
Sauvignon Blanc
Unwooded Chardonnay
Cabernet Sauvignon
Merlot
Shiraz

Package A beer selection plus
Pure Blonde
Coopers Sparkling Ale
Hahn Super Dry

3 hr beverage package \$33.50 pp

*Additional hours \$6.00 pp

PACKAGE C

Ballast Stone Wines

Pinot Noir Chardonnay
Sauvignon Blanc
Riesling
Cabernet Sauvignon
Merlot
Shiraz

Package B beer selection

3 hr beverage package \$33.50 pp

*Additional hours \$6.00 pp

PACKAGE D

Sir James Vintage Sparkling

Bremerton Wines

Rosé
Sauvignon Blanc
Verdelho
Cabernet Shiraz Malbec
Shiraz

Package B beer selection plus

Crown Lager
James Boags Premium
Hahn Premium

3 hr beverage package \$41.50 pp

*Additional hours \$7.50 pp

PACKAGE E

Starvedog Lane Wines

Sparkling PNC Pinot Meunier
Sauvignon Blanc
Chardonnay
Pinot Noir
Shiraz Viognier
Cabernet Merlot

Package D beer selection plus

Corona
Stella Artois

3 hr beverage package \$49.50 pp

*Additional hours \$9.00 pp

CONSUMPTION

Beverages offered on a consumption basis

Hardys Collection Wines	\$24.50
Currency Creek Wines	\$30.50
Ballast Stone Wines	\$30.50
Bremerton Wines	\$38.50
Starvedog Lane Wines	\$46.50
Coopers Pale Ale	\$7.00
Carlton Draught	\$7.00
West End Draught	\$7.00
Cascade Premium Light	\$6.00
Pure Blonde	\$7.50
Crown Lager	\$7.50
James Boags Premium	\$7.50
Corona	\$8.00
Stella Artois	\$8.00
Soft drink	\$4.00
Juice	\$4.00
Tea or Coffee	\$4.00

*Prices subject to service of 1 red, white and 1 sparkling wine

GENERAL INFORMATION & CONDITIONS



CONFIRMATION

To confirm your booking a deposit of 10% or \$1000 must be paid 3 months prior to your function. In the unfortunate event that a confirmed function is cancelled this deposit is non-refundable.

FINAL ATTENDANCE

A guaranteed minimum number of guests must be advised no less than seven (7) days prior to the date of the function and the client will be charged for this number. Full payment is required four (4) days prior to your event. Consumption beverages are to be paid on completion of your function.

HIRE

The hire of any equipment for your function is to be organized in collaboration with our Events Coordinator. All tables are dressed with white tablecloths and white serviettes. A PA system, cake table and present table are available as part of your room hire fee. Phone 8554 1800 for assistance in hiring other equipment required.

PRICE VARIATION

All prices include GST. Every endeavour will be made to maintain prices as printed, however these are subject to change without notice.

SMOKING

Smoking is not permitted inside Blues Restaurant. Smoking is permitted in outside areas such as the deck and courtyard. It is the clients' responsibility to communicate this to the guests attending the function.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought to a function except by prior arrangement. Drinks brought onto premise with out prior arrangement are not permitted. Offenders will be given 1 warning and then asked to leave or multiple offenders may lead to function be shut down completely.

DECORATION AND DISPLAY

Nothing is to be adhered to any surface inside or outside the venue without approval prior to the function.

DAMAGES

Clients are financially responsible for any damage sustained to the venue and its contents by the client, client's guests, invitees or other persons attending the function.

I/ We _____ Agree to the following terms and conditions as stated above.

Our Wedding/ function is to be held at Blues restaurant on ___/___/_____

Signed X _____

X _____