

PARADE TAPHOUSE

THE TRADITION CONTINUES

FUNCTION ROOM

MINIMUM NUMBERS (EXCLUSIVE USE)

Minimum guests Monday- Thursday 40 lunchtime or evenings (excludes public holidays & special event days)

Minimum guests Friday, Saturday & Sunday lunchtime 40

Minimum guests Friday, Saturday & Sunday evenings 50

Minimum guests full day access bookings Friday, Saturday & Sunday 60

Minimum guests breakfast buffet bookings Monday-Thursday 25

Minimum guests breakfast buffet bookings Friday, Saturday & Sunday 35

ROOM HIRE (WHEN APPROPRIATE)

Breakfast bookings (access from 7:00am vacate by 11:00am)

Monday- Thursday \$100

Saturday \$200

Friday & Sunday \$150

Lunchtime bookings (access from 11:30am vacate by 4:00pm)

Monday- Thursday \$100

Saturday \$200

Friday & Sunday \$150

Evening bookings (access from 4:30pm event to begin after 6:00pm vacate by midnight)

Monday- Thursday \$100

Saturday \$250

Friday & Sunday \$200

Please note beverage service does not extend beyond 11:30pm

When full day & evening access required- room hire- \$600

This would generally be for an event where extended time is required for decoration or set up i.e. weddings or engagement parties. The function supervisor will be available to assist with place card placement & decoration placement on tables when provided for a period of the day.

Room hire includes table set up with white linen table cloths, crockery & cutlery appropriate to your event.

All other decorations are at the client's expense & to be placed by the client subject to venue approval.

These room hire rates are only applicable when catering from our Function Room menu is selected. Please contact us for conference facility & room only bookings. Strictly no outside catering or beverages are permitted at the venue.

PAYMENT & FINAL NUMBERS

Final numbers, dietary requirements, seating plans (if applicable) & payment in full for your menu is required no less than 10 days prior to your event. If you are providing a drink tab for your guests this also needs to be paid at this time. Once your pre-paid tab has been reached during your event you will be required to add to the payment to continue service. Any amount not spent will be refunded to you with an account of your consumption.

PUBLIC HOLIDAYS

Functions booked on public holidays incur a 15% surcharge on food & room hire. There is no surcharge in the drinks component of your event.

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FORMAL DINNER MENU

MENU OPTION 1- \$39.00PP

Entrée- Fresh baguette with balsamic & olive oil, dukkha & butter

Main- Choose 1 Main Course

Dessert- Choose 1 Dessert

For 2 x Main Choices (alternate drop) \$41.00 pp

For 2 x Main Choices (order at the table) \$ 44.00 pp

MENU OPTION 2- \$44.00PP

Soup of your choice from chef's selection (pre-select 1)

Fresh baguette with balsamic & olive oil, dukkha & butter

Main- Choose 1 Main Course

Dessert- Choose 1 Dessert

For 2 x Main Choices (alternate drop) \$46.00 pp

For 2 x Main Choices (order at the table) \$49.00 pp

MENU OPTION 3 - \$51.00PP

Fresh baguette with balsamic & olive oil, dukkha & butter

Tasting plate- Poached prawns with avocado & mild chilli salsa: smoked salmon on blini with dill & caper crème fraiche: mixed mushroom en croute with fresh shaved parmesan

Main- Choose 1 Main Course

Dessert-Choose 1 Dessert

For 2 x Main Choices (alternate drop) \$53.00 pp

For 2 x Main Choices (order at the table) \$56.00 pp

MENU OPTION 4- \$62.00PP)

Share selection entrée to table-

Bread & Co- Hummus, olive oil & dukkha with baguette, toasted Turkish bread, rice crackers & crudities

Seafood selection- Goujons of crumbed fish with tartare sauce, chilli mussels & chilled whole prawns with Russian dressing & lemon

Main- Choose 1 Main Course

Dessert- Choose 1 Dessert

For 2 x Main Choices (alternate drop) \$64.00 pp

For 2 x Main Choices (order at the table) \$67.00 pp

EXTRAS

Bite size canapes (2pp) & vegetarian spring rolls at pre-dinner Add \$5.00pp

Cheese board added per table to 3 course menus Add \$5.00pp

Alternative drop entrée or dessert Add \$2.00pp

Choice of entrée or dessert Add \$3.00pp

Sweet treats boards- bitesize slices & tarts (3pce pp) Add \$6.00pp

SPECIAL MEALS

Children under 12 may be served a main course of crumbed chicken, chips & salad followed by ice-cream with flavoured topping- The cost will be \$15.50 per child

If you wish to offer your photographer, DJ, or other suppliers a main meal the cost will be \$35.00pp. If you have chosen a package arrangement for drinks, the cost will be \$39.00pp including soft drinks. These prices apply when DJ etc. are seated separately to guests. Full menu price applies if they are seated amongst your guests or require all courses.

We gladly cater for dietary requirements, vegetarian, medical or allergy. To ensure your guests with special needs are adequately catered for please notify names, table numbers & specific needs at our final meeting 1 week prior to your event.

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FORMAL DINNER SELECTIONS

SOUP OPTIONS

Thai style pumpkin soup with basil oil
 Leek & potato soup with crispy pancetta & crème fraiche
 Broccoli & bacon sour
 Bell pepper & zucchini

ENTRÉE TASTERS OPTIONS

Poached prawns with avocado & mild chilli salsa, smoked salmon on blini with dill & caper crème fraiche, mixed mushroom en croute with fresh shaved parmesan
 Poached prawns in Russian dressing, Mediterranean flavour arancini balls, vegetarian terrine en croute.

ENTRÉE OPTIONS

Lemon and herb scented chicken tenderloins grilled, served on sweet potato and grain salad, finished with citrus aioli.
 Twice baked cheese & spinach soufflé finished with a mascarpone crème
 Herb crusted fish served on dressed salad leaves, finished with lemon & caper aioli

MAIN COURSE OPTIONS (all served with seasonal vegetables)

Grilled chicken breast with Semillon chardonnay & fresh thyme crème sauce, crisp pancetta, asparagus & herb roasted potatoes
 Fillet mignon- 200g prime grilled fillet of beef wrapped in bacon cooked medium served with herb roasted potatoes & horseradish crème sauce or red wine jus (preselect one sauce)
 Rack of lamb rubbed with grain mustard & served on a chive potato mash finished with julienne snow peas & lemon oil
 Gnocchi tossed with roast pumpkin, sage, spinach, asparagus & a light crème topped with shaved parmesan
 Baked Atlantic salmon with lemon & ginger soy glaze, sweet potato mash, rosemary potatoes & julienne snow peas

DESSERT OPTIONS

House made mini pavlova with thickened cream, strawberries & orange with a Cointreau liquor syrup
 Tangy lemon tart served with thickened cream & fruit coulis
 Almond toffee basket filled with vanilla ice-cream, fresh fruits & berries
 Sticky date pudding with butterscotch sauce & ice-cream
 Profiteroles with crème patisserie, topped with chocolate sauce & served with fresh cream
 Sweet treats: selection of bitesize sweet treats including lemon tartlets, fruit tartlets, mousse spoons, mini slices & more to share on a platter per table (3pce pp mixed selection)
 Dessert tasting plate- warm chocolate macadamia brownie with berry coulis, lemon tartlet, & salted caramel ice-cream

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BUFFET MENU

BUFFET 1 - \$45.00PP

Crusty bread with butter, dukkha & olive oil served to the table
 Select 1 hot carvery
 Select 1 hot dish
 Steamed seasonal vegetables & herb roasted potatoes
 Select 2 salads from buffet selections
 Dessert:
 Your choice of sweet treats or tasting plate from the formal menu
 Tea & Coffee

BUFFET 2 - \$53.00PP

Crusty bread with butter, dukkha & olive oil served to the table
 Select 1 hot carvery
 Select 2 hot dishes
 Steamed seasonal vegetables & herb roasted potatoes
 Continental platter (see buffet selections for details)
 Select 2 salads from buffet selections
 Dessert:
 Your choice of sweet treats or tasting plate from the formal menu
 Tea & coffee

COUNTRY BUFFET- \$59.50PP

Crusty bread with butter, dukkha & olive oil served to the table
 Select 2 hot carveries
 Select 3 hot dishes
 Steamed seasonal vegetables & herb roasted potatoes
 Continental platter (see buffet selections for details)
 Select 2 salads from buffet selections
 Dessert:
 Your choice of sweet treats or tasting plate from the formal menu
 Tea & coffee

BUFFET EXTRAS

Soup served before buffet	\$5.00pp
Cheese platter served with dessert buffet (suitable for 8-10 people)	\$42.00 each
Extra carvery	\$6.50pp
Extra hot dish	\$4.50pp
Extra salad	\$2.50pp
Add seafood platter described in buffet selections	\$15.00pp
Add buffet of 3 desserts (from buffet dessert selection) & fresh fruit	\$6.50pp

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BUFFET SELECTIONS

HOT CARVERY

Roast sirloin of beef served with shiraz jus & assorted mustards
Leg of lamb rubbed with rosemary & served with a light jus & mint sauce
Roast champagne leg of pork, served with apple sauce & crackling
Roast breast of turkey with a pan gravy & cranberry sauce
Baked ham on the bone with pickles & chutney

HOT DISHES

Thai green chicken curry with coriander, coconut cream & steamed rice
Beef panang with pilaf rice & raita
Penne pasta with tomato sugo, sundried tomatoes, olives & capsicum finished with shaved parmesan
Salt & pepper squid with lime mayonnaise & fish goujons with tartare sauce
Beef bourguignon with steamed rice
Traditional lasagna
Spinach & ricotta vegetarian lasagna

CONTINENTAL PLATTERS

Sliced salami & leg ham, marinated chicken, marinated capsicum, eggplant & artichokes, semi dried tomatoes, olives, & fetta

SEAFOOD PLATTERS

Whole king prawns with Russian dressing, smoked salmon with caper, dill & crème fraiche, & chef's Mediterranean squid salad

SALADS

Baby spinach & iceberg with pancetta, cherry tomatoes, shaved parmesan & Dijon dressing
Traditional garden salad with vinaigrette
Baby beetroot, orange, chickpea & rocket salad
Greek salad
Cabbage, current & apple salad

DESSERT

Profiteroles filled with crème patisserie & topped with chocolate
Citrus scented cheesecake
Individual pavlovas topped with strawberries & plum coulis
Lemon tart with fresh cream & plum coulis
Apple & passionfruit crumble with cream

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COCKTAIL MENU

COCKTAIL STYLE EVENTS PRIVATE FUNCTION ROOM

Below are some suggested menus- with a balance of hot & cold items. You may design your own menu from the selections that follow. Cocktail style events may run in our function room for up to 5 hours. In the interests of responsible service a minimum of 7 items must be selected when alcohol is available to your guests. Cocktail food in our private function room is offered by staff to your guests when appropriate (& placed on tables around the room when this is not the case). Items from our shared selection menu may also be incorporated. We are happy to assist you in designing a menu to suit your event.

PRIVATE COCKTAIL MENU 1- \$27.50PP

Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin & rocket
 Smoked salmon blinis with Spanish onions, capers & crème fraiche
 Ribbon sandwiches selected fillings (2pce pp)
 Crumbed prawns with cocktail & tartar sauces
 Cocktail size spicy meatballs
 Chicken tenderloin skewers marinated in lemongrass, ginger & chilli with lemon & yoghurt
 Grilled lamb cutlets marinated in lemon, rosemary & garlic served with a tzatziki

PRIVATE COCKTAIL MENU 2- \$31.00PP

Ribbon sandwiches selected fillings (2pce pp)
 Assorted house-made sushi with wasabi & soy (2pp)
 Asparagus mustard & gruyere cheese puffs
 Crumbed prawns with cocktail & tartare sauces
 Cocktail size spicy meatballs
 Chicken tenderloins skewers marinated in lemongrass, ginger & chilli with lemon & yoghurt
 Seared salmon skewers with wasabi & lemon cream
 Crumbed lamb cutlets with fresh mint dipping sauce

PRIVATE COCKTAIL MENU 3- \$38.00PP

Fresh oysters served natural with lemon & with a coriander, chilli & lime dressing
 Chinese spoons with roast beetroot, Persian fetta, cumin pumpkin & rocket
 Smoked salmon blinis with Spanish onions, capers & crème fraiche
 Assorted house-made sushi with wasabi & soy (2pp)
 Arancini balls with Mediterranean flavours
 Chicken tenderloin skewers marinated in lemongrass, ginger, & chilli with lemon & yoghurt
 Seared salmon skewers with wasabi & lemon cream
 Fresh oysters served Kilpatrick style in a ½ shell
 Grilled lamb cutlets marinated in lemon, rosemary & garlic served with a tzatziki

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ALTERNATIVE COCKTAIL SELECTIONS

COLD- \$3.50

Fresh oysters served natural with lemon & a coriander, chilli & lime dressing
Chinese spoons with roast beetroot, Persian fetta, cumin, pumpkin & rocket

COLD- \$4.00

Smoked salmon blinis with Spanish onions, capers & crème fraiche
Ribbon sandwiches with selected fillings (2pce pp)
Hand rolled Vietnamese spring rolls (vegetarian)
Assorted house-made sushi with wasabi & soy (2pp)
Poached prawns on shredded lettuce with Russian dressing

HOT- \$3.00

Asparagus mustard & gruyere cheese puffs
Thai fish cakes with sweet & sour dipping sauce
Crumbed prawns with cocktail & tartar sauce
Spinach, fetta & pine nut fillos
Arancini balls with Mediterranean flavours
Crumbed fish goujons with lemon aioli & tartare

HOT- \$4.00

Chicken satay skewers with peanut dipping sauce
Chicken tenderloin skewers marinated in lemongrass, ginger, & chilli with lemon & yoghurt
Seared salmon skewers with wasabi & lemon cream
Fresh oysters served Kilpatrick style in a ½ shell

HOT- \$6.00

Grilled lamb cutlets marinated in lemon, rosemary & garlic served with a tzatziki
Crumbed lamb cutlets with fresh mint dipping sauce
Baby burgers- cocktail sized hamburger with melted cheese, lettuce & tomato relish
Fillet mignon style skewers- diced filet threaded with thick cut bacon served with horseradish cream & garlic dipping sauce.

THE MIX -\$15.50PP

(min 15 people) Mini gourmet meat pie(1), house made sausage roll(1), grilled lemongrass and ginger chicken skewer(1) With tzatziki, house made hummus with rice crackers & crudities, fresh baguette, olive oil & balsamic, arancini balls.

ADDITIONAL ITEMS & SWEET ADDITIONS

Add a tea & coffee station with brewed filter coffee & assorted teas available for an hour toward the end of your event \$2.00pp

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BEVERAGES

CONSUMPTION BASIS

Beverages are generally charged on a consumption basis in private functions, with either a prepaid account by the host or a bar available for your guests to purchase their own drinks on the night. Only alcohol purchased from our bar may be consumed on the premises.

Please see payment details on the first page of this package.

PRE-PAID BEVERAGE PACKAGES

These are only available for private function room bookings. Beverages are available for your guests during the designated time. Limits apply to services in accordance with responsible service of alcohol. If you would like to opt for a drink package your function co-ordinator will explain service standards & practices prior to your event. Please see payment details on the first page of this package.

SELECT BEVERAGE PACKAGES

Function room 3 tap beers (1 mid strength) & 1 tap cider*

Select dry & sweet white wine, select sparkling, select red wine*

Soft drinks

3 hours- \$44.00pp, 4 hours- \$49.00pp, 5 hours- \$55.00pp

PREMIUM BEVERAGES

Function room 3 tap beers (1 mid strength) & 1 tap cider*

Premium dry & sweet white wine, premium sparkling, premium red wine*

Soft drinks

3 hours- \$46.00pp, 4 hours- \$51.00pp, 5 hours- \$57.00pp

NON-ALCOHOLIC DRINKS PACKAGE

Fruit punch, lemon lime & bitters, soft drinks

3 hours- \$19.50pp, 4 hours- \$23.50pp, 5 hours- \$26.50pp

CHILDREN'S NON-ALCOHOLIC PACKAGE

4-17 years old \$10.50

Under 4 free

***Please ask staff for current wine, beer & cider selection inclusions**