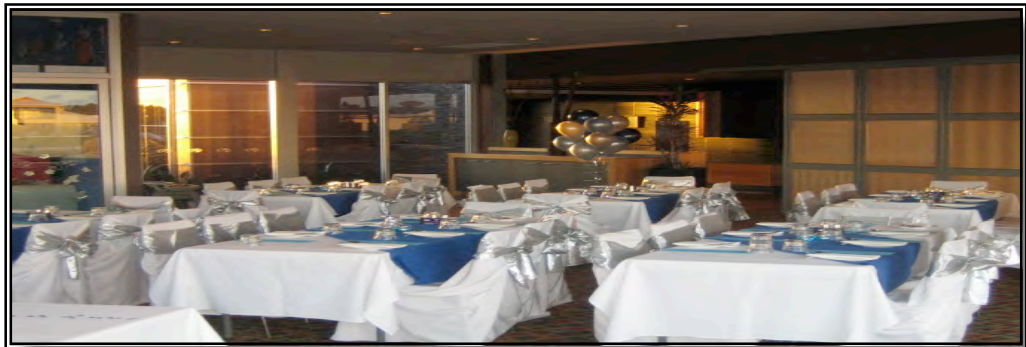


Pelican Waters tavern



Function proposal 2012

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pelicanwaters tavern

Thank you for expressing your interests in the Pelican Waters Tavern for your up coming Function.

We are pleased to provide for you all the necessary information that you may require in booking your function at Pelican Waters Tavern.

We Pride ourselves on attention to detail and the ability to cater to your individual requirements.

Naturally the ambience, elegance and spectacular views of Pelican Waters Tavern can only be appreciated after personal inspection, which may be made at anytime.



Contact Details

Phone: 07 5437 3622

Fax: 07 5437 3844

E-Mail: Pelicanwatershotel@alhgroup.com.au

Address: 38 Pelican Waters Blvd, Pelican Waters QLD 4551

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Function Information

(TERMS AND CONDITIONS)

Pelican waters tavern function room and decking are is the ideal area for your next function. We cater for many different requests such as

- Conferences
- Birthday Parties
- Presentation evenings
- Weddings.

SEATING CAPACITY

The carpet area will comfortably hold 90-100 people for a stand up function and for a sit down function depending on the room set up and type of furniture approximately 50-75 people.

Deck Areas

We also have several deck areas that over look the canal, they can also be booked for functions. They are ideal for stand up Canapé functions.

ROOM HIRE

A room hire fee may apply, depending on what part of the hotel you wish to have your function, day of the week you wish to hold your function, and seasonal loading.

DEPOSIT

To secure a booking, a deposit of \$500.00 or 20% of the cost which ever is greater will be required at the time of booking.

In the event of a cancellation the deposit or a minimum of \$500.00 is not refundable if less than 14 days notice is given.

pelicanwaters

tavern

Function Information

(TERMS AND CONDITIONS)

ENTERTAINMENT

Due to strict noise restrictions licensing requirements of this venue, entertainment is to be discussed with the manager only.

PRICING AND MENU

Whilst we endeavour to maintain all prices at the time of the booking, they may be subject to price increase at the managements discretion, in which we will notify you prior to function.

FINAL NUMBERS

Confirmation of Final Numbers is required 7 days prior to the function. This will be considered a minimum number, not subject to reduction. Should the number of guests exceed the minimum number, changes will be made accordingly. However if the number of guest's drop you will still be charged according to the minimum number of guests originally confirmed.

Responsible Service of Alcohol

All patrons must have proof of age on them at all times. Persons under the age of 18 years attending the function will need to be accompanied by a parent or legal guardian at all times. All staff at the pelican waters tavern are trained in RSA, and may refuse service to any patron that is said to be "unduly intoxicated" or "disorderly".

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Menu One – alternate drop **\$26.00**

Hot finger foods to be distributed in the centre of the table
On arrival

Entrée:

Duo of Bread and Dips

Oven roasted flat bread with light olive oil, accompanied with chef's selection of dips.

Salt & pepper calamari

W garlic aioli dipping sauce

Mains:

Chicken Parmigiana

Lightly crumbed chicken breast topped with a napolitana sauce, ham & mixed cheese served w chips & salad

Fish and Chips

Beer battered barramundi served chips & salad

200g Rump

Served w chips & salad & hollandaise

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Menu Two – alternate drop **\$32.00**

Garlic bread to be distributed in the centre of the table
On arrival

Entrée:

Peri Peri chicken

Chicken tenderloins marinated in peri peri seasoning served w rocket & fetta salad

Coconut prawns

Prawns coated in our coconut & breadcrumb mix cooked until golden brown w dipping sauce

Mains:

Pork sirloin

Tender barkers creek sirloin w mash & snow peas topped w apple puree

Cone bay barramundi

Grilled barramundi greek salad w zesty lemon & garlic dressing

200g sirloin

200g sirloin w mash & wilted spinach topped w avocado & hollandaise



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Menu Three – alternate drop **\$40**

Antipasto plate to be distributed in the centre of the table
On arrival

Entrée:

Prawn bruschetta

French stick brushed w garlic oil topped w tomato, onion, basil & prawns w balsamic glaze

Sesame duck spring rolls

House made Sesame duck & vegetable spring rolls w sesame soy dipping sauce

Macadamia chicken

Chicken tenderloins coated in crushed macadamia crumb & lightly fried till golden brown w honey aioli dipping sauce

Mains:

Gold band snapper

Fresh gold band snapper grilled w roasted pumpkin & caramelized onion topped w lemon burre blanc

180g eye fillet

Cooked till medium w mash & wilted spinach topped w garlic prawns

Lamb rump

Lamb rump marinated in garlic & rosemary cooked till medium w roasted field mushrooms topped w garlic & mint jus

Chicken breast

Chicken breast supreme stuffed w bacon & brie w mash & asparagus topped w hollandaise



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Menu Four – alternate drop **\$50.00**

Antipasto plate to be distributed in the centre of the table
On arrival

Entrée:

Half shell scallops

Brushed w olive oil & garlic & topped w lime & truffle butter

Pork belly

Slow cooked pork belly w apple & watercress salad

Smoked salmon bruschetta

French stick brushed w garlic & olive oil topped w rocket, cream cheese & Tasmanian smoked salmon drizzled w basil oil

Roasted vegetable stack

Slow roasted eggplant, zucchini, capsicum, carrots & field mushrooms topped w seeded mustard reduction

Mains:

Lamb Cutlets

Char grilled lamb cutlets cooked till medium w roasted kipfler potatoes, roasted garlic & cherry tomatoes topped w plum jus

Atlantic Salmon

Fresh crispy skin Atlantic salmon w avocado salad dressed w balsamic & truffle dressing topped w house made hollandaise

200g Eye Fillet

Tender eye fillet cooked to your liking w mash & broccolini topped w Mooloolaba king prawns & red wine jus

peri peri spatchcock

marinated spatchcock in a spicy peri peri seasoning w mash & asparagus topped w tomato & chilli jam.

***All menus can be modified to accommodate vegetarian,
gluten free, dairy free and other dietary requirements.***

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- *With all menus, selections of desserts are available at an addition of \$5.00 p/p (all served w cream)*

Caramel swirl cheese cake

Or

Lemon meringue tart

Or

Cookie & cream cheesecake

Or

Mud cake

A Cakeage fee of \$1 p/p will apply to persons wishing to supply their own cake



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Seniors Menu **\$16.00**

Selection of Mains

Garlic bread

Cooked until golden brown

mains

Chicken schnitzel

W chips & salad & choice of sauce

200g rump

Served w chips & salad w choice of sauce

Beer battered barramundi

W chips & salad w lemon & our very own tartare sauce

Dessert

Individual pavlova topped w cream & fresh cream

**Coffee and Tea Station available at
\$2.50 per person**

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Platters – selections

Antipasto plate

\$60 per platter

(each platter caters for Approx 20 pax)

Brie cheese
Tasty cheese cubes
Kabana
Salami
Roast capsicum
Sun dried tomato
Olives
Dips
Crackers

Aussie platter

\$60 per platter

(each platter caters for approx 20 pax)

Plain mini pies
Lamb & rosemary mini pies
Pepper mini pies
Quiche
Mini sausage rolls
Meatballs
Cheerios

Fried platter

\$60 per platter

(each platter cater for approx 20 pax)

Mini spring rolls
Samosas
Mini Dim Sims
Chicken munchies
Prawn torpedos
Meatballs
Wedges

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Hot seafood platter

\$80 per platter

(each platter caters for approx 20 pax)

Prawn skewers
Lemon pepper calamari
Battered fish pieces
Crumbed scallops
Prawn torpedos
Seafood bites

Hot & Cold seafood platter

\$95 per platter

(Each platter caters for approx 20 pax)

Prawns
Oysters
Smoked salmon
Lemon pepper calamari
Crumbed scallops
Fish bites

Cheese & fruit platter

\$60 per platter

(each platter caters for approx 20 pax)

Brie cheese
Blue vein cheese
Tasty cheese cubes
Fetta cheese cubes
Salami
Seasonal fruit
Crackers

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