

FUNCTION PACKAGE

CORPORATE MEETINGS

BIRTHDAYS

CELEBRATIONS

AND EVENTS

THE

HERDSMAN



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Function Spaces



PRIVATE FUNCTION SPACE

UP TO 100 GUESTS COCKTAIL STYLE

UP TO 60 GUESTS SEATED

**USE OF TELEVISION FOR
PRESENTATIONS**

HIGH CEILINGS AND NATURAL LIGHT

PERSONAL WAITSTAFF

This private area is a favourite for any occasion from corporate meetings and presentations to large communion and birthday celebrations!

Whether it be cocktail style with grazing platters, or a sit down a la carte or set menu, this open space is the perfect blank canvas for your event.

Whatever your table plan, and whatever your theme our friendly events team will help cater to your needs and help your vision come to reality.

Function Spaces



COCKTAIL LOUNGE

UP TO 60 GUESTS COCKTAIL STYLE

OPEN SPACE

**LOCATED NEXT TO MAIN BAR
SERVERY**

The cocktail bar offers an open space perfect for informal social events. With comfortable furniture for guests to sit and tall tables to stand, this area allows guests to experience a function made for them without being shut off from the venue. Let the food come to you with some of our generous grazing platters, circulated through your function by our friendly waitstaff.

Function Spaces



SPORTS BAR

UP TO 60 GUESTS COCKTAIL STYLE

OPEN SPACE

**LOCATED NEXT TO SPORTS BAR
SERVERY**



The sports bar offers a large, relaxed cocktail style space perfect for any event. Whether it be live music, meet and greets or club wind ups this space is a blank canvas for your requirements. Bar tabs and platters available giving a relaxed event which flows with food and beverage! Functions in the sports bar are available even when it remains open for public use. A section and tables will be reserved for your party to ensure your guests have the space they need.

function food

PLATTERS

SERVES 6-8 PEOPLE

BREAD & DIPS

a selection of grilled turkish bread with three dips,
30 mini spring rolls, 12 miniature pies and 12 miniature quiches

45.0

ASIAN PLATTER

30 vegetable samosa, 30 vegetarian spring rolls, 30 chicken dimsim and
1 bowl of korean popcorn chicken all served with sweet chilli dipping sauce

65.0

PIE & QUICHE PLATTER

15 miniature quiches, 15 miniature pies,
20 housemade sausage rolls served with tomato relish

70.0

SATAY PLATTER

mixture of chicken and beef skewers served with a satay dipping sauce

60.0

SEAFOOD PLATTER

30 fish goujons, 15 panko crumbed calamari rings and 30 prawns twisters
served with sweet chilli and tartar dipping sauce

60.0

function food

PLATTERS

SERVES 6-8 PEOPLE

VEGETARIAN PLATTER

crudites, turkish bread and dip, 20 arancini with chipotle mayo dipping sauce and 20 cauliflower fritters served with aioli dipping sauce

60.0

CHIPS & WEDGES PLATTER

selection of chips, potato wedges and sweet potato chips served with tomato, aioli and avocado dipping sauce

40.0

SANDWICH PLATTER

10 rounds of assorted sandwiches cut into quarters

60.0

HOT KIDS PLATTER

15 chicken nuggets, 15 battered fish, 15 beef sausages and chips

60.0

function food

SET MENU #1

ENTREE & MAIN	37.0pp
ENTREE, MAIN & DESSERT	42.0pp
MAIN & DESSERT	33.0pp

ENTREE

Soup Of The Day
served with bread and butter

OR

Lemon Pepper Squid
served with lime and aioli

MAIN

Fish Of The Day
grilled or battered - served with chips, salad and tartar sauce

OR

Chicken Parmigiana
crumbed chicken breast topped with napolitana sauce,
ham and mozzarella served with chips and salad

OR

250g Rump Steak
served medium with chips salad and red wine jus

OR

Mediterranean Vegetable Stack
mushroom, capsicum, eggplant, zucchini, spinach & feta with capsicum coulis and a rocket salad

DESSERT

Lemon Meringue Pie
served with cream

OR

Sticky Date Pudding
served with cream and ice cream

function food

SET MENU #2

ENTREE & MAIN	44.0pp
ENTREE, MAIN & DESSERT	53.0pp
MAIN & DESSERT	40.0pp

ENTREE

Soup Of The Day
served with bread and butter

OR

Pork, Apple & Fennel Sausage Rolls
served with spanish onion and apple jam

OR

Cauliflower Fritters
served with spicy buffalo sauce

MAIN

Barramundi Fillet
served with mashed potato, broccolini and garlic sauce

OR

Fillet Mignon
served with sweet potato mash, asparagus and red wine jus

OR

Mediterranean Vegetable Stack
mushroom, capsicum, eggplant, zucchini, spinach & feta with capsicum coulis and a rocket salad

DESSERT

Lemon Meringue Pie
served with cream

OR

Sticky Date Pudding
served with cream and ice cream

OR

Pavlova
with strawberries, passionfruit, cream and raspberry coulis

Booking Form

Name of Booking

Contact Name

Phone Number

Email Address

Date Of Function

Time of Function

No. of Guests Expected

Room Required

Food Requirements

Platters

Bread & Dips Platter X__

Asian Platter X__

Pie & Quiche Platter X__

Satay Platter X__

Seafood Platter X__

Vegetarian Platter X__

Chips & Wedges Platter X__

Sandwich Platter X__

Hit Kids Platter X__

Set Menu #1

Entree & Main X__

Entree, Main & Dessert X__

Main & Dessert X__

Set Menu #2



Terms & Conditions

Confirmation

Once this form has been returned your function is booked. Until then, the function space is not guaranteed as we can not hold spaces for tentative bookings. Food and drink choices must be confirmed a minimum of 7 days prior to the event.

Cancellations

Should you wish to cancel your function more than 7 days before there will be no charge incurred, however if the function is cancelled after the confirmation of food, the costs of the food will be charged.

Maximum Capacity

In the event we reach license capacity, entry or re-entry may be delayed

Refusal Of Service

We reserve the right, without liability, to refuse the supply of alcohol to any guests or patron we deem necessary within accordance to our Responsible Service of Alcohol and House Policies.

Minors

Individuals under 18 years of age must be immediately supervised by their legal guardian at all times for their well being

Responsibility

No liability is accepted by the venue for loss or damage of patron(s) property. The event organiser is responsible for any damages to the venue caused by themselves or guests.

Food & Drink

No food or beverages are permitted to be brought in as part of our food safety program, with the exception of celebration cakes.

Smoking

We do not have a designated smoking area within the venue. If guests wish to smoke they will need to exit the venue and move 5m away from the entrance, ensuring no alcohol is taken outside.

Terms & Conditions

I understand and accept all terms and conditions. Payment can be made on the day by cash, EFTPOS, or credit card. We DO NOT accept cheques, and we are unable to receive payment by direct deposit. If you do not wish this to happen it must be agreed with management prior to the day of the event. Credit Card Details will be taken in case the final bill is not settled on the day.

Card Holder Signature

Date

CREDIT CARD **AUTHORISATION**

VISA

MASTERCARD

AMEX

DINERS

CARD NUMBER: _____/_____/_____/_____

EXPIREY DATE: ____/____

CARD HOLDERS NAME:

SIGNATURE: