



EVENTS SELECTOR 2009





Thank you for your enquiry in relation to hiring our Function Room.

At the Tacking Point Tavern we pride ourselves on providing the highest levels of service and facilities. We will work closely with you to ensure that your event is exactly how you imagine it.

I have enclosed a range of sample menus and prices for your consideration.



If you have any further questions please do not hesitate to contact me on 6582 3939, or via email functions@tackingpointtavern.com.au

I look forward to speaking with you soon.

Kind Regards,

Anthony Hayes
Functions Manager
Tacking Point Tavern





option one: the matthew flinders room

Capacity: 100 - 140 guests seated

- ★ Private function area
- ★ Bar Facilities
- ★ Private Bathroom Amenities
- ★ Sound System which can be linked to our main room or used independently
- ★ Minors accompanied by parents or guardians permitted
- ★ Wheelchair access

Room Hire – \$300, \$100 deposit required to confirm booking



option two: the sunset lounge

Capacity: 50-60 guests seated

- ★ Ideal for informal cocktail style functions
- ★ Easy access to main bar
- ★ Easy access for meal ordering & coffee facilities
- ★ Fully serviced by floor staff
- ★ Minors accompanied by parents or guardians permitted
- ★ Wheelchair access

Room Hire – \$150, \$50 deposit is required to confirm booking

option three: general dining

Capacity: Ideal for Groups of 10 – 20 guests

- ★ Convenient to main bar
- ★ Easy access to children's play area
- ★ Close to Bathroom Amenities
- ★ Easy access to meal ordering & coffee facilities
- ★ Fully serviced by floor staff
- ★ Level access from rear of premises
- ★ Minors accompanied by parents or guardians permitted

Room Hire – None





21st function

A \$500 security bond is required to be paid prior to the event; this covers any incidentals or damage that may inadvertently occur.

21st Birthday functions are required to employ a Security Guard at a cost of \$180, Tacking Point Tavern will arrange this on your behalf.

bar tab

As an option you may choose to place money over the bar and determine the type of drinks you wish to pay for e.g. beer, wine, soft drink with your guests paying for any other choices. Once the pre determined dollar value is almost reached our wait person will inform you at this time you may choose to let this dollar amount run out or you have the option of adding extra money to the tab if you desire.



djs / entertainment

For functions held in the Matthew Flinders Room you are welcome to provide your own DJ's or entertainment. We can supply you with a list of local artists.

audio visual

We have a projector screen, plasma, IPOD & MP3 Dock Station and can also provide a list of companies that also supply audio visual equipment



decorations

You are welcome to decorate the function area with decorations that are considered tasteful and no permanent damage i.e. use blue tack any damage caused with sticky tape etc will be charged accordingly.

minors

A minor is defined by law as any person under the age of 18. Minors are not permitted to attend any event or function unless they are in the immediate presence of a parent or legal guardian as required by law. Any person who is under the age of 18 and not accompanied by a parent or legal guardian will be asked to leave the venue immediately.



canapé selection

- ★ Peppered Beef Kebabs
- ★ Pork & Plumb Shazlicks
- ★ Chicken Wings
- ★ Pastry Selection – Meat
- ★ Pastry Selection – Vegetarian
- ★ Tempura Prawns
- ★ Vegetable Samosas
- ★ Mini Spring Rolls
- ★ Mixed Frittatas
- ★ Party Pies
- ★ Sausage Rolls
- ★ American Hot Dogs (mini)
- ★ Mini Quiche Selection

Choice of 5 Canapés - \$8 per person
Choice of 7 Canapés - \$10 per person
Choice of 10 Canapés - \$15 per person
 Minimum of 40 guests

* Platters Available on Request

Additional Platter Options

(Platter prices available on request)

- ★ Seasonal Fruit Platter
- ★ Cheese, Fruit & Crackers Platter
- ★ Gourmet Sandwiches
- ★ Mini Salad Baguettes
- ★ Fresh Sushi \$65
- ★ Fresh Canapé Selection \$75
- ★ Canapé Boxed Menu - \$7.50 per person
Minimum of 40 guests

Please note that some items may change due to availability from suppliers





fresh canapé selection

- ★ Creamy Chicken, Mushroom & Pesto Vol-au-vant
- ★ Vegetarian Rice Paper Roll with sweet chilli dipping sauce
- ★ Wild Mushroom & Goats Cheese Tartlet
- ★ Mini Pizzas with Red Roasted Capsicum, olives, fetta cheese & chives
- ★ Mini Toast with crème fraiche, smoked salmon, tomato salsa & fresh dill
- ★ Thai Beef Wraps
- ★ Kaffir Lime & Chicken Tenderloin Skewer
- ★ Tandoori Chicken Caesar Bruschetta
- ★ Mini Quiche – Chicken, Corn & Asparagus, Pine Nut, Sweet Potato & English Spinach, Roasted Pumpkin & Fetta

Choice of 5 Canapés - \$12

Choice of 7 Canapés - \$15

Choice of 10 Canapés - \$20

* Platters Available on Request
Minimum of 40 guests



canapé box menu

\$7.50 per person - (minimum 40 guests)

- ★ Mixed Baby Spinach & Tatsoi Salad with Marinated Mushrooms, Fetta Cheese & Walnuts
- ★ Beer Battered Fish & Chips with Tartare & Lemon
- ★ Hokkien Noodle Stir Fry with Marinated Chicken
- ★ Mini Penne Pasta with Vegetables & Napoli Sauce
- ★ Asian Box – Mini Dim Sims, Mini Spring Rolls & Prawn Crackers with Dipping Sauce

All Served in individual boxes



bbq menu - cook your own

\$17.50 per head - Minimum of 20 Guests

- ★ Petite Steaks
- ★ Sausages
- ★ Sliced Onion
- ★ Tossed Garden Salad
- ★ Coleslaw
- ★ Potato Salad
- ★ Dinner Rolls



Formal Three Course Menu

- ★ 2 Courses \$20.00 per person (Entrée Main or Main & Dessert)
- ★ 3 Courses \$25.00 per person

entrée

(Choose two entrees)

- ★ **Asian King Prawns** - Green tea noodles, mango salad & Vietnamese dressing
- ★ **Mediterranean Tartlet** - Salad garnish balsamic reduction
- ★ **Cream of Pumpkin Soup** - young butternut pumpkin cooked until tender pureed & enhanced with honey & ginger
- ★ **Fresh Market Pot Pouri** - a delightful blend of fresh market vegetables with tomatoes and fresh herbs
- ★ **Prosciutto Ham & Melon** - fresh watermelon with Prosciutto & garnish
- ★ **Malay Satay** - tender marinated chicken with a rich brandy plum sauce skewered and presented in a rice pilaf
- ★ **Fresh King Prawn Cocktail** - chiffon of lettuce and drizzled with seafood sauce
- ★ **Ravioli** - spinach & ricotta served with our special tomato concasse
- ★ **Chicken & Asparagus Vol-au-vent** - julienne of vegetables & olive oil
- ★ **Seafood Avocado** - selection of seafood with vinegrette & half fanned avocado & caviar
- ★ **Tasmanian Smoked Salmon** - deep fried onion rings, capers and dill dressing



mains

Choose 2 Mains

- ★ **Beef Wellington** - mushroom duxelle encased in filo pastry
- ★ **Succulent Pork Loins** - roasted to perfection brandied in apricot and apple sauce
- ★ **Grilled Breast of Chicken** - in white wine cream sauce
- ★ **Lamb Rack** - roasted in fresh rosemary & presented with home made mint sauce
- ★ **Roasted Beef or Pork** - in a rich jus
- ★ **Grilled Barramundi** - served with béarnaise sauce
- ★ **Chicken Roulade** - filled with bacon, capsicum, onion, garlic & basil topped with fresh herb & tomato concasse
- ★ **Chargrilled Porterhouse** - medium cooked with a green peppercorn demi glaze
- ★ **Chicken Supreme** - wrapped with Prosciutto and topped with tarragon sauce
- ★ **Chicken Parmigarna** - grilled chicken breast topped with eggplant Prosciutto napoli sauce and grilled cheese



vegetarian selections

Our Chef takes great care to ensure vegetarians and those with special dietary needs are catered for, please advise in advance. To complete main course our chef selects a range of seasonal vegetables

