

tacking point
tavern

EVENTS SELECTOR
2010



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INTRODUCTION

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,

Functions Manager
Tacking Point Tavern



ROOM OPTIONS

option one: the matthew flinders room

Capacity: 100 - 140 guests seated // Room Hire – \$300, \$100 deposit required to confirm booking

- ★ 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

option two: the sunset lounge

Capacity: 50-60 guests seated // Room Hire – \$150, \$50 deposit is required to confirm booking

- ★ 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

option three: general dining

Capacity: Ideal for Groups of 10 – 20 guests // Room Hire – None

- ★ 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 OPTIONS

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

canapé selection

- ★ Satay Chicken Kebabs
- ★ Peppered Beef Kebabs
- ★ Roasted Apricot Pork Kebabs
- ★ Spicy Chicken Wings
- ★ Tempura King Prawns
- ★ Salt & Pepper Squid Pieces
- ★ Mini Assorted Quiche
- ★ Mini American Hot Dogs
- ★ Cocktail Spring Rolls
- ★ Spinach & Ricotta Puffs
- ★ Vegetable Samosas
- ★ Party Pies
- ★ Party Sausage Rolls
- ★ Mini Dim Sims

Choice of 5 Canapés - \$12 per person

Choice of 7 Canapés - \$14 per person

Choice of 10 Canapés - \$18 per person

Minimum of 40 guests

fresh canapé selection

- ★ Spicy Thai Beef & Salad Wrap
- ★ Tomato & Basil Bruchetta W Garlic Turkish Bread
- ★ Chicken Tenderloin Skewer Marinated in Homemade Peanut sauce
- ★ Sundried Tomato, Feta Cheese, Roasted Capsicum, Caramelized Onion, Olive & Spring Onion Tart
- ★ Assorted Mini Pizza Breads
- ★ Spinach & Ricotta Pastries
- ★ Natural Oysters - Fresh Local Oysters W Fresh Lemon & Homemade Seafood Sauce
- ★ Roasted Pumpkin Bacon & Spring Onion Mini Quiche
- ★ Salmon, Corn & Asparagus Mini Frittatas
- ★ Curried Chicken Vol au Vonts
- ★ Marinated Half Green Shell Mussels
- ★ Oven Roasted & Seasoned Vegetable Skewers
- ★ Fried Camembert Pieces W Dipping Sauce
- ★ Diced Chicken Breast Wrapped in Bacon W Banana & Coconut Dip

Choice of 5 Canapés - \$16

Choice of 7 Canapés - \$18

Choice of 10 Canapés - \$22

* Platters Available on Request // Minimum of 40 guests



SEATED MENU

Formal Three Course Menu

- ★ **2 Courses \$30.00 per person** (Entrée Main or Main & Dessert)
- ★ **3 Courses \$35.00 per person**

entrée (Choose two entrees)

- ★ **King Prawn Cocktail** – Large King Prawns Served on a Bed of Mixed Salad Greens W Fresh Lemon Wedges and Our Own Homemade Cocktail Sauce.
- ★ **Oven Roasted Pumpkin Soup** – Mixed Pumpkin Pieces and Root Vegetables Oven Roasted Until Cooked Through Then Seasoned & Blended Served W a Hint of Sour Cream & Chives.
- ★ **Chicken & Bacon Brochettes W Banana & Coconut Dip** – Tender Cubes of Chicken Breast Wrapped in Bacon & Skewered, Served W a Banana & Coconut Liquored Dip.
- ★ **Pork & Mango Fillet** – Slices of Tender Pork Fillet Pan Fried and Served on a Bed of Homemade Mango & Mint Salsa.
- ★ **4 Season Oysters** - 1 Natural, 1 Kilpatrick, 1 Mornay & 1 Russian Served on a Bed of Crispy Lettuce
- ★ **Thai Beef Salad** – Tender Juicy Pieces of Medium Rare Beef Served on a Bed of Thinly Sliced Vegetables and Topped With Our Own Spicy Thai Dressing and Fresh Lime.
- ★ **Stuffed Mushrooms** – Fresh Whole Mushrooms Stuffed W Savory Rice & Served W a Sweet Chilli & Lime Mayonnaise.
- ★ **Smoked Salmon & Asparagus** – Fresh Asparagus Spears Poached in Sweet White Wine, Wrapped in Smoked Salmon and Finished W Béarnaise Sauce.
- ★ **Mediterranean Tart** - Short crust Pastry Shell Filled W Feta Cheese, Olives, Sundried Tomato, Spring Onions & Roasted Capsicum topped With Balsamic Vinegar.
- ★ **Salt & Pepper Squid Salad** – Marinated Squid Pieces Rolled in a Salt N Pepper Seasoning W Lemon and a Sweet Chilli Cream Dip.

mains (Choose 2 Mains)

- ★ **Chicken Supreme** – Oven Baked Chicken Breast Topped W a Roasted Cashew & Pink Peppercorn Sauce.
- ★ **Beef Wellington** – Tender Beef Medallion Topped W a Mushroom Duxelle and Wrapped in Golden Puff Pastry.
- ★ **Macadamia & Rosemary Lamb Rack** – 3 Point Lamb Rack Oven Roasted W a Macadamia & Rosemary Crust & Finished W a Mint Jus.
- ★ **King Barramundi** – Oven Baked Barramundi Fillet Topped W Sautéed King Prawns in a Creamy Garlic Sauce.
- ★ **Grilled Porterhouse Steak** – Cooked Medium & Topped W a Green Peppercorn Demi Glaze.
- ★ **Beef Burgundy Pie** – Tender Chunks of Beef Cooked in Red Wine With Whole Mushrooms, Onion, Garlic and a Rich Demi Glaze Topped W Fluffy Mash Potato and Tasty Cheese.
- ★ **Pumpkin & Chickpea Pattie** – Mashed & Seasoned Pumpkin & Chick Peas Crumbed & Lightly Fried Topped W a Home made Tatziki Sauce.
- ★ **Asian Pork Fillet** – Moist & Tender Pork Fillet Marinated in a Special Asian Sauce Served On a Bed of Sautéed Asian Greens & Topped W Crispy Rice Noodles.
- ★ **Chicken Scollopine** – Grilled Chicken Breast Stuffed W Camembert Cheese & Finished W a Bacon, Onion, Garlic, Mushroom & Red Wine Sauce.
- ★ **Crispy Skin Duck** – Crispy Skin Duck Breast W a Spicy Plum Sauce on a Bed Sautéed Asian Greens



SEATED MENU

desserts

- ★ **Fresh Fruit Salad & Ice Cream** – A selection of Fresh Fruit Diced & Served W Vanilla Ice Cream.
- ★ **Individual Pavlova's** – Single Pav's Topped W Fresh Cream, Strawberries, Mint & Passion fruit.
- ★ **Chocolate Mud Cake Slice** – A slice of Rich Chocolate Cake Served W Fresh Whipped Chantelle Cream.
- ★ **Strawberries & Cream** – Fresh Hulled Strawberries Lightly Marinated in a Sweet Orange Liquor & Served in a Brandy Snap Basket Topped W Fresh Whipped Cream.
- ★ **Citrus Cheese Cake** – Light & Tangy Lemon & Lime Cheese Cake Served W Whipped Cream.
- ★ **Individual Chocolate Mousse** – Light & Fluffy Whipped Chocolate Mousse W Rich Chocolate pieces folded through and Topped W Fresh Cream & Grated Chocolate.

BUFFET MENU

buffet option 1. carvery \$30pp - Minimum of 40 guests

- ★ **Roast Pork W Crackling**
- ★ **Mustard Crust Roast Beef**
- ★ **Seasoned Roast Chicken**
- ★ **Medley of Fresh Roasted vegetables**
- ★ **Roasted Potatoes**
- ★ **Garden Peas**
- ★ **Tossed Salad**
- ★ **Fresh Bread Rolls**
- ★ **Apple Sauce**
- ★ **Gravy**
- ★ **Mustard**
- ★ **Tropical Fruit Platter**
- ★ **Chocolate Mousse**
- ★ **Cheese Cake**



BUFFET MENU

buffet option 2. christmas \$35pp - Minimum of 40 guests

- ★ Roast Pork W Crackling
- ★ Roasted Turkey Breast
- ★ Glazed Honey Leg Ham
- ★ Medley of Fresh Roasted vegetables
- ★ Roasted Potatoes
- ★ Garden Peas
- ★ Tossed Salad
- ★ Fresh Bread Rolls
- ★ Full Condiments
- ★ Tropical Fruit Platter
- ★ Plum Pudding
- ★ Custard
- ★ Apple Pie

buffet option 3 seafood \$40pp - Minimum of 40 guests

- ★ Curried King Prawns
- ★ Golden Fried Calamari
- ★ Crispy Tempura Flathead Fillets
- ★ Crumbed Sea Scallops
- ★ Salt & Pepper Squid Pieces
- ★ Sweet Chilli & Lime Marinated Mussels
- ★ Garden Salad
- ★ Bread Rolls
- ★ Rice
- ★ Lemons
- ★ Seafood Sauce
- ★ Coleslaw
- ★ Wardolf Salad
- ★ Tropical Fruit Platter
- ★ Chocolate Mousse
- ★ Mini Pavlovas



BBQ MENU

bbq menu - cook your own \$20pp - Minimum of 20 guests

- ★ 100gm Scotch Fillet Steak
- ★ Beef Sausage
- ★ Homemade Rissoles
- ★ Sliced Onions
- ★ Tossed Garden Salad
- ★ Coleslaw
- ★ Potato Salad
- ★ Dinner Rolls

gourmet bbq menu - cook your own \$30pp - Minimum of 20 guests

- ★ Marinated Chicken Steaks
- ★ Garlic Prawn Skewers
- ★ Petite Beef Mignons
- ★ Sliced Mushrooms
- ★ Sliced Marinated Onions
- ★ Tossed Greek Salad
- ★ Wardof Salad
- ★ Gourmet Potato Salad
- ★ Sliced Vienna Bread

