

THE VILLAGE FUNCTIONS & EVENTS



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FUNCTION ROOM

BOOKING INFORMATION

MONDAY - THURSDAY

Room Hire: \$150
Minimum Spend: \$1500

FRIDAY, SATURDAY & SUNDAY

Room Hire: \$250
Minimum Spend of \$2500

ROOM FEATURES

- Private & exclusive room
- Free onsite parking
- Private undercover courtyard
- Private male & female restrooms
- Large private bar
- Wheelchair accessible
- Free wifi
- 55" FHD LED TV HD
- 96" HD data projector
- Wireless microphone
- Host controlled sound system
- Ceiling mounted disco ball
- Ceiling mounted fairy lights

✦ \$500 DEPOSIT FOR ALL EVENTS WHICH WILL
BE RETURNED WITHIN 3 BUSINESS DAYS ✦



GARDEN BAR

ONE BOOTH

Ideal for 10-15 guests seated
Minimum Spend: \$500

TWO BOOTHS

Ideal for 20-30 guests seated
Minimum Spend: \$1000

THREE BOOTHS

Ideal for 30-45 guests seated
Minimum Spend: \$1500

UPPER DECK

Exclusive access to all three booths & upper deck
Minimum of 70 guests - maximum of 100 guests
Minimum spend: \$2500 on food and beverages

GARDEN BAR FEATURES

- Giant outdoor screen
- Shared nightlife music*
- Ceiling mounted misting fans
- Individually controlled booth heaters
- Individually controlled LCD TV's
- Retractable roof

*from 9pm Friday 90s @ 9 with DJ Jaki J

*select sporting events played live & loud

*bands on some Saturday nights

✦ \$500 DEPOSIT FOR ALL EVENTS WHICH WILL
BE RETURNED WITHIN 3 BUSINESS DAYS ✦



CORPORATE FUNCTIONS

BOOKING INFORMATION

MONDAY - FRIDAY

8AM - 5PM

Room Hire: \$100

Minimum Spend: \$500

Room hire to be paid 1 week from
tentative to confirm the booking

With a total spend of \$800 your room hire
will be waived

OPTIONAL PACKAGES

Barista Service

\$10p/person

Morning Tea

options below

\$15p/person

Choice of 2

- Scones w jam & cream
- Assorted cakes & slices
- Seasonal fruit
- Ham & cheese croissants
- Mini danishes
- Mini sandwiches

ROOM FEATURES

- Free onsite parking
- Private undercover courtyard
- Private male & female restrooms
- Wheelchair accessible
- Free WIFI
- Use of lectern
- Complimentary table mints
- Wall mounted 55" FHD LED TV
- 96" HD data projector
- Wireless microphone
- Host controlled sound system



PLATTERS

\$65 EACH

GARLIC BREAD PLATTER

Regular garlic bread, sweet chilli & cheese, seeded mustard & cheese

PIES, PASTIES & SAUSAGE ROLLS

Steak pies, vegetarian pasties, sausage rolls, tomato, bbq sauce

ASIAN DELIGHTS (VO)

Spring rolls, samosas, dim sims, soy sauce & sweet chilli

PIZZA PLATTER (V, GF)

Choice of 2 flavours, meat lovers, margherita, supreme or BBQ chicken

DELUXE CHIP PLATTER

Mixture of fries, wedges, sweet potato fries, onion rings, sweet chilli, sour cream, tomato sauce, aioli

\$75 EACH

MAC & CHEESE BITES

Tomato relish & aioli

ASSORTED MINI QUICHES

Mixture of spinach & feta, chorizo & cheese, ham, cheese & tomato

SALT & PEPPER SQUID (GF)

Tartare & lemon

ARANCINI BALLS

Mixture of bacon & cheese, pumpkin & feta

\$120 EACH

GOURMET DESSERT PLATTER

Chef selection of assorted dessert & pastries

\$85 EACH

CHEESEBURGER SLIDERS

Beef, pickles, cheese, tomato sauce

CHICKEN SLIDERS

Chicken, cheese, coleslaw, chipotle

HONEY SOY SKEWERS

Chicken, honey soy dressing

SATAY SKEWERS

Chicken, satay sauce

PORK BELLY BITES

Maple, mustard glaze

SEASONAL FRUIT

Yoghurt, cream

ASSORTED SANWICHES

Mixture of egg & lettuce, chicken & mayo ham & cheese, all served on white bread

\$110 EACH

PRAWN COCKTAIL

Grilled prawns, lettuce, seafood sauce

ANTIPASTO PLATTER

Selection of cured meats, local cheeses, dried fruits, nuts, dips, pita bread

KIDS PLATTERS

DINO NUGGETS \$50

Chips, tomato, bbq sauce

MINI HOTDOGS \$50

Tomato sauce

FAIRY BREAD \$30

White bread, butter, sprinkles

DIXIE CUPS \$50

*VG(O) Vegan V(O) Vegetarian GF(O) Gluten Free (O) Optional
*surcharges may apply for gluten free or vegan options
*prices subject to change

QUANTITY RECOMMENDATION
2x platters for every 10 guests.
i.e. 50 guest = 10 platters



CASUAL MENU

◆ 2 COURSE \$35

◆ 3 COURSE \$45

SET MENU IS CATERED FOR A MINIMUM OF 30 PEOPLE

STARTER

- Mixture of seeded mustard, cheese bread & garlic bread

MAINS

CHOICE OF

- Chicken schnitzel, chips, salad, gravy
- Fish & chips, salad, tartare, lemon
- Rump steak cooked medium, chips, salad, gravy
- Beet poke roasted beetroot, chickpeas, pumpkin, baby spinach, feta, carrot, capsicum, walnuts, broccolini, honey mustard dressing

DESSERT

ALTERNATE DROP

- Churros, nutella dipping sauce
- Chocolate lava cake, whipped cream

****Any further dietary requirements, please let us know and we are happy to cater to your specific needs****



SET MENUS

◆ 2 COURSE \$50 ◆ 3 COURSE \$60

SET MENU IS CATERED FOR A MINIMUM OF 30 PEOPLE

STARTERS

OPTION 1 - SHARED ENTREE

Antipasto platter - selection of cured meats, local cheeses, dried fruits, nuts, dips, pita bread

OPTION 2 - ALTERNATE DROP choice of 2

- Mushroom & feta arancini balls, tomato relish
- Prawn cocktail, iceberg lettuce, seafood sauce
- Lamb kofta, tzatziki sauce
- Pumpkin soup, bread roll

MAINS

BREAD AND BUTTER WILL BE SERVED ON EACH TABLE WITH MAIN MEALS

- Lamb shank, chive mashed potato, red wine jus
- Crusted barramundi, asparagus, polenta, lemon hollandaise sauce
- Chicken kiev, chive mashed potato, creamy garlic sauce
- Mushroom risotto, spinach, leek, garlic, vegan cheese

DESSERT

ALTERNATE DROP choice of 2

- Tiramisu, fresh whipped cream
- Chocolate mousse, fresh strawberries
- New York cheesecake, berry coulis
- Sticky date pudding, custard

****Any further dietary requirements, please let us know and we are happy to cater to your specific needs****

OUR SERVICES



CASH BAR

Your guests can purchase a range of beverages over the bar at their own expense

SUBSIDISED MENU

Your guests pay a predetermined amount towards each drink with the remaining balance charged to your tab

STRAIGHT BAR TAB

We create a menu of beverages that are complimentary for your guests. The charge will be added to your tab up to a predetermined limit

EXAMPLE OF DRINK MENU

Drink Menu

\$5 BASE SPIRITS
Mishka Vodka + mix
Tequila + mix
Gordons Gin + mix
Johnny Red + mix
Jim Beam + mix
Jack Daniels + mix

\$5 BEERS
West End Draught
Hahn Superdry
Bulmers Cider
Coopers Pale
Coopers XPA
Carlton Dry
CC & Dry

\$5 WINES
Stoneyfell Shiraz
Stoneyfell Sav Blanc
Stoneyfell Sparkling
Brown Brother
Moscato

NON-ALCOHOLIC
FREE
Soft drink
Tea & Coffee
Juice

CAKAGE

\$2 p/slice, cut & served with cream & strawberries

MENUS & SIGNAGE

Custom designed menus and signage printed in house for your event (included in room hire)

LINEN

Choice of black or white table linen (included in room hire)

DECORATIONS

White mesh wall \$50
Balloons - colours of your choosing
30 balloons \$60
50 balloons \$80
Numbered balloons \$10 each
Balloon garland \$180
Cake pillars (2x clear) \$50

DECORATION

PACKAGE \$350

50 balloons, custom balloon garland, numbered foil balloons, mesh wall, cake stands





TERMS & CONDITIONS

BOOKING AGREEMENT



DEPOSITS

A tentative booking can be held for a period of seven days, at which point a deposit will be required to secure your booking. Without this deposit confirmation your event space may be allocated to another booking without notice to you. Deposits are non - refundable.

CANCELLATIONS

Event cancellations must have a minimum of 30 days notice prior to your event date. Any cancellations with fewer than 30 days notice may incur additional charges.

****Note:** all cancellations will forfeit any deposits paid.

CATERING CONFIRMATIONS

Catering requirements must be finalized and paid 14 days prior to your event, including any dietary requirements, special requests and final numbers.

****Note:** that your confirmed final numbers will be the minimum catering charge on your account irrespective of attendance on the day.



BEVERAGE REGULATIONS

Beverages will be served in accordance with the Liquor Licencing Laws of South Australia.

Legally approved identification is required to be carried and produced on request at all times while in the venue - 'no proof - no service'.

****Note:** a maximum of two drinks will be served to a single guest at one time.

Responsible Service of Alcohol will be adhered to at all times.

MINORS

All patrons under the age of 18 will need to vacate the premises by midnight in our private function room or 9pm in our beer garden (Friday's & Saturday's). Underage guests must be accompanied by a parent or legal guardian at all times while in the venue.

DECORATIONS

Decorations may be brought in by the customer at an agreed time arranged with management beforehand.

Setup/pack down timing can be discussed with the function coordinator as it is dependant on availability.

****Note:** naked flames and scatters are not permitted, will incur a cleaning fee if used.

LIABILITY

The customer is responsible for any damage, theft or injury sustained at the venue. The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests.

Management reserve the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others. If at any time guests are in breach of the law/licence/terms and conditions the event may be closed down without notice or explanation.

****Note:** management reserve the rights to withhold deposits in the event any venue terms and conditions are breached.



Date of Function:

Booking Name:

Contact number:

Email address:

I/we have read and understood the function package and the terms and conditions.

Signature:

Date: