

Sitdown Menus

1 Course \$33.00 / head
2 Course \$47.00 / head
3 Course \$59.00 / head

1 Course Alternate \$36 / head
2 Course Alternate \$53 / head
3 Course Alternate \$68 / head

Costs Included:

- Plunger Tea & Coffee
- Linen Tablecloths & Linen Napkins
- Chef, Food Waiters (for events over 20 guests).
- For events under 20 guests, staff will be charged according to 'Extra Charges'

Extras Package

\$10 / head with any menu selection

- Bread Roll
- Chefs selection of 2 Canapés
- Petit Four
- Printed Menus

Other Options

Cheese Courses	\$18 / head
Side Dishes	\$10 / each
Dessert Tasting Plates	\$15 / head
Individual Seafood Entree	\$20 / head

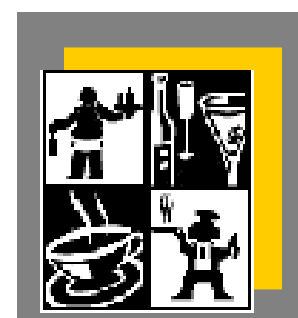


Function
8 Catering

M: 0412 213 823

E: ben@function8.com.au

ABN: 53 110 671 022



Entrée

1. Smoked Salmon with Eggplant Relish & Creme Fraiche (G)
2. Crab Falafel with Hommos & Pickle Cucumber Salad
3. Chicken Ravioli with Sauce Soubise & Walnuts
4. Pressed Pork, Carrot Puree, Smoked Yogurt (G)
5. King Prawns, Paella Rice & Chorizo Oil (G)
6. Duck Spring Roll with Peanut Hoisin Sauce & Asian Slaw
7. Sashimi Salmon & Avocado Puree, Rice Sesame Crisp
8. Buffalo Mozzarella, Confit Tomato & Prosciutto Antipasto (G)
9. Scallops, Parsnip Puree, Pomegranate & Dukkah (G)
10. Beef Tataki with Onion Ponzu Sauce & Garlic Chips

Individual Entrée Seafood Plate

(4 Prawns, 2 Oysters, 3 Mussels, Smoked Salmon & Garnish)
(\$20 / head)



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Main

1. Prosciutto Chicken Breast, Asparagus, Buttered New Potatoes & Corn Puree (G)
2. Duck Confit with Baked Cannellini Beans with Peas & Lettuce (G)
3. Salmon Teriyaki, Tempura Mushroom Sushi Rice & Sesame Asparagus
4. Ocean Trout, Jalapeno Cream, Pico de Gallo & Crispy Tortilla
5. Barramundi with Nicoise Crusted Potatoes, Green Beans & Salsa Verde (G)
6. Beef Sirloin, Cafe de Paris Butter, Potato Puree, Green Beans Wrapped in Pancetta (G) (*Upgrade to beef fillet additional \$3 / head*)
7. Porchetta, Fennel Marinated Pork Belly with Apple, Fennel & Kipfler Potatoes (G)
8. Lamb Rump, Baby Carrots, Harissa & Eggplant, Pearl Cous Cous
9. Homemade Potato Gnocchi with Pesto Cream & Greens
10. Lamb Rack, Parmesan & Marjoram Crusted, Polenta, with Tomato & Olive Salsa (*Additional \$3 / head*)

Side Dishes (\$10ea)

1. Garden Salad
2. Steamed Broccolini with Almond Butter
3. Roasted Baby Vegetables (Carrots, Beets, Turnips)
4. Homemade Rosemary & Sea Salt Wedges

Dessert

1. Chocolate & Pear Tart with Double Cream & Pistachio Nuts
2. White Chocolate Cheese Cake in Tuile with Fresh Fruits
3. Meringue Wafer, Strawberry Mousse & Fresh Berries (G)
4. Vanilla Panna cotta (G) with Coffee Sponge & Chocolate
5. Frangelico Creme Brulee with Hazelnut Praline
6. Lemon Polenta Cake, Mascarpone, Orange Curd & Almonds
7. Salted Caramel Tart with Macadamia Nuts
8. Passionfruit Semifreddo with Seasonal Fruit Salad (G)

9. Dessert Tasting plate

(*Baby Brulee, Polenta Cake, Chocolate & Pear Tart*)

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Cheese Courses

1. Triple Cream Brie with an Apple Pastry
2. Gorgonzola Dolce with a Fig & Marsala Tart (*Seasonal*)
3. Individual Baked Camembert Cheese with Poached Pepper Pear



Celebrations Cakes

We can make a

- White Chocolate Mud Cake
- Dark Chocolate Cake
- Flourless Orange & Poppy Seed Cake

Garnished with Fresh Berries and Chocolate Decorations & Writing

Rectangle 30cm x 25cm (serves 40) **\$100.00**

Rectangle 30cm x 50cm (serves 80) **\$200.00**

However Function 8 P/L is happy for you to provide your own cake.

Cake Cutting

- Cake cut into finger food sized pieces and served on platters - no charge.
- Cake to be served on individual plates and garnished with Double Cream & Berries - charge **\$6.00 / head**



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Sharing Menus

Sharing Menus can be served as a complete central buffet, or more conveniently in the centre of each table.

\$50 / head for 2 Small plates, 3 main plates

\$60 / head for 4 Small plates, 3 main plates

Both options served with Roasted Vegetables and Salad

Costs Include:

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- Linen Tablecloths & Linen Napkins
- Chef, Food Waiters (For events over 20 guests)
- For events under 20 guests, staff will be charged according to 'Extra Charges'
- Bread Roll

Extras Package

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Small plates

- * Crab Falafel with Hommos & Pickle Cucumber Salad (G)
- * Sashimi Salmon & Avocado Puree Rice Sesame Crisp
- * Scallops, Parsnip Puree, Pomegranate & Dukkah (G)
- * Beef Tataki with Ponzu Sauce
- * Pulled Pork Taco, Chipotle Mayonnaise, Radish, Coriander & Avocado Salad (G)
- * Tart of Leek, Thyme & Goats Cheese with Caramelised Walnuts
- * Chicken Liver Parfait, Chutney & Toast
- * White Fish Ceviche, Guacamole, Radish & Coriander(G)
- * Vegetarian Arancini with Roasted Tomato Sauce
- * Heirloom Tomatoes Mozzarella & Basil (G)
- * Goats Cheese Zucchini Flowers (seasonal)
- * Whole Baked Camembert

Main Sharing Plates

- * Roasted Chicken with Sour Dough, Thyme and Mushroom Stuffing
- * Side Barramundi with Stir Fried Vegetables (minimum 20) (G)
- * Porchetta, Apple Fennel and Kipler Potatoes(G)
- * Lamb Backstrap, Harissa & Pearl Cous Cous
- * Korean Chilli Calamari
- * King Prawns Paella Rice (G)

Dessert Platter

\$225 (50 Pieces)

Decadent array of cakes, tarts & indulgent treats on a Dessert Station

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Grazing Platters

Grazing Platters can be placed around the room or in the centre of dinner tables, where guests can help themselves.

Dips

\$35.00

Two seasonal dips such as curried mango, baba ganoush served with homemade dippers and fresh vegetables.

Anti Pasto

\$65.00

Selection of Prosciutto, Salami & Chorizo, Grilled Peppers, Artichokes, Marinated Feta, Olives, Toasted Turkish

Cheese

\$120.00

Selection of Four Cheeses, Brie, Blue, Goats and Hard served with Wholemeal Lavosh, Fruit and Dried Fruits

Seafood

\$220.00

Assorted Seafood consisting of Smoked Salmon, Prawns, Oysters, Mussels, served on crushed ice with fresh lemon, limes and cocktail sauce

Fruit

\$60.00

A Platter of Fresh Seasonal Fruit from across Australia

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Grazing Stations

A Grazing Table is set up as a point of interest in a corner of the room where the food is presented for guests to help themselves.

Grazing Bench

Set up along the bench under the TV- must be in place from the start of the event)

Selection of Cheeses, Cold Meats, Dips, Olives, Grilled Vegetables
& Breads **\$600.00**

Seafood Paella Pan (Serves 30 Noodle Bowls) **\$330.00**

Cold Meat Buffet Half \$300.00 (50 pax) Full \$475.00 (100 pax)

- * Honey Roasted Leg Ham
- * Assorted Bread Rolls
- * Mustards, Chutneys and Sauces
- * Mixed Leaf & Tomatoes

Decorations

Decorations Pack \$200

- * Outside Tablecloths
 - * 40 Tea-light Candles in Glass holders
 - * 6 Large Candles in Glass Vases
- Placed on outside tables and around the room

* Fairy Lights **\$100**

* Rice Paper Lanterns **\$200**

* Tea-lights on Dining Tables **\$5 / table**

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Extra Charges

1. Event Timing

All pricing is based on events up to 5 hours. Any additional time is charged at \$150 / hour
However, due to RSA issues, it is the policy of Function 8, and the Balmoral Beach Club to restrict events to a maximum of 6 hours.

2. Corkage / Bar Setup

Basic Corkage / bar setup – ice, drink tubs, polish and set out of glassware \$4 / head

Premium corkage / bar setup – as above, but includes sparkling mineral water, orange juice and soft drinks \$10 / head

3. Bar / Wait Staff / Chef

Function 8 does not have a liquor license. However, we can arrange for suitable bar staff to serve drinks. We recommend 1 bar person for every 50 guests.

<i>Bar / Wait Staff</i>		<i>Chef / Barista</i>	
Monday – Friday	\$35.00 / hour	Monday – Friday	\$45.00 / hour
Saturday	\$38.00 / hour	Saturday	\$48.00 / hour
Sunday	\$43.00 / hour	Sunday	\$53.00 / hour
Public Holiday	\$60.00 / hour	Public Holiday	\$70.00 / hour

4. Site Meetings

Menu prices include a 1 hour site meeting, if necessary. Any additional site meetings requested are charged at \$50 / hour.

5. Setup times

One hour is allowed for you to set up / decorate the hall. If you require any additional time, the charge is \$50 / hour, if hall is available.

6. Linen

Sit-down menus and canapé parties both include necessary table linen.
(one table for gifts + 3 small square tables for canapé parties). Extra linen hire:-

* small tablecloths	\$10	* large tablecloths	\$15
* extra large	\$20	* Napkins	\$1.50

7. Clearing fee - Drink / decoration removal

Removal / storage at end of function, ready for collection \$50.00

8. Catering @ Other Venues (Homes, Halls & Offices Etc.)

Staff will be charged as per 'extra charges' - see above

Chef / supervisor are charged from base to base

Delivery charge applies for 'pre-prepared platters' / 'drop off' events from \$50.00

9. Surcharges

10% Sunday

20% Public Holidays



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10. GST is included in above costs

Terms & Conditions

1. Quotation

Function8 will compile a quotation based on your requirements. If, in the instance your requirements change, the quotation may be revised
Prices are based on a 5 hour event. Any additional time is charged at \$150 / hour
However, due to RSA issues, it is the policy of Function 8, and the Balmoral Beach Club to restrict events to a maximum of 6 hours.

2. Payment Terms

Many Costs are incurred by Function 8 prior to an event, Function8 payment terms are as follows:-

- 50% deposit of the total quotation, to confirm your event and your booking.
- Full payment of all costs prior to the function commencing

3. Cancellation

If the situation arises that you need to cancel your event the following conditions will apply:-

- a cancellation fee will be charged for all costs incurred by Function8 on your behalf

4. Confirmation of Guest Numbers

Function8 requires confirmation of final numbers of guests seven days prior to the function. Function8 will always try to accommodate any last minute request, but cannot give a guarantee.

5. Leftovers

'Due to food safety issues, take home leftover food is to the discretion of Function8'.

6. Damage

Function 8 will not be liable for any damage to goods hired on the behalf of the client, and any repair / replacing damaged goods will be charged to the client at cost plus 20%

7. Responsible Service of Alcohol

It is illegal to serve alcoholic beverages to any person who is intoxicated, and as such Function8 reserved the right to refuse service to such a person. It is illegal also to serve alcoholic beverage to any person under the age of eighteen and Function8 reserves the right to request for suitable identification.

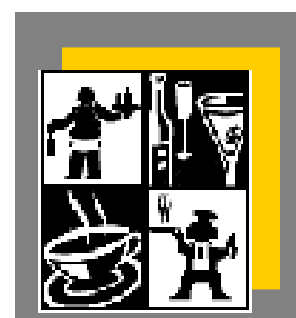
8. Prices are subject to change without notification



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