# Long Live The Local



**FUNCTION PACK** 



## Our Functions

# Casual Events

#### 20+

- SUITABLE FOR 'LOW-KEY' EVENTS
- GRAZING SELECTIONS OR SIT DOWN SET MENU AVAILABLE
- RESERVE A SMALLER AREA WITH A PAY-AS-YOU-GO OPTION OVER THE BAR (MINIMUM SPEND APPLIES TO GROUPS OVER 30).

### Cocktail Events

#### 20+

- SUITABLE FOR STAND UP OR COCKTAIL EVENTS WITH A PAY-AS-YOU-GO OPTION (MINIMUM SPEND)
  OR
- A CUSTOM TAILORED DRINKS PACKAGE
- GRAZING SELECTIONS & CANAPÉS OPTIONS AVAILABLE

## Sit down Feasts

#### 20+

- SUITABLE FOR FORMAL SIT DOWN LUNCHES OR DINNERS
- YOUR CHOICE BETWEEN 2 OR 3 COURSE SET MENUS
- SIT DOWN WITH OUR FUNCTIONS MANAGER AND PLAN THE BANQUET OF YOUR DREAMS (MINIMUM SPEND)
- OPTIONAL CUSTOM DRINKS PACKAGE AVAILABLE

### Corporate events \*

#### 20

- PERFECT FOR GROUP TRAINING, MEETINGS AND FUNCTIONS
- VARIETY OF CATERING OPTIONS OR ORDER STRAIGHT FROM OUR EVERY DAY MENU

\*MINIMUM SPEND APPLIES FOR ALL CORPORATE FUNCTIONS







		SMOKING AREA/ALFRESCO		
RESTAURANT ALFRESCO WEST (20 TO 60 GUESTS)	RESTAURANT BAR	YARD STADII YARD BAR		STADIUM
RESTAURANT Alfresco	RESTAURANT			
AREA (80 to 130 guests )	AREA			
RESTAURANT ALFRESCO EAST (20 TO 60 GUESTS )		STAFF AREAS	MAIN BAR	







each platter serves 10-15 people

<u>Seasoned Fried Potato Wedges</u> (Chips and Sweet Potato Chips available on request) Sauces - Aioli, Sweet Chilli & Sour Cream \$65.00

#### <u>Dips</u>

Three dips, grilled Turkish bread, vegetable crudities, marinated olives & feta \$65.00

#### Sandwiches (40 pieces)

Assorted three-point sandwiches, all your favourite fillings including vegetarian, vegan & gluten free options also available \$90.00.

#### Fresh Fruit

Sliced seasonal, tropical fruits & berries. \$75.00

#### Cheese

Brie, Blue & Cheddar, fresh & dried fruits, nuts, breads, crackers & crispbreads \$110.00

#### <u>Antipasto</u>

Sliced deli meats, continental sausage, cold cuts, cheeses, pickled vegetables, olives, pesto dip, asparagus, grilled bread \$125.00

#### **Vegetarian**

Mini quiches, arancini, dips, marinated feta, olives, cauliflower bites, asparagus, grilled bread

Sauces - Aioli, buffalo \$125.00

#### Meat Lovers

Buffalo chicken tenders, lamb koftas, satay beef kebabs, bacon double cheeseburger spring rolls, grilled chorizo, spicy chicken wings

Sauces - satay, buffalo, chipotle ketchup, barbecue \$210.00

#### Aussie (32 pieces)

Party pies, sausage rolls, spinach & ricotta rolls, mini quiches Sauces - Tomato \$110.00







#### Asian (40 pieces)

Vegetable spring rolls & samosas, mini chicken dim sims, vegetable gyozas Sauces – Soy & sweet chilli \$90.00

#### Sliders (15 per platter) - \$90

#### Select one

Wagyu Cheeseburger, mustard, pickles, onion, cheese & ketchup,

Southern Fried Chicken, maple bacon, swiss cheese, iceberg lettuce, tomato & red onion

Pulled Beef Brisket, barbecue sauce, bacon, cheese, jalapenos & coleslaw

Vegan slider pattie, vegan cheese, coleslaw & vegan mayo

#### Pizza (8 slice 12")

Barbecue Meat Lovers, barbecue sauce, pulled beef brisket, cabanossi, chorizo, smoked bacon & mozzarella \$28.00

Hawaiian, smoked ham & bacon, pineapple, pizza sauce, mozzarella \$26.00

Vegetarian, roast pumpkin, caramelized onion, goats cheese, baby spinach & mozzarella \$25.00

Cheeseburger, wagyu beef, onion, pickles, mustard, ketchup, cheese sauce \$27.00

\*gluten free pizza bases available Add \$4.50

#### Dessert

Selection of mini cakes, tarts, slices & gourmet biscuits \$125.00







2 Course Set Menu - \$45 per person

#### Entrée

Arancini - as per menu Chilli Salt & Pepper Squid - as per menu Korean Style Beef Short Ribs Buffalo Chicken Tenders with cream cheese ranch

#### Mains

250g Rump Steak - cooked your way Plus your choice of sauce: Mushroom, peppercorn, garlic cream (GF) steaks served with chat potatoes & greens or chips & salad

Crispy Skin Barramundi Middle eastern spices, hummus, Greek salad, lemon, olive oil

Chicken Parmigiana Chicken breast schnitzel, leg ham, napolitana sauce, mozzarella, chips & salad

Ricotta Gnocchi (V) Roasted pumpkin, cherry tomatoes, spinach, cream sauce & parmesan pangrattato

Vegan and Vegetarian meals available on request\*\*

3 Course Set Menu - \$55 per person

Choice of Entree and Mains from set menu 1 - plus a choice of dessert.

#### Desserts

White Chocolate Creme Brulee (GF) Raspberry sorbet & macadamia praline

Sticky Date Pudding Salted caramel, vanilla bean ice-cream





PAY AS YOU GO	Suitable for small events private bar for you and your guest Guests pay standard prices for be			
STANDARD BAR TAB	Put down an allocated tab for you and your guests Your choice of drinks are stocked wristbands will be supplied to your guests Standard drink prices apply tab must be prepaid and can only be extended by pre-paying			
SMALL DRINKS PACKAGE	free flowing for <b>3 hours at \$50</b> per guest  (for functions over <b>40</b> pax only)  *minimum amount \$2000	House White Wine by the glass House Red Win By the glass D.O.C Da Luca Prosecco by the glass Great Northern 3.5% Tap Beer Pints & Middys Carlton Dry Tap Beer Pints & Middys Bulmers Cider on Tap, Pints & Middy's Soft drinks, Juice & Non alcoholic beers Anything not covered above can be purchased at the guest's expense.		
MEDIUM DRINKS PACKAGE	free flowing for <b>4 hours at \$75</b> per guest  (for functions over <b>40 pax only)</b> *minimum amount \$3000	Small drinks package PLUS house rose by the glass Bubbles on arrival House Brut Sparkling  Anything not covered above can be purchased at the guest's expense.		
DELUXE DRINKS PACKAGE	Free flowing for <b>4 hours at \$95</b> per guest  (for functions over <b>40</b> pax only)  *minimum amount \$3800	Bubbles on Arrival Tap upgrade   All Tap Beers & Ciders, Pints & Middy's white wine upgrade   SB, SSB, CHARD, Riesling & Moscato red wine upgrade   Shiraz, Cab Sauv & Merlot Sparkling & Prosecco by the glass Speed Rack Spirits + Mixers Soft drinks, juice and non alcoholic beers  Anything not covered above can be purchased at the guest's expense.		
CUSTOM DRINKS PACKAGE	Free flowing for <b>4 hours at \$110</b> per guest  (for functions over <b>40</b> pax only)  *minimum amount \$4400	Your custom choice of drinks   beer, wine & non alcoholic **Upgrade** add A CUSTOM cocktail		



## Custom drink packages

If you're more for exploring all your options or perhaps you want our team to craft you the perfect custom cocktail for your event then this package is the perfect fit for you!

#### Starting from \$110 a head your package includes your choice of the following free flowing for 4 hours;

A glass of bubbles for each guest (\*18+) on arrival A selection of Tap Beers & Ciders
A selection of red, white & sparkling wines
Your choice of spirits
Your choice of cocktails - custom & traditional
soft drinks, juice and non alcoholic beers

Sit down with our managers during your booking consultation to create the package of your dreams

#### **CUSTOM COCKTAIL ORDER FORM**

please be advised WA licensing laws limit us to providing you with no more than 45ml of alcohol per rapid intoxication beverage - cocktails included and as such we can only accommodate 3x 15ml measurements of liquor in your cocktail.

• Liquor Choice 1 :				
• Liquor Choice 2:				
• Liquor Choice 3:				
Suggested Mixers:				
• Garnish:				
• Glass:				
Cost on consultation;				
Please sign below on agreement;				







#### **Tentative Bookings**

All tentative bookings will be held for a period of two weeks. If a deposit has not been received at the end of this period the booking will be cancelled and the date will become free. It is the responsibility of the client to pay the deposit by the due date.

#### **Booking fee/Deposits**

A fee of \$200 is payable on the confirmation of your booking. This is seen as your deposit. This fee applies strictly to any custom and tailor made functions booked as these type of events require a large amount of set up prior to the day. This covers any setting up of the space required as well as staff and preparation costs for your event. This amount is credited to the food purchases of your final account but is non refundable should your event be cancelled.\*

#### **Food Orders**

Final food orders are to be sent to The Lakelands a minimum of 10 days prior to the event to allow for ordering and preparation. Once received there is no guarantee to be able to accommodate more guests.

#### **Final Numbers**

The Lakelands requires final numbers of guest 72 hours prior to your function. Any decrease in numbers after this time will not result in any refund or reduction of cost to any already paid fees.

#### **Payment**

Payment for the function is required 72 hours prior to the event, however arrangements with management can be made subject to circumstances. Credit cards payments will attract a 2% surcharge.

#### Cancellation

We too will be disappointed if your function has to be cancelled.

All booking fees paid are non-refundable and will be kept as a cancellation fee to cover the cost of preparations for your event, however they are transferable to a more suitable date.

\*We do understand due to current world events, that events may need to be cancelled due to mandates, if this is the case please seek advice from management in regards to cancellation policies due to extenuating circumstances

#### **Damages**

Any damages to the property or theft during the function will be the financial responsibility and liability of the host or function organiser. Please note that utmost care will be taken for any items brought onto the premises prior to the function, however we cannot take responsibility for the loss or damage of such items.







#### Children

Children remain the responsibility of their parents at all time and must be supervised by a legal adult (18+) when on the licensed premises. Please note that there are objects in the venue which may pose a danger to unsupervised children and any unfortunate accidents or injury cannot be considered the responsibility of The Lakelands Tavern. Alcohol will not be served to minors and anyone under the age of 18 found to be in possession of an intoxicant will be promptly removed from the venue and may result in your event being shut down. There are hefty fines for people caught supplying alcohol to minors and we will not be held responsible for any decisions made outside of our control that result in laws being broken.

#### Identification

Correct identification is required to all those drinking on the premises, without correct ID that person will be unable to drink.

#### **Intoxication**

As per liquor licensing rules and laws outlined in the Liquor Control Act (1988) management in this venue reserves the right to refuse service to patrons showing signs of intoxication. The team here have a duty of care and want all of your guests to enjoy your special day, Please be advised that those who do not cooperate with us on this stance will be asked to move on from the venue.

It is an offence for employers or employees of licensed premises to sell or supply alcohol to a drunken person. PENALTY:

- Licensee or Manager: \$1000 infringement or maximum \$10,000 fine
- Employee: \$400 infringement or maximum \$4,000 fine
- Any other person: \$200 infringement or maximum \$2,000 fine

#### **Cakeage Fee's**

Our team are happy to supply the service of cutting and serving your cake perfectly for your big day, however in doing so require a fee of \$15-\$30 depending on the size of the cake to cover the cost of labour to do so. This fee provides you with the perfect amount of slices for you and your guests, presented nicely on plates with serviettes and silver-wear.

#### **House rules**

Normal house rules do apply for dress codes.

No highvise, work boots, thongs, boardshorts, hats or beanies permitted after 7pm.

No alcohol is allowed to be brought onto the premises or taken away from the premises.

No outside catering (excluding cakes) is permitted to be brought onto the premises, we have an extensive range of options to cater for all your dietary needs and can create custom menus if needs be.

After 7pm the public bar will require 18 + patrons only.

All children and patrons under the age on 18 will be required to leave the premiss at 7PM on a Friday and Saturday night.







Thank you for booking your event at The Lakelands Tavern We're so excited for you to become part of the family!

Please return the following to the management team via email with correct email address and contact numbers as soon as possible;

Deposit Due Date
Deposit Amount \$
Function Initial quote \$
Function Final Quote \$
Amount Outstanding \$
Confirmation Given: Y / N
Guest numbers and final details must be confirmed 72 hours prior to function commencement. These details will be regarded as the minimum for charging purpose
Client Signature
Date / /
Shelf Countries

