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



Choose your space



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





Each platter serves 10-12 people

<u>Seasoned Fried Potato Wedges</u>

Sauces - Sweet Chilli & Sour Cream - \$65.00

Asian (40 pieces)

Vegetable spring rolls & samosas, mini chicken dim sims & vegetable gyozas Sauces - Soy & sweet chilli - \$95.00

Lakelands Charcuterie Board

Chorizo, salami, proscuitto, ham, vintage cheddar, fetta, camembert, dips, olives, marinated artichoke, pickled vegetables, toasted breads & crackers - \$195.00

<u>Vegetarian</u>

Mini quiches, arancini, cauliflower bites, ricotta & spinach sausage rolls Sauces - Tomato & aioli - \$115.00

Chicken Lovers

Crumbed chicken tenders, chicken skewers & spicy chicken wings Sauces - Buffalo, ranch & satay - \$135.00

Aussie (36 pieces)

Party pies, sausage rolls, mini quiches & tomato sauce - \$115.00

Fish & Chip Boats (12)

Battered flat head fillet, fries & tartare sauce - \$85.00

BBQ Pulled Pork Quesadilla Platter (24) - \$85.00

Chipotle mayo, corn & jalapeno salsa







Sandwiches (40 pieces)

Assorted three-point sandwiches, all your favourite fillings including vegetarian, vegan & gluten free options also available - \$100.00.

Sliders (15 per platter) - \$110.00

Select one

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

Buffalo chicken tender, cheese, iceberg lettuce, tomato, red onion & mayo

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 - \$26.00

- *gluten free pizza bases available Add \$3
- ** Vegan menu items are catered for upon request

Our Chefs are happy to create a dessert platter for your event







2 Course Set Menu - \$50 per person

Entrée

Salt & Pepper Squid, sweet soy & aioli

Bruschetta - tomato, onion, garlic, basil & fetta

Mains

Pork Fillet - Chats, pan roasted brussel sprouts, parsnip puree, confit tomato & red wine Jus GF

Barramundai - Bok choy, rice noodle & master stock GF

Chicken Breast - Proscuitto wrapped brie filled chicken, mash potato, broccolini, roasted baby carrots & jus GF

Cauliflower Steak - Hummus, brown rice, broccolini, green beans, pine nut salsa & pomegranate molasses V/GF

3 Course Set Menu - \$60 per person

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

Desserts

Deconstructed lemon cheesecake, crushed biscuit, salted caramel & mint GFO - minus biscuit

Jhae's Decadent Chocolate Mousse fresh cream & strawberry

Vegan Dessert Option Raspberry Sorbet V

ADD:

> Garlic bread to share + \$3pp





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 Your choice of drinks are stocked Wristbands will be supplied to you Standard drink prices apply Tab must be prepaid and can only	ur guests
SMALL DRINKS PACKAGE	Free flowing for 3 hours at \$65 per guest (for functions over 40 pax only) *minimum amount \$2500	House White Wine by the glass House Red Win By the glass 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 4 hours at \$80 per guest (for functions over 40 pax only) *minimum amount \$3200	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 4 hours at \$105 per guest (for functions over 40 pax only) *minimum amount \$4200	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 4 hours at \$135 per guest (for functions over 40 pax only) *minimum amount \$5400	Your custom choice of drinks beer, cocktail, wine & non alcoholic • 3 Cocktail Selections only



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 \$135 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.

Cocktail Choice 1 :	
Cocktail Choice 2:	
Cocktail 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 card 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 9.30PM 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 / /
Staff Contact:

