



RUNCORN TAVERN

***Functions &
Events***

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07 3345 9622

BUFFET

MINIMUM 30 GUESTS

suitable for private rooms

DELUXE BUFFET \$50 PP

ADD SEAFOOD OPTION POA

1 x carvery 3 x hot dish 3 x cold selection

PREMIUM BUFFET \$60 PP

2 x carvery 4 x hot dish 5 x cold selection 2 x dessert

CARVERY

Lemon and thyme roast lamb leg
Honey and brown sugar glazed ham
Country style roasted chicken
Tarragon and mustard beef
Roasted pork with crackling
All carvery items are served with roasted vegetables

HOT DISHES

Chorizo and dill crusted barramundi fillets with lemon
Mild lamb korma curry served with pappadums, cucumber yoghurt and aromatic rice
Roasted bacon, mushroom and 3 cheese penne pasta served with carbonara sauce
Tempura flathead served with sweet chilli and lime glaze
Black bean chicken served with jasmine rice, Asian greens and crispy Hokkien noodles
Mini chicken parmigiana served with Napoli sauce, cheese and ham
Homemade beef and mushroom lasagne
Date and apple stuffed pork sirloin served with red currant jus

COLD SELECTION

Southern fried chicken platter with corn salsa
Assorted gourmet meat platter
Fresh garden salad with cherry tomatoes and red onion
Caesar salad served with roasted bacon and parmesan croutons
Seafood salad served with fresh lemon
Pasta salad served with roasted pumpkin and sundried tomatoes
Chunky apple and red cabbage coleslaw served with mustard aioli

DESSERT (served alternate drop)

New York cheesecake served with white chocolate and berry compote
Pavlova served with fresh vanilla cream and fruit salad
Sticky date pudding served with butterscotch sauce
Triple chocolate mud cake served with fresh cream and strawberries

SIT DOWN MENU

MINIMUM 30 GUESTS

suitable for private rooms

2 COURSE MEAL \$45 PP

choose either entree and main or main and dessert

3 COURSE MEAL \$55 PP

includes entree, main and dessert

select 2 options from each course to be served alternately

ENTREE

Chilli lime and coconut marinated squid flash fried served with Japanese mayo and micro greens

Roasted pumpkin soup served with dill crème Fraiche and garlic croutons (v)

Crab and barramundi cake served with pickled radish salad and coriander aioli

Roasted pear and prosciutto salad served with aged balsamic and Persian fetta

Trio of arancini balls served with 3 different dipping sauces (chefs selection)

MAIN

Sticky Asian salmon served with quinoa, rice and green salad with sweet soy glaze

Crispy skin barramundi served with roasted chat potatoes, buttered asparagus and garlic cream sauce

200g MSA eye fillet cooked medium served with creamy mash potato, seasonal vegetables and mushroom sauce

200g lamb rump cooked medium served with cumin sweet potato mash, buttered broccolini and mint jus

Chorizo and spinach stuffed chicken breast served with creamy mash potato and roasted tomato and capsicum sauce

Date and apple stuffed pork sirloin served with twice-fried potatoes and fennel, pear and walnut salad

DESSERT

Baked New York cheesecake served with white chocolate and berry compote

Triple chocolate mud cake served with fresh cream and strawberries

Hot apple pie served with ice cream and custard

Mini oreo cheesecake served with chocolate and fresh cream

CANAPES

MINIMUM 20 GUESTS

\$21 PP - 4 ITEMS FOR 60 MINUTES SERVICE

\$25 PP - 7 ITEMS FOR 90 MINUTES SERVICE

\$29 PP - 10 ITEMS FOR 120 MINUTES SERVICE

COLD CANAPE SELECTION

Rare roast beef on crusty bread served with tomato chutney

Salmon and cream cheese mini pancakes served with lemon and dill salt

Caramelised onion tart served with blue cheese aioli

Cherry tomato and red onion bruschetta served with balsamic glaze

HOT CANAPE SELECTION

Spicy ginger, lime and honey battered prawns

Salt and pepper squid served with sesame mayo

Mini pork belly pieces served with sticky Asian glaze

Lamb, rosemary and fetta kofta served with cumin aioli

Mini dill and lemon crab cakes served with sweet chilli mayo

Mac and cheese balls served with smokey barbeque sauce

Mini buffalo drumettes served with blue cheese dipping sauce

Parmesan and sesame crumbed chicken goujons served with peri peri mayo

Mini sweet corn and cumin fritters served with lemon crème fraiche

Lamb, pea and mint parcels served with homemade tomato relish

Mushroom and ricotta arancini served with beetroot relish

COCKTAIL PLATTERS

SERVES APPROX 8 - 10 PEOPLE PER PLATTER

ASSORTED SANDWICH PLATTER \$60

(Chefs selection)

YUM CHA PLATTER \$70

Spring rolls, beef dim sims, samosas, prawn twisters with sweet chilli and soy sauce

AUSSIE PLATTER \$70

Mini sausage Rolls, mini party pies, battered flathead pieces, assorted quiches

ASSORTED PIZZA PLATTER \$80

(Chefs selection)

ANTIPASTO PLATTER \$80

Salami, ham, prosciutto, gherkins, pickled onions, olives, dried fruit, roasted garlic and crusty bread

CHEESE PLATTER \$90

Chefs selection of gourmet cheeses, dried fruits, quince paste, toasted selection of nuts with crackers

CORPORATE PACKAGES

MINIMUM 20 GUESTS

PACKAGE 1

\$19.90 PP

3 sandwich selection, 2 tea time selections, juice, tea and coffee

PACKAGE 2

\$17.90 PP

3 sandwich selections, fruit platter, juice, tea and coffee

PACKAGE 3

\$14.90 PP

Hot food platter, juice, tea and coffee

PACKAGE 4

\$14.90 PP

2 tea time selections, fruit platter, juice, tea and coffee

TEA TIME SELECTIONS

- Scones with jam and cream
- Individual quiches
- Savoury muffins
- Lamingtons
- Assorted biscuits
- Sweet muffins
- Freshly baked biscuits

TEA TIME SELECTIONS

- Ham, roma tomatoes and cheese
- Egg and lettuce
- Roast beef, cheese, meculin, dijon mustard
- Smoked salmon with red onion and cream cheese
- Chicken, rocket and mayonnaise

HOT FOOD PLATTER

- Sausage rolls
- Party pies
- Spring rolls

INDIVIDUAL SELECTIONS

- Tea and Coffee \$3 pp
- Tea, Coffee and Juice \$5 pp
- 1 Tea Time Selection \$4 pp

ROOMS & CAPACITIES

THE BALLROOM

COCKTAIL STYLE 60 - 300 Guests

SIT DOWN 50 - 200 Guests

This prestigious room is perfect for larger scale functions. The Ballroom has it all from a private bar, bathrooms, exclusive designated smoking area, dance floor, portable staging, nightclub quality speakers and lighting. This space can cater to any style of function from full serviced weddings to casual cocktail style events.



THE GOWAN ROOM

COCKTAIL STYLE 20 - 60 Guests

SIT DOWN 20 - 50 Guests

Elegant and stylish, The Gowan room is a very versatile space suitable for all types of events from corporate to more social style settings and intimate private dinners. This private room is fully equipped with in-house AV and projector facilities.



THE BALLROOM

COCKTAIL STYLE 20 - 50 Guests

SIT DOWN 20 - 40 Guests

A beautiful alfresco space with a real botanical feel, perfect for either small sit down style events or a casual social setting. This unique space sets a lovely atmosphere perfect during Spring, Summer and even Autumn.



ROOMS & CAPACITIES

THE SUNKEN LOUNGE

COCKTAIL STYLE 40 - 90 Guests

Modern yet Regal, the Sunken lounge is a stunning function space that includes both indoor and outdoor access. Ideal for birthdays, baby showers, high teas or any casual cocktail style event, The Sunken Lounge sets the perfect mood with a great ambience.



THE R BAR FIREPLACE

COCKTAIL STYLE 20 - 60 Guests

Recently renovated, the Fireplace offers an intimate space perfect for any cocktail style occasion. Built with a real fireplace, this beautiful area will make you feel right at home.



THE ALFRESCO

COCKTAIL STYLE 20 - 50 Guests

A beautifully designed outdoor space set with festoons lights, hanging greenery and a botanical feel. Ideal for cocktail style events of any kind.



STYLING & FACILITIES

subject to room availability

Take the stress of planning and styling away and let us do the work...

You will be in the very capable hands of the events team and we will work closely with you to understand your unique style and budget to interpret your vision as best we can with our styling partners.

STYLING

price upon request

- Chair covers with sash
- Centrepieces
- Backdrops
- Wishing wells
- Table runners
- Tea light candles
- Table skirting and swagging
- Balloon Arrangements
- Floral Arrangements
- Carpet Isle
- Wishing Well
- Table Runners
- Fairy Lights
- And more

FACILITIES

subject to room

- Dancefloor
- Speakers
- Disco Lights
- Stage
- Private Bar
- Private Bathrooms
- Smoking Area
- Projector
- Microphone
- TV's
- iPod Connectivity
- Wifi

STYLING & FACILITIES

subject to room availability

Can you bring your own Catering?

All catering consumed by guests must be provided by Runcorn Taverns commercial kitchen. Lolly buffets are welcome however dessert buffets will be charged corkage of \$3 per person

Can you BYO?

Liquor licencing laws do not permit you to bring your own drinks on to the premises. All drinks consumed must be provided by Runcorn Tavern

Can you bring a cake?

You are permitted to bring a cake, however, if Runcorn Tavern staff are required to cut and serve the cake, there is an additional Charge of \$5 per person

When do you have to provide final numbers?

For catering and operational purposes, we require at least 7 days notice for final numbers for your event

Can you hire the room for longer than the allowed time?

The room hire time can be extended at the cost of \$55 per half hour

Do we have on-site parking for guests?

Yes. Your guests are welcome to utilise any of the parking spaces in our front car park

Does my deposit get refunded if I cancel my event?

Cancellations made with more than a months notice, the deposit will be refunded in full, cancellations made with less than a months notice, the deposit will not be refunded. Cancellations for bookings made for September through to December are non-refundable.

Can you bring your own decorations?

You are welcome to bring your own decorations however the use of sticky tape, wall tacks or glue is not permitted. Any decorations brought in must be packed up in advance to meet the correct departure time agreement

What time do minors have to leave the premises?

Bookings in either the Sunken Lounge or R Bar, minors will need to vacate by 10pm. If your booking is in one of our private function spaces, minors are permitted to stay for the entire duration of the event

TERMS & CONDITIONS

Confirmation of Bookings: Your booking is not confirmed until a deposit is received and a signed copy of the booking agreement is returned. We hold tentative bookings for 7 days only, and if we do not receive confirmation and a deposit we will release the space without further notice.

Deposit: The cost of your room hire will be required as a deposit up front at the time of booking.

Payment: The contract signatory is liable to pay all money due under this Agreement. We do not provide credit. All function accounts must be paid by Credit Card or Cash at least 7 days before the date of the function. Company cheques are only accepted with prior approval.

Final numbers: The final numbers are to be confirmed at least 7 days before the event. This will be the Guaranteed Number. Increases up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the Guaranteed Number or the number attending whichever is greater.

Cancellations: In the event of cancellation the following terms will apply:

Cancellations made with more than 1 months notice, the deposit will be refunded in full.

Cancellations made with less than a months notice, the deposit will not be refunded.

All bookings made for months between September to December will not receive a refund if cancelled anytime during the year.

Time Extensions: A labour surcharge of \$55 per ½ hour will payable for any function that continues beyond the agreed time.

Public Holidays: A surcharge of 10% will be applied to your function for bookings on a Public Holiday.

Minors: Minors will not be served beverages of any kind. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age. Unless in a private function room, minors must vacate by 10pm.

Consumption of outside food and beverage: Function guests are not permitted to supply their own food or beverages at any event. Birthday Cakes, Wedding cakes, and Lolly Buffets are acceptable. Anything outside the specified must be brought to the attention of the Functions manager for approval.

Decorations: All decorations supplied by the customer are to be packed up in advance to meet the correct departure time agreement. eg. Chair Covers, centrepieces, props, backdrops, streamers, confetti scatters or glitter are not permitted unless approved by the Functions manager. No Sticky Tape, Wall tacks, or glue is permitted to be used on the walls or fixtures.

Smoke Machines: Use of smoke machines are only permitted with approval of the Hotels contracted Fire company.

Prices: All prices are GST inclusive. Function package is subject to change unless a deposit and selection is made.

Responsible Service of Alcohol: All Guests must adhere to the current laws of the Queensland Liquor licencing department. The Runcorn Tavern Management and Staff, including our contracted crowd controllers, support the responsible service of alcohol. All staff are trained in the responsible service and supply of alcohol and reserve the right to refuse service to anyone deemed unduly intoxicated. Management may ask the refused patron to leave the premises.

Identification: Only the following types of identification will be accepted as evidence of age. *Current Drivers licence *Current 18+ Card Current VictorianKeypass *Current Australian Passport. Please note that a Foreign Drivers Licence not written in English will not be accepted. All forms of Identification must be current as per the liquor licencing requirements to be served alcohol.

Unduly intoxicated and disorderly patrons: Licencing Laws prohibit the supply of Liquor to disorderly, unduly intoxicated or underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and will be asked to leave the premises. The Runcorn Tavern will not tolerate any harassment of Patrons or staff of any kind and offending patrons will be asked to leave the premises. Management support staff refusing service for unduly intoxicated patrons.

Security: Depending on the number of guests and nature of your event, security may be required. The contract signatory is liable for the costs of security which are to be provided by the Runcorn Taverns security partners.

Damages: The contract signatory assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the Tavern.

Cleaning: General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning. The management and staff will take all necessary care but will not accept responsibility for damage or loss of any client's property before, during or after a function.

The contract signatory is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the Runcorn Tavern management and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.

RUNCORN TAVERN

BOOKING AGREEMENT

Please read Terms and Conditions carefully, sign the form below and return to the functions manager.

Bookings will not be confirmed until deposit has been paid and form has been completed.

I have read and accepted Runcorn Taverns Function terms and conditions

Name:_____

Mobile:_____

Address:_____

Suburb:_____ State:_____

Postcode:_____

Email:_____

Credit card details will be required as a security for any damages, time extensions or any additional expenses; A security charge of \$1 will be made to the credit card once this form has been signed and returned.

Master card / Visa / American Express (Circle)

Cardholders Name:_____

Card Number:_____

Expiry:_____ CVV:_____

Signature:_____

Date:_____