

### CLASSIC CANAPÉ PACKAGE

*applicable for entire group*

\$30 PP FOR 2HR DURATION | MINIMUM 25 GUESTS

assorted mini quiche  
roasted pumpkin and taleggio arancini  
with mustard seed aioli (v)  
smoked salmon crostini with dill sour cream (gf)  
vegetarian spring rolls with dipping sauce (v)  
mini beef cocktail pies

INCLUDES SERVICE CHARGE

### PREMIUM CANAPÉ PACKAGE

*applicable for entire group*

\$45 PP FOR 3HR DURATION | MINIMUM 25 GUESTS

goats cheese, slow cooked beetroot and olive tarts (v)  
roasted pumpkin and taleggio arancini  
with mustard seed aioli (v)  
smoked salmon blini with dill sour cream (gf)  
peking duck spring rolls  
harissa chicken skewers with raita  
wagyu beef sliders with house made chilli  
jam and gruyère on brioche

INCLUDES SERVICE CHARGE

### SUBSTANTIAL CANAPÉ PACKAGE

*applicable for entire group*

\$60 PP FOR 4 HOUR DURATION | MINIMUM 25 GUESTS

goats cheese, slow cooked beetroot and olive tarts (v)  
roasted pumpkin and taleggio arancini  
with mustard seed aioli (v)  
smoked salmon blini with dill sour cream (gf)  
peking duck spring rolls  
harissa chicken skewers with raita  
wagyu beef sliders with house made chilli  
jam and gruyère on brioche  
beer battered fish and chips with caper aioli served in a  
bamboo cone

INCLUDES SERVICE CHARGE



## CATERING PACKAGES

You may choose our BEVERAGE PACKAGE  
**OR** design your own BAR TAB to suit your function



### BEVERAGE PACKAGE

*applicable for entire group, bar service*

\$38 PP FOR 2 HOURS | \$48 PP FOR 3 HOURS

Still and Sparkling Water  
Soft Drinks | Selected Domestic Beer

Markview Sparkling  
Sauvignon Blanc | Chardonnay  
Shiraz | Cabernet

House Spirits are available for an additional  
\$10 per person / per hour

### BEVERAGE TABS TO BE CHARGED ON CONSUMPTION

By nominating what drinks you'd like available on your bar tab and setting a \$ limit our bar staff will monitor this throughout your event. Wristbands can be provided to event organisers allowing guests access to the tab and if requested, limits may be increased on the evening.

Sommelier assistance can be provided to help you select high quality wines at reasonable prices. Alternatively, you may choose up to 3 beers and 3 wines from those available by the glass off the current wine list from your selected venue.

All menus are subject to change and seasonal variations.

**Contact us to discuss the perfect venue for your event:**  
catering@gregangroup.com.au / phone (02)9250 7893

### CONFIRMATION AND DEPOSIT

To confirm a function booking, the following is required:

1. 50% Deposit
2. Completed booking form

Please note: A deposit of 50% is required. Should the booking form and deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

\* Venue hire for exclusive use will require a minimum spend

# TERMS AND CONDITIONS

## FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the catering manager no less than 10 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease. Charges will be based on guaranteed numbers or final guests, whichever is greater.

## PAYMENT

Full payment of venue hire, food and beverage packages are required 7 days in advance of the date of the function. For any outstanding food or beverage tabs are to be settled at the conclusion of the event. No extensions of payment will be permitted.

Balance of payment can be made by direct deposit, cheque or credit card 7 days prior. Service fee will be assessed for credit card purchases and all credit cards will incur a 2% surcharge. Credit card details and I.D must be given as security for all beverage tabs.

## CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit is forfeited. If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs. Cancellation must be in writing.

## RESPONSIBLE SERVICE OF ALCOHOL

The Gregan Group complies with State Legislation for the Responsible Service of Alcohol (RSA). All staff are trained in the Liquor Licensing Accredited RSA and may refuse to serve alcohol to any person who they believe to be intoxicated or acting in disorderly conduct. Any intoxicated person will be removed from the venue.

In accordance with liquor licensing laws, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave at the discretion of the management. At no time is a minor permitted to consume alcohol on the premises. Children are under the direct responsibility of their parent or legal guardian, constant parental supervision is required at all times.

## DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the property, building, furniture, fixtures and fittings during and immediately following the function. This includes any costs for repair or replacement; the organisers of the function are also responsible for damage caused by their guests, outside contractors or agents prior to, during and after the event. If additional cleaning costs are incurred as a direct result of the function these will be charged to your event.

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# BOOKING FORM

FIRST NAME .....	LAST NAME .....
COMPANY NAME .....	ADDRESS .....
CONTACT # .....	EMAIL ADDRESS .....
VENUE .....	TYPE OF EVENT .....
START TIME .....	END TIME .....
# OF GUESTS .....	DATE OF EVENT .....
PAYMENT METHOD .....	CREDIT CARD # .....
EXPIRY DATE .....	CCV # .....
ADDITIONAL INFO .....	
.....	