



FUNCTION PACK

THE
Ashby
BAR & BISTRO

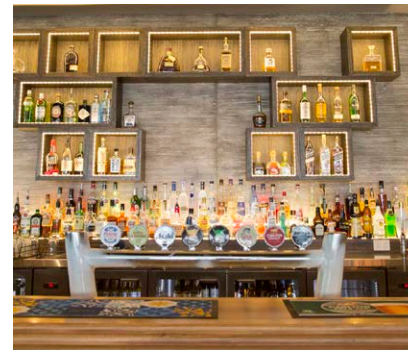
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theashbybarandbistro.com.au



Phone: 9206 1966

FUNCTION AREAS



BISTRO

Relax in our bistro area for your choice of A la carte, Shared Dining or Set Menu options.

GARDEN BAR

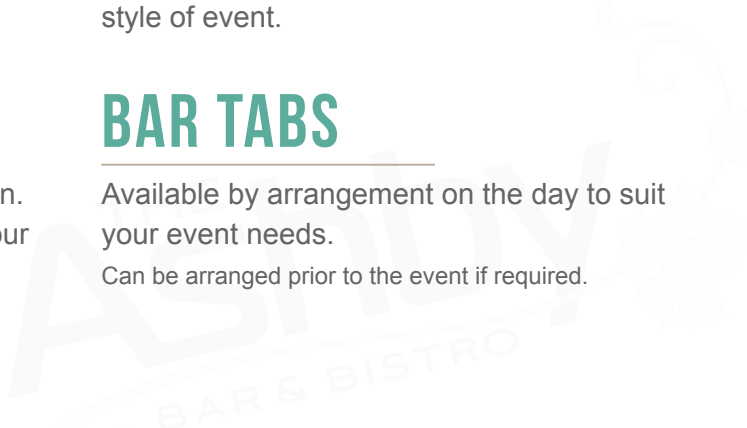
Exclusive areas for your cocktail style function. Mixed seating and standing options to suit your style of event.

SPORTS BAR

Exclusive areas for your cocktail style function. Mixed seating and standing options to suit your style of event.

BAR TABS

Available by arrangement on the day to suit your event needs.
Can be arranged prior to the event if required.



PLATTERS & MORE

HOUSE MADE DIPS \$60

Chef's selection of
housemade dips
pizza bianca
turkish bread

DUDE BOARD \$90

chilli chicken wings
crumbed squid
sticky ribs
sausage rolls
sauces to dip

SUSHI \$80

various california rolls
pickled ginger
wasabi
soy sauce

ORIENTAL \$65

vegetarian spring rolls
samosas
curry puffs
thai dipping sauce

GOURMET PIZZA \$75

selection of Chef's
house made pizza

SURF BOARD \$80

tempura fish pieces
crumbed squid rings
& prawn cutlets
house tartare
fresh lemon

ASHBY ARANCINI \$90

Italian crispy fried
risotto balls
napoli dipping sauce

MINI PASTRY PLATTER \$75

assorted gourmet pies,
sausage rolls
tomato sauce

SATAY \$80

marinated chicken
& beef skewers
satay dipping sauce

BOX ITEMS

nasi goreng, salt & pepper
baby squid, fish & chips, daily wok
\$6 each / min 10 per order

CHARCUTERIE \$85

shaved continental meats, parfait,
hummus, gourmet cheese,
pickles, marinated vegetables,
grilled ciabatta, crackers



SHARED DINING

Our shared dining experience takes care of all your requirements prior to your event, so you can sit back relax and enjoy. Simply make the selection for your table and let us worry about the rest.

TRADITIONAL - JUST LIKE SUNDAY ROAST!

Roasted meats, baked vegetables, cauliflower au gratin, peas, gravy, crusty bread or Yorkshire pudding.

TASTES OF THE ORIENT

Chef's selection of Asian favourites from various destinations.

MEDITERRANEAN SELECTION

Risotto, penne pasta, paella, greek salad, caesar salad, crusty Italian bread & butter.

CHRISTMAS FEAST - A TRADITIONAL FAVOURITE THAT NEVER DISAPPOINTS!

Roast turkey, glazed baked ham, roasted vegetables, gourmet salads, crusty bread & all the trimmings.

POT LUCK - HAVING TROUBLE DECIDING?

We can cater your event with favourites from above or let our Chef choose the dish's for you.

30 per head, minimum booking of 10 people.

ADD ONS

DESSERT TEA & COFFEE

Choose from a wide range of desserts, tea & coffee to suit your Event.

12 per head

FRUIT & CHEESE BOARD

Fresh fruit & chef's selection of gourmet cheese

12 per head



TENFOLD
INVESTMENTS

High Tea



IDEAL FOR ANY OCCASION:

- Baby showers
- Birthdays
- Hen's parties
- Gift openings
- Anniversaries
- Pre-event celebrations!



A selection of gourmet finger sandwiches, various cakes and pastries prepared and served on traditional high tea stands.

Complimentary sparkling on arrival & unlimited tea & coffee station for your guests.

Please contact our Function Coordinator for your selection & any special requirements for your event.

\$45 per head, minimum of 10 people.



SET MENU



SET MENU 1 - \$38

STARTER-SHARE

GARLIC BAGUETTE

french baguette, garlic butter

ENTRÉE-SHARE

CHEF'S TASTING PLATE

turkish flat bread & house dips,
chorizo feta & olives,
salt & pepper squid,
arancini, citrus aioli

MAIN

TRADITIONAL PARMIGIANA

crumbed chicken breast,
shaved leg ham, napoli sauce,
mozzarella, chips, house salad

OR

CHICKEN CAESAR

grilled chicken, baby cos lettuce,
crispy bacon, boiled egg,
shaved parmesan, croutons,
house caesar dressing

OR

FISH & CHIPS

beer battered fish fillet, chips,
house salad, tartare, fresh lemon

SET MENU 2 - \$48

STARTER-SHARE

GARLIC BAGUETTE

french baguette, garlic butter

ENTRÉE-SHARE

CHEF'S TASTING PLATE

turkish flat bread & house dips,
chorizo feta & olives,
salt & pepper squid,
arancini, citrus aioli

MAIN

PREMIUM SCOTCH FILLET

char-grilled fillet steak,
creamy mash, red wine jus

OR

CHICKEN BREAST

seasoned chicken breast, rustic
potatoes, creamy garlic reduction

OR

ASHBY SEASONAL PASTA

linguine pasta, char-grilled vegetables,
extra virgin olive oil, goat cheese crumb,
fresh torn basil

OR

OCEAN CATCH

grilled ocean catch, duchess potato,
citrus butter, fresh dill

House salads, vinaigrette &
crusty bread rolls for the table



TENFOLD
INVESTMENTS

SET MENU

SET MENU 3 - \$58

STARTER-SHARE

GARLIC BAGUETTE

french baguette, garlic butter

ENTRÉE-SHARE

CHEF'S TASTING PLATE

turkish flat bread & house dips,
chorizo feta & olives,
salt & pepper squid,
arancini, citrus aioli

MAIN

PREMIUM SCOTCH FILLET

char-grilled fillet steak,
creamy mash, red wine jus

OR

CHICKEN BREAST

seasoned chicken breast, rustic
potatoes, creamy garlic reduction

OR

ASHBY SEASONAL PASTA

linguine pasta, char-grilled vegetables,
extra virgin olive oil, goat cheese crumb,
fresh torn basil

OR

OCEAN CATCH

grilled ocean catch, duchess potato,
citrus butter, fresh dill

House salads, vinaigrette &
crusty bread rolls for the table

DESSERT-SHARE

FRESH FRUIT & CHEESE PLATE

chef's selection of gourmet cheese,
fresh fruit, crackers

Tea & Coffee



With our Chef's selection of seasonal offerings, classics & your guest or event requirements, you'll be sure to find a set menu perfect for any occasion. Just make your selection with our friendly function co-ordinator that best suits your budget & requirements then sit back, relax & let us take care of everything. With a wide range of extras & add ons, you can completely tailor your event to suit your every need.

Please note prices may change according to your selections.

TERMS & CONDITIONS

1. Functions & Events.

1.1 Confirmation of Bookings & Deposits.

In order to confirm your event booking, we require a full payment of the quoted minimum food spend. If the deposit and booking are not received we reserve the right to allocate the area(s) to another booking. Final numbers are to be confirmed 5 days prior to your event and full payment is to be received by the agreed date.

1.2. Cancellations.

Fees will apply to all cancelled event bookings. Event bookings will need to give 10 days notice to receive a full refund. Any function cancellations that do not give the relevant notice will forfeit the agreed deposit or payment(s) made to the venue.

1.3. Payment.

We accept cash, credit card or Eftpos. Direct debit will also be accepted provided a remittance is emailed to the functions coordinator within 72 hours prior to the event. Any outstanding balance will be charged to the credit card provided at the time of booking.

1.4. Minimum Spend/Guest Numbers.

We reserve the right to apply minimum food and beverage charges where an area is specifically allocated for an event. We also reserve the right to refuse a function booking or section off an exclusive area(s) based on guest numbers or minimum spend requirements.

1.5. Equipment, Decorations & Entertainment.

Please ask our functions coordinator about decorations, entertainment, equipment hire and any special requirements to tailor your event. Items supplied by the Venue may incur extra charges.

1.6. Dress Code.

It is a requirement of the event organizer/client that the guests attending the event are informed of the dress code and any requirements. Please refer to our website for further information; theashbybarandbistro.com.au

1.7. Commencement Times.

Access to an event or area earlier than the stated start time will require prior arrangement with the venue.

1.8. Ticketed Events, Bookings & Cancellations.

All tickets must be paid in full at time of booking unless discussed prior to ticketing. Please choose carefully as no refund will be given for incorrect purchases or change of mind.

1.9. Supply of Alcoholic Beverages.

We retain the right to refuse the supply of alcoholic beverages to any guest(s) attending the venue that are underage, intoxicated or displaying suspicious or offensive behaviour. In accordance with in-house policy and the Liquor Control Act 1988.

2.0 Underage Guests.

Children must remain seated & with their legal guardians at all times. In accordance with the Liquor Control Act 1988. Curfews do apply in some circumstances. (Unless pre arranged with management.)

2.1. Responsibility.

The client is legally responsible for any damage that is sustained to the venue or any other property whilst attending or holding an event.

2.2. Food & Beverage Offerings.

Our venue reserves the right to change any of our offerings without prior notice.

2.3. Privacy Policy.

If you would like a copy of our privacy policy please contact us directly on the following; enquiries@theashbybarandbistro.com.au

Function Coordinator:

Name.....

Date.....

Signature.....

Client:

Name.....

Date.....

Signature.....