



AGATHA'S
LICENSED CAFE

Function Pack

Contact Daina or Dave with any inquiries
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AGATHA'S

LICENSED CAFE

Thank you for considering Agatha's as your function venue. In this package you will find information regarding food and drink options. We look forward to speaking with you in regards to your event and making it memorable for you and your guests.

With our rustic casual atmosphere and location metres from award winning Port Noarlunga Beach, we are loved by all especially the locals. We can cater for any occasion whether it be birthday party, anniversary, engagement part or even a wedding. Whatever it may be, our staff can work with you to suit your needs.



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Now down to business, firstly you need to decide whether a cocktail stand up function is more your style, or a sit down set menu tickles your fancy.

Cocktail Platter Stand up function for up to 80 guests

This type of function is great if you would like your guests to mingle. We will still provide tables and chairs for your guests to use, but also create more room to move and a casual style atmosphere. Make your selection of platters from our list, sit back and relax whilst our staff takes care of the rest, offering food to your guests throughout the function

This function requires a minimum spend of \$2000.

Sit down Set Menu for up to 60 guests

This function is more suited to the formal occasions. Simply decide how many courses you would like, and make your dish selection from our menu.

This function requires a minimum spend of \$2000

Room Hire

The cost to hire out the restaurant at night:

Off peak periods April – September inclusive \$150

Peak Periods October – March inclusive \$250

This cost includes exclusive use of the restaurant and facilities, Agatha's staff members, tea light candles, table water and clean up.

Decorations

You are more than welcome to bring your own decorations to style the room. We ask if you cannot use sticky tape on the walls or bluetak, but our staff will gladly help decorate.



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Beverages

All beverages can be purchased on a consumption basis or subsidised drink tabs are also available.

Corkage

If you would like to bring in some of your own special wine for the occasion it is a cost of \$10 per bottle corkage.

Cakeage

You are welcome to bring a celebration cake. If you would like us to cut and serve it to your guests with coulis and cream it is \$3 per person, alternatively for \$20 we can provide you with a knife, plates and cutlery for you to cut and serve it yourself.

Decorations

You are more than welcome to bring your own decorations to style the room. We ask if you cannot use sticky tape on the walls or bluetak, but our staff will gladly help decorate.

If you would like us to organise white linen tablecloths and napkins for your function we can supply this at a small cost, it just adds a nice elegant touch!

Music

Agathas has its own sound system connected to a radio. However if you would like to provide an ipod or smart phone we have the appropriate cables to comply with this. Unfortunately due to noise restrictions no live music is allowed.

Agatha's formal sit down menu

2 course (1 entrée or 2 Main, or 2 Mains, 1 dessert) \$55

3 course (1 entrée, 2 choices of main, 1 dessert) \$65

3 course (2 entrée, 2 choices of main, 2 choices of dessert) \$75

****All options can have a vegetarian option included where needed**

Entrée

St Vincent gulf baby squid dusted in a Tuscan flour, golden fried and served upon a Mediterranean salad with a roasted garlic aioli

Confit duck spring rolls, served with a Thai style salad and a sweet soy sauce.

Dill and goats curd potato croquettes served with a basil pesto aioli

Mini antipasto plate, with a roma arancini ball, Barossa small goods, chargrilled vegetables and grissini

Pancetta wrapped king prawns served with a roasted garlic aioli and wild rocket salad

Moroccan lamb filo cigars, served with a rocket salad and yoghurt riata dipping sauce.

Tomato, basil and Danish feta stuffed field mushrooms drizzled with a sticky balsamic

Mains

S.A. free range chicken breast oven baked with an apricot and walnut stuffing, served upon a baked potato fondant with Dutch carrots and a Cointreau cream sauce

S.A. Saltbush lamb rack marinated in fresh garlic and herbs and roasted to Med/Rare, served upon a dill and goats curd potato timbale, fresh cooked greens and a wild berry shiraz glaze

Crispy skin Tasmanian Huon Atlantic salmon fillet served upon a golden fried polenta wedge with fresh asparagus, confit truss tomatoes and topped by a citrus hollandaise

Mozzarella and Moroccan vegetable stuffed eggplant oven baked with a parmesan gratin served upon a warm cous cous salad with a yoghurt Riata sauce

Murray lands crispy pork belly, slow cooked in Adelaide hills apple cider and aromatic spices, served upon Cajun roasted chat potatoes then finished with sautéed green beans and a sweet five spiced reduction.

Black Angus M.S.A 250gm Porterhouse steak, grilled Medium and served upon Rosemary sea salted crispy chat potatoes with steamed greens and a Shiraz jus

Mediterranean vegetable and goats cheese terrine served upon a crispy grilled polenta wedge and topped by a roasted capsicum coulis

Spencer Gulf yellow fin whiting coated in a herb and parmesan crumb, golden fried and served upon rosemary sea salted rustic cut chips with a seasonal garden salad

Desserts

Mini pavlova w/ fresh mango, passionfruit, raspberries, toasted coconut and a whipped coconut cream

Dark chocolate pudding w/ lashings of dark chocolate sauce, strawberry compote and a vanilla bean ice cream

Peanut butter brownie, w/ vanilla bean ice cream, salted caramel sauce and peanut brittle

A duo of sorbet

Mango and macadamia cheesecake w/ a mango and passionfruit coulis and whipped cream

AGATHA'S COCKTAIL CATERING

Hot options (30 pieces appx)

\$75 per platter

King island beef pies w a homemade tomato relish

Chicken, leek & Camembert pies w a homemade tomato relish

Homemade Pork and sage sausage rolls w tomato ketchup

Spicy Buffalo wings w a blue cheese dipping sauce (or chipotle aioli) **V/GF**

Mini quiche Lorraine served with tomato ketchup

Mini sundried tomato, basil and Danish feta quiches w tomato ketchup **V**

Tandoori chicken tenderloins served with a yoghurt Riata sauce **GF**

Turkish dukkah chicken tenderloins served with a Riata sauce **GFA**

Malaysian satay chicken skewers w a dipping sauce **GF**

Mini roasted mushroom and haloumi sliders w basil pesto aioli **V**

Agathas signature saltbush lamb sliders

Homemade gourmet beef cheeseburger sliders

Mexican bean mini burritos w jalapenos and chipotle aioli **V**

Homemade slow cooked duck spring rolls served with hoi sin sauce

Crispy Korean bbq pork belly topped with bulgogi sauce **GF**

Roasted pumpkin, cashew, baby spinach and Danish feta arancini balls served with a basil pesto aioli **V/GFA**

Chicken, sundried tomato, basil & Parmesan arancini balls served with roasted garlic aioli **GFA**

Baby spinach and feta filo triangles with a basil pesto aioli **V**

Chicken and roasted mushroom filoettes with a roasted garlic aioli

Miniature homemade Barossa leg ham and pineapple pizzas

Miniature homemade vegetarian pizzas **V**

Argentinean beef empanadas with a chimi churri sauce

Thai seasoned crispy Australian squid served with a sweet chilli and coriander glaze **GF**

Cold options (30 pieces approximately)

\$75 per platter

Tomato, basil and feta bruschetta w The Passionate Foodies sticky balsamic **V/GFA**

Roasted beef porterhouse crostini w a horseradish cream and tomato relish

Tasmanian smoked salmon tartlets w baby capers and a crème fraiche

Barossa smoked chicken and lime tartlets w a Roasted garlic aioli

Tagine roasted vegetable tartlets with a basil pesto aioli **V**

Assorted sushi w a sweet soy dipping sauce **GF**

Coffin bay oysters with a lime zested vinaigrette **GF**

Teriyaki prawn crostini w a coriander salsa and a sweet soy drizzle

Antipasto platter with a selection of Barossa small goods, chargrilled vegetables, gourmet cheeses and Adelaide hills dips

Argentinean Beef asada mini wraps with guacamole and chimmi churri

Moroccan roasted vegetable and rocket mini wraps with basil pesto aioli **V**

Roasted tomato, basil and Barossa ham frittata served with a homemade tomato relish **V/GF**

Roasted capsicum, rocket, Danish feta and basil frittata w a basil pesto aioli **V/GF**

Barossa Bacon, sundried tomato and provolone cheese Stuffed baby potatoes w a sticky balsamic glaze **GF**

Something sweet (30 pieces approximately)

\$75 per platter

Devonshire style scones with a Chantilly cream and Beerenberg strawberry jam

Assorted raw dessert slices **GF/V**

Miniature assorted gourmet dessert platter

Warm chocolate brownies w/ a baileys chocolate dipping sauce

Churro platter with chocolate Ganache and strawberries **GFA**

Chocolate dipped strawberries **GF/V**

Full coffee machine facilities available

Terms & Conditions

1. Confirmation of bookings must be made within fourteen days of the original reservations. Payment of a deposit must accompany confirmations. Management reserves the right to cancel the booking if confirmation and deposit are not received. Details of numbers and food and beverage requirements must be finalised no later than 7 days before the booking date.

2. Deposits: Charged according to area and function type.

3. Final Numbers: Anticipated final numbers are required 7 days prior to function. Final numbers are required 3 working days prior to your function and will represent the minimum number of guests for which you will be charged.

4. Menu: To be finalised at least 14 days prior to function to ensure that our chefs can achieve high quality and availability of food. Menu is subject to change without notice.

5. Price: Subject to seasonal variances and shortages of produce.

6. Compliance: The organiser will conduct the function in an orderly manner in full compliance with licensing and laws. Minors on licensed premises are required to be under the direct supervision of a parent or guardian. Adults may be required to produce identification and may be refused alcohol if management are not satisfied the person is over eighteen years of age. Management reserves the right at any time to ask guests to move on or vacate any given area.

7. Responsibility: The organiser is financially responsible for any damages/breakages sustained to Agatha's Food Store by guests, organisers, invitees or other persons attending the function. Any damage or cleaning will be deducted from the deposit. If cost exceeds deposit, an account will be issued within 7 days of the booking. We do not accept responsibility for damage or loss of belongings left behind at a function.

8. Payment: All accounts are to be settled prior to or on the day of the function, unless management has approved another arrangement.

9. Cancellations for bookings of 40 persons or more within 2 weeks prior to function will result in loss of deposit.

10. Cleaning: General cleaning is included in the cost of a function. If cleaning for your function is excessive, additional charges will be incurred.

11. BYO alcohol is not permitted

13. Displays & Signage: Nothing is to be stuck, nailed or screwed into any wall or surface without permission from management.

I understand and accept the booking terms & conditions of Agatha's Food Store

NAME.....

SIGNATURE