



# Mildura Brewery Pub

## *Theatre Club*



## Function Pack

The Mildura Brewery Pub, encompassing the Theatre Club is the premium function venue in town. Our Function Coordinator and friendly staff will provide you with support to help plan, manage and conduct your special function or conference.

We specialising in tailoring a package to suit your needs and budget.

Located on the mezzanine level of the Mildura Brewery Pub, the Theatre Club is Mildura's most stylish location for social functions, bachelor or hen's parties, birthday celebrations, meetings or product launches and caters for up to 160 people. The Theatre Club offers unsurpassed views of the brewery and has a great atmosphere with bar and lounge facilities and it is equipped with its very own accessible smokers room.

The Theatre Club also features the Projector Room, a superbly fitted meeting room situated in the theatre's old projection room.

The Projector Room is ideal for small, private functions such as dinners, AGM's, meetings and product launches, and can cater for up to 40 people.

Guests are able to pour their own Mildura Brewery beer, with tap meters allowing for beer to be charged by the litre.

A range of audio visual and technical equipment, along with technical assistance, can also be provided.



*We specialise in tailoring a package to suit your needs and budget*

# Function Menu

## Finger Food

All prices inclusive of GST

### ½ Hour canapés (4 items per person)- \$8 per person

Chef's selection

### Option 1 (6 items per person) – \$12 per person

Assorted Bruschetta, Mini pizzas, Savoury tarts, Mini pies, Sausage rolls, Dim Sims, Spring rolls.

### Option 2 (8 items per person) – \$16 per person

Crumbed calamari, Fish pieces, Prawn and Avocado mini toasts, Honey mustard chicken strips, Meat balls with dipping sauce, Savoury tarts, assorted bruschetta, Ham and cheese roulade.

### Option 3 (10 items) – \$19.90 per person

Tempura prawns, Crumbed calamari, Risotto balls, Honey soy chicken kebabs, Savoury tarts, assorted bruschetta, Selection of oyster shots, Beer battered fish fillets, Grilled ginger and garlic quail, Beef kebabs.

### Option 4 (5 items per course) - \$30.00 per person

#### 3 course finger food menu - Chef's selection

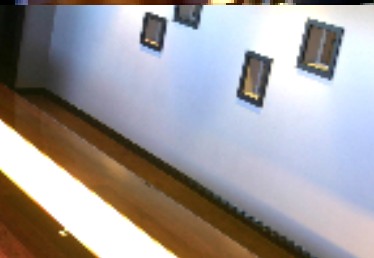
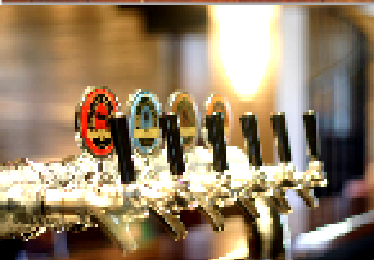
Entrée – Cold and lighter items – Assorted bruschetta, Prawn toasts etc.  
Main – Hot and more substantial items – Quail, Pumpkin and gorgonzola tarts, Risotto balls etc.  
Dessert - Mixed dessert platters – Lemon tarts, Profiteroles, Sweet tarts etc.

### Cheese and Fruit platter - \$5.50 per person

A selection of 3 cheeses with fresh fruit, crostini and water crackers.

### Antipasto platter - \$6.50 per person

Antipasto selection- including Marinated olives, Smoked ham, Sopressa, Pickled and grilled vegetables, Frittata, Bocconcini tomato salad and Balsamic chicken



# Function Menu

## Morning and Afternoon tea

All prices inclusive of GST

### Tea and Coffee

½ Day Continuous - \$3.00 per person

Full Day Continuous - \$4.00 per person

### Juice

Served on consumption - \$13.30 per jug

### Morning Tea and Afternoon Tea Options;

Homemade Biscuits - \$3.00 per person

Scones (Baked fresh daily) - \$4.00 per person

Muffins (Baked fresh daily) - \$4.00 per person

Danishes - \$4.00 per person

Cakes and Slices - \$5.00 per person

Cheese and Fruit Platter - \$5.50 per person

## Lunch

### Deluxe Sandwiches - \$16.00 per person

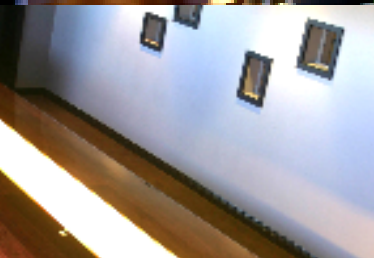
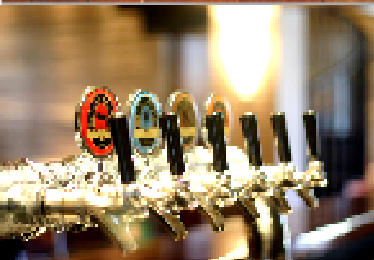
Gourmet rolls and wraps using freshly baked bread, Fresh Fruit Platter, Juice, Tea and Coffee.

### Soup and Deluxe Sandwiches - \$17.50 per person

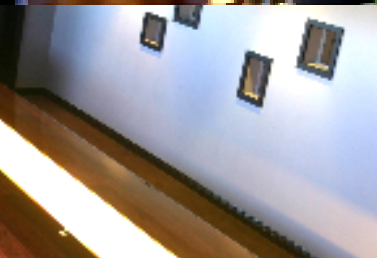
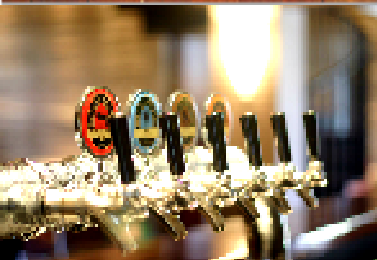
Homemade Soup of the Day. A variety of Deluxe Point Sandwiches, Fresh Fruit Platter, Juice, Tea and Coffee.

### ½ and ½ - \$19.00 per person

A variety of Deluxe Point Sandwiches, Hot Finger Food, Fresh Fruit Platter, Juice, Tea and Coffee.



# Function Menu



## Sit Down

### 1 Course Meal – \$31.00 per person

Two choices available – Main Course.

### 2 Course Meal - \$42.00 per person

Two choices available for each course.  
Entrée and Main or Main and Dessert.

### 3 Course Meal – \$55.00 per person

Two choices available for each course.  
Entrée, Main and Dessert.

*Please see ask the Function Coordinator for menu options*

## Sit Down (Buffet Style)

Minimum number of 20 guests required.

### Cold Antipasto selection – \$19.50 per person

Cured and Roast Meats, Cheese, Pickled Vegetables and Fresh Bread, Fruit Platter, Juice, Tea and Coffee.

### BBQ Buffet - \$19.50 per person

Variety of Sausages, Chicken Kebabs, Hamburgers, Steak, Fresh Salads, Bread, Fruit Platter, Juice, Tea and Coffee.

### Quality Hot Fork Food - \$24.50 per person

Two Hot Dishes, Steamed Rice, Bread Rolls, Fruit Platter, Juice, Tea and Coffee.

### Hot and Cold Buffet – \$28.50 per person

Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads, Fruit Platter, Dinner Rolls, Juice, Tea and Coffee.

### Hot and Cold Carvery Buffet - \$33.00 per person

One Hot Dish, Two Roast Meats and Vegetables, Variety of Fresh Salads, Dinner Rolls, Fruit Platter, Juice, Tea, and Coffee.

*Buffet style choices; please select from the following options:*

#### Hot Dishes Options

Beef Stroganoff  
Tandoori Chicken with Coriander  
Curry Chicken and Vegetables  
Stir-fry Vegetables and Hoi Kin Noodles  
Lasagne  
Seafood and Pasta Mornay

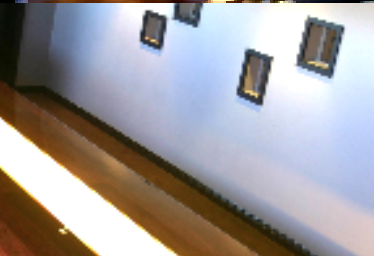
#### Roast Meat Options

Beef  
Chicken  
Pork  
Lamb

### Dessert Buffet- \$8 per person

Chef's selection of assorted Cakes and Tarts.

# Function Menu



## Entrée Options

Please select 2 of the following to be served alternately:

### Soups

Minestrone with Baked parmesan wafer  
Potato and leek with shredded smoked salmon  
Roasted pumpkin with sour cream and chives

### Risotto

Trio of mushrooms finished with shaved parmesan  
Pumpkin and baby spinach finished with basil pesto  
Smoked chicken and braised leek with crisp prosciutto

### Crisp Thai Beef and Noodle Salad

With coriander and cucumber finished with mild chilli sauce.

### Moroccan Chicken

With yoghurt and cucumber sauce and puff pastry.

### Roast Pumpkin Gnocchi

With asparagus, cherry tomatoes and roast peppers  
finished with garlic butter and olive oil.

### Spinach and Ricotta Cannelloni

Topped with basil Napoli sauce and toasted pine nuts.

### Salt & Pepper Calamari

Served on a bed of Greek salad and citrus dressing.

### Marinated Scallop and Tiger Prawn Salad

With avocado salsa, sesame crisps and walnut basil pesto.

### Roast Zucchini, Capsicum and Eggplant Terrine

With layers of salsa verde and goats curd served with olive bread.

### Antipasto Selection

Including marinated olives, smoked ham, Sopressa, pickled and  
grilled vegetables, frittata, bocconcini tomato salad  
and balsamic chicken.

### Roast Pumpkin and Gorgonzola Tart

With rocket and parmesan salad.

### Atlantic Salmon and Ricotta Crepe

Topped with dice tomato and a light parsley sauce.

# Function Menu

## Main Course Options

Please select 2 of the following to be served alternately.  
All mains served with bowls of salad to the table.

### Seared Chicken Supreme

Filled with spinach, parmesan and pancetta served with potatoes and tomato gratin.

### Grilled Atlantic Salmon

With steamed potatoes, asparagus, salsa verde and citrus mayonnaise.

### Slow Roasted Porterhouse

Rubbed with mustard served with rosemary fried potatoes and baked tomato chutney.

### Seared Sirloin of Beef

With caramelised onion mash potatoes, asparagus and Beetroot chutney.

### Fillet of Beef

On a bed of smashed baby potatoes, field mushroom and zucchini tart finished with red wine jus.

### Lamb Rack crusted with herbs

With shallots, on a bed of roast baby vegetables and red wine glaze.

### Chicken Saltimbocca

Topped with prosciutto, baby carrots and white wine and sage cream sauce.

### Baked Barramundi Fillet

Topped with wilted spinach, soft polenta and sundried tomato sauce.

### Roast (choose one of the following)

Pork, Turkey, Lamb or Chicken served with traditional roast vegetables and greens and finished with red wine jus.

### Roast Zucchini, Capsicum and Eggplant Terrine

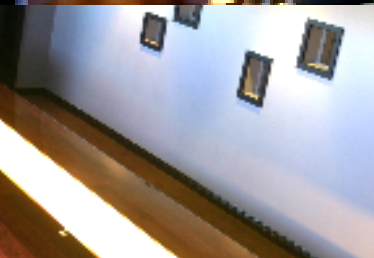
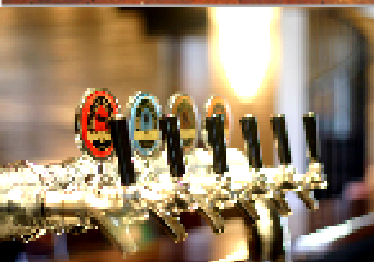
With layers of salsa verde and goats curd served with olive bread and a rocket and cherry tomato salad.

### Grilled Vegetable Lasagne

Topped with a Napoli sauce and shaved parmesan.

### Almond Crumbed Chicken

Filled with avocado and cream cheese on a bed of mash potatoes, baby carrots and finished with fried leek.



# Function Menu

## Dessert Options

Please select 2 of the following to be served alternately.

### Chocolate and Hazelnut Puddings

With Kahlua chocolate sauce.

### Lemon Tart

With strawberry compote and double cream.

### Panna Cotta

With seasonal fruit.

### House Special Tiramisu

With coffee anglaise.

### Sticky Date Pudding

With butterscotch sauce and double cream.

### Flourless Orange and Almond Cake

With citrus sauce.

### Brandy Snap Basket

Filled with white chocolate nougat mousse topped with shaved peppermint crisps and hazelnut praline.

### Pecan and Caramel Tart

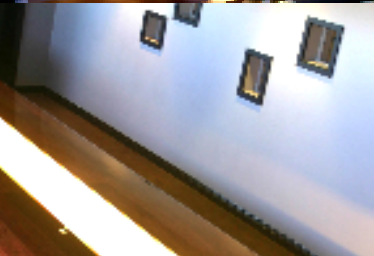
Served with thick cream.

### Steamed Fig Puddings

With chocolate fudge sauce.

### Chocolate and Pear Puddings

With crème anglaise.



# Beverages

Beverages are charged on consumption basis – pay only for what you consume or to a pre arranged amount.

All prices inclusive of GST.

<b>Mildura Brewery Beers</b>	<b>285ml</b>
Sun Light	\$3.50
Desert Premium	\$4.30
Honey Wheat	\$4.30
Mallee Bull	\$4.30

<b>CUB Beers</b>	<b>285ml</b>
Carlton Draught	\$3.70
Pure Blonde	\$3.70

## **Wine**

Please ask the Function Coordinator for a current wine list.

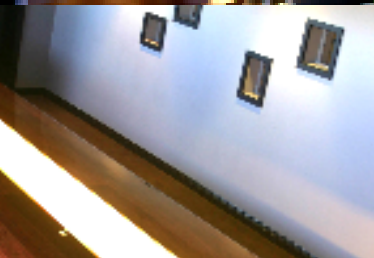
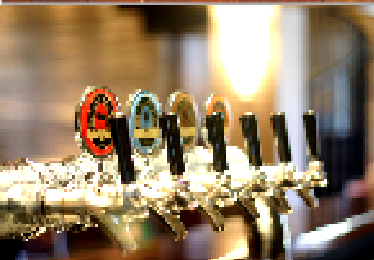
## **Other Beverages**

Soft Drinks (post mix)	\$2.50
Juice	\$3.00
Sunrise Mineral Water (750ml)	\$4.50
Basic Spirits from	\$7.00
Pre-mix Spirits from	\$7.50

*Prices based on standard serves*

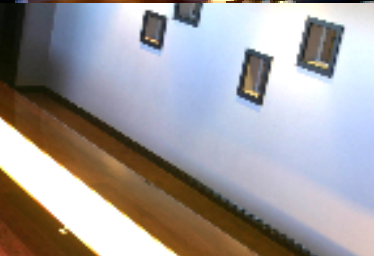
Shots, Cocktails, Cognacs, Ports, Fine Malted Whiskeys and other drinks can also be purchased at the bar on the night of your event.

Should you have any other specific beer, wine, or other drinks you wish to be available, you can pre arrange this with your Function Coordinator at least two weeks prior to the event.





# Venue Fees



## Venue Fees

Theatre Club	\$300.00
Projector Room	\$100.00

The following equipment is included with your room hire:

- Speakers and Sound System
- Flip Chart and Markers
- A-Frame and Markers
- Lectern
- Roving Microphone

## Audio-visual

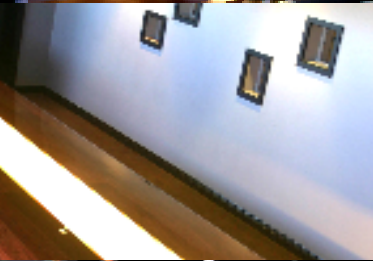
The following items can be requested for hire at the following prices:

Data Screen(delete)	\$50.00
Projector	\$165.00 per day
	\$90.00 per half day
Laptop	\$110.00 per day
DVD Player	\$50.00
Decorative Vases & Lights	\$60.00

For more complex audio visual requirements, please contact your Function Coordinator who will be able to provide advice and quotations.

Audio and visual equipment may only be operated by the host of the evening unless otherwise arranged with management prior to the night.

# Terms & Conditions



## **Guaranteed Numbers:**

Guaranteed numbers to be supplied by the client 5 working days prior to the function. This will be considered guaranteed, not subject to reduction, and charges will be made accordingly.

## **Confirmation & Deposits:**

A reservation will only be considered as confirmed on receipt of a non refundable deposit of \$300.00, at least two weeks prior to the event, this covers the venue hire charge. Management reserves the right to cancel any booking if a deposit has not been received by the agreed date.

## **Cancellations:**

Your Deposit will be fully refunded if the function is cancelled ninety days prior to the event. Should a cancellation occur within ninety days of the event, the deposit will not be refunded, unless the venue is subsequently re-booked.

## **Other Charges:**

Evening functions are scheduled to conclude by 1.00am. A charge of \$100 will apply for each additional hour, or part thereof, after 1.00am. A \$250 surcharge will apply to functions held on Sunday or Public Holiday. Payment of the food component of your function is required at least 3 days prior to your function. The bar component is required to be paid in full at completion of the function. No accounts will be issued unless previously arranged with management. An additional \$100 charge applies to 18<sup>th</sup> and 21<sup>st</sup> birthday parties to cover the additional security required. A \$400 bond is required for 18<sup>th</sup> & 21<sup>st</sup> birthdays, paid at least 3 days prior, which will be refunded on the completion of the event if no damage or loss is incurred.

## **Damage or Loss:**

The Brewery will take all possible care to protect the property of its guests, but accepts no responsibility for any loss of or damage to merchandise or other property in the Brewery prior to, during or after functions.  
*Leave as is just add the following;*

## **Food and Beverage**

No Food or beverage may be brought into the Brewery for consumption during a function. An exception would apply to Special Occasion cakes etc. or other special items approved by Brewery Management. Menus and wine lists are to be finalised fourteen days prior to functions. It may be necessary, due to fluctuations and seasonality of supplies, to make reasonable substitutes to the selected menu.

## **Price Variations**

Every Possible effort is taken to maintain prices, but these are subject to change at Management's discretion to allow for market cost variations.

If any of these terms or conditions above is breached, management reserves the right to close function down prior to finishing time.

I have read and agreed to the Terms and Conditions set for my function on \_\_\_\_\_.  
I have also read and agree to all the details outlined for my function, being those of the menu set, running order, beverage choices, and any other details agreed between myself and my Function Coordinator.

Date: \_\_\_\_\_

\_\_\_\_\_  
Signed (Function Organiser)

\_\_\_\_\_  
Signed (Function Coordinator)

**All prices and details are correct at time of printing, March 2009.**