



1st July 2011 - 31st June 2012

Thank you for considering Pod Food to host your next event

Nestled in a unique position amongst the beautiful established gardens of Pialligo plant farm, the quaint character filled, fully restored 1930's cottage offers a unique dining location close to the Canberra CBD. The venue is only minutes from Canberra International Airport as well as the boutique shopping precincts of Kingston and Manuka and has ample parking. Owner and chef John Leverink leads a dynamic, creative kitchen and restaurant team to create a memorable dining experience for all occasions.

The well established grounds of Pod Food are divided into three well lit areas: the cottage (seats 45), the deck (seats 25) and the garden terrace (seats 20). These north facing areas are sunny in winter and shaded in summer, making this boutique and modern venue the perfect location for your next event. We also offer an intimate setting within the gallery located in the Pialligo plant farm (seats 18).

Exclusive use of the venue attracts a **minimum charge** of:

Saturday lunch \$4800.0 dinner \$4800.0

Sunday lunch \$5800.0 dinner \$3500.0

Lunch packages

All served with house made bread, coffee and tea

Selection of 4 canapes \$8.0 per person

Set menu/ Alternate service / Banquet

Two courses \$47.0 pp

Three courses \$58.0 pp

Choice Menu

Two courses \$50.0 pp

Three courses \$61.0 pp

Dinner packages

All served with house made bread, coffee and tea

Selection of 4 canapes \$8.0 per person

Set menu/ Alternate service / Banquet

Two courses \$52.0 pp

Three courses \$63.0 pp

Tasting Menu \$76.0 pp

Choice Menu

Two courses \$62.0 pp

Three courses \$72.0 pp

Menu Packages;

Set menu; host's selection of one dish for entrée, main and dessert for each guest to enjoy.

Alternate menu; host's selection of two entrées, two mains and two desserts served alternatively. Alternatively; the first guest will be served beef, the second chicken, the third beef and so forth.

Banquet menu; host's selection of two entrées, two mains, and two desserts placed in the centre of tables for each guest to share.

Choice menu;

Entree; host's selection of one entrée to be served to all guests

Or

host's selection of two entrées to be served alternatively

Main & Dessert; host's selection of three mains and three desserts from which each guest will choose during the event

Beverage package

Pod beverage package

Pialligo beverage package

2hrs \$24.0pp

3hrs \$27.0pp

2hrs \$31.0pp

3hrs \$34.0pp

Cascade light beer, Carlton Draught, house wines, orange juice, sparkling mineral water

Cascade light beer, James Boags Draught, local cuveé, Canberra district wines, orange juice, sparkling mineral water

Consumption Packages

All consumption packages are inclusive of a two hour venue hire. Every hour after conclusion of package a \$150 venue charge is applied.

Function B.Y.O

\$7.50 pp

All functions will be charged a \$7.50 pp corkage fee. This fee will be charged at final confirmed numbers for the event. All B.Y.O. functions are inclusive of a two hour venue hire. Every hour after conclusion of package a \$150 venue charge is applied.

Winter Function Menu

Entrée

Pork and veal terrine, citrus marmalade, sourdough
Chorizo and caramelised onion wonton stack, goats curd, balsamic reduction
Braised duck maryland, puy lentils, mushroom broth
Seared Queensland prawns, potato and leek soup, baby leek
Butter puff pastry tart, roasted baby vegetables, olive tapanade

Main

Roasted pumpkin and rosemary gnocchi, rocket and macadamia pesto,
leatherwood honey roasted pears
Free range roasted chicken breast, mushroom risotto, red wine jus
Rare roasted kangaroo fillet, parsnip puree,
beetroot and horseradish remoulade
Crispy skin Tasmanian salmon fillet, roasted capsicum, aubergine, tomato
compote, bone marrow jus
Braised beef daube, Paris mash, dutch carrots, creamed brussel sprouts

Sides 4.0pp (Please select two for the table to share)

Steamed broccoli, beans, peas and toasted almond butter
Fried Kipflers, aioli
Slow roasted quince and forme d'ambert, walnut salad

Dessert

Burnt vanilla bean rice custard, grand marnier macerated naval oranges
Butterscotch date and walnut pudding, double cream
Belgium chocolate mousse, hazelnut ice cream, cumquat meringue
Cinnamon poached quince , PX crème patisserie short crust tart,
coffee gel
Baked spiced apple flan, mascarpone sorbet, almond brittle
Cheese selection with quince paste, toasted sourdough, Pialligo dried fruit
(platters per table to share) \$20

Terms and Conditions

Please read the following and contact us should you have any questions.

Booking and Confirmation

All groups of 15 and over are required to be on a limited choice or set menu

To secure your reservation a Booking & Confirmation form is to be completed and a \$250 deposit taken. Booking confirmations are to be returned to us 7 days after your booking request. Reservations will not be confirmed until your Booking and Confirmation form has been signed and returned. Confirmation of the total number of guests must be made 48 hours before your reservation. Functions will be charged on final confirmed numbers 48 hours prior to arrival of guests. For exclusive events a deposit of 15% is to be paid within 7 days of booking confirmation. The total account is to be paid in full at the completion of the event. Final arrangements for menu and beverage selections should be made two weeks prior to the function.

Cancellations

Cancellations must be made in writing via fax or email in advance. Should you cancel within 24 hours of the time of your reservation, a charge of 50% of the cost of menu price chosen for the number of guests booked will be charged. Cancellations 7 days and greater from the commencement of the event will receive a full refund. In case of non-arrival for your reservation, we will charge the full cost of food for the number of guests booked.

Payment

10% Sunday and public holiday surcharges apply.

The total account is to be paid in full at the completion of your meal. We accept all major credit cards and cash. We regret that we cannot accept cheques. Only one account will be issued for your reservation. Split accounts will not be provided. All rates include taxes.

Cakes

Cakeage (BYO cake) @ \$3.50 per person.

Cakes are presented to the table then served individually plated with whipped cream and seasonal fruit. Cakes presented to Pod Food will be tested at arrival for correct temperature, cakes failing this test will not be served due to health and safety regulations.

Hiring of Equipment / Extra Requirements

We can gladly assist you in organising audio visual equipment, staging, floral arrangements and decorations for your event. Please contact us for a quote tailored to your requirements.

Guest Responsibilities

Guests are expected to conduct their function in a legal and respectable manner and are responsible for the conduct of their invitees. The guest will be charged for any damages that may be incurred to the restaurant, the property or its staff. Please note that in line with the Australian Legislation relating to Responsible Service of Alcohol, Pod Food staff and Management reserve the right to terminate a function, refuse service to any guest deemed intoxicated or take responsible action to assist any intoxicated guest from the premises.

Restaurant Rights

We reserve the right to remove guests from the premises if they are deemed to be behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The client is responsible for delivery and collection of any external props and equipment.

Booking and Confirmation Form

Date of Event: _____

Time of Event: _____

Number of Guests: _____

Name: _____

Host: _____

Phone: _____

Email: _____

Type of event: _____

Area booked: Exclusive Restaurant / Deck / Garden terrace / Gallery

Menu Selection : Set menu / Alternate / Banquet / Choice menu

Please list your selection of each course:

\$8 Canapé selection of 4

\$3 Natural oysters (per oyster)

\$20 Selection of cheeses

Vegetables

Fried Kipflers

Quince Salad

Wine Selection / Beverage Package

2 hr Pod beverage package \$24

Pialligo beverage package \$31

3 hr Pod beverage package \$27

Pialligo beverage package \$34

4 hr beverage package \$30

Pialligo beverage package \$37

Beverages on consumption if not house selection, please list your selection below

Sparkling:

White wine:

Red wine:

Sweet wine:

Beer:

Mineral water:

Other:

Credit Card Details

In order to secure my reservation I authorise Pod Food to charge my credit card for a \$250 deposit. My signature below confirms that I have read and understood the terms and conditions stated previously.

Name of credit card holder: _____

Credit card number: ____ / ____ / ____ / ____

Type of credit card: Amex / Visa / MasterCard / Diners / Expiry date: _____

CCV number (3 digit number on the back of the card): ____

Signature of credit card holder: _____ Date: _____

Direct Deposit \$250: Appellation Concepts Pty Ltd BSB: 062 900 A/C no. 10684109

Please use name of the function as reference for the deposit

Special reservation requests and dietary requirements: