



PorkBarrel

celebration menus

Our celebration menus are designed for casual dining. These menus provide great variety to suit every taste, including vegetarians and most allergies. In addition to this we are happy to cater separately for individuals with special dietary requirements.

cocktail menu

please choose 8 items (served at 120%)

Cold Items

Pacific oysters with a ginger, shallot and rice wine dressing
King prawns – cooked and peeled with jalapeno tartare sauce
Californian nori rolls with pickled ginger (tuna and vegetarian)
Middle Eastern dips with pide bread
Goats chevre or fetta crostini
Petite rare roast beef bruschetta with a light horseradish sauce
Tiny smoked salmon sandwiches with crème fraiche and dill

Hot items

Thai spiced fish cakes with peanut dipping sauce
Mini pizzas with continental toppings
Spicy buffalo chicken wings
Skewers of tandoori marinated lamb with raita dip
Individual tarts of:
1. Honeyed bacon and field mushroom
2. Goats cheese and caramelised onion
Spiced vegetable samosas with tzatziki dip
Spring rolls – vegetable or pork with a spicy dipping sauce
Tempura Prawns with Sweet dipping sauce

\$36 pp

Shared menu-

Hot Bread baked fresh to order

Mezze Platters – the best of our Mezze and Antipasta

Traditional Style Caesar Salad

Garden Salad

Roquette and Baby Spinach Salad with Balsamic Vinaigrette and Shaved Parmesan

Chef's Selection of **Gourmet Pizzas**

Chef's Choice of **Fish of the Day** as per the daily specials board

Chargrilled **Beef Tenderloin** as per daily specials board

\$42 pp

Plated menu - here are some suggested menus, please ask for more extensive menus if you would like more choices

Entree

-Tempura Crab served on Bucatini pasta topped with a Tomato Basilica and Tartare sauce

-Pear, Crisp Prosciutto and Rocquette Salad with Caramelised Onion and topped with Shaved Parmesan and a Walnut Balsamic Dressing

-Braised Pork Belly with Seared Scallops, Red Onion Puree and Baby Spinach

-Caramelised Onion and Tomato Tart ,Fetta, Roquette and a Balsamic Reduction

-Tiger Prawns with a Warm Mediterranean Salad Tzatziki Dressing

Main

-Oven roasted Chicken breast served with a Baby Spinach risotto, topped with crispy Prosciutto and basil oil

-Char grilled Beef fillet served with hand picked Green Beans, a Rich mash and topped with a port and Veal jus

-Roasted Vegetable stack served with Rocket and shaved Grande Parmagiana topped with a spicy Basilica sauce

-Char Grilled Yellow Fin Tuna Steak on a pancetta Colcanon with Chive Hollandaise

Dessert

Warm ButterScotch and Date Pudding with Double cream

Pear and Almond tart served with freshly made Ice cream

Seasonal Fruit Plate with Blueberry Sorbet

Pre chosen 2 items 3 course, served alternately

\$49 pp

Pre chosen 3 course set menu

\$46 pp

Pre Chosen 2 course set menu

\$39 pp

Table buffet

entrée

Large antipasto platters consisting of

BBQ baby octopus, peeled tiger prawns, and South Australian Pacific oysters

Shaved prosciutto and slices of chorizo sausage

Roast kalamata olives, semi dried tomatoes and grilled asparagus

Italian and Turkish style breads, smokey baba ganoush, hommus and Taramasalata

mains platters

Sliced beef eye fillet with grilled onions and tomato relish

Pan seared yellowfin tuna on crisp rice noodles

Thai style chicken satay

Lamb cutlettes marinated in rosemary and garlic

Baby Vegetable stacks of grilled eggplant, capsicum and zucchini with goat's cheese

Crisp garden salad

Steamed green vegetables tossed with mint butter

dessert

Rich chocolate tart,

Almond biscotti

\$66 pp

CHEESE

\$8 pp

as an extra course

Platter of Australian Cheeses, Seal Bay triple cream Brie, King Island black label cheddar and Roaring Forties Blue

Served with miniature Iranian figs, poached pears, house made preserve, poppy seed wafers and water crackers

BEVERAGES PACKAGES

House

Cockatoo Ridge Sparkling Brut (SE Australia)

Angoves Semillon Chardonnay (Renmark SA)

Angoves Shiraz Cabernet (Renmark SA)

Beer, Lobby selection draught full & light strength

Soft drinks, orange juice and mineral water

1.5 hours \$18.00 pp

4 hours \$28.00 pp

PorkBarrel

Group Booking Terms and conditions

bookings

to confirm a booking, the following is required;

- a \$200 booking fee
- Please make cheques payable to – **The Lobby Pty Ltd**
Direct Credit Payments to – **BSB-633 000 Account No.-134058098**
- a signed copy of our terms and conditions
- credit card details for any additional costs incurred before, during or after the function
- prices may be subject to periodical increases after booking has been confirmed
- food and beverage content may be subject to change
- All inclusive packages may not be subject to any content change which reduces the total price.

minimum spend and exclusive of PorkBarrel:

- Saturday evening dinner a minimum of 40 guests and minimum spend of \$3000.00
- Afternoon cocktail parties minimum spend of \$2000.00 (Latest finishing time of 8pm)
- If a function does not meet the minimum spend on the day then the shortfall will be an extra charged

Timings

Evening function may not start before 4.30pm.

Evening functions must begin by 5pm and have concluded by 10.30pm

Cocktail receptions include the use of PorkBarrel for 2.5 hours.

Dinner functions include the use of PorkBarrel for 5 hours

cancellation

- In the event of a cancellation or change of date for a reception, the booking fee will not be refunded. If the original booking date cannot be re-booked, a financial penalty equivalent to the minimum spend will be incurred.

costs / payment

Final guest numbers, menu choices must be provided at least **14 days** prior to your booked date. full payment must be provided at **least 7 days** prior to the function. there is no refund for a decrease in numbers after this time. An increase in numbers must be settled at the end of the event. PorkBarrel can not guarantee that it will be able to cater for an increase in guests on the day of more than 10%.

PorkBarrel DOES NOT accept over the bar individual cash payments for beverages, there may only be one account charge for beverages consumed outside beverage package parameters, and this amount must be settled in full at the end of the event, along with any other additional cost incurred.

If a function continues past 10.30pm an additional charge of \$500 per half hour is incurred, this amount is charged at the commencement of each half hour period.

If outstanding charges are not settled at the conclusion of the event, the amount will be deducted from the credit card provided with the booking information.

PorkBarrel reserves the right to charge for credit card payments. This charge may vary with out notice according to our bank's facility fees. We currently charge a 2% transaction fee for mastercard, visa and bankcard transactions, and 4% for amex and diners.

PorkBarrel prefers electronic transfers and accepts cash, personal cheques, bank cheques, money orders.

A 15% surcharge will apply for public holidays, after minimum spend has been reached .

damage and loss

PorkBarrel will not accept responsibility for damage or loss to third party equipment or merchandise prior to, during or after functions. any damage to PorkBarrel and its grounds incurred by those attending the reception is the financial responsibility of the client.

restaurant limitations

the layout and size of PorkBarrel dictates certain limitations. Although we attempt to be flexible and meet client requirements, some arrangements such as overall numbers and table layouts need to be discussed and confirmed. If extra/different tables/equipment are needed beyond those supplied by PorkBarrel , PorkBarrel will not be responsible for organizing the extras needed.

service of alcohol

in accordance with responsible service of alcohol guidelines, no alcohol package is to exceed a five (5) hour duration. Guidelines require that intoxicated persons will not be served. There will be no refund for people who are not served due to intoxication.

confetti, rice and glitter

the use of glitter as a table decoration and the throwing of rice or confetti on the grounds is not allowed. However, we encourage the throwing of petals or the blowing of bubbles.

cleaning charge.. if there is excessive mess as a result of the functions activities or decorations a cleaning charge of \$150 per hour taken to clean PorkBarrel will be charged to the clients credit card

Client Signature _____ Print Name _____ and Date _____

PorkBarrel

Celebration terms and conditions

This is a formal agreement with PorkBarrel . Please ensure you have read and understand the above terms before signing this form. Please return this form complete and your \$200 booking fee to confirm your booking.

I _____ agree to the above terms, i acknowledge that i will be liable for any cost incurred as a result

of breaking these terms, and for any costs incurred for damage to the lobby restaurant.

signed _____ date _____

Day & Date of Function _____ Approx. Guest Numbers _____

Booking name _____ phone home _____ phone work or mobile _____

address _____

email _____

Credit card details must be supplied to complete your booking

visa _____ mastercard _____ bankcard _____ american express _____ diners _____

credit card number _____ name written on card _____
expiry date _____

signature _____

how did you find out about PorkBarrel?

yellow pages _____ word of mouth _____ attendance at another celebration _____ website _____

what made you choose PorkBarrel as your celebration venue?

location _____ price _____ package options _____ reputation _____

other _____

(the signed terms and conditions as well as the completed booking information act as the deposit and booking receipt)