



TAPAS OR COCKTAIL FUNCTION

Celebrate in a relaxed rustic atmosphere,
where the focus is on socialising, fun and getting to know each other.

INCLUSIONS

Easel for welcome sign
Presentation table
PA system with wireless mic
Wine barrels with stools for seating
Wooden plank & barrels for food display (Grazing Board Option)
Scattered small tables & chairs

MENU

Choose one of the following menu styles.

GRAZING BOARD MENU

Light Grazing Board \$35pp

Selection of Cold meat, Cheeses, Dips, Crudities,
Pickles, Olives, Salads, Selection of Breads

"FG" Classic Grazing Board \$45pp

Hot selection:

Spring rolls, Samosas, Fish Cakes & Lamb Kofta.

Cold Selection:

Selection of quality carved Ham and Salami, locally
produced Cheeses, Dips, Crudities, Pickles, Olives,
Salads, Selection of Breads.

"Surf & Turf Indulgence" Grazing Board \$75pp

Hot selection:

Spring rolls, Samosas,
Coconut Crumbed Prawn Cutlets,
Calamari Fingers,
Tempura Fish Goujons,

Cold Selection:

Quality carved Ham, Beef,
Parma Ham and Italian Salamis,
Local Prawns, Moreton Bay Bugs, Oysters,
Sushi and Smoked Salmon,
Selection of locally produced Cheese,
Dips, Crudities, Pickles, Olives,
Salads, Selection of Breads.

ROAMING TAPAS MENU

Please choose 6 Savory and 2 sweet from the following
options to create your personal tapas function
\$45pp

Cold Selection

Goats Cheese Tartlet
Duck Pate with Truffle on Toast
Tuna Sashimi with Ginger Soy Dip gf, df
King Prawn Sushi Roll with Wasabi gf, df
Chilled Gazpacho Soup with Crab gf, df, vegan

Selection of Mini Brioche Sliders:

(can be gf)

Grilled BBQ Chicken
Smoked Salmon & Brie
Falafel & Avocado v

Hot Selection

Pulled Wagyu Beef in a Yorkshire Pudding df
Truffle Arancini Ball with Parmesan gf, v
Smoked Salmon Ravioli
Lamb Kofta with Cucumber Yoghurt gf
Mini Fish & Chips with Tartare Sauce gf, df
Salt & Pepper Squid gf, df
Satay Chicken gf, df
Pumpkin & Fetta Arancini balls gf, v

Sweet Selection

Churros with Rum & Raisin Chocolate Dip
Custard Tarts gf
Belguim Chocolate and Almond Brownie gf
Mini Vanilla Pod Crème Brulee gf
Lemon Myrtle Pannacotta with mixed Berries gf

BEVERAGES

Beverage Tab or Cash Bar available

GENERAL

\$500 non-refundable Booking Fee.
Function Time Duration: 3 hours Final
orders, numbers and payment
required 7 days prior to your function.
Marquee option available. Additional
cost for extra time onsite. Damages
to venue property will be at cost of
function organiser.

**Venue fee applies for private
functions with exclusive use**

Additional cost :Mondays or Tuesdays

ALL night time bookings.

Minimum numbers apply.

TERMS AND CONDITIONS

VENUE FEE

Barrel Room: \$500
Arbour Area: \$750
Winery: \$1550

Day Time: 12pm - 3pm
Night Time: 6pm - 9pm

Minimum 50 guests

CANCELLATION POLICY

Booking fee is non-refundable if
function is canceled for any reason.

Function can be transferred
to another date.

No refund given if numbers reduce after
final numbers are confirmed. or
canceled within 7 days of the event.