



EVENTS & FUNCTIONS

WELCOME TO THE STANLEY BRIDGE TAVERN

Our function packages are intended as a guide for planning your special event.

Please note all menus are subject to change, please contact us at bookings@stanleybridge.com.au for all inquiries.

We look forward to hosting your special event.





PRIVATE DINING

The top room is a welcoming space for a dinner or cocktail party, ideal for your next event.

Capacity: 35 guests sit down | 50 cocktail stand up



CANAPE MENU

Choose 6 items (savoury) \$60pp
Additional items \$10pp

- Oyster, sherry vinegar, shallot, chives ^(GF)
- Fried halloumi, house sriracha ^(GFO)
- Spiced lamb sausage roll, house tomato relish
- Smoked chicken, celeriac remoulade brioche slider ^(GFO)
- Chargrilled bbq chicken wings ^(GF)
- Mini beef pies, house tomato relish
- Whipped chevre tart, caramelised shallot, thyme ^(V)

Sweets

- Tiramisu
- Jam + cream filled amaretti ^(GF)
- Chocolate ganache tart
- Rhubarb & marscapone tart

Additions

- Antipasti platter | \$120
- Cured meats, olives, marinated vegetables, feta, pita bread
- Beetroot hummus | \$25
- Corn tortilla chips ^{(VE)(GFO)}
- Chips & Wedges | \$25
- Large bowl of chips or wedges





SET MENU

2 course \$45pp | 3 course \$55pp
25 guests maximum

Shared Starters

Garlic sourdough
Olives, house marinated ^(GF)

Choice of Main

Moroccan roasted cauliflower, spiced yoghurt, mixed herb salad, sumac, dukkah, pomegranate molasses ^{(VE)(GF)}

The SB burger, beef patty, lettuce, tomato, pickled cucumber, onion jam, cheese, bacon, mustard, SB sauce, brioche bun, chips, relish

Fish & chips, Coopers beer battered, house salad, tartare, chips, lemon ^(GFO)

Chicken schnitzel, house salad, chips, choice of sauce

Bangers and mash, Balhannah butcher pork sausages with mash, peas & gravy ^(GF)

Choice of Dessert

Cinnamon rhubarb tart

House made tiramisu

Additional sides (+\$10 per serve)

Dressed green leaves, cucumber, shallot, sumac dressing

Twice fried potatoes, rosemary salt ^(GF)

Seared broccoli, butter, toasted almonds ^(GF)

BANQUET MENU

Three course shared \$85pp
35 guests maximum

Shared Starters

Sourdough, olive oil, dukkah
Olives, house marinated ^(GF)
Salumi, house pickles, crostini
Beetroot hummus, corn tortilla chips ^{(VE)(GFO)}

Main Course

Red wine braised lamb shoulder ^(GF)
Crispy skin chicken breast ^(GFO)

Sides

Dressed green leaves , cucumber, shallot, sumac dressing
Twice fried potatoes, rosemary salt ^(GF)

Dessert

Cinnamon rhubarb tart
House made tiramisu





BEVERAGE MENU

Sample Standard Package 5 hours \$75pp

Howard Vineyard Blanc de Blanc
Saint & Scholar Sauvignon Blanc
Other Wine Co. Pinot Gris
Murdoch Hill Chardonnay
Mazi Rosé
Barratt Wines Pinot Noir
Robert Oatley GSM
Torbreck 'Woodcutters' Shiraz

Package Inclusions

All packages include selected beers
| soft drink & juice | coffee & tea
*Spirits on consumption

Sample Premium Package 5 hours \$85pp

Hentley Farm Blanc de Noir
La Linea Albariño
Lobethal Road 'Bacchant' Chardonnay
Chateau Peyrassol 'Les Templiers'
Ashton Hills 'Piccadilly Valley' Pinot Noir
Ministry of Clouds Tempranillo Grenache
Chalk Hill Syrah

Bar Tab

We also have the option for a drinks tab.
select from a range of beverages to offer
your guests & set the limit. Charged on
consumption.

TERMS & CONDITIONS

Pre-authorisation and completion of Terms & Conditions is required to confirm all bookings. A \$1,000 deposit to hold the date will be taken 5 weeks prior to the scheduled event. Failure to pay the deposit by this date will, result in the venue being released and open for other bookings.

Payment of the total value of the agreed food menu must be made 2 weeks prior to the day of the function. Itemised invoices are available by prior arrangement with staff. The balance of any account will be charged to the credit card provided at the completion of the function. A payment link will be provided for any upfront payments.

Final numbers are required 1 week prior to the event along with arrival times, food service times & guests dietaries. Confirmation of a function must be made within 48 hours of the original reservation. Failure to provide the pre-authorisation payment and signed copy of the Terms & Conditions within 48 hours may result in the cancellation of the booking without notice and full forfeiture of any monies paid.

Damages:

Organisers are financially responsible for any damage/ breakages sustained to Stanley Bridge Tavern by the organiser, organiser's guests, invitees or other persons attending the function. Stanley Bridge Tavern will not accept any responsibility for the damage or loss of merchandise left prior to or after the function.

Surcharges:

A 15% surcharge will apply if the event is held on a Sunday or Public Holiday.

Compliance:

The organiser will conduct the event in accordance to Stanley Bridge Tavern's policy and all other laws. Management reserves the right to exclude or eject any objectionable persons from Stanley Bridge Tavern without Liability. Liquor licensing laws require that we do not serve alcohol to minors (children under the age of 18) and that children must be accompanied by an adult. All children under the age of 18 must leave the premises by 12 midnight. Stanley Bridge Tavern practises responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol.

Confectionary charges:

Stanley Bridge Tavern will provide the use of plates, serviettes, cutlery & serving knife should you wish to bring a cake, cupcakes, lollies and/or dessert bar. A fee of \$6pp (incl GST) applies if staff are to cut & serve the dessert.

Security:

If security is deemed necessary for certain occasions there will be an additional security charge. The preferred security company used by Stanley Bridge Tavern is the only security company to be used in such circumstances. All 21st Birthday parties are required to have one security guard for the entire duration of the function. This will be charged at the rate of \$60 per hour.

Cleaning:

Included in the cost of the function. A \$200 cleaning bond will be held until function space is deemed acceptable post event. If cleaning requirements following a function are judged to be excessive, an additional cleaning fee may be charged. Confetti rice or other similar products are not permitted in function rooms or any part of Stanley Bridge Tavern nor within the grounds. If the carpet or furniture is deemed to require steam cleaning, this bond will not be refunded.

Equipment:

Organisers are financially responsible for any damage / breakages of equipment owned by Stanley Bridge Tavern or sub-hired by Stanley Bridge Tavern.

Display and signage:

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building. Bluetac is by hotel management approval only. Any residue must be completely removed.

Cancellation:

Stanley Bridge Tavern will refund 100% of the deposit with more than 1-month's notice. Less than 1-month's notice will result in 100% of the deposit to be forfeited. Cancellations must be submitted in writing. Acknowledgment of written cancellation must be presented if claiming a refund.

I have read and agree to the Terms & Conditions set forth in this function package

Client name: _____

Signature: _____

Date: ____/____/____

Stanley Bridge Tavern agrees to the Terms & Conditions in this function package

Manager name: _____

Signature: _____

Date: ____/____/____

SB