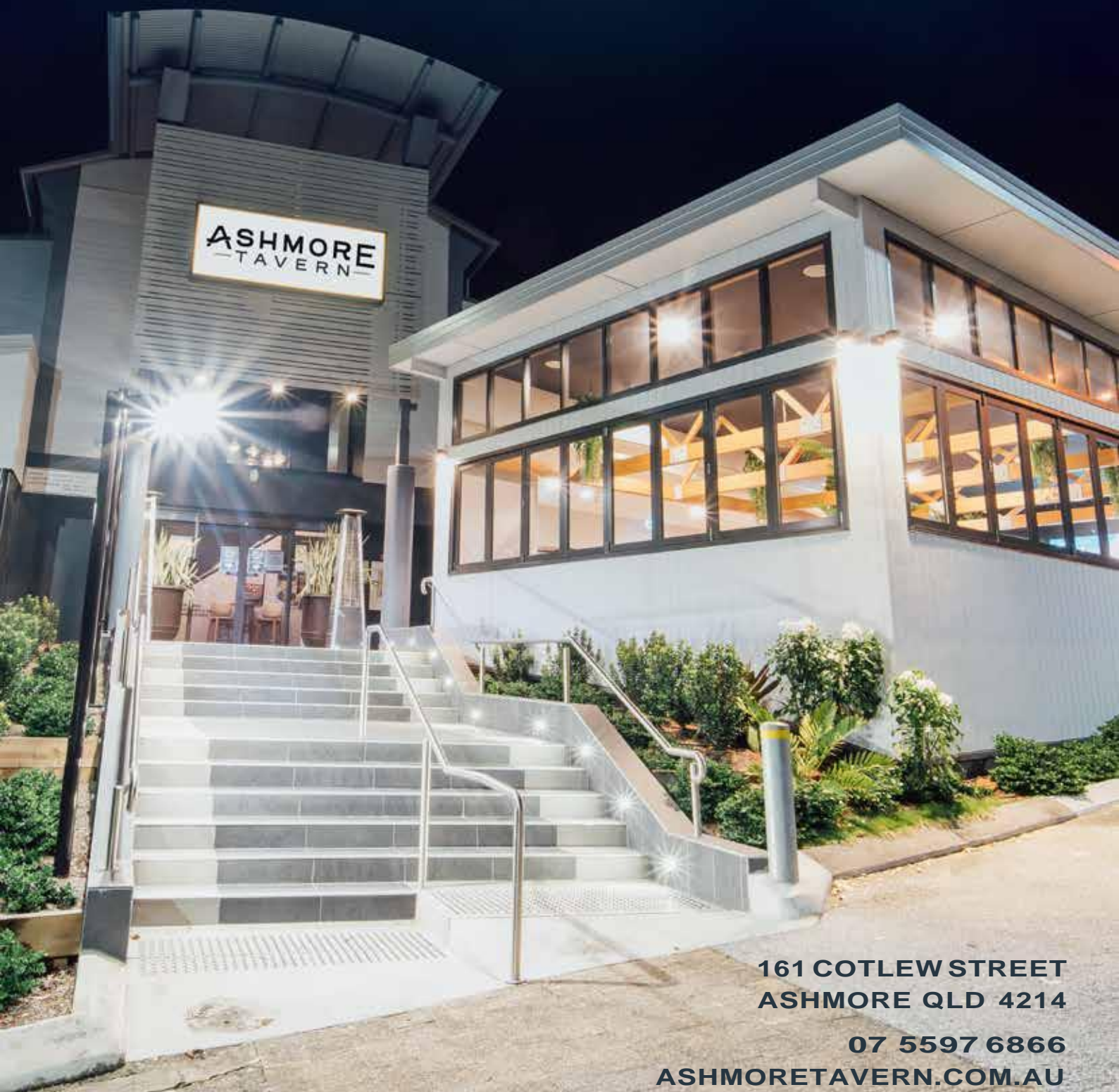


FUNCTIONS



EVENTS

CELEBRATIONS



**ASHMORE
TAVERN**

**161 COTLEW STREET
ASHMORE QLD 4214**

**07 5597 6866
ASHMORETAVERN.COM.AU**

THE ATRIUM

With wall-to-wall windows, stunning greenery and modern decor, The Atrium is the perfect sunlit dining or event space. Its relaxed indoor-outdoor feel makes The Atrium the perfect place for an intimate get together, large group dining experience or function, with capacity for up to 80 seated guests.



CAPACITY

50 – 90 people (seated)
Suitable for large table bookings.

AVAILABILITY

Times and dates subject to availability.



FEATURES

Large LED TV
AV system
Microphone
Custom table configuration
Function staff
Air conditioning



DECOR

Access to your area 1 hour before the event begins.

For all other styling requests or entertainment please talk to our event co-ordinator.

CATERING

Choose from our extensive platter menu, or request a-la-carte dining.



COSTINGS

Mon-Thu: \$1000

Deposit of \$800 upon booking to secure area.

Fri-Sun: \$2000

Deposit of \$1500 upon booking to secure area.

Hire fee will be taken off your final bill.

Full payment required 7 days prior to the event.



LOUNGE BAR

The Lounge Bar offers cosy and classic pub dining ambience with a twist. With modern decor and furniture, the Lounge Bar has capacity for up to 100 seated guests.



CAPACITY

Suitable for large table bookings (20-30ppl).

AVAILABILITY

Times and dates subject to availability.



FEATURES

Large plasma TV's
AV system
Microphone
Kids' area
Custom table configuration
Function staff
Air conditioning



DECOR

Access to your area 1 hour before the event begins.

For all other styling requests or entertainment please talk to our event co-ordinator.

CATERING

Choose from our extensive platter menu, or request a-la-carte dining.



COSTINGS

Max table booking is 30 people seated*.

\$20 deposit per head.

Full payment required 7 days prior to event.

*Larger bookings upon enquiry.



GARDEN MURAL ROOM

With bright and colourful artworks adorning its walls, The Garden Mural Room is fresh and fun. With floor-to-ceiling doors opening out onto the Garden Deck, it is the perfect indoor-outdoor dining, drinks or function setting, seating up to 100 people.



CAPACITY

Suitable for large table bookings (20-30ppl).

AVAILABILITY

Times and dates subject to availability.



FEATURES

- AV system
- Microphone
- Views of garden through fold out doors
- Access to smoking area
- Custom table configuration
- Function staff
- Air conditioning



DECOR

Access to your area 1 hour before the event begins.

For all other styling requests or entertainment please talk to our event co-ordinator.

CATERING

Choose from our extensive platter menu, or request a-la-carte dining.



COSTINGS

Max table booking is 30 seated*.

\$20 deposit per head.

Full payment required 7 days prior to event.

*Larger booking upon enquiry.



GARDEN DECK

Soak up the laid-back outdoor lifestyle on the Garden Deck, equipped with low and high seating. At night, enjoy the magical outlook of our huge fig tree, adorned with thousands of fairy lights.



CAPACITY

60 people (seated)

AVAILABILITY

Times and dates subject to availability.



FEATURES

- Microphone
- Dropdown weather screens
- AV system
- Heaters
- Custom table configuration
- Function staff
- Outdoor Fans



DECOR

Access to your area 1 hour before the event begins.

For all other styling requests or entertainment please talk to our event co-ordinator.

CATERING

Choose from our extensive platter menu, or request a-la-carte dining.



COSTINGS

Mon-Thu: \$1000

Deposit of \$800 upon booking to secure area.

Fri-Sun: \$2000

Deposit of \$1500 upon booking to secure area.

Hire fee will be taken off your final bill

Full payment required 7 days prior to event



GARDEN DECK AND MURAL ROOM

Inside and outdoor areas exclusively

A perfect option for larger groups with both indoor and alfresco spaces, featuring our gorgeous fairy lit tree by night. Ideal for events where you might like our own dedicated space and privacy away from other areas within the venue.



CAPACITY

120 people (seated)

AVAILABILITY

Times and dates subject to availability.



FEATURES

Microphone
Dropdown weather screens
AV system
Heaters
Custom table configuration
Function staff
Outdoor Fans



DECOR

Access to your area 1 hour before the event begins.

For all other styling requests or entertainment please talk to our event co-ordinator.

CATERING

Choose from our extensive platter menu, or request a-la-carte dining.



COSTINGS

Mon-Thu: \$1000

Deposit of \$800 upon booking to secure area.

Fri-Sun: \$2000

Deposit of \$1500 upon booking to secure area.

Hire fee will be taken off your final bill

Full payment required 7 days prior to event



SPORTS BAR DECK

The Sports Bar Deck is an outdoor space with drop-down weather screens that make it a perfect year-round setting. The Sports Bar Deck is perfect for intimate events, with capacity for 20-50 seated guests.



CAPACITY

50 people (seated)

AVAILABILITY

Times and dates subject to availability.



FEATURES

- LED screens
- Close proximity to bar
- High bar seating & tables
- Private area
- Heaters / fans
- Microphone
- AV system
- Dropdown weather screens
- Function staff



DECOR

Access to your area 1 hour before the event begins.

For all other styling requests or entertainment please talk to our event co-ordinator.

CATERING

Choose from our extensive platter menu, or request a-la-carte dining.



COSTINGS

Mon-Thu: \$500

Deposit of \$300 upon booking to secure area.

Fri-Sun: \$1000

Deposit of \$800 upon booking to secure area.

Hire fee will be taken off your final bill

Full payment required 7 days prior to event



PLATTER OPTIONS



All platters serve approximately 8-10 people..

P1	CROWD PLEASER	Cocktail beef and ale pies, beef sausage rolls, mini dagwood dogs, mushroom arancini with pesto mayonnaise and chicken dim sims served with smokey barbecue sauce	\$160.00
P2	ASIAN	Duck and plum spring rolls, mushroom and green pea money bags, pork and prawn wonton, curry puffs, sweet chilli dipping sauce and riata	\$150.00
P3	FROM THE SEA	Tempura prawns, salt and pepper calamari, crumbed cod bites and crispy soft-shell crab with tartare sauce and lemon	\$160.00
P4	GLUTEN FRIENDLY	Buffalo chicken wings with pepita grits, falafel balls with spicy chimichurri and tomato arancini served with pesto mayonnaise	\$100.00
P5	THE MEZZE	House marinated green olives, tzatziki, hummus, herbed feta cheese, baked camembert, assortment of cured meats, summer fruits, assorted veggies and nuts served with charred flat bread	\$125.00
P6	GARDENERS	Pumpkin and thyme arancini, spicy cauliflower pakora, curried vegetable puffs and spinach and feta rolls with tomato relish	\$125.00
P7	BIGGER BITES 24 mini burgers	<ol style="list-style-type: none"> 1. Wagyu beef slider, cheddar, cos lettuce, onion jam, tomato sauce, pickles 2. Fried chicken slider, cheddar, cos lettuce, chipotle mayo 3. Roast mushroom slider, charred capsicum, rocket, haloumi and chimichurri 	\$165.00
P8	THE PANTRY 24 fresh baguettes	<ol style="list-style-type: none"> 1. Maple bacon, tomato, mixed lettuce, avocado and garlic mayonnaise 2. Roast mushroom, charred capsicum, rocket, haloumi and chimichurri 3. Pork belly, sticky plum dressing, mayonnaise, cucumber, chilli and mint 	\$165.00



BOOKING FORM

Name		Area	
Email		Type of Function	
Phone		Number of Guests	
ACC No.		Time & Date	

PLATTERS

All platters serve approximately 8-10 people.

#	DESCRIPTION	PRICE	QTY	SUB
P1	Crowd Pleaser	\$160.00		
P2	Asian	\$150.00		
P3	From the Sea	\$160.00		
P4	Gluten Friendly	\$100.00		
P5	The Mezze	\$125.00		
P6	Gardeners	\$125.00		
P7	Bigger Bites	\$165.00		
P8	The Pantry	\$165.00		
TOTALS				

Food to be served from _____ then each _____ minutes.

Other comments: _____

I, _____

acknowledge acceptance of the Ashmore Tavern Terms & Conditions (on page 11) including the below items (please tick).

<input type="checkbox"/>	I accept that no Audio equipment (including portable speakers & phones) can be used on any of the decks areas
<input type="checkbox"/>	I accept that the function may be relocated due to poor weather conditions
<input type="checkbox"/>	I agree that minors must vacate the premises by 9.30PM
<input type="checkbox"/>	I accept that, once agreed upon by Ashmore Tavern, the food & beverage on this order form are final
<input type="checkbox"/>	I understand that the Minimum spend is \$1500
<input type="checkbox"/>	I agree that Guests are to adhere to the Ashmore Tavern dress code as per the Terms & Conditions (page 11)
<input type="checkbox"/>	I understand that management reserve the right to remove any patron from the venue if deemed necessary

Signed: _____ Date: _____

TERMS & CONDITIONS

To ensure the smooth operation of your function we ask that you to read the Terms and Conditions related to booking a function with the Ashmore Tavern. Should you have any questions please do not hesitate to call our Function Co-ordinator on 07 5597 6866.

UNFORESEEN CIRCUMSTANCES

Should the Ashmore Tavern be unable to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food items or any other unforeseen contingency or accident, the Ashmore Tavern reserves the right to cancel any booking or refund any deposit without notice. Further, if due to unforeseen circumstances the room or rooms reserved for the function are unavailable, the Ashmore Tavern will notify the client as soon as practicable and reserves the right to relocate the function to a similar venue on the Ashmore Tavern premises.

INDEMNITY

The Client attends the function at his / her own risk and agrees to indemnify and keep indemnified the Ashmore Tavern against all costs, charges and expenses, which may be incurred due to any person suffering injury while at the Function or due to any loss of damage of property related directly or indirectly to the function.

CAKEAGE FEE

Any cake / dessert brought onto premise will incur a \$10 cakeage fee.

FOOD ALLERGIES

Our kitchen uses products that contain nuts, gluten, dairy, seafood and meat. If you or your guest have an allergy or dietary requirement please inform staff prior to ordering. Whilst all due care is taken in this area the client and their guests agree to attend the function at his/her own risk.

SUBLETTING

Functions found to be subletting the Ashmore Tavern premises without authorisation for a promoted event by the Ashmore Tavern will be cancelled and removed from the premises.

CONDUCT

The client must conduct the Function in an orderly manner, in full compliance with the Ashmore Tavern "Terms and Conditions" and ensure compliance by all person in attendance with the same and with all reasonable directions of the Ashmore Tavern. The Client must ensure no disturbance or nuisance will be caused to the Ashmore Tavern or any of its guests, visitors or neighbours. The Ashmore Tavern is entitled to remove any persons from

the Function whose behaviour, in the opinion of the Ashmore Tavern, is objectionable, improper or undesirable. The Ashmore Tavern reserves the right to cancel any bookings for themed parties that it deems inappropriate eg. Bucks parties, 18ths.

PROVISIONS OF GOODS AND SERVICES SUPPLIED BY THE CLIENT

Delivery of hired equipment supplied by the client to the Ashmore Tavern must be made with prior advice given to the Function Co-ordinator prior to the delivery and must be delivered to the designated area. The Ashmore Tavern will not be responsible for the security, set-up, transportation, loss or damage of this equipment.Pricing

Every endeavor is made to maintain prices as printed, however we reserve the right to alter these prices and inclusions without prior notice, unless the booking has been paid in full and signed off by the Ashmore Tavern management where the price remains as quoted. Function organisers and their guests are not permitted to bring food to the function or into the Ashmore Tavern without prior written permission of the Food and Beverage Manager. Function organisers and their guests are not permitted to bring beverages to the function or into the Ashmore Tavern under any circumstances. Sound levels and amplified music / microphones. No music, microphones, band or amplified music of any type is allowed on the decks or in an outdoor area of the Ashmore Tavern. Music for the Sports bar can only be played through our house NIGHTLIFE system.

LIVE ENTERTAINMENT

No other live entertainment is permitted other than that booked to play in the main bar of the Ashmore Tavern

SECURITY

Security providers are required by the liquor act 1992 for all celebrations up to the ages of 25 years old. Management reserves the right to request security if they deem it necessary and that security be paid for by the client at a cost of \$50 per hour for a minimum of 4 hours. One guard is required for every 50 guests.

Security will be booked through the Ashmore tavern's security company. Security costs do not form part of the minimum spend.

CLOSING TIME

Function areas are only available until 11.30pm. General bar areas remain open until later on Friday and Saturday nights.

HOTEL RULES AND REGULATIONS

All guests are subject to the rules and regulations of the Ashmore Tavern. Dress standards are applicable and management reserves the right to refuse entry. The Ashmore Tavern is under 24 hour video surveillance.

DRESS CODE

The Ashmore Tavern has a dress code policy which is visible at the venue for public perusal. Guests will be refused entry if they do not adhere to our strict dress code.

Payment of deposit acts as confirmation of your agreement of the Terms and Conditions. These terms and conditions are binding, even if not signed and returned.