



# PorkBarrel

## at The Lobby celebration menus

These menus are designed for casual celebrations . The 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.

### Morning tea set (minimum 12 persons)

**\$17.5pp**

Petite finger sandwiches  
Scones and jam  
Mini berry muffins  
Tea and coffee(1 per person)

### afternoon tea set (minimum 12 persons)

**\$22.5pp**

Petite finger sandwiches  
Mixed cakes and slices  
Scones and jam  
Feta, kalamata olives and rosemary quiche or quiche lorraine  
Tea and coffee(1 per person)

### Afternoon Cocktail party set (minimum 20 persons)

**\$21pp**

Herb crusted tenderloin beef on mini Yorkshire pudding with béarnaise sauce  
Fresh vietnamese rice paper rolls with peanut hoi sin dipping sauce(v)  
PorkBarrel sausage rolls  
Feta, kalamata olives and rosemary quiche or quiche lorraine

# Cocktail menu

please choose 6 items (minimum 20 persons)

\$30pp

## Cold Canapés 6.0

Tempura tiger prawn with aioli and lemon  
Peking Duck Pancake  
Tasmanian smoked salmon on dill blini with baby caper cream fraiche  
Rock oysters mirin, ginger, shallot and soy  
Vine Ripened Tomato and Basil Bruschetta (v)  
Ocean trout gravalax  
Ratatouille brochette with basil pesto  
Fresh vietnamese rice paper rolls with peanut hoi sin dipping sauce(v)

## Hot Canapé Selection 6.5

Herb crusted tenderloin beef on mini Yorkshire pudding with béarnaise sauce  
Thai style fish cakes with coriander dipping sauce  
Crispy wonton with chicken and lemon grass  
PorkBarrel sausage rolls  
Roast vegetable mini pizza (v)  
Individual tarts of: - chorizo and manchego- Roast pumpkin, fetta and pinenuts(v)  
Provolone arancini (risotto balls) (v)  
PorkBarrel party pie  
Pork and ginger dumpling served with Shanghai vinegar  
Beetroot and baby spinach risotto  
Little quiche of honey bacon, little quiche of mushroom and caramelised onion  
Tart of roast pumpkin, organic eggs and marinated fetta (v)  
Chicken yakitori skewers  
Duck Consommé with shallot and oyster mushroom

## Shared menu 3 #- (exclusive use)

**Hot bread** baked fresh to order

**Mezze platters** – the best of our Mezze and Antipasta-

**Roquette and** baby spinach salad with balsamic vinaigrette and shaved parmesan

**Greek salad**

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

Selection of porkbarrel **cakes and slices**

\$42.5pp

## Plated menu - (minimum 20 persons)

### Entree served with mixed hotbread

Salad nicoise with snowy mountains smoked trout

Twice cooked pork belly carrot puree and mustard fruits relish

Country style duck terrine with crostini and red onion jam

Warm stack of jamon with slow roasted tomato, bocconcini bruschetta and basil dressing

Warm salad nicoise of seared yellow fin tuna

King prawn with avocado, gazpacho and topped with a herb salad

Spicy Napoli gnocchi with reggiano and herb salad

### Main

Roast lamb rump with braised borlotti beans and a red onion salad topped with pesto

Char grilled beef fillet with pont neuf potatoes and sauce Bercy

Chicken breast with chat potatoes, sautéed mushrooms and persillade with a balsamic jus

Confit duck with Lyonnais potatoes, crisp parsley and a sorrel sauce

Crisp skinned Atlantic salmon with Pancetta, red cabbage and shallot colcannon finished with citrus beurre blanc

Mediterranean vegetable pave with pistou and roquette salad

### Dessert

Pear and almond tart served with double cream

Selection of Australian farmhouse cheese house made preserve and water crackers

Seasonal fruit plate with blueberry sorbet

Vanilla panacotta with candied pineapple and lime glaze

Sticky fig pudding served with double cream and a maple glaze

Bitter sweet chocolate tart with praline mascarpone and cherry compote

Strawberry and sauternes jelly tart with a mascarpone quenelle

Pre ordered 3 course, with bread	\$53 pp
3 course alternately served menu with bread	\$50 pp
Pre chosen 3 course set menu with bread(1 choice per course)	\$48 pp
2 course alternately served menu with bread	\$43 pp
Pre chosen 2 course set menu with bread(1 choice per course)	\$40 pp

## Beverages Packages

PorkBarrel selection – sparkling cuvee

PorkBarrel selection – semillon sauv blanc

PorkBarrel selection – shiraz cabernet

Beer, Lobby selection draught full & light strength soft drinks, orange juice and mineral water

Espresso coffee

**1.5hour duration---\$20pp**

**3 hour duration---\$28pp**

**5 hour duration---\$31pp**

# PorkBarrel celebration terms and conditions

**bookings** to confirm a booking, the following is required;

- \$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.
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**minimum spend and exclusive of PorkBarrel at the Lobby**

- Weeknight bookings minimum 40 guests and minimum spend of \$2500.00, unless otherwise agreed
- Saturday evening a minimum of 40 guests and minimum spend of \$3500.00 unless otherwise agreed
- Afternoon cocktail parties minimum spend of \$2500.00 from 5.30pm
- 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 5.30pm and must have concluded by 11.30pm

Luncheon celebrations have a 4 hour duration and must be finished by 4pm

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 and increase in guests on the day of more than 10%.

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.

## **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

## 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.

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)