



# PorkBarrel

## at The Lobby **EXCLUSIVE 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.

### **cocktail menu**

**please choose 8 items (served at 150%)**

#### **Cold Items**

Pacific oysters with a ginger, shallot and rice wine dressing

Peking Duck Pancake

Tiger prawn and gruyère profiterole with tomato aioli

Vine Ripened Tomato and Basil Bruschetta (v)

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 a lime, chilli and corriander dipping sauce

Mini pizzas with continental toppings

Herb crusted tenderloin beef on mini yorkshire pudding with bearnaise sauce

Provolone Arancini (Risotto Balls) (v)

Lamb Kofta with Hommus

Individual tarts of:

1. Honeyed bacon and field mushroom
2. Goats cheese, pine nuts and caramelised onion

Spiced vegetable samosas with tzatziki dip

Tempura Prawns with Sweet dipping sauce

**\$39 pp**

## Shared menu-

**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**

**\$47 pp**

## Plated menu -

**Entree** served with mixed hotbread

Warm stack of crisp double smoked spec, slow roasted tomato boconccini bruschetta, basil and baby spinach salad with a pesto dressing

Roast vegetable tart with fetta on a rocquette salad and 20 year old balsamic (V)

Chilli salt squid with a nam jim dressing and tomato lime relish with crispy shallots

Crisp pork belly and pan seared scallops served with fennel & pear salad and calvados soy glaze

### **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

Butternut pumpkin gnocchi with roasted vegetables, rocket and shaved grande parmigiana topped with a spicy Basilica sauce

Char grilled yellow fin tuna steak, seasonal greens on colcannon with hollandaise

### **Dessert**

Warm butterscotch and date pudding with house ice cream

Pear and almond tart served with double cream

Vanilla bean crème brulee orange tuile and berry compote

Seasonal fruit plate with blueberry sorbet

**Pre chosen 2 items 3 course, served alternately with bread**

**\$52 pp**

**Pre chosen 3 course set menu with bread**

**\$50 pp**

**Pre Chosen 2 course set menu with bread**

**\$42 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, hommous and taramasalata

## mains platters

Sliced beef eye fillet with grilled onions and smoked tomato relish

Pan seared yellowfin tuna on a rich mash

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

Assorted dessert platters

**\$66 pp**

Almond biscotti

## cheese

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

**\$8 pp as an extra course**

# 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**

**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**

- Week luncheon bookings minimum 50 guests and minimum spend of \$3000.00 unless otherwise agreed
- Weeknight bookings minimum 50 guests and minimum spend of \$3000.00, unless otherwise agreed
- Saturday evening dinner a minimum of 50 guests and minimum spend of \$3000.00 unless otherwise agreed
- Afternoon cocktail parties minimum spend of \$2500.00 (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 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)