

Functions & Events



MINERS
TAVERN
BALLARAT

120 LYDIARD STREET (NORTH) BALLARAT 3350
FUNCTIONS@MINERSTAVERN.COM.AU
WWW.MINERSTAVERN.COM.AU
(03) 5332 1811


THE GABLES

Overview

Whatever the occasion or special event it is that you have in mind, The Miners Tavern can assist you in creating an event which meets your dreams and delivers fabulous memories. Whether it's a cocktail party, business or social event, gala dinner, wedding, conference or meeting we can make it happen. With a range of diverse and unique event spaces, we can take a small idea and make it a big reality.



The Miners Tavern is your premier Ballarat venue for your every event need. With a choice of rooms we can cater for groups from as little as 10 to as many as 800.

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TheGables DiningExperience

Soup

- Creamy roasted pumpkin with sour cream and chives (G) (V)
- Fresh garden vegetable minestrone with parmesan croutons (V)
- Carrot and sweet potato with coriander (G) (V)
- Potato and Leek (G) (V)
- Cauliflower and parmesan (V)
- Housemade tomato with crispy bacon (G)
- Lamb and vegetable with rosemary (G)
- Asian chicken and corn

Entree

- Salt and pepper calamari with rocket salad served with aioli dressing (G)
- Thai beef salad served with sweet chilli, lime and soy dressing (G)
- Garlic prawns served on a bed of coconut rice with grilled lime
- Chicken satay served on a bed of coriander infused rice
- Rocket, mushroom, and red onion salad served with a balsamic glaze (V) (G)
- Deep fried camembert cheese with plum dipping sauce (V)
- Scallops wrapped in prosciutto with a lime dressing (G)
- Mini pork mignon served on a bed of julliene vegetables and apple cider puree (G)
- Kangaroo cooked medium served with cauliflower mash and a balsamic glaze (G)

Main:

- Succulent beef sirloin served with a mustard jus, baby carrots and broccoli florets, on a bed of creamy garlic mash
- Cajun crusted butterfish fillet with wilted spinach, potato bake and lemon aioli (G)
- Slow roasted pork with roasted root vegetables and an apple cider puree (G)
- Chicken breast filled with sundried tomato, spinach and bocconcini served with broccolini, chives, mashed potato and a white wine and cream sauce
- Juicy lamb rump with a garlic mash potato with green beans and baby carrots with a red wine jus
- Mushrooms filled with tomatoes, olives, onions and capsicum with wilted spinach and balsamic glaze (V) (G)
- Crispy skin salmon fillet with broccolini, mash potato and a lemon lime veloute
- Grilled chicken breast with house made Napoli and grilled cheese served with potato bake and rocket salad (G)

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Dessert

House made moist sticky date with a warm butterscotch sauce served with vanilla ice cream

Rich Mississippi mudcake served with warm choc-orange ganache served with fresh cream and strawberries

Pecan tart served with a warm coconut and white chocolate sauce

Apple and cinnamon tart served with a vanilla bean custard

Citrus tart with orange coulis (G)

Pavlova with a berry compote and fresh cream (G)

Traditional New York cheesecake with fresh cream and berry coulis

Canapés

Smoked salmon blini with fresh dill cream cheese

Mini bruschetta with pesto, sundried tomato and feta (V)

Melba toast with sweet chilli cream cheese, prawns and dill

Beef en crouete served medium with mustard aioli and cherry tomato

Pumpnickel squares with pumpkin aioli, cucumber, and pinenuts (V) (G)

Water crackers topped with pesto, chicken and camembert cheese

Prawn twisters served with sweet chilli and lime dipping sauce

Kids Menu

Mains

Ham and Cheese Pizza

Chicken strips and chips

Roast of the day

Battered fish and chips

Dessert

Frog in a pond

Ice cream with topping

Chocolate Cake and ice-cream

Two course main and dessert - \$15 p/p

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Beverage Package

Basic Package

Wine

Stony Peak Chardonnay
Stony Peak Semillon Sauvignon Blanc
Rosemount Encore Moscato
Stony Peak Shiraz Cab
Three Brothers Shiraz
Rothbury Cab Merlot
Rawsons Retreat Cab Sav

Beer

Carlton Draught
Cascade Light

Non-Alcoholic

Soft Drink & Juices
Espresso Based Coffee & Tea

**Includes sparkling plus choice of two white and one red wine

Premium Package

Wine

Seppelt The Drives Chardonnay
Upside down Sauvignon Blanc, Marlborough NZ
Seppelt The Drives Shiraz Heathcote
Upside down Merlot, Marlborough NZ
Journeys Cabernet Sauvignon
Yellow Glen Yellow Sparkling

Beer

Carlton Draught
Cascade Light
Carlton Dry
Bulmers Cider
Crown Lager
Corona
Great Northern Mid

Non-Alcoholic

Soft Drink & Juices
Espresso Based Coffee & Tea

**Includes sparkling plus a choice of two whites and two red wines

**Beverage package does not include any pre dinner drinks, pre dinner drinks packages are available upon request.

THE GABLES

Pricing

The Gables Dining Experience

Two Course

Soup & Main - \$35 p/p
Entree & Main - \$40 p/p
Main & Dessert - \$40 p/p

Three Course

Soup, Main, Dessert - \$45 p/p
Entree, Main, Dessert - \$50 p/p

Canapés

4 pieces per person - \$7 p/p
8 pieces per person - \$12 p/p

Drinks Package

Basic Package - \$50 p/p
Premium Package - \$60 p/p
Pre Dinner Drinks - \$8.50 p/p
Upgrade To Spirits - \$25 p/p

Our Prices Include

All set menus are a choice of 2 dishes served 50/50
Vegetarian & gluten free options available
Dedicated Function Coordinator
Freshly baked bread rolls served with butter
Round Tables with white linen cloths & serviettes
Full table settings catering to your menu
Wireless microphone for speeches
Projector with wireless capabilities
PA for iPod/Laptop

Extras

Choice of 4 items from canapes menu when applicable
Chair covers with color co-ordinated chair bands
DJ or Band at a discounted rate
Discounted photo booth services
Tailored cocktail list

THE GABLES

Finger Food

Gold Selections - (\$100 per platter)

Choice of 5 items per platter, Each platter comes with dipping sauces

- Mini pasties – 12
- Spinach and ricotta pastizzis (V) – 24
- House made Moroccan beef meatballs – 20
- House made Sausage Rolls – 12
- Party pies – 12
- Mini samosa's – 20
- Vegetable cocktail spring rolls (V) – 20
- Mini dim sims – 20
- Prawn twisters – 15
- House made thai fish cakes (G) – 20
- Mini vegetable frittata's (V) (G) – 20
- Honey soy marinated chicken drumettes – 20
- Fish goujons – 30
- Mini egg and bacon quiches – 12
- Salt and pepper calamari – 50
- Arancini balls (see functions manager for selections) (V) (G) – 15
- Mixed mini Pizza's – 28
- Sundried tomato, olives, and feta, bruschetta (V) -24

Platinum Selections - (\$120 per platter)

Choice of 5 items per platter, Each platter comes with dipping sauces

- Tuscan lamb cutlets with chunky tomato relish (G) – 15
- Mini pork mignon with sesame seed served with fresh apple puree (G) – 15
- Thai chicken served in baby lettuce cups – 10
- Freshly cooked tiger prawn cutlets with cocktail dipping sauce – 20
- Chicken, bacon and cheese tartlets – 20
- Petit chicken satay skewers – 20
- Scollaps wrapped in prosciutto with aioli (G) - 15
- Mini egg and bacon pies - 20
- Fresh oysters served with cocktail dipping sauce or Thai style dipping sauce – 12
- Smoked salmon bruschetta with caper and dill cream cheese – 15
- Steamed prawn gyozas with lime and sweet chilli dipping sauce – 15
- Hot oysters with kilpatrick or mornay sauce – 12
- Water chestnut and shitake mushroom puffs (V) – 20
- Panko crumbed prawn cutlets with caper and dill dipping sauce – 20
- Mini mushrooms filled with boccocini cheese (V) (G) – 20

Fixed Platters

- Assorted cheese, dips and fresh fruit - \$100
- Club sandwiches - \$100
- Roast meat mini baguettes \$100
- Assorted wraps - \$100

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Terms & Conditions

MINERS TAVERN TERMS & CONDITIONS

A deposit of \$400 is required to confirm the booking. This amount will be deducted from the final amount.

All bookings must be confirmed within 14 days of the tentative booking date. Bookings will be considered confirmed once the Miners Tavern has received a completed booking form agreeing to these terms and conditions together with the deposit.

Cancellation of function rooms must be advised verbally to the Miners Tavern 90 days prior to function. If received within 60 days of function deposit becomes non-refundable.

Final numbers for a sit down dinner function must be confirmed 7 working days prior to the event. Additional guests can be added no later than 2 days prior to the function. These numbers are considered a guarantee and are not subject to reduction. Payment must be paid in full 5 working days prior to the event.

Payment of Function including any bar tab's is to be made in full no later than 72 hours prior to the day of your function.

All prices are current as of March 1 2018 and are subject to change.

The Miners Tavern will not accept responsibility for the loss of/to merchandise or personal belongings left on the property or premises prior to, during or after the function.

The client will be responsible for the conduct of their guests and for any damage done to the premises by his/her associates and/or his/her guests and will be charged for repairs, labour, replacement as deemed necessary by the Miners Tavern.

For all celebrations, management will engage in providing a security guard for the duration of 5 hours at the cost of \$50 per hour which is at the client's expense. Some functions will be exempt at the discretion of management.

All equipment brought into the club must be removed by the client before they have left the venue unless prior arrangements have been made with management.

Our staff members are instructed not to serve any alcoholic beverages to guests under the age of eighteen years old or to guests in a state of intoxication. Our policy is to serve in a responsible, friendly and professional manner. We encourage drinking in moderation.

No food or beverage of any kind is permitted to be brought into or taken out of the Miners Tavern for consumption at the function. Occasion cakes are the only exception and the manager must be notified prior to the event.

Minimum Spend for a stand up cocktail function is \$1,500 payable 48 hours prior to function. Minimum spend can include; Food Costs and Bar Spend.

Room Hire Costs. Conditions apply, some functions may attract a room hire charge depending on the type of function.

Strictly no confetti, sparklers, glitter or rice is permitted inside the function rooms of The Miners Tavern.

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Booking Form

MINERS TAVERN FUNCTION BOOKING FORM

FULL NAME _____

ADDRESS _____

CONTACT PHONE NO _____

EMAIL _____

DATE & TIME OF FUNCTION _____

TYPE OF FUNCTION _____

FUNCTION ROOM REQUIRED _____

DEPOSIT PAID _____

FOOD / BEVERAGE OPTIONS _____

MUSIC OPTIONS _____

ADDITIONAL REQUIREMENTS _____

Bank Transfers: Please use name and date of function as a reference

Account Name: Miners Tavern Bank: Bendigo Bank

BSB: 633000

Account Number: 149391211

I (name in full) _____

ACCEPT AND AGREE WITH THE TERMS & CONDITIONS SET OUT BY THE MINERS TAVERN WITH REGARD TO THE ABOVE FUNCTION BOOKING.

SIGNATURE _____

DATE _____