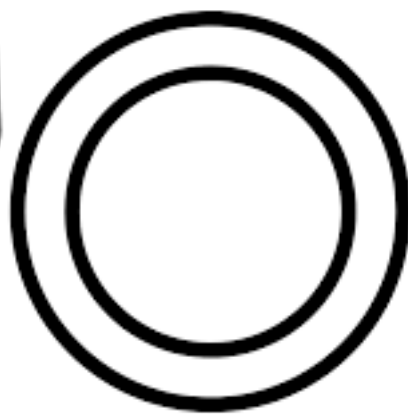
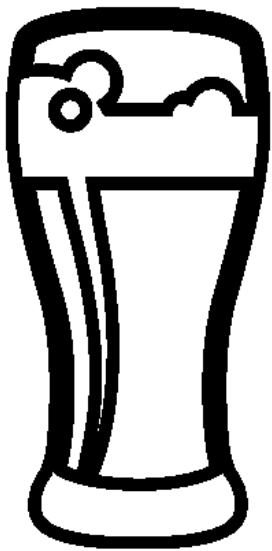


MINERS

TAVERN

BALLARAT



*Functions and Events
Package*

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)
 - Potato, Leek and Bacon (G) (V)
- Housemade tomato with crispy bacon (G)
- Lamb and vegetable with rosemary (G)
- Chicken and Vegetable (G)

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)
 - Chicken satay served on a bed of corriander infused rice
- Rocket, mushroom, and red onion salad served with a balsamic glaze (V) (G)
- Mini pork mignon served on a bed of julliene vegetables and apple cider puree (G)
 - Pumpkin arancini balls with sweet chilli aioli (V)(G)
- Crumbed chicken tenderlions with plum sauce served with roquette salad

Main

- Succulent beef sirlion 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) (seasonal)
 - Slow roasted pork with roasted 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 brocolini and baby carrots with a mustard jus
- 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)
- Mushroom stack with tofu, egg plant, roasted caspicum, napolli, roquette (V)

THE GABLES

TheGables DiningExperience

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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 ganache served with fresh cream and strawberries

Citrus tart with mango coulis (G)

Pavlova with a berry compote and fresh cream (G)

Traditional New York cheesecake with fresh cream and berry coulis

Orange and almond cake with white cocolate ganache and fresh cream

Tiramisu stack with choc-coffee ganache with fresh cream and strawberry

Canapés

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

Melba toast with sweet chilli cream cheese, prawns and dill

Beef en croute served medium with mustard aioli and cherry tomato

Chicken and bacon tartlet with avacado sauce

Water crackers topped with pesto, chicken and camembert cheese

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 fudge sundae

Kids two course main and dessert - \$15 p/p

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

Includes a choice of two whites 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
Premium Sparkling

Beer

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

Non-Alcoholic

Soft Drink & Juices

Includes a choice of two whites and one red wine

Beverage package does not include any pre dinner drinks

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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 - \$8 p/p

Drinks Package

Basic Package - \$50 p/p
Premium Package - \$60 p/p
Upgrade To Spirits - \$25 p/p
Extra Hour \$20 p/p (limits apply)

Our Prices Include

All set menus are a choice of 2 dishes served 50/50
Catering for dietary requirements 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

Extras

Choice of 4 items from canapes menu when applicable
PA System for Background Music
Projector/TV's for Presentations
Microphones
Tailored cocktail list

For DJ and Photo Booth services we recommend
Modish Events and Entertainment contact
Mark on 0418 123 050 for special pricing
www.modishevents.com.au



120 Lydiard Street (North) . Ballarat . Ph: 03 5332 1811
www.minerstavern.com.au . functions@minerstavern.com.au



Finger Food

Gold Selections - (\$110 per platter)

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

- Spinach and ricotta pastizzi's (V) - 24
- House made Moroccan beef meatballs - 15
- 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
- Mini vegetable frittata's (V) (G) - 15
- Fish goujons - 20
- Mini egg and bacon quiches - 12
- Salt and pepper calamari - 40
- Arancini balls (V) (G) - 15
- Mixed mini pizza's - 18
- Sundried tomato, olives and feta bruschetta (V) -24

Platinum Selections - (\$140 per platter)

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

- Tuscan lamb cutlets with chunky tomato relish (G) - 10
- Mixed gourmet party pies - 12
- Tuscan chicken meat balls - 15
- Mini pork apple cider tarts - 20
- Steamed prawn dumplings - 15
- Freshly cooked tiger prawn cutlets with cocktail dipping sauce - 20
- Chicken, bacon and cheese tartlets - 20
- Petit chicken satay skewers - 20
- Smoked salmon bruschetta with caper and dill cream cheese - 15
- Panko crumbed prawn cutlets with caper and dill dipping sauce - 20
- Mini mushrooms filled with boccocini cheese (V) (G) - 20

Fixed Platters

- Assorted cheese, crackers and fresh fruit - \$110
- Assorted house made dips, crackers and bread - \$100
- Club sandwiches - \$100
- Roast meat mini baguettes \$100
- Assorted wraps - \$100
- Chicken or Beef Sliders - \$100

THE GABLES

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 Jan 1 2019 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 \$55 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.

Unless prior approval has been arranged with management or the use of our preferred entertainment partner Modish Events has been engaged the use of the House PA system for Bands/DJs is not permitted. If management approves a fee of \$200 will be charged for connection to house systems. Personal Music device connections will incur a \$100 fee, setup and use of a microphone will incur a fee of \$100. Use of Projectors/TVs will incur a fee of \$50.

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 _____



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