



Function Package

Located in the heart of Buderim, with majestic views stretching over the southern Sunshine Coast, the Buderim Tavern, with its reputation for excellence is the perfect venue for your next function.

The Buderim Tavern specialises in weddings, formal dinners, birthday celebrations, cocktail parties, conferences and seminars.



Buderim Tavern

81 Burnett Street *Buderim* QLD 4556

PO Box 140 *Buderim* QLD 4556

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Email: buderim.tavern@alhgroup.com.au

Web: www.buderim.tavern.com.au

Conference Information

The Buderim Tavern offers a relaxed professional atmosphere meeting all your business needs in a private room. Formal meetings, seminars, training sessions and more can be catered for.

Room Hire

Half day	350.00
Full one day	500.00
Full two days	650.00

Room Capacity

U-shape	maximum 30 people
Classroom style	maximum 40 people
Boardroom	maximum 25 people
Theatre style	maximum 70 people

Speak to our function co-ordinator about your specific conference needs.



Conference Catering

OPTION 1

\$45.00 pp

Tea and coffee on arrival

Morning Tea	Fresh fruit Selection of danishes, cakes or muffins Tea and coffee
Lunch	Fresh fruit Choice of five menu options from the Bistro menu

OPTION 2

\$57.00 pp

Tea and coffee on arrival

Morning Tea	Fresh fruit Selection of danishes, cakes or muffins Tea and coffee
Lunch	Fresh fruit Choice of five menu options from the Bistro menu
Afternoon Tea	Fresh fruit Selection of danishes, cakes or muffins Tea and coffee

OPTION 3

\$80.00 pp

Tea and coffee on arrival

Morning Tea	Fresh fruit Selection of danishes, cakes or muffins Tea and coffee
Lunch	Fresh fruit Choice of five menu options from the Bistro menu
Afternoon Tea	Fresh fruit Selection of danishes, cakes or muffins Tea and coffee
Dinner	Selection of breads Choice of five menu options from the Bistro menu

The Buderim Tavern also offers

Formal dinners for up to 85 guests

Catering for cocktail functions for groups of up to 150 guests

The Buderim Tavern courtesy bus operates Friday and Saturday evenings within the local area.

Set Menu Options

OPTION ONE **\$45.00 pp**

Choice of either 1 entrée or 1 dessert

Choice of 2 main courses, served alternatively

OPTION TWO **\$55.00 pp**

Choice of either 2 entrées or 2 desserts, served alternatively

Choice of 2 main courses, served alternatively

Option Three **\$65.00 pp**

Choice of 2 entrées, served alternatively

Choice of 2 main courses, served alternatively

Choice of 2 desserts, served alternatively

Entrée

Oysters	half dozen with a choice of three dipping sauces
Oysters	crumbed - add \$2.00 extra per plate
Thai Fish Cakes	with Asian dipping sauce and petite salad
Goats Cheese Tartlet	with cherry tomato, served with fresh basil and aged balsamic
S & P Calamari	served with aioli
Asian Chicken Salad	in a cos lettuce cup
Pork Belly	with a cauliflower puree and sweet corn salsa

Main

Snapper Fillet served on an avocado salsa salad

Rib Fillet served medium with mushroom compote and potato rosti

Rack of Lamb served on wilted greens and onion mash with red wine jus

Vegetable Lasagne with a garden salad

Chicken Supreme with a warm potato salad and pumpkin veloute

Dessert

Sticky Date Pudding with butterscotch sauce

Pavlova served with passionfruit cream and fruit salad

Chocolate Fudge Cake served with cream or vanilla ice cream

Cheesecake served with cream or vanilla ice cream

Speak with our Head Chef for other menu ideas.



Platter Options

Hot Canapes

Chicken and Leek Tartlets

Vegetarian Samousa's

Cocktail Spring Rolls

Risotto Aricine

Tempura Prawns with ginger and soy sauce

Tortellini with tomato essence

Salt & Pepper Calamari served with aioli

Thai Fish Cakes

Chicken Croquette's

Grilled Lamb Cutlets served with tatziki

Crumbed Oysters served with a béchamel and red wine glaze

Cold Canapes

Asian Chicken Salad in a cos lettuce leaf

Tomato Bruschetta

Rare Beef, Spinach and Horseradish Bruschetta

Smoked Salmon Tartar on Bellini

Duck Liver Pate served on Melba toast

Prawn, Rock Melon and Prosciutto

Nori Rolls served with wasabi and soy sauce

Frittatas - assorted vegetarian

Stuffed Baby Peppers - vegetarian

Natural Oysters; choice of one of three dressings

Per Piece (serve) \$2.50

Oysters \$3.50 each

Terms and Conditions

Function room hire charge

Monday to Thursday 300.00

Friday and Saturday 500.00

Food and beverages must be provided during functions.

Catering Pricing itemised above in package.

Bookings and confirmation

To confirm your booking the Buderim Tavern requires a deposit (room hire fee). If the deposit is not received the function date may be released to other prospective clients.

Final numbers and full payment

The Buderim Tavern requires final numbers 14 days prior to the function date along with confirmation of menu.

All credit card facilities are available at the Buderim Tavern for payment. All food and beverage accounts must be settled on the day of function.

Loss of Property

The hotel will not accept any responsibility for any damaged or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

Security

The Hotel reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. We also provide such personnel to ensure your safety and first aid needs are ensured. Should your event require the presence of additional security personnel the cost will be added to your final account.

Client Responsibility

The client is required to inform all relevant personnel of these terms and conditions. It is necessary that all patrons attending functions at the Buderim Tavern bring along photo identification.

Responsible service of alcohol

All staff at the Buderim Tavern are trained in Liquor Licensing Accredited 'Responsible Service of Alcohol'. By law staff may refuse to serve alcohol to any person that is deemed to be intoxicated. Under no circumstances are persons under the age of 18 years allowed in the function area unless they are accompanied by their parent or legal guardian for the entire duration of their patronage at The Tavern.

All minors must leave the premises by 10.00pm.

Damage

The organiser is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organiser of the function is also responsible for damage caused by their guests, outside contractors or agents, prior to, during, or after the event.

Alcohol and the Law

All patrons attending function must have proof of age on them at all times. Anyone under the age of 18 must be accompanied by a parent or legal guardian and must vacate the premises by 10pm. As we are a licensed venue, under no circumstances may alcohol or additional food be brought onto the premise. (Ex: Birthday cakes)

Due to new smoking laws all patrons attending functions must abide by laws and smoke only in designated areas.

Management reserves the right to refuse service at any time and no correspondence will be entered into.

Cancellation

In the event of your function being cancelled the following charges will apply:

If notice is given one month prior a full refund will be given

If notice is given less than four weeks your full deposit will be retained

If notice is given inside one week your full deposit plus 25% of the full catering costs are to be paid.

Your Signature indicates that you have read, understood and agreed to the terms and conditions outlined.

Signature:

Date:

Print Name:

Function Date:

The Buderim Tavern recommends;



Active Sound and Vision

Stewart 5445 1190



Buderim Florist

Robyn 5445 3854

Elizabeth Rose Function Accessories

Tracey 5437 3889
041 860 3248



Linda's Beauty on Buderim

Linda 5445 5370