

BUDERIM TAVERN

Function Pack

Welcome

Located on the top of Buderim Mountain with 180 degree coastline views and a hinterland greenery outlook. Offering a unique range of host spaces for your next event or celebration that will dazzle.

With room for 100 seated guests, 200 cocktail style capacity, The Buderim Tavern is primed to give all the feels of the quintessential Sunshine Coast. Featuring floor to ceiling windows allowing natural light to flood the venue, earthy timbers and warm soft lighting to fit the mood, your guests will be treated to a space that exudes traditional style with contemporary charm.

The natural view of the coastline backdrop will add charm and vibrancy to your special occassion.









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Multiple hosting spaces available within the Buderim Tavern each with their individual offering and appeal. From large scale to intimate, inside or outside open air. Styled with unique natural timbers and contemporary large floor to ceiling windows. The Buderim Tavern is a blank canvas.

Function Room	
Monday - Thursday	

\$200

Friday - Sunday

\$500

Capacity Numbers

Cocktail Style

200 Guests

Furnishings: mixture high & low tables including

trestle tables

Sit Down Style

Furnishings: long tables setup with long rows or

100-120 Guests

round tables

Gin Terrace

Half Garden

\$200

Full Garden

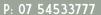
\$400

Coastline Lounge

Monday - Sunday

\$200

*Please note additional fee of \$200 for public holiday hire



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Catering Options

Canapes

Warm Selection

Smokey BBQ pork riblets
Oysters kilpatrick
Sirlion & mustard croute
Pumpkin thymen & feta arancini (V)
Peking duck spring rolls with soy (VO)
Fried falafel with hummus dukkah (VG)

Cold Selection

Natural oysters, mignotte with fresh lemon Moreton bay bug with lime, dill dressing Rare beef & relish croute smoked chicken & prosciutto croute Smoked salmon, creme fraiche, dill & onion tomato & prosciutto bruschetta (VO)

Price Per Person

4 Piece - \$23 6 Piece - \$29 8 Piece - \$35 Street Food Style

Substantial

Your Mates beer battered fish & chips

Satay karaage chicken with rice & pickled ginger

Cheese burger slider with pickle & chips

Crispy beef or marinated tofu salad (VG)

Slow cooked, handmade graziers beef pie with tomato & onion relish

Falafel, hommus, cabbage slider (V)

Spicy chicken & cashew stir fry with hokkien noodles & fresh lime wedge

Price Per Person

\$10 Per Item
Minimum 20 Guests

Grazing Soards

Charcuterie \$360

Selection of cheese, cold deli fresh meats, grissini, olives, dips, dried fruit, nuts, quince paste & assorted crackers

Seafood Grazing \$500

Fresh Mooloolaba prawns, oysters, bugs, salad, baguette, fresh lemon & cocktail sauce

Something Sweet \$250

Selection of petite desserts, lollies, chocolate, biscuits & cake

Serves 20 Guests

(V) Vegetarian(VG) Vegan(VO) Vegan Options





Platters

Fruit \$90

Fresh seasonal fruit

Patisserie \$110

Fresh baked scones & petite cakes selelcted by our head chef

Vegetarian \$145 (V)

Mini spring rolls, samosas, vegetable gyoza, mozzarella cheese sticks, beetroot & feta grancini

Dietary Freedom \$145

Sweet chilli chicken skewers, prawn & chorizo skewers, falafels, vege bites, spiced mop chicken wings with dipping sauce

Sandwich \$110 (available unitl 4pm)

Chef selected assortment of sandwiches on white & multigrain bread

East to West \$150

Spring rolls, samosas, wagyu beef gyoza, assortment of dim sims & wontons served with soy sauce & sweet chilli sauce

Antipasto \$135

Deli fresh cured meats, willow grove cheese, specialty vegetables served with Turkish fingers & crackers

Seafood Sensation \$165

Tempura prawns, crumbed scallops, salt & pepper calamari, fish goujons & fish cakes

Tovern Classics \$140

Assortment of mini pies, quiches & sausage rolls served with tomato & bbq sauce

Taco \$155

Tomato chicken with sour cream, BBQ beef with sour cream & mixed bean with guacamole. All served with lettuce, tomato & onion in hard taco shells

Kids \$115

Mini hot dogs, battered fish, chicken dinosnacks, served with chips & tomato sauce

(V) Vegetarian

(VG) Vegan

(VO) Vegan Options













Standard Alternate Drop

Entree

Crispy calamari with confit garlic & lime aioli Jerk buffalo or honey soy seasame chicken wings with coriander ranch sauce Pumpkin & feta arancini with basil & napoli sauce

Main

200GM Eye fillet served medium rare with crispy chips, Buderim ginger slaw & red wine jus Pork belly served with sweet potato & pumpkin mash & broccolini, red wine & rosemary jus Parmesan & lemon zest crusted barramundi served on a bed of roasted chat potatoes, broccolini & lemon buerre

Dessert

Chocolate brownie served with vanilla ice cream & caramel sauce Carrot cake with passionfruit essence, whipped cream & orange segments Orange & almond cake served with strawberries & whipped cream dusted with icing sugar

\$59 2 Course Option - Entree & Main or Main & Dessert \$69 3 Course Option - Entree, Main & Dessert

> (V) Vegetarian (VG) Vegan

(VO) Vegan Options



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Premium Alternate Drop

Entree

Truffle & mushroom arancini with basil pesto topped with parmesan (V) Satay karaage chicken served with Buderim ginger slaw Sweet chilli pork belly bites on a bed of vermicelli noodles with corriander

Main

Fillet mignon, char grilled medium with mash potato & broccolini finished with a rosemary red wine jus & fried leeks

Crispy skin salmon on a bed of sweet potato & pumpkin puree, broccolini, garlic cream with lemon

Roasted pumpkin, pine nut, cherry tomato, thyme & feta risotto (V) (VGO)

Chicken breast stuffed with baby spinach, sun dried tomato & camembert atop romesco, herb roasted chats & broccolini

Dessert

Panna cotta served with whipped cream & berry compote Lemon meringue tart served with passion fruit essence, mint & whipped cream Chocolate brownie topped with vanilla ice cream & chocolate fudge finished with honey comb

\$69 2 Course Option - Entree & Main or Main & Dessert \$79 3 Course Option - Entree, Main & Dessert

(V) Vegetarian(VG) Vegan(VO) Vegan Options



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Consumption Bar

Bespoke bar tab to how you would like it. You can choose any combination of beer, wine & cocktails to add to your selection for your guests to enjoy. A dollar limit can be tailored to fit your budget.

Cash Bar

Guests can pay for their own beverages with cash or card.

Let's Get the Party Started Impress your guests with a little sparkle on arrival!

Chandon \$54 per bottle - serves 4 Mumm \$120 per bottle - serves 4 Aperal Spritz \$15 per glass - serves 1





A delicate selection of little finger raising sophistication. High tea 3 tier tower served with fresh sandwiches, house baked scones & petite desserts & tarts.

Tier One Chicken & avo sandwiches Salmon, cream cheese & caper sandwiches Cucumber & creme fraiche sandwiches

Tier Two Housemade scones with jam & whipped cream

Tier Three Chef selected desserts & tarts

\$25 per guest Minimum 20 guests

High Tea with a Side of Mimosa's Zonin Prosecco \$36 - serves 4 Orange juice will be provided



Whether it be a business presentation or a brain storming session, our conference style offering will keep your team focused on the items on hand with barista made coffee & refreshments throughout the day.

Barista made coffee on arrival + tea & coffee station set for convenience

Morning Tea Fresh seasonal fruit platter

Lunch Chef selected sandwiches

Afternoon Tea Chef selected assorted pastries

Room Hire Sunday to Friday from \$200 Daytime Hire til 5pm - Evening hire from 5pm

Friday Evening & Saturday \$500 Daytime hire til 5pm | Evening from 5pm



U Shape

Classroom Style



Boardroom



Theatre Style

Room Capacity





ering & Conditions

TERMS AND CONDITIONS
By holding a Function at the Buderim Tavern you hereby understand and agree to these terms & conditions.
During all functions, adequate food must be ordered as a responsible practice of serving alcohol. Our room hire includes your sit-down & cocktail furniture, linen table cloths, crockery, glassware & staff. Our private function room features a dance floor, staging if required, fireplace & private bar with audio & visual equipment also available. Food and beverages must be provided during functions. Catering Pricing itemised above in package.

CONFIRMATION OF BOOKING

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. The menu is subject to change at any time without notice, please contact Buderim Tavern to confirm the current menu.

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 as well as payment via EFT. All food and beverage accounts must be settled prior to the day of function. Catering numbers & payment must be finalised and paid for 10 days prior to the event.

LOST 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.

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. Functions including 18th and 21st birthdays will incur security costs at standard industry rates. The client is required to inform all relevant personnel of these termsand conditions.

RESPONSIBLE SERVICE OF ALCOHOL

All staff at the Buderim Tavern are trained in Liquor Licensing Accredited 'Responsible Service of Alcohol. By-low stoff may refuse to serve alcohol to any person that is deemed to be intoxicated. If this is the case persons deemed to be intoxicated will be unable to remain on the premises. Persons under the age of 18 yearsmust be accompanied by their parent or legal guardian for the entire duration of their patronage at TheTavern. Minors must leave the premises by 9pm. All patrons attending functions must have proof of age on them at all times. Management reserves the right to refuse service at any time and no correspondence

Due to new smoking laws all patrons attending functions must abide by laws and smoke only in designated areas. As we are a licensed venue, no alcohol or additional food be brought onto the premise. (Ex: Birthday/

Wedding cakes)

THEFT AND DAMAGE

The organiser is financially responsible for any loss sustained to the venue including damage and theft to thepremises, its fittings, and venue-supplied decorations, equipment, and grounds. The organiser of the functionis also responsible for damage caused by their guests, outside contractors or agents, prior to, during, or afterthe event.

CANCELLATION

In the event of a lockdown, a refund or rescheduled date will be discussed with each booking. Due to unforeseen circumstances, where cancellation or changes are required a minimum of 14-days' notice is in place. Refunds and changes will be handled case by case and will be at the discretion of the Venue and Function Manager.

I can confirm that I_ have read and under	e terms and	conditions	and agree to	comply.
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