

# FUNCTIONS & EVENTS

runcorn **tavern**

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## TAILOR MADE EVENTS

We customise our packages to suit exactly what you're looking for

With 6 different spaces available, we can host functions for 10 to 300 people. Specialising in weddings, corporate events, birthdays, engagements & any special event, our experienced functions team will be there to help you every step of the way & take the stress out of planning your next event.

# OUR SPACES

Spaces designed to suit every occasion, size & style.

From large-scale celebrations to intimate gatherings, our range of function spaces offers flexible layouts, modern facilities and distinctive settings to suit every occasion.



## SUNKEN LOUNGE

Cocktail - 90

A stunning space including both indoor & outdoor access. Perfect for any casual style event.



## BALLROOM

Seated - 250 | Cocktail - 300

Perfect for large-scale functions, this space includes a private bar, bathrooms, dance floor, portable staging & lighting.



## BRANDON GARDEN

Seated - 36 | Cocktail - 50

A beautiful alfresco space, perfect for either small sit-down style events or a casual social setting.



## GOWAN ROOM

Seated - 50 | Cocktail - 60

Elegant & stylish, this space is very versatile for all types of events, including corporate. Fully equipped with in-house AV & projector.



## R BAR & KITCHEN

Cocktail - 100

Recently renovated, choose from either the intimate fireplace area or host your event in our alfresco space.



# CANAPÉS

## CHOOSE YOUR 5 FAVOURITE CANAPÉS

45.00pp for 1hr | 60.00pp for 2hrs

// Tasmanian smoked salmon served on garlic croutons with citrus crème fresh & dill

// Crispy pork belly with chilli caramel glaze & toasted sesame

// Australian prawns with cos lettuce, cocktail sauce, avocado mousse & lemon

// Sundried tomato & mozzarella arancini with salsa verde

// Beef & horseradish crostini

// Goat's cheese & almond cheese balls with pretzel & hot honey

// Dukkah crusted halloumi & watermelon skewers

// Rosemary calamari with aioli

// Satay chicken kebabs

**ADDITIONAL 0.5HR SERVICE FOR \$3.95PP**

\*Dietary requirements can be catered for upon request

# PLATTERS

## **KIDS PLATTER 60.00**

Nuggets, fish bites & chips with BBQ & tomato sauce

## **BREAD & DIPS 60.00**

Choice of 2 dips with toasted Turkish bread

(Beetroot & feta, Lebanese garlic, French onion, olive tapenade, hummus, Tzatziki or baba ghanoush)

## **PIZZA 70.00**

Choice of up to 2 flavours per platter

(Margarita, ham & pineapple, meat lovers, veggie garden, four cheese or peri peri chicken)

## **YUM CHA 95.00**

Spring rolls, dim sims, money bags, karrage chicken & prawn ginger dumplings

## **VEGGIE DELIGHT 95.00**

Spinach & cheese triangles, falafel, jalapeno popper, buffalo cauliflower bites, roast pumpkin arancini with spicy mayo & ranch

## **PASTRY 100.00**

Gourmet pies, sausage rolls, quiches & spinach cheese triangles served with BBQ & tomato sauce

**PLATTERS ARE PORTIONED & SERVED INDIVIDUALLY**

\*Dietary requirements can be catered for upon request



# PLATTERS

## **CHEESE 110.00**

Australian cheese & crackers with dried & fresh fruits

## **THE CATCH 120.00**

Salt & pepper calamari, fish, cocktails & prawn twists served with cocktail sauce, tartare & lemons

## **AMERICAN 120.00**

Maple BBQ chicken wings, pork belly, mozzarella sticks & jalapeno bites served with tomato relish & aioli

## **SKEWERS (50) 130.00**

Choice of 2 flavours per platter

(Honey soy, satay, Koren BBQ or lemon pepper)

## **CHARCUTARIE**

Chef's selection of cured meats, crackers, dips, pickled vegetables & toasted bread



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## **GRAZING TABLE**

Savoury Regular 300.00

Savoury LargeE 500.00

Sweet 250.00

Cured meats, cheese, pickled vegetables, carrots, cucumber, dips, crackers & toasted bread

# BUFFET

## STANDARD 69.00PP

Your choice of:

2 carvery, 2 hot dishes & 3 salads

## PREMIUM 95.00PP

Your choice of:

2 carvery, 4 hot dishes, 4 salads & 1 dessert

## VIP 150.00PP

Your choice of:

2 carvery, 4 hot dishes, 4 salads & 1 dessert

Also includes:

Australian prawns, Moreton Bay bugs, natural oysters & kilpatrick oysters



## MINIMUM OF 50 GUESTS REQUIRED

\*All buffet options include dinner rolls, butter, roast vegetables, steamed vegetables & gravy



# BUFFET MENU

All buffets include roast vegetables, steamed vegetables, gravy & dinner rolls

## CARVERY

- //Peppered roast beef
- //Roast pork with crackling & apple cider jus
- //Herb & garlic roast lamb with mint sauce
- //Maple & orange glazed ham

## HOT DISHES

- //Grilled barramundi with citrus crumbs
- //Authentic butter chicken with fragrant rice
- //Honey sesame chicken
- //Sweet & sour pork
- //Beef & broccoli
- //Spinach & ricotta ravioli in Napoli sauce with fresh basil
- //Creamy mashed potato
- //Roasted broccolini with bacon & toasted almonds
- //Stir fried vegetables with sesame & secret chef sauce  
(beef, chicken or pork)
- //Fried rice
- //Potato Gratin

## SALAD

- //Greek salad
- //Pesto pasta salad
- //Mexican corn salad
- //German potato salad
- //Caesar salad with croutons
- //Thai noodle salad
- //Roast pumpkin & beetroot salad
- //Winter harvest salad with maple vinaigrette

## DESSERTS

- //Chocolate fudge caramel brownie
- //Baked New York cheesecake
- //Sticky date pudding
- //Apple & rhubarb crumble
- //Death by chocolate
- //Carrot cake
- //Rainbow cake
- //Chocolate mud cake

**HALAL MEAT CAN BE PREPARED FOR AN ADDITIONAL \$5PP**

\*Dietary requirements can be catered for upon request



# SIT DOWN STYLE

One Course 50.00pp

Two Course (Min 20 People) 60.00pp

Three Course 85.00pp

## ENTRÉE

//Salt & pepper calamari with garlic aioli & lemon cheek

//Crispy pork belly toasted in the chef's secret sauce  
with pickled slaw

//Lemon grass & coconut chicken skewers with fragrant rice

//Bruschetta with Persian feta & balsamic glaze

//Lamb kofta with hummus, roquette salad & roasted seeds

## MAIN

//Macadamia crusted humpty doo barramundi  
with roasted kipfler potatoes, baby vegetables,  
romesco sauce & lemon cheek

//Chargrilled eye fillet served medium with garlic mashed potatoes,  
greens & red wine jus

//Greek style chicken breast with pearl cous cous salad,  
roast pumpkin & salsa verde

//Roast butternut pumpkin with lentil salad

//King pork cutlet with roast root vegetables, mash,  
bacon broccolini, Macadamia crumble with cider jus

## DESSERTS

//Lemon meringue pie with orange segments & chocolate dirt

//Sticky date pudding with butterscotch sauce,  
vanilla ice cream & berry compote

//Pavlova with chipped cream, berry compote,  
& fresh seasonal fruit

//Warm chocolate brownie with caramel sauce,  
chocolate ice cream & salted popcorn

//New York baked cheesecake with passionfruit coulis,  
whipped cream & berries



\*Dietary requirements can be catered for upon request

# CORPORATE

Available for service up until 4pm only

## **MORNING TEA 9.50PP**

Choice of 2 served as platters

//Fruit platter

//Scones with cream & jam

//Selection of mini muffins

//Selection of danishes

//Ham & cheese croissants

//Breakfast parfait with fresh fruit, Greek yoghurt & muesli

//Selection of pies, sausage rolls & assorted quiches

//Selection of wraps

//Selection of sandwiches

## **DIY SANDWICH BUFFET 30.00PP**

//Breads, wraps & pitas

//Sliced meats (Ham, roast beef, poached chicken & turkey)

//Salad fillings

//Condiments

//Fruit platter

## **HOT BUFFET 30.00PP**

Served with warm bread rolls & the chef's Selection of Salad & fruit platter. Your choice of 2:

//Beef & broccoli with rice

//Butter chicken with fragrant rice

//Singapore noodles

//Vegetarian pasta bakee

\*Dietary requirements can be catered for upon request



# CORPORATE

Available for service up until 4pm only

## **BREAKFAST BUFFET 25.00PP**

//Scrambled eggs

//Bacon

//Breakfast sausage

//Roast tomato

//Buttered mushrooms

//White, multigrain & wholemeal bread

//Hollandaise

//Fruit platter

//Juice

## **PLATED LUNCH 25.00PP**

//200g rump cooked medium with house salad,  
chips & mushroom sauce

//Lemon myrtle chicken breast with mashed potato,  
broccolini & hollandaise

//Steak sandwich with 200g rib fillet, caramelised onion,  
Tomato, beetroot, lettuce, cheese, and smoky BBQ sauce on  
Turkish bread served with chips

//Beer battered barramundi served with chips, salad,  
tartare sauce & lemon

//Beef burger with grilled patty, caramelised onion, cheese,  
tomato, lettuce & pickles on a toasted milk bun with chips

//Harvest salad with cos lettuce, pink lady apple,  
roast pumpkin, red onion, toasted pepita seeds  
tossed in a maple vinaigrette



# TERMS & CONDITIONS

## CONFIRMATION OF BOOKING

Your booking is not confirmed until we receive a deposit & a signed copy of the booking agreement. We hold tentative bookings for 7 days only. If we do not receive confirmation and a deposit, we will release the space without further notice.

## DEPOSIT

We require a deposit for your room hire at the time of booking.

## PAYMENT

The contact signatory is liable to pay all money due under this agreement. We do not provide credit. All function accounts must be paid by credit card or in cash at least 7 days before the function. We only accept company cheques with prior approval.

## TIME EXTENTIONS

A labour surcharge of \$55 per ½ hour will be payable for any function that continues beyond the agreed time.

## FINAL NUMBERS

The final numbers are to be confirmed at least 7 days before the function. Final Numbers will be your guaranteed Number for the event. Increases of up to 10% are acceptable if we have adequate notice. It is your responsibility to notify us of the final Number of attendees. Charges based on the guaranteed Number or the Number attending, whichever is greater.

## PRICES

All prices are GST inclusive. The function package is subject to change unless you've already made a deposit & selection.

## PUBLIC HOLIDAYS

A 10% surcharge will be applied to your function booking on a Public Holiday.

## CANCELLATIONS

In the event of cancellation, the following terms will apply: Cancellations made with more than 1 month's notice will have the deposit refunded in full. Cancellations made less than a month in advance will not have the deposit refunded. All bookings made for months between September and December will not receive a refund if cancelled at any time during the year.

## MINORS

Minors are not to be served any kind of beverages. A refusal to serve alcohol will apply to any person who cannot produce appropriate evidence of age. Unless in a private function room, minors must vacate by 10pm.

## CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

Function guests are not permitted to supply their own food or beverages at any event. Birthday Cakes, Wedding cakes, and Lolly Buffets are acceptable. Anything brought outside the specified items must be brought to the attention of the ~~Event~~ **Event** manager for their approval.

The contract signatory assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the Tavern.

## DECORATIONS

All decorations supplied by the customer must be packed and ready for the agreed departure time. Chair covers, centrepieces, props, backdrops, streamers, confetti scatters or glitter are not permitted unless approved by the Functions Manager. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures.

## RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor Licensing Department. The Runcorn Tavern Management and Staff, including our contracted crowd controllers, support the responsible service of alcohol. All staff are trained in the responsible service and supply of alcohol and reserve the right to refuse service to anyone deemed unduly intoxicated. Management may ask the refused patron to leave the premises.

## IDENTIFICATION

Only the following types of identification will be accepted as evidence of age.

- Current driver's licence
- Current 18+ Card
- Current Victorian Keypass
- Current Australian Passport.

Please note that a foreign driver's licence is NOT written in English and won't be accepted. All forms of ID must be current to be served alcohol.

## CLEANING

General and regular cleaning are included in the room hire charge. Still, additional charges may be payable if the function has created cleaning needs above and beyond regular cleaning. The management and staff will take all necessary care. Still, they will not accept responsibility for any damage or loss to a client's property before, during, or after a function. The contract signatory is responsible for conducting the function in an orderly manner and in full compliance with the rules and House Policy of the Runcorn Tavern management and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive.

## UNDULY INTOXICATED AND DISORDERLY PATRONS

Licensing Laws prohibit the supply of Liquor to disorderly, unduly intoxicated or underage persons. Patrons showing signs of undue intoxication or disorderly behaviour will be refused service and asked to leave the premises. The Runcorn Tavern will not tolerate any harassment of Patrons or staff of any kind, and offending patrons will be asked to leave the premises. Management supports staff refusing service to patrons who are unduly intoxicated.

## SMOKE MACHINE

The use of smoke machines is only permitted with prior approval of the hotel's contract Fire company.

## SECURITY

Depending on the Number of guests and the nature of your event, security may be required. The contract signatory is liable for the costs of security, which are to be provided by the Runcorn Tavern's security partners.

BY SIGNING THIS, YOU ACKNOWLEDGE AND AGREE TO ALL THE ABOVE TERMS AND CONDITIONS

FULL NAME

SIGNATURE

DATE