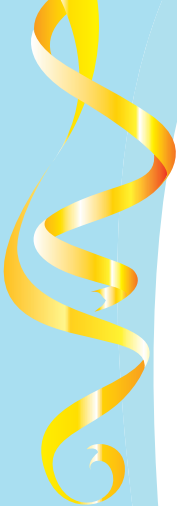


# Functions

swell<sup>tavern</sup>

[www.swelltavern.com.au](http://www.swelltavern.com.au) | [louise@swelltavern.com.au](mailto:louise@swelltavern.com.au)  
Phone : 07 5589 9599 | Fax : 07 5589 9589  
1640 Gold Coast Hwy, Burleigh Heads QLD 4220

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## Thank you for considering the Swell Tavern for your next event

The Swell Tavern is the perfect venue for your function. We are able to cater for any type of function or event, from hen's parties, 21sts and cocktail parties to after parties and corporate events. The limitations are endless and our staff are dedicated to help you every step along the way. Let us take the stress out of your event planning as our function team creates a customised event and function package to ensure that all of your specific requirements are met. Entertainment, catering and atmosphere are all key ingredients to the success of your function. Our staff can look after your entertainment and music requirements and can assist with decorations and anything else you may need.

We have a variety of great function areas available, including a curtained off carpeted area for your guests' privacy and a number of spacious raised deck areas. Our staff will suggest which area is most suitable for your function depending on the size of your function and your other requirements.

Should you wish to discuss your event details or check availability please contact Louise on (07) 5589 9599 or email [louise@swelltavern.com.au](mailto:louise@swelltavern.com.au)

## FUNCTION MENU

### **Dips Platter \$50**

Dips and crudities, a variety of Mediterranean influenced dips served with crackers and freshly hand cut vegetables

### **Fruit Platter \$55**

A variety freshly sliced seasonal fruits

### **Cheese Platter \$60**

Soft and hard cheese served with dried fruit and nuts and an assortment of crackers

### **Antipasto Platter \$65**

Freshly sliced meats, marinated olives and mushrooms, char-grilled eggplant, sun dried tomatoes and toasted Turkish bread

### **Cocktail Platter \$75**

- Hot and cold platter, your choice of six canapés:
- Spring rolls
- Variety Quiche
- Chicken Drumsticks
- Crumbed Dim Sims
- Samosas
- Sausage Rolls
- Party Pies
- Croquettes Bacon and Cheese
- Chicken Satay Skewers
- Chipolatas Pork and Parsley
- Chicken Chips
- Salt and pepper squid
- Smoked Salmon and Feta
- Scallops Pan Fried with Eggplant Topped with Aioli
- Sun Dried Tomato
- Guacamole and Sour Cream
- Caesar Salad Scoop
- Cucumber Humus and Julienne of Carrot
- Pan Fried Prawn Cutlet with a Touch of Aioli and Cayenne Pepper.

We recommend you allow one platter to serve 15 to 20 guests as nibbles and 10 to 15 as a light supper. Please note a minimum of 24 hours is required to order.

## SEATED MENU

### Alternate Drop Menu

Two courses \$38.50 Entree and Main or Main and Dessert

Three courses \$45.50

### Entrée

- King prawn cutlet's, tomato stuffed with a zesty guacamole drizzled with a dark balsamic reduction
- Tapas platter grilled prawns, char grilled eggplant, chorizo, marinated olives and mushrooms
- Grilled Chicken Caesar salad
- Creamy pumpkin soup and homemade croutons
- Char-grilled Mediterranean vegetable skewers served with a polenta cake

### Main

- Pan-fried chicken breast on a bed of polenta with seasonal vegetables and a rich mushroom sauce
- Char-grilled porterhouse grain feed with spring onion mash, baby vegetables and a red wine jus
- Pan-fried Atlantic salmon served with couscous; seasonal vegetables and a dill cream sauce
- Braised lamb shanks with spring onion mash, baby vegetables and a red wine jus
- Chicken Kiev with roasted garlic mash and baby vegetables
- Wild mushroom linguine

### Desserts

- Black forest, layers of chocolate sponge with whipped cream and cherries between each layer topped with chocolate shavings
- Rich Chocolate fudge cake served with vanilla ice-cream and berry compote
- Tiramisu an Old Italian favorite with a rich coffee filling
- Lemon meringue tart served with fresh seasonal fruit
- Apple and rhubarb cake with freshly whipped cream and a berry coulis
- Sticky date pudding masked with butterscotch sauce and a side of vanilla ice cream

## TERMS & CONDITIONS

1. Confirmation of events are required in writing. Any tentative bookings not confirmed within 30 days of the booking being made, may be released at the discretion of Swell Tavern's management. To confirm an event a deposit of \$150 is required. The credit card authorisation slip must also be completed (for security purposes only) and Function Confirmation document signed and returned.
2. Final numbers, food selection and bar tab details must be confirmed 7 days prior to event date, although minor changes to this may be accepted up to 24 hours before the event at management's discretion.
3. Full payment for your event must be received no later than 24 hours prior to your event date. Any additional spending on the event date must be paid in FULL at the completion of the event. Credit card details will be retained by Swell Tavern until the full and final balance is receipted.
4. Swell Tavern must first approve any advertising undertaken for an event. We reserve the right to refuse any private event advertising. Swell Tavern reserves the right to terminate any function booking and retain the deposit paid where the event organiser breaches these conditions.
5. The client shall remain responsible at all times for any loss or damage to the property of Swell Tavern caused by the client, guests and invitees. Please note we are extremely careful when looking after guests and their property. Unfortunately, we cannot take responsibility for the damage, of loss of items, before, during and after an event. The client is liable for the action of their invitee's and any damage or losses incurred during the event. Any costs will be invoiced directly to the client.
6. Due to licensing restrictions, minors (under the age of 18 years) are restricted from the venue after 9pm. Prior to this time they are allowed in under a parent or guardian's supervision, but must leave the venue by 9pm.
7. Swell Tavern management reserves the right to refuse entry from any guest to an event when deemed necessary without liability. Management also reserves the right to refuse service and/or to remove patrons from the premises for unruly behavior such as but not limited to, quarrelsome, prohibited substances, solicitation, argumentative and showing signs of intoxications as determined at management's discretion.
8. Dress policies apply for entry to Swell Tavern. Dress shorts are acceptable, and males must be wearing closed in shoes – thongs are not permitted.
9. Decorative materials or fancy dress themed events must first confirm with Swell Tavern management.
10. Any prior access to function area will need to be confirmed and approved no less than 24 hours prior to event date.
11. All entertainment (e.g. bands, DJ's or performers) are subject to prior approval by Swell Tavern management.
12. A valid photo id is required for entry
13. In the event of a confirmed event being cancelled within 7 days or less of the event date the \$150 deposit will be non-refundable. Should the event be cancelled within 48 hours of event date 100% of the event will be charged.



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