

FUNCTIONS AND EVENTS



WINDAROO
TAVERN

159-163 Beaudesert-Beenleigh Road, Windaroo 4207
07 3804 7777 | wtfuctions.manager@starhotels.com.au
windarootavern.com.au



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

Our four function areas can cater for wedding receptions, cocktail parties, birthdays, engagement parties, work functions, wakes and more!

EVERY PACKAGE IS MADE COVID SAFE BY OUR TEAM ENSURING PEACE OF MIND FOR YOU AND YOUR GUESTS.

A space for every occasion



SPORTS BAR

cocktail - 150

- Air conditioning and heating
- PA system with wireless microphone
- Dedicated bar and outdoor area
- TAB and Keno facilities



COURTYARD

seated - 40 | cocktail - 60

- Private area
- Kids playground
- Heating and ceiling fans
- Bluetooth speaker (bond required)



BISTRO

seated - 180 | cocktail - 220

- Air conditioning and heating
- PA system with wireless microphone
- Dedicated bar and outdoor area
- Keno facilities



LOUNGE BAR

seated - 15 | cocktail - 20

- Air conditioning and heating
- Dedicated bar
- lounge seating
- Keno facilities

Looking to make your function EXTRA special?

To personalize your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations, or entertainment through our range of suppliers. Please enquire if you would like us to organize on your behalf, charges will apply dependent on arrangement.



Alternate Drop

CHOOSE 2 ITEMS FROM EACH COURSE

2CRS \$39pp | 3CRS \$49PP

ENTRÉE

Salt & pepper calamari, confit garlic aioli & rocket

Vegetable taquito, pico di gallo, sour cream, guacamole, liquid cheese (v)

Butternut pumpkin soup with toasted garlic bread (v)

Creamy garlic prawns, sauteed king prawns in a creamy garlic white wine sauce served on rice

MAINS

200g rump, chargrilled served with Idaho potato, tossed salad with pepper gravy

Slow cooked lamb shank with creamy mash, buttered broccolini & beans

Crispy skin salmon with pumpkin puree, asian green's & citrus glaze

Southern style roasted chicken maryland, roasted vegetables, gravy

Crispy pork belly, with creamy mash, buttered broccolini, beans, carrots & mustard cream sauce

DESSERTS

Granny's hot apple pie, served with vanilla ice cream and berry coulis

Death by chocolate Belgium waffle, chocolate ice cream, choc fudge sauce, white chocolate shards

Strawberry & cream waffle, strawberry ice cream, strawberry sauce

Orange & almond cake, drizzled with sweet white glaze finished with cranberries, pistachios (gf)

Add sides extra \$9.95ea

House made salad with dressing, chips with gravy, creamy mash, steamed vegetables



Buffet Packages

minimum of 50 guests required for buffet menu

Standard Package

\$49.95

Choose 2 carvery, 2 hot dishes, 2 cold dishes, 1 dessert

Silver Package

\$59.95

Choose 2 carvery, 3 hot dishes, 2 cold dishes, 2 desserts

Gold Package

\$69.95

Choose 2 carvery, 4 hot dishes, 3 cold dishes, 3 desserts

Includes

- Australian King Prawns & cocktail sauce

Platinum Package

\$99.95

Choose 2 carvery, 4 hot dishes, 3 cold dishes, 3 desserts

Includes

- Australian King Prawns & cocktail sauce
- Natural Oysters
- Green lipped Mussels
- Whole baked fish

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

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST
PLEASE NOTE PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE



Buffet Menu



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

CARVERY

Tarragon & mustard roast beef
Roast pork leg with apple sauce
Southern style roasted chicken maryland
Baked leg ham

HOT DISHES

Grilled barramundi fillets
Authentic mild butter chicken curry, jasmine rice
Roast bacon & mushroom penne carbonara, parmesan cheese
Homemade beef lasagna, layered with traditional bechamel sauce & cheese
Potato gratin
Stir fry with a choice of vegetarian, beef or chicken
Thai green curry with choice of vegetarian, beef or chicken
Chicken fried rice, carrot, capsicum, spring onion

COLD DISHES

Fresh garden salad with cherry tomatoes, spanish onion and house dressing
Fresh Caesar salad with roasted bacon lardons, shaved parmesan cheese, caesar dressing & crispy croutons
Creamy pesto pasta salad, celery, sundried tomato, pine nuts
Greek salad with cucumber, kalamata olives, red onion, capsicum, house Greek vinaigrette & crumbled feta cheese
Creamy potato and bacon salad, celery, mayonnaise
Seafood Salad, celery, green apple, shallots, paprika, dill, mayonnaise

DESSERTS

Chocolate mousse, strawberry, shaved chocolate (gf)
Vanilla bean panna cotta, mixed berry coulis (gf)
Seasonal fresh fruit platter
Orange and almond cake (gf)(df)
Chocolate and raspberry cake, chocolate ganache, raspberry puree
Citrus sponge cheesecake, fruity citrus topping
Variety of flavoured jelly cups

Canape Menu

5 pieces of food per person @ \$23pp (selection of 4 items)

8 pieces of food per person @ \$32pp (selection of 6 items)

12 pieces of food per person @ \$48pp (selection of 9 items)

ON ARRIVAL/COLDS

Tomato bruschetta, bocconcini fresh basil, balsamic glaze (v)

Shrimp & chorizo skewer, cocktail sauce

Pepperoni, cream cheese, kalamata olives

Natural Oysters

SEAFOOD

Panko crumbed calamari rings

Oyster Kilpatrick, worcestershire, bacon

Coconut crumbed prawn, chipotle mayo

Panko crumbed whiting, tartare sauce

CHICKEN

Chicken goujons, sweet chilli mayo

Tandoori Chicken skewers

Creamy chicken vol au vent

Memphis Fried Chicken sliders with house made slaw & pickle

VEGETARIAN

Mini Spring rolls, sweet chilli dipping sauce (v)

Jalapeno poppers with garlic aioli (v)

Mac & Cheese bites (v)

Mini Samosa (v)

Porcini mushroom arancini with chipotle mayo (v)

PIZZA'S \$20 EACH

Hawaiian, ham, pineapple, napoli, cheese

Chicken, Bacon & Avocado, napoli, cheese, hollandaise sauce

Meat Lovers, chorizo, bacon, salami, pepperoni, beef, BBQ sauce, cheese

Vego, pumpkin, fetta, spinach, pine nuts, cherry tomato, cheese, hollandaise

MEAT'S

Flame grilled beef meatballs, BBQ sauce

Mini beef & Cheese burgers, tomato sauce

Beef dim sims, sweet chilli sauce

Aussie Beef party pies, tomato sauce

Pork Belly bites, tomato relish

Lamb kofta, yoghurt mint sauce

KIDS MEALS \$8EA

Chicken nuggets & chips with tomato sauce

Fish & Chips with tom sauce

DESSERT

Creamy chocolate mousse (gf)

Seasonal fruit skewers

Chocolate dipped profiteroles, fresh cream

Vanilla bean pana cotta, mixed berry coulis (gf)

Caramel tartlet, gooey caramel, whipped cream

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST
PLEASE NOTE PRICES AND PLATTERS ARE SUBJECT TO CHANGE



Book a function

THE SPORTS BAR

Sunday to Thursday

- \$150 for room hire
- \$3000 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$250 for room hire
- \$4000 minimum spend (includes food, drinks and room hire)

COURTYARD

Sunday to Thursday

- \$125 for room hire
- \$1000 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$175 for room hire
- \$1500 minimum spend (includes food, drinks and room hire)

THE BISTRO

Sunday to Thursday

- \$250 for room hire
- \$3000 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$350 for room hire
- \$4000 minimum spend (includes food, drinks and room hire)

LOUNGE BAR

Sunday to Thursday

- \$45 for room hire
- \$150 minimum spend (includes food, drinks and room hire)

Friday and Saturday

- \$75 for room hire
- \$300 minimum spend (includes food, drinks and room hire)

PLEASE NOTE

A tentative booking will be held for a period of 7 days, after which time if a booking confirmation form and deposit has not been received the booking will automatically be released.

A deposit is required to secure your booking. Once a deposit is paid the specified area will be booked.

A deposit of \$250 is required to book your function.

Terms and Conditions

PAYMENT

All functions must be paid in full of cash or credit card at least 7 days prior to the booking date or otherwise specified. If using a bar tab payment can be made upon conclusion of the event. All prices are GST inclusive.

CONFIRMATION OF FINAL NO'S.

Function clients must confirm final food and beverage selection 14 days prior to the booking date. This allows us to confirm suppliers, staffing and for any additional requirements you may have. We will allow increases up to 10% if adequate notice is provided. Final charges will be based on confirmed number or the number attending whichever is greater.

CANCELLATIONS

All cancellations must be made in writing to the wfunction.manager@starhotels.com.au. If a booking is cancelled;

- More than 30 days prior to the booking date a full refund of the deposit will apply
- Within 30 days prior to the booking date a 50% refund of the deposit will apply
- 14 days or less to the booking date the client will forfeit the full deposit

PUBLIC HOLIDAYS

A surcharge of 10% will be applied to your function for bookings on a Public Holiday

DECORATIONS

All decorations supplied by the customer are to be packed up ready for the correct departure time agreement. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures

ACCESS TO THE VENUE

Clients may be allowed to access the venue two hours prior to the commencement time if practical. This includes DJ's, musicians, event organisers and suppliers. Windaroo tavern requires 24 hours' notice for access.

RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor licensing department. Windaroo Tavern Management and staff including our contracted crowd controllers support the responsible service of alcohol. All staff are trained in responsible service of alcohol and supply of alcohol and reserve the right to refuse service anyone who is deemed unduly intoxicated. Management may ask the refused person to leave the premises. Management decision is final.

SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with our house policy and state laws. Depending on the nature of your event additional guards may be required, if so, the client is liable for any further costs.

All guests are required to have ID to enter the premises the following will be accepted as evidence of age, current driver's license, current 18+ card, current Australian passport. Please note foreign passports not written in English will not be accepted. All forms of Identification must be current as per the liquor licensing requirements to be served alcohol.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought in the venue by the client or any other person attending the function unless by prior arrangement with Windaroo Tavern.

BOND

A bond may be required to any event presumed to be high risk, after inspection of the venue this bond will be refunded within 48 hours providing no damage has been caused to the venue or incidents incurring added expenses arise from the event.

CLEANING

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

EXTRAS

Extra food and beverage, outside of your selected packages and is purchased during the event will be finalized upon completion of the function. Extensions to event time may incur further costs. Please confirm with the function manager.

RESPONSIBILITY

The client is financially responsible for any damage to the venue. General cleaning is included in the cost of the function however if specialist cleaning resulting from actions at your event will be charged accordingly. Windaroo Tavern does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after your function. All possessions etc. must be removed at the conclusion of the event unless otherwise specified.

MINIMUM SPENDS

A minimum spend applies for exclusive bookings.

FULL NAME

SIGNATURE

DATE