



THE BOMBAY BICYCLE CLUB



FUNCTION PACK

2022

29 TORRENS RD, Ovingham, 5082

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BE AMAZED...

Transport yourself to India when visiting The Bombay Bicycle Club
We have several unique spaces, each with their own character,
plus we don't charge for room hire!



KIPLINGS RESTAURANT



NOOK/CRANNY/RUDYARD



BACKYARD & FRONT YARD



AREA	SEATED MIN/MAX	COCKTAIL MIN/MAX
KIPLINGS RESTAURANT (min 50 for exclusive use)	UP TO 90	P.O.A.
THE CRANNY	12	N/A
THE NOOK	20	20/30
THE NOOK AND CRANNY	20/32	30/50
THE NOOK, CRANNY & RUDYARD *	30/60	50/75
THE NOOK, CRANNY, RUDYARD * FRONTYARD **		90/130
THE FRONT YARD **		40/70
THE RUDYARD * & FRONT YARD **		60/90
THE BACK YARD (INDOOR)		50/80

* Rudyard includes own private bar & bar person

** Outdoor

SET MENU

2 COURSE \$45 | 3 COURSE \$60

ENTREE

served individually (choose 2)

CHICKEN TIKKA SHASLICKS (GF)
with mint raita

HOUSE MADE DUCK SPRING ROLLS
with tamarind & date dipping sauce

CRISPY SQUID (GF)
pan fried squid with chilli, lime, red onion & coriander

VEGMOSAS (VE)
vegan samosas with lotus stem chips & saunth chutney

MAIN COURSE

served individually (choose 3)

PORK CUTLET (GF)
with roasted kipfler potatoes, sesame chilli slaw & pomegranate molasses

SLOW ROASTED LAMB (GF)
with mash, roasted pumpkin wedge, pepitas, yoghurt & fried kale

CHOO CHEE PRAWNS (GF)
a spicy Thai coconut curry with red chilli, lemongrass, kaffir leaves, coriander & saffron rice

PAN FRIED ATLANTIC SALMON (GF)
with beetroot & potato rosti, tomato, cucumber & lime salsa, horseradish aioli

CHICKEN ROULADE (GF)
filled with spinach, brie and thyme with a cauliflower & leek croquette & garlic cream sauce

250G RUMP EYE STEAK (GF)
slow roasted & served medium with potato gratin, heirloom baby carrots, broccolini & spiced mushroom sauce

CRUMBED CAULIFLOWER STEAK (GF,VEO)
with a mild roasted vegetable curry, mint yoghurt & crispy fried potato

Add dinner rolls with salted butter \$2 PP or shared plain, garlic & cheese naan bread \$4PP

DESSERT

served individually (choose 2)

ETON MESS (GF) *meringue, berries, passionfruit, chantilly cream, raspberry coulis*

WHITE CHOCOLATE MOUSSE DOME (GF) *saffron sauce*

CHOCOLATE COCONUT BROWNIE STACK (GF,VE) *brownie, chocolate crumbs*

additional selection \$5 PP per course

For groups of 20 + | Course choices must be finalised 5 days prior to the function |

All guests must have the same courses | All dietary requirements can be catered to with prior arrangement

INDIAN BANQUET

SERVED BANQUET STYLE TO SHARE

BANQUET PRICING

2 COURSE

3 MAINS : 1 DESSERT

\$40 PP

3 ENTREES : 3 MAINS

\$40 PP

3 COURSE

3 ENTREES : 3 MAINS : 1 DESSERT

\$50 PP

3 ENTREES : 4 MAINS : 1 DESSERT

\$60 PP

additional main course selection \$10 PP | additional entree / dessert selection \$5 PP

ENTREE

VEGMOSAS (VE) house made vegan samosas, saunth chutney

CHICKEN TIKKA SHASLICKS (GF) served with mint raita

CRISPY SQUID (GF) red chilli, lime, red onion, spring onion, coriander

DUCK SPRING ROLLS hoisin dipping sauce

BIRYANI BALLS (VE) Indian spiced arancini, carrot & walnut hummus, smoked paprika, tamarind chutney

CHICKPEA FRITTERS (VE) carrot, coriander, panko breadcrumbs, spinach, carrot hummus

MAIN COURSE (GF)

BUTTER CHICKEN tandoori roasted chicken, creamy tomato, capsicum & fenugreek sauce

LAMB KORMA tender lamb shank meat slow cooked with garlic, cashews, ginger, turmeric, cardamom, creamy korma sauce

BEEF VINDALOO slow cooked beef, hot chilli, garlic masala

THAI YELLOW BARRAMUNDI potato, onion, ginger, garlic, turmeric, green chilli, coconut cream, coriander, topped with a pan fried barramundi fillet

CHOO CHEE PRAWN prawns, spicy thai coconut curry, lemongrass, kaffir lime leaves, coriander

BEEF RENDANG beef steak braised in babas meat sauce, sweet coconut curry, crushed peanuts

JOGI TARKARI (VE) zucchini, carrots, broccoli, beans, peas, capsicum, potato, onion, ginger, chilli

MUSHROOM MATAR (VE) mushrooms, green peas, north indian rich tomato curry sauce

RICE | RAITA | PAPPADUMS (GF)

ADD
MIXED NAANS
plain, garlic & cheese

DESSERT (served individually - if more than 1 choice - served alternately)

\$4PP

ETON MESS (GF) meringue, strawberries, ice cream, chantilly cream, raspberry coulis

CHOCOLATE COCONUT BROWNIE STACK (GF,VE) brownie, chocolate crumbs

WHITE CHOCOLATE MOUSSE DOME (GF) saffron sauce



COCKTAIL FOOD

Each platter feeds 20 people / 30 pieces

\$ per platter

Mixed bakery items beef pies, vegetarian pasties, sausage rolls	90
Mini quiches assorted.....	75
Pizza (gfo) assorted selections.....	90
Bombay curry arancini (gf) cucumber raita.....	90
Chicken tikka skewers (gf) cucumber raita.....	90
Duck spring rolls hoisin sauce.....	100
Beef slider beef pattie, cheese, tomato relish.....	100
Tikka chicken slaw slider tandoori chicken, sesame slaw, cheese.....	100
Salt & pepper squid (gf) lime aioli sauce	75
Crispy chicken strips (gfo) barbeque aioli.....	90
Barramundi goujons (gf) crumbed, tartare sauce	80
Smoked salmon tartlet cream cheese & chives (served cold).....	90
Rare roast beef tartlet with horseradish aioli (served cold).....	80
Crumbed seafood platter (gf) squid, barra, prawns, tartare sauce.....	100
Chicken parmi bites	100

Vegetarian

Crunchy chips (gf) tomato sauce	35
Seasoned wedges sweet chilli, sour cream	35
Vegan samosas (ve) house made, saunth chutney	75
Biryani balls (ve) Indian spiced arancini, tamarind chutney	90
Vegan sliders (ve) chickpea pattie, lettuce, vegan mayo.....	100
Vegetarian Mini quiches	75
Pizza (gfo) margarita & vegetarian	90
Bombay vegetarian curry arancini (gf).....	90
Mac and cheese arancini	90
Cauliflower and cheese arancini (gf).....	90
Wedges, spring rolls, dim sims sweet chilli sauce	60

Dessert

Hot cinnamon donut puffs chocolate sauce.....	60
Chocolate coconut brownie salted caramel topping (gfo).....	60
Mini Pavlovas topped with mixed berries (gf).....	60

Minimum food spend \$25 pp (for a reserved area)
(gf) gluten free (gfo) gluten free option (ve) vegan

TERMS & CONDITIONS

EQUIPMENT/ENTERTAINMENT

All equipment and entertainment hire provided by the Bombay Bicycle Club is at an additional cost—POA. If providing your own entertainment such as an I-Pod, DJ or Band, you/they are required to supply all necessary cords, speakers and associated equipment. All equipment needs to be approved by management in advance. If you are caught using any equipment that has not been approved, the function will be shut-down with no pre-payment/deposit refunded.

AUDIO VISUAL

Any audio visual equipment being used in conjunction with our system must be tested at least 2 working days prior to your function so that if there are any issues we have time to rectify. Please note that if you have not tested your equipment with our audio visual system prior to the day of your function, we do not take responsibility if any technical issues arise. We do not have technicians (IT or audio) on-site or on-call.

DECORATIONS/THEMING

Specific set up of room must be advised 7 days prior to the function. No use of glitter or scatters (or similar) is allowed.

Naked flames, smoke machines and sparklers are NOT permitted. Use of such items interferes with our fire monitoring system and may result in the fire brigade attending. In the event of this happening as a result of your function's actions you will be charged for the brigade callout fee. Birthday candles are of course allowed. Chair covers etc. are the responsibility of the hirer and must be paid direct to the supplier. An admin fee of 10% will be charged to the client if the Bombay Bicycle Club arranges such decorations. All inside areas of the hotel are non-smoking.

CLEANING

Standard cleaning is included in the cost of the event. If cleaning requirements following your function are judged by Management as excessive, additional cleaning charges will be incurred. (The client will incur a cleaning fee for confetti, table scatters, rice and vomit).

UNDER 18's/ INTOXICATION

Approved photo ID may be required to be supplied by any person upon request. We do not serve alcohol to minors. Should a minor attending a function be found to be under the influence of alcohol or should a person be found to be supplying a minor with alcohol then the person(s) involved will be asked to leave the premises and may cause the immediate cessation of the function at management's discretion. Minors must vacate the premises by 12 midnight. Any person found to be intoxicated will be refused service and asked to leave the premises.

SECURITY

18th birthday parties will incur a charge for security. Other functions such as 21st birthdays or large events may attract a security charge and will be confirmed upon consultation with our function staff prior to your event. Our security staff patrol the entire hotel including the function areas.

RESPONSIBILITY

The client assumes responsibility for any damages/breakages sustained to the Bombay Bicycle Club and/or equipment owned by, or sub-hired by the Hotel, caused by the client, any of their guests, invitees, external suppliers or any other persons attending the function, whether in the function rooms or in another part of the venue, as determined by Management. The Bombay Bicycle Club will not accept any responsibility for any loss or injuries or death sustained by any person as a result of equipment installed at the venue by the venue or by the client or parties acting on behalf of the client. Patrons utilize the facilities at their own risk. The Bombay Bicycle Club must be advised of all deliveries and collections made on behalf of the client, the client must make payment for delivery of goods in advance. The Bombay Bicycle Club accepts no responsibility for any goods or gifts at the function, or any goods or gifts left behind at the conclusion of the function. Management reserves the right to exclude or eject any or all objectionable persons from the function and/or hotel without liability and to cease or close down any function if:

- Misleading information is supplied upon booking
- The law or governing body acts/requirements are caused to be in breach by a guest or attendee of the function
- If any inappropriate behaviour occurs towards other customers, general public, staff or any other Hotel representatives

If the contact on the day is different to the client (organiser), it is the client's responsibility to communicate these terms and conditions to the alternate contact person/s and guests attending. Please know that the Bombay Bicycle Club will do everything possible to ensure your function is a great success, however, we will not accept responsibility/ liability for any acts or events outside of our control which may cause effect on your function.

By paying a deposit you acknowledge that you understand and accept the Bombay Bicycle Club's Terms & Conditions and Client Responsibilities detailed in our function brochure.



TERMS & CONDITIONS

BOOKINGS/DEPOSIT

Bookings are only confirmed once a deposit has been received & the booking form has been signed and returned. Should we not receive the deposit and booking form within 7 days from the date of initial booking then we reserve the right to allocate the room to another client. If the function is within 14 days of the initial booking, the deposit is required at the time of the enquiry. The deposit will be deducted from your final account.

AVAILABILITY

If, through circumstances beyond our control, the room/area hired becomes unavailable we reserve the right to re-allocate the function to another room/area within the premises. If, in extreme circumstances, we are unable to provide a suitable area for your function, we are not responsible for any loss and/or injury suffered by the hirer as a result of the unavailability of the venue.

ROOM/AREA ALLOCATIONS & LAYOUTS

Once a specific room/area has been booked, should your final numbers decrease or increase from initial booking we reserve the right to substitute a more appropriate room/area and will discuss this with you prior to the event. Room/area requested layouts must be confirmed 7 days prior to your event for set up purposes. We will do our best to accommodate your requests but may need to alter in accordance with fire regulations or operational issues. Standard function organising and room setup costs are included. Any additional requests or non-standard room setups may incur an extra charge which will be discussed with you prior to proceeding.

CATERING

All events require catering. Cocktail style functions require a minimum food spend of \$25.00 per person. Sit down functions require a minimum food spend of \$28.00 per person (November & December- \$40). Certain rooms/areas require a higher minimum spend and will be discussed with you upon booking.

MENU, BEVERAGES & MINIMUM SPENDS

Food and beverage selections must be finalised at least 2 weeks prior to your function. This includes advising us of any special dietary restrictions that your guests may have including any allergies, coeliacs, gluten free and vegetarians. Regretfully, we may not be able to cater for dietary requirements advised on the day or at the start of the event. No outside catering or BYO drinks are permitted onto the premises. The only exception to this is a celebration cake which will incur a cakeage fee and must be with prior arrangement. Food or beverages are not permitted to be taken from the Bombay Bicycle Club. A minimum spend may apply to certain areas and are based on the food and beverage spend only of your function. If your function fails to meet this minimum spend, the hotel may charge a surcharge to reach this specified amount. Should your event be having subsidised drinks, due to the nature of how this works we are unable to guarantee that your account will not surpass the tab limit requested. Every effort will be made by our staff to adhere to the requested amount however upon choosing the subsidised drink option you accept that this may go over and accept that you will accept and pay for any amounts in excess of such a tab. Menus and pricing are subject to change.

FINAL NUMBERS

It is the clients' responsibility to advise of any changes in numbers in writing. Final numbers must be confirmed 2 weeks prior to your function to allow for correct catering and staffing purposes. Should we not be advised of any changes to numbers in writing then the number that we have listed in our reservation system 2 weeks prior to the event will be the minimum number charged for. The client will not be entitled to a refund if numbers on the day are less than the number confirmed.

PAYMENT

Full payment for food, room hire, miscellaneous charges and initial drinks tabs are required 2 weeks prior to the function. Our preferred method of payment is via EFT for tracking purposes. We also accept most major credit cards, Amex & cash. We require a credit card imprint (prior to the commencement of your event) as security for any final payments/incidental expenses for your function. Should this not be provided then it is assumed that any unpaid accounts or incidental expenses are to be charged to any credit card supplied to pay the deposit/final payment and will be charged at the conclusion of the event. Any drink tab initial limits and additional increments must be paid for in advance at the time of the request.

CLOSING

The function supervisor will announce last drinks at their discretion between midnight and 12.30 am at the latest unless an earlier time has been arranged prior. All guests will be asked to vacate the rooms/areas by 1 am.

CANCELLATIONS

In the event of a cancellation deposits are non-refundable however may be transferable depending on the timeframe of notice given (in writing) prior to the event. Any cancellation made within 1 week of bookings in January through to October and within 4 weeks for bookings in November and December will be charged the full price for the event as per the function booking or as agreed by Management. Bookings may be postponed if notification is given in writing at least 1 week prior to a booking held in January through to October and at least 4 weeks prior for bookings in November and December and deposits may be transferred to another date within a 12 month period. These postponements and deposit transfers are at management's discretion. The client must receive confirmation in writing from the venue acknowledging the notification to cancel or postpone.

