



Functions and events at Runcorn Tavern

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www.runcorntavern.com.au



Welcome to the Runcorn Tavern



With over 5 different function spaces available and catering for functions from 10 to 300 people, the Runcorn Tavern can accommodate any style of event. Specialising in weddings, corporate events, birthdays and engagements, our experienced events team will be there with you every step of the way.

The Runcorn Tavern offers a sophisticated relaxed atmosphere, creating the perfect setting for any event

Buffets

STANDARD BUFFET \$54.95PP

2x Carvey, 2x Hot Dishes, 3x Cold Dishes

PREMIUM BUFFET \$64.95PP

2x Carvey, 4x Hot Dishes, 3x Cold Dishes, 2x Dessert

PLATINUM BUFFET \$79.95PP

2x Carvey, 4x Hot Dishes, 3x Cold Dishes, 2x Dessert plus fresh Australian king prawns and dessert served buffet style with a chocolate fountain

V.I.P BUFFET \$99.95PP

2x Carvey, 4x Hot Dishes, 3x Cold Dishes, 2x Dessert plus fresh Australian king prawns, whole baked fish, oysters, Moreton Bay bugs, greenlipped mussels and dessert served buffet style with a chocolate fountain

MINIMUM 50 GUESTS FOR ALL BUFFETS





Buffet Selections

CARVERY

- Thyme and garlic roast lamb leg
- Tarragon and mustard roast beef
- Roast pork leg with apple sauce
- Southern style roasted chicken Marylands

HOT DISHES

- Parmesan and herb crusted Australian barramundi fillets
- Authentic mild butter chicken curry served with aromatic jasmine rice
- Roast bacon and mushroom penne carbonara finished with shaved Parmesan cheese
- Black bean, honey and garlic marinated chicken thigh with aromatic jasmine rice
- Homemade beef lasagne layered with traditional béchamel sauce and cheese
- Mini chicken schnitzels topped with house Napoli sauce, ham and grilled mozzarella
- Baked fish in white wine cream sauce topped with lemon myrtle seasoning

DESSERTS

- Triple chocolate cake served with fresh cream
- Warm sticky date pudding served with butterscotch sauce and fresh cream
- Warm apple crumble served with crème anglaise and fresh cream
- Baked New York cheesecake served with fresh cream and strawberries

COLD DISHES

- Fresh Garden salad with cherry tomatoes, Spanish onion and honey mustard dressing
- Fresh Caesar salad with roasted bacon lardons, shaved parmesan, Caesar dressing and crispy croutons
- Creamy pesto pasta salad with roasted pumpkin, Spanish onion, spinach and shaved parmesan
- Greek salad with cucumber, Kalamata olives, red onion, capsicum, house Greek vinaigrette and crumbled feta cheese
- Classic Coleslaw dressed in roasted garlic aioli

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

SPECIAL DIETS UPON REQUEST

DESSERTS

- Chocolate dipped vanilla profiteroles
- Seasonal fruit platters
- Fresh whipped cream and mousse
- Chef's selection of cakes and muffins
- Chocolate fountain with strawberries, marshmallows, Oreos and churros



Canapés

OPTION 1

\$29.95PP (1 ½ HOUR SERVICE) | 8 ITEMS
Additional ½ hour service \$3.95pp

Cherry tomato, red onion and basil bruschetta with sweet balsamic glaze
Beetroot and Persian feta tart with roasted garlic aioli
Sliced Tasmanian smoked salmon on crusty bread with lemon and dill crème fraiche drizzle
Salt and lemon pepper calamari served with Japanese mayo
Mini pork belly pieces tossed in a sweet hoi sin glaze and sesame
Crispy chicken wingettes tossed in shaved parmesan and chives
Mac n cheese balls served with smokey BBQ sauce
Mini rosemary and lamb pies with tomato relish

OPTION 2

\$34.95PP (1 ½ HOUR SERVICE) | 8 ITEMS
Additional ½ hour service \$3.95pp

Beetroot and Persian feta tart with garlic aioli
Sliced smoked salmon on crusty bread with lemon and dill crème fraiche
Rare eye fillet on crusty bread with tomato chutney
Honey sesame battered king prawns
Salt and lemon pepper squid served with Japanese mayo
Mini Thai style crab cakes with sweet chilli mayo
Mini pork belly pieces with sweet teriyaki glaze and sesame
Cheesy mushroom and thyme arancini balls served with beetroot relish



Two or Three Course menu

TWO COURSE \$55 | THREE COURSE \$65



ENTRÉE

- Salt and lemon pepper calamari served with Japanese mayo and fresh lemon
- Roasted pumpkin soup with a hint of coconut cream served with crispy Turkish croutons (V)
- Roasted pear and rocket salad with sweet balsamic glaze, olive oil drizzle and crumbled feta (V)
- Golden crumbed Coconut prawns with fresh mango and lime salsa and sweet chilli aioli

MAIN

- Grilled Australian barramundi fillet served with Desiree potato sautéed in butter, asparagus, white wine cream sauce and fresh lemon
- 200g chargrilled eye fillet cooked medium served with creamy mash potatoes, seasonal veg and red wine jus
- 200g sous vide lamb rump cooked medium served with roasted sweet potato discs and mint jus
- Lemon myrtle grilled chicken breast served with creamy mashed potatoes, buttered broccolini and hollandaise sauce
- Sweet teriyaki glazed salmon fillet served with wilted bok choy and aromatic jasmine rice

DESSERT

- Fresh seasonal fruit salad served with Chantilly cream and mixed berry compote
- Triple chocolate Mud cake served with Chantilly cream and fresh strawberries
- Pavlova with berry compote, Chantilly cream and fresh fruit
- Mini baked Oreo cheesecake served with chocolate sauce and Chantilly cream

HALAL MEAT CAN BE PREPARED FOR AN ADDITIONAL \$5PP
SPECIAL DIETS UPON REQUEST



Cocktail Platters

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST



HOUSE MADE FLAT BREAD CRISPS \$30

House made fried flat bread crisps seasoned with our blend of spices served with chef's selection of dip

SEASONED WEDGES PLATTER \$45

Crispy seasoned wedges served with sweet chilli and sour cream

SEASONAL FRUIT PLATTER \$60

Chef's selection of fresh fruits

ASSORTED SANDWICH PLATTER \$70

Chef's selection of fresh sandwiches

YUM CHA PLATTER \$70

Spring rolls, samosas, beef dim sims and prawn twisters served with sweet chilli and soy sauce

AUSSIE PLATTER \$80

Mini party pies, mini sausage rolls, fish cocktails and chicken breast nuggets

ASSORTED PIZZA PLATTER \$80

3 pizzas of Chef's selection

ANTIPASTO PLATTER \$90

Salami, ham, prosciutto, chef's selection of cheeses, condiments and crackers

CHEESE PLATTER \$90

Chef's selection of cheeses, dried fruits, grapes, pickle and crackers



Corporate Packages

MORNING TEA

\$7.50PP

Includes:

- Tea and coffee
- Seasonal fruit platter
- Chef's selection of toasted sandwiches
- Fresh baked scones with whipped cream and strawberry jam
- Assorted freshly baked danishes

We can design a menu to suit your function!

BUFFET LUNCH PLATTER

\$18.50PP

Includes

Assorted fresh sandwiches, mini pies, cocktail sausage rolls, mini beef sliders, steakhouse fries, mini assorted quiches, seasoned wedges with sour cream and sweet chilli, and assorted pizzas

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

Terms and conditions

CONFIRMATION OF BOOKING

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

DEPOSIT

The cost of your room hire will be required as a deposit up front at the time of booking

PAYMENT

The contract 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 cash at least 7 days before the date of the function. Company cheques are only accepted with prior approval.

FINAL NUMBERS

The final numbers are to be confirmed at least 7 days before the event. This will be the Guaranteed Number. Increases up to 10% are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the Guaranteed Number or the number attending whichever is greater.

TIME EXTENTIONS

A labour surcharge of \$55 per 1/2 hour will payable for any function that continues beyond the agreed time.

PUBLIC HOLIDAYS

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

CANCELLATIONS

In the event of cancellation the following terms will apply: Cancellations made with more than 1 months notice, the deposit will be refunded in full. Cancellations made with less than a months notice, the deposit will not be refunded. All bookings made for months between September to December will not receive a refund if cancelled anytime during the year.

MINORS

Minors will not be served beverages of any kind. Service of alcohol will be refused 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 outside the specified must be brought to the attention of the Functions manager for approval.

DECORATIONS

All decorations supplied by the customer are to be packed up in advance to meet the correct departure time agreement. eg. 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 permitted to be used on the walls or fixtures

SMOKE MACHINE

Use of smoke machines are only permitted with approval of the Hotels contracted Fire company.

PRICES

All prices are GST inclusive. Function package is subject to change unless a deposit and selection is made

RESPONSIBLE SERVICE OF ALCOHOL

All Guests must adhere to the current laws of the Queensland Liquor licencing 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 Drivers licence *Current 18+ Card Current Victorian Keypass *Current Australian Passport. Please note that a Foreign Drivers Licence not written in English will not be accepted. All forms of Identification must be current as per the liquor licencing requirements to be served alcohol.

DAMAGES

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.

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. The management and staff will take all necessary care but will not accept responsibility for damage or loss of any client's property before, during or after a function. The contract signatory is responsible to conduct 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

Licencing 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 will be 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 support staff refusing service for unduly intoxicated patrons.

Security: Depending on the number of guests and 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 Taverns security partners