

FUNCTIONS AND EVENTS

EST. THE 2009

A VENUES

TAVERN

270 Kern Brothers Drive Kirwan 4817
07 4723 8000 | c.mason@starhotels.com.au



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

Our Sports Bar Alfresco can cater for wedding receptions, cocktail parties, birthdays, engagement parties, work functions, wakes and more!

Space

SPORTS BAR ALFRESCO

Monday - Thursday Room Hire Fee - 50.00

Friday to Sunday Room Hire Fee- 100.00

Capacity (standing) - 80 people

Seated capacity is - 40 people

Features:

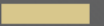
- private function room
- dedicated audio system (Tv, Projector , laptop connections and microphone)

Available until midnight* Mon - Sun

Extra charge may apply*

Food, food, glorious food!

Whether you're after cocktail, alternate drop or à la carte catering options, The Avenues Tavern can tailor your function to your needs.



Grazing platters

Prices are set per platter for approximately 25 people

Classic Platter 60.00

Curry Puffs, Spring Rolls, Wontons & Garlic Chicken Balls - 60 pieces

Premium Platter 80.00

Chicken Wings, Party Pies, Sausage Rolls, Meat balls & Satay Chicken Skewers - 60 pieces

Deluxe Platter 95.00

Prawn Spring rolls, Prawn Twisters, Chicken Wings, Meat balls & Barramundi Goujons - 60 pieces

Seafood Platter 110.00

Beer battered prawns, salt and pepper Calamari, Prawn Spring rolls & Barramundi Goujons - 60 pieces

Pizza Platter 70.00

Choices of any 3 Pizza- Pepperoni, BBQ chicken & ham and pineapple pizza - 15 slices per pizza

Sliders Platter 100.00

Cheeseburger, Pulled Pork, Brisket an slaw, Vegetarian mushroom Slider with slaw - 30 pieces

Dessert Platter 85.00

Flourless chocolate cake (GF), White Chocolate & raspberry cake, Mango & Coconut Cheesecake, Apple crumble cake & caramel slice - 30 pieces per platter





Alternate Drop

ENTRÉE & MAIN | 35.00PP

MAIN & DESSERT | 35.00PP

ENTRÉE, MAIN & DESSERT | 45.00PP

ENTRÉE

Arancini Balls served on mushroom Puree

Prawn Cocktail – served with cocktail sauce & fresh lemon

Caesar Salad with croutons

Mac and Cheese Croquettes served with Chipotle Mayonnaise

MAINS

Roast Pork served on a bed of vegetables and a side of apple sauce & gravy

Grilled barramundi served with house made salad, chips, & charred lemon

Chicken Breast stuffed with cream cheese and bacon served with house made salad and honey mustard sauce

DESSERTS

Plum Pudding served with custard

Pavlova served with seasonal fruits and fresh Cream

Chocolate walnut brownies served with fresh cream

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST



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 avtduty.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 **No smoke machines are permitted.**

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. The Avenues 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. The Avenues 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 The Avenues 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. The Avenues 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