theboathouse

FUNCTIONS & EVENTS

> The most beautiful things are your memories and moments. If you don't celebrate these, they can pass you by.

CELEBRATE WITH US

Weddings
Engagements
21st birthdays
Religious Celebrations
Company events
Christmas parties
Wake for a loved one

SPACES AVAILABLE

Main Dining Room
*Seated up to 180
*Stand up 250

Terrace
*Seated 150
*Stand up 200

Palm Court
*Seated 60
*Stand up 80

SEATED

OPTION 1
SHARED ENTREES (all 4 included)

Sweet potato hummus dip with Turkish bread

Southern fried chicken ribs with peach and jalapeno hot sauce

Mac and cheese croquettes &

Gin and beetroot cured salmon with preserved lemon dressing and dill.

Add Natural Oysters with mignonette dressina
$8 pp
Add King Prawn skewers with cocktail sauce
$8 pp

MAINS COURSE
(alternated, choice of two)

Chicken ballotine with spinach and goats' cheese, Romesco sauce and seasonal veggie
(Contains nuts in Romesco sauce)

Pork with apple miso puree and Asian slaw

Char grilled eye fillet with smashed chat potatoes, salad, and red wine jus

Crispy salmon with carrot puree and Israeli cous cous salad

DESSERTS

Eton mess with raspberry compote, lemon curd & cream
Boathouse cheesecake with toasted granola crumble and rhubarb syrup

Add fruit platters
$10 pp

OPTION 2
SHARED ENTREES (all 4 included)

Sweet potato hummus dip with Turkish bread

Southern fried chicken ribs with peach and jalapeno hot sauce
Mac and cheese croquettes

Gin and beetroot cured salmon with preserved lemon dressing and dill.

SHARED MAINS
(choice of two)

Lamb banjo

Pork roast

Chicken Roast or

Beef Brisket

Our slow roasted meats served with chefs' house made gravy

Served with smashed chat potatoes, seasonal vegetables & mixed salads

Two course $67 pp

Three course $77 pp

Kids $23 pp

STAND UP

SELECTION OF 4 ITEMS $45 PP

SELECTION OF 6 ITEMS $65 PP

SELECTION OF 8 ITEMS $80 PP

CHILDREN 12 AND UNDER $23

Add Natural Oysters with mignonette dressing
$8 pp
Add King Prawn skewers with cocktail sauce
$8 pp
Add Pizza Priced per pizza ordered

COLD CANAPES

Bruschetta with medley tomatoes

Sweet potato hummus on Turkish bread

Gin and beetroot cured salmon with crème fraiche

Woodfire roasted beetroot with almond feta

Slow cooked lamb salad

HOT CANAPES

Arancini (veg)

Calamari and chips

Fish and chips

Chicken satay skewers

Mini cheese burgers

Pork bao bun with pickled cucumber
& chipotle mayo

Southern fried chicken ribs

DESSERTS

Mini tarts

Cheesecake

Panna cotta

Boathouse Brownie

Chocolate mousse

Eton mess

Cannoli

KIDS MEALS

Cheeseburger and chips

Fish and chips

Margarita pizza

Chicken nuggets or

Pasta Napoli

Kids drink

Gelato

GRAZING

COLD GRAZING STATION
$38 pp

A relaxed and informal buffet option bound to impress your guests with an abundance of food on display.
Great way to dine from groups of 50 and above
.
Includes cured hams and meats,
a variety of cheese,
crackers and fruits,
dips with an assortment of breads,
olives, grilled and pickled vegetables.

Add Natural Oysters with mignonette dressing
$8 pp
Add King Prawn skewers with cocktail sauce
$8 pp

HOT GRAZING STATION (2 choices)
$50 pp

Roast beef brisket

Roast chicken

Roast pork or

Lamb Banjo

Served with roasted potatoes, seasonal vegetables, mixed green salad and condiments to accompany

GRAZING STATION DESSERTS
(choose three)

Add desserts for an additional $15 pp

Mini tarts

Cheesecake

Panna cotta

Boathouse Brownie

Chocolate mousse

Eton mess

Cannoli

Gelato Cart to be available $9 pp

Audia Visual Hire

Projector & screen $300
Speaker & Mic $55

DRINK PACKAGES

DELUXE DRINK PACKAGE

3 hours $55 PP
4 hours $65 PP
5 hours $75 PP

Soft drinks, juice and coffee

Bottled beer
Peroni, Four Pines, Carlton Draught, Apple Cider
Basic Spirits:
Smirnoff Vodka, Johnny Red, Jack Daniels, Gordon's Gin
White Wine ;
Savita Sauvignon Blanc, New Zealand
McPhersons Sauvignon Blanc, Nagambie, Vic
Kono Pinot Gris, New Zealand
Peace Bay Chardonnay, Western Australia
Red Wine :
Hare Raising Pinot Noir,Yarra Valley, Vic
Asher Shiraz, Heathcote,Vic
Scuttlebutt Cabernet Sauvignon, Margaret River, W.A
Peace Bay Merlot, Margaret River, W.A
Sparkling:
Salatin Prosecco, D.O.C. Italy

PREMIUM DRINK PACKAGE

3hours $49 PP
4hours $59 PP
5hours $69 PP

Soft drinks, juice and coffee

Bottled beer
Peroni, 4 Pines, Carlton Draught
White Wine
McPhersons Sauvignon Blanc, Nagambie
Kono Pinot Gris, New Zealand
Peace Bay Chardonnay, W.A
Red Wine
Skuttlebutt Cabernet Sauvignon, Margaret River
McPherson Shiraz, Nagambie, Vic
Hare Raising Pinot Noir, Yarra Valley, Vic
Sparkling
Salatin Prosecco, D.O.C. Italy

DRINK PACKAGES

BASIC DRINK PACKAGE

3 hours $44 PP
4 hours $51 PP
5 hours $56 PP

Soft drinks, juice and coffee

Bottled beer
Peroni, Carlton Draught
White Wine ;
McPhersons Sauvignon Blanc, Nagambie, Vic
Peace Bay Chardonnay, Western Australia
Red Wine :
Hare Raising Pinot Noir,Yarra Valley, Vic
McPherson's Shiraz, Nagambie, Vic
Sparkling:
Salatin Prosecco, D.O.C. Italy

NON ALCOHOLIC DRINK PACKAGE

3hours $28 PP
4hours $34 PP
5hours $42 PP

Soft drinks, juice and coffee

MOCKTAILS (choose two)
Virgin Sour
Watermelon Breeze
Summer Fresh
Ginger beer mojito

A Drinks package is optional.
A drinks tab or drinks on consumption is available.

TERMS & CONDITIONS

We are delighted to welcome you to The Boathouse for your next event. We ask that you please acquaint yourself with the below terms & conditions, which will apply to your function. Should you have any questions please do not hesitate to contact us.

Confirmation

A tentative booking will (on request) be held for a maximum period of seven (7) days after which time a deposit is required. Additionally, a completed booking confirmation form is required as part of the confirmation process. Once both the deposit and confirmation form have been received your booking will be confirmed.
We appreciate that circumstances may occur which could make it necessary for a function to be cancelled. In all instances written notice is required and the following deposit conditions would apply
. • Notification up to 1 month prior to the scheduled event – deposit is transferrable only upon rebooking of the original date
. • Notification within 2 weeks of the scheduled event – deposit is non refundable Your deposit will be deducted from your final account on the day of your event.

These must be received within fourteen (14) days of the tentative booking being made. The Boathouse reserves the right to cancel the tentative booking should the required deposit and form not be received within the required period.

Final Payment

For exclusive functions, all accounts are to be pre-paid 5 business days prior to event date start unless otherwise agreed. Final payment of all catering expenses is required no later than 72 hours prior to the function date. Your beverage account is required to be paid at the completion of the function. Please note, where a minimum food and beverage spend applies to your event any amounts outstanding will be required to be paid at the conclusion of your function as room hire. Payment can be made by credit card, cash.
Final Guest Numbers and Event Details
In order to effectively plan for your event, The Boathouse Functions team will require the following:

* Final details including guest numbers, menu selection, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule ten (10) days prior to the event

- After this time only increases or decreases in guest numbers will be permitted up to 96 hours prior to the event date. Please note that any increases within 96 hours of the event date may pose catering concerns and cannot be guaranteed. Should this be necessary please contact your functions co-ordinator to further discuss.

* A final seating plan (if applicable) should be provided 48 hours prior to the commencement of your function

Alcohol Provision, Consumption & Behaviour

The Boathouse supports the Responsible Service of Alcohol.
Clients will be held responsible for ensuring that their guests behave in a responsible manner and that guests under the age of 18 years old do not consume alcohol.

The Boathouse reserves the right to refuse the supply of alcohol to patrons who appear to be intoxicated.

The Boathouse reserves the right to ask intoxication and/or disorderly patrons to vacate the premises at any time. The Boathouse reserves the right to request proof of identity before serving alcoholic beverages to guests.

All alcohol service ceases at 11:00pm and an exit time of 11.30 applies to evening functions. Food and Beverage Policy and Licensing

Due to the nature of The Boathouse license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises. Similarly, no food or beverage can be removed from the premises. Celebration Cakes are exempt from this rule – a limit of one cake per function applies

BOOKING FORM

In order to confirm your booking, we ask that you please review the terms and conditions carefully and complete and return this booking form to our attention.

Please note that bookings are not confirmed until this form, along with the requested
Under 100 pax $500.00 deposit amount required.
Over 100 pax $1000.00 deposit amount required.

The Boathouse
Email – info@theboat-house.com.au
7 The Boulevard, Moonee Ponds
03 9375 2456

By signing this form you agree that you have read and accept The Boathouse functions terms and conditions.
Signed

Name _____ Date _____

Phone number_____ Email:_____

Function Date _____ Requested Function _____

Function area _____ Occasion: _____

Approximate Guest Numbers: _____ Event times_____

Requirements _____

Agreed minimum_____

Food & Beverage _____

Deposit enclosed: $ 500.00 ( ) $1000.00 ( )Mastercard ( ) Visa ( ) Cash ( ) Direct Deposit

Cardholders Name _____
Cardholders Signature _____
Card Number _____
Expiry Date _____
Security Number: (3 digits) _____

Direct Debit:
Account Name: Maribyrnong Boathouse PTY LTD
BSB Number: 033 009
Account Number: 24 0992
Event Reference: (state event name/number)