FUNCTIONS PACKAGE 2021



BRACKEN RIDGE TAVERN





Within a short distance of the CBD, the Bracken Ridge Tavern boasts style and sophistication.

With seven distinct function areas spread across the venue, the BRT offers a unique destination for events including engagements, birthday celebrations, corporate functions, weddings, private parties, conferences and more.

Our team is committed to providing you with quality service, making sure every detail of your event is catered for. From the menu and beverages to the style and decorations, our function manager will ensure your event runs smoothly and professionally.

Whether you wish to hold a large or small event, the Bracken Ridge Tavern will be able to design a customised package to suit your needs.

For further information, please contact our functions manager via functions@thebrt.com or by calling 07 3269 7011

FUNCTIONS

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CAPACITY...

SIT DOWN: 70 guests COCKTAIL: 130 guests

FEATURES...

Private bar

Dedicated function staff

Clothed gift/cake tables

White linen tablecloths and dry bar covers as appropriate

In-house audio visual system including customisible Nightlife music, BOSE sound system, large projector screen + TVs

HDMI input for computers

AV inputs for DJ or iPod

Wireless microphone and lectern

Disabled accessible



The Aviary is the perfect space for larger events, offering a private function room with a bar and outdoor area. It features modern audio visual facilities including a state of the art BOSE sound system. The Aviary is suitable for a range of events, from engagements and birthday parties to corporate functions.

ROOM HIRE RATES

Monday - Thursday (max 5 hours) \$400 Friday (max 5 hours) \$500 Saturday (max 5 hours) \$500 Sunday (max 5 hours) \$450

1⁄2 Day Monday - Friday \$300 (up to 4 hours before 4.30pm) 1/2 Day Saturday - Sunday \$350

(up to 4 hours before 4.30pm)





CAPACITY...

LOUNGE/COCKTAIL: 50 guests

FEATURES...

Dedicated function staff for food service

Clothed gift/cake tables

White linen tablecloths and dry bar covers as appropriate

Air-conditioning

Disabled accessible

Access to Pheonix Bar (Friday + Saturday)

Shared bathrooms

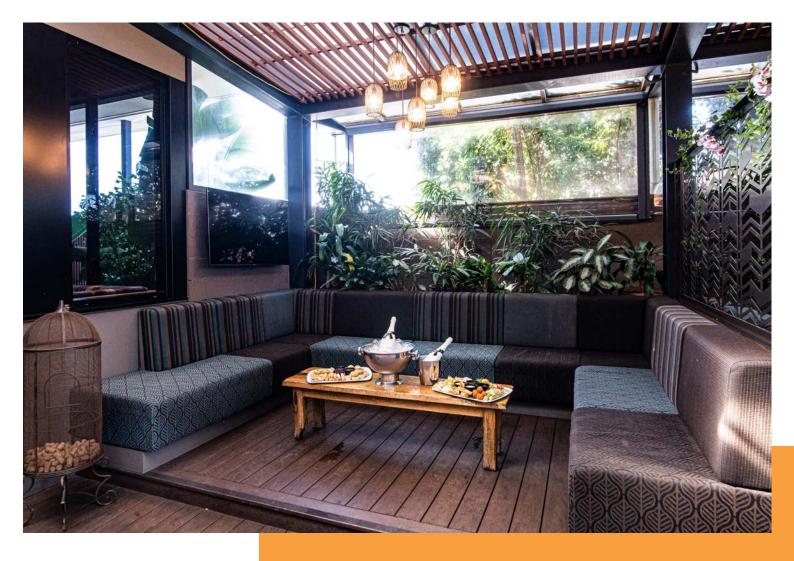


The Birds Nest provides the Phoenix experience in an exclusive indoor, air-conditioned lounge catering for up to 50 people - the perfect solution for celebrating that special event with your friends and family.

ROOM HIRE RATES

Monday - Thursday FREE* *minimum spend applies





CAPACITY...

EACH BOOTH up to 10 guests

FEATURES...

Table service of function food

Air mist cooling (when needed)

Nightlife system + live entertainment/DJ (when booked)

Access to Pheonix Bar

Shared bathrooms



For that perfect night out with a smaller group of friends, the Bird Cages will give you the coolest seat on the Northside.

Elevated and private with a full view of the bar, each of the 3 booths seats up to 10 people.

ROOM HIRE RATES

Friday + Saturday + major events \$100 (includes a \$100 bar tab!)



PLATTERS

SUSHI PLATTER

\$55

\$70

\$70

\$70

Selection of fresh sushi rolls served with pickled ginger, soy with wasabi dipping sauces

GOURMET COLD

Smoked salmon mousse on cucumber, bruschetta, grilled prawns and mango salsa on brioche roast beef on naan bread

PARTY PLATTER

Mixed cocktail pies, quiches, sausage rolls, samosas and spring rolls with sweet chilli & tomato sauce

GOURMET HOT

Gourmet selection pies and sausage rolls, potato spun prawns, vegetable gyoza, chorizo empanadas

PREMIUM STYLE

Truffle and mushroom arancini with onion jam, chicken tenderloin skewers, duck spring rolls, pan seared scallops with sweet potato purée

PIZZA SLAB

\$65

Choose 2 flavours per pizza of the following pepperoni, chicken & bacon, BBQ beef, margherita, mushroom & thyme

SLIDERS

\$70

Beef and smoked cheddar, chicken parmigiana, mushroom and brie cheese

CHICKEN SKEWERS \$70

10 skewers of each flavour - satay, hoisin and butter chicken

LAMB KOFTA SKEWERS \$70

With tzatziki dressing

SANDWICH PLATTER \$55

Selection of sandwiches with a variety of fillings

BOWL OF WEDGES \$10

Bowl of potato wedges with sweet chilli and sour cream

KIDS PLATTER

\$50

Mixture of chicken nuggets, fish bites, chips and wedges

FRUIT PLATTER \$50

Variety of seasonal fresh fruits to cleanse the palate

CHEESE PLATTER

\$50

\$55

Selection of australian cheese and dried fruit and crackers

SWEETS PLATTER

Chef's range of gourmet sweet treats, cakes and slices

Special dietary needs can be accommodated upon request, please speak to your function co-ordinator for more information.

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\$70

COCKTAIL STYLE

CANAPÉ STYLE SERVICE - minimum of 12 people

5 choices \$26pp | 7 choices \$35pp | 5 choices + 1 substantial \$44pp

COLD CANAPÉS

Bruschetta Sushi Smoked salmon and cream cheese and cucumber (GF) Pan fried prawns with avocado chilli salsa on brioche Asparagus and prosciutto rolls Caramelised onion and mushroom tarts Rare beef fillet and horseradish mayonnaise on brioche

HOT CANAPÉS

Barramundi spring rolls Satay chicken tenderloin skewers Arancini truffle mushroom and parmesan cheese Mexican beef tacos House made chicken and cheese and corn sausage rolls Panko crumbed prawns Salt and pepper fried tofu Cocktail spring rolls and samosas (4pp) Vegetable gyoza with chilli lime dipping sauce

SUBSTANTIALS

Bánh mì pulled pork and coleslaw rolls Crumbed fish and chips with lemon & tartare Mixed vegetable Singapore noodles Grilled beef sliders Grilled chicken and fried rice noodle boxes

Extra substantials can be ordered - price on inquiry

SIT DOWN

20- 40 guests single drop | 40+ guests alternative drop

ENTRÉES

Satay skewers Truffle and mushroom arancini Thai marinated beef salad Duck spring rolls

MAINS

Nolan's sirloin steak, roasted kipfler potatoes, broccolini, green beans, grilled zucchini with a creamy mushroom gravy

Nolan's eye fillet steak, parmesan mash, baby carrots, broccolini, sweet potato crisps, finished with port wine jus

Baked chicken breast on roast chat potato and seasonal greens with a romesco sauce

Salmon fillet with sweet potato rosti, broccolini and zucchini with a garlic cream sauce

Beef cheek braised in tomato, olives, rosemary and thyme, served on mash potato, green beans, finished with a feta crumble

DESSERTS

Lemon meringue tart with a raspberry swirl Vanilla panna cotta and fresh berries Chocolate mud cake, berry coulis and strawberries Capaccioni cheesecake with chocolate sauce Pavlova, fresh cream, seasonal fruit, passionfruit pulp

**Vegetarian options available on request

DAY DELEGATES

COFFEE BREAK OPTIONS

Sweet muffins selections	\$8 per piece
Blueberry friand (GF)	\$8 per piece
Thick slice banana bread	\$7 per piece
Fresh scones with jam and cream	\$8 per piece
Cookies	\$6 per piece
Fruit platter	\$50 per platter
Cheese platter	\$65 per platter

CONFERENCE LUNCH OPTIONS

SANDWICHES + FRUIT

Sliced fruit platter

Sandwich platter with combination of:

- Sliced ham, cheese and tomato
- Chicken, avocado and cheese
- Pepperoni and caramelised onion
- Roast beef and red onion cucumber and pickles
- Fresh salad tomato, onion, cucumber, carrot and cheese
- Egg and lettuce

WRAPS + FRUIT

Sliced fruit platter

Sandwich platter with combination of:

- Slice ham, cheese and tomato
- Chicken ranch salad
- Thai marinated beef and salad
- Grilled vegetables
- Crumbed chicken and pesto

\$14pp

\$12pp

BEVERAGE PACKAGES

MOËT & CHANDON

CHAMPAGNE

BEVERAGE PACKAGES

PRICE PER PERSON

Pay as you go bar service Prices on request. Spirits / Cocktails /	NA	NA	NA	NA
Wines / Beer / Cider				
Any combination of beer, wine, spirits or cocktails Requests can be offered on a consumption based tab as an alternative to drinks packages	NA	NA		NA
House Chardonnay House Sauvignon Blanc House Shiraz XXXX Gold Toohey's New Hahn Premium Light VB	\$34pp	\$44pp	\$54pp	\$15pp/per hour Smirnoff Vodka Johnnie Walker Red Scotch Gordons Gin Jack Daniels Whiskey Jim Beam Bourbon Bundaberg Rum
Soft drinks and fruit juices				
House Chardonnay House Sauvignon Blanc House Shiraz House Merlot Stone & Wood Pacific Ale Coors Lager Brookvale Union Ginger Beer XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices	\$46pp	\$56pp	\$66pp	\$17pp/per hour Ketel One Vodka Johnnie Walker Black Scotch Tanqueray Gin Jack Daniels Whiskey Makers Mark Bourbon Bundaberg Rum
Choice of any 5 wines, 5 beers and 2 ciders from a select list - please ask your co-ordinator for current availabilites Cocktail on arrival	\$58	\$68	\$78	\$19pp/per hour Grey Goose Gentleman Jack Roku Gin Glenlivet Founders Bundaberg Rum Select Wild Turkey Longbranch
	a consumption based tab as an alternative to drinks packages House Chardonnay House Sauvignon Blanc House Shiraz XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices House Chardonnay House Sauvignon Blanc House Shiraz House Merlot Stone & Wood Pacific Ale Coors Lager Brookvale Union Ginger Beer XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices Choice of any 5 wines, 5 beers and 2 ciders from a select list - please ask your co-ordinator for current availabilites	a consumption based tab as an alternative to drinks packages House Chardonnay \$34pp House Sauvignon Blanc House Shiraz XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices House Chardonnay \$46pp House Sauvignon Blanc House Shiraz House Merlot Stone & Wood Pacific Ale Coors Lager Brookvale Union Ginger Beer XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices Choice of any 5 wines, 5 beers and 2 ciders from a select list - please ask your co-ordinator for current availabilites Cocktail on arrival	a consumption based tab as an alternative to drinks packages House Chardonnay House Sauvignon Blanc House Shiraz XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices House Chardonnay House Sauvignon Blanc House Shiraz House Merlot Stone & Wood Pacific Ale Coors Lager Brookvale Union Ginger Beer XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices Choice of any 5 wines, 5 beers and 2 ciders from a select list - please ask your co-ordinator for current availabilites Cocktail on arrival	a consumption based tab as an alternative to drinks packages House Chardonnay House Sauvignon Blanc House Shiraz XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices House Chardonnay House Chardonnay House Sauvignon Blanc House Shiraz House Merlot Stone & Wood Pacific Ale Coors Lager Brookvale Union Ginger Beer XXXX Gold Toohey's New Hahn Premium Light VB Soft drinks and fruit juices Choice of any 5 wines, 5 Sers and 2 ciders from a select list - please ask your co-ordinator for current availabilites Cocktail on arrival

TERMS + CONDITIONS

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Tentative Bookings

Tentative bookings can be held for a maximum period of 5 days. Once this time has elapsed we will endeavour to contact you but if unsuccessful we are under no obligation to hold the booking.

Bookings and Deposits

All bookings are considered tentative until the room/ area hire payment and a booking agreement has been received. Final numbers and payment is required 7 days prior to the event. Any additional expenses incurred on the night are payable at the conclusion of your function unless organised with senior management prior.

Confirmation of Function Specifics

Provisional numbers for the function are required at the time of signing the booking agreement. All food and beverage arrangements, entertainment, audio visual requirements, room set up and theming must be confirmed 7 days prior to the function. The confirmed minimum number of guests attending the function is required 7 working days prior to the function date and will be regarded as the minimum number to be charged.

Cancellation

In the event that the function is cancelled 1 – 14 days prior to the date of the function, the client forfeits the room/area hire already paid. We reserve the right to cancel your function at any time, in which case your deposit will be refunded to you.

Method of Payment

We accept payment by direct deposit, Visa Card, MasterCard or cash.

Prices

All prices in the functions information package are current at the time of printing. We reserve the right to update prices where necessary to reflect any changes. All prices are inclusive of GST.

Staffing & Security

All venue hire charges include dedicated function staff for the duration of your event. Any additional equipment, decorations or furniture set up not included in standard inclusions may include an additional fee. Should the BRT deem it necessary for a specific event, additional contracted security guards may be required at the client's expense. Security guards are required at all 18th birthday celebrations. Security must be hired for a minimum of four (4) hours at \$50 per hour per guard. Number of guards required will depend on the number of people attending your event.

Responsible Service of Alcohol

The BRT is committed to providing a safe and enjoyable environment. The BRT takes the responsible service of alcohol seriously, while providing courteous and friendly customer service.

Responsibility

The BRT does not take responsibility for damage or loss of any patron's property left on the premises prior to, during or after the conclusion of the function. The client will be responsible for any damage caused to us or the BRT by guests or contractors. Costs will be charged to the nominated credit card. The cost of general cleaning is included in the venue hire charge. The hirer will be responsible for any additional cleaning deemed necessary.

TERMS + CONDITIONS

Parking

We are not responsible for any loss or damage sustained as a result of cars being parked on the BRT.

Smoking

Designated Smoking Areas (DOSAs) are provided throughout the BRT.

Prohibitions

Decorations/signage: No adhesives or fastening may be attached to the walls or furniture without prior approval of the BRT Management. Any goods, properties or materials brought in by, or on behalf of the hirer, are the responsibility of the hirer and must be removed from the premises by the hirer at the conclusion of your event. No outside food or drink is permitted unless authorised by BRT management.

Cakeage

You may be charged a fee to cut and serve the celebration cake depending on the size and garnishing requested.

Audio/Visual

All AV requirements must be confirmed and tested at least 48 hours prior to your function at a mutually agreed time. We cannot be responsible for organising AV on the night of your function. We reserve the right to monitor sound levels at your function and enforce alterations to sound levels to ensure the event complies with the licensing and noise restrictions of the building and does not adversely affect other activities within the building

Dress Code

At the BRT, we ask that guests dress smart casual in the Phoenix Bar and function spaces. Any guests wearing dirty, obscene or offensive clothing will be required to leave the premises.

