



# FUNCTION PACKAGES

Stafford Tavern

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## Breakfast Menus:

### **Plated Breakfast:**

Bacon, Choice of Eggs (Scrambled/Poached),  
Grilled Tomato, Hash Browns, Mushrooms,  
Beef Sausages, Toast.

Dessert: Pancakes w Maple Syrup & Cream  
Tea & Coffee

\$25pp

### **Buffet Breakfast:**

A Selection of Fresh Breads & Toast, Fresh Fruit,  
Cereal & Yoghurt, Bacon, Scrambled Eggs,  
Beef Sausages, Grilled Tomato, Hash Browns,  
Mushrooms, Baked Beans.

Dessert: Mini Muffins, Pancakes w Maple Syrup  
& Cream.  
Tea & Coffee

\$35pp

## **Share Platters:**

Each Platter can cater for up to 20 people

**Assorted Danish Pastries: \$7.50 pp**

**Scones w Jam & Cream: \$7.50 pp**

**Fresh Seasonal Fruit Platter: \$75**

**Chef's Selection of Sweets Platter: \$120**

**Premium Cheese Platter: \$140**

Five cheeses including vintage cheddar, camembert and brie,  
assorted nuts and dried fruits and crackers

**Antipasto Platter: \$100**

Olives, picked onions, marinated mushrooms, crudité, selection  
of roasted vegetables, parmesan croutons, 2 gourmet dips,  
assortment of cold meats and crackers

**Sandwich Platter: \$65**

**Sandwich & Wraps Platter: \$75**

An assortment of sliced white bread sandwich triangles with a  
variety of fillings. For example – ham, cheese tomato and mustard,  
egg/curried egg and lettuce, salmon and cucumber, salami, roasted  
capsicum, rocket and hollandaise, turkey and cranberry,  
avocado and salad.

## Hot Platters:

### **Hot Platter A – \$80**

Party Pies, Cocktail Sausage Rolls, Spring Rolls, Samosas, Meatballs, Spinach & Ricotta Parcels

### **Hot Platter B – \$100**

Mini Quiche, Marinated Chicken Skewers, S&P Calamari, Beer-Battered Fish, Tempura Prawns, Gourmet Mini Pies

### **Hot Platter C – \$150**

12 x Mornay Oysters, 12 x Kilpatrick Oysters, Battered Prawns, S&P Calamari, Grilled Scallop Kebabs, Tempura Barramundi Goujons Skewers

### **Kid's Platter – \$70**

Sausage Rolls, Party Pies, Chicken Nuggets, Potato Wedges, Cheerio Sausages

### **Vegetarian Options Available**

#### **OR Vegetarian Platter – \$80**

Veg Kebabs, Egg Based Veg Frittata, Seasoned Wedges, Sweet Potato Wedges, Veg Samosas, Veg Spring Rolls,  
Dip Sauce: Sweet Chilli

## Dinner Menus:

### Set Menu for a Minimum of 30 people

Choice of 2 Courses (Alternate Drop)

Entrée/Main or Main/Dessert \$34 pp

OR

Entrée, Main & Dessert \$40 pp

Choose from:

### Entrees:

- Freshly made Soup of the Day w Toasted Turkish
- Traditional Caesar Salad
- Crispy Pork Belly w Chilli Plum Sauce
- Prawn & Avocado Tower w Tomato Salsa
- Salt & Pepper Calamari w Asian Salad
- Vegetable Stack w Tomato & Chilli Chutney
- Garlic Prawns w Steamed Jasmine Rice

## Mains:

- Beer Battered Southern Blue Whiting Fillet & Chips w Lemon & Tartare Sauce
- 250g Rump Grain Fed
- Chicken Princess (Chicken Breast topped w Ham, Asparagus & Cheese)
- Pork Cutlet topped w Caramelised Apple
- Fresh Atlantic Salmon w Roast Garlic Aioli
- 250g Porterhouse or Rib Fillet w Choice of Sauce
- Braised Lamb Shank w Red Wine Jus
- Chicken Kiev Cut w Camembert Cheese & Creamy Seeded Mustard Sauce
- Oven Baked Barramundi w Hollandaise Sauce

## Veg Choice – choose one to go with Main Dish:

- Potato Bake w Creamed Mustard & Seasoned Medley of Mixed Vegetables
- Sweet Potato Mash w Baby Pak Choy & Wilted Greens in Garlic

## Desserts:

- Lemon Curd Tart w Berry Coulis
- Apple Crumble w Vanilla Ice-Cream
- Pavlova w Fresh Cream & Fruit
- Sticky Date Pudding w Butterscotch Sauce
- Chocolate Pudding w Fresh Cream
- Black Forest Gateau w Berry Coulis
- Lemon Meringue Tart w Vanilla Ice-Cream
- Apple & Rhubarb Tart w Fresh Cream

## **Buffet: (Min 50 people)**

### **Roast Buffet: \$32 pp**

Fresh Baked Bread Rolls w Butter

American Style Coleslaw

Potato Salad w Egg & Shallot

Garden Salad

Roast Pork or Beef, Pan Gravy, Baked Vegetables

2 Fork Dishes and Steamed Jasmine Rice

Pavlova w Fruit & Cream

Self-Serve Tea and Coffee Station

### **Transitions Buffet: \$42 pp**

Fresh Baked Bread Rolls w Butter

Marinated Potato Salad, Italian Pasta Salad with Pesto

Garden Salad, Mustard Baked Sirloin w Red Wine Gravy

Roast Leg of Pork w Chunky Apple Sauce and Crackling

Roast Chicken w Redcurrant Jelly

Oven Baked Fish Fillets w Asparagus & Mornay Sauce

Baked Potatoes and Vegetables, Assorted Condiments

A Selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit

Self-Serve Tea and Coffee Station

## **Seafood Buffet: \$50 pp**

Freshly Baked Bread Rolls w Butter

Sydney Rock Oysters and Prawns, Marinated Mussels

Assorted Cold Meats

Caesar Salad, Vegetarian Creamy Pasta Salad, Garden Salad,

Salt & Pepper Prawns & Calamari,

Fried Fish Fillets

Cheesy Cauliflower, Baked Chat Potatoes & Pumpkin

Roast Beef with Pan Gravy

Selection of Cheesecakes, Pavlova and Fresh Seasonal Fruit

Self-Serve Tea and Coffee Station

## **Fork Dishes:**

Beef Burgundy Stew

Thai Beef or Chicken Curry

Beef and Black Bean

Spicy Chicken Wings

Lemon Chicken

Sweet and Sour Pork

BBQ Pork w Vegetables

Stir Fried Vegetables

Singapore Noodles

Fried Rice

Vegetarian Pasta Bake

Honey Chicken

Mongolian Lamb



## Terms and Conditions for Functions

### Confirmation & Payment

A booking is confirmed by signing the Terms & Conditions Form and forwarding the requested deposit within three (3) working days of receiving this documentation. If the Terms & Conditions Form and requested deposit are not received within this timeframe, management reserves the right to cancel the booking and allocate the space to another client.

A deposit is calculated at \$100 or 20% of the estimated function charge, whichever is greater. For functions held in November and December, 50% of the estimated function charge is required. Deposits can be paid by credit card, cash or eftpos.

Final numbers, menu, beverage details and room setup are required a minimum of seven (7) days prior to the function. Function organisers are required to purchase catering for the confirmed attendance numbers and/or minimum numbers specified. Please note you will be charged for the confirmed numbers or actual attendance, whichever is greater.

Full payment for Catering, less the deposit paid, must be made once final numbers have been provided and up to 72 hours prior to the Function. Payment for beverage and other items must be made prior to or upon immediate conclusion of the function or by prior arrangements with Management.

All 18<sup>th</sup> and 21<sup>st</sup> birthday parties may incur a \$200 charge to cover extra security requirements. We also have the right to request additional security to be paid by clients for other functions, should Management deem it necessary.

### Cancellations

Notification of a cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

- Thirty (30) days or more, deposit refunded in full.
- Between thirty (30) and eight (8) days, 25% deposit is forfeited.
- Seven (7) days or less, 100% deposit is forfeited.
- No refund will be given for function cancellations during November and December.

## **Decoration & Theming**

If you would like to undertake your own decorating, access to the function area can be arranged with our Functions Manager. Table scatters and glitter need prior approval before use. The client is liable for any damage incurred during your function set up period.

Theme nights and dress up parties are to be approved by our Functions Manager at least 48 hours before the function to ensure costumes meet the required dress code standards.

## **Dress Code**

A strict dress code policy applies and is to be followed by clients and their respective guests. Failure to comply with this policy may result in being evicted from specific areas of the Hotel. No thongs, singlets or industrial workwear are permitted after 9pm each night.

## **Entertainment & Equipment**

All entertainment requested is at the cost of the client.

Management does not accept responsibility for damage or loss of any property left on the premises prior to, during or after a function. Please advise our Functions Manager of any deliveries being made for your function and safe storage will be arranged.

Any damage caused to the hotel property of fittings during a function is the financial responsibility of the client. Use of walls for display material and nails, staples or tape attachment to floors or ceiling is not permitted.

## **Venue Access & Curfew**

All functions will be issued with a curfew time for guests to leave the function area. The venue hire allows you access to the function area prior to your function, depending on other functions booked. It is the responsibility of the client to advise our Functions Manager of any additional access requirements in writing prior to the function.

## **Responsible Service of Alcohol**

All guests must adhere to the current laws of the Queensland Liquor Licensing Act. The Stafford Tavern management and staff, including our contracted crowd controllers, support the responsible service of alcohol. Licensing Laws prohibit liquor supply to disorderly, unduly intoxicated and underage persons. Patrons showing signs of undue intoxications or disorderly behaviour will be refused service and will be asked to leave the premises. Management will not tolerate any harassment of patrons or staff of any kind and offending patrons will be asked to leave the premises. Management supports staff refusing service for unduly intoxicated patrons.

## Minors

It is Hotel policy that minors are allowed to attend a function until 10pm, or prior to the start of live entertainment. We require notification at the time of booking of any minors attending your function. Clients are to complete and return to us a Minors Agreement Form prior to the function date.

Minors must be accompanied by their parent or legal guardian at all times. Minors will not be served alcohol and service of alcohol will be refused to any person who cannot produce appropriate ID where there is any doubt that a person is under 18. Management will support staff that practice and enforce ID checking. Acceptable ID:

- A current Australian or International Driver's License or Learner's Permit (valid with photo)
- A current passport (from any country, valid with photo)
- An Australian government issued Proof of Age card (18+ card)

Anyone found obtaining alcoholic beverages for consumption by minors will be asked to leave the venue immediately.

## Prices

All prices are inclusive of GST and are valid to 30<sup>th</sup> June 2022. Every possible effort is taken to maintain prices but these are subject to change at Management's discretion to allow for market cost variations and the introduction of any statutory taxes.

I, the undersigned, confirm that I have read and understood the terms and conditions for holding a function at the Stafford Tavern. I acknowledge the conditions and accept full responsibility for the function.

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Client Name (please print)

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Date

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Client Signature

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Function Date