



# Function PACKAGES

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# Events

## at Stafford Tavern

The team at Stafford Tavern would love to help make your next special event memorable. We are proud to present our brand new private functions room for your consideration.

Complete with a dedicated, fully stocked bar, our private functions room is the perfect space to celebrate with spacious and modern surrounds, versatile to suit your needs.

We are fully licensed and air-conditioned throughout with private toilet facilities, conveniently located only 15 mins from the CBD with plenty of parking.

For engagements, weddings, anniversaries, corporate events, milestone birthdays, theatre style presentations and even private business meetings, this space has everything you need to succeed.

Ask our friendly team for more info or arrange to view the space.





# Function Spaces

## Private Function Room

Our private functions room can host 100 Cocktail or 70 Seated Buffet and is a versatile space well suited to larger events and celebrations with a dedicated fully stocked bar and private bathroom facilities.



## Group Table Bookings

Stafford Tavern can also reserve tables for groups in our Restaurant from 10-20 guests.







# Share Flatters

Each platter can cater for up to 20 people

## **Fresh Seasonal Fruit Platter**

**\$95**

## **Chef's Selection of Sweets Platter**

**\$150**

## **Premium Cheese Platter**

Five cheeses including vintage cheddar, Camembert and Brie,  
assorted nuts and dried fruits and crackers

**\$170**

## **Antipasto Platter**

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

**\$140**

## **Sandwich Platter**

**\$95**

## **Sandwich & Wraps Platter**

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.

**\$105**

# Hot Platters

Each platter can cater for up to 20 people

## Hot Platter A

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

**\$110**

## Hot Platter B

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

**\$135**

## Hot Platter C

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

**\$175**

## Kids Platter

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

**\$105**

## Vegetarian Platter

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

**\$110**



# Buffets

(Minimum 50 people)

## Roast Buffet

\$65.90 pp

Fresh Baked Bread Rolls w/ Butter

American Style Coleslaw

Potato Salad w/ Egg & Shallot

Garden Salad

Roast Pork or Beef w/ Pan Gravy

Baked Vegetables

2 Fork Dishes and Steamed Jasmine Rice

Pavlova w/ Fruit & Cream

Self-serve Tea & Coffee Station

## Fork Dishes

Beef Burgundy Stew

Beef & Black Bean

Lemon Chicken

BBQ Pork w/ Vegetables

Singapore Noodles

Vegetarian Pasta Bake

Mongolian Lamb

Thai Beef or Chicken Curry

Spicy Chicken Wings

Sweet & Sour Pork

Stir Fried Vegetables

Fried Rice

Honey Chicken

# Buffets

(Minimum 50 people)

## Seafood Buffet

\$99.90 pp

Fresh Baked Bread Rolls w/ Butter  
Sydney Rock Oysters and Prawns, Marinated Mussels  
Assorted Cold Meats  
Caesar Salad, Garden Salad  
Vegetarian Creamy Pasta Salad  
Salt & Pepper Prawns & Calamari  
Fried Fish Fillets  
Cheesy Cauliflower, Baked Chat Potatoes & Pumpkin  
Roast Beef w/ Pan Gravy  
Selection of Cheesecakes, Pavlova & Fresh Seasonal Fruit  
Self-serve Tea & Coffee Station

## Transitions Buffet

\$79.90 pp

Fresh Baked Bread Rolls w/ Butter  
Marinated Potato Salad  
Italian Pasta Salad w/ Pesto  
Garden Salad  
Mustard Baked Sirloin w/ Red Wine Gravy  
Roast Leg of Pork w/ Chunky Apple Sauce & Crackling  
Roast Chicken w/ Redcurrant Jelly  
Oven Baked Fish Fillets w/ Asparagus & Mornay Sauce  
Baked Potatoes & Vegetables  
Assorted Condiments  
A Selection of Cheesecakes, Pavlova & Fresh Seasonal Fruit  
Self-serve Tea & Coffee Station



## Terms & 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 time-frame, management reserves the right to cancel the booking and allocate the space to another client.

A \$300 room hire free is required to confirm a functions booking. 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 ten (10) 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 must be made once final numbers have been provided and up to 7 days 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 18th and 21st Birthday parties will incur a 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 or 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 31st December 2026. 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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