

The background of the cover is a grayscale image of a spiral-bound notebook. The notebook is open, and the pages are covered with large, 3D, white letters that spell out "airstream" in a lowercase, sans-serif font. The letters are arranged in a way that they appear to be floating above the notebook pages, creating a sense of depth. The notebook's spiral binding is visible on the left side.

Events & Function Pack

February 2023

Function Room

Set Menu 1 - \$55.00

ENTRÉE - PLATTER TO SHARE

Lemon Pepper Calamari, Marinated Olives, House made Dip and Crudites.
Cheese & Garlic Focaccia Bread.

MAINS

Please select one of the following

- | | |
|--------------------------------|--|
| Gnocchi Beurre Noisette | Pan fried, homemade fresh gnocchi tossed with spinach and mushroom melody in a rich burnt butter sauce. Topped with fried enoki and shaved parmesan. |
| Pappardelle Chorizo | Spanish chorizo, chicken, onion, spinach and garlic in a creamy Napoli sauce. Topped with shaved parmesan cheese. |
| USA Style Beef Brisket | Served with smoky BBQ sauce on potato mash and refreshing slaw. |
| Fish and Chips | Beer battered fish fillets with a side of refreshing slaw, a basket of chips and homemade tartare.
Grilled by request |

Italian zeppole served with Coffee, Tea or Hot Chocolate

Minimum of 15 people per booking

Function Room

Set Menu 2 - \$60.00

ENTRÉE - MIXED PLATTER TO SHARE

Lemon Pepper Calamari, San Danielle Prosciutto, Spicy Sopressa, Ham, Marinated Olives, Grilled Halloumi Cheese, House made Dip and Crudites.

Served with warm flat bread.

MAINS

Please select one of the following

Mushroom Risotto

Oven roasted mushrooms, caramelised onion, garlic, pepita pesto, white wine cream sauce and shaved parmesan.

Prawn Linguini

Tiger prawns, white wine, garlic, caramelised onion, EVOO, chili, lemon zest and toasted gremolata.

Gnocchi Roast Lamb

Pan fried, homemade fresh gnocchi, pulled roast lamb, Napoli sauce, caramelised onion, diced tomato, wilted spinach and feta.

Porterhouse Steak 300 gms

Grass fed Victorian beef, grilled medium. Served with mushroom sauce, chips and salad.

Crispy Skin Salmon

Cooked medium, served on potato and cauliflower mash, seasonal vegetables and XO sauce.

Italian zeppole served with Coffee, Tea or Hot Chocolate

Minimum of 15 people per booking

Function Room

Set Menu 3

Please select one of the following

1. Vegetarian banquette **\$48.50pp**

Cauliflower bites, bruschetta, mushroom arancini, gnocchi beurre noisette, wild mushroom pizza, mixed vegetables, chips, super food salad and italian zeppole.

2. Meat and Chicken banquette **\$52.50pp**

Cauliflower bites, bruschetta, mushroom arancini, pop corn chicken, airstream deluxe pizza, meat platter with—lamb ribs, porterhouse steak, pulled lamb, chicken tenders and chips. greek salad and italian zeppole.

3. Seafood banquette **\$58.50pp**

Cauliflower bites, bruschetta, mushroom arancini, jack sparrow pizza, seafood platter with—grilled barramundi, salmon bites, lemon pepper calamari, mussels and chips. greek salad and italian zeppole.

4. Mixed banquette **\$64.50pp**

Cauliflower bites, bruschetta, mushroom arancini, lemon pepper calamari, calabrese pizza, mixed platter with—grilled barramundi, salmon bites, pulled lamb, chicken tenders and chips. greek salad and italian zeppole.

Minimum of 16 people per booking

COCKTAIL MENU

A minimum spend is required to book our cocktail menu

Cocktail Menu A - \$37.90 per guest

Choose 6 Items from the selection list - 6 portions per person allocated

Cocktail Menu B - \$48.50 per guest

Choose 8 Items from the selection list - 8 portions per person allocated

Italian Meatballs
Crispy Cauliflower Bites
Salmon Crisps
Spicy Chicken Bites
Lemon Pepper Calamari Baskets
Mushroom Risotto Balls
Mini Beef Burgers
Mini Chicken Burgers
Vegetarian Spring Rolls
Fish & Chip Baskets
House Made Sausage Rolls
House Made Spinach and Feta Puffs
Tostadas - Chicken or Vegetarian
Potato Croquettes
Gourmet Pizza Bites
Pasta Grazing Bowls
(gnocchi / risotto)

Alcoholic Cocktail Drink On Arrival

\$14.90

per cocktail per person

Margarita
Moscow Mule
Gin Fizz
Aperol Spritz
Espresso Martini

CONDITIONS

*Any variations need to be discussed with management prior to confirmation of function details
Please discuss any specific dietary requirements with the manager

AIRSTREAM GRAZING TABLE

Table for grazing! It's like a buffet but designed to make it visually appealing and easy for guests to casually mingle over drinks while they pick and nibble at food . Great for casual gatherings, birthday parties or corporate events

COLD FOOD

Charcuterie Board of Selected Cured Meats

Cheese

Marinated Olives

Dips

Crudites

Crackers & Breads

HOT FOOD

Italian Meatballs

Crispy Cauliflower Bites

Salmon Crisps

Spicy Chicken Bites

Lemon Pepper Calamari Baskets

Mushroom Risotto Balls

Mini Beef Burgers

Mini Chicken Burgers

Vegetarian Spring Rolls

Fish & Chip Baskets

House Made Sausage Rolls

House Made Spinach and Feta Puffs

Tostadas - Chicken or Vegetarian

Potato Croquettes

Gourmet Pizza Bites

Pasta Grazing Bowls

(gnocchi / risotto)

GLUTEN FREE OPTIONS AVAILABLE

Price dependent on number of guests

Let us quote you

*Any variations need to be discussed with management prior to confirmation of function details

Please discuss any specific dietary requirements with the manager

BEVERAGE PACKAGE

House Package

West Cape Howe Chardonnay (WA) - O'Leary Walker Cabernet Merlot (SA)

Dunes & Greene Chardonnay Pinot Sparkling NV (SA)

Beer - Hawkers lager or Great Northern Super Crisp on tap.

Apple Cider, Pear Cider or Light Beer

Soft Drinks

\$37.50 pp (3hrs) \$47.50 pp (4hrs) \$57.50 pp (5hrs)

Premium Package

Langmeil Winery Chardonnay (SA) - Block 88 Sauvignon Blanc (NZ)

Pinot Noir (VIC) - Cravens Heathcote Shiraz (VIC)

Prosecco (ITA)

Beer - Hawkers lager or Great Northern Super Crisp on tap.

Corona, Crown Lager, Asahi, Peroni, Light Beer

Apple Cider or Pear Cider

Soft Drinks

\$47.50 pp (3hrs) \$53.50 pp (4hrs) \$63.50 pp (5hrs)

House Spirits

Scotch, Bourbon, Vodka, Rum, Gin

Cocktails & Shooters will be charged accordingly

AIRSTREAM CAFÉ PRACTICES RESPONSIBLE SERVING OF ALCOHOL
Airstream reserves the right to not serve any customer deemed intoxicated

PRIVATE FUNCTION ROOM RATES

Room hire will be waived if our minimum spend is achieved

LARGE ROOM (minimum 45 guests)

Accommodates up to 80 guests in a sit down set-up.

Accommodates up to 120 guests in a stand up cocktail set-up

Room Hire \$350.00*

MEDIUM ROOM (minimum 30 guests)

Accommodates up to 40 guests in a sit down set-up.

Accommodates up to 65 guests in a stand up cocktail set-up

Room Hire \$250.00* *

SMALL ROOM (minimum 15 guests)

Accommodates up to 20 guests in a sit down set-up.

Room Hire \$150.00* **

Room hire will be waived if the following minimum spend is achieved

Large Room \$3000* Medium Room \$2000 Small Room \$1000*****

TERMS & CONDITIONS

Bookings: Tentative bookings will be held for Seven (7) days only.

Deposits: A deposit is required to confirm your booking. Deposits can be paid for by credit card or cash.

The appropriate room hire charge will form the deposit amount.

Confirmed Numbers: Final guest numbers must be confirmed 48 hours prior. Confirmed numbers will be charged.

Cancellations: The deposit will only be refunded in full if a function is cancelled at least 3 days prior to the confirmed date.

Payment Terms: Payment in full for food and beverage is required on the day of the function.

Minimum of 15 people per bookings for Set menus 1 & 2.

Set menus need to be organized & confirmed prior to booking.

Set menus not valid with other discount offers.

48 hours notice required for change of numbers to booking.

Menu items & prices may change seasonally without notice.

Please note: The function organizer will be responsible for the Set Menu charge at the confirmed number of guests. No split bills

There will be no negotiations in relation to the confirmed number of guests at the time of the function.

Terms of engagement must be applied

Management discretion applies in all circumstances