

James Squire

THE ROGUE SQUIRE

FUNCTION PACKAGE





WELCOME

The Rogue Squire brings the cheeky rogue attitude of James Squire to Wheelers Hill. Known as Australia's first brewer, James Squire was a risk taker at heart who turned his life around from being a convict on the First Fleet to become the colony's first and most sought after brewer.

With the James Squire history in mind, The Rogue Squire has been renovated with a sense of history and storytelling. Featuring the full James Squire range on tap as well as a few limited release craft beers, The Rogue Squire is the perfect spot for any social or special occasion.

Pop in for a cheeky pint today to suss it all out, or contact us on -
email: theroguesquirefunctions@alhgroup.com.au

phone: (03) 9562 5699

Corner Jells and Ferntree Gully Roads, Wheelers Hill, VIC 3150



FUNCTION SPACES



THE LANDING BAR

The Landing Bar features a fully stocked bar with 10 James Squires beers on tap together with premium spirits and cocktail options, other features include a crowd DJ sound system, Ultra HD big screens and pool table.

The Landing Bar can accommodate semi private events from 40 - 70 guests or can be fully booked exclusively for 70 - 140 guests with minimum spend requirements.



THE LOFT LOUNGE

The perfect space to gather with family, friends or work colleagues, the Loft Lounge is a semi private space upstairs in the heart of our venue.

Suitable for 30 - 60 guests canape style the Loft Lounge is in close proximity to our cocktail bar and outside deck area with breathtaking views of the Dandenongs.



THE ROGUE DECK

Located on the upper level the Rogue Deck provides the perfect setting for a semi private event. This non-smoking, all-weather (heated) outdoor function area provides you with a mix of seated and standing room, access to full bar facilities, giant LED big screen and views of the Dandenong Ranges.

Available to book exclusively for 70 - 140 guests with minimum spend requirements.



CANAPE MENU

HERBIVORES

Bruschetta - sourdough, roma tomato, bocconcini, rocket (veo)

Macaroni and cheese croquettes, truffle mayo

Cauliflower pakora, tandoori dipping sauce (ve.)

Netted rice pancake vegetable roll

Southern corn fritters, lime aioli

Aloo bonda indian spiced potato, crispy shell

Charcoal feta arancini, balsamic mayo

CARNIVORES

Arancini - bolognese, parmesan and oregano

Thai chicken lollipop, sesame, nam jim

Lamb and rosemary pie, gravy

Southern fried chicken, ranch, pickles

Peking duck spring rolls, hoisin plum sauce

Chipotle beef sausage rolls, tomato chili jam

Crispy pork belly burnt ends, ginger beer chilli caramel sauce

Skewered lamb koftas, minted yogurt

Cherry smoked lamb ribs, bourbon glaze

Beef & red wine petite pie, tomato relish

Thai spiced duck dumpling, sesame chilli soy

Sticky pork bao buns, char siu spring onion, wakame



CANAPE MENU CONT...

PESCATARIAN

Pacific oysters natural, vinegar and shallot dressing

Salt cod croquettes, charcoal and black garlic mayonnaise

Tuna and zucchini fritter, lemon mayonnaise

Seared Atlantic salmon, wasabi seaweed seasoning

Prawn cocktail, paprika, lemon

Salmon gravlax bruschetta, goats cheese, capers, avocado puree, frisee, spanish onion, horseradish dressing

Rice paper prawn twister

King prawn & lemon grass

Prawn dumpling, sesame chili soy

Crispy prawn sushi muffins

DESSERTS

Chocolate fudge brownies

Lemon meringue pie

Tiramisu spoons

Vanilla panna cotta, praline crunch (gf)

Victorian cheeses on crostini with chutney (gfo)

Key lime pie tartlet

Mandarin yuzu white chocolate & orange almond cake

6 ITEMS - \$30 PER PERSON 8 ITEMS - \$38 PER PERSON

MINIMUM OF 30 GUESTS



COCKTAIL PARTY EXTRAS

PIZZA SLABS - \$44 EACH (18 SLICES)

Margherita, bocconcini, basil

Middle eastern lamb, napoli, pine nuts, red onion, mozzarella, capsicum, persian feta

Pulled beef brisket, napoli, bbq sauce, red onion, fresh coriander, melty cheese, jalapenos, mozzarella

BOWL FOOD - \$10 EACH (MIN ORDER 20 PER VARIETY)

Butter chicken, steamed rice, roti

Nasi Goreng - Indonesian fried rice with chicken and prawns

Squires Caesar salad

Jambalaya, chicken, prawn, andouille sausage

Thai calamari, wombok asian salad, dragon noodles, nuoc cham dressing

Vegetable biryani

HAND HELD ITEMS (20 PIECES PER PLATTER) - \$120 EACH

Swindler battered fish n chips, lemon, tartare

Squires cheeseburger with pickle

Chilli dawg with cheddar cheese sauce and jalapenos

Southern fried chicken, Jack Daniels spiked BBQ sauce

Roasted beetroot burger, goddess slaw (v)

Smoky BBQ pulled pork burger, tex mex slaw

Hot chips, garlic mayo

MIDDLE EASTERN DIPS PLATTER - \$70 EACH

Selection of dips with Turkish bread, flat bread, marinated olives and pickles (v)

ANTIPASTO PLATTER - \$100 EACH

Arancini, prosciutto fig and goats cheese rolls, bruschetta, tuna zucchini fritters, caprese lollipops



CHEF'S SET MENU

ENTREE (select two)

Gravlax salmon bruschetta ;

House cured salmon goats cheese baby capers avocado puree frisee,spanish onion horseradish dressing

Pork belly burnt ends, kimchi slaw ginger chilli caramel sauce

Duck and shiitake mushroom pie in savoury shortcrust squires jus

Porcini and spinach risotto ;

Semi dried tomato charred asparagus and truffle oil

Crispy thai calamari, nuoc cham dressing

MAIN (select two)

Eye fillet mignon with shiraz herb mushrooms truffle potato glazed shallots bourson potato mash

Oven baked sea perch prawn and crab farce kipfler potato orange butter sauce

Pistachio crusted lamb rack garlic pontiac potatoes sauteed spinach squires jus

Baked mille feuille local Yarra Valley trout, prawn mousse, herbed filo pastry, dill cream

Jamaican jerk chicken, kipfler potato, goddess slaw

Potato gnocchi semi dried tomato, spinach, pine nut beurre noisette fried leek smashed pumpkin

DESSERT (select two)

House made tiramisu, frangelico amaretto cream

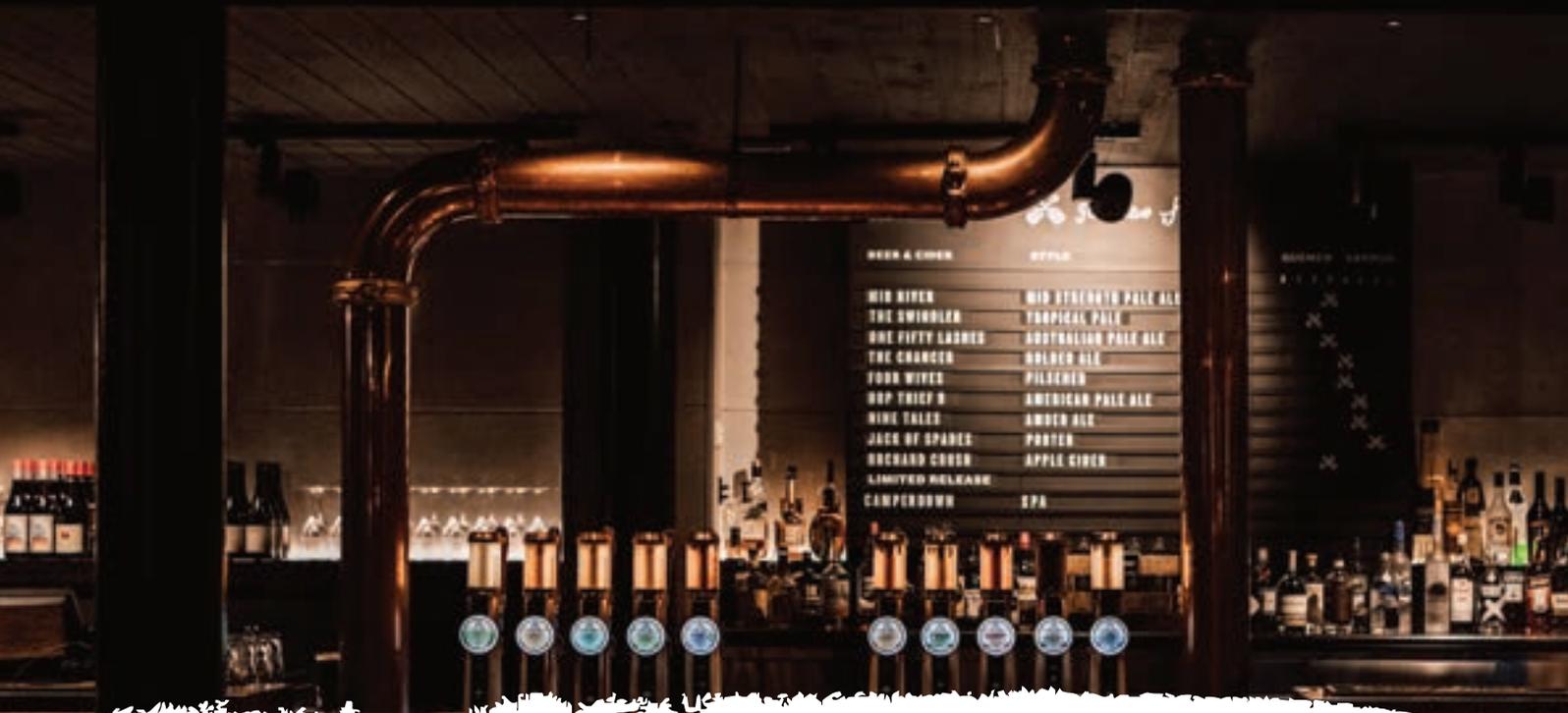
Mascarpone berry trifle toffee glass port wine jelly

Sticky date pudding butterscotch sauce salted caramel ice cream

Espresso chocolate mousse, dark chocolate shell, vanilla creme anglaise, sweet biscuit crumb

TWO COURSE - \$55 PER PERSON THREE COURSE - \$70 PER PERSON

Menu is served on a 50/50 basis. Minimum 20 people - Maximum 40 people Please advise us if you have any dietary requirements that need to be catered for.



ROGUE ADDITIONAL OPTIONS

4 hr Beverage Packages from \$60 per person (please discuss with our team)

Gourmet Grazing Table - \$15 per person (min 30pax)

Tea & Coffee station with sweet biscuits - \$4 per person (min 30pax)

Lollie Bar \$15 per person (min 30 pax)

Photo booth (price on request)

DJ hire (price on request)

Balloon Garland (price on request)

Please discuss any requirements you don't see with our friendly functions team and we will do our best to make it happen.



TERMS & CONDITIONS

CONFIRMATION DEPOSIT

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. Responsible effort will be made to contact the organiser in this event. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment of \$250. For exclusive Rogue Basement functions, a 50% of the booking value deposit is required. We accept EFTPOS, cash and all major credit cards.

FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with confirmed guest numbers, food service times and other specifics relating to your event. All catering must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Please note that there is a \$30 per head minimum spend requirement for all function bookings. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

MINIMUM SPEND

Securing the entire venue or a section within the venue exclusively is based on a minimum spend. This is not a room hire fee but the guaranteed spend on the food & beverage including GST. Please be aware that if your final guest numbers, menu selection & or beverage selection do not reach the minimum spend discussed, a venue hire fee will be added to your final invoice.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian until 9:30pm. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays and exclusive functions may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT AND CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the booked area or access to it.

WEATHER & DECK BOOKINGS

The Rogue Squire is not responsible for the relocation of your function, should our outside deck area be affected by the weather conditions on the day of your event. Whilst we will use our best endeavours to relocate your function, we cannot guarantee this.

I can confirm that I _____
have read and understood the above terms and conditions and agree to comply.

Signed: _____



James Squire

BOOKING CONFIRMATION FORM

CONTACT NAME:

COMPANY NAME:

ADDRESS:

CONTACT PHONE:

CONTACT EMAIL:

DAY / DATE OF FUNCTION:

START / FINISH TIME:

AGREED FUNCTION SPACE:

OCCASION:

EXPECTED GUEST NUMBERS:

CATERING REQUIREMENTS:

BEVERAGE REQUIREMENTS:

ADDITIONAL INFORMATION:

A \$250 DEPOSIT IS REQUIRED TO SECURE YOUR BOOKING, TO ACCOMPANY THIS FORM & A SIGNED COPY OF THE TERMS & CONDITIONS. WE ACCEPT PAYMENT VIA CASH, EFTPOS AND ALL MAJOR CREDIT CARDS.