

Function + Events PACK

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DUBLIN DOCKS TAVERN

Located right next to Harbour Town Shopping Centre, the Dublin Docks brings the traditional Irish spirit, but with a modern twist.

When it comes to your local, we tick every box. We're dedicated to bringing you delicious food in our Bistro boasting a spacious dining area to share a meal with loved ones or in our deck while looking out across the water.

Head to our Sports Bar, and you'll feel right at home with our friendly team behind the bar who are always up for a chat. Whether you're catching the game on one of our screens or just settling in for a drink, we have everything you need.





The Family Loom

The most popular of the function rooms. This room caters best for people who want a private area and wish to provide their own entertainment. Fully catered with a private bar, air conditioning and a projector. This room also have access to the deck, overseeing the water.

HIRE FEES

Room Hire \$100 (Minimum of 30 guests from Friday to Sunday or minimum spend will apply)

Base rate, for add-ons such as decorations, private bartender and more please discuss with the events coordinator. CAPACITY

Seats up to 80 guest in a dinner style arrangement.

Seats up to 100 guest for a cocktail party event.





The Deck

Ideal for smaller intimate functions, can be sectioned off for a more private setup or leave the area connected to the main restaurant. Overlooking the water, the deck is for a more laid back event. The area does not have a private bar, but private access to a side area of the bar can be arranged,

HIRE FEES

CAPACITY

Room Hire	FREE	Seats up to 60 guest in a dinner style arrangement.
Semi-private area in the deck.		
		Seats up to 100 to 150 guest for a cocktail party event.
Room Hire	\$500	
Full private deck event with direct access to main bar		





Conferences & Gratherings

CLUB MEETINGS

Loom Hire

\$100 Up to 6 hours, No drinks served, simple setup - weekdays only

Morning Tea Package

Complete setup of the room, table cloths (black or white) Use of multimedia (projector, white board, sound system) Water Station + Tea & Coffee Station 1 Morning Tea Platter • 1 Sandwich & Wraps Platter

Up to 30 pax

SOCIAL

Loom Hire

\$100 Up to 5 hours. Setup of the room + table cloths

Bronze Package

Complete setup of the room, table cloths (black or white) Use of multimedia (projector, white board, sound system) + Private bartender for the duration of the event Water station + balloons in all tables







Nedding Package

A package that can be tailored for all you wants and needs with the purpose of making your special day 100% stress free.

Inclusions:

 Full setup of the room to your liking White tablecloths
 Private bartender or private drinks runner depending on setup
 Table decorations (tailored to the theme of your wedding)
 • Greenery on all guest tables + bridal table
 • White chair covers
 • Chair sashes (your choice of colour)
 • Lolly Bar
 • Personalised chalkboard sign
 • Cake Table

Balloon arrangements for each table or designated spots in the room

\$1000

Add-ons:

Flower wall \$300

Fairy light wall \$400

Balloons on all tables **\$70**

Tea & Coffee Station \$50

Greenery on table (bridal incl.) \$200

Lollies Jars \$25 each

Lollies Bar (4 jars + decoration & utensils) \$100





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Platters serve an average of 15 to 20 guests, for premium platters please liaise with your function coordinator.

MORNING TEA

Combination of scones with jam and cream, pastries and muffins

\$60

FRESH FRUIT PLATTER

Assorted selection of fresh and seasonal fruits.

\$70

SANDWICH & WRAPS PLATTER

Assorted selection of fresh sandwiches and wraps

\$75

PARTY PLATTER Hot party pies, sausage rolls and wedges

\$60

ORIENTAL PLATTER

Mini dim sims, spring rolls, samosas, prawn crackers & pork wontons \$70

CRUDITES & DIPPING SAUCES

Vegetables batons, toasted breads and variety of dips

\$60

SEAFOOD PLATTER

Crumbed prawn cutlets, salt & pepper squid, crumbed whiting, prawn crackers and beer battered flathead

\$80

CHEESE PLATTER

Selection of fresh cheese, crackers, dried fruit and bread.

\$75

VEGETARIAN MIX

Mini dim sims, potato skins with cheese, spring rolls, samosas, dukkah cauliflower

\$60



THE DOCKS GRAZING BOARD

Selection of charcuterie cold meat cuts, cheese, fresh fruit, crackers and bread.

\$180

FRESH SEAFOOD BOARD

Natural & Kilpatrick Oysters, fresh cocktail prawns, smoked salmon & scallops served with a combination of sauces. Price varies on quantity of guests served

> GLUTEN FREE PLATTER (Description to be confirmed).







Vining Experience

2 COURSE SET MENU \$45 PER PERSON

3 COURSE SET MENU \$55 PER PERSON

ENTREES

LEMON PEPPER SQUID Served with lemon salad greens and aioli

PUMPKIN FETA & THYME ARANCINI Served with salad greens and truffle mayo

> DUCK & PLUM SPRING ROLL Hoisin dipping sauce

SCALLOPS WITH MANGO SALSA Pan seared scallops topped with a mango salsa

CRÈME DE BRIE WITH WALNUTS & QUINCE PASTE

Char Grilled baguette with Crème De brie topped with pear and honey roasted walnuts

CRISPY SOFT SHELL CRAB WITH GARLIC BUTTER

Soft shell crab coated in our light seasoned crispy batter with a drizzle of garlic butter

MAINS

Selection

LAMB SHANK Served with broccoli and creamy mash potato

CRISPY SKIN SALMON Served on pommes au gratin steamed broccoli and hollandaise sauce

STUFFED CHICKEN BREAST

Stuffed with semi sundried tomatoes cream cheese and chives with garlic roasted chat potatoes and salad greens

BEEF CHEEKS Served with broccoli and creamy mash potato

> THAI BEEF SALAD Thai salad topped with marinated rare beef and nam jim dressing

GF & Vegetarian options available Minimum of 20 guests. Alternate drop All include bread roll & butter.

DESSERTS

PANNA COTTA WITH FRUIT COULIS

Vanilla bean panna cotta served with seasonal fruit and a passion fruit coulis

PAVLOVA

Served with whipped cream seasonal fruit and mixed berry coulis

APPLE PIE Warm apple pie served with vanilla

ice cream and warm custard

STICKY DATE PUDDING

Sticky date served with butterscotch sauce and vanilla ice cream

CHOCOLATE SELF SAUCING PUDDING

Served with vanilla ice cream and Crème onglaze







CANAPE SELECTION

SMOKED SALMON

Sliced baguette roll topped with lemon and dill roulade and cold smoked salmon

MUSHROOM AND WHITE WINE ARANCINI

Arancini served with truffle mayo and shaved parmesan

BRUSCHETTA

Mini baguette rounds topped with vine ripened tomatoes, red onion, basil and bocconcini with balsamic glazee

PULLED PORK BAO BUNS

Steamed bao buns filled with asian slaw and slow cooked pulled pork

GARLIC BUTTER PROSCIUTTO WRAPPED ASPARAGUS

Asparagus wrapped in prosciutto cooked on our flame grill and finished with a drizzle of garlic butter crispy batter with a drizzle of garlic butter

LAMB KOFTAS

Lamb kofta skewers served with tzatziki sauce

MINI FILOS

Mini chicken cheese filos

PRAWN COCKTAILS

Mini prawn cocktails dressed with our house made 1000 island dressing

SOUTHERN FRIED CHICKEN SLIDERS

Mini brioche buns with our famous crunchy southern fried chicken and homemade slaw topped with smoked chipotle mayo

SUBSTANTIAL CANAPES

WAGYU MEATBALLS

LEMON PEPPER SQUID

FISH AND CHIPS

MINI HOTDOGS

GOURMET VEGETABLE MINI PIZZA

BBQ MEATLOVERS MINI PIZZA

CHAR GRILLED PARMESAN CORN COBBETTES

MINI NACHO BOATS

TACOS PULLED BEEF

BACON MAC AND CHEESE CROQUETTE



New Food Options

ROAST BUFFET

ROAST BUFFET

Choice of 2 types of protein + all sides
\$XXXX PER PERSON

HOT FOOD

Protein Options: Marinated roast beef Supreme Chicken Marinated Barramundi Tender roast pork

SIDES

Baked jacket potatoes with sour cream and chives Seasonal vegetable medley Traditional gravy Dijon and grain mustards Crackling and apple sauce

- Add ons -

COLD FOOD \$5 PER PERSON

Tossed garden salad Tropical coleslaw Italian pasta salad Selection of fresh bread rolls and butter

DESSERTS \$4 PER PERSON

Platers of sliced fresh seasonal fruits Assortment of slices & petit fours

SEAFOOD BUFFET \$18 PER PERSON

Natural Oysters • Kilpatrick Oysters Fresh Prawns • Smoked Salmon Assorted Sushi

BREAKFAST -

GRAB AND GO \$18 PER PERSON

Freshly baked croissants with leg ham and cheese Selection of sweet muffins House made muesli, berry compote, served in individual glasses Selection of Danishes Fruit Kebabs

BUFFET SERVICE \$23 PER PERSON

Grilled short rasher bacon • Creamy scrambled eggs Grilled tomatoes topped with cheese Baked beans • Grilled mushrooms Selection of toasts and preserves • Fruit Kebabs House made muesli, berry compote, served in individual glasses







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KIDS JUST SOME FUN PACKAGE

\$18 per child

Table setting in Family Room near the playground area. Fairy bread, party pies, nuggets, hot chips, unlimited soft drink, balloons, party hats, party boxes & lolly bags.

ADD-ONS

Games · Ice cream cake · Entertainers

A smile for every little one

SENIOR DEALS

Senior Luncheons and Events available upon request. Suitable for clubs and social groups

CHRISTMAS

Events available in July & December. Please see function coordinator for more details

Book Now

EMAIL dublindockstavernfunctions@alhgroup.com.au

> **GIVE US A CALL** 07 5563 9433







Terms & Conditions

DEFINITIONS; 'THE VENUE', 'MANAGEMENT', 'WE', AND 'US' REFERS TO DUBLIN DOCKS TAVERN AND THEIR RESPECTIVE EMPLOYEES

CONFIRMATION DEPOSIT

A booking is considered confirmed upon receipt of this signed terms and conditions/booking form and full deposit payment. If either the deposit or this completed form is not received, management reserves the right to cancel the booking and allocate the space to another client. A deposit of \$200 or 20% of the estimated function charge whichever is greater, is required to confirm your function.

PAYMENTS

All pricing we provide you includes GST and are current at the time of printing but are subject to change.

All quoted items must be paid in full at least:

10 days prior to the event when paid by bank cheque. 72 hours prior to the event when paid by cash or credit card. Bar tabs to be settled at the end of the event night by cash or credit

card. Personal cheques are not accepted.

ALL FOOD & BEVERAGE PACKAGES

Are priced per adult, 18 years and over Any additional children will be priced accordingly, Please speak to management in regards.

CATERING & BEVERAGES

Food and beverage orders must be finalised at least 7 days prior to the event. We may be able to organise after this time, but we cannot guarantee. Please discuss with Management. Menu items are subject to market availability. The Venue requires to be informed of final numbers at least 7 days prior to the event date. In accordance with food and safety compliance, no food supplied by The Venue is permitted to be taken from the premises.

WEDDING PACKAGES

We can tailor any wedding package to your style, additional charges may apply.

MINIMUM REQUIREMENTS

Minimum spend requirements on packages apply, based on the starting time and duration of your function. If you do not reach the number of guests booked to meet the minimum spend requirements you will still incur the full cost quoted and confirmed with The Venue.

BYO POLICY & ENTERTAINMENT

Any alcohol brought into The Venue as gifts must be forfeited to us upon entry and will be returned when you are leaving. Food and beverage cannot be bought in from an outside source. Cakes are accepted and there may be a small fee for plates and cutlery. Please contact Management if you require any special needs. Entertainment bookings made by The Venue for functions require a deposit and a forfeiture policy applies. (If you book entertainment and forfeit, we must contact entertainment and will deduct their due payment). We only allow external entertainment in certain circumstances, please discuss with Management.

SIGNAGE & DECORATIONS

No fixtures, glue, sticky tape are to be adhered to the walls, doors, windows or any space on the premises without prior approval from Management. Any non-approved items may be removed by us or security and may be destroyed.

DELIVERIES & ACCESS

Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods. Access to your booked function space(s) prior to the function start time may be possible, please discuss with us in advance.

DRESS CODE

Smart casual dress code rules do apply. Themed dress is accepted, although The Venue reserves the right to refuse entry if the dress is offensive to other patrons.

CANCELLATION

All cancellations must be made in writing to The Venue. If a cancellation is made more than 21 days prior to the function, the deposit will be refunded in full less any costs incurred on your behalf. If a cancellation is made 21 days or less prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked. For booking cancellations in November or December, 100% of the deposit will be forfeited. The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays. If this is not met your space may be opened to the general public at Management's discretion. If we believe any function/event will affect the smooth running of our business, security or reputation, Management reserves the right to cancel at its discretion without notice or liability. In the event of inability to comply with any of the provisions of this contract by virtue of any cessation of interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.

SECURITY & CONDUCT

If you require a security guard to exclusively serve your function, allowing only invited guests to attend, this must be organised at least 1 week prior to the event at a cost of \$50 per hour, per security guard. 21st celebrations conditions: for all guests booking a function for 21st celebrations a security guard is required to be present for the duration of the function. Guards will be booked through The Venue at a rate of \$150 for up to 4 hours of event, per security guard. All 21st celebrations must be brought to the attention of The Venue. If The Venue is not informed, The Venue holds the right to cancel the function immediately. The Venue takes its responsible service of alcohol obligations seriously and you must support any decisions we make in relation to the responsible service of alcohol. The Venue has the right to refuse entry or service and remove from the premises any person it deems to be approaching intoxication.

The Venue has the right to refuse entry or service and remove from the premises any person it deems to be behaving in an improper, abusive, disorderly or anti-social manner. In accordance with the Law, minors must be accompanied by a legal parent or guardian at all times. You must advise Management if minors are going to attend your function. Management reserve the right to impose additional conditions in relation to minors, including the times and areas that minors may attend.

You may be required to pay a bond, which will be refunded no later than 7 days after your function providing no damage has been incurred by yourself, your guests, invitees or other persons attending the function, whether in the function room or any part of The Venue. This includes, but is not limited to any breach of The Venue policies or procedures, underage drinking, violence or other anti-social behaviour.

UNFORSEEN CIRCUMSTANCES

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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.

DECLARATION

By confirming and signing these terms and conditions you will be confirming your booking stating you understand the terms and conditions and are agreeing to adhere to and abide by these said terms and conditions.

NAME:

DATE:

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SIGNATURE:





dublin.docks.tavern@alhgroup.com.au dublindockstavern.com.au Corner Oxley Drive & Harbourtown Drive, Biggera Waters, QLD 4216

We look forward to hosting your event!





