

CELEBRATE AT THE



2023 FUNCTIONS PACKAGE



# Welcome to the Lucky Tree Tavern

At The Lucky Tree Tavern, we pride ourselves on providing the highest quality of service and presentation, catering for all events.

Come in for a free consultation with our Functions Manager and discuss how we can customise a function package that best suits you and your event. We have a fantastic outdoor space that can comfortably host up to 100 people.

Let the Lucky Tree Tavern take the hassle out of hosting your function. Our attention to detail and friendly staff will leave you feeling relaxed so you can enjoy your special event.

## A few things you need to know

- 1 - 19 people - No booking required
- 20 - 40 guests requires a \$50 deposit to secure your booking
- 40+ guests requires booking + meals pre-ordered and paid in advance (1 bill only)
- Deposits are refundable with 7 days notice of cancellation or reduced numbers
- 18th Birthdays are currently unavailable
- 21st Birthdays require security \$50 per hour for the duration of the event
- Minors welcome until 10pm
- Due to noise restrictions we are unable to have DJs or Live Bands
- Birthday and wedding cakes - no charge. All other cakes from \$1.50 per person

**Now, step 1... Choose your style of event! Cocktail Party, or Sit Down Meals**



# Cocktail Party

Catering for up to 120 guests, this style offers a more casual setting.

*Minimum of 1 platter per 10 people required  
Available for functions in the Beer Garden or in the Sports Bar only*

Choose your platters:

## **Party Platter \$99**

Party Pies  
Sausage Rolls  
Wedges  
Garlic Bread  
Garlic Chicken Balls

## **Seafood Platter \$139**

Fish Bites  
Crumbed Squid  
Crumbed Prawns  
Seafood Bites

## **Wings Platter \$99**

100 Chicken Wings  
Buffalo Sauce  
BBQ Sauce  
Blue Cheese Sauce

## **BBQ Platter \$159**

Smokey BBQ Pork Ribs  
Pork Sausages  
Pork Belly  
Chicken Wings  
Wedges  
Gourmet Meatballs

## **Vegetarian Platter \$99**

Mini Spring Rolls  
Samosas  
Vegetable Money Bags  
Spinach & Ricotta Puff Pastries  
Mini Curry Puffs



# Sit Down Meals

**20 - 120 GUESTS**

Choose 3 options from our selected menu. We will then divide the total number of guests by the number of selections. For example, you have 30 guests and choose the steak, chicken, and fish option, you will receive 10 of each dish. This is a much easier process for the organizer, and we make sure you get 3 safe dishes that everyone can enjoy.

Please note all steaks are cooked medium and come with gravy, chips and salad.

# EVENT RUNSHEET

Signing this agreement confirms that you have read and agreed to the terms and conditions stipulated by The Lucky Tree Tavern and that all hire fees, booking deposits and food costs can be deducted from this card. Booking and hire fees are payable at the time of booking. Food costs will be deducted from the nominated card up to 7 days prior to your event.

Name :  Phone no # :

Event Name :  No. of guests :

Event Date :  Event Area :

Event Time :  11:00am  11.30am  12.00pm  12.30pm  5.00pm  5.30pm  6.00pm  6.30pm

Credit Card # :  Expiry :  CVV :

Tick Box

**Large Bookings** This option is available for 20 - 40 guests

Guests paying seperately       Organiser paying entire bill

Tick Box

**Sit Down Alternate Drop Function** Select 3 options from main menu

*Please note, all steaks are served medium, with gravy, chips and salad*

Selection 1	<input type="text"/>	Required Amount	<input type="text"/>
Selection 2	<input type="text"/>	Required Amount	<input type="text"/>
Selection 3	<input type="text"/>	Required Amount	<input type="text"/>

Mains Serving Time :  11.30am  12.00pm  12.30pm  5.30pm  6.00pm  6.30pm

**Kids Meals** Please add the number of each selection required in the box. Kids meals are served approx 15 minutes prior to main meals

Chicken Nuggets     Calamari     Spaghetti     Fish Bites

Tick Box

**Cocktail Platter Functions** Fill in the number of platters next to each option

<input type="text"/>	Party Platters	<input type="text"/>	<input type="text"/>	BBQ Platters	<input type="text"/>	Wings Platters
<input type="text"/>	Seafood Platters	<input type="text"/>	<input type="text"/>	Vegetarian Platters		

Platters Serving Time :  11.30am  12.00pm  12.30pm  5.30pm  6.00pm  6.30pm

**Event Space** Please select the area you would like to host your event

Sports Bar     Bistro     Alfresco (Not exclusive)

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

## \$15 MAINS MENU

### CHICKEN SCHNITZEL

Ser/w fries or mash, and salad.  
Choice of sauce - mushroom, peppercorn, diane or gravy.  
PARMY TOPPERS \$5 - Traditional - Hawaiian - Mexican.

### COOPER'S BEER BATTERED FISH AND CHIPS

Ser/w salad and tartare sauce.

### SLOW-COOKED LAMB SHANK (GF)

Ser/w braised vegetables and mash.  
EXTRA SHANK \$9

### CHILLI, SALT AND PEPPER SQUID

Ser/w fries and salad.

### FLAMED-GRILLED AMERICAN CHEESEBURGER

Beef patty, lettuce, pickled gherkins, tomato, jack cheese,  
house mayo, served with fries.

### SPICY SOUTHERN FRIED CHICKEN BURGER

Deep fried seasoned chicken breast, lettuce, tomato,  
sriracha mayo, served with fries.

### CHICKEN HORSEBACK

Grilled chicken wrapped in bacon with classic  
cheese sauce, served with fries.

### BEEF OR VEGETARIAN NACHOS

Ser/w sour cream and guacamole.

### FISHERMAN'S BASKET

A mixture of local seafood including prawns, calamari and  
fish bites ser/w fries, lemon and tartare sauce.

### BANGALOW PORK SAUSAGES WITH MASH

Locally produced tasty sausages with creamy homemade  
mash, peas, gravy, and caramelised onion.  
(GF without sauce)

### SPAGHETTI BOLOGNAISE

Served in a classic form served with bread on the side.

### PESTO FETTUCCINE

Blistered cherry tomatoes tossed in a creamy basil pesto  
sauce served with garlic bread and parmesan.

### SPINACH RICOTTA LASAGNE

Topped with Napoli sauce and parmesan cheese  
served with salad.

### GRILLED HALOUMI AND ROASTED VEGETABLE SALAD

Roasted Mediterranean vegetable and haloumi salad  
with balsamic dressing.

### ROASTED PUMPKIN & QUINOA

With kale, yoghurt honey dressing, topped  
with dukkah mix.



## \$20 FROM THE GRILL MENU

### RUMP STEAK 300GM (GF WITHOUT SAUCE)

Ser/w fries or mash and salad.  
Choice of sauce - mushroom, peppercorn, diane or gravy.

### T-BONE STEAK 300GM (GF WITHOUT SAUCE)

Ser/w fries or mash and salad.  
Choice of sauce - mushroom, peppercorn, diane or gravy.

### MAKE ABOVE STEAKS SURF & TURF \$5

### SMOKEY BBQ RIBS

Ser/w fries or mash and salad.

### GRILLED SALMON (GF WITHOUT SAUCE)

Served on steamed bok choy and new potatoes, topped with  
bernaise sauce.

### GRILLED BARRAMUNDI FILLET (GF)

Served on a bed of avocado salsa.

### BRAISED BEEF CHEEKS

Slow-cooked beef cheeks with mushrooms, bacon, and red wine  
reduction served with mash potato.

### PORK BELLY OVEN ROASTED

On a sweet potato mash with steamed green beans and apple relish.

## BREAD

GARLIC BREAD \$7 • CHEESY BREAD \$8 • CHEESE & BACON BREAD \$9

## BAR SNACKS \$8.50

CHICKEN WINGLETS (8 PCS) SERVED WITH BUFFALO OR BBQ SAUCE • FRIES •  
WEDGES SER/W SOUR CREAM & SWEET CHILLI SAUCE • FISH TACOS TWO PORTIONS

## KIDS MEALS \$6.00

CHICKEN NUGGETS • FISH BITES • CALAMARI RINGS • SPAGHETTI BOLOGNESE

## DESSERT \$7.50

PLEASE ASK STAFF



**JOIN NOW &  
SAVE INSTANTLY**

Any persons suffering food allergies please note: Some products on our menu are prepared in kitchens where peanuts, crustaceans and other potential allergens are processed. Please ask a Manager on duty before placing your order, as we are here to help and ensure that you have a great time.



# Terms and Conditions

**DEPOSITS AND BOOKING FEES** Your booking is not confirmed until a deposit is received and a signed copy of the booking agreement is returned. Functions 20+ guests require a \$50 deposit to secure the booking. All catering must be paid in full, a minimum of 7 days before the event date. Deposits will be refundable for reduced guests or cancellations with 7 days notice.

**PAYMENT** The contract signatory is liable to pay all money due under this agreement. We do not provide credit. All function accounts must be paid by credit card or cash at least 7 days before the date of the function. Company cheques are only accepted with prior approval.

**FINAL NUMBERS** To meet operational requirements, final numbers are required 5 working days (Monday - Friday) prior to the date on which the function commences.

**FINAL DETAILS** To ensure a smooth and successful function, all details relating to schedule, menus, beverages and room set up requirements are required at least 1 weeks prior to your event. All additional requests received after this time may not be able to be accommodated.

**CANCELLATION POLICY** Should you need to cancel your function the following conditions apply:- Notification of cancellation MUST be in writing. Cancellations made with more than 1 months notice, the deposit will be refunded in full. Cancellations made with less than 7 days notice, the deposit will not be refunded. All bookings made for months between September to December will not receive a refund if cancelled anytime during the year. Notice of less than 7 days - all monies are retained by Lucky Tree Tavern plus you will be charged for 50% of catering costs. The same policy applies for postponement.

**FUNCTION TIMING** It is the clients responsibility to ensure that the function begins and ends at the specified time. If the function begins after the specified time, it will still be subject to the finishing time specified on the Event Order unless Management agrees otherwise. Penalties may apply if the agreed time is exceeded.

**OUTSIDE CATERING AND BEVERAGES** Function guests are not permitted to supply their own food or beverages at any event. Birthday Cakes and Wedding cakes are acceptable. Guests must supply their own disposable plates and cutlery. All other cakes require cakeage starting from \$1.50 per person. Lolly Buffets are subject to approval by the Function Manager (items in the lolly buffet will need to be specified prior to the event) and will incur a cakeage fee starting from \$1.50 per person. Anything outside the specified will not be permitted.

**RESPONSIBLE SERVICE OF ALCOHOL** All guests must adhere to the current laws of the Queensland Liquor licencing Department. The Lucky Tree Tavern Management and Staff, including our contracted crowd controllers, support the responsible service of alcohol. All staff are trained in the responsible service and supply of alcohol and reserve the right to refuse service to anyone deemed unduly intoxicated. Management may ask the refused patron to leave the premises.



# Terms and Conditions

**SMOKING POLICY** Smoking is only permitted in our designated smoking areas, or the front of the building at least 5m from the entrance doors.

**PRICING** Prices are GST inclusive. Prices in this package are applicable for functions held from 1 January 2023 to 31 December 2023.

**MINORS** Minors will not be served beverages of any kind. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age. Minors must vacate no later than 10pm.

**DAMAGE OF PREMISE PROPERTY** The contract signatory assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function space or in another part of the Tavern.

**MENUS AND BEVERAGES** Menus and beverage packages are subject to change without notice.

**ENTERTAINMENT** No DJ's, Live Bands, or external audio is permitted.

**DECORATIONS** All decorations supplied by the customer are to be packed up ready for the correct departure time agreement. Chair covers, centrepieces, props, backdrops, streamers, confetti scatters or glitter are not permitted unless approved by the Functions Manager. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures

**EXTERNAL PARTY CONTRACTORS** For all functions, plans must be approved by the Function Manager a minimum of 14 days before the function. Outside contractors must liaise with Function Manager in all matters of delivering, set up and break down. Outside contractors appointed by the client, or by the Lucky Tree Tavern on behalf of the client, must at all times abide by Lucky Tree Taverns regulations and instructions. All outside contractors will be required to obtain their own appropriate public liability insurance with a minimum cover of \$10,000,000 and must provide certificate of proof to Lucky Tree Tavern.

**DELIVERY AND COLLECTION OF GOODS** Due to lack of storage, delivery of goods is only permitted on the same day as your event. All items delivered to Lucky Tree Tavern must be clearly identified and have a return address. Items must be removed on completion of your event. The delivery of goods to the Lucky Tree Tavern is at your own risk and liability. Lucky Tree Tavern will not be liable for damage, loss or theft of your goods before, during or after your event.

**SECURITY** 21st Birthdays require a security guard for the duration of the event. The client will be charged \$50 per hour with a minimum of 4 hours. The number of security guards required will be dependant on the number of guests attending. Should the Lucky Tree Tavern deem it necessary for any other specific event, security guards may also be required at the cost of the client.