



FUNCTION PACK

PERFECT FOR...

- BIRTHDAYS
- CORPORATE FUNCTIONS
- STAFF PARTIES
- ENGAGEMENT PARTIES
- KIDS PARTIES
- HENS & BUCKS PARTIES
- BABY/BRIDAL SHOWERS
- FUNDRAISING EVENTS
- REUNIONS
- ANNIVERSARIES
- RETIREMENT PARTIES

ABOUT US



Thank you for considering The Greenhouse Tavern for your function. Whether you are planning a formal event or after a relaxed casual environment, we have created a delicious set of menus and packages that will suit any event. Our dedicated and professional team will provide the highest level of service ensuring a successful and memorable occasion for you and your guests.

We can host your company's Xmas or work break up party. Leave the decorating, set up and clean up to us! Whether you want a formal occasion or a casual event, we can create the perfect package that will cater to your needs. We can organise decorations, menu options and entertainment for your party, as well as arranging pick up and drop off of your guests.

Choose from any one of our menu options or we can help you to create something tailored to your needs. Not sure what you want? Please see our friendly staff to discuss your budget and requirements. We will happily customise a menu just for you.

On the Deck

The Deck offers all the feel of the outdoors to your event, while still being protected from the elements. The Deck has been newly renovated and is looking better than ever, perfect for a relaxing get together. It is suitable for up to 150 seated guests with sliding shutters making it the best option for a nice summer's day and with ceiling mounted heaters it loses none of its appeal in winter. For children attending your event there is the jumping castle available as well as our kids cinema room and play ground to keep the little ones amused. The deck makes an ideal location for a memorable function and can be decorated to suit any event.

Mahogany's

The Mahogany Room is an ideal location for an indoor event of any kind it is our premier inside dining room, a newly rejuvenated room and furniture with lots of natural light, high ceilings and is fully air conditioned. It is great for a private gathering. It is suitable for up to 100 guests and can also be opened up onto the Deck for larger groups of up to 250 people. There is a veranda adjoining the room overlooking the pond for guests to enjoy. It has a great atmosphere and also features flat screen TV's that can be used to play videos or slideshows during your event.

The Bistro

Our inside area is ideal for the casual or family gathering. It has close proximity to the bar and kids entertainment facilities.

Our wood fireplace provides a warming ambience during even the coldest months and the retractable ceiling allows a cooling breeze during summer.

The Beer Garden

The beer garden is perfect for a relaxed get together. It is a spacious outdoor area with great lighting and is covered in shade sails. It is suitable for up to sixty guests and there is gated access to the kid's playground. It is a perfect outdoor setting for an informal gathering and great for live music.

2 OR 3 COURSE DINNER SET MENU



Two course \$35 per person or
Three Course \$42 per person

Choice of any two of the following
entrée's / mains or entrée's/mains/desserts...

Entrées

Thai style beef salad

Duck spring rolls with jasmine rice

Garlic butter prawns served with jasmine rice

Salt and pepper calamari

Mains

Chicken breast supreme stuffed with herbs,
spinach and ricotta cheese

Tuscan braised lamb shank in a mediterranean sauce
served with mash potato

Char grilled rump steak with rocket
and balsamic tomato

Grilled barramundi fillet with fresh herb
and garlic butter

Vegetarian options available upon request prior to function.

All mains served with fresh seasonal vegetables and bread roll

Desserts

Baked cheesecake

Chocolate mud cake

Lemon meringue pie

Fresh seasonal fruit

Alternative desserts are available upon request and all desserts are served with fresh cream or add ice cream for an additional fifty cents per person

CARVERY BUFFET



\$27.50 per person
Minimum 30 Persons

Entrées

extra \$3 per person

Toasted breads, crackers, cheeses, salami and dips

Meats

Choice of any two of the following...

Roasted beef sirloin

Leg of roast pork

Roast leg of lamb

Accompaniments

Roasted chat potatoes

Roasted pumpkin

Mixed seasonal vegetables

Mixed garden salad

Gravies, sauces and bread rolls

Desserts

extra \$5 per person

Baked cheesecake

Chocolate mud cake

Lemon meringue pie

Fresh seasonal fruit

Alternative desserts are available upon request and all desserts are served with fresh cream or add ice cream for an additional fifty cents per person

BBQ BUFFET



\$27.50 per person
Minimum 30 persons

Entrée's

extra \$3 per person

Toasted breads, crackers, cheeses, salami and dips

Mains

Rump steaks

Char grilled chicken breast tenderloins

Lamb skewers

Pork sausages

Bread rolls

Garden salad

Caesar salad

Spinach and pumpkin pasta salad

Sautéed chat potatoes

Medley of garden vegetables

Desserts

extra \$5 per person

Baked cheesecake

Chocolate mud cake

Lemon meringue pie

Fresh seasonal fruit

Alternative desserts are available upon request and all desserts are served with fresh cream or add ice cream for an additional fifty cents per person

SEAFOOD BUFFET



\$45 per person
Minimum 30 persons

Entrées

extra **\$3** per person

Toasted breads, crackers, cheeses, salami and dips

Mains

Fresh king prawn and natural oyster platter

Grilled barramundi fillets

Battered fish pieces

Grilled king prawn skewers

Salt and pepper calamari

Garden salad

Cesar salad

Spinach and pumpkin pasta salad

Sauces and bread rolls

Desserts

extra **\$5** per person

Baked cheesecake

Chocolate mud cake

Lemon meringue pie

Fresh seasonal fruit

Alternative desserts are available upon request and all desserts are served with fresh cream or add ice cream for an additional fifty cents per person.

SHARE PLATTERS



Aussie \$60

Party pies, sausage rolls, chipolata sausages

Seafood \$80

Tempura fish pieces and calamari, prawn twisters

Seafood Premium \$80

Natural oysters, fresh king prawns, smoked salmon, calamari

Asian \$60

Vegetable spring rolls, samosas, dim sims

Mexican \$70

Chicken, beef and vegetarian quesadillas, corn chips, salsa and sour cream

American \$85

BBQ glazed pork back ribs, sticky chicken wings and meatballs

Antipasto \$90

Grilled vegetables, pesto houmos, capsicum dips, salami, chorizo, cheeses, olives, crackers and breads

Pizza \$65

Mixed house made pizza selection

Teriyaki \$65

Chicken skewers, beef skewers and dipping sauce

Wraps \$80

Mixed selection of wraps

French \$90

Mixed fruits, cheeses and crackers

Dessert \$65 (20 portions)

Speak to our staff about cake options

Tea / Coffee \$2pp

Platters as entree/starter suitable for 8-10 persons

DECORATIONS



To help you make your event as memorable and enjoyable as possible, we can arrange table linen, napkins to suit your colour theme and silk flower arrangements, as well as help with all the set up and packing down to ensure your function runs smoothly and you don't have to worry about a thing. Decorations can be stored with us the night before and if you wish, we will assist in any way to help decorate and prepare for your function.

PRICE LIST

White Linen Table Cloths

\$1 per head

Own Helium Balloons Filled

\$1 each

PA System Hire for use with own I-pod or Laptop

\$100 or \$200 with disco lighting

Courtesy Bus

Free of charge for pick up and drop off to you and your guests within Coffs Harbour, by appointment.

For our mutual benefit please observe the following terms and conditions...

TENTATIVE BOOKINGS – Bookings will be held up until one week before your function date at which time if we have received no confirmation the date set will be released.

CONFIRMATION/DEPOSIT – Signed confirmation of all details, including menu's is required a minimum of one week in advance, along with a deposit. Unless the event is cancelled, the deposit will be absorbed on the day of your function.

FUNCTION CANCELLATIONS – If you cancel your confirmed booking, a full deposit will be reimbursed, provided you give a minimum of two weeks written notice. This can be posted or e-mailed to us. If less than two weeks' notice is given, a cancellation fee of the deposit will be deducted.

GUARANTEED NUMBERS – Confirmation of guest numbers must be given 24 hours prior to the event. Charges for the function will be based on the numbers.

PAYMENT – Full payment of the function is required at the conclusion of the function. We accept Cash, Bank card, MasterCard, Visa, Amex and Diners. Cheques by arrangement only.

PRICES – Prices will be confirmed with final function details. Every endeavour is made to maintain prices as printed but they are subject to change without notice due to any changes in or imposition of government charges, taxes, levies or other service charges.

BEVERAGES – Beverages are charged on a consumption basis, however beverage packages are available.

COMPLIANCE – Clients are responsible for the orderly behaviour of their guests and management reserves the right to intervene where it is seen fit and/or exercise the right to refuse entry. Responsible Service of Alcohol is company policy. Dress regulations are neat casual attire.

DAMAGES – Clients are liable to any damage whether through their own action or through the action of invited guests. Please note nothing is to be nailed, screwed or stapled to the walls, doors or any surfaces. Similarly, items cannot be adhered to any surfaces in any way unless venue management has given written approval.

SECURITY – Security arrangements for private functions can be made with the management at your request. If your function is on a Friday or Saturday evening, a security guard may be required. Cost of an additional security guard for your exclusive use is \$40 an hour.

INSURANCE – The Greenhouse Tavern will not accept responsibility for loss of, or damage to any equipment or merchandise left on the premises or other property in the venue prior to, during or after the event. It is the responsibility of the organiser to arrange their own security and insurance for all items belonging to them for the period those items are in the venue, along with all personal liability insurance.

FOOD AND BEVERAGES – No food or beverages can be brought into the venue. Cakes being brought into the venue may be stored with us, and while all due care will be taken, this is done at your own risk and the venue will not be liable for any damages.

LICENSING REQUIREMENTS – Due to our venue holding a Hotel License, minors (persons under 18 years) must be accompanied by a legal guardian, as our venue is a 'restricted area.' Parent or guardian must ensure that the minor remains in their immediate presence and licensing obligations are observed at all times. Minors are not permitted in the venue past 10pm. A signed copy of this agreement must be provided to the venue before commencement of your function.

Payment

We accept Cash, Eftpos, Amex, Diners and Cheques upon approval. Deposits can be made at any time leading up to your function with the final payment due on the date of the event. Bar Tabs are no problem and can be arranged on the day.