

  
*James Squire*  
**THE**  
**CHEEKY**  
**SQUIRE**  


**FUNCTIONS & EVENTS**





# WELCOME

Welcome to The Cheeky Squire, the newest bar in Frankston and the home of Australia's first brewer, James Squire.

Whether you're after an intimate space for small groups, a stand-up space for gatherings or an eclectic environment for a unique experience, The Cheeky Squire has it all.

Pop in for a cheeky pint today to suss it all out, or contact us at [functions@thecheekysquire.com.au](mailto:functions@thecheekysquire.com.au) or on 03 9783 7255.

# SPACES



## JACK OF SPADES

There's no better place for an exclusive cheeky gathering than our private Jack of Spades function room. The room features its own fully stocked bar with 4 beer taps, iPod connection, complimentary WiFi, data projector and screen, and private entrance if required.

The Jack of Spades can comfortably accommodate 40 guests seated or 100 guests standing.



## THE SUNDOWNER

Gather in the heart of the action in our semi-private Sundowner Bar and Deck. Boasting views of Port Phillip Bay, this space is hard to pass up.

Suitable for seating 50 guests inside, or take advantage of the entire indoor space and outdoor decking area for a 200 guest cocktail function.



## THE SWINDLER BOOTHS

Overlooking the iconic James Squire Beer Hall these semi-private booths are the ideal location to indulge in a few cheeky pints!

Comfortably accommodating up to 35 guests, the Swindler Booths are a cosy space for smaller get togethers. Chat to us today about our booth packages.



# CANAPE MENU

## CANAPES

Heirloom tomato bruschetta (v)  
Mac & cheese croquette w' truffle oil (v)  
Spiced lamb kofta w' tzatziki (gf)  
Toastie w' scamorza & prosciutto (gf\*)  
Lamb ribs w' BBQ glaze  
Kale & ricotta arancini w' spiced sugo (v)  
Fried chicken ribs w' cheeky buffalo sauce  
Salt & pepper calamari  
Brownie w' caramel popcorn

## GRAZING

Spiced pumpkin hummus, toasted pepitas, paprika,  
flatbread, evo (v,ve,gf\*)  
Rustic fries w' crumbled feta (gf)  
Pork belly w' parsnip puree  
Roasted lamb shoulder w' cauliflower quinoa salad (gf\*)  
Gnocchi w' maple glazed pumpkin (v)  
Pork slider, slaw, pickle

## OPTION 1 - \$19 PER PERSON

Five canapes

## OPTION 2 - \$24 PER PERSON

Eight canapes

## OPTION 3 - \$32 PER PERSON

Six canapes + two grazing

## OPTIONAL EXTRAS

Grazing item \$5 per person  
Charcuterie \$5 per person  
Fresh oysters \$3 per person

GF - Gluten Free   V - Vegetarian   GF\* - Gluten Free option available  
Please advise us if you have any other dietary requirements that need to be catered for. Children's options available on request.



# SET MENU

## ENTREE

Charcuterie, spiced pumpkin hummus, cheese & olives with a selection of breads

## MAIN *(select two)*

The Schnitz  
buttermilk marinated, coleslaw and fries

Roasted Pumpkin Gnocchi (v)  
maple glazed pumpkin, burnt butter, sage, parmesan

Grilled Barramundi (gf)  
lemon crushed chat potatoes, green beans, herb anchovy butter

Slow Roasted Pork Belly  
parsnip puree, potato gratin, dutch carrots, apple chutney, jus

Roasted Lamb Shoulder (gf\*)  
cauliflower, quinoa, tzatziki, feta & rosemary fries

Dry Rubbed Chicken Supreme  
potato gratin & asparagus

## DESSERT *(select two)*

Sticky Date Pudding  
whisky butterscotch sauce, candied walnuts, mascarpone

Vanilla Panna Cotta (gf)  
strawberries, balsamic

Dark Chocolate Brownie (gf)  
vanilla ice cream

## CHEEKY LITTLE SQUIRES - \$20 (12yrs & under)

Fish & Chips (gf\*)

The Schnitz

Cheeseburger

Your choice of one of the above, includes drink on arrival and choc fudge sundae.

## TWO COURSE - \$34 PER PERSON

## THREE COURSE - \$40 PER PERSON

Minimum 20 people. Main and dessert served alternately. Please advise us if you have any other dietary requirements that need to be catered for.



# DRINK MENU

Our drink packages are designed for those who wish to have a more controlled offering outside of a bar tab. Prices listed are per person for a 3 hour duration, includes soft drink and juices, & all guests must be paid for.

## ROGUE PACK - \$45 PER PERSON

### BEER & CIDER

James Squire One Fifty Lashes Pale Ale  
James Squire Orchard Crush Apple Cider  
Hahn Premium Light

### WINE

Jacobs Creek Chardonnay Pinot Noir Sparkling  
Evans & Tate Rose`  
South Island Sauvignon Blanc  
Franklin Tate Estate Chardonnay  
Kronndorf Shiraz  
Cow Bombie Cabernet Merlot

## CHARMERS PACK - \$55 PER PERSON

### BEER & CIDER

James Squire One Fifty Lashes Pale Ale  
James Squire The Chancer Golden Ale  
James Squire Swindler Tropical Ale  
James Squire Orchard Crush Apple Cider  
Hahn Premium Light

### WINE

Zonin Prosecco  
Evans & Tate Rose`  
Oyster Bay Sauvignon Blanc  
Wolf Blass "Red Label" Chardonnay  
T'gallant Juliet Pinot Noir  
Craftsman Shiraz

## ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. This can be revised as your function progresses and increased if need be. We suggest selecting a range of our James Squire beers on tap and a sparkling, red and white wine. Our current wine list can be found at [thecheekysquire.com.au](http://thecheekysquire.com.au)

## CASH BAR

With a fully stocked bar and beers on tap, your guests will be able to select from a long list of drinks which are available for purchase at bar prices throughout your function.



# BOOTH CELEBRATION PACKAGES

Celebrating a special occasion with a small group of friends? Up the ante by booking a VIP booth within The Cheeky Squire's iconic Beer Hall. Located in the heart of all the weekend action, these booths are perfect for birthdays, hens/bucks nights, after work celebrations or even just Saturday night drinks!

All packages include:

A designated booth (or two), a cheeky selection of nibbles, a round of drinks to start and...  
a bar tab to keep you going!

## ONE BOOTH \$240

Caters for up to 6 guests  
Includes \$120 bar tab

## TWO BOOTHS \$600

Caters for up to 15 guests  
Includes \$300 bar tab  
1 x cocktail for the guest of honour



# CORPORATE MENU

## MORNING TEA

Freshly baked ham & cheese croissants

Freshly baked croissants with strawberry jam

Fresh seasonal fruit platter

Coffee, tea, mineral water, juice

## LUNCH

Assorted wraps & sandwiches;

- ham, cheese, tomato, pickled mustard
- chicken, avocado, mayonnaise, lettuce
- egg, lettuce, mayonnaise (v)
- grilled vegetables, salsa verde, lettuce (v)

Or select from our limited a la carte menu at a reserved table in the dining area for an extra \$10 per person

## AFTERNOON TEA

Homemade scones with clotted cream & berry compote

Fresh seasonal fruit platter

Coffee, tea, mineral water, juice

## INCLUSIONS

Complimentary Wifi

Flipchart and whiteboard

Data projector & screen

Ipod connectivity

Free parking on site

Room set to your preferred style

## ROOM HIRE - \$200

## FULL DAY - \$45 PER PERSON

## HALF DAY - \$30 PER PERSON

## FINISH THE DAY THE JAMES SQUIRE WAY

Beer Paddles \$12 each!



# ACCOMMODATION

## BY NIGHTCAP HOTELS

Indulge in a Bayside getaway with The Squire's newly renovated rooms by Nightcap Hotels. Thoughtfully appointed to cater for both leisure and corporate guests, all rooms feature a flat screen TV, free WiFi, air conditioning, heating, bar fridge and tea and coffee facilities.

The Nightcap rooms are located just a short walk from the beach front, town centre, shops and public transport, with The Cheeky Squire bar located just up the stairs to satisfy your hunger and thirst.

Whether you're on a work trip or courageous James Squire-esque adventure your stay will never have a dull moment with golf courses, wineries, weekend craft markets and day spas only a stone's throw away.



55km from Melbourne CBD, 1km from Frankston Train Station



# 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. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment of \$300. We accept EFTPOS, cash and all major credit cards. In some instances an additional \$200 will be required as a bond, and this will be returned post event provided that no damage has occurred to the function room or any other part of the venue.

## FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event and this number will form the basis of your final charging. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. 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.

## 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. 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 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.

## UNFORSEEN 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.

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

Signed: \_\_\_\_\_

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

James Squire

# THE CHEEKY SQUIRE

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