



CORE CIDER HOUSE - GROUP BOOKING SHARE MENU FOR GROUPS OF 15 AND ABOVE

Group Booking Confirmation Form Email: bookings@corecider.com.au

To confirm your booking, we require this form to be filled out, signed and returned to The Core Cider House along with a 50% deposit on food which we will process from the card details provided.

BOOKING NAME:

EMAIL:

PHONE:

DAY / DATE REQUIRED:

TIME OF BOOKING:

NUMBER OF GUESTS:

MENU SELECTION: (please filled out menu form on the next page with quantities needed)

DIETARY REQUIREMENTS:

METHOD OF PAYMENT

(FOR DEPOSIT PURPOSES ONLY / alternatively we can call you to obtain credit information)

Credit Card Number:

Cardholders Name:

Expiry Date:

CCV:

Today's Date:

Cardholders
Signature/Name:

TERMS & CONDITIONS :

- Please tick this box to accept our terms & conditions.
- The offer is available from July 2018. ***MENU:** All menu options are subject to seasonal changes.
- Deposit payments can be made with either Debit cards, Visa or MasterCard credit card in 1 transaction. The total amount will then be deducted off the total bill on the booking day. **Please note that your booking will not be confirmed until this is received.** We do not accept American Express.
- At the end of the day, one bill less the applicable deposit will be presented to the table.
- We do not split bills so please ask your friends to bring cash.
- Bookings are subject to dining times as stipulated in our email correspondence and have to make **within 1 week in advance notice** from the date of the booking.
- We are fully licensed, so no BYO. Cake-age fee \$25.00 per cake.
- In order to confirm your reservation with us, we will require this form to be completed and returned to us. We also require a 50% deposit at this time.
- Kids options available for \$25 per meal.
- Final numbers can be confirmed within seven days of your event, however, if the total number of guests is below the confirmed number, there will be a charge per missing guest for a preparation fee.
- **Please let us know of any dietary requirements one week in advance.**
- Public Holidays incur a 15% surcharge.
- Please note we don't give complementary meal to the drivers or tour guide.
- Your reservation, final numbers and menu choices, must be confirmed via email to bookings@corecider.com.au **7 DAYS PRIOR TO YOUR BOOKING.**



CORE CIDER HOUSE - GROUP BOOKING SHARE MENU

FOR GROUPS OF 15 AND ABOVE

BY COMPLETING THIS FORM, I ACKNOWLEDGE THAT I AGREE TO THE TERMS AND CONDITIONS.

Choose platters to an amount at or above the \$39 minimum food spend per person (e.g for 15 guests, the minimum would be \$39 (min spend) x 15 (guests) = TOTAL \$585)

CHOOSE YOUR FOOD (each platter contains 20 pieces)	COST (\$)	QUANTITY	AMOUNT
COLD			
Smoked chicken mousse, caramelised pear chutney, beetroot basket	\$75		
Roast Pear & Walnut Tarts, crumbled chevre	\$70		
Smoked Kangaroo, apricot quandong chutney, croutons (G.F.O)	\$75		
HOT			
Cider, lemon, herb, marinated chicken skewers (G.F, D.F)	\$80		
Premium beef marinated skewers, salsa verde (G.F, D.F)	\$80		
Cider marinated prawns, avocado coriander salsa (G.F, D.F)	\$80		
Roast Pork, CORE apple chutney petit roll	\$80		
SALADS			
COREslaw	\$60		
Green Salad (G.F)	\$60		
BOARD			
Farmer John's - Prosciutto, smoked kangaroo, Italian salami, house pickled vegetables, Cooladerra WA olives roast orchard fruit, farmhouse cheddar, sourdough, CORE spicy plum sauce	\$200		
SWEET			
Assorted fruit skewers, mixed berry coulis (G.F, D.F)	\$50		
Chocolate Brownie (G.F)	\$60		
(equals your minimum food spend) FOOD SUB TOTAL			

NB: Menu is seasonal and selections and prices may vary. G.F = Gluten Free, D.F = Dairy Free, G.F.O = Gluten Free Option
