

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.
- 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 booking, 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.
- We are fully licensed, so no BYO.
- 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.
- Your reservation, final numbers and menu choices must be confirmed via email to bookings@corecider.com.au **7 DAYS PRIOR TO YOUR BOOKING**
- Cancellation of the group or any individuals after this time will see a loss of your deposit, calculated on the number of people who do not attend (i.e. \$39 for 1 people).
- Please let us know of any dietary requirements in advance.
- Our dining style is fun and very informal. Our food is designed to share in what we call "family style" eating. The food will be brought out in waves and placed on the table for the whole table to share.
- Your party will be seated in the core[T]yard of our restaurant (unless otherwise arranged).
- A hire fee may applies to exclusive hire of the core[T]yard, available to groups of 30 and above.
- This menu is applicable for all functions from March 1st, 2018.

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



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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 30 pieces)	COST (\$)	QUANTITY	AMOUNT
COLD			
Onion Jam and goats cheese tarts (V)	\$80		
Rare Roasted Beef, cornichon, Dijon mustard on sourdough (GFO)	\$80		
Creamed camembert, prosciutto, tomato relish on sourdough (GFO)	\$70		
Tomato, red onion and basil bruschetta on sourdough (V, GFO)	\$70		
HOT			
Vegetarian Frittata of roast pumpkin, spinach and fetta (V,GF)	\$70		
Cheddar Cheese Beignets, Jalapeno Mayo (V)	\$70		
Texan Fried Chicken, ranch dressing (GFO)	\$70		
Pulled pork sliders, cheese, pickles and apple and tomato chutney (15 pieces)	\$80		
SALADS			
COREslaw	\$60		
Green Salad (G.F)	\$60		
Potato and bacon Salad	\$60		
BOARD			
Grazing Board	\$12/person		
SWEET			
Apple cakes, with crème Patisserie	\$50		
Orange and Almond Cakes, with mixed berries (GF)	\$60		
Rum Ball Bites (40 pieces)	\$50		
Chocolate Tarts, with raspberry gel (20 pieces)	\$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 available