

Event Packages



theboathouse



Make the boathouse your next event place.

Weddings

Celebrations

Product Launch

Wakes

Birthdays

Special Occasions

Corporate

Christmas

Seated Event

Shared Entrées

Hummus dip with Turkish bread

Boathouse-style chicken wings with house made BBQ sauce

Arancini (chef's choice)

Lamb kofta with tahini yoghurt

Two course starts from \$60 pp

Three course starts from \$70 pp

Kids meals \$22 pp

Mains (alternated, choice of two)

Roasted chicken breast with pumpkin purée, seasonal vegetables and jus gras

Crispy pork belly with braised fennel, cous cous salad and red wine jus

Eye fillet with confit smashed potato, rocket salad and mushroom sauce or red wine jus

Crispy salmon with risoni salad and creamy dill sauce

Desserts

Vanilla bean panna cotta with berry compote and caramelised white chocolate

Boathouse cheesecake with toasted granola crumble and rhubarb syrup

Kids meals 12 and under (choice of one)

Fish and chips

Popcorn chicken and chips

Penne Napoli

Kids drink and dessert

Juice or soft drink

Gelato

Stand Up Event

Canapés (choice of four)

\$42 pp

Cold Extra canape choice \$9 pp

Marinated bocconcini, cherry tomato and basil skewer (veg) Canapé deserts \$10 pp

Bruschetta with tomato, fig and feta (veg) Kids meals \$22 pp

Mini antipasto cups

Additional extras

These platters cater for approximately 8 guests per platter

Salmon tacos

Salmon blinis with dill dressing

Antipasto platters \$65

Caprese salad sliders (veg)

Calamari platters \$75

Hot

Selection of dip and bread platters \$35

Arancini (veg)

Fruit platters \$55

Calamari and chips

Dessert buffet \$14 pp

Fish and chips

Minimum 50 people

Chicken tacos

Mini cheeseburgers

Pork bao buns

Chicken satay skewers

Satay beef skewers

Mushroom croquettes (veg)

Kids meals 12 and under (choice of one)

Fish and chips

Popcorn chicken and chips

Penne Napoli

Kids drink and dessert

Juice or soft drink

Gelato

Grazing Station

Cold grazing to start

A relaxed and informal option bound to impress your guests with an abundance of food on display.

Great way to dine from groups of 50 and above.

Includes cured hams and meats, a variety of cheese, crackers and fruits, dips with an assortment of breads, olives, grilled and pickled vegetables.

Mains (choose two)

Roast beef

Roast chicken

Roast lamb

Crispy salmon

Comes with roasted potatoes, seasonal vegetables, rocket, parmesan and pear salad and condiments to accompany dishes.

Desserts (choose three)

Add desserts for an additional \$10 pp

Mini lemon tarts

Cheesecake

Panna cotta

Vanilla slice

Chocolate mouse

Mini pavlova with berries and cream

Cannoli

Cold grazing \$30 pp
Minimum 50 people

Hot grazing \$55 pp

Kids meals \$22 pp



Kids meals 12 and under (choice of one)

Fish and chips

Popcorn chicken and chips

Penne Napoli

Kids drink and dessert

Juice or soft drink

Gelato

Drink Packages

Deluxe Beverage Package

3 hours	\$55 pp
4 hours	\$65 pp
5 hours	\$75 pp

Soft drinks, juice and coffee

Bottled beer (choose two):	Corona, Peroni, Fat Yak, Four Pines, Carlton Draught, Apple Cider
Basic Spirits:	Smirnoff Vodka, Jim Beam, Jack Daniels, Bundaberg Rum, Gordon's Gin
Sparkling:	Salatin Prosecco, D.O.C. Italy
White Wine (choose two):	Savita Sauvignon Blanc, New Zealand Excalibur Sauvignon Blanc, Adelaide Hills Stone Bridge Pinot Gris, Clare Valley Ignacious Chardonnay, Pyrennes
Red Wine (choose two):	Ingram Road Pinot Noir, Heathcote Asher Shiraz, Heathcote Thomas Goss Cabernet Sauvignon, McLaren Vale Karribindi Cabernet Merlot, Margaret River

Premium Beverage Package

3 hours	\$49 pp
4 hours	\$59 pp
5 hours	\$69 pp

Soft drinks, juice and coffee

Bottled beer (choose two):	Peroni, Fat Yak, Carlton Draught, Apple Cider
Sparkling:	Darli Brut, South Australia
White Wine (choose two):	McPhersons Sauvignon Blanc, Nagambie Stone Bridge Pinot Gris, Clare Valley Ignacious Chardonnay, Pyrennes
Red Wine (choose two):	Ingram Road Pinot Noir, Heathcote McPhersons Shiraz, Nagambie Thomas Goss Cabernet Sauvignon, McLaren Vale

Drinks Packages

Basic Beverage Package

3 hours	\$41 pp
4 hours	\$49 pp
5 hours	\$55 pp

Soft drinks, juice and coffee

Bottled beer:	Peroni, Carlton Draught
Sparkling:	Darli Brut, South Australia
White Wine:	McPhersons Sauvignon Blanc, Nagambie
Red Wine:	McPhersons Shiraz, Nagambie

Non-alcoholic Beverage Package

3 hours	\$24 pp
4 hours	\$33 pp
5 hours	\$40 pp

Soft drinks, juice and coffee

Mocktails (choose two):	Virgin Sour
	Watermelon Breeze
	Strawberry Daiquiri
	Summer Fresh
	Mango Daiquiri

Terms & Conditions

We would be delighted to welcome you to The Boathouse for your next event. As the event co-ordinator we ask that you please acquaint yourself with the below terms & conditions of hire which will apply to your function. Should you have any questions please do not hesitate to contact us.

Confirmation

A tentative booking will (on request) be held for a maximum period of seven (7) days after which time a deposit is required. Additionally, a completed booking confirmation form is required as part of the confirmation process. Once both the deposit and confirmation form have been received your booking will be confirmed.

We appreciate that circumstances may occur which could make it necessary for a function to be cancelled. In all instances written notice is required and the following deposit conditions would apply

- Notification up to 1 month prior to the scheduled event – deposit is transferrable only upon rebooking of the original date
- Notification within 2 weeks of the scheduled event – deposit is non refundable

Your deposit will be deducted from your final account on the day of your event.

These must be received within fourteen (14) days of the tentative booking being made. The Boathouse reserves the right to cancel the tentative booking should the required deposit and form not be received within the required period.

Final Payment

For exclusive functions, all accounts are to be pre-paid 5 business days prior to event date start unless otherwise agreed. Final payment of all catering expenses is required no later than 72 hours prior to the function date. Your beverage account is required to be paid at the completion of the function. Please note, where a minimum food and beverage spend applies to your event any amounts outstanding will be required to be paid at the conclusion of your function as room hire. Payment can be made by credit card, cash.

Final Guest Numbers and Event Details

In order to effectively plan for your event, The Boathouse Functions team will require the following:

- Final details including guest numbers, menu selection, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule ten (10) days prior to the event
- After this time only increases or decreases in guest numbers will be permitted up to 72 hours prior to the event date. Please note that any increases within 72 hours of the event date may pose catering concerns and cannot be guaranteed. Should this be necessary please contact your functions co-ordinator to further discuss.
- A final seating plan (if applicable) should be provided 72 hours prior to the commencement of your function

Guarantee of Payment

The contact person for the event is personally liable to pay all monies in full to the Boathouse. Where there have been tabs opened by another person, company or entity, personal liability remains the responsibility of the contact person.

Alcohol Provision, consumption & Behaviour

The Boathouse supports the Responsible Service of Alcohol.

Clients will be held responsible for ensuring that their guests behave in a responsible manner and that guests under the age of 18 years old do not consume alcohol.

The Boathouse reserves the right to refuse the supply of alcohol to patrons who appear to be intoxicated.

The Boathouse reserves the right to ask intoxication and/or disorderly patrons to vacate the premises at any time.

The Boathouse reserves the right to request proof of identity before serving alcoholic beverages to guests.

All alcohol service ceases at 11:00pm and an exit time of 11.30 applies to evening functions.

Food and Beverage Policy and Licensing

Due to the nature of The Boathouse license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises. Similarly, no food or beverage can be removed from the premises. Celebration Cakes are exempt from this rule – a limit of one cake per function applies

In order to confirm your booking, we ask that you please review the terms and conditions carefully and complete and return this booking form to our attention. Please note bookings are not confirmed until this form, along with the requested deposit amount have been received.

The Boathouse
Email – info@theboat-house.com.au
7 The Boulevard, Moonee Ponds
03 9375 2456

By signing this form you agree that you have read and accept The Boathouse functions terms and conditions.

Signed _____

Name _____ Date _____

Function Date: _____

Requested Function
area: _____ Occasion: _____

Approximate Guest Numbers: _____ Event times: _____ to _____

Food & Beverage
Requirements: _____

Agreed minimum Food Beverage
spend: _____

Organisers Name: _____

Company Name: _____

Postal
Address: _____

Mobile Number: _____ Work Number: _____

Email: _____

Deposit enclosed: \$ _____ .00 () Mastercard () Visa () Cash () Direct Deposit Cardholders

Name: _____

Cardholders Signature: _____ Card

Number: _____ Expiry Date: ____/____/____

Security Number: _____ (3 digits)

Direct Debit:

Account Name: Maribyrnong Boathouse PTY LTD

BSB Numbe: 033 009

Account Number: 24 0992

Event Reference: _____ (state event name/number)