

# Event Packages



theboathouse



Make the boathouse your next event place.

Weddings

Celebrations

Product Launch

Wakes

Birthdays

Special Occasions

Corporate

Christmas

# Seated Event

## Shared Entrées

Sweet potato hummus dip with Turkish bread

Southern fried chicken ribs with peach and jalapeno hot sauce

Mac and cheese croquettes

Gin and beetroot cured salmon with preserved lemon dressing and dill

## Mains (alternated, choice of two)

Confit chicken Maryland with smashed chat potatoes, side salad and red wine jus

Porchetta with apple miso puree and pickled red cabbage slaw

Char grilled eye fillet with smashed chat potatoes, salad and red wine jus

Crispy salmon with carrot puree and Israeli cous cous salad

## Desserts

Eton mess with raspberry compote and honey comb

Boathouse cheesecake with toasted granola crumble and rhubarb syrup

## Kids meals 12 and under (choice of one)

Cheeseburger and chips

Fish and chips

Ham and pineapple pizza

## Kids drink and dessert

Juice or soft drink

Gelato

Two course starts from \$65 pp

Three course starts from \$75 pp

Kids meals \$22 pp

## Shared Entrées

Sweet potato hummus dip with Turkish bread

Southern fried chicken ribs with peach and jalapeno hot sauce

Mac and cheese croquettes

Gin and beetroot cured salmon with preserved lemon dressing and dill

## Shared Mains (choice of two)

Lamb banjo

Porchetta roast

Split chicken

With Smashed chat potatoes, seasonal vegetables and mixed salads

## Desserts

Eton mess with raspberry compote and honey comb

Boathouse cheesecake with toasted granola crumble and rhubarb syrup

# Stand Up Event

## Canapés (choice of four)

\$45 pp

### Cold

Extra canape choice \$9.5 pp

Bruschetta with medley tomatoes

Canapé deserts \$10 pp

Sweet potato hummus on Turkish bread

Kids meals \$22 pp

Gin and beetroot cured salmon with crème fraiche

### Additional extras

These platters cater for approximately 8-10 guests per platter

Woodfire roasted beetroot with almond feta

Slow cooked lamb salad

Antipasto platters \$75

Calamari platters \$85

### Hot

Chicken Skewers \$65

Arancini (veg)

Arancini \$90

Calamari and chips

Selection of dip and bread platters \$40

Fish and chips

Fruit platters \$65

Chicken satay skewers

Dessert buffet \$16 pp

Mini cheeseburgers

Minimum 50 people

Pork bao bun with pickled cucumber and chipotle mayo

Southern fried chicken ribs

Prawn toast with gochujang mayo

### Kids meals 12 and under (choice of one)

Cheeseburger

Fish and chips

Ham and pineapple pizza

### 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 pork

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 tarts

Cheesecake

Panna cotta

Boathouse Brownie

Chocolate mousse

Mini pavlova with berries and cream

Cannoli

**Cold grazing \$32 pp**  
Minimum 50 people

**Hot grazing \$55 pp**  
Additional or on it's own

**Kids meals \$22 pp**



## Kids meals 12 and under (choice of one)

Cheeseburger

Fish and chips

Ham and pineapple pizza

## 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, 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):** Rockford Road Pinot Noir, Heathcote  
Asher Shiraz, Heathcote  
Thomas Goss Cabernet Sauvignon, Yarra Valley, Vic  
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):** Rockford Road Pinot Noir, Yarra Valley  
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
	Summer Fresh
	Ginger beer mojito

A Drinks package is optional and a drinks tab or drinks on consumption is available

# 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 \$500 deposit amount have been received.

The Boathouse  
Email – [info@theboat-house.com.au](mailto: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: \_\_\_\_\_

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Deposit enclosed: \$ 500.00 ( ) 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)