



FUNCTIONS @

the Nook

cafe • wine bar

Life Celebration & Wake package

2 hour package \$20pp

- Dedicated event supervisor
- Self-serve tea & coffee station
- Assorted sandwich points
- Tasmanian beef party pies w/ tomato sauce
- House-made beef sausage rolls w/ tomato sauce
- Herb crumbed chicken tenders w/ honey mustard mayonnaise
- Scones w/ jam & cream
- Bar facilities for drink purchases

Platters Menu

(as an add-on or for business meetings)

- Cheeseboard \$80**
- Seafood Combo (3 pieces pp) \$80**
Salt & pepper squid, crumbed calamari & tempura battered fish bites
- Asian Combo (3 pieces pp) \$60**
Cocktail spring rolls, samosa, mini dim sims w/ sweet chilli & soy
- Oven Combo (3 pieces pp) \$70**
Tasmanian beef party pies, assorted petite quiches & house-made beef sausage rolls
- GF Combo (3 pieces pp) \$75**
Satay chicken, BBQ beef meatballs & pumpkin & pea risotto balls
- Sandwich points & wraps (3 pieces pp) \$65**
- Seasonal fruit \$60**
- Antipasto \$70**
- Scones \$30**
- Sweet Treat \$50**
May include: Mini muffins, brownie slice, lemon meringue tart, carrot cake slice

COCKTAIL MENU (MINIMUM 25 PEOPLE)

7 ITEMS FOR \$18PP

CHOOSE FROM THE FOLLOWING ITEMS:

- House-Made Beef Sausage Rolls** w/ tomato
- Herb Crumbed Chicken Tenders** w/ honey mustard mayonnaise
- Assorted Sandwich Points**
- Battered Fish Bites** w/ tartare
- Sesame Rolled Moroccan Meatballs** w/ tomato relish
- Japanese Crumbed Calamari** w/ tartare
- Chicken Satay Skewers** w/ peanut satay sauce (gluten free upon request)
- Petite Quiches** assorted flavours
- Tasmanian Beef Party Pies** w/ tomato sauce
- Thai Curry Puffs** w/ soy sauce
- Layered Vegetable Frittata** (vegetarian & gluten free)
- Rice Flour Salt & Pepper Squid** w/ tartare
- Pumpkin & Pea Risotto Balls** w/ Napoli (vegetarian & gluten free)
- Pizza bites:**
 - Napoli, ham, olives, mushrooms & mozzarella **OR**
 - Napoli, spinach, pumpkin & mozzarella (vegetarian)



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SIT DOWN MENU (MINIMUM 25 PEOPLE)

2 COURSE \$40PP 3 COURSE \$50PP

A choice of 2 dishes from each course which will be served by alternating drop to your table.

-Includes a bread roll w/ butter on arrival for each guest

ENTREE

-Pumpkin Soup w/ herb oil (vegetarian & gluten free)

-Chicken & Sweet Corn Soup

-Herb Crumbed Calamari w/ leafy greens & tartare

-Tandoori Chicken Salad w/ cucumber raita

-Beef & Cashew Stir Fry topped w/ crispy noodles (gluten free upon request)

-Chicken Satay Skewers w/ vegetable pickles & Jasmine rice (gluten free upon request)

-Southern Pulled Beef Sliders (2) & rainbow slaw

MAIN

-Classic Chicken Parmagiana w/ chips & salad (available as a schnitzel)

-Pan Seared Barramundi on a bed of pan-tossed potatoes, spinach & cherry tomatoes finished w/ a lemon butter sauce (vegetarian & gluten free)

-'6' Hour Slow Cooked Pork Belly on a potato rosti served w/ wok tossed Asian greens & a Singapore & plum sauce

-Hand-Made Fettuccine in a pumpkin & basil sauce w/ tomato, rocket & parmesan (vegetarian)

-Lemon Salt & Pepper Squid w/ chips, salad & tartare

-Roast Beef Sirloin w/ a mustard crust, roast vegetables & red wine jus (gluten free upon request)

-Chicken Scallopini
potato mash & broccoli (gluten free)

DESSERT

-House-Made Chocolate Mousse w/ cream (gluten free)

-Sticky Date Pudding w/ butterscotch sauce & ice cream

-Lemon Curd Tart w/ white chocolate snaps, raspberry sauce & double cream

-Berry Eaton Mess: meringue drops muddled w/ cream, vanilla mascarpone & berry compote

-Chocolate & Hazelnut Slice w/ fudge sauce & ice cream (gluten free)

SIT DOWN MENU - KIDS \$14

(12 YEARS & UNDER)

INCLUDES ICE CREAM W/ TOPPING & SPRINKLES & DRINK

-Chicken Parmagiana or Schnitzel w/ chips

-Spaghetti Bolognaise

-Spaghetti Napoli

-Battered Chicken Tenders w/ chips

-Crumbed Calamari w/ chips

-Battered Fish w/ chips

ADDITIONAL SIDES (*approx number of serves)

-Greek Salad (*6) \$14

-Seasonal Vegetables (*6) \$16

-Basket of Battered Onion Rings (*2-4) \$10

-Bowl of Chips (*2-4) \$11

-Bruschetta (*2-4)

-Garlic Bread (*2-4) \$9

-Garlic & Cheese Bread (*2-4) \$10

-Seasoned Wedges (*2-4) \$14



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FEES, CHARGES & ADDITIONAL SERVICES

ROOM HIRE - NOOK CAFE

- 5 hour hire (available from 5pm, 7 days a week)
- Up to 60 guests seated, up to 100 guests standing
- Monday - Wednesday **\$200**
- Thursday **\$250**
- Friday, Saturday, Sunday **\$300**
- Public Holiday **ADDITIONAL \$500**

- Security Guard **FROM \$200** (for any event or celebration where the majority of guests is under the age of 25, or as the Manager sees fit)

- Extension of function room hire 1 hour **\$100**

- Business Meetings **\$75**

- Life Celebration & Wake Package 2 hours

BRINGING IN A CELEBRATORY CAKE?

- Cake cutting available **\$30**
- Cake plated & served w/ cream **\$2** per plate

EXTRA ITEMS AVAILABLE

- Self-serve tea & coffee station **\$10**
- Linen tablecloths **\$3.50** per tablecloth
- Portable PA hire **\$40**
- Projector & screen hire **\$50**

SIGNAGE & MENUS

The Nook Cafe & Wine Bar are more than happy to create a complimentary semi-custom welcoming sign & menus to match if you would like for your function or meeting.

Please discuss your requirements with our Functions Manager. Should you wish to provide your own, the sized for the function sign is A3.

Should you have any other requirements for your function that are not listed in this brochure, please contact our Functions Manager who can assist with your enquiries.



TERMS & CONDITIONS

BOOKINGS & DEPOSITS

All tentative bookings are kept for 7 days from the date of enquiry. The booking will be considered as confirmed upon receipt of the deposit, together with the completed booking form. Room hire fees & food is to be pre-paid in full prior to the date of the booking. Please note that all bookings must be catered for as per the RESPONSIBLE SERVICE OF ALCOHOL requirements.

FINAL PAYMENT

It is a condition that the final guest attendance numbers & food costs be finalised 14 days prior to the date of the booking. Payment of catering & the applicable charges is required by 12 noon (midday) 5 days prior to the booking date. Sorry, no cheques accepted unless authorised by the Venue Manager prior to the booking.

CANCELLATION TERMS

Once the booking deposit is paid, any cancellations should be 14 days prior to the booking date for a refund. Any booking cancelled within less than 14 days of the booking will forfeit the deposit. Any cancellation of a booking that takes place within 48 hours to the scheduled booking will not be refunded & will be responsible for all food costs incurred.

UNACCEPTABLE BEHAVIOUR & DRESS CODE

All staff of the Nook Cafe & Wine Bar are trained & accredited in RESPONSIBLE SERVICE OF ALCOHOL & by law, may refuse service of alcohol to any person that is deemed to be intoxicated or disorderly. Similarly, if a guest of the booking behaves inappropriately, they may be asked to leave the premises. The hotel has a dress code of neat casual. No outside food, beverages or alcoholic beverages are permitted to be brought into a booking unless previously authorised by the Venue Manager; however, guests are welcome to organise their own celebratory cake for the booking. No adult entertainment is permitted at any booking.

DECORATIONS

Decorations such as balloons & banners are acceptable. Please inform the venue if we will be receiving decorations prior to the booking. Please note that crepe streamers are not allowed, nor is any display material to be nailed, stuck, screwed &/or stapled to any surface. Blu-tac is the accepted form to secure decorations.

FUNCTION ROOM TIMES

Due to licensing conditions, alcohol will not be served after 12am (midnight). Room hire is for 5 hours from 6pm. Should you wish to extend your function by 1 hour (until midnight), please discuss this with the Manager. There will be a fee of \$100 to extend the function time. The room is to be vacated no later than 12.30am.

SECURITY

Due to licensing conditions, a Security Guard will be provided, at your expense, for any event or celebration where the majority of guests are under the age of 25, or as the Venue Manager sees fit.

INSURANCE

The Nook Cafe & Wine Bar accepts no responsibility for loss or damage of merchandise, equipment, exhibits or any other property prior to, during or after your event/function. We recommend organisers take out their own insurance cover.

CAR PARKING

Car parking is subject to availability. The Nook Cafe & Wine Bar accepts no liability for loss or damage to vehicles or property contained within the vehicles.