



FUNCTIONS PACKAGE



THANK YOU FOR YOUR ENQUIRY

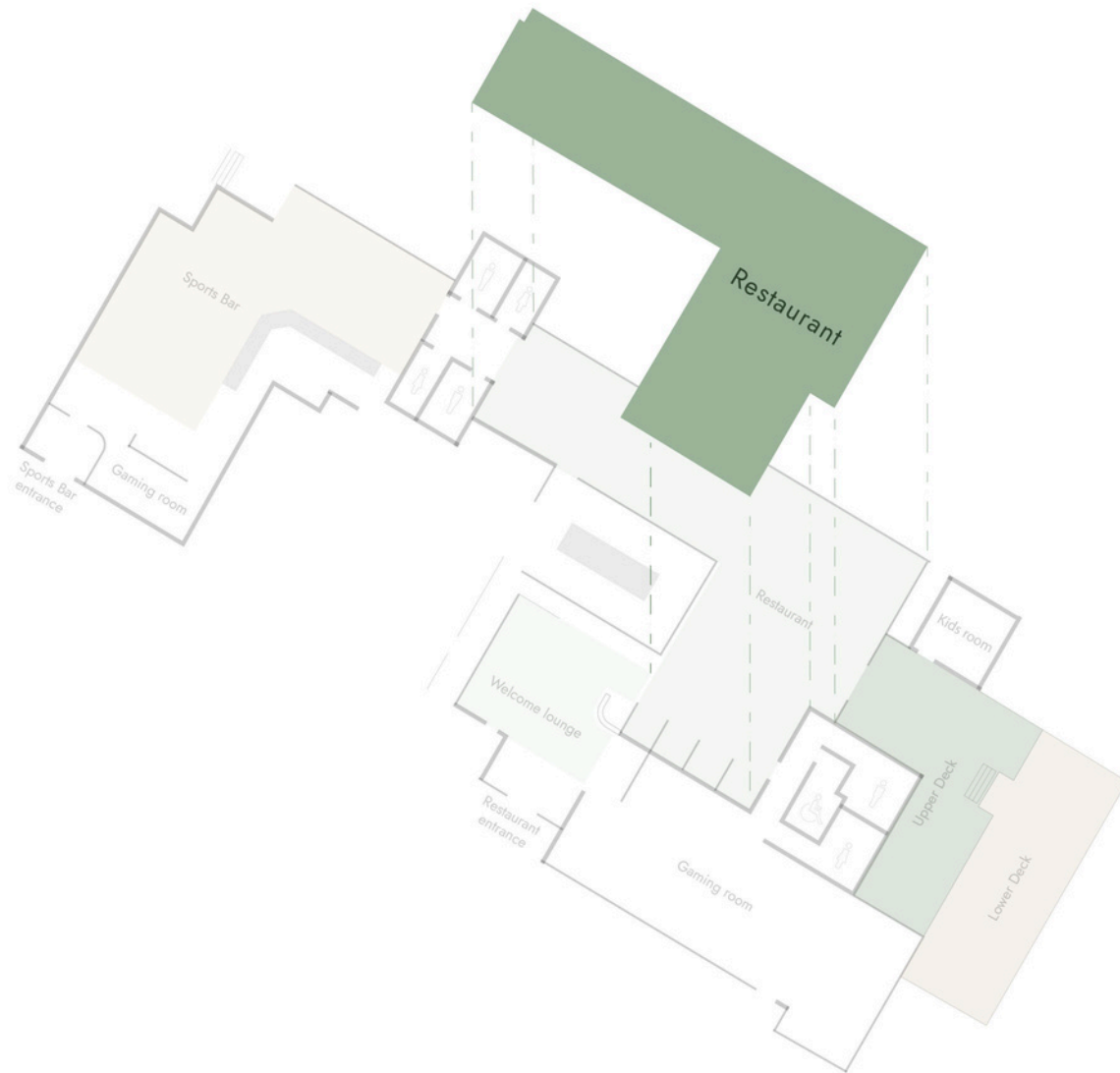


Thank you for expressing your interest in The Gap Tavern for your function.

A truly unique venue perched high in the Gap, offering breathtaking tranquil views from our expansive deck. Our fresh and crisp decor sets the stage for a comfortable and relaxed atmosphere, where nature is just a step away. Our friendly staff and top-notch food and beverages, all at competitive prices, ensure that The Gap Tavern becomes your perfect function destination.

From intimate family gatherings to large parties of up to 250 people, we specialise in catering to various occasions, including engagements, birthdays, reunions, christenings, work gatherings, life celebrations, charity events, Christmas parties, and weddings. With our unwavering commitment to exceptional service and innovative cuisine, rest assured your event will be an unforgettable one.

Explore our comprehensive package detailing all we have to offer. For additional information on our function and dining areas or to schedule an appointment, kindly reach out to our Functions Manager. We eagerly await the opportunity to host your event and create cherished memories at The Gap Tavern.



Restaurant

 170 |  250

Our newly renovated restaurant features multiple spaces with a mixture of low dining table, high tables and booth seating to suit groups of all sizes, from small intimate get togethers to large family gatherings. This space features multiple large TV screens to cater to all your multimedia needs.

**Minimum spend applies Friday to Sunday*



Toilets



Wheelchair
Access



Direct Bar
Access



Microphone



Music



Sports Bar

 120

Our brand new sports bar is perfect for hosting any social event or big party. This area can be broken into smaller sections, or you can have the entire space. It offers a mix of seating and standing areas, easy to access bar, bathrooms and smoking areas. This area is fully equipped with projectors and large TV's.

**Minimum spend applies Friday to Sunday*

 Toilets

 Wheelchair Access

 Direct Bar Access

 Microphone

 Music



Welcome Lounge

 30

Designed for small cocktail affairs, meet and greets, casual drinks or that all important match. This space is in close proximity to our fully stocked bar boasting 16 different beers on tap and a large selection of premium spirits and wines. This area also features two TV's.

**Minimum spend applies Friday to Sunday*

 Toilets

 Wheelchair Access

 Direct Bar Access

 Microphone

 Music





Exclusive Deck

 120 |
  200 |
  Deck

This space combines Lower Family Deck and Upper Family Deck creating a large area perfect for big family gatherings and gives you exclusive private access to the kids playground. This space features fans, heaters and shade sails making it the perfect outdoor space all year round.

**Minimum spend of \$5000 applies Friday to Sunday*

Upper deck

 40 |
  60 |
  Wheelchair Access |
  Deck

The Upper Family Deck boasts enough seating for upto 40 guests or a cocktail affair for upto 60 guests. This space is equipped with fans and heaters, making it the perfect outdoor space for events all year round.

**Minimum spend of \$1500 applies Friday to Sunday*

Lower Deck

 80 |
  120 |
  Deck

The Lower Family Deck is directly adjacent the kids playground area and can host up to 70 guests seated and 120 in a cocktail style affair, the lower family deck is perfect for large family gatherings, christenings and kids parties.

**Minimum spend of \$3500 applies Friday to Sunday*



20 people minimum

2 course \$55pp - entree and main **or** main and dessert (served alternate drop)

3 course \$65pp - entree, main and dessert (served alternate drop)

Both options will start with assorted breads served with olive oil, balsamic vinegar & dukkah

ENTREE

FRESH AUSTRALIAN TIGER PRAWNS (GF/DF)

With mango puree, lime & chilli avocado salsa, watercress, lime

BAKED CAMEMBERT (V/GFO)

Served with fig chutney, crusty bread, honey

BLACK OLIVE, CHERRY TOMATO & LEEK TART (VG)

On top of a cauliflower puree, finished with a chive oil

CHERRY FIG BRUSCHETTA (VGO)

Crusty sourdough, cherry ripe cream cheese, fresh charred figs, bocconcini, crispy prosciutto

SALT & PEPPER CALAMARI SALAD (GF/DF)

Tossed with carrot, cucumber ribbons, sliced red onion, bean sprouts, mint, shallot curls, lime chilli dressing, side of aioli, lime wedge

QUINOA WATERCRESS SALAD (VG)

On top of a caramelised butternut pumpkin with blistered cherry tomatoes, charred zucchini ribbons, a cauliflower and capsicum coulis foam and capsicum coulis

MAIN

CRISPY SKIN SALMON

Served with potato gratin, broccolini, champagne beurre blanc

HERB CRUSTED LAMB RUMP (GF/DF)

On top of crispy smashed chats, broccolini, finished with red wine jus

CRISPY SKIN BARRAMUNDI (GF/DF)

Served with rocket, chickpea, couscous & quinoa salad, finished with an orange reduction

200GM EYE FILLET (MEDIUM) (GF/DF)

Served with a broad bean puree, grilled asparagus, roasted garlic rosemary potatoes, finished with red wine jus

DUCK BREAST (GF/DF)

Served with smashed kipfler potato, watercress, rocket, chive, orange & cranberry salad, with a citrus cranberry compote

CHICKEN BREAST (GF)

Pocketed with baby spinach, camembert and sundried tomato on a bed of sweet potato mash, with broccolini and pesto cream

CRISPY PORK BELLY (GF/DF)

On a celeriac puree with pickled slaw and an apple gastrec

VEGETABLE STACK (GF/VG)

Eggplant, capsicum, carrot, sweet potato and pumpkin stack served with tomato gazpacho, chive oil, watercress

DESSERT

CHOCOLATE OOZE CAKE

With fudge, vanilla ice cream, dusted with icing sugar

BERRY PANNA COTTA (GF)

With fresh mixed berries, coulis and whipped cream

CUSTARD TART

With creme anglaise whipped cream, strawberry, icing sugar

RASPBERRY WHITE CHOCOLATE CHEESECAKE

With berry compote and a fresh strawberry

VEGAN CARROT CAKE (VG)

With berry compote, vegan brown sugar vanilla ice cream, finished with vanilla bean sugar syrup and a strawberry

CITRUS TART

With creme anglaise whipped cream, strawberry, icing sugar and a citrus compote

Hot Platters

Asian

Mini dim-sims, vegetable spring rolls, curry samosas, prawn twisters, with asian dipping sauces

Classic

Mini quiches, mini sausage rolls, mini meat pies, vegetable samosas

Sliders

A mixture of pulled pork & creamy coleslaw, angus beef cheeseburger, mediterranean veg & halloumi sliders

24 pieces

Mixed Skewer

Chef's selection of marinated: beef, lamb, chicken skewers

30 pieces

Hot Seafood

Battered flathead, prawn twisters, salt & pepper calamari, scallops, panko crumbed prawns

Wedges

Seasoned potato wedges served with sour cream

and sweet chilli sauce

Kids Party

Chicken nuggets, battered fish, calamari, seasoned chips, tomato and bbq sauces

60 pieces

Vegetarian

Spinach & ricotta filo pastry, arancini balls, vegetable samosas, crumbed camembert, spring rolls

Vegan

Spinach, pumpkin & hummus tartlets, buffalo cauliflower

wings, falafel, char grilled vegetable skewers

50 pieces

Gluten Free

Mini beef pies, sausage rolls, spinach & ricotta rolls, semi dried tomato arancini balls

45 pieces

\$80

\$80

\$100

\$90

\$120

\$60

\$80

\$90

\$90

\$120

Cold Platters

Bread & Dips

Chef's selection of homemade dips served with toasted Turkish bread

40 pieces

Sandwich

Freshly made sandwiches with assorted fillings including: ham, cheese, chicken, smoked salmon, salad, egg

Cheese

A selection of fine Australian and imported cheese, served with crackers and toasted Turkish bread

Fresh Fruit

An assortment of fresh seasonal fruit

Antipasto Platter

A selection of cold meats, olives, assorted cheese, semi-dried tomatoes, crackers, marinated vegetables

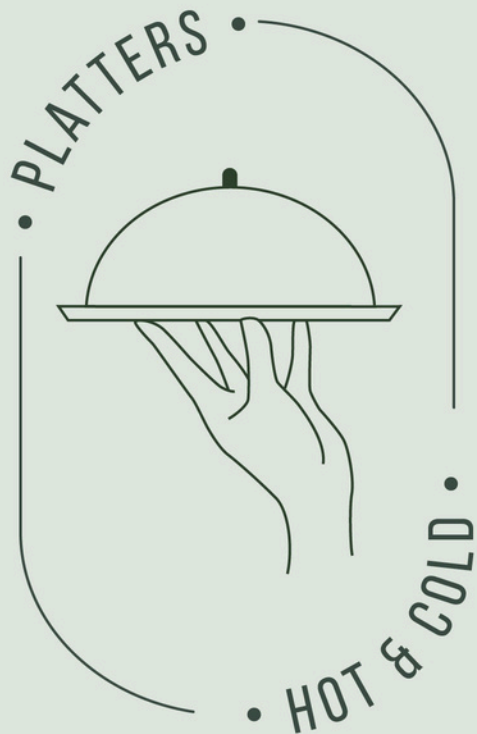
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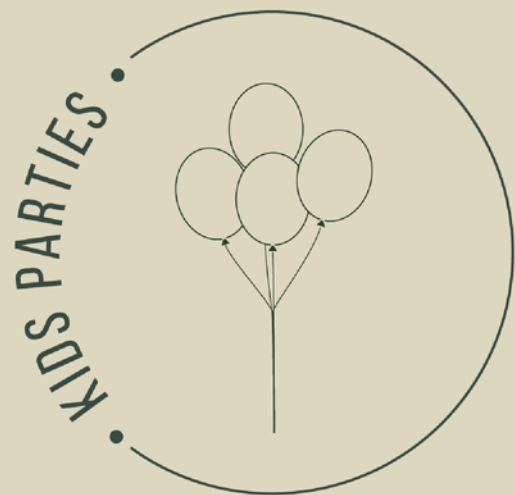
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\$90

\$80

\$110





Super Party Pack

15 people minimum

\$20 per child 12 years & under

Food

Fairy bread
Party pies
Mini sausage rolls
Chicken nuggets
Cocktail frankfurts
Battered fish bites
Hot chips
BBQ sauce
Tomato sauce
Aloli

Extras

Face painter **\$300**
Kids Entertainment & Balloon artist **\$350**

Decorations

Party hats
Lolly bags
Balloons

Add ons

Ice cream **\$3pp**
Ice cream & unlimited soft drink **\$6pp**





Decorations

Balloon Bunch \$15

Latex helium balloons of any colour selection to match your theme (5 Balloons per bunch)

Mini Balloon package \$120

10 bunches of balloons

Maxi Balloon package \$200

12 bunches of balloons, 2 customised foil balloons and your choice of black or white table linen

Customised foil balloons \$20

Numbers and letters of your colour choice

Banners \$30

Celebratory slogans

Host

You can hire your very own dedicated host for your event.

\$50ph (minimum 2 hours)

Photographer

Capture every moment throughout your special event with a dedicated roaming photographer.

\$660 includes shoot and edit of photos

Photo Booth

Make your event memorable with a Photo Booth! Keep your guests entertained for hours with unlimited photos.

The photo booth package comes with delivery, unlimited 4"x6" photo strips for guests, colour and black&white options, an attendant, high-resolution copy of images on a disk, guest momento book and party props.

3hrs \$790 | 4hrs \$940 | 5hrs \$1090

Tea & Coffee Station

Unlimited assortment of tea's, coffee, decaf coffee, sugar, equal, hot water, and a range of milk to suit your guests **\$2.50pp**

Cake

BYO

Guests are welcomed to bring their own cake and we can supply napkins, a cake knife, and a cool room to store beforehand.

Plated Cakes

Your cake plated by our chefs with;

- Coulis and whipped cream **\$2.50pp**
- Berry compote, whipped cream & fresh fruit **\$3.50pp**
- Coulis, whipped cream and ice cream **\$4.50pp**
- Berry compote, whipped cream, fresh fruit and ice cream **\$5pp**



1.0 Deposits | Payments | Confirmation of Booking

- 1.1 Confirmation of booking only occurs when deposit of \$100 is received.
- 1.2 Catering orders, theming, extras, beverage selection and final numbers must be made 7 days prior to the event.
- 1.3 Full payment of catering, theming and extras must be made 7 days prior to the event, unless already arranged with the functions manager to pay the remaining balance on the night of the function.
- 1.4 Full payment of beverages must be paid prior to the conclusion of the event.
- 1.5 If any catering, theming or extra items become unavailable, the functions manager will notify the organiser immediately to arrange suitable alternatives.

2.0 Cancellations

- 2.1 If cancellation occurs more than 14 days before the event, payment will be refunded in full.
- 2.2 If cancellation occurs within 14 days of the event, 50% of payment will be forfeited.
- 2.3 If cancellation occurs less than 1 week before the function, 100% of the payment is forfeited.
- 2.4 Cancellation must be made in writing to the functions manager or 100% of the payment is forfeited.
- 2.5 Events held between 1st November and 1st January will be subject to strict no refund policy.

3.0 Minors

- 3.1 Minors are permitted to attend functions, however, must remain under constant and strict supervision by their parent or legal guardian at all times whilst on premise. Minors are permitted to remain on premise until 9pm at which point they must vacate the premise.
- 3.2 It is the event organisers responsibility to notify The Gap Tavern of any minors attending the function. Minors are not permitted in gaming or public bar areas (minors are permitted in public bar if that is where your function is held).
- 3.3 Any member of the function unable to produce valid identification (drivers licence, passport, proof of age card or victorian key pass only) will be refused service and will have to adhere to the expectations of minors.

4.0 Additional Services | 21st Birthday Celebrations

- 4.1 For all 21st Birthday Celebrations, over 80 guests, The Gap Tavern requires a security guard to monitor the designated function area at an additional cost of \$70 per hour for a minimum four hours. If you would like to extend the time of security, arrangements must be made with the function manager two weeks prior to the event.
- 4.2 Event organiser can supply decorations, however, no items are to be nailed, pinned, stapled or hooked to attach displays.
- 4.3 It is recommended that booking of extra services take place at the same time as confirmation of event. Please note that some extras may require full payment at the same time of booking. All extras are subject to availability.

5.0 Responsible Service of Alcohol | Our Expectations | Damage of Property

- 5.1 All guests must adhere to the current Queensland liquor licensing regulations.
- 5.2 The Gap Tavern staff and management support the responsible service of alcohol.
- 5.3 Management reserve the right to refuse entry or service of any patron or guest whom fail to comply with the law.
- 5.4 If function guests appear or become unduly intoxicated or have aggressive behaviour, management reserve the right to ask them to leave.
- 5.5 Repair of damages made willfully to hotel property during the function, will be the financial responsibility of the event organiser, unless contact details of the patron are made available to management.
- 5.6 The Gap Tavern does not accept responsibility for the damage or loss of any property left on premise prior to, during or after a function.
- 5.7 In the instance alcohol is supplied as a gift or prize in any function, management will store this in a designated location until conclusion of the function in which it will be returned to the owner.

6.0 Unforeseen Circumstances | Prices | Representation

- 6.1 In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of products or other unforeseen contingency or accident, Kedron Park Hotel reserves the right to cancel any booking or refund any deposit without notice.
- 6.2 We endeavour to maintain our prices; however we reserve the right to vary any quotes in the event of cost price increases in any foods or services.
- 6.3 Images displayed throughout this function package are for display purposes only and may not be a true representation of the products offered.



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