

Palmerston Tavern

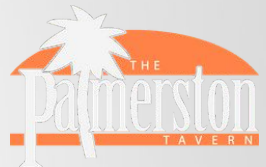
Functions Package



Address: 1110 Chung Wah Terrace, Palmerston City NT 0830

Phone: (08) 8932 1568

Email: palmerstontavern@alhgroup.com.au



Palmerston Tavern

An Experience to Remember

Situated in the Palmerston CBD, the modern and fresh Palmerston Tavern provides a contemporary hotel with a friendly atmosphere. It is the ideal meeting place for families and friends to come together over delicious meals, cold beer and fast friendly service from our dedicated and well trained staff.

Enjoy a session at The Palm Bar where you can kick back on the deck or pull up a spot in the TAB. We have a number of wide screen TVs around the deck and inside showing a variety of sporting events for patrons to enjoy, enhanced by the latest music video clips to add to the relaxed atmosphere.

Our Bistro is open for lunch and dinner 7 days a week, offering a great selection of share plates, healthy salads, succulent steaks, schnitzels and all the classic pub meals you know and love. With seniors and kids menus, the whole family is taken care of at the Palmerston Tavern Bistro.

Why not host your next special event at the Palmerston? While we do not have a private function area, both The Palm Bar and the Bistro are available to host functions. So come on down to the Palmerston Tavern and see why we're a favourite of locals and visitors alike.

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Palmerston Tavern



Function Menu - Alternate Drop

Standard - \$50 pp

Entree

- **Prawn & Ginger Dumpling (I)**

Pan Seared & Steamed w' Ponzon Chilli Dipping Sauce, Paprika & Lime Kewpie

- **Wagyu Arancini**

Crumbed Wagyu Beef Mince, Arrabiata Sauce & Parmesan Cheese



Main -Select 2

- **Beer Battered Barramundi (I)**

Battered Barramundi Served w' Chips, Salad & Tartare Sauce

- **Lamb Shank (GRI)**

Slow Cooked Shank Served w' Mash Potatoes, Roasted Vegetables & Red Wine Jus

- **Graziers Rump 300g (GRI)**

Cooked To Medium Served w' Chat Potatoes, Red Wine Jus & Garden Salad



Dessert

- **Pavlova (GRI)**

Served w' Whipped Cream, Passionfruit Coulis & Fruit Garnish

- **Sticky Date Pudding (CN)**

Served w' Vanilla Ice Cream, Nut Crumble & Mixed Berries



Premium - \$55 pp

Entree

- **Prawn & Ginger Dumpling (I)**

Pan Seared & Steamed w' Ponzon Chilli Dipping Sauce, Paprika & Lime Kewpie

- **Wagyu Arancini**

Crumbed Wagyu Beef Mince, Arrabiata Sauce & Parmesan Cheese

Main -Select 2

- **Crispy Skin Barramundi (GRI) (A)**

Grilled w' Chat Potatoes, Mango Paw Paw Salad, Tartare & Citrus Sauce

- **Beef Cheeks (GRI)**

Slow Cooked & Tender Served w' Roasted Vegetables, Mash Potatoes & Red Wine Jus

- **Graziers Porterhouse 300g (GRI)**

Cooked To Medium Served w' Chat Potatoes, Red Wine Jus & Garden Salad

Dessert -Select 2

- **Pavlova (GRI)**

Served w' Whipped Cream, Passionfruit Coulis & Fruit Garnish

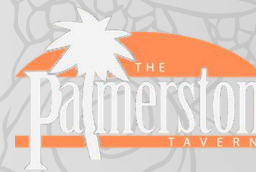
- **Sticky Date Pudding (CN)**

Served w' Vanilla Ice Cream, Nut Crumble & Mixed Berries

- **Chocolate Brownie (CN)**

Served w' Vanilla Ice Cream, Chocolate Sauce & Fruit Garnish

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Function Menu - Buffet (80 pax Minimum) \$45 Per Person

Soup

- Creamy Leek & Mushroom **(GRI)**
- Creamy Pumpkin & Coriander **(GRI)**

Salad

- Garden Salad w' Condiments **(GRI)**
- Caesar Salad **(GRI)**
- Pasta Salad
- Greek Salad **(GRI)**

Roast

- Roast Lamb w' Mint Sauce **(GRI)**
- Roast Turkey w' Cranberry **(GRI)**
- Honey Glazed Ham w' Apple Sauce **(GRI)**

Select 1



Select 2



Select 2

Curry (includes rice)

- Butter Chicken **(CN)**
- Beef Korma **(GRI)**
- Lamb Rogan Josh **(GRI)**

Select 1

Vegetables

- Steamed Mixed Vegetables **(GRI)**
- Roast Mixed Vegetables **(GRI)**
- Roast Potatoes **(GRI)**

Select 2

Pasta

- Creamy Carbonara
- Penne Pesto Pasta **(CN)**
- Spaghetti Bolognese

Select 1

Seafood (extra \$5 per person)

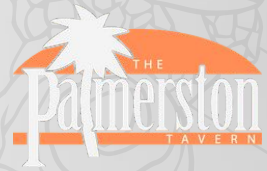
- Battered Barramundi **(I)**
- Lemon & Pepper Calamari **(I)**



GFI - Gluten Free Ingredients | GFIO - Gluten Free Ingredients Option | DFI - Dairy Free Ingredients | DFIO - Dairy Free Ingredients Option | CN - Contains Nuts | V - Vegetarian | VO - Vegetarian Option | VG - Vegan | VGO - Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Origin Seafood

Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination. *If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice

Palmerston Tavern



Function Menu - Platters (Suits 8-10 pax)

Under The Sea

\$90

- Crumbed Prawns, Crumbed Squid Rings, Crumbed Crab Claws w' Lemon Wedges, Cocktail, Tartare & Sweet Chilli Sauce **(I)**



Oriental

\$75

- Prawn Dumplings, Dim Sim, Vegetable Spring Rolls, Prawn Crackers, Kewpie Mayo & Sweet Chilli **(I)**

Antipasto Skewers

\$70

- Cherry Tomatoes, Marinated Olives & Bocconcini w' Crackers, Houmous & Pesto Dip **(CN)**



Sandwich / Sliders Platter \$75

Sandwiches

- Option 1 : Chicken / Ham & Cheese
- Option 2 : Egg / Tuna **(I)**

Sliders

- Option : BBQ Pulled Pork / Beef

Aussie Platter

\$80

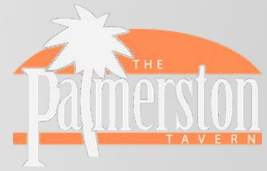
- Party Pies, Sausage Rolls & Mini Hot Dogs



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Beverage Packages

Standard Package \$50
3 hr

Tap Beer Selection (425ml)

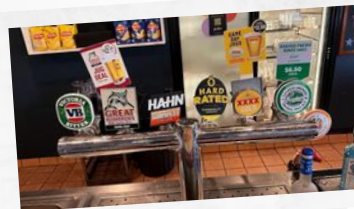
- XXXX Gold, Great Northern Super Crisp, Victoria Bitter, Carlton Dry, Great Northern Original

House Wine Selection (150 ml)

- Stonyfell Quarryman Shiraz, Stonyfell Quarryman Sauvignon Blanc, Stonyfell Quarryman Brut Cuvee

Juice & Soft Drink

- Goulburn Valley Juice Selection & Soft Drink Varieties



Premium Package \$80
3 hr

Tap Beer Selection (425ml)

- XXXX Gold, Great Northern Super Crisp, Hahn Super Dry 3.5, Victoria Bitter, Carlton Dry, Great Northern Original, Coopers Pale Ale, Stone & Wood Pacific Ale

House Wine Selection (150 ml)

- Stonyfell Quarryman Shiraz, Stonyfell Quarryman Sauvignon Blanc, Stonyfell Quarryman Brut Cuvee

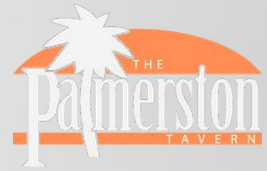
Spirit Selection

- Bundaberg Rum, McAllister Scotch Whiskey, Red Square Vodka, Gordons Gin, Wild Turkey Bourbon Whiskey, Jack Daniels Whiskey

Juice & Soft Drink

- Goulburn Valley Juice Selection & Soft Drink Varieties

Palmerston Tavern



Terms & Conditions

Booking Confirmation

Tentative bookings will be held for a period of 7 days. To secure your booking, a signed agreement and required deposit must be received within that timeframe. Bookings not confirmed within this period will be cancelled. Final numbers, menu selection and dietary requirements must be provided 7 days prior to event. Any alterations after confirmation will be at the cost of the client.

Deposit & Payment

A 20% deposit is required to reserve your booking and the remainder of payment must be received no later than 14 days prior to booking date. Bar tabs and additional purchases are required to be paid at the conclusion of your event.

Cancellations

Cancellations require a written submission and must be received a minimum of 7 days prior. Failure to do so will result in the loss of your deposit.

Food & Beverages

External food & beverage is prohibited with the exception of birthday cakes, which may be stored with us. Menu items and pricing may vary according to seasonal availability. Dietary requirements can be catered to with notice. While every effort will be made, we cannot guarantee a allergen-free environment.

Responsible Service of Alcohol

The Palmerston Tavern is committed to the responsible service of alcohol and reserves the right to refuse service. Proof of age must be provided upon request. Drunk and disorderly patrons will be removed from premises. Minors must be accompanied by a parent or guardian. Minors are not permitted on premises after 10PM.

Decorations

The Palmerston Tavern is able to supply your event with table cloths, decorative napkins and balloons. We can also assist in Audio/Visual and PA equipment. Anything external to be provided at your discretion upon approval.

Security

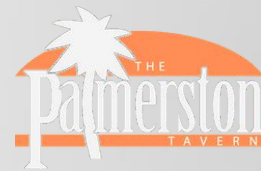
Security requirements are determined by the venue based on guest numbers and event type. Functions with fewer than 100 guests may require one security officer. Functions with 100–150 guests require a minimum of two security officers. Additional security may be required at management's discretion. All security costs are the responsibility of the client.

Damage & Liability

The client accepts responsibility for any damage or theft that occurs during the event. The venue accepts no responsibility for personal belongings left on premises.

Palmerston Tavern

Terms & Conditions



By signing this agreement, the client confirms they have read, understood and agree to comply with all Terms & Conditions relating to their event at The Palmerston Tavern.

Client Name:.....

Signature:.....

Date:.....

Function Date:.....

Venue Representative:.....

Signature:.....

Date:.....

We Look Forward To Seeing You At The Palmerston Tavern!