



# FUNCTION PACK



**the gate**  
Bar & Bistro

Like us on  The Gate | Follow us on  thegatebarandbistro

[thegatebarandbistro.com.au](http://thegatebarandbistro.com.au)



**TENFOLD**  
INVESTMENTS

Phone: 9499 3399

# FUNCTION AREAS



## GARDEN BAR & BISTRO BAR

We will reserve areas outside in the garden or inside our bar area for cocktail style functions with 10 - 50 people.

## CARAVAN BAR

For big parties with 50 - 150 people we will open the caravan bar and section an area of our courtyard off for you.

## SPORTS BAR

You can hire out an area of our Sports bar for big parties. A great spot for your 21st or sporting club functions.

## BOOTHS

You can hire half of the booth area for 20 - 50 people, or the whole area for 60 - 100 people. Such a great spot for a birthday party!

## DINING ROOM

We book tables of any size in our bistro. You can order from the menu, or we have shared dining options for groups of 10 or more for only \$30 per head!

# PLATTERS & MORE

## HOUSE MADE DIPS \$60

chef's selection of house made dips, pizza bianca & turkish bread

## DUDE BOARD \$90

ribs, chilli chicken wings  
halloumi, chorizo,  
sausage rolls,  
crumbed squid &  
sauces to dip

## SUSHI \$80

various california rolls  
with pickled ginger,  
wasabi & soy sauce

## ORIENTAL \$65

vegetarian spring rolls,  
samosas &  
curry puffs with  
thai dipping sauce

## GOURMET PIZZA \$75

selection of Chef's  
house made pizza

## SURF BOARD \$80

tempura fish pieces,  
crumbed squid rings  
& prawn cutlets,  
house tartare &  
fresh lemon

## ARANCINI \$90

italian crispy fried  
risotto balls with  
napoli dipping sauce

## MINI PASTRY PLATTER \$75

assorted gourmet pies,  
sausage rolls &  
tomato sauce

## SATAY \$80

marinated chicken  
& beef skewers with  
satay dipping sauce

## CHARCUTERIE \$85

shaved continental meats, parfait,  
hummus, gourmet cheese,  
pickles, marinated vegetables,  
grilled ciabatta, crackers



# SHARED DINING

Our shared dining experience takes care of all your requirements prior to your event, so you can sit back relax and enjoy. Simply make the selection for your table and let us worry about the rest.

## TRADITIONAL

Roasted meats, baked seasonal vegetables, cauliflower au gratin, peas, gravy, crusty bread or Yorkshire pudding.

## TASTES OF THE ORIENT

Chef's selection of Asian favourites from various destinations.

## MEDITERRANEAN SELECTION

Selection of mediterranean dishes from various destinations.

## CHRISTMAS FEAST

Roast turkey, glazed baked ham, roasted vegetables, gourmet salads, crusty bread & all the trimmings.

## ADD ONS

### DESSERT, TEA & COFFEE \$10 PER HEAD

Choose from a wide range of desserts, tea & coffee to suit your Event.

12 per head

### FRUIT & CHEESE BOARD 10 PER HEAD

Fresh fruit & chef's selection of gourmet cheese

12 per head



TENFOLD  
INVESTMENTS



# SET MENU



## SET MENU 1 - \$38

### The Classic

#### STARTER-FOR THE TABLE

**TOASTED GARLIC BREAD**  
sour dough with garlic butter

#### ENTRÉE-FOR THE TABLE

**CHEF'S TASTING PLATE**  
turkish flat bread & house dips,  
chorizo, feta & olives,  
salt & pepper squid & more!

#### MAIN

**CHICKEN PARMIGIANA**  
served with chips & house salad

OR

**CAESAR SALAD**  
with grilled chicken

OR

**FISH & CHIPS**  
served with house salad & tartare

## SET MENU 2 - \$48

### The Premium

#### STARTER-FOR THE TABLE

**TOASTED GARLIC BREAD**  
sour dough with garlic butter

#### ENTRÉE-FOR THE TABLE

**CHEF'S TASTING PLATE**  
turkish flat bread & house dips,  
chorizo, feta & olives,  
salt & pepper squid & more!

#### MAIN

**CHAR-GRILLED PRIME STEAK**  
served with red wine jus & mash potato

OR

**ROASTED CHICKEN BREAST**  
served with creamy garlic  
sauce & potatoes

OR

**OCEAN CATCH**  
served with seasonal sides

OR

**VEGETARIAN RAVIOLI**  
roasted pumpkin & creamy sauce

House salads & crusty bread to share



**TENFOLD**  
INVESTMENTS

# SET MENU

## SET MENU 3 - \$58

### The Platinum

#### STARTER-FOR THE TABLE

**TOASTED GARLIC BREAD**  
sour dough with garlic butter



#### ENTRÉE-FOR THE TABLE

**CHEF'S TASTING PLATE**  
turkish flat bread & house dips,  
chorizo, feta & olives,  
salt & pepper squid & more!



#### MAIN

**CHAR-GRILLED PRIME STEAK**  
served with red wine jus & mash potato

OR

**ROASTED CHICKEN BREAST**  
served with creamy garlic  
sauce & potatoes

OR

**OCEAN CATCH**  
served with seasonal sides

OR

**VEGETARIAN RAVIOLI**  
roasted pumpkin & creamy sauce  
House salads & crusty bread to share



#### DESSERT-SHARE

**FRESH FRUIT & CHEESE PLATE**  
chef's selection of gourmet cheese,  
& fresh fruit

Tea & Coffee

With our Chef's selection of seasonal offerings, classics & your guest or event requirements, you'll be sure to find a set menu perfect for any occasion. Just make your selection with our friendly function co-ordinator that best suits your budget & requirements then sit back, relax & let us take care of everything. With a wide range of extras & add ons, you can completely tailor your event to suit your every need.

Please note prices may change according to your selections.

# TERMS & CONDITIONS

## 1. Functions & Events.

### 1.1 Confirmation of Bookings & Deposits.

In order to confirm your event booking, we require a full payment of the quoted minimum food spend. If the deposit and booking are not received we reserve the right to allocate the area(s) to another booking. Final numbers are to be confirmed 5 days prior to your event and full payment is to be received by the agreed date.

### 1.2. Cancellations.

Fees will apply to all cancelled event bookings. Event bookings will need to give 10 days notice to receive a full refund. Any function cancellations that do not give the relevant notice will forfeit the agreed deposit or payment(s) made to the venue.

### 1.3. Payment.

We accept cash, credit card or Eftpos. Direct debit will also be accepted provided a remittance is emailed to the functions coordinator within 72 hours prior to the event. Any outstanding balance will be charged to the credit card provided at the time of booking.

### 1.4. Minimum Spend/Guest Numbers.

We reserve the right to apply minimum food and beverage charges where an area is specifically allocated for an event. We also reserve the right to refuse a function booking or section off an exclusive area(s) based on guest numbers or minimum spend requirements.

### 1.5. Equipment, Decorations & Entertainment.

Please ask our functions coordinator about decorations, entertainment, equipment hire and any special requirements to tailor your event. Items supplied by the Venue may incur extra charges.

### 1.6. Dress Code.

It is a requirement of the event organizer/client that the guests attending the event are informed of the dress code and any requirements. Please refer to our website for further information; [thegatebarandbistro.com.au](http://thegatebarandbistro.com.au)

### 1.7. Commencement Times.

Access to an event or area earlier than the stated start time will require prior arrangement with the venue.

### 1.8. Ticketed Events, Bookings & Cancellations.

All tickets must be paid in full at time of booking unless discussed prior to ticketing. Please choose carefully as no refund will be given for incorrect purchases or change of mind.

### 1.9. Supply of Alcoholic Beverages.

We retain the right to refuse the supply of alcoholic beverages to any guest(s) attending the venue that are underage, intoxicated or displaying suspicious or offensive behaviour. In accordance with in-house policy and the Liquor Control Act 1988.

### 2.0 Underage Guests.

Children must remain seated & with their legal guardians at all times. In accordance with the Liquor Control Act 1988. Curfews do apply in some circumstances. (Unless pre arranged with management.)

### 2.1. Responsibility.

The client is legally responsible for any damage that is sustained to the venue or any other property whilst attending or holding an event.

### 2.2. Food & Beverage Offerings.

Our venue reserves the right to change any of our offerings without prior notice.

### 2.3. Privacy Policy.

If you would like a copy of our privacy policy please contact us directly on the following; [enquiries@thegatebarandbistro.com.au](mailto:enquiries@thegatebarandbistro.com.au)

#### Function Coordinator:

Name.....□ □ □ □ □ □ □ □ □ □ □ □

Date.....□ □ □ □ □ □ □ □ □ □ □ □

Signature□ .....□ □ □ □ □ □ □ □ □ □ ..

#### Client:

Name.....□ □ □ □ □ □ □ □ □ □ □ □

Date.....□ □ □ □ □ □ □ □ □ □ □ □

Signature□ .....□ □ □ □ □ □ □ □ □ □ .....