

Eightyone

Function Information Pack

EightyOne Fine Food & Wine

81 High Street, Berwick

03 9768 9555

eightyone.com.au

EightyOne Functions

Thank you for choosing Eightyone for your group booking. To ensure that our functions are co-ordinated in a successful and professional manner the following terms and conditions have been put in place. Please read carefully and if you have any questions do not hesitate to speak to our venue manager.

Bookings

We will hold a tentative booking for 7 days. If we do not receive confirmation within this time the booking will not be held.

Minimum Spend

A minimum spend is required for most areas of the venue on a Friday and Saturday night.

Confirming Function Details

- Entertainment, equipment or additional requirements must be confirmed 2 weeks prior to your function.
- Food and Beverage selection must be confirmed at least 10 days prior to your event.
- Final guest numbers must be confirmed 3 days prior to your function. This will be the **minimum** price per head you will be charged for the event.

Minimum Spend

The minimum spend requirements on a Friday and Saturday Night:

- Private dining Room \$1000
- Terrace \$1800
- Dining Room Floor \$3800
- Restaurant exclusively \$7000
- Half of the bar exclusively \$2500 – Please note that we do not book the bar from Thursday – Sunday

Drink Tabs

- You can run a drink tab on any of the products we stock. The most popular is the range of standard beers on tap, house wine and champagne, soft drink, juice and tea/coffee. At any time during the function.
- At any time throughout the function you can acquire your Tabs balance by asking the bar staff or management.
- An itemised Tax Invoice is available at the end of your function if required.

Fingerfood

- Fingerfood is available at a starting price of \$18 per person (or \$35 per plate)
- Food selections must be confirmed 2 weeks prior to the function.
- The fingerfood is served by our staff on platters.
- Food is served at our discretion as the demand dictates.
- Menu options and pricing are on the following pages.

Sit down meals

- We can cater for up to 80 guests comfortably over two levels
- White linen is supplied free of charge to the terrace area, other areas by arrangement.
- We can arrange anything that is required to decorate the room, table etc at an added cost.
- We offer flexibility through our menu choices: guests may select their own meals from a limited a la carte menu or meals can be served alternative-drop style from a pre-selected menu.
- Decorating of the room can be arranged prior to function; please consult venue for access times and any relevant restrictions.
- Food and beverage selection must be confirmed 2 weeks prior to function. Guest numbers must be confirmed at least 3 days prior, please keep in mind these are the minimum numbers that will be charged for on the night regardless of attendance.
- Menu options and pricing are on the following pages.

Method of payment

Cash, Eftpos, VISA, MasterCard, Amex, Diners and company cheques (must be pre-approved through the venue manager) are all accepted. Payments must be made on the day of your function if not before.

Damage

Please be aware that customers and their guests are responsible for any loss sustained to the venue including damage to the premise, its fittings, equipment and its grounds

Legalities

Eightyone – Fine Food and Wine policies and legal responsibilities will apply to all functions. These include responsible service of alcohol, proof of age and noise levels emitted from the premise. All children **MUST** be accompanied by a Parent or Legal Guardian and be supervised at all times. Children are not permitted in the bar after 8.00pm at night. Anyone supplying a minor with alcohol at any time will be asked to leave the premises along with the minor.

Loss of Property

Eightyone takes no responsibility for any damage, loss or theft of property on the premises prior, during or after the function. This is the responsibility of the customer.

21st & 18th Birthdays

Unfortunately, Eightyone does not take bookings for these functions. **NO EXCEPTIONS**

Music and Entertainment

Live music is played at Eightyone on Thursday, Friday and Saturday nights from 8-11 pm and Sundays 2-5 pm. Any functions held outside these time that request entertainment, will be at the discretion of management.

Cakes

- Guests may bring their own cake from home
- If you require us to cut and plate the cake there will be a \$1.50 per head charge

Menu Alterations

- Please note that we are more than happy to tailor menus to suit your specific function. Alterations may incur an additional charge
- Please ensure you inform EightyOne of any dietary requirements of your guests when confirming your final numbers. EG. Coeliac disease, nut allergies and seafood sensitivities.

It is the host's responsibility to inform all relevant persons involved in the function that these terms and conditions apply.

In signing this agreement you have read and understand the terms and conditions involved in holding a function within our venue.

Signature: _____

Print full name: _____

Please return a signed copy at time of deposit payment

FingerFood Options

We can host your fingerfood function in our front lounge area of the bar, or on the terrace level of our restaurant. Please note we are unable to facilitate fingerfood functions on Friday and Saturday evenings, unless the booking is for the exclusive use of the entire venue.

Items are served on large plates/platters and walked around to your guests by our staff. Our management team will assess the speed in which your guests are eating, as well as the amount of food ordered, and spread out the food service where appropriate.

Fingerfood functions can also include a drinks package or bar component. This can be tailored to your function by our staff.

Items Available:

- Salt & Pepper Calamari with garlic aioli
- Turkish bread & house made dips
- Eye Fillet Beef Crostini w/ Rocket, Feta and beetroot glaze
- Pea, Cheese, Potato & Spinach Pastries
- Mushrooms stuffed with cream cheese (v)
- Gourmet pizza pieces
- Homemade sausage rolls
- Hand Cut Rosemary Fat Chips w/ Aioli (v)

5 choices: \$18 per person

7 choices: \$22 per person

(v) : meat-free option

Sit Down Options

MENU ONE

- \$38 per person
- Chef Selection Tapas platters to share served to the table
- 5 Main options presented to each guest to select on the night

example menu

shared tapas on the table:

- Salt & Pepper Calamari
- Housemade dips with Turkish bread
- Mushroom caps stuffed with cream cheese

main choice of:

- Chargrilled Chicken Breast (g – no crusty bread)

In an Italian Hunter sauce with olives, wild mushroom, kipfler potatoes and crusty bread

- Roasted Pork Loin (g)

Rolled, herb stuffed, pork loin with Nigella spiced kipflers, lemon spinach and Bulmers apple cider jus

- Pumpkin & Ricotta Gnocchi

With sage oregano butter, chestnuts, cauliflower & spinach

- Beer Battered Blue Grenadier

Served with rosemary fat chips & house salad

- Sunita's Slow Braised Beef Curry (g- no roti bread)

With saffron rice, minted yoghurt & homemade stuffed roti bread

*please note this menu is an example only. our menu changes regularly to reflect the seasonal produce available.

** if you wish to have a steak option for one of the mains choices, there is an additional charge of \$4pp for the whole party

Sit Down Options

MENU TWO

- \$45 per person
- 2 course menu: whole group must have either entrée and main, or main and dessert

- Choice of 3 Entrees
- Choice of 5 Mains
- Choice of 3 Desserts

example menu

entrée choice of:

- **Prawns, Chorizo & Scrambled Eggs**
On sourdough bread w/ sherry reduction
- **Salt & Pepper Calamari (g)**
With a soba noodle salad and ponzu mayo
- **Twice Baked Goat's Cheese & Basil Soufflé (g)**
On a roasted field mushroom w/ whipped Danish feta

main choice of:

- **Slow Roasted Lamb Pie**
With chive potato mash & greens
- **Chargrilled Chicken Breast (g – no crusty bread)**
In an Italian Hunter sauce with olives, wild mushroom, kipfler potatoes and crusty bread
- **Pumpkin & Ricotta Gnocchi**
With sage oregano butter, chestnuts, cauliflower & spinach
- **Prawn & Mussel Linguine**
With wild rocket, pinenuts, tomatoes & dried olives
- **Fish of the Day**

dessert choice of:

- **Individual Apple & Pear Pie**
With poached rhubarb & butter jasmine icecream
- **Cheesecake**
Please ask staff for this weeks choice
- **Steamed Chocolate and Cointreau Pudding**
With tea smoked chocolate ice-cream, & orange mandarin caramel

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Sit Down Options

MENU THREE

- \$50 per person
- 3 course menu
- Choice of 3 Entree
- Choice of 5 Mains
- Choice of 2 Dessert

example menu

entrée choice of:

- **Pan fried Saganaki** with tomato, lemon & basil oil
- **Seared Hervey Bay Scallops (g)** With cauliflower purée, velvet corn cream & dried chicory
- **Twice Baked Goat's Cheese & Basil Soufflé (g)** On a roasted field mushroom w/ whipped Danish feta

main choice of:

- **Chargrilled Chicken Breast (g – no crusty bread)**
In an Italian Hunter sauce with olives, wild mushroom, kipfler potatoes and crusty bread
- **Paella De La Nostra Manera**
With wild rabbit, peppers, chorizo & prawns
- **Roasted Pork Loin (g)**
Rolled, herb stuffed, pork loin with Nigella spiced kipflers, lemon spinach and Bulmers apple cider jus
- **Daylesford Beef & Pork Sausage Risotto (g)**
With smoked beetroot, chicory & almond pangrattata
- **Fish of the Day**

dessert choice of:

- **Cinnamon Spiced Berry Compote (g)**
With balsamic reduction & mascarpone cream
- **Steamed Chocolate and Cointreau Pudding**
With tea smoked chocolate ice-cream, & orange mandarin caramel
- **Individual Cheese Platter**

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