



THE BACKYARD GASTROPUB – FUNCTION INFORMATION

Thank you for considering The Backyard Gastropub for your event, function, or social gathering. We're excited to help make your occasion special.

VENUE USE

We're happy to reserve an area of the pub for you and your guests. Please note that the venue will remain open to the public. Your group will have a designated area, while other areas will be shared.

BEVERAGE OPTIONS

We offer a large variety of alcoholic, low- and non-alcoholic drinks, plus a cocktail menu.

Options

- **Cash Bar** – Guests pay for their own drinks from the bar.
- **Bar Tab** – Set a tab to any value and choose what's included (e.g. tap beers, non-alcoholic drinks, house wine). We'll notify you when your tab is close to its limit so you can extend it or switch to guest-pays.

Please note: we're unable to subsidise drinks for guests. Staff and the Duty Manager reserve the right to refuse alcohol in accordance with the Sale and Supply of Alcohol Act 2012.

MENU OPTIONS

We cater for all occasions with a variety of options to suit your event and numbers.

Platters (8-10 pax)

Platter	Price	Includes
MEAT PLATTER	\$120	Slow braised pork ribs with BBQ cola sauce; BBQ brisket with peri-peri mayo; chicken nibbles (BBQ sauce); 250g sirloin steak (sliced); mac 'n' cheese with bacon; chips; salad.
SEAFOOD PLATTER	\$120	Garlic prawns; white wine garlic-butter mussels; battered fresh fish (2 pc); salt & pepper squid; prawn twisters; battered crab sticks; garlic bread; salad.
ANTIPASTO PLATTER	\$100	Cured meats (pastrami, ham, salami); olives; three condiments; fruits; crackers; garlic bread.
VEGETARIAN PLATTER	\$80	Sweet-chilli tomato quesadillas; samosa; spring rolls; curly fries; onion rings; jalapeño cheese balls; grilled halloumi; salad.
STANDARD PLATTERS	\$90 each	Jumbo chicken wings Moroccan-spiced-40pcs Mixed savouries50pcs); Mixed sandwich platter.

Set Menu

We offer a set menu for larger groups, where guests choose from a selection of main dishes.

Buffet Menus (minimum 30 people)

A feast of flavours for every occasion. Explore a diverse spread designed to delight every palate.

Buffet Menu 1 – \$60 pp

Salads

- Classic Garden Salad – romaine, iceberg, baby spinach, cherry tomatoes, cucumber, carrot, red onion.
- Greek Village Salad – cucumber, tomato, Kalamata olives, red onion, green capsicum, feta, oregano and olives.
- Asian Slaw – cabbage, carrots, peppers with sesame-ginger dressing; topped with crunchy noodles and sesame seeds.
- Chickpea & Quinoa Salad – with cucumber, cherry tomatoes, parsley and lemon dressing.

Freshly Baked Breads – warm, fragrant breads to complement your meal.

Main Courses

- Butter chicken with aromatic basmati rice.
- Steamed fish fillet with ginger and soy.
- Roast beef with house gravy.
- Vegetable medley with garlic butter.
- Buttered green beans.
- Roasted root vegetables.

Desserts

- Fresh fruit salad with whipped cream.
- Chocolate mud cake with berries.

Buffet Menu 2 – \$75 pp

Salads

- Caesar salad – romaine hearts, creamy Caesar dressing, parmesan, garlic croutons.
- Roasted beet & walnut salad – beets, baby spinach, toasted walnuts, feta, honey-balsamic dressing.
- Shrimp salad – shrimp in seafood sauce with lettuce, cucumber, onion and carrot, topped with pecans.
- Thai chicken salad – aromatic flavours with julienne vegetables, topped with sesame seeds.

Main Courses

- Herb-roasted chicken with rosemary and thyme, finished with pan gravy.
- Beef & vegetable stir-fry in a ginger-soy glaze.
- Roast pork shoulder with house spices, red wine–cinnamon apple sauce and gravy.

Vegetarian Dishes & Sides

- Garlic mashed potatoes.
- Seasoned roasted root vegetables.
- Buttered green beans.
- Freshly baked artisan breads – warm rolls, ciabatta, and American rye.

Desserts

- Fresh fruit salad with fresh whipped cream.
- Red velvet cake.
- Pavlova with fresh fruits and berries.

Special Notes

- All items are subject to seasonal availability.
- Please inform our staff of any allergies or dietary requirements.
- All dishes are prepared with the freshest local and imported ingredients.

ADDITIONAL INFORMATION

Music- As a shared space, we do not allow groups to bring in their own music (speakers, DJs, or bands). We regularly host live music on Friday evenings and Sunday afternoons, with Saturday night bands throughout the year.

Cakes - We can store your cake until you're ready for it and provide plates and utensils for cutting and serving. A **\$25** cake service fee applies.

Parking- We have a large off-street carpark with direct access to our garden bar.

Decorations - You're welcome to decorate your space. Timing must be discussed in advance as the area may be in use prior to your booking. Your decorations also need to be cleaned up by you at the end of your function.

TERMS & CONDITIONS

- No venue hire charge; a minimum spend of **\$500** applies. If not met, a **\$100** booking fee will be added.
- All catering is provided by us. No outside food is permitted as per our food safety control plan.
- A **\$300** deposit is required to confirm your date/time. The deposit is credited to your total. We may retain the deposit to cover damages; additional charges may apply if damage is significant.

Account Details for Deposit

Rivers Hospitality Limited

ASB Bank: 12-3171-0215544-01

Please include your function date as the payment reference.

- No speakers, microphones or music to be used.
- All beverages must be purchased from the bar. Bringing alcohol onto the premises will result in removal from the venue and may cancel the entire booking.
- We are licensed until 1:00am. No alcohol is served after this time; the venue must be vacated by 1:30am.
- Full payment is required by the end of the function by cash, EFTPOS or credit card.
- Any person under 18 must be accompanied by an adult.
- Anyone who looks under 25 must show ID – No ID, no service, no exceptions.
- We reserve the right to refuse service at any time in line with our Host Responsibility Policy and the Sale and Supply of Alcohol Act 2012.
- No alcohol to be consumed outside (footpath or carpark).
- Confirmation of menu and final guest numbers must be provided at least 5 working days before your booking.

BOOKING FORM

Name: _____

Phone Number: _____

Email: _____

Date of Function: _____

Time of Arrival: _____

Type of Function: _____

Number of Guests: _____

Menu Option Chosen: _____

Time for Food to be Served: _____

Beverage Option: _____

Special Requirements: _____

Function Area: _____

Deposit Paid: Yes / No Staff Signed: _____

I agree to the above terms and conditions which I have read and understand. Failure to adhere to the terms and conditions may result in the cancellation of your function.

Signed: _____

Name: _____

Thank you for booking your event with The Backyard Gastropub.