



FUNCTION PACK



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THE SPORTS BAR

Located at the front of our hotel with its own private entry. The sports bar can be closed off to the public, making it the most private of our rooms. With its own fully stocked bar including 7 beers on tap. We are happy to accommodate your function with specialty beers, wine and spirits.



Room Hire = \$200 for private functions

THE TERRACE

This stunning space overlooks the view of Warrandyte, Eltham and Kangaroo Grounds. With our all-weather curtains and heaters this space can be used all year round. We do have a small self-contained bar with tap beer and your choice of spirits, wines and soft drink. Our comfy couches makes this space a very relaxed atmosphere.



Room Hire = \$100 for private functions

THE BISTRO

Cherry Hill Tavern has been serving locals and visitors to Doncaster for years. Conveniently located on Reynolds Road, we're the perfect place to stop by for an after work drink, overdue catch up with mates, or to catch the game live and loud.



Room Hire = \$100 for private functions

CATERING PLATTERS

Party Platter \$95

Mini Sausage Rolls
Party Pies
Mini Quiches
Seasoned Potato Wedges
Spring Rolls (v)
Meatballs

Asian Platter \$90

Mini Dim Sims
Spring Rolls (v)
Curry Puffs (v)
Tempura Prawns
Vegetable Gyoza (v)
Panko Crumbed Calamari

Vegetarian Platter \$95

Dip with Vegetable Sticks (v)
Corn Fritters (v)
Curry Puffs (v)
Spring Rolls (v)
Veggie Sliders (v)
Seasoned Potato Wedges (v)
Vegetable Gyoza (v)

Gluten Free Platter \$95

Tandoori Chicken Skewers
Dip with Vegetable Sticks (v)
Falafels
Garlic Prawn Skewers
Meatballs
Corn Fritters

Assorted Skewers \$110

Satay Chicken
Thai Beef
Garlic Prawn
Tandoori

Assorted Sliders \$100

Beef
BLT
Thai Beef
Veggie

Assorted Sandwiches \$90

Fresh Seasonal Fruit \$100

SEATED MENU

2 course menu - \$35 per person

3 course menu - \$40 per person

Please select 2 from each course to be served alternatively

Tomato basil bruschetta served on arrival

Entree

Lemon pepper calamari with lime aioli

Pulled pork slider

Thai beef bao

Pumpkin arancini

Main

Vietnamese Calamari Salad

Pork belly served with mashed potatoes & saute green beans

Grilled Salmon served with chips & salad

Pumpkin & Brunt butter gnocchi served with garlic bread

Surf & Turf served with chips & salad

Dessert

Sticky date pudding with butterscotch sauce

White chocolate brulee

Tropical panna cotta with saffron sauce

Please note that all dietary requirement can be catered for with prior notice
(v) Vegetarian (vE) Vegan

BEVERAGES

Beverages can be arranged as a bar tab, cash bar or beverage package.

Standard (p.p):	Premium (p.p):
3 Hrs \$50	3 Hrs \$60
4 Hrs \$60	4 Hrs \$70
5 Hours \$70	5 Hours \$80
Includes:	Includes:
Sparkling:	Sparkling:
Stonyfell Quarryman Sparkling	Stonyfell Quarryman Sparkling, Brown Brothers Prosecco NV
White:	White:
House Sauvignon Blanc	House Sauvignon Blanc, Squealing Pig Pinot Gris
Red:	Red:
House Shiraz	House Shiraz, Red Hill Pinot Noir
Rose:	Rose:
Squealing Pig Rose	Cote Des Roses Rose
Tap Beer & Cider:	Tap Beer & Cider:
Carlton Draught	Carlton Draught, Furphy
Furphy	Great Northern Super Crisp
Bulmer's Cider	Bulmer's Cider
Non-Alcoholic:	Non-Alcoholic:
Giesen 0% Sauvignon Blanc	Giesen 0% Sauvignon Blanc
Full Selection of Soft Drink & Juice	Full Selection of Soft Drink & Juice

Spirits

Add our spirit package to a beverage package of your choice for an additional \$18 p.p.

Spirit package includes: Vodka, Gin, Bourbon, Whiskey, Rum

Cocktails

Treat your guests to a cocktail on arrival!

Available on a pre-ordered basis and priced at \$12 per person when more than 40 are ordered.

Speak to a member of our functions team for more information

Cash Bar

With our fully stocked bar, your guests can purchase their own drinks throughout your event.

Bar Tab

A bar tab can be set up prior to, or on the day of your event. This amount can be reviewed during your event, and increased if need be, or we can convert to a cash bar once your preferred limit is reached.

You will also be able to choose the range of inclusions on your Bar Tab.

CELEBRATION OF LIFE

Cherry Hill Tavern caters for after funeral services in a professional manner and with compassion. With many years experience, we will ensure your experience is of the highest quality and standard.

With multiple spaces available and plenty of complimentary on-site parking, we can cater for events from 30 - 250 guests.

We offer complimentary room hire for up to 3 hours.

Package one

Catering for 30-60 guests

Tea & Coffee Station

Six platters including:

2 x Assorted fresh sandwiches

Homemade scones with jam & cream

2 x Chefs selection of hot items

Assorted cakes

\$800

Package two

Catering for 60-80 guests

Tea & Coffee Station

Ten platters including:

3 x Assorted fresh sandwiches

2 x Homemade scones with jam & cream

3 x Chefs selection of hot items

2 x Assorted cakes

\$1,300

Package three

Catering for 80-100 guests

Tea & Coffee Station

Fifteen platters including:

4 x Assorted fresh sandwiches

3 x Homemade scones with jam & cream

4 x Chefs selection of hot items

2 x Assorted cakes

\$1,800



TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, with a \$500 deposit payment. We accept EFTPOS, cash and all major credit cards. In some instances, an additional \$200 will be required as a bond, and this will be returned post-event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with guest numbers, food service times and other specifics relating to your event. All additional catering requirements must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks of the date of the function, or eight (8) weeks for December functions, will forfeit the deposit. Any cancellations made within seven (7) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function/event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS AND EXTERNAL SUPPLIERS

Any additional equipment/entertainment /decorations or props required, other than those supplied/recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function

MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. *Functions with live entertainment (eg DJ, band), plus particular functions with over 100 guests will require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT AND CLIENT RESPONSIBILITY

it is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by the venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. Any breach of the Liquor Licensing regulations may result in the event being shut down immediately. In any circumstance where Management ceases to trade in a private function space, no refunds, full or partial, will be given to the Client. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

**I CAN CONFIRM THAT I _____
HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE TO COMPLY**

SIGNED: _____ DATE: _____