

COVID-19 COMPLIANT

# FUNCTIONS PACKAGES

**TRADE COAST HOTEL**

— Pinkenba 1910 —



# FUNCTION AREAS

## CHAMPIONS ROOM

This private function room caters for groups of 30 - 80 guests for dining, or up to 100 guests theatre style **(Max. 45 guests under Covid-19 restrictions)**.

### INCLUSIONS:

- Room sound
- Microphones
- LCD Screens with A/V input
- Whiteboard and markers
- Lectern
- Linen table cloths
- Stage and dancefloor
- Bar and catering staff
- Dedicated function attendant

## BEER GARDEN

AVAILABLE 7 DAYS

Perfect for private cocktail parties, group dining or family celebrations, this outdoor function space can comfortably cater for up to 100 guests **(Max. 90 guests under Covid-19 restrictions)**.

## AREA CAPACITY AND PRICING

	THEATRE	CLASSROOM	BANQUET	COCKTAIL	ROOM HIRE FEE	MINIMUM SPEND
CHAMPIONS ROOM	100	60	80	100	\$100	N/A
BEER GARDEN	N/A	N/A	100	120	N/A	Mon-Thurs \$20pp Fri-Sun \$30pp

**Please Note: Our Functions menu has been amended to conform to current Queensland Covid-19 Restrictions and Safety Plan requirements. Capacity Restrictions apply. All guests must be seated.**





# MYRTLE'S PLATED PACKAGE

## TWO COURSE ALTERNATE DROP

\$34.90 PER PERSON






(MAIN AND YOUR CHOICE OF ENTRÉE OR DESSERT)

## THREE COURSE ALTERNATE DROP MENU

\$42.90 PER PERSON

### ENTREES




#### CHOICE OF TWO

- Hervey Bay scallops with pickled cucumber and fried capers 
- Tandoori chicken tenders, with petit potato rosti and Tzatziki 
- Vegan stuffed field mushrooms with salsa verde  
- Prosciutto wrapped halloumi with pesto & toasted pine nuts 

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### MAINS

#### CHOICE OF TWO

- HUON SALMON WITH ROSTI   
Pan seared and oven baked to medium, served on a potato rosti, asparagus and topped with guacamole and salmon caviar
- ASIAN PORK BELLY   
Northern rivers twice cooked pork belly topped with an Asian infused sauce and served with mash, bok choy and crispy crackling
- MOROCCAN CHICKEN BREAST   
Chicken Supreme Breast rubbed with Moroccan spices and served with broccolini and potato bake
- BEEF WELLINGTON  
Tender eye fillet wrapped in puff pastry oven baked medium to medium well served with Idaho and coleslaw

### DESSERT

#### CHOICE OF TWO

- Strawberry cheesecake with mixed berry compote
- White chocolate and strawberry Panna cotta 
- Death by chocolate mud cake with chocolate sauce



# CONFERENCE PACKAGES

**FULL DAY CONFERENCE PACKAGE**  
\$33.00 PER PERSON


**HALF DAY CONFERENCE PACKAGE**  
\$23.50 PER PERSON

**INDIVIDUAL MORNING TEA PLATE**  
\$10.50 PER PERSON




- Warm Danishes
- Muffins
- Scones jam and cream
- Fresh Fruit platter
- Tea, coffee and juice station

## LUNCH

**INDIVIDUAL GOURMET SANDWICH PLATE**  
\$14 PER PERSON

- Selection of our house made sandwiches served on Turkish bread
- Smoked ham, cos lettuce, sundried tomato tapenade and cheddar
- Pesto, chicken breast, spinach, roman tomato with Swiss cheese
- Cold smoked trout, rocket lettuce, Spanish onion, tartare sauce
- Roasted vegetable, ice berg 

**INDIVIDUAL CHOPSTICK BOXES**  
\$14 PER PERSON

- Spicy wagyu beef on Asian style salad, crunchy hokkien noodles
- Chicken & chestnut siu mei on jasmine rice with satay sauce & sesame seeds
- Slow cooked vegetable & lamb curry on cous cous with pappadums 
- Haloumi, macadamia nut on rocket fresh garden mix and aged balsamic  

**INDIVIDUAL AFTERNOON TEA PLATE**  
\$10.50 PER PERSON

- Chocolate croissants
- Cookie selection
  - Melting moments
  - Chocolate éclair
- Fresh Fruit platter
- Tea, coffee and juice station

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# BREAKFAST MENU

MINIMUM 20 GUESTS


CELEBRATE YOUR NEXT EARLY MORNING FUNCTION WITH OUR DELICIOUS BREAKFAST MENU.

DIETARY OPTIONS AVAILABLE ON REQUEST AT TIME OF BOOKING.

## PLATED HOT BREAKFAST \$22 PER PERSON


- Warmed Danishes and croissants & fruit platter 
- Selection of juices, tea and coffee

## SERVED ALTERNATE DROP CHOICE OF TWO FROM THE BELOW THREE OPTIONS


- Bacon and eggs scrambled, roasted roman tomato, baked beans on toasted Turkish
- Poached eggs benedict on British muffins with wilted spinach & béarnaise
- Avocado, wilted spinach, tomato relish & scrambled eggs on sourdough 

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 VEGETARIAN

 DAIRY FREE

 VEGAN

 GLUTEN FREE



# PLATTER MENU


## INDIVIDUAL PLATTER BOXES \$12.00 PER PERSON

- 6 PIECES PER BOX
- MINIMUM ORDER 10 GUESTS/PARTY SELECTION
- SELECTION OPTIONS CONFIRMED AT TIME OF BOOKING


## CHAMPIONS PARTY SELECTION

- Cheese burger spring rolls
- Sausage rolls
- Macaroni cheese croquets
- Assorted party pies






## MYRTLE'S SEAFOOD SELECTION

- Crumbed prawns
- Lemon pepper flash fried calamari 
- Seafood wontons
- Beer battered ocean perch

## GOURMET SANDWICH SELECTION

- Smoked ham, cos lettuce, sundried tomato tapenade and cheddar
- Pesto, chicken breast, spinach, roman tomato with Swiss cheese
- Cold smoked trout, rocket lettuce, Spanish onion, tartare sauce
- Curried egg, crisp lettuce & seeded mustard mayonnaise 

## VEGETARIAN SELECTION

- Spinach and feta puffs 
- Vegetarian spring rolls 
- Vegan empanada  
- Four cheese arancini balls 

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# TERMS AND CONDITIONS

## TENTATIVE BOOKINGS

Tentative bookings will be held for fourteen (14) days only. Tentative bookings must be confirmed within fourteen (14) days, by way of deposit of payment of room hire and returning the completed booking form, otherwise tentative booking will be automatically cancelled.

## REFUND / CANCELLATIONS

Notification of cancellation of booked function must be made via written letter, fax or email. As Trade Coast Hotel may not be able to re-book the space after a cancellation, the following conditions apply. In the event that you should need to cancel within 60 days of your function, the following is forfeited:

- Cancellation 30-60 days prior to function date - 50% OF DEPOSIT
- Cancellation 8-29 days prior to function date - 75% OF DEPOSIT
- Cancellation 0-7 days prior to function date - 100% of deposit and 50% of catering charges

## PAYMENT

Final confirmation of numbers and full payment is due seven (7) days prior to the function date. Event charges will be based on final numbers given and changes after this date will be at the discretion of Management.

## SURCHARGES

Minimum numbers required for buffets is 20 adult guests.

## CATERING

All catering is to be supplied by Trade Coast Hotel and consumed within the venue as per the Hotel's Food Safety Program. Celebration cakes are exempt from this condition. A "cakeage" charge of \$1.50 per person applies if you require staff to cut & serve your own cake as dessert.

Food or beverages must not be removed from the premises in accordance with our Food Safety Program accreditation and license conditions.

## RESPONSIBLE SERVICE OF ALCOHOL

Serious fines are in place for minors who obtain alcohol on a licensed premise to both the venue & the minor. Sufficient photo identification must be produced to provide evidence of age. Fines are also in place for people who supply minors with liquor. Management & staff are required by law to refuse you liquor service if you are under 18 years of age, unduly intoxicated or are creating a disturbance.

All guests under the age of 18 years must have their legal guardian remain on the premises at all times during the visit to the Hotel.

For further information, please visit [www.liquor.qld.gov.au](http://www.liquor.qld.gov.au)

You agree to be responsible for the consumption of alcoholic beverages by guests and understand that the Hotel in its sole discretion may refuse service to any guest for any reason. We reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

## CHILDREN PRICING & SUPERVISION

Children's Pricing: Children under three years are free, three to twelve years are half the menu price for buffets only and children over twelve years are full price.

Children must be supervised at all times by a parent or guardian. Children are not allowed to leave the function room unattended.

## PRICES

Every effort is made by the venue to hold menu prices as printed, however menu prices may vary slightly on occasion at the discretion of management. We will notify the client as soon as possible of the changes. All prices quoted are inclusive of the Goods and Services Tax.

## LINEN

A surcharge will apply for table linen for all functions that are not fully catered and or if room hire is not charged.

## SMOKING

Smoking is not permitted inside the Hotel. Outdoor smoking areas have been allocated for the comfort of our members and guests.

## DAMAGES

Please note that the organisers are financially responsible for any damages to the property/ equipment during the function. Trade Coast Hotel will take all necessary care, but will not accept responsibility for damage or loss of any client's property in the function rooms before, during or after your function. Any breakages, loss or damage to equipment or facilities will be charged to the client responsible for the function.

## DECORATIONS/ENTERTAINMENT

We can provide a range of decorations and entertainment upon request with the cost added to your bill. Clients are welcome to provide their own decorations and entertainment but we ask that you discuss the details with us in the first instance to avoid any problems on the evening. Under no circumstances are smoke machines to be used in the Hotel. If they are used and smoke alarms are set off, the cost of the Fire Brigade call out fee will be charged to the organiser.

Workplace Health and Safety standards and requirements must be adhered to at all times before, during and after the event.

## CLEANING

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning. The client making the booking is responsible to conduct the event in an orderly manner.

We reserve the right to intervene if an event's activities are considered illegal, noisy or offensive.

## SECURITY

Under the Securities Act, the Hotel will reserve the right to obtain security guards for events at the host's expense. This is to ensure the safety of all parties involved.

## REGULATIONS

All regulations relevant to the club's liquor license and house policies apply.

# VENUE HIRE AGREEMENT

To confirm your function with Trade Coast Hotel please complete, sign and return this form with a \$450.00 deposit.

Function name

Date of function

Time of function

Approximate number of guests

Requested room/s:  Champions Room  Beer Garden

Room setup:  Theatre  Classroom  Banquet  Cocktail  Other

Audio visual requirements

Catering requirements

Additional requirements

Company name

Contact person

Daytime contact number

Email address

Postal address

I have read and accept the terms and conditions as stated on the previous pages.

Signed

Date

## STAFF ONLY:

Staff name  Date

Reference

Deposit amount paid