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FUNCTION PACK

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SPRINGS-BISTRO

FOR YOUR NEXT
PARTY OR CORPORATE
FUNCTION

92-94 CLEAR WATER DRIVE
CLIFTON SPRINGS VIC 3222
(03) 5251 3391



FINGERFOOD



PACKAGE 1 \$10

Springs rolls- sweet chilli sauce
Vegetarian samosa –
sweet chilli sauce
Sausage rolls – tomato sauce
Mini dim sims – soy and chilli
dipping sauce
Party pies – tomato sauce

PACKAGE 2 \$15

Spring rolls – sweet chilli sauce
Party pies – tomato sauce
Mini dim sims – soy and chilli
dipping sauce
Vegetarian frittata
Sausage rolls –tomato sauce
Mini pizzas

PACKAGE 3 \$20

Mushroom and parmesan
arancini – aioli
Mini pizzas
Salt and pepper squid – aioli
Spring rolls- sweet chilli sauce
Sausage rolls – chilli jam
Mini assorted pies – tomato relish
Chicken satay skewers - spicy
peanut sauce

PACKAGE 4 \$25

Chicken satay skewers -
spicy peanut sauce
Lamb and pinenut meatballs –
tzatziki
Mushroom and parmesan
arancini – aioli
Sausage rolls- chilli jam
Salt and pepper squid – aioli
Mini assorted pies – tomato relish
Soy and sesame drummettes
Mini pizzas

FINGERFOOD



GRAZING MENU

MINIMUM ORDERS 20 OF EACH ITEM

Beef sliders – brioche bun, cheddar, lettuce, relish and aioli \$3.50

Chicken pizza – chicken, pesto, capsicum and gruyere \$3.50

Pulled pork sliders – asian slaw, spiced bbq aioli \$3.50

Wild mushroom risotto – rocket and fetta \$3.50

Chicken and chips – southern style chicken tenderloins \$3.50

Fish and chips – goujons, chips and lemon \$3.50

Butter chicken – jasmine rice and tzatziki \$3.50

Salt and pepper squid – chips and aioli \$3.50

PLATTERS

MINIMUM ORDERS 2 OF EACH PLATTER

Assorted dips \$40

Assorted sandwiches - 30 pieces

Seasonal fruit platter \$55

Assorted baguettes – 30 pieces \$55

Seasonal fruits platter \$55

Antipasto platters \$60

Cheese platters \$60

BUFFETS



**ALL BUFFET COME WITH FRESHLY
BAKED BREAD ROLLS AND BUTTER
AND TEA AND COFFEE STATION**

PACKAGE 1 \$30

Potato and leek soup
Roasted potato and pumpkin -
rosemary and garlic
Roast beef – garlic and herbs
Roast chicken - tarragon
Garden salad – tomato,
cucumber, red onion and red
wine dressing
Rigatoni matriciana – onion,
garlic, chilli, basil in a Napoli
sauce
Mini pavlova - Chantilly cream
and mixed berries
Seasonal fruit salad

PACKAGE 2 \$33

Chicken and sweet corn soup
Sweet and sour pork
Beef and broccoli - singapore
noodles
Asian noodle salad – crushed
peanuts, mint and chilli
Fluffy jasmine rice - fried shallots
and coriander
Seasonal green vegetables –
garlic sauce
Seasonal fruit platter
Berry cheesecake

PACKAGE 3 \$36

Lemon and coriander cous cous –
almonds and herbed yoghurt
Mexican pulled pork – capsicum
and onion salsa
Spiced pumpkin salad – baby
spinach, cashews and fetta
Twice cooked beef - chilli, mint
and onion salsa
Whipped buttered mash
Seasonal sautéed greens
Mini lemon tarts
Seasonal fruit platter

SET MENU



2 COURSE PICK ANY 1 OPTION \$25

2 COURSE ALTERNATING \$30

3 COURSE PICK ANY 1 OPTION \$30

3 COURSE ALTERNATING \$35

ENTRÉE

Potato, leek and bacon soup
Roasted pumpkin and parmesan ravioli, baby spinach and walnut cream sauce

Chilli salted squid, Asian salad and lime aioli

Smoked chicken salad, baby beets, sweet potato crisps, cashews and wild rocket

MAINS

Roast beef, vegetable galette and red wine jus

Tarragon scented chicken breast, potato and herb crush, tarragon cream sauce

Three cheese risotto, thyme, fried shallots and parmesan wafer

Pan fried salmon, caper and herb mash, citrus salsa

DESSERTS

Pavlova, Chantilly cream, seasonal berries and salted caramel

Fruit salad, raspberry sorbet

Vanilla panna cotta, cinnamon tuille and berry compote

Trio of ice creams, persian fairy floss

WEDDING PACKAGES



2 COURSE ALTERNATING \$45

3 COURSE ALTERNATING \$55

ENTRÉE

Roasted butternut pumpkin soup, crushed hazelnuts and parmesan oil

House made potato gnocchi, chicken and creamy pesto sauce with parmesan wafer

Pork belly, buttered cabbage, apple and chilli salsa, pork jus

Roasted root vegetable salad, persian fetta, sunflower seeds and baby spinach

CSGC tasting plate, selection of cold cuts, chermoula prawns, frittata, marinated vegetables and fetta

Red cheddar, leek and mushroom tartlet, snow pea sprouts and cherry tomato salad

MAINS

Beef cheek, whipped buttered mash, lardons and confit shallots

Chicken breast, smashed herb potatoes, petit pancetta, chive and capsicum salad, salsa verde

Pan fried barramundi, sautéed greens, coconut and chilli relish, charred lemon

Three cheese risotto, thyme, fried shallots and parmesan wafer

Lamb rump, sumac marinated lamb rump, white bean skordalia, pea and parsley salad

Eye fillet, potato and caramelised onion rosti, parsnip crisps and bordelaise sauce

DESSERTS

Vanilla bean parfait, house made honey comb and black berry coulis

Trio of ice creams, persian fairy floss, freeze dried raspberries

Dark chocolate torte, vanilla bean ice cream and macerated strawberries

Cheese plate, cheddar, lavosh, quince paste and strawberries

Lemon panna cotta, green apple sorbet and raspberries

Apple and mixed berry crumble, white chocolate and macadamia crumbs, vanilla cream

WEDDING PACKAGES



GRAZING STYLE

2 COURSE \$45

3 COURSE \$55

ENTRÉE

Harissa and mint lamb balls, raita
Chermoula spiced bbq prawns,
saffron aioli

Pulled soy and ginger chicken,
Asian coleslaw

Cob loaf, garlic oil, hummus and
dukkah

MAINS

Tuscan lamb noisette, thyme
scented jus

Chicken roulade, filled with
chorizo, spinach and fetta,
potato and onion rosti

Pan fried barramundi fillet, wilted
greens and a ginger and garlic
dressing

Roasted capsicum, pinenut and
wild rocket salad

DESSERTS

Chocolate dipped strawberries,
dipped in white and milk
chocolate

Assorted macaroons

Assorted petit fours

Chocolate mousse cups,
Chantilly cream and strawberries

T&C'S

CONFIRMATION OF BOOKINGS:

Due to demand, tentative bookings can only be held for up to 7 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit of \$400 is required. This payment should be made within 7 days of booking to secure the date, and can be done using any major credit card, EFTPOS or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the room is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT:

All catering, beverage and room set up requirements are requested a minimum of fourteen (14) days prior to your function date. Final numbers are required seven (7) working days prior to the event. Please note that this number will form the basis for final charging. Once payment has been processed, no refunds will be offered should your

numbers decrease, or experience no shows on the evening. All catering and all cost relating to beverage packages must be paid upon confirmation of final numbers. Should payments not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.

CANCELLATIONS:

Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 2 weeks from the date of the function will forfeit the deposit.

GUEST ENTRY:

Guest entry to functions will only be permitted in accordance with agreed start and finish times. It is recommended that your guests arrive at the venue prior to 9:30pm, as the venue is unable to guarantee entry after this time. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk)

ROOM ALLOCATION:

Management reserves the right to assign an alternate room where the

original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT:

It is required that the organiser will conduct the function in an orderly manner. 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. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

SECURITY:

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

ADDITIONAL REQUIREMENTS:

Any additional equipment / decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that

the venue must approve any and all equipment or 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.

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 or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

I confirm that I

have read and understood the above terms and conditions and agree to comply.

Signed:

Date:

BOOKING CONFIRMATION FORM

CONTACT DETAILS

Name:

Company:

Contact no:

Contact email:

FUNCTION DETAILS:

Day/Date of Function:

Start/Finish time:

Occasion:

Number of guests:

Agreed function space:

Confirmed food option:

Confirmed beverage option:

Confirmed entertainment:

CREDIT CARD AUTHORISATION:

Card Type (please circle):
Amex Visa Mastercard

Card Number:

Expiry Date:

CCV:

Deposit amount:

Credit card holder:

Signature:

Today's date:

Office use only:

Deposit amount & process date:

Final payment amount & process date:

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