



Functions & Events

PACKAGE

(07) 5557 9090

benowatavern.com.au

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Welcome to

BENOWA TAVERN

Overlooking the Nerang River, Benowa Tavern is a local favourite on the Gold Coast. A 30 minute drive from Gold Coast Airport, just around the corner from Southport Racecourse, we're in the perfect location on the cusp of the city centre.

Our Bistro is the hub of the business, with regular weekly specials providing an attractive place for diners to enjoy. We believe in supporting Australian business, so we use fresh produce from our local suppliers to bring you succulent steaks, fresh seafood and all the hearty pub classics you know and love.

The Sports Bar or Terrace Bar is the perfect place to catch up with friends. Relax with mates on our deck overlooking the Nerang River and toast to the good times. We have a large selection of beers on tap, along with wine, cider and spirits.

No matter what the occasion, the Benowa Tavern has been the place to meet, serving locals and visitors alike on the coast for years. Visit your favourite local today.



Terrace Bar

The Terrace Bar is our most popular space and only completely private area where you and your guests are away from other diners in the hotel. The Terrace Bar is located inside the hotel at the rear of the restaurant with views of the gardens and is the perfect setup with it's own private bar and the flexibility to offer canapes, street food, buffets or our fantastic BBQ packages.

Add the Deck to your booking to give your guests both and indoor and outdoor space to mingle!

ROOM HIRE

Terrace Bar - \$100 Room Hire
Monday to Thursday - \$250 Min Spend on Food

Terrace Bar + Deck - \$150 Room Hire
Monday to Thursday - \$400 Min Spend on Food

Terrace - \$200 Room Hire
Friday to Sunday - \$300 Min Spend on Food

Terrace Bar + Deck - \$300 Room Hire
Friday to Sunday - \$600 Min Spend on Food



The Deck

Our Deck overlooks the Nerang River and is a beautiful space with its open air approach surrounded by trees and our gardens offering open and under cover spacing.

The Deck is suitable for small seated functions and wedding receptions of up to 60 guests or cocktail standing functions of up to 100 guests.

ROOM HIRE

Deck - \$100 Room Hire
Monday to Thursday - \$300 Min Spend on Food

Deck - \$150 Room Hire
Friday to Sunday - \$400 Min Spend on Food

* Room Hire Based on a 5 hours period, extended prices are available upon enquiry. The Deck closes at 11pm



PLATED BANQUET OPTION

2 COURSE

\$45 PER GUEST

- One entrée or dessert served to your guests
- Two mains served 50/50 to your guests (Alternate Drop)
- One side selection served family style to each table
- Artisan bread selection per table
- Continuous self service tea and coffee

3 COURSE

\$50 PER GUEST

- One entrée and one dessert
- Two mains served 50/50 to your guests (Alternate Drop)
- One side selection served family style to each table
- Artisan bread selection per table
- Continuous self service tea and coffee

4 COURSE

The Ultimate Experience

\$95 PER GUEST

- Chef's selection of canapés on arrival
- Three course banqueting menu, each course served 50/50 to your guests (Alternate Drop)
- Two side selections served family style to each table
- Artisan bread selection per table
- Continuous self service tea and coffee
- 3 hour house beverage package
- White or black linen tablecloths and napkins
- White or black chair covers and your choice of coloured sash
- White skirted bridal and cake table
- Food and beverage menus for each table
- Guest seating list

PLATED BANQUET MENU

ENTREE

Arancini (2) (V)

mushroom, white wine, garlic aioli, herbs

Chicken Wings (3)

buffalo sauce, blue cheese

Brown Butter Gnocchi (V)

w/ asparagus & prosciutto

MAIN

Lamb cutlets (2)

honey roasted pumpkin puree, seasoned broccolini, garlic potato gratin, red wine jus

Chicken Breast (GF)

roasted, garlic potato gratin, seasoned broccolini, creamy mushroom sauce

Atlantic Salmon (GF)

honey roasted pumpkin puree, seasoned broccolini, garlic potato gratin

Roast Pumpkin (GF)(V)

quinoa, cherry tomatoes, pine nuts, caramelised onion, vinaigrette

DESSERT

Decadent chocolate brownie (1) (V)

chocolate soil, salted caramel sauce, puffed rice

Pavlova (GF) (V)

fig jam, whipped cream, seasonal berries, mango coulis

Vanilla Bean Panna Cotta (1) (GF)(V)

whipped cream, seasonal berries, mango coulis

SIDES

Seasonal vegetable medley (GF)(V)

Broccolini (GF) (V)

with onions & smoked almonds

Green Salad (GF) (V)

dressed with a balsamic reduction

Classic Greek Salad (V)

BUFFET & ROAST CARVERY

2 COURSE PLATED ROAST CARVERY

\$30 PER GUEST

Minimum 30 guests

Your choice of either the soup or dessert of the day, with a choice of 1 meat and 3 sides.

MEAT ON THE SPIT (GF)

- Lamb Shoulder
- Beef Rump Cap
- Pork Shoulder

CHOICE OF 3 SIDES (GF) (V)

- Roast potato
- Roast pumpkin
- Seasonal steamed vegetables (broccoli, corn, carrot)
- Garlic potato pave or potato gratin
- Coleslaw
- Garden Salad
- Chef's special pasta salad



2 COURSE BUFFET

\$42.50 PER GUEST

Minimum 30 guests

PACKAGE INCLUDES

- Selection of three hot items
- Selection of two cold items
- Roast or dauphinoise potatoes
- Seasonal medley of vegetables
- Artisan bread selection
- Dessert Chef's selection of Petit fours
- Your celebration cake plated with chantilly cream

HOT SELECTIONS

- Roast beef with seeded mustard (GF)
- Roast pork with apple sauce (GF)
- Herb roast chicken (GF)
- Drunken garlic and herb mussels (GF)
- Chicken curry (GF)
- Lamb rogan josh (GF)
- Chilli beef stir fry, marinated beef tossed with hokkien noodles and julienne vegetables (GF)
- Whole Market fish fillet with chilli herb butter (GF)
- Chicken cacciatore (GF)
- Brown Butter Gnocchi w/ asparagus & prosciutto
- Chef's fried rice served with or without crispy fried chicken (GF) (V)

COLD SELECTIONS

- Assorted frittata
- Garden salad
- Greek salad
- Broccoli w onion & smoked almonds (GF) (V)

Children 5 years old to 12 years old - \$15 per child

Children 4 years old & under - No charge



CANAPE & STREET FOOD

CANAPE SELECTION 1

\$22 PER GUEST Includes 5 canapes and 1 street food item

CANAPE SELECTION 2

\$26 PER GUEST Includes 7 canapes and 1 street food item

CANAPE SELECTION

Prosciutto (GF)

basil & bocconcini forks

Tiger Prawn

avocado crostini

Smoked Salmon (GF)

dill, cream cheese, cucumber

Mushroom & White Wine Arancini (V)

garlic aioli, herbs

Cherry Tomato Bruschetta (V)

ciabatta

Wagyu Beef Slider

brioche, cheddar, cos, tomato, relish

Southern Fried Chicken Slider

brioche, cheddar, cos, tomato, garlic aioli

Karaage Chicken Bao Bun

japanese mayonnaise, carrot, cucumber

Lamb Cutlets (GF)

honey roasted pumpkin puree, herbs

Cheese & Bacon Potato Skin (GF)

STREET FOOD SELECTION

Salt & pepper squid

and fries in food pails

Chicken fried rice (GF)

in food pails

Mexican Beef Tacos

charred corn & chilli salsa

Mini Hot Dogs

american mustard, tom sauce & vintage cheddar

BBQ chicken mini pizzas

Gourmet vegetable pizzas

Fish and chip boats

Spit roasted mini meat Rolls

Additional street food item \$5 per guest

Additional canapé \$4 per guest



PLATTERS

Each platter serve approx (8-10) people

Crowd Pleaser \$70
Loaded potato skins, sausage rolls, chicken wings

Asian Platter (V) \$60
Spring rolls, samosas, dim sims, edamame beans

Slider Platter (18) \$80
Southern Chicken, wagyu beef, pork belly

Taco Platter (18) \$90
Southern Chicken, wagyu beef, pork belly

Bao Bun Platter (18) \$110
Mixture of Southern Chicken, wagyu beef & pork belly Bao buns

Grazing Board (GF) (V) \$160
Vintage cheddar, blue cheese, creamy brie, dried fruit, nuts, aged prosciutto, shaved ham, water crackers, grissini, seasonal fresh fruit & berries

Pizzas (VO) \$95
Your choice of 5 pizzas from our main menu



KIDS PARTY'S

A minimum of 15 children from the age of 5-12 are required for children's buffet option

All Kids Party's include our standard kids hat, kids party bag & colouring in page on each place setting. Speak to us about your budget if you have a specific theme in mind and we can assist with the set up!

Children's Individual Meal

\$12 PER CHILD

Fish bites served with chips
Chicken nuggets served with chips
Calamari served with chips
Chicken schnitzel served with chips
Napolitana Pasta
Add \$3 to include ice-cream cups

Children's Choice Buffet

\$20 PER CHILD

Please choose two from the following:
Fish bites
Chicken nuggets
Calamari
Chicken Breast schnitzel
Napolitana Pasta



ADDITIONAL EXTRAS

CAKE CUTTING

Oysters natural	\$3.5ea
Kilpatrick oyster	\$4
Oyster shooters	\$5
Duo of dips with bread	\$30 per serve
Flavoured potato Chips & nuts	\$10 per table
Candy bar (minimum 50 guests)	\$6pp
Petit fours & tarts	\$6pp
Individual & Mini Cakes (20)	\$180
Choose from our dessert cabinet selection	\$3ea
Cake Pops (24)	\$70
Your choice of flavours from carrot cake, coconut & apricot cake or strawberry cake	\$3ea

Cake Cutting	\$30 per cake
served on dessert plates	
Make it a dessert	\$5pp
individually plated, served with raspberry coulis or mango coulis, chantilly cream or vanilla ice cream	



HIGH TEA PACKAGES

The perfect afternoon delight for any occasion including hens' celebrations, baby showers or special birthday gatherings. Served over a 3.5 hour period, with continuous self serve tea & coffee.

Bookings can commence from 10am or earlier if required.

TRADITIONAL HIGH TEA

\$25 PER GUEST

- Assorted sandwiches
- Assorted sweet or savoury pastries
- Fresh scones with jam and whipped cream
- Chef's selection of petit fours
- Choice of two boutique teas
- Continuous self service tea & coffee

SPARKLING HIGH TEA

\$30 PER GUEST

- A glass of sparkling wine on arrival
- Assorted sandwiches
- Assorted sweet or savoury pastries
- Fresh scones with jam and whipped cream
- Chef's selection of petit fours
- Choice of two boutique teas
- Continuous self service tea & coffee

COCKTAIL HIGH TEA

\$35 PER GUEST

- A cocktail (or mocktail) of your choice
- Assorted sandwiches
- Assorted sweet or savoury pastries
- Fresh scones with jam and whipped cream
- Chef's selection of petit fours
- Choice of two boutique teas
- Continuous self service tea & coffee

THE LONG HIGH TEA

\$45 PER GUEST

- A glass of sparkling wine on arrival
- A cocktail (or mocktail) of your choice
- Assorted sandwiches
- Assorted sweet or savoury pastries
- Fresh scones with jam and whipped cream
- Chef's selection of petit fours
- Choice of two boutique teas
- Continuous self service tea & coffee



INCLUSIVE CELEBRATION PACKAGE

PRE - PARTY PACKAGE

The ultimate no fuss option that is perfect for engagement parties, 21sts, 40ths and every occasion in between. This set price package is available in our Function space, on Friday and Saturday evenings, and incurs a minimum beverage spend of \$500.

PACKAGE INCLUDES

\$1300 FOR 50 GUESTS

- Hire of the Function Room for 5 hours
- Selection of 5 canapés & 1 street food item
- Your celebration cake cut and placed on platters

Additional Guests charged at \$25 per guest.



Accommodation

RECOMMENDATIONS



HINTERLAND HOTEL

The Nightcap Hotel rooms at Hinterland Hotel are perfect for an overnight stay for you and your function guests. Conveniently located 15mins away from Benowa Tavern this hotel offers 16 Motel rooms with balconies and peaceful riverfront views. And 10 hotel styled rooms with private bathrooms.

Each room features access to free WiFi, air conditioning, plasma TVs, tea and coffee making facilities, and undercover parking.

Phone: **07 5557 1699**

Address: **53 Station Street, Nerang,
QLD 4214**

SCAN HERE



for Hinterland Hotel reservations



LONESTAR TAVERN

Situated on the corner of Markeri street & Sunshine Blvd Lonestar is comfortably located just 11mins from your function at Benowa Tavern.

Facilities consist of 104 beautiful refurbished rooms and suites, all well equipped with free wifi, onsite parking, TV screens, tea and coffee making facilities, and air conditioning. Also included is a complimentary shuttle service for all in-house guests to Pacific Fair, Broadbeach, Surfers Paradise and Robina Town Centre eight times daily.

Phone: **07 5572 2500**

Address: **Cnr Markeri & Sunshine Blvd
Mermaid Waters, QLD 4218**

SCAN HERE



for Lonestar Hotel reservations



CONFIRMATION:

Confirmation that your function will be proceeding must be made within 7 days of making a tentative booking. A signed copy of these terms and conditions and a deposit must be made. The deposit amount will be the cost of the room hire for the room/s you are allocated. This deposit will be credited towards your function account. Your function is not locked in until a deposit is received and a confirmation email from The Benowa Tavern is sent to you.

FINAL ATTENDANCE:

Minimum guest numbers are required 2 weeks prior to your event, This amount of guests will be your minimum charge of guests for your function. If the final numbers go down prior to the event, the initial minimum number given at the two week period will still be charged. Final attendance numbers is required 1 week prior to function. If final numbers go up you may incur additional fees.

FOOD AND DRINK:

Under no circumstances can the hotel allow outside food and beverage be brought in to the hotel. To comply with HACCP Safety and hygiene regulations no Food or Drink is to be brought onto the premises by the client allowed to take food with them when they leave. (Some exclusions may apply please contact hotel for further details and expectations) This includes desserts, lolly stations, donuts and sweets. However, we would be more than happy to organise any of these on your behalf. Birthday, Engagement and Wedding cakes ARE permitted.

We do not permit any alcohol to be brought into the hotel. We will however, be more than happy to try and source anything for you.

FUNCTION SCHEDULE:

Every function at Benowa Tavern is given a dedicated Functions Coordinator/Manager to help organise everything you need and all your requirements are met. To do this we require final food selections and all the finer details to be confirmed 2 weeks prior to your event date. This includes dietary requirements, entertainment requests, time schedule etc. The client agrees to commerce the function at the agreed time and to vacate the premises at the agreed time. Your function Coordinator will provide you with a copy of your run sheet to confirm all of your final details.

BUMP IN/OUT:

Benowa Tavern reserved the right to book out the same function room 1 hour prior to your scheduled event start time and 1 hour after your event is scheduled to end. If you require to bump in or out any equipment, organise deliveries or set up decorations etc they must be organised within this hour time period. Additional time may be granted at the management's discretion and may incur an additional fee.

OTHER FUNCTIONS:

Benowa Tavern reserves the right to book other functions in the same function rooms up to 1 hour before and 1 hour after the scheduled function starting and finishing times. In addition the hotel reserves the right to book another function in the adjoining rooms at any time. It is important to remember that while the function rooms are separated they are not limited by any physical barriers. Measures are put in place to ensure that the functions remain separated; however this is not entirely restrictive. Please keep in mind this is a busy hotel and residual noise will occur.

ARRIVAL AT BENOWA TAVERN:

Please note that the hotel does not open for general trade until 10am. If your event or conference commences prior to this time, access to the hotel can be gained via the side door on Stuart Street. To ensure both our staff and your guests safety we will only be able to open these doors once prior to 10am.

SPECIAL EFFECTS/DECORATIONS:

Smoke machines, pyrotechnics, candles and sparklers cannot be operated without prior written permission from hotel management. Due to the effect that these items can have on the hotels smoke detectors, should the fire services respond to an alarm set off by unauthorised use of any of these items, the client will be liable for any

damages or charges incurred by the hotel. Unfortunately no bands are permitted to play in any of the function rooms. In the event that the fire alarms are set off by either yourself or one of your guests you will be required to pay a \$1500 fee for the false alarm. Any money that remains after the invoice is received will be refunded back to you. This may take up to six weeks after the event. Any fees must be paid in full on the night of the event.

LOSS OR DAMAGE - DECORATIONS:

Loss or damage to the hotel or any of its equipment will be the financial responsibility of the client. The client is responsible for any damage done by themselves and of their guests or suppliers. The erection of decorations is permitted on the condition that they do not damage the hotels property. Nothing is permitted to be nailed, screwed, glued or stapled to any wall or surface of the hotel. All decoration requests have been approved prior to the event. In addition the hotel will take all reasonable care to protect the property of guests however, they will take no responsibility or liability for any loss or damage of items left in the hotel, prior to, during or after the function. Please remember the onus of one's property lies within themselves.

RESPONSIBLE SERVICE OF ALCOHOL:

It is important for the client to understand the importance of the safety and legal requirements incurred by a licensed establishment. This includes all Responsible Service of Alcohol and Licensing regulations associated with a licensed hotel. Legal requirements will be adhered to and enforced when required. In accordance with said laws the hotel staff reserve the right to refuse service to any individual for the hotel premises if they see fit. The hotel staff also reserve the right to cut service, to any functions in accordance with these laws. The Benowa Tavern enforces the law that no person under the age of 18 will be served any alcohol and reserves the right to ask for identification.

GIFTS OF ALCOHOL:

Due to current QLD Alcohol Laws, no alcohol can be taken away from the premises after 10pm. This is law state wide and includes gifts of alcohol that have been given at events or bookings. Last Drinks: Our venue closes at 12am every evening, which means we close all bars at 11.30pm in preparation to shut the hotel.

SECURITY:

All 21st birthday parties exceeding 60 persons in attendance will be subject to an additional security fee of \$200 to cover any additional security personnel that the hotel would incur in hosting the event. The Benowa Tavern reserves the right to hire security to be present at a function with the cost passed onto the client. Payment: The hotel does not extend credit in any form. Final payment is required 14 days prior to your function unless arrangements have been made with the functions manager. Any additional purchases made on the day if the function must be finalised before departure on that day. Payments can be made via credit card over the phone or via cash or credit card in store.

CANCELLATION:

If an event is cancelled 14+ days prior to the event commencing, a refund may be given at management's discretion, excluding the deposits charge. If an event is cancelled within 14 days of the event date, no refunds for any deposit paid will be given.

DECLARATION:

By confirming and signing these terms and conditions you will be confirming your booking stating you understand the terms and conditions and are agreeing to adhere to and abide by these said terms and conditions.

NAME:

.....

DATE: \ \

.....

SIGNATURE:

.....



Speak to our events team today for further information or to arrange a property inspection and personalised quote on how we can create a memorable event,

benowatavernfunctions@alhgroup.com.au
benowatavern.com.au
117 Ashmore Road, Benowa QLD 4217

We look forward to hosting your event!

