

FUNCTIONS



phone us (07) 5510 8022
8 santa barbara rd, hope island

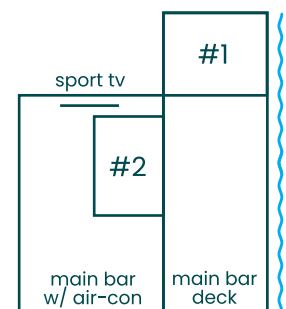
www.boardwalktavern.com.au
admin@boardwalktavern.com.au

choose your space...



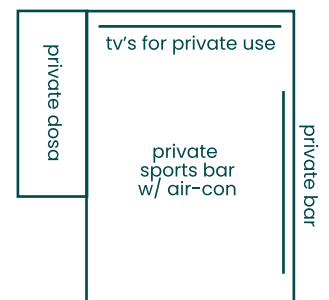
BAR DECK

capacity: 20-30 people
timeframe: 11.30am-4pm or 6pm-10.30pm ~ please enquire for other times
features: marina views from #1 deck or big screen views from #2 inside
min. spend: min spend \$500 ~ must include 50% spend on food
deposit: \$500 upon booking to secure area
payment: full payment required 7 days prior to event
note: function may be moved due to poor weather. This is not a private area just a sectioned off space with reserved tables



SPORTS BAR

capacity: 40-60 people
timeframe: 6.30pm-10.30pm ~ please enquire regarding other times
features: private bar
 private outdoor smoking area
 air conditioning
 function staff
 table configuration
 tv's for private use
min. spend: min spend \$2000 ~ must include 50% spend on food
deposit: \$500 upon booking to secure area
payment: full payment required 7 days prior to event



HIGH TEA

min. 10 guests

\$35pp

chefs selection of assorted sandwiches
pastries
duck spring rolls
mini quiches
chocolate mousse cups
macaroons
served with a glass of sparkling wine



CANAPES

min. 10 guests, min. order of 10 per selection

4 selections - **\$17pp**
5 selections - **\$20pp**
6 selections - **\$23pp**
8 selections - **\$28pp**

mini bruschetta ^v

chef's selection of sushi ^{gf}
+ upgrade to vegan ^{VEGAN}

crumbed camembert
w/ cranberry sauce

house-crumbed chicken tenderloins
w/ harissa mayonnaise

duck spring rolls
w/ house-made hoisin sauce

marinated halloumi ^{v gf}
grilled w/ beetroot & agave sauce

tandoori chicken skewers ^{gf}
grilled & served w/ raita

coconut crumbed prawns
w/ nam jim dipping sauce

salt + pepper calamari ^{vlg}
w/ our sticky signature dipping sauce

battered barra
w/ house-made tartare

lamb koftas ^{gf}
w/ house-made tzatziki

chicken wings
choose 1 sauce from below
~ asian nam jim
~ frank's hot w/ blue cheese sauce ^{gf}
~ smokey bbq ^{gf}
~ spicy korean bbq
~ no sauce ^{gf}

PLATTERS

all platters serve approximately 10pp

mezze platter gfo (serves 10pp) **\$50**
 turkish bread^v
 house-made dip^v
 grilled chorizo
 grilled halloumi^v
 warmed olives^v
 + upgrade to gf bread +\$5

cheese platter v gfo (serves 10pp) **\$60**
 chef's selection of cheeses w/ quince
 paste, gluten-free crackers, dried fruit
 & nuts

seafood platter (40 portions) **\$100**
 oysters natural^{gf}
 salt & pepper calamari^{vlg}
 coconut prawns
 battered barra

sandwich platter vo (40 quarter triangles) **\$80**
 chef's selection of gourmet sandwiches
 vegetarian available upon request

aussie platter (40 portions) **\$90**
 house-battered barra
 crumbed chicken
 baked sausage rolls
 mini pies

nachos platter gf **\$50**
 house-made chilli-con-carne, gluten-free
 corn chips, guacamole, sour cream, cheese,
 house tomato salsa & mini tabasco sauces

pizza platter vo vegano gfo (36 portions) **\$80**
 choose any 3:
 ~ smokey bbq chicken
 ~ spanish chorizo & goats cheese
 ~ margherita
 ~ hawaiian
 ~ by the sea
 ~ supreme
 ~ pepperoni
 ~ vegetarian^v
 + gluten free bases can be added +\$5 per pizza
 + vegan cheese can be added +\$7 per pizza

vegan garden grill platter ^{vegan} **\$75**
 salt & pepper mushrooms^{vegan}
 vegan bites^{vegan}
 salt & pepper cauliflower^{vegan}
 falafel^{vegan}

vegan feast platter ^{vegan} **\$95**
 chickpea & caramelised onion roll^{vegan}
 sweet potato croquette^{vegan}
 pumpkin arancini^{vegan}
 samosas^{vegan}

fruit platter ^{vegan gf} **\$60**
 chef's selection of fresh seasonal fruit

dessert platter v gfo (40 portions) **\$95**
 brownie
 baked cheesecake
 sticky date pudding
 macaroons



À LA CARTE

restaurant bookings under 20 people

For bookings under 12 people please book a table online via www.boardwalktavern.com.au

restaurant bookings over 20 people

If you wish to simply dine in our restaurant with more than 20 people you can book a group booking with one of our friendly staff members and use our group menu featured on page 5 and 6 of this Function Pack. Guests can choose their own meals on the day and you can either all pay together or separately.

custom made menu

Alternatively, you can choose a few menu items from our menu and we can create a custom menu for you to use on the day with alternate drop serving options if you wish.



Christmas Party MENU

GLAZED LEG HAM & ROAST TURKEY

WITH ROAST POTATOES, VEGETABLES,
TRADITIONAL CONDIMENTS & A DINNER ROLL

PLUM PUDDING

WITH BRANDY CUSTARD

\$42PP OR \$50PP W/ A GLASS OF WINE

INCLUDES COMPLIMENTARY TABLE
DECORATIONS WITH BON BONS



RESTAURANT GROUP MENU 20PPL +

T O S T A R T

garlic bread ^v			9. ⁹⁰
+ ADD cheese ^v +2			
+ ADD cheese & bacon ^v +4			
premium oysters natural ^{GF}	½ DOZ 21.⁹⁰	DOZ 32.⁹⁰	
kilpatrick or mornay ^{GF}	½ DOZ 24.⁹⁰	DOZ 36.⁹⁰	
salt & pepper calamari ^{VLG} w/ our sticky signature dipping sauce			14.⁹⁰
duck spring rolls ³ w/ house-made hoisin sauce			14.⁹⁰
coconut crumbed prawns ⁵ w/ nam jim dipping sauce			15.⁹⁰
crumbed camembert ⁴ w/ cranberry sauce			14.⁹⁰
chicken wings ^{GFO} choose a sauce...	x10 14.⁹⁰	x20 24.⁹⁰	
frank's hot w/ blue cheese sauce ^{GF} , smokey bbq ^{GF} or no sauce ^{GF}			

S T E A K

all char-grilled & served w/ your choice of gluten-free sauce; creamy pepper, house gravy, creamy garlic, mushroom, dienne, black garlic butter or hollandaise. plus your choice of two sides; chips, mash, salad or vegetables. all steak weights can vary please allow 25-40mins

petite eye fillet ^{200g gfo} teys black angus, centre cut, grain-fed, msa	39.⁹⁰
sirloin ^{300g gfo} mort & co. grandchester, grain-fed, msa	38.⁹⁰
rump ^{300g gfo} bounty premium, grain-fed, msa	36.⁹⁰
op rib on the bone ^{400g gfo} nolan's private selection, grain-fed, msa	49.⁹⁰

S E A F O O D

please note all of our fish dishes may contain bones

seafood pie ^{when available} house-made, flaky pastry top w/ calamari, mussels, prawns, barramundi, salmon, crab, baby octopus, cuttlefish & vegetables in a creamy garlic dill sauce w/ chips or mash & a bread roll	26.⁹⁰
prawn & crab linguini w/ fresh basil, garlic, confit chilli, onion, spinach, prawns & sand crab tossed lightly through white wine & topped w/ parmesan	32.⁹⁰
salt & pepper calamari ^{VLG} w/ our sticky signature dipping sauce, salad & chips	24.⁹⁰
fish & chips beer-battered barramundi w/ salad, chips, lemon wedge & tartare sauce	26.⁹⁰
fish of the day grilled ^{GF} grilled w/ broccolini, chat potatoes, grilled lemon, confit cherry tomatoes & hollandaise side sauce	32.⁹⁰

M A I N S

vegan schnitzel ^{vegan} served w/ chips & salad	21.⁹⁰
chicken schnitzel house-crumbed served w/ chips & salad	21.⁹⁰
+ ADD sauce american mustard, creamy pepper, mushroom, dienne, aioli, sweet chilli, house gravy, hot english, mini tabasco, creamy garlic or hollandaise +2	
+ ADD parmy topper leg ham, cheese & napoli +4	
braised beef & guinness pie house-made, flaky pastry top w/ chips or mash & a bread roll	24.⁹⁰
chicken panang curry served w/ coconut rice & naan bread	24.⁹⁰
barkers creek pork cutlet ^{GF} grilled w/ mash, broccolini, spicy mild apple compote & gravy	29.⁹⁰
wild mushroom risotto ^{V GF} enoki, oyster, wood ear & shitake mushrooms w/ peas, shallots, parmesan, pesto, white wine & cream + ADD a drizzle of truffle oil +2	27.⁹⁰

F R E S H

caesar salad ^{GF} cos lettuce, soft egg, parmesan, bacon & croutons	19.⁹⁰
thai salad ^V mixed lettuce, fresh asian herbs, cucumber, fried shallots, cherry tomatoes, sesame seeds, bean sprouts & rice vermicelli	19.⁹⁰
+ ADD a fresh topper	
grilled halloumi ^V	+5
grilled chicken	+7
salt & pepper calamari ^{VLG} or smoked salmon	+8
marinated beef ^{150g}	+10



P I Z Z A

served on our hand-stretched, house-made bases or **ADD** letizza gluten-free base ^{gf} +5

by the sea ^{gfo} bordelaise butter base, roasted garlic prawns, crab, mozzarella cheese, shallots & dried herbs	26.⁹⁰
vegetarian ^{v gfo} rich tomato base, artichokes, grilled eggplant, broccoli, roasted peppers, caramelised onions, mushrooms, semi-dried tomatoes & mozzarella	23.⁹⁰
supreme ^{gfo} w/ tomato base, pepperoni, ham, shallots, onion, capsicum, mushrooms, olives, pineapple & cheese	25.⁹⁰
smokey bbq chicken ^{gfo} bbq chicken, bacon, shallots, smokey bbq sauce & mozzarella	24.⁹⁰
hawaiian ^{gfo} rich tomato base, ham, pineapple & mozzarella	19.⁹⁰
pepperoni ^{gfo} rich tomato base, slices of pepperoni & mozzarella	19.⁹⁰
margherita ^{v gfo} rich tomato base, buffalo mozzarella & fresh herbs	18.⁹⁰

B U R G E R S

all served w/ chips

vegan schnitzel burger ^{vegan} vegan schnitzel, toasted potato bun, smokey tomato chutney, beetroot, baby spinach, tomato & cucumber	24.⁹⁰
beef burger house-made black angus patty, lettuce, tomato, melted cheese, tomato chutney & caramelised onion + GO ALL IN w/ bacon, egg & beetroot +6	21.⁹⁰
chicken burger grilled or crumbed chicken, melted cheese, lettuce, tomato, bacon, smashed avocado & harissa aioli	21.⁹⁰
steak sandwich 150g grain-fed rump steak on toasted turkish bread w/ caramelised onion, bacon, melted cheese, lettuce, tomato & house chutney	21.⁹⁰
+ ADD to your burger/sandwich	
egg, beetroot, jalapenos or pineapple	+2 ^{ea}
smashed avocado	+3 ^{ea}
halloumi	+5 ^{ea}
extra beef patty	+6 ^{ea}

K I D S

please inform staff if you would like the kids meals to be served w/ your entrées

available to kids under 12 years. children must be accompanied by parents & seated at all times. minors under 18 years must exit the tavern before 9.30pm. all kids' meals come w/ vanilla ice cream topped w/ your choice of strawberry, caramel or chocolate topping

+ ADD a busy nippers activity pack stickers/scene, drawing, puzzles, stencil & crayons +2

kids min. steak ^{150g gfo} w/ chips & tomato sauce	14.⁹⁰
kids chicken nuggets ⁵ w/ chips & tomato sauce	12.⁹⁰
kids cheeseburger w/ chips & tomato sauce	12.⁹⁰
kids bangers & mash ^{2 gf} w/ tomato sauce	12.⁹⁰
kids battered fish & chips 1 barramundi piece w/ chips & tomato sauce	12.⁹⁰
kids hawaiian pizza ^{gfo} w/ tomato sauce base + ADD gluten-free base ^{gf} +5	12.⁹⁰

D E S S E R T

vanilla bean creme brulee ^{v gfo} w/ vanilla bean ice cream on crushed peanuts	12.⁹⁰
chocolate mud cake ^{v gf} served w/ gluten-free ice cream on crushed peanuts	14.⁹⁰
new york cheesecake ^v w/ mixed berry coulis & cream	14.⁹⁰
sticky date pudding ^v warm w/ butterscotch sauce & vanilla ice cream on crushed peanuts	14.⁹⁰

PLEASE NOTE: all non-cash payments will attract a surcharge. 15% surcharge applies on all public holidays. If you have an allergy or dietary requirement, please inform staff upon ordering. We take care in accommodating dietary requirements however our kitchen still uses products that contain nut, gluten, dairy & seafood which may cause cross-contamination. All our fryers may also contain cross-contamination from products containing gluten.
v veg vegan gf gluten-free vlg very low gluten o see staff for option



DRINKS

Choose one of the below options

One drink on arrival

limited to your selection only

Bar TAB

limited to your selection and your total spend with complimentary wristbands

Guests purchase their own

from our bar staff

Non-alcoholic TAB

including softdrink, juice, coffee & tea



STYLING

You are welcome to style your own event with access to your area 1 hour before the event begins. You are also more than welcome to drop off a cake, balloons or table centre pieces prior to the event. No confetti or real candles are permitted.

Alternatively we have a list of our recommended suppliers below.

decorations

Gold Coast Party Supplies

Michael ~ 0478 215 502 ~ goldcoastpartysupplies@gmail.com

cakes

Frangipane Bakery & Patisserie

Scott ~ 07 5529 9722 ~ frangipanebakery@gmail.com

florist

Blooms Hope Island

Ree ~ 07 5530 1057 ~ www.bloomwhereyouareplanted.com.au

photo booth

Snap Studio Photo Booth

Tram ~ 0466 885 753 ~ info@snapstudiophotobooth.com.au

**Thank you for considering the Boardwalk Tavern for your next function.
Please contact us directly if you have any questions.**



phone us (07) 5510 8022
8 santa barbara rd, hope island

www.boardwalktavern.com.au
admin@boardwalktavern.com.au

Boardwalk Tavern Function Terms & Conditions

Confirmation of Reservations and Deposits

A booking is only confirmed upon receipt of the signed Terms and Conditions along with a minimum deposit of \$500.00. Tentative bookings will be held for a maximum period of 1 week. After this time a deposit must be made to secure the date. If a second party expresses interest in the same date after a tentative booking has been made, the Boardwalk Tavern will advise both parties of the situation. Under these conditions, the first party to confirm the booking by way of a paid deposit and signed terms and conditions will receive the date in question.

Cancellations

The client must advise the Boardwalk Tavern in writing of their intention to cancel their booking. In all instances the deposit of \$500.00 is non-refundable. If the function is cancelled within 7 days or less of the function date the client will be charged 100% of the food costs.

Confirmation of details

The final number of guests are required no less than 7 days prior to the function. All outstanding payments will also be required at this time. Charges will be based on no less than the numbers confirmed at this time. Minimum numbers may be required for some packages. Function food orders must be placed at least one week prior to the event.

Liquor

Alcoholic beverages will only be served to those persons over the age of 18 years, therefore if asked, all persons must be able to provide photo I.D. as proof of age. If the guest does not have the correct identification, they will be considered underage and therefore will not be permitted to be served, or be able to consume alcohol. Patrons may also be scanned under the tavern's security policy for the safety of all guests.

We are a licensed venue and do not permit liquor to be bought on to the premises or off the function premises. Management reserves the right to refuse entry to any patron. All current RSA laws must be adhered to.

Please be aware it is illegal to:

- Supply alcohol to under 18's
- Drink alcohol in a licensed venue or public place when under 18 years of age
- Make and, or use fake I.D's
- Supply alcohol to an unduly intoxicated person in a licensed venue
- Supply alcohol to a person creating a disturbance
- Drink alcohol in a public place
- Refuse to leave licensed premises when drunk or disorderly

All guests under the age of 18 years of age must get prior authorisation from management before entering the premises. Management reserves the right to remove any patron from the venue they deem necessary.

Banned Patrons

Boardwalk Tavern banned patrons are not permitted under any circumstances in any area of the tavern.

Minors

Minors are allowed on the premise until 9.30pm. The client undertakes to ensure that minors will be kept under strict supervision and remain the responsibility of their parent or legal guardian during the event. Any minors found to be consuming alcohol will be removed from the premises and the remainder of the function will be cancelled.

Damage and Insurance

Any property of the client or any other person, brought into the Boardwalk Tavern shall be at the owners risk and the Boardwalk Tavern shall not be liable for any loss or damage, however caused. This includes all and any items left after the event. Under no circumstance are displays or fixtures to be glued or pinned or otherwise affixed to walls. The organiser of the function will be held responsible and charged for any damages caused to the Boardwalk Tavern property, during the course of the event, or by the attendees, delegates or guests.

Delivery and Collection

On departure of the venue, no client is permitted to leave any goods, materials or equipment on the premises for collection without prior managerial consent. Every effort will be taken to ensure the safekeeping of the items, however the Boardwalk Tavern will not be held responsible for any loss or damage to that owned or caused by a guest or contractor.

Conditions

Should your function be cancelled due to the Boardwalk Tavern being unable to perform its obligations under this Agreement for reasons beyond the control of the Boardwalk Tavern including and without limitation to the following: strikes, labour disputes, poor weather conditions, power failure, accidents, Government requisitions, restrictions or regulations on travel, commodities or supplies, acts of war and acts of nature. The Boardwalk Tavern may terminate this Agreement and refund to the Client the Deposit paid. In such case the Boardwalk Tavern will not be liable for any damages caused as a result of the termination.



Unforeseen Circumstances

Should the Boardwalk Tavern be unable to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailability of food items or any other unforeseen contingency or accident, the Boardwalk Tavern reserves the right to cancel any booking or refund any deposit without notice. Further, if due to unforeseen circumstances the room or rooms reserved for the function are unavailable, the Boardwalk Tavern will notify the client as soon as practicable and reserves the right to relocate the function to a similar area on the Boardwalk Tavern premises.

Indemnity

The Client attends the Function at his/her own risk and agrees to indemnify and keep indemnified the Boardwalk Tavern against all costs, charges and expenses, which may be incurred due to any person suffering injury while at the Function or due to any loss or damage of property related directly or indirectly to the Function.

Food Allergies

Our kitchen uses products that contain nuts, gluten, dairy, seafood & meat. If you or your guests have an allergy or dietary requirement please inform staff prior to ordering. Whilst all due care is taken in this area the client and their guests agree to attend the function at his/her own risk.

Subletting

Functions found to be subletting the Boardwalk Tavern premises without authorisation for a promoted event by the Boardwalk Tavern will be cancelled and removed from the premises.

Conduct

The Client must conduct the Function in an orderly manner, in full compliance with the Boardwalk Tavern "Terms and Conditions", and ensure compliance by all persons in attendance with the same, and with all reasonable directions of the Boardwalk Tavern. The Client must ensure no disturbance or nuisance will be caused to the Boardwalk Tavern and Hope Island Resort (HIR) or any of its guests, visitors or neighbours. The Boardwalk Tavern is entitled to remove any persons from the Function whose behavior, in the opinion of the Boardwalk Tavern, is objectionable, improper or undesirable. The Boardwalk Tavern reserves the right to cancel any bookings for themed parties that it deems inappropriate e.g. Bucks parties, 18ths.

Provisions of Goods and Services Supplied by the Client

Delivery of hired equipment supplied by the client to the Boardwalk Tavern must be made with prior advice given to the Function Co-ordinator prior to the delivery and must be delivered to the designated area. The Boardwalk Tavern will not be responsible for the security, set-up, transportation, loss or damage of this equipment.

Pricing

Every endeavour is made to maintain prices as printed, however we reserve the right to alter these prices and inclusions without prior notice, unless the booking has been paid in full and signed off by Boardwalk Tavern management where the price remains as quoted. Function organisers and their guests are not permitted to bring food or beverages into the venue. The only exception to this rule is a celebration cake which does not incur a cake fee. Music cannot be played with portable speakers and microphones, bands or amplified music of any type is not permitted at the Boardwalk Tavern.

Live Entertainment

No live entertainment is permitted at the Boardwalk Tavern.

Security

Management reserves the right to request security if they deem it necessary at any celebration. Security will be paid for by the client at a cost of \$75 per hour for a minimum of 4 hours. One guard is required for every 50 guests. Security will be booked through the Boardwalk Tavern's security company. Security costs do not form part of the minimum spend.

Closing time

Function areas are only available until 11pm. General bar areas remain open until later on Friday and Saturday nights.

Hotel Rules and Regulations

All guests are subject to the Rules and Regulations of the Boardwalk Tavern. Dress Standards are applicable and Management reserves the right to refuse entry. The Boardwalk Tavern is under 24-hour video surveillance.

Dress Code

The Boardwalk Tavern has a casual dress code policy. Footwear must be worn at all times. Guests will be refused entry if they do not adhere to our dress code.

Payment of deposit acts as confirmation of your agreement of the Terms and conditions. These terms and conditions are binding, even if not signed and returned.

PLEASE NOTE: We always aim to exceed our client's expectations with every function; therefore, given our constraints with noise and limited privacy of function areas unfortunately we are unable to host weddings.





Function Order Form

Clients Name:	Phone Number:		
Email:	Account Number:		
Date of Function:	Day:	Start Time:	
Area:	Number of Guests:		
Type of Function:	Contact at Event for BAR TAB Update Etc:		

Function Spend Summary

Beverage Spend	\$	Date Paid	
Food Spend	\$		
Payment	\$		
Payment	\$		
Total Outstanding	\$		

Acknowledgement of Terms & Conditions

I, acknowledge acceptance of the Boardwalk Tavern Terms & Conditions including that:

Please tick each line below to indicate your acknowledgement:

<input type="checkbox"/>	Audio Equipment cannot be used on any of the decks at the Boardwalk Tavern
<input type="checkbox"/>	My function may be relocated due to poor weather conditions
<input type="checkbox"/>	Minors must vacate the premises by 9.30PM
<input type="checkbox"/>	I accept that the food & beverage on this order form are final
<input type="checkbox"/>	Minimum Spend - Deck \$500 or Sport's Bar \$2,000
<input type="checkbox"/>	Guests to adhere to the Boardwalk Tavern Dress Code as per the Terms & Conditions
<input type="checkbox"/>	Management reserve the right to remove any patron from the venue deemed necessary

Client's Signature:

Beverage Order Form

Please tick the options below to be made available on your BAR TAB to guests issued with wrist bands

<input type="checkbox"/>	Local Draught Beer	<input type="checkbox"/>	Imported & Premium Draught Beer
<input type="checkbox"/>	Local Stubbies of Beer	<input type="checkbox"/>	Imported & Premium Stubbies of Beer
<input type="checkbox"/>	House Wine	<input type="checkbox"/>	Standard Spirits
<input type="checkbox"/>	Cider Stubbies	<input type="checkbox"/>	Cider on Tap
<input type="checkbox"/>	Soft Drink & Juice	<input type="checkbox"/>	Coffee & Tea

TOTAL BEVERAGE/ BAR TAB SPEND \$

Please list other requests or further details:

Food Order Form

Clients Name:				Account Number:			
Date of Function:			Day:		Start Time:		
Food platters to be served from				then each		mins	
QTY	Platter & Canape Options				Price	Total	
	High Tea \$35pp (Minimum 10 Guests)				\$ 35.00	\$	
	Canapes - (Minimum 10 Guests) tick your selections below				\$	\$	
	4 Selections \$17pp		5 Selections \$20pp		6 Selections \$23pp		8 Selections \$28pp
	Mini Bruschetta ^V			Coconut Crumbed Prawns			
	Chef's Selection of Sushi ^{GF}			Salt + Pepper Calamari ^{VLG}			
	Crumbed Camembert			Battered Barra			
	House-crumbed Chicken Tenderloins			Lamb Koftas ^{GF}			
	Duck Spring Rolls			Chicken Wings ^{GFO} - tick your selections			
	Marinated Halloumi ^{V GF}			Asian Nam Jim	Frank's Hot ^{GF}	Smokey BBQ ^{GF}	
	Tandoori Chicken Skewers ^{GF}			Korean BBQ	No Sauce ^{GF}		
	Platters						
	Mezze Platter ^{GFO} (serves 10ppl)				\$ 50.00	\$	
	Cheese Platter ^{V GFO} (serves 10ppl)				\$ 60.00	\$	
	Seafood Platter (40 Portions)				\$ 100.00	\$	
	Sandwich Platter (40 Quarter Triangles)				\$ 80.00	\$	
	Aussie Platter (40 Portions)				\$ 90.00	\$	
	Nachos Platter (Serves 10)				\$ 50.00	\$	
	Pizza Platter ^{VO VEGANO GFO} (36 Portions) - tick selections below - 3 pizzas/platter				\$ 80.00	\$	
QTY			Add		Add		
	x BBQ Chicken		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x Chorizo Goats Cheese		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x Margarita		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x Hawaiian		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x By The Sea		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x Supreme		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x Pepperoni		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	x Vego ^V		Gluten Free Base	\$ 5.00		Vegan Cheese \$7.00	\$
	Vegan Garden Grill Platter ^{VEGAN} (40 Portions)				\$ 75.00	\$	
	Vegan Feast Platter ^{VEGAN} (40 Portions)				\$ 95.00	\$	
	Fruit Platter ^{VEGAN GF}				\$ 60.00	\$	
	Dessert Platter ^{V GFO} (40 Portions)				\$ 95.00	\$	
Please list any extra items here:							\$
							\$
							\$
							\$
							\$
							\$
							\$
TOTAL FOOD SPEND							\$