

F U N C T I O N S



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

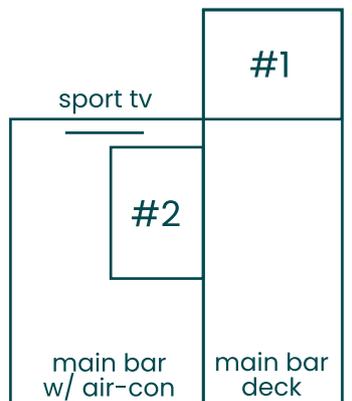
www.boardwalktavern.com.au
admin@boardwalktavern.com.au

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



CANAPES

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

4 selections - **\$20pp**
 5 selections - **\$22pp**
 6 selections - **\$25pp**
 8 selections - **\$30pp**

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 ^{vg}
 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}
 ~ no sauce ^{gf}

PLATTERS

all platters serve approximately 10pp

mezze platter ^{gfo (serves 10ppt)} **\$55**
 turkish bread ^v
 house-made dip ^v
 grilled chorizo
 grilled halloumi ^v
 warmed olives ^v
 + upgrade to gf bread +\$10

cheese platter ^{v gf (serves 10ppt)} **\$65**
 chef's selection of cheeses, quince paste,
 gluten-free crackers, dried fruit & nuts

seafood platter ^(40 portions) **\$150**
 oysters natural ^{gf}
 salt & pepper calamari ^{vg}
 coconut prawns
 battered barra

sandwich platter ^{vo gfo (40 quarter triangles)} **\$120**
 chef's selection of gourmet sandwiches
 vegetarian available upon request
 + upgrade to gf bread +\$20

aussie platter ^(40 portions) **\$120**
 house-battered barra
 crumbed chicken
 baked sausage rolls
 mini pies

nachos platter ^{gf} **\$60**
 house-made chilli-con-carne, gluten-free
 corn chips, guacamole, sour cream, cheese
 & house tomato salsa

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
 + gf bases can be added +\$15 per platter
 + vegan cheese can be added +\$21 per platter

vegan feast platter ^{vegan} **\$120**
 chickpea & caramelised onion roll ^{vegan}
 sweet potato croquette ^{vegan}
 pumpkin arancini ^{vegan}
 samosas ^{vegan}

fruit platter ^{vegan gf} **\$80**
 chef's selection of fresh seasonal fruit

dessert platter ^{v gfo (40 portions)} **\$100**
 brownie
 baked cheesecake
 sticky date pudding
 macaroons



SET MENU

min. 20 guests, please note all courses are alternate drop

2 course seated menu (entree & main or main & dessert) **\$55pp**

3 course seated menu (entree, main & dessert) **\$70pp**

ENTREE

- choose 2 of the following for alternate drop (shared option available) -

bruschetta ^v

tomato, basil, onion & garlic topped w/ parmesan & balsamic on toasted ciabatta

salt & pepper calamari ^{vlg}

w/ our sticky signature dipping sauce

duck spring rolls ³

w/ house-made hoisin sauce

MAIN

- choose 2 of the following for alternate drop -

petite eye fillet ^{200g gfo}

teys black angus, centre cut, grain-fed, msa, cooked medium, served w/ potato mash, steamed asparagus & carrot

chicken supreme ^{gf}

crispy skin chicken breast, wrapped in prosciutto, served w/ sweet potato mash, asparagus, wilted spinach & a pernod mushroom sauce

barramundi ^{gf}

grilled w/ broccolini, chat potatoes & hollandaise side sauce

wild mushroom risotto ^{v gf}

enoki, wood ear & shitake oyster mushrooms w/peas, shallots, parmesan, pesto, white wine & cream

DESSERT

- alternate drop -

vanilla bean creme brulee ^{v gfo}

w/ vanilla bean ice cream on gluten-free shortbread crumb

sticky date pudding ^v

served warm w/ butterscotch sauce & vanilla bean ice cream on gluten-free shortbread crumb



DRINKS

Choose one of the below options

Bar TAB

limited to your selection and your total spend with complimentary wristbands

Guests purchase their own
from our bar staff



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. Tablecloths can be ordered through us at an extra cost. No confetti or real candles are permitted.

Alternatively we have a list of our recommended suppliers below.

decorations

Balloon HQ
Jason ~ 0422 653 291
hello@balloonhqgc.com.au

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.**



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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. Any personal property must be removed from the venue on the day of the function.

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. The equipment must be removed on the day of the function.

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. Background music can only be played on outside decks. No bluetooth speakers or AV equipment can be used on decks.

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 \$120 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:	
Email:		Account Number:	
Date of Function:		Start Time:	
Area:	Number of Guests:		
Type of Function:	Contact at Event for BAR TAB Update Etc:		

Function Spend Summary

Beverage Spend	\$	-	
Food Spend	\$	-	
Payment	\$		Date Paid
Payment	\$		Date Paid
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 \$1,500
<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

Tick the options below that you would like to include in your BAR TAB. Refer to our drinks menu online for a full list

<input type="checkbox"/>	Domestic Beer on Tap	<input type="checkbox"/>	Domestic Stubbies of Beer
<input type="checkbox"/>	Craft & International Beer on Tap	<input type="checkbox"/>	Craft & International Stubbies of Beer
<input type="checkbox"/>	Other	<input type="checkbox"/>	Cider Stubbies
<input type="checkbox"/>	House Wine	<input type="checkbox"/>	Soft Drink & Juice
<input type="checkbox"/>	Standard Spirits	<input type="checkbox"/>	Tea & Coffee

TOTAL BEVERAGE/ BAR TAB SPEND

Please list other requests or further details:

Food Order Form

Clients Name:	Account Number:
Date of Function:	Start Time:

Food platters to be served from then each mins

QTY	Set Menu, Canape & Platter Options	Price	\$	Total
	SET MENU (Minimum 20 Guests)	2 Courses \$55pp		\$
	SET MENU (Minimum 20 Guests)	3 Courses \$70pp		\$
	CANAPES (Minimum 10 Guests) tick your selections below		\$ 25.00	\$ -

4 Selections \$20pp	5 Selections \$22pp	6 Selections \$25pp	8 Selections \$30pp
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 ^{LOW GLUTEN OPTIONS} - tick your selections	
Marinated Halloumi ^{V GF}		Asian Nam Jim	Frank's Hot ^{VLG}
Tandoori Chicken Skewers ^{GF}		Smokey BBQ ^{VLG}	No Sauce ^{VLG}

PLATTERS	✓	Add	\$	Total
Mezze Platter ^{GFO} (serves 10ppl)		Make GF Add \$10	\$ 55.00	\$ -
Cheese Platter ^{V GFO} (serves 10ppl)		Make GF (no extra charge)	\$ 65.00	\$ -
Seafood Platter (40 Portions)			\$ 150.00	\$ -
Sandwich Platter (40 Quarter Triangles)		Make GF Add \$20	\$ 120.00	\$ -
Aussie Platter (40 Portions)			\$ 120.00	\$ -
Nachos Platter (Serves 10)			\$ 60.00	\$ -
Pizza Platter ^{VO VEGANO GFO} (36 Portions) - tick selections below - 3 pizzas/platter			\$ 80.00	\$ -

QTY	✓	Add	\$	Total
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 Feast Platter ^{VEGAN} (40 Portions)	\$ 120.00	\$ -
		Fruit Platter ^{VEGAN GF}	\$ 80.00	\$ -
		Dessert Platter ^{V GFO} (40 Portions)	\$ 100.00	\$ -

Please list any extra items here:	\$
	\$
	\$
TOTAL FOOD SPEND	\$ -