



Mr Edward's Alehouse and Kitchen Function Menu

Alternate Drop Menu One

\$35pp one course - \$40pp two course - \$43pp three course

Please choose two items from each course

ENTREE

PORK BELLY BITES

Crispy pork belly served with chipotle mayo

WINGS (DF)

Choice of BBQ, buffalo sauce and hot sauce

LAMB RIBS

Char-grilled lamb ribs served with housemade chimichurri sauce

VEGAN DIP (VG)

Pita bread served with with bean and beer dip, babaganoush and tomato salsa

CALAMARI (GF, DFO)

Fried calamari rings served with cajun aioli

MAINS

BEEF CHEEK RAGU (GF, DF)

Served with garlic crushed potatoes and seasonal vegetables

VEGAN PASTA (VG)

Linguini pasta cooked with eggplant, zucchini, red capsicum and red onion in a housemade Napoli sauce

FRESH FISH MARKET

Locally sourced seasonal fish served with fresh market ingredients

HOUSEMADE PARMIGIANA (GF)

Gluten free crumbed chicken, napoli sauce, ham and mozzarella cheese with chips and slaw

DESSERT

CHEESECAKE

Lemon cheesecake with berry coulis

APPLE TART

Deconstructed apple tart, madelaine, apple compote and salted caramel

VEGAN FONDANT

w/ vegan coconut ice cream and berry coulis (VG)





Mr Edward's Alehouse and Kitchen Function Menu

Alternate Drop Menu two

\$37pp one course - \$42pp two course - \$48pp three course

Please choose two items from each course

ENTREE

Mushroom arancini with truffle aioli (GF, V)

Pork belly bao bun with BBQ sauce

Meatballs with Napoli sauce and sourdough toast (DFO)

Prawn cocktail

Bruschetta (VG)

MAINS

250gr sirloin steak with crushed potatoes, broccolini and mushroom sauce (GF, DFO)

Pork belly, potato and carrot mash with apple slaw (GF, DFO)

Pan seared salmon with lemon and pea risotto (GF, DFO)

Supreme chicken with creamy spinach and mushroom fettuccine pasta

Baba ganoush and white bean puree with seasonal vegetables (VG)

DESSERT

Lemon cheesecake with berry coulis

Deconstructed apple tart, madelaine, apple compote and salted caramel

Vegan fondant, vegan coconut ice cream and berry coulis (VG)





GRAZING STATIONS

Antipasti Collection

Decorative display of assorted cured, smoked and preserved meats from around the world, prosciutto, pickled vegetables, marinated olives, cornichon, focaccia and crusty bread
\$17 per person

Cheese Collection

Selection of Australian and international cheese, served with range of condiments, fruits, chutneys, crackers and breads
\$17 per person

Oyster Collection

Oyster shucking station: Live shucking by one of our chefs, using ocean fresh oysters to order with a range of dressings and condiments
\$35 per person (allows for one dozen pp)

PLATTERS

\$60 each - Serves up to six people

Vegetarian platter

Falafel
Vegetarian pita bread and dips
Root vegetables
Chips

Carnivore platter

Wings
Lamb ribs
Pork belly bites
Chips

Mixed platter

Pitta bread and dips
Popcorn chicken
Fried calamari
Chips





BEVERAGES

We are pleased to offer the following beverage packages for your consideration. Should you prefer, we are also able to accommodate a cash bar and/or prepaid bar tab arrangement (minimum spends apply).

HOUSE SELECTION

Aramis Sparkling Brut Cuvee
Aramis Chardonnay
Aramis Shiraz
Coopers draught beer products
Soft drinks, mineral water and orange juice
2 hours - \$40 per person
3 hours - \$45 per person

PREMIUM SELECTION

Aramis Chardonnay
Mocandunda Riesling
Maui Sauvignon Blanc
Aramis Shiraz
Feather In Cap Merlot
Tiki Pinot Noir
Coopers draught beer products

Craft can beers from Burleigh Brewing and Slipstream Brewing
Corona

Soft drinks, mineral water and orange juice

2 hours - \$50.00 per person
3 hours - \$55.00 per person
(Please select one white wine and one red wine)



TERMS & CONDITIONS

To ensure the smooth operation of your event, we ask that you please read the following terms and conditions. Should you have any questions please feel free to contact us for assistance.

Tentative Bookings

We are happy to place a tentative hold on your desired date for a period of three days, after which time a deposit will be required to secure the booking. Failure to provide a deposit within this period may result in the booking being cancelled.

Payment Schedule

1. A deposit equivalent to \$10pp (unless otherwise specified) is required to confirm your booking within three days (as detailed above) along with a signed copy of the terms and conditions.
2. Final payment of all fixed costs is required two weeks prior to the event date. Please note that failure to make final payment prior to the event date will result in the cancellation of your booking.
3. At management's discretion, a specified venue bond may be required for payment prior to the event. This bond amount will be refunded post-event, minus any additional charges incurred (including any cleaning or other maintenance as a result of the event). Please note that failure to make any of the above payments (unless by prior agreement) will result in the cancellation of your booking.

Payments can be made by cash, Visa, Mastercard, AMEX or direct debit.

Account Name: Grub Trio Pty Ltd

BSB Number: 032102

Account Number: 351676

Cancellation

We would be disappointed if you were forced to cancel your booking, however we understand that circumstances may make this necessary:

1. If notification of cancellation is received up to four weeks prior to the scheduled event a full refund of the deposit will apply, less any costs incurred by Mr. Edward's Alehouse and Kitchen (MEAK) on your behalf.
2. If notification of cancellation is received up to three weeks prior to the scheduled event the deposit will only be refunded upon successful re-booking of the venue and less any costs incurred by MEAK on your behalf.
3. If notification of cancellation is received up to two weeks prior to the scheduled event the deposit will be forfeited.
4. If notification of cancellation is received within two weeks prior to the scheduled event the client is required to pay 100% of the anticipated food costs.

Final guest numbers / Minimum spend

By completion of the attached booking form, you will be bound by a minimum of 80% of your approximate guest numbers quoted upon booking (full charges for food and beverage will be based on this number). Minimum guest numbers will be required no later than 14 days prior to the event date. Only an increase in guest numbers will be accepted less than 14 days prior to the event date. A surcharge may apply if minimum guest numbers are not met. As MEAK does not charge a venue hire fee, all functions are required to meet a minimum catering spend of \$20pp.

Total minimum food and beverage spends are applicable for the following:

- Functions held on a Friday - \$5500.
- Functions held on a Saturday to Thursday - \$3500.
- A \$500 minimum applies to bar tabs (based on 50 guests)
- Please note, in-house food and beverage promotions are not applicable to functions.

Final details

Menus

Beverage arrangements, entertainment, audio-visual requirements, room set-up and running schedule must be confirmed no more than 14 days prior to the event date

Damages/Indemnity

Where a function has created additional cleaning over and above the normal cleaning required for a function, a cleaning fee may apply. Please note that the organiser is financially responsible for any damage to MEAK property/equipment and any third party items hired on your behalf. The client agrees that any payment of damages will be made within seven days of the date of invoice. Under no circumstances are items to be glued, pinned or attached to the property without prior permission. MEAK will take all reasonable care with client/guests and third party property, however will not accept any responsibility for damages to, or loss of items whilst within the venue. Where matters beyond the control of MEAK management impair or prevent MEAK from performing its obligations under the event order, MEAK and management will be released from all liabilities.

HACCP

Please be advised that due to HACCP accreditation, no food or beverages are permitted to be brought onto MEAK premises without prior written approval. Similarly, no food or beverage may be removed from the premises. Celebration cakes are exempt from this rule (cut and plate fee will apply).

Responsible Service of Alcohol Management

MEAK reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner. Management reserves the right to intervene if function activities are considered illegal, too noisy or offensive. All guests under the age of 18 years must have their legal guardian remain on premises at all times during their visit to MEAK.

Entertainment

Management reserves the right to control the quality, style and volume of any entertainment booked.

Prices/Surcharges

Every effort is made to maintain prices as printed, however these may be subject to change without notice. A surcharge of 15% for functions held on a Sunday or public holiday will apply to the final bill (food, beverage and any applicable minimum spend).

Area Allocation

Should guest numbers decrease significantly from the minimum numbers advised, MEAK reserves the right to re-allocate the function to a more appropriate area. The client agrees to commence and conclude the function at the scheduled times agreed upon. Failure to do so may result in a surcharge being applied (\$200 per hour or \$500 for conclusion past midnight).

To confirm your booking, please read the Terms and Conditions carefully, sign below and return this page to MEAK within 3 days of making your booking.

Post: Mr. Edward's Alehouse and Kitchen
46 Edward Street Brisbane Qld 4000

Email: manager@mredwardsalehouse.com.au

Your booking will be confirmed upon receipt of this form together with your deposit bond.
I have read and accept the conditions stated in this agreement.

Signed _____ Name _____

Date _____

Function date _____

Time _____ to _____

Approximate number of guests* _____

Function package

selected^ _____

Organiser's name _____

Company name _____

Postal Address _____

Mobile number _____

Work number _____

Email _____

Deposit enclosed: \$ _____.00 () MasterCard () Visa () Bank Cheque () Cash () Direct Deposit (please note we only accept MasterCard, Visa or AMEX. Personal cheques are not accepted)

Cardholder's Name: _____ Cardholders Signature: _____

Card number: _____

Expiry Date: ____/____/____ Security number ____ (3 digits)

Direct Debit:

Account Name: Grub Trio Pty Ltd

Bank: Westpac

BSB Number: 032-102

Account Number: 351-676

Reference _____ (please quote your surname as a reference when transferring monies)

*We understand that 'approximate guest numbers' stated on your booking form is an early indication of attendance prior to RSVP's being received. However, please note that by signing this contract, you will be bound by a minimum of not less than 80% of your approximate guest numbers quoted upon booking (full charges for food and beverage will be based on this number).

^Your booking is confirmed based on the function catering discussed and confirmed above.