

FUNCTIONS @ BRYCEE'S



✦ Finger Food Function ✦

Attendance to close tavern: 80-100 max

Minimum food cost: \$650 for 5 platters (\$130 per platter @ 80 pieces of food)

Bond: \$250 - covers damages and or lack of numbers (\$12 per person surcharge)

Band: \$400 - \$600 or you're welcome to organise your own music

Security: \$250

Pick your own selection of finger foods with maximum of 6 selections from the following:

- Party Pies - mixed flavours
- Sausage Rolls
- Mini Spring Rolls
- Housemade Mini Quiches - mixed flavours
- Panko Chicken Tenders with Sweet and Sour Sauce
- Herb Marinated Chicken Skewers (GF)
- Meatballs in Tomato and Basil sauce (GF)
- Mini Bruschetta (V)
- Fetta Stuffed Mushrooms (GF, V)
- Lamb Koftas with Tzatziki (GF)
- Salmon Rilletes Blini
- Chilli and Lemon Marinated Prawn Skewers (GF) add \$5 per platter.

Antipasto Platter: \$145 per platter with a selection of cheeses, dips, vegetable crudités, Kalamata olives, semi dried tomato, cured meats, water crackers and flat bread.

✦ Bistro Side Only ✦

Attendance: 50-70 max

Minimum food cost: \$390 for 3 platters (\$130 per platter @ 80 pieces of food)

A deposit is to be made at time of booking with intended numbers. Full payment of food, finger food selections and confirmed number of attendance is to be finalised one week prior to event or booking will be forfeited.

✦ **Sit Down - Set Menu** ✦



Attendance: 30-50

1 course dinner: \$27.50 per person

2 course dinner (Entrée and Main or Main and Dessert): \$35 per person

3 course dinner: \$40 per person

Choose two selections from each course for an alternative meal drop. Garden salads to the table included. A deposit is to be made at time of booking with intended numbers. Full payment of food, finger food selections and confirmed number of attendance is to be finalised one week prior to event or booking will be forfeited.

Entrée

- **Pumpkin Soup** with pumpkin scone and cream
- **Minestrone Soup** with parmesan crackle (V, GF)
- **Warm Chicken Salad** with spinach, crisp apple and walnuts (GF)
- **Satay Chicken Skewers** with toss salad and dipping sauce
- **Salt and Pepper Calamari Salad** with roquette, salad greens and lemon dressing
- **Thai Beef Salad** with roquette, coriander, peanuts and crunchy noodles

Main

- **Herb Marinated Chicken Breast** with sweet potato mash and sauté green peas (GF)
- **200gr Porterhouse** with potato gratin, pea puree and a red wine reduction (GF)
- **Lemon and Herb Crusted Atlantic Salmon** with new potatoes and cauliflower puree
- **Grilled Barramundi Fillet** with new potatoes, shaved pumpkin and spinach salad (GF)
- **Chicken Kiev** with potato puree and tomato ratatouille
- **T-Bone Steak** with fat chips and green beans (GF)

Dessert

- **Chocolate Fudge Brownie Pudding** with vanilla ice cream
- **Sticky Date Pudding** with vanilla ice cream
- **Cherry Ripe Cheese Cake** with double cream and berries
- **Strawberries and Cream Pavlova** with shaved Chocolate (GF)
- **Vanilla Panna Cotta** with spiced rhubarb (GF)
- **Brulee Lemon Tart** with berry coulis and double cream
- **Nan's Xmas Pudding** with brandy custard and berries (only available in December)

Recommend us to a friend and if they have their function within the following six months, you get a \$200 thank you! Gotta love cold hard cash!

KEOGH'S
Brycee's
TAVERN / HOTEL

✦ **Function on a Budget** ✦

Attendance: 30-50
1 course dinner: \$22 per person



A deposit is to be made at time of booking with intended numbers. Full payment of food, selections and confirmed number of attendance is to be finalised one week prior to event or booking will be forfeited. Choose two selections for an alternate meal drop **or** pre order meals to have a choice. Orders must be in one week prior to event.

- Chicken Parma with chips and salad
- Beer Battered Fish with chips and salad
- Beef Lasagne with chips and salad
- Housemade Pie with chips, salad and tomato relish (please ask for flavours available)
- Quiche with chips and salad
- 150gr Porterhouse Steak with chips, salad and gravy.

Alternately, hiring out the bistro for guests to order and pay for their own meals can be arranged for a minimum 30 guests and a deposit of \$300 to be paid at the time of booking, of which you will get back if attendance is met. If not met, a \$20 surcharge is taken out of the deposit for every guest short of 30. **Please note** that guests must buy a main meal, these are counted at the end of service, entrées will not be counted in the final tally.

✦ **Function Booking Sheet** ✦

Name of Function: _____

Contact Name: _____ Contact Number: _____

Date of Function: _____ Number of Attendance: _____

Menu Choice: _____ (please return with attached menu choices)

Deposit Due: \$ _____ Date Paid: _____

Time of Arrival: _____

Dietary Requirements and Names: _____

Band Required: Yes No Cost: _____

Total Cost of Function: _____

Brycee's Tavern
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