

Payneham Tavern Function Pack

About the Payneham Tavern

The newly renovated Payneham Tavern is the ideal place for holding your next function. Located on Payneham Road, the Payneham is in an ideal position between the heart of the north east and the city centre. We are able to accommodate all sized functions, from after work drinks to large formal dinners. Please speak to our friendly staff for booking details.

Become a Member

Sign up today! Simply come into the Payneham Tavern and fill in a membership form to take advantage of great member offers.

Payneham Tavern members receive:

- Invites to Special Events
- Discounts
- Special Offers
- Members Parties

We will keep you up to date with what's happening at the Payneham and upcoming special events via text message and you can opt out at any time.

Function Information

The Payneham Tavern specializes in catering for:

- Large dining functions (lunch & dinner) (minimum of 20 persons—maximum of 120 persons)

The Payneham Tavern offers several selections for set menus with a choice of 2 courses and 3 courses. A Christmas menu is also available.

- Large business or social events (minimum of 20 persons—maximum of 180 persons) The Payneham Tavern offers two function areas which can remain separate or be combined.

The lounge areas offer both high tables with seating and low club style tables with seating as well as multiple lounges. Both areas offer full bar facilities, the latest night life music video system with plasma screens. The sports bar lounge offers additional entertainment with pool table, pinball & darts, multiple plasma screens, perfect for sports club presentations and social events.

The Payneham Tavern offers an extensive range of hot and cold finger foods to accommodate any style of function. We also offer a rustic barbeque package cooked exclusively for your event, most popular with sporting clubs and summer time functions. (minimum of 20 persons)

Terms & Conditions

Deposits

· Set menus : A deposit of \$10 per person is required for all set menu bookings 10 business days prior to the function date. The balance can be paid either before or on the day of the function.

· Finger Food Functions: A deposit of 50% of the total amount of platters ordered for the event is required 10 business days prior to the function date. The balance can be paid either before or on the day of the function.

· Rustic BBQ Functions: A deposit of \$10 per person is required for all BBQ bookings 10 business days prior to the function date. The balance can be paid either before or on the day of the function.

· Personal cheques will not be accepted unless previous arrangements have been made.

· No separate bills.

Booking Confirmation & Cancellations

· All food selections are to be confirmed 2 weeks prior to the function and any special dietary requirements must be mentioned upon confirmation of food selections.

· Please note that confirmation of numbers for any function is required two full business days prior to the date of the function and any decrease in number of guests not attending the function forfeits the deposit paid per person, any increase in numbers after that time may be catered for, however this may mean a different menu may be substituted.

· In the event that the hirer cancels a confirmed booking, the following charges will apply: Less than 2 months notice 25% of the deposit, less than 28 days notice 50% of the deposit, less than 14 days notice 75% of the deposit, less than 5 business days notice forfeits 100% of the deposit.

· Notification of cancellations should be made in writing and will be effective on the date received by the Payneham Tavern.

· The Payneham Tavern reserves the right to cancel a booking if the holding of the function is prevented by reason of circumstances beyond the control of the Payneham Tavern.

· Menus subject to change due to price rise & availability.

Terms & Conditions

Entertainment

· The Payneham Tavern offers the latest in night life music videos displayed on multiple plasma screens which with prior arrangement with management can be tailored to suit your particular style of function.

· The hirer may arrange live entertainment upon approval of the Payneham Tavern management.

· Conditions Apply.

Dress Code

· Neat casual dress code applies, dress must be neat, clean and in a good state of repair irrespective of fashion trends.

Liquor Licensing Rules & Regulations

As the Payneham Tavern practices Responsible Service of Alcohol the following rules apply:

· The Payneham Tavern management reserves the right to exclude or remove any person from a function in accordance with the Liquor Licensing Act.

· The Payneham Tavern management reserves the right to refuse admission to any or all other areas of the venue in accordance with the Liquor Licensing Act.

· Liquor must not be supplied to persons under the age of 18.

· Persons under the age of 18 are not permitted to be on the premise after midnight.

· A parent or guardian must accompany persons under the age of 18 years.

Payneham Tavern Function Pack

Platter Selections

1. Pizza Platter

Homemade pizza slices
24 portions (12 of each item)

2. Pastry Platter

Party pies, pasties & sausage rolls
36 portions (12 of each item)

3. Quiche Platter

Party size quiche combo of tomato & mushroom, ham & asparagus, spinach & fetta, chicken & leek, quiche lorraine, chicken & pumpkin - 20 portions (mixed variety)

4. Asian Platter

Spring rolls, dim sims & samosas with sweet chilli & soy dipping sauces - 65 portions (20 springrolls, 15 dim sims, 30 samosas)

5. Breads & Dip Platter

Char-grilled pita breads with a selection of dips
48 portions of pita & 3 serves of dip

6. Baguettes Platter

Sliced leg ham, cottage cheese & fresh salad baguettes
- 18 portions per platter

7. Seafood Platter

Salt & pepper squid, crumbed fish bites & crumbed calamari served with a seafood sauce - 60 portions (15 fish bites, 35 s&p squid, 20 calamari)

8. Sushi Platter

Sushi rolls with a soy dipping sauce - 24 portions per platter

9. Garlic Prawn Platter

Pan fried prawn skewers with a white wine & garlic cream sauce - 15 portions

10. Satay Chicken Platter

Flame grilled chicken breast skewers dripping in a thick Thai peanut sauce - 20 portions

11. Bbq Beef platter

Char-grilled beef skewers topped with a tangy bbq sauce - 20 Portions

Price : \$45 per platter

Rustic BBQ

Thick Pork Sausages

Lamb Chops

Marinated Minute Steaks

Chicken Skewers

Potato & Onions

3 Assorted Salads

Fresh Bread

Selection of condiments

Minimum of 20 persons

PAYNEHAM
TAVERN

Payneham Tavern Function Pack

Set Menu 1

Entree

Soup of the day

Hearty home made soup served with a crusty bread roll

Lemon pepper calamari

lightly dusted fried squid served with a sweet chilli sauce

Mains

Chicken schnitzel

crumbed chicken breast served with golden fries & your choice of sauce

Beef schnitzel

crumbed tender beef served with golden fries & your choice of sauce

Battered fish & chips

classic beer battered flathead filets served with golden fries & tartare sauce

Desserts

Pavlova

served on a passionfruit pulp, topped with whipped cream & fresh fruit

Apple-berry danish

Oven baked served with vanilla ice-cream

Price:

\$20 (2 courses)

or \$25 (3 courses)

Set Menu 2

Entree

Soup of the day

Hearty home made soup served with a crusty bread roll

Prawn cocktail

fresh prawns drizzled with a creamy cocktail sauce served on a bed of fresh crisp lettuce

Mains

Oven baked scotch fillet

Seasoned & backed whole, medium-rare / medium & served on a bed of pumpkin mash with your choice of sauce (mushroom, pepper or dianne)

Grilled chicken breast

topped with double smoked bacon, tomato, avocado & bocconcini served with a side of potato wedges

Fish of the day

with sun dried tomatoes, basil, garlic, onion & bocconcini drizzled with a balsamic glaze served on a bed of greens

Desserts

Homemade sticky date pudding

topped with a warm caramel sauce & served with vanilla ice cream

Pavlova

served on a passionfruit pulp, topped with whipped cream & fresh fruit

Price:

\$30 (2 courses)

or \$35 (3 courses)

Set Menu 3 [Christmas Menu]

Entree

Prawn cocktail

fresh prawns drizzled with a creamy cocktail sauce served on a bed of fresh crisp lettuce

Bruschetta

Toasted Turkish bread, topped with sun-dried tomatoes, basil, garlic, onion & bocconcini

Mains

Roast Turkey

carved turkey breast served with crispy roast potatoes & vegetables drizzled with a cranberry sauce

Sirloin steak

seasoned & baked whole medium-rare / medium & served on a bed of pumpkin mash with your choice of sauce (mushroom, pepper or dianne)

Fish of the day

Seasonal fish topped with a homemade mango-salsa, served on a bed of greens

Desserts

Christmas pudding

topped with brandy custard & served with a scoop of vanilla ice cream

Brandy snap basket

filled with fresh cream & fruit

Price:

\$25 (2 courses)

or \$30 (3 courses)