

THE GAP TAVERN

CHRISTMAS FUNCTIONS PACKAGE



Booking Inclusions:

Free Room Hire | Bon Bons | Table Decorations
Christmas Centrepieces | Christmas Placemats

AVAILABLE OCTOBER - DECEMBER

v = vegetarian | **gf** = gluten free | **df** = dairy free | **vg** = vegan

SET MENU

2 COURSE \$55PP | 3 COURSE \$65PP

ON ARRIVAL

Bread Rolls with Butter

House Wine, Sparkling or Pot of Tap Beer

ENTREE

King Tiger Prawns (gf) (df)

With a rocket, cranberry and chorizo salad, finished with a sweet lime chilli vinaigrette

Cherry Fig Bruschetta (vgo)

Crusty sourdough, cherry ripe cream cheese, fresh charred figs, bocconcini, crispy prosciutto

MAIN

Maple Glazed Ham Steak (gfo) (dfo)

With roasted dutch carrots, pumpkin, potatoes and sweet potato, served with rich gravy and steamed broccolini

Crispy Skin Pork Belly (gf) (df)

With crispy kipfler potatoes, chargrilled fennel, apple slaw, finished with a cherry red wine glaze

Crispy Skin Barramundi (gf) (df)

With potato rosti and a mango coconut red onion watercress salad, finished with a blood orange vinaigrette

Chargrilled Vegetable & Haloumi Stack (v) (gf) (vgo)

Mediterranean chargrilled vegetable stack with eggplant, capsicum, zucchini, pumpkin and haloumi on a bed of gazpacho and finished with chive oil

DESSERT

Plum Pudding with brandy custard

Lemon Meringue with chantilly cream

Pavlova (gf) with whipped cream and fresh seasonal fruit

Mud Cake (vg) with a berry compote, plant-based vanilla ice cream, vanilla bean sugar syrup, topped with a strawberry

MINIMUM 20 PEOPLE

SENIORS

2 COURSE SET MENU **\$25PP**

DRINK

Soft Drink

Juice

Tea

Coffee

BREAD

Bread Rolls with butter

MAIN

Salt & Pepper Calamari (gf) (df)

Tender salt & pepper calamari, lemon, aioli, served with chips and salad

Battered Fish & Chips

Battered fish, lemon, tartare, served with chips and salad

Chicken Schnitzel (df)

Herbed crusted chicken schnitzel, served with chips, salad and gravy

Roast Medley (gf) (df)

A medley of roast ham and turkey, served with gravy,
roasted and steamed seasonal vegetables

DESSERT

Pavlova (gf) with whipped cream and fresh seasonal fruit

MINIMUM 20 PEOPLE

PLATTERS

COLD PLATTERS

BREAD & DIPS PLATTER - \$80

Chef's selection of homemade dips served with toasted Turkish bread - **40 pieces**

ANTIPASTO PLATTER - \$110

A selection of; cold meats, olives, assorted cheeses, semi-dried tomatoes, crackers, marinated vegetables

SANDWICH PLATTER - \$90

Freshly made sandwiches with assorted fillings including: ham, cheese, chicken, smoked salmon, salad, egg - **44 pieces**

CHEESE PLATTER - \$90

A selection of fine Australian and imported cheeses, served with crackers and toasted Turkish bread

FRESH FRUIT PLATTER - \$80

An assortment of fresh seasonal fruit

HOT PLATTERS

CLASSIC PLATTER - \$80

Mini quiches, mini sausage rolls, mini meat pies, vegetable samosas - **48 pieces**

MIXED SKEWER PLATTER - \$90

Chef's selection of marinated: beef, lamb, chicken skewers - **30 pieces**

ASIAN PLATTER - \$80

Mini dim-sims, vegetable spring rolls, curry samosas, prawn twisters, with asian dipping sauce - **60 pieces**

HOT SEAFOOD PLATTER - \$120

Battered flathead, prawn twisters, salt & pepper calamari, scallops, panko crumbed prawns - **45 pieces**

KIDS PARTY PLATTER - \$80

Chicken nuggets, battered fish, calamari, seasoned chips, tomato and bbq sauces - **60 pieces**

WEDGES PLATTER - \$60

Seasoned potato wedges served with sour cream and sweet chilli sauce

GLUTEN FREE PLATTER - \$120

Mini beef pies,, sausage rolls, spinach & ricotta rolls, semi dried tomato arancini balls - **45 pieces**

VEGAN PLATTER - \$90

Spinach, pumpkin & hummus tartlets, buffalo cauliflower wings, falafel, char grilled vegetable skewers - **50 pieces**

SLIDERS PLATTER - \$100

A mixture of pulled pork & creamy coleslaw, angus beef cheeseburger, Mediterranean veg & halloumi sliders - **24 pieces**

VEGETARIAN PLATTER - \$90

Spinach & ricotta filo pastry, arancini balls, vegetable samosas, crumbed camembert, spring rolls - **48 pieces**

DRINK PACKAGES

SILVER: \$15PP (2 HOURS) | \$20PP (3 HOURS)

Soft Drink
Juice

GOLD: \$40PP (2 HOURS) | \$45PP (3 HOURS)

NON-ALCOHOLIC

Soft Drink | Juice | Zero Alcohol Beers, Wine & Spirits

ON TAP

All Beer, Ginger Beer & Cider on Tap

SPARKLING WINE

All Sparkling Wine By The Glass

WHITE WINE

All White Wine By The Glass

RED WINE

All Red Wine By The Glass

PLATINUM: \$50PP (2 HOURS) | \$60PP (3 HOURS)

" Everything from GOLD PACKAGE + "

SPIRITS

All Basic Spirits

COCKTAILS

All Cocktails

MINIMUM 50 PEOPLE

THE EXTRAS

DECORATIONS

Balloon Bunch - \$15 A Bunch

Latex helium balloons of any colour selection to match your theme
(5 balloons per bunch)

Mini Balloon Package - \$120

10 Bunches of balloons

Maxi Balloon Package - \$200

12 bunches of balloons, customised foil balloons
and your choice of black or white table linen

HOST

You can hire your very own dedicated host for your event.

\$50ph (minimum 2 hours)

PHOTOGRAPHER

Capture every moment throughout your special event with a dedicated
roaming photographer.

\$660 - Includes shoot and edit of photos.

PHOTO BOOTH

Make your event memorable with a photo booth! Keep your guests entertained for
hours with unlimited photos. The photo booth package comes with delivery,
unlimited 4" x 6" photo strips for guests, colour and black and white options, an
attendant, high-resolution copy of images on disk, guest memento book, party
props.

3hrs \$790 | 4hrs \$940 | 5hrs \$1090

TEA & COFFEE STATION

Unlimited assortment of tea's, decaf coffee, coffee, sugar, equal, hot water,
regular milk, skim milk, lactose free milk, soy milk and almond milk.

\$2.50pp

FIND US

THE GAP TAVERN

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