

Canapés

Cold platters

TRIO OF BREAD AND DIPS \$50.00

Variety of fresh bread with a selection of 4 dips

ANTI-PASTO PLATTER LARGE \$70.00

Char-grilled peppers, prosciutto, marinated bocconcini cheese, olive, sun-dried tomatoes, artichokes, grilled eggplant and rockmelon.

Served with sliced baguette

GEORGES CHEESE PLATTER \$70.00

Quality cheeses, quince paste, cherry tomatoes, cocktail pickles onions, dried fruit and nuts with seaweed and plain rice crackers

GEORGES CHEESE AND FRUIT PLATTER \$75.00

Quality cheeses, quince paste, cherry tomatoes, mixed nuts with seaweed and plain rice crackers and selection of seasonal fruit

FRESH FRUIT PLATTER \$60.00

Selection of fresh seasonal fruit

FRESH SANDWICH PLATTER \$50.00

Selection of fillings on white and multigrain bread

Hot Platters

THE HARCOURT PLATTER \$90.00

Choose any 6 items, serves approximately 10 people

Honey Soy Chicken Skewers (GF)

Tenderloin kebabs marinated in honey soy and sesame marinade

Satay Chicken Skewers (GF)

Tenderloin kebabs marinated in thick satay sauce

Garlic Prawn Skewers (GF)

Fresh prawns in a thick garlic sauce

Homemade meatballs

Home-style meatballs cooked in a rich plum sauce

Party sausage rolls

Regular party favourites

Mini Guinness Pies

Our famous Guinness mix in puff pastry

Mixed Petit Pies

A mixture of lamb and rosemary, chicken curry and peppered beef

Fish Cocktails

Tempura battered fish bites

Vegetarian Quiche (V)

Tomato and mushroom mini quiche

Spinach and Fetta Triangles (V)

Spinach and fetta mix wrapped in filo pastry



Mixed Platter

The George Platter

\$120.00 PER PLATTER

Choose any 6 items, serves approximately 10 people

COCONUT PRAWNS (GF)

Golden brown coconut crumbed prawn with a coriander, lime and ginger mayonnaise

MACADAMIA CRUMBED CHICKEN TENDERLOINS

Chicken tenderloin lightly crumbed with crushed macadamia nuts with sweet chilli mayonnaise

MINI BEEF MINGIONS

Grilled eye fillet of beef on a toasted croute with basil pesto topped with clarified butter

ORANGE TEMPURA CHICKEN STRIPS

Orange glazed tempura battered chicken strips

CRUMBED RISOTTO CAKES (V)

Lightly crumbed seasoned herb risotto cakes

CARAMELIZED ONION AND CHERRY TOMATO PIZZETE (V)

Caramelized onion and roasted cherry tomato on home made pizza bread

PUMPKIN AND FETTA FILO TRIANGLES (V)

Home made roasted pumpkin and fetta filo triangle parcels

SMOKED SALMON AND CREAM CHEESE BRUSCHETTA

Baked smoked salmon, tomato and spanish onion on toasted baguette with cream cheese spread

MOROCCAN AND HERB MARINATED

ATLANTIC SALMON SKEWERS (GF)

Atlantic salmon cubes marinated in herb and moroccan seasoning with a minted yoghurt

WARM LAMB SOUVLAKI

Seared lamb back strap with grilled peppers and coriander and pepper yoghurt



Terms & Conditions

TENTATIVE BOOKINGS A deposit of \$100.00 plus a signed copy of the terms and conditions is required within 14 days of the initial booking to secure the function.

CANCELLATION A minimum of 2 weeks is required for the cancellation of a function. If a function is cancelled within 14 days of the agreed date the \$100.00 deposit will not be refunded.

FINAL DETAILS AND PAYMENT Final details must be submitted within 7 working days prior to the function. Payment (besides bar tabs) is required 2 working days prior to the function.

ENTERTAINMENT Any form of entertainment must have prior approval from the Functions Manager.

VENUE CHARGE To guarantee a certain area of the pub for a function, there is a charge of \$100.00. Due to weather or any unforeseen circumstances management reserves the right to assign an alternative area to the one requested.

DAMAGE AND LOSS Clients are liable for any damages/loss that may occur as a result of the function.

RESPONSIBLE SERVICE OF ALCOHOL The George Harcourt Inn practices Responsible Service of Alcohol, and reserves the right to refuse service of alcohol to intoxicated patrons. The pub also reserves the right to terminate a function due to inappropriate behaviour.

FOOD AND BEVERAGE No food or beverage may be brought onto the premise without prior approval from the Functions Manager.

18TH AND 21ST BIRTHDAY PARTIES/ UNDER AGE PERSONS ATTENDING A FUNCTION

Functions at the George Harcourt Inn are "family" functions with a mix of relatives and friends. The intent of this requirement is to ensure that the function is not an all-out drinking bout for young people but rather a civilised celebration of the coming of age.

Each person under the age of 18 MUST, at all times, be in the company of a responsible adult who is either a parent or acting in the role of a parent for that individual for the evening. This means that one cannot be inside and the other outside. An adult who is deemed to be under the influence of alcohol would not be deemed a "responsible" adult. A list of all persons under 18 and their responsible adult must be provided before the commencement of the function.

18th and 21st birthdays, specific adults are to be appointed to act as controllers for the function for the entire duration of the function. The management is to be notified of these people and they will be approached in the event of any untoward behaviour.

Any person who is detected drinking under-age will be removed from the premises immediately.

ACCEPTANCE

Name:

E-mail:

Phone Number:

Date of function:

Signature: Date:

