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*Tamborine*

**ALBERT  
RIVER WINES**

*Functions and  
Events*

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# LIFE TIME CELEBRATIONS

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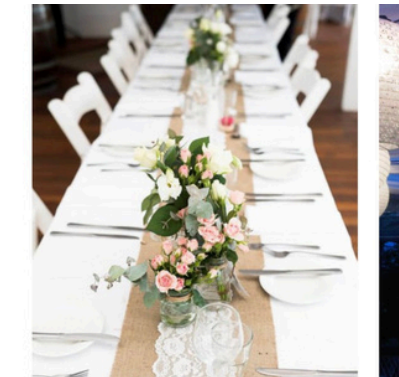
*Engagements &  
Hens Days*



*Birthdays &  
Christenings*



*Formals &  
Graduations*



*Your function  
Your way*



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All you need is three F's...Friends, family and food

# FUNCTION & EVENT SPACES

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*At Albert River Wines we have three function spaces, to accomodate any atmosphere. From formal and school events to birthdays, engagements, hens days and more..... we have the area for you.*

## *Auchenflower Ballroom*



Relocated from Auchenflower in Brisbane, has the capacity to seat 100 guests comfortably for a sit down menu, and 150 for a cocktail style, standing affair. With bar facilities located through the doors in the cellar door.

## *Vineyard Deck*



Offers an Alfresco space with beauty and elegance. Capable of hosting 120 guests for sit down dining or 150 for cocktail standing. Located just off Auchenflower ballroom, it shares the cellar door bar facility. \* Additionl \$200 hire

## *Tamborine House*



The properties original homestead and offers enclosed deck dining, capable of accomodating up to 70 guests for sit down dining and 100 guests for cocktail standing

*\*Minimum of 50 guests for any evening function*

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# FUNCTION PRICING

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## *Venue Hire*

\$400 - Daytime Hire 4 hours

\$1000 - Hire after 5pm for 4 hours

## *Inclusions*

Event Coordinator

White linen table cloths and napkins

Americana chairs

Tea & Coffee station

Microphone, lectern and sound system

## *Upgrades*

\$80 - Projector and screen hire

# FUNCTION CATERING

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## *Plated Alternate Drop*

\$59pp - 2 Course

\$69pp - 3 Course

## *Buffet menu*

\$79pp

## *Cocktail menu*

\$55pp

### **ADDITIONAL CATERING OPTION**

\*please note these platters can only be purchased in conjunction with an above function menu

*Canapes Platter (20 guests)*

\$160

*Grazing Platter (20 guests)*

\$160





# ALTERNATE DROP

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## Entree

### CHOOSE TWO

- Balsamic roasted vegetable and feta tart with caramelised onion (V)
- Thai beef and rice noodle salad with Asian citrus dressing (DF) (GF)
- Tempura prawn salad with spicy pineapple salsa (DF)
- Roast pumpkin soup with ginger and chives (V) (DF) (GF)
- Crab, coconut and green mango salad (DF) (GF)
- Sourdough bruschetta with prosciutto, Persian marinated feta, red onion, cucumber and tomato
- Italian pesto chicken salad, marinated tenderloins with bocconcini, fresh pesto and balsamic dressed salad

## Mains

### CHOOSE TWO

- Beef tenderloin with two potato mash, broccolini and caraway carrots (subject to market price increase) (DF) (GF)
- Free range chicken breast marinated in lemon and fresh herbs with chat potatoes, steamed vegetables, jus and salsa verde (GF)
- Queensland barramundi with coconut lime sauce, jasmine rice and herb salad garnish (DF) (GF)
- Herb marinated lamb rump with salsa verde, jus, two potato mash and fresh seasonal vegetables (GF)
- Five spice roast pork belly with orange soy glaze with Asian greens (GF) (DF)

*Vegan and Vegetarian available on request*

## Desserts

### CHOOSE TWO

- Chefs selection creme brûlée (GF) (V)
- Baked New York cheesecake with Coulis and Cream
- Sticky Date pudding with butterscotch sauce
- Lemon citrus tart with chantilly cream (VEG)
- Berry compote pavlova with fresh cream and fruit coulis (GF) (DF on request)
- Tropical fresh fruit salad in natural juice (GF) (DF) (VEG)

V- Vegetarian | VEG - Vegan | GF - Gluten free | DF - Dairy free



# BUFFET & PLATTERS

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## Cocktail menu

### CHOOSE SIX SELECTIONS

- Chorizo, goats cheese tarts with caramelised balsamic onion
- Tempura prawns with wasabi kewpie mayo
- Bbq pulled pork sliders
- Sweet potato croquettes with vegan tomato relish
- Crab with dill mayo on sweetcorn salad
- Chicken caesar salad
- Duck spring rolls with plum sauce
- Beet hummus on Melba toast
- Mini creamed salmon bites

## Grazing platter

A selection of cured meats, dried fruits, cheese, dips and crackers

## Cheese & Fruit platter

A selection of cheeses and seasonal fruits

## Buffet menu

### ENTREE SELECTIONS

- Bread rolls
- Antipasto platters with meats, cheeses, dried fruits and crackers
- Nicoise salad, hot smoked salmon, green beans, cherry tomato, potato, olives and boiled egg

### MAINS SELECTION

#### CHOOSE 4 ITEMS

- Roast beef with mustard and herb crust with red wine jus
- Chicken breast marinated with lemon thyme and garlic
- Roast pork belly with crackling and apple sauce
- Grilled snapper fillets with lemon butter sauce
- Ratatouille mediterranean roasted vegetables with basil and tomato
- Thai green chicken curry with coconut jasmine rice

#### **All hot selections include;**

*Roast potato with rosemary and garlic, Fresh steamed vegetables, Mixed green salad with fresh herbs, Mixed beans with sweetcorn, capsicum and avocado salad, Greek salad*

#### **Desserts - Chef selections with whipped vanilla cream**





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# BEVERAGE PACKAGE

## **HOUSE PACKAGE**

**4 Hours - \$45 per person**

### **WINES INCLUDED:**

- Albert River Sparkling White
- Albert River Semillon Sauvignon Blanc
- Albert River Poinciana Red
- Albert River Sparkling Red

- Non Alcoholic Sparkling

### **BEERS INCLUDED:**

Cascade Light, XXXX Gold, Great Northern Supercrisp, XXXX Summer, Heineken 0

### **SOFT DRINKS and JUICES**

**spirits NOT included**

## **PREMIUM PACKAGE**

**4 Hours - \$55 per person**

### **WINES INCLUDED:**

- All ARW wines available

- Non Alcoholic Sparkling

### **ALL STOCKED BEERS AND CIDERS INCLUDED**

### **SOFT DRINKS and JUICES**

**spirits NOT included**

## **TAB OPTIONS**

### **\$1000 MINIMUM**

Based on consumption, inclusions and time frame your beverage Tab can be tailored to your needs.

Prices as listed:

### **WINES \$9 GLASS, \$32 BOTTLE:**

- Albert River Sparkling White
- Albert River Sparkling Red
- Albert River Sparkling Moscato Rose
- Albert River Poinciana Red
- Albert River Semillon Sauvignon

### **WINES \$10 GLASS, \$36 BOTTLE**

- Albert River Cabernet Sauvignon
- Albert River Shiraz
- Albert River Merlot

### **\$8 BEER**

XXXX Gold, Cascade Light, Heineken 0

### **\$9 BEER**

Crown Larger, Corona, Heineken, Great Northern, Great Northern Crisp

### **\$9 CIDER**

Apple and Pear Somersby

### **\$10 SPIRITS BY THE GLASS**

**\$4.50 - \$5.50 SOFT DRINKS and JUICES**

**Prices subject to industry change**

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