

# **Byford Tavern Functions Package**

# Thank you

Thank you for choosing to hold your function at Byford Tavern.

We can cater for a variety of functions, from intimate smaller gatherings to larger events with 100 people. Function styles range from standup cocktail events to sit-down dinners. We can help you with any social or business event.

Minimum numbers of guests for all functions is 15 adults.



# Platters

each platter serves 10 guests



**seasoned potato wedges:** sour cream, aioli, sweet chilli sauce (v) \$35

**dips:** smoked salmon, dill & marscapone, hummus with dukkah, semi-dried tomato pesto, vegetable crudités & turkish bread (v) (gf on request) \$65

**asian:** mini chicken dim sims, vegetarian samosas, spring rolls, curry puffs, dipping sauces (v excepting dim sims) \$75

**party:** party pies, party sausage rolls, mini quiche, onion rings & tomato sauce \$75

**meat lovers:** satay beef kebabs & peanut sauce, grilled chorizo, crumbed chicken tenders, meatballs, cheeseburger spring rolls, bbq pork riblets, dipping sauces \$85

**seafood:** crumbed squid, oysters kilpatrick, tempura fish goujons, smoked salmon, salt & pepper soft shell crabs, tempura prawns, crumbed scallops, dipping sauces \$95

**vegetarian:** crumbed camembert, wild mushroom arancini, mac & cheese spring rolls, pumpkin & feta quiches, dipping sauces \$75

**cheese:** brie, blue, cheddar, quince paste, fresh fruit, olives, crackers, fruit bread (v) (gf option) \$95

**antipasto:** selection of sliced continental meats and sausages, cheddar cheese, feta cheese, vegetarian arancini, olives, sundried tomatoes, stuffed peppers, dolmades, pickled vegetables, grilled asparagus, turkish bread (gf available) \$95

**assorted sandwiches \$55.00**

**assorted sushi \$65.00**

**fresh fruit platter \$55.00**

# Pizzas

SLAB PIZZAS \$35 EACH  
MINIMUM ORDER 2 SLAB PIZZAS  
16 PIECES EACH



## **meat lovers**

pulled brisket, kransky, chorizo, bacon, bbq sauce,  
mozzarella

## **no bones**

roast pumpkin, danish feta, roast capsicum, red onion,  
mushrooms, spinach, pine nuts, basil pesto (v)

## **hawaii 50**

leg ham, bacon, pineapple, napolitana, mozzarella

## **triple p**

red curry chicken, satay sauce, red onion,  
pineapple, capsicum, coriander, peanuts, sweet chilli

## **pepperoni**

thin crust pizza, sliced pepperoni, green peppers,  
mushrooms, napolitana, mozzarella

*gluten free bases available (2 x 10" base)\**



# Set Menu

.....

## 2 COURSE SIT-DOWN \$35.5

### entree

wild mushroom & manchego cheese arancini  
chilli salt & pepper squid, lime & sweet chilli mayo

### main

chicken parmigiana, chorizo, mozzarella, napoli, chips & salad  
danish feta, roast pumpkin & caramelised onion tart, asparagus, rocket,  
cherry tomato and parmesan salad (v)  
200g steak, royal blue mash, summer greens,  
choice of sauce (gfa)

### dessert

belgian chocolate brulée, orange cointreau syrup, almond crispbread (gfo)  
sticky date pudding, salted caramel, vanilla bean ice cream

.....

## 3 COURSE SIT-DOWN \$44.9

### entree

wild mushroom & manchego cheese arancini  
chilli salt & pepper squid, lime & sweet chilli mayo

### main

chicken parmigiana, chorizo, mozzarella, napoli, chips & salad  
danish feta, roast pumpkin & caramelised onion tart, asparagus, rocket,  
cherry tomato and parmesan salad (v)  
200g steak, royal blue mash, summer greens,  
choice of sauce (gfa)  
fish of the day

### dessert

belgian chocolate brulée, orange cointreau syrup, almond crispbread (gfo)  
sticky date pudding, salted caramel, vanilla bean ice cream

# Beverages



If you would like to run a drinks tab we can set this up on the day of your function. All we require is for you to leave a valid credit card behind the bar. We can then give you bracelets to give to your guests so our staff will know who can charge drinks to your tab. We can either give you a running amount or close it once it has reached a certain amount.

We can arrange a Champagne, sparkling & house wine reception on request. Please speak to our Function Coordinator.

If you would like drink service for your function we charge \$40/hour per staff member.

# Terms & Conditions

## Confirmation of Booking/ Deposit

We require a deposit of \$100 within 7 days of tentatively booking your function. The deposit amount will be deducted from the remaining balance at the conclusion of your event. Your booking is not confirmed until the deposit and the booking form are received. The Byford Tavern has the right to reallocate your space on the day if your booking has not been confirmed.

## Confirmation of Final Numbers

To ensure the smooth running of your event, we request that you confirm guest numbers, food and beverage selections no later than 7 days prior to your function date. If final numbers are not provided, the highest estimated number of guests, as advised on the booking form, will be confirmed. If numbers do increase, we require you pay the extra associated costs. If numbers decrease, you will still be charged at the rate you quoted in confirmed numbers.

## Cancellations

All cancellations must be made in writing/email to the function coordinator. If cancellation occurs within 14 days prior to your function, the deposit will be forfeited.

## Tentative Bookings

All tentative bookings will be held for a period of 7 days. Arrangements can be made through the function coordinator to extend this period, otherwise your tentative booking will lapse. We will make all attempts to contact you if another enquiry is received for the same date and same space. If you would like to confirm your tentative booking, Confirmation of Function Booking sheet is to be completed and returned to the function coordinator with the \$100 deposit.

## Function Requirements

For sit down functions of 15 guests or more we ask that you use our set menu selections. We require a minimum spend for each of our spaces, and when selecting platters or pizzas these must be confirmed at least 7 days before your function. We can help select platters to ensure these food requirements are met. We do not charge for room hire but minimum spends do apply for certain areas. Please also let us know if any of your guests have specific dietary needs or are allergic to any food stuffs.

## Final Payments

Final payment for your function is required on the day. We accept MasterCard, Visa, Amex, EFTPOS and cash (we do not accept cheques unless prior approval has been granted). Direct deposits must be arranged prior to the function and a copy of the remittance emailed or faxed at the time of payment. If the final payment is not made, Byford Tavern reserves the right to deduct the balance from the credit card supplied on the function booking form. Please note - we do not facilitate separate billing.

## Take-home Food

All food is prepared to be consumed on our premises. Should the host wish to take leftover food items away from our premises at the conclusion of a function, they do so at their own risk. Byford Tavern practices safe food handling and hygiene and urges patrons to take every precaution when storing and consuming food.

## Pricing

The Management at Byford Tavern reserve the right to increase prices. We also review the function packages on a regular basis and possible price increases may result. While every endeavour is made to maintain prices as quoted, market variations and unforeseen circumstances may result in cost increase. Should any changes occur within the coordination time of your function, you will be advised no later than 14 days prior to the function date.

## Responsibility & Damage

The Byford Tavern does not accept responsibility for damages to, or loss of, any patron's property left on the premises prior to, during or after a function. Organisers are financially responsible for any damages to property belonging to the Byford Tavern, by the client or guests, prior to, during or after your function.

## Duty of Care

In the interests of the responsible service of alcohol, we have a duty of care to all our patrons and reserve the right for management or bar staff to refuse the service of alcohol to persons deemed to be intoxicated. If a bar tab has been set up, The Byford Tavern reserve the rights to refuse the service of alcohol to a member of the function if deemed intoxicated, this includes other patrons gaining alcoholic beverages for any member(s) of your party who may have been refused service due to intoxication. We reserve the right to request security to escort persons we deem to be intoxicated and/or may do harm to themselves, other patrons or property from our venue. If guests are removed from the premises, no refund is offered on food, beverage or associated costs.

## Security

At all times, patrons must have access to their current valid photographic identification. Failure to show this ID on request may result in admittance to the venue being denied. Security staff, at their discretion, have the right to refuse entry to any person. Staff have the right to remove any patron from the premises deemed to be acting in an inappropriate or intoxicated manner.

**Patrons under the age of 18** must be accompanied, at all times, by their parent or legal guardian. Minors are entitled to remain on the premises until 10pm if they are part of a function; so long as they remain within the confines of the function area at all times and is under the strict supervision of their parent/guardian. Minors are required to be accompanied to the toilet by an adult.

## Decorations

Byford Tavern does not allow guests to fix, in any way, decorations and/or signs to the establishment walls or its fittings. The use of confetti or party confetti/poppers is not allowed in any area.

# Confirmation of Booking



After reading our Terms & Conditions, please complete and return, along with your \$100 deposit, within 10 days of booking to ensure confirmation.

## Personal Details

Event organiser:

\_\_\_\_\_

Company:

\_\_\_\_\_

Address:

\_\_\_\_\_

Phone: (h) \_\_\_\_\_ (w) \_\_\_\_\_ (m) \_\_\_\_\_

Email:

\_\_\_\_\_

## Function details

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Number of Guests: \_\_\_\_\_

Occasion:

\_\_\_\_\_

Room Required:

\_\_\_\_\_

Contact on the day:

\_\_\_\_\_

## Unsettled Bill Payments/Deposits

Credit Card Details: (please include ALL of the following details) Visa / Amex / MasterCard / Diners

Name:

Card Number:

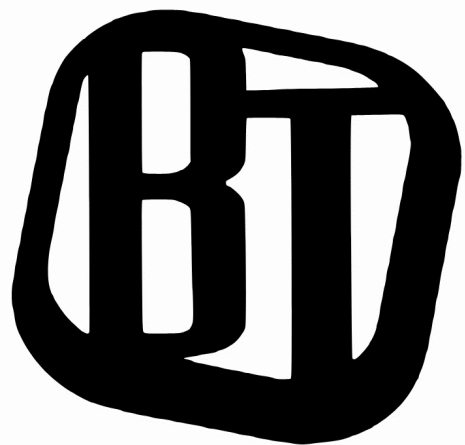
\_\_\_\_\_

Expiry: \_\_\_\_\_ Verification No. \_\_\_\_\_

## Signature Authorisation:

I have read and understood the Terms and Conditions above and accept responsibility for abiding by these terms. If guest numbers decrease, I understand that I will be charged for the number of guests quoted in confirmed numbers. If numbers increase, I will be charged for the associated costs.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_



Byford Tavern  
881 South Western Hwy  
BYFORD WA 6112  
(08) 9525 4090  
[byfordtavern.com.au](http://byfordtavern.com.au)