



## FUNCTION INFORMATION

*Thank you for expressing an interest in having your upcoming function at the Jimboomba Country Tavern. The following package is designed to provide you with all the necessary information you will require to hold a function at The Jimboomba Country Tavern.*

*Should you have any further inquiries please do not hesitate to contact our function coordinator, hotel manager, or leave a message with our administration officer for the coordinator to return your call should they be unavailable.*

*Should you wish to view the function area of the hotel please make an appointment with our function coordinator or manager on duty.*

### CONTACT DETAILS

**Phone:** (07) 5546 0100  
**Fax:** (07) 5546 9554  
**E-mail:** [jimboomba.tavern@alhgroup.com.au](mailto:jimboomba.tavern@alhgroup.com.au)  
**Website:** [www.Jimboombatavern.com.au](http://www.Jimboombatavern.com.au)  
**Function Coordinator:** Karen Callender  
**Hotel Manager:** Ross Warren  
**Address:** Cnr Mt Lindesay Hwy & Cusack Lane  
Jimboomba Qld 4280

## FUNCTION AREA

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The Jimboomba Country Tavern will cater for almost any type of function and is the ideal venue for birthday parties, engagement parties, weddings, seminars and small meetings.

Our function room is capable of catering to 100 diners seated, and offers a fully functional bar if required, providing a *minimal selection* of our bottled beers, 2 beers on tap, spirits, wines and pre-mixed drinks. There is one staff member who is dedicated to the bar for the duration of your function, though should you require an extra person, please mention this to our function coordinator.



There is no room hire charge if your meal catering account is in excess of \$1250, however a room hire fee will be incurred if below this limit.

*If you would like to make speeches please advise our Duty Manager prior to your function so we can organise music to be switched off.*



Hot and Cold platters are available for your function if only light refreshments are required. Depending on your needs, these platters can range from \$7 per person to \$12 per person. Each platter serves approximately 6-7 people. Some examples of a \$7 p.p. platter would be, sausage rolls, party pies, samousa or ham & salad, chicken and salad sandwiches etc. \$12 p.p. platters would include such things as chicken wings, calamari, prawn cutlet or sushi, salmon etc. The choice is so varied it may require quotation on receiving your request.

### SET MENUS

The Jimboomba Country Tavern is able to offer a range of options for your function. You can choose from a variety of set menus ranging in price or create your own menu as displayed later. We even have a senior's bus tour lunch and dinner offer.

*The Jimboomba Country Tavern operates under an accredited Food Safety Program. In the interest of patron safety all food must be consumed on premise and no external food is permitted to be brought into the venue (birthday and wedding cakes excluded).*

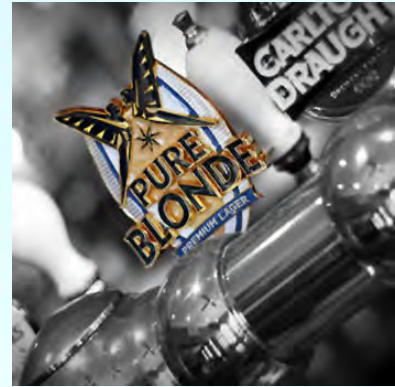
### DEPOSITS

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Due to high demand, we are unable to make tentative reservations or bookings for functions. Bookings will only be confirmed when the fully completed and signed Booking Agreement Form & Terms and Conditions are returned to the Function Co-ordinator and a deposit of 15% of function value or \$200.00, whichever is the greater, is received. Once the deposit is paid the area is yours. Day functions 10am – 4:30pm and night functions 6pm – 12 midnight.

All function bookings are subject to acceptance of our *Terms and Conditions* attached to our function booking form

As Responsible Servers of Alcohol, the Jimboomba Country Tavern is unable to offer any discounted rates for beverages. However our extensive range of beers, wines and spirits offers several choices for any budget and are very competitive within the market.



All drinks are charged on a consumption basis with the choice of a bar tab for your guests exclusively or they can purchase their own drinks over the bar.

Please be aware that your guests will be required to provide proof of age on request. We recommend that you encourage your guests to bring acceptable proof of age ID as any person challenged and unable to provide suitable identification will be asked to leave. As a licensed premise we are unable to allow guests under the age of 18 entry to the venue, unless they are accompanied by their parent or legal guardian and supervised at all times. Under no circumstances will they be permitted to consume alcohol.

Crowd controllers will be a requirement for birthdays and engagement parties and will incur a cost of \$35 per hour per guard. Due to legal requirements, the Jimboomba Country Tavern will employ the approved crowd controllers on your behalf at the afore mentioned cost. One guard per 50 people will be employed.

## RATES & PRICES

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The following are the general prices for room hire and equipment

Room hire ( <i>Monday-Thursday</i> )	\$185.00
Room hire ( <i>Friday – Sunday</i> )*	\$265.00
Dance floor	\$5.00 per m <sup>2</sup>
DVD & Large screen TV	\$30.00
30cm Helium filled balloons	\$2.00 ea
Linen table cloths and napkins	\$3.00 per person
White board and markers, lectern and microphone are offered at no charge.	

Any further equipment can be arranged through 3<sup>rd</sup> party providers and will be charged at the suppliers rate plus deliver charges.

*\*Room hire (Friday – Sunday) is for day hire only Friday, Saturday and day and night hire Sunday. The function room is unavailable Friday nights and incurs a minimum food charge of \$1250 on Saturday nights. All prices contained in this package are correct as at 04/01/2011*

**BREAKFAST BUFFET**

**\$20 per person (minimum of 20 people) includes:**

**Light start**

**Pineapple juice  
Orange Juice  
Ice water with a splash of lime  
Queensland seasonal fruits  
An assortment of cereals  
Low fat and full cream milk**

**Aussie start**

**Breakfast sausages  
Crispy bacon  
Scrambled eggs  
Baked beans  
Hash browns  
Grilled tomato**

**Bakers basket**

**Hot croissants  
Butter and preserves  
Freshly brewed coffee and a selection of teas**

**LUNCH OR DINNER BUFFET**

**Will quote on request as content  
can be varied to tastes**



**DESIGN YOUR OWN FUNCTION MENU**

**Minimum of 2 items, for example – entrée and main, main and dessert or all 3 or more. You can mix and match any items of your choice or budget (minimum charge \$25 pp)**

**\$8 Entrée (just the basics)**

- **Jimboomba prawn cocktail**
- **Satay chicken skewers with coriander and peanut dressing**
- **Mini Caesar lettuce cup**
- **Fish cakes with Thai dressing and lime**
- **Salt and pepper squid with aioli**
- **Green pea, ham and parmesan risotto**

**\$12 Entrée (*A little something extra*)**

- **4 oysters with chilli butter and coriander**
- **Onion, fetta and bacon tart with English spinach, parmesan and balsemico**
- **Penne pasta with basil, ground walnuts, cream and smoked chicken**
- **Roasted beetroot, prosciutto and rocket on Turkish pride (*pizza*)**
- **Seafood bisque with crusty ciabatta and olive oil**

**\$18 Roast**

- **Salt and pepper pork**
- **Rosemary, Thyme and garlic studded Lamb**
- **Beef crusted with whole grain mustard**
- **Jamaican spiced chicken**

***All roasts served with traditional baked vegetables***

**\$20 Mains (*A basic selection*)**

- **250 gram rump with rosemary jus, mashed potato and a medley of vegetables**
- **Grilled barramundi with fresh garden salad, lemon parsley butter and scalloped potato**
- **Oven roasted chicken breast with sage butter, risotto bianco and vegetables**
- **Garlic prawn and penne pasta with capsicum, white wine, lemon and parmesan cheese**

**\$25 Mains (*A little more serious*)**

- **Beef Wellington with mushroom sauce, wholegrain mustard, potato bake, steamed pumpkin, broccoli and sweet potato chips**
- **Chicken a la king with fricassee of vegetables and crusty cob loaf**
- **Chinese braised pork belly with wilted greens, asian style coleslaw, cinnamon glaze and lime**
- **Tempura battered barramundi with shredded gherkin and shallot salad, fresh tartare sauce, chips and lemon**

### **\$30 Mains (*Designed to make an impression*)**

- **Grilled 250 gram eye fillet with baked polenta cake, peppercorn glaze, green beans and smoked tomato**
- **Ham and capsicum stuffed breast of chicken with steamed kipfler potatoes, green pea mojo, lemon thyme scented olive oil and aioli**
- **Oven baked salmon with mint vinaigrette, potato frittata, sugar braised carrots and celery puree**
- **Pork mignon with cumin spiced apple salsa, oregano flavoured jus, potato puree, zucchini ribbons and crispy leeks**

### **\$8 Desserts**

- **Citrus tart with honey flavoured pouring cream and strawberry salad.**
- **Pecan pie with warm vanilla custard and chocolate shavings**
- **Orange and almond cake with candied orange and double cream**
- **Hot American brownie with rum and raisin ice cream**
- **Old school bread & butter pudding with brandy custard and drunken sultanas**
- **"Mum's" rice pudding with nutmeg, cream and cinnamon and ginger nut biscuits**
- **Allspice scented chocolate tart with hazelnut toffee double cream**
- **Pavlova stack with 5 fruit salad, vanilla ice cream and blueberry compote**

### **Unlimited Tea and Coffee**

- **Self serve tea and coffee available at \$3 per person**

**Of course we can't list all the available options as these are too many and too varied. All of the above are suggestions designed to help you plan your event. If there is something totally different or special that you would like, please contact us at your convenience to meet and discuss your requirements.**

**We look forward to helping you make your event successful and something special.**

