

WELCOME

TO THE WHALE+ALE

Cocktail Function Platter Selections

The following cocktail platters have been designed to serve approximately 15 people each.

Tasting Plate **\$110**

Grilled chorizo, greek olives, feta, salt and pepper squid, pickled vegetables, prosciutto + freshly grilled turkish bread.

Aussie Assorted Platter **\$80**

15 party pies, 15 sausage rolls, 15 mini quiches, cocktail franks, bbq and tomato sauce

Oriental Platter **\$90**

Assorted selection of hot food including spring rolls, samosa, wontons, dim sim's served with sweet thai chilli sauce, honey soy sauce, curry dipping sauce

Sandwiches – Cold Selection **\$80**

44 quarter sandwiches consisting of assorted meats, plus vegetarian, tuna + red onion, egg + salad fillings all served on white + grained fresh bread.

Dips with fresh cut crudités **\$50**

Two homemade dips with freshly cut carrots, capsicum, celery, cucumber and corn chips, with freshly cut turkish bread.

\$110

Hot Chicken Platter

20 spicy wings
20 tandoori drumsticks
20 satay skewers

Seafood Platter **\$110**

A combination of salt and pepper squid, seafood skewers, with salmon, prawns, scallops, and goujons with tartare + lemon garlic dipping sauce.

Mini Baguettes Platter - Warm **\$110**

20 freshly baked baguettes with your choice of gourmet fillings including chicken, beef, continental meats, smoked salmon + vegetarian.

Fresh Fruit Platter **Small \$65 large \$90**

Freshly sliced fruits (seasonal) selected from rockmelon, honeydew, watermelon, strawberries, kiwi fruit, oranges, mandarins, grapes, cherries + pineapple.

Cheese Platter **\$60**

4 assorted cheeses dried fruits + nuts served with water crackers.

2 platters min. order (20+ people).

WELCOME

TO THE WHALE+ALE

Information :

Name: _____

Address: _____

Email: _____

Phone: _____ Fax: _____

Function details:

Event: _____

Details: _____

Time: _____ Date: _____

Number of guests: _____ Day: _____

Time of service + menu:

Food: from: _____ to: _____

Beverages: from: _____ to: _____

Venue Location: _____

Details: _____

WELCOME

TO THE WHALE+ALE

Platters required

Qty	Platter	Cost
	Tasting Plate	
	Aussie Assorted Platter	
	Oriental Platter	
	Sandwiches	
	Dips with fresh cut crudités	
	Hot Chicken Platter	
	Seafood Platter	
	Mini Baguettes Platter	
	Fresh Fruit Platter Small	
	Fresh Fruit Platter Large	
	Cheese Platter	
		Total cost \$.....

Terms and Conditions

Tentative Bookings

All tentative bookings will be held for a period of two weeks. If a deposit or booking fee has not been received at the end of this period the booking will be cancelled and the date will become free. It is the responsibility of the client to pay the deposit by the due date.

Booking fee

A \$200 fee is payable on the confirmation of your booking. This covers any setting up of the room required as well as staff preparation costs for your event. This amount is credited to your final account but is non refundable should your event be cancelled.

Final numbers

The Whale and Ale needs to be given the final number of guest 48 hours prior to your function. Any decrease in numbers after this time will not result in any refund.

Payment

Payment for the function is required no later than 24 hours prior to the event. Credit cards payments will attract a 2% surcharge.

Cancellation

We too will be disappointed if your function has to be cancelled. All booking fees paid are non-refundable and will be kept as a cancellation fee.

Damages

Any damages to the property or theft during the function will be the financial responsibility of the host or function organiser. Please note that utmost care will be taken for any items brought onto the premises prior to the function, however we cannot take responsibility for the loose or damage of such items.

Children

WELCOME

TO THE WHALE+ALE

Children remain the responsibility of their parents at all times. Please note that there are objects in the venue which may pose a danger to unsupervised children and any unfortunate accidents or injury cannot be considered the responsibility of The Whale and Ale.

Identification

Correct identification is required to all those drinking on the premises, without correct ID that person will be unable to drink.

House rules

Normal house rules do apply for dress codes. No alcohol is allowed to be brought onto the premises or taken away from the premises. After 7pm the public bar will require 18 + patrons only.

Deposit Paid y / n

Deposit Amount \$ _____

Amount Outstanding \$ _____

Confirmation Given: Y / N

Guest numbers and final details must be confirmed 48hours prior to function commencement. These details will be regarded as the minimum for charging purpose.

Client Signature _____

Date ____ / ____ / ____

Staff Contact: _____