

FUNCTION PACKAGES







DOYLE'S FUNCTION ROOM

Doyle's Function room offers an open plan area with large windows allowing for a picturesque view. With seating capabilities of up to 130 patrons and 160 patrons cocktail style.

\$350

Surcharge may apply for less than 50 patrons

FUNCTION PLATTER MENU

\$18 PER PERSON 5 CHOICES

Pizza

(V option available)

Asian Platter

Dim Sims – Samosas – Spring Rolls Sweet Chilli Sauce and Soy Sauce for dipping [VE option available]

Seafood Platter

Crumbed Prawns – Salt and Pepper Squid – Prawn Twisters – Crumbed Fish Goujons
Dipping Sauce

Satay Chicken Skewers

[GF option available]

BBQ Chicken Wings

(GF option available)

Fresh Sandwiches

[GF option available]

Party Platter

Pies – Pasties – Sausage Rolls – Mini Quiches
Upgrade to the premium gourmet Pastries for \$2 person

Arancini Balls

Mushroom, white wine and parmesan served with Garlic Aioli

Mini Hot Dogs

With tomato sauce and mustard



FOOD OPTIONS

Trio of Dips

Assorted Vegetarian Quiches

Nuggets and Chips

Fruit Platter

Selection of seasonal fruits - GF/VE

Petit Fours

Selection of small cakes and pastries

OPTIONAL EXTRAS:

Cheese Platter \$3 per person

Wedges of local Barossa cheese, dried fruits, crackers and pita bread

Antipasto \$3 per person

A selection of meats, dips, olives, dip and crackers

Sliders Platter \$100 per platter

Pork or Beef Sliders

20 sliders

Gluten Free Platters

Chefs Assortment

Price to be determined upon request

Vegan Platters

Chefs Assortment

Price to be determined upon request

FUNCTION SET MENU

ONE COURSE - \$40PP
TWO COURSES - \$50PP
THREE COURSES - \$60PP

MINIMUM OF 30 GUESTS REQUIRED ALTERNATE DROP - 2 OPTIONS FROM EACH COURSE SELECTED

Entrée

Prawn Cocktail (GF)

Salt and Pepper Squid

Soup: Your Choice: Vegetable (V), Pumpkin (V), Chicken, or Minestrone (V)

Chicken Caesar Salad

Thai Beef Salad

Chicken Satay Skewer (GF option available)

Main

Roasted Meats – Your choice of Beef, Lamb, Pork or Turkey served with Roast Potato, Seasonal Vegetables and Gravy (GF)

Porterhouse Steak – served with Roast Baby Potatoes, Charred Asparagus and Port Jus

Salmon Fillet – served with Spiced Couscous and Tomato and Avocado Salsa

Chicken Breast – pocketed with Brie, Spinach and Sundried Tomato, served with Roasted Mediterranean vegetables.

Chicken Mignon – served with Potato Puree, Roast Field Mushrooms with Jus

Vegetarian Options Choose 1 option

Spinach and Vegetable Filo Wrap

Spinach and Ricotta Ravioli finished with Roasted Capsicum and Tomato Sauce

Eggplant Parmigiana served with a Greek Salad (VE option available)

Dessert

Sticky Date Pudding served with Fresh Whipped Cream
Self-saucing Chocolate Pudding served with Fresh Whipped Cream
Vanilla Panna Cotta served with Wild Berry Coulis
Fruit Salad and Ice cream

Pavlova Topped with Fresh Whipped Cream, Berries and Wild Berry Coulis

Vanilla Cheesecake served with a Wild Berry Coulis

Brandy Snap filled with Whipped Cream and Berries served with a Wild Berry Coulis

THE MENU ABOVE INCLUDES:

Table Clothes
Full table setting
Napkins
Bread Rolls and butter
Water Jugs on each table
AV System – Screens, Sound, Lectern, Microphone

UPGRADE OPTIONS

Shared Salad Bowl - \$5pp Shared Fruit and Cheese Platter - \$6.50 pp

FUNCTION BUFFET MENU

\$60PP - MINIMUM OF 30 GUESTS

Carvery Options Please Select two

| | Roast Pork | | | |
|------------------------------|--------------------------|--|--|--|
| | Roast Beef | | | |
| | Roast Lamb | | | |
| | Roast Turkey | | | |
| Gravy Included [GF] | | | | |
| Vegetables, Salads and Sides | | | | |
| Please Select four | | | | |
| | Roast Potato | | | |
| | Roast Vegetable Medley | | | |
| | Steam Green Medley | | | |
| | Cauliflower Cheese Bake | | | |
| | Potato Bake | | | |
| | Traditional Caesar Salad | | | |
| | Greek Salad | | | |
| | Pasta Salad | | | |
| | Moroccan Couscous | | | |
| | Curried Rice Salad | | | |
| | Coleslaw | | | |
| | Potato Salad | | | |
| | Seafood Salad | | | |
| | Beetroot | | | |
| | Garden Salad | | | |

| Hot Dish | Desserts | | | |
|------------------------------|--|--|--|--|
| Please Select two | Please Select two | | | |
| ☐ Butter Chicken | ☐ Sticky Date Pudding | | | |
| ☐ Honey Mustard Chicken | ☐ Chocolate Pudding | | | |
| □ Beef Korma | ☐ Fruit Platter | | | |
| □ Beef Stroganoff | ☐ Petit Fours | | | |
| ☐ Sweet and Sour Pork | □ Pavlova | | | |
| All served with Rice | □ Vanilla Cheesecake | | | |
| Cold Dish | | | | |
| Please Select one | OUR BUFFET MENU INCLUDES - | | | |
| ☐ Whole Prawns | Table Clothes | | | |
| ☐ Antipasto Board | Full table setting | | | |
| ☐ Cheese Board [V] | Napkins | | | |
| Gourmet Bread/Rolls included | Water Jugs on each table | | | |
| | AV System – Screens, Sound, Lectern, Microphone | | | |



Premium Beverage Package

3 HOUR PACKAGE - \$40PP

4 HOUR PACKAGE - \$49PP

5 HOUR PACKAGE - \$60PP

Selection of Southern Vale Wines

Assorted Beer and cider

Soft Drinks

Juice

Coffee and Tea

Alcohol Free Beverage Package

UP TO 4HRS - \$18 PER PERSON

Post Mix Range of soft drink

Assortment of Juices

Coffee and Tea

Add Mocktail menu for \$5 per person

OPEN BAR

A TAB can be run to your nominated dollar value. You can select the beverages you would like to include.

SUBSIDISED BAR

Your guests pay a percentage (usually 50%) of selected beverages and you pay the remainder.

TRADITIONAL BAR

Your guests pay for their own drinks in full

OPTIONAL EXTRAS

AV system ☐ Screens \$85 ☐ Sound System \$85 \$50 ☐ Laptop ☐ Table Clothes \$15 ☐ Red Carpet 7 metres \$120 ☐ Ceiling Drapes \$350 ☐ Chair Covers and Sashes \$6.50 per chair Assorted Prices ☐ Centrepieces **Table Skirtings** ☐ 3 metres \$60 ☐ 6 metres \$90 ☐ 9 metres \$120 □ Backdrop \$450

\$450

\$300

\$3.50 per person

Only \$15 per bottle

☐ Dance Floor

☐ Flower Wall

☐ Corkage Wine

☐ Tea and Coffee Station

☐ Security Minimum 4 Hours \$48 per hour

Terms and Conditions

Terms and Conditions must be read and signed with a deposit of \$250 to be paid to confirm booking. This deposit will form some of the payment for the venue hire.

Minimum spend of \$3000 for Saturday night, this can consist of venue hire, food and beverages.

Final guest numbers to be confirmed 1 week [7days] prior to the function. This will form the minimum charge for catering. If numbers on the day are less than what was confirmed, the full payment quoted will be charged.

If the chef has been organised to cut the cake this must occur no later than 1 hour after food has finished being served. If wanting it later an additional cost will be determined.

All food must be served by 10pm.

No food is to be brought in or taken away from premises apart from celebration cake, chips, nuts, and lollies due to food and hygiene regulations.

No beverage is to be brought on premises apart from bottles of wine where a corkage fee of \$15 applies per bottle.

The Venue does not accept responsibility for guests under the age of eighteen years. All minors attending functions at the Venue must be accompanied by a responsible adult and under no circumstance may they be served or provided alcohol.

Doyle's Function Centre is licensed till 12midnight. An extension till 1am is possible for a fee of \$200.

Security will be determined at managements discretion at the customer's expense.

A copy of the client's driver's license and credit card will make up a security bond. The client will be responsible for any damages/breakages and any excessive cleaning determined by management. Client will be made aware of this up to 3 days after the event and in the case of no damages this information will be destroyed appropriately.

Signage and decoration nothing to be nailed, fixed, or screwed to any wall or any parts of the building, Blu-tac is permitted.

We place a noise restriction from 10pm for outside activity in consideration of our neighbours. We also ask that this same consideration is given to our neighbours when leaving the premises.

Cancellation fee: 50% of the deposit fee is non-refundable upon cancellation by client. Cancellation must be received in writing.

Un-foreseen events - The Venue does not accept liability in the event of any natural disaster, power failure, or other unforeseen circumstance beyond the Venues control. In the case of this occurring, we would work with you to reschedule your event.

| and Facebook accounts. | post priotos on mixoris functic | ons Centre instagram | | | |
|-----------------------------------|---------------------------------|----------------------|--|--|--|
| □ Room Set Up □ Event □ No Thanks | | | | | |
| CLIENT: | | | | | |
| Name: | Signed: | Date: | | | |
| COORDINATOR: | | | | | |
| Name: | Signed: | Date: | | | |



Contact details

2 Kennett Road, Murray Bridge East, 5253 [M]: 0475 682 466 murraybridgegreyhounds.com.au



