

FUNCTIONS PORTFOLIO



Sydney - Melbourne - North Sydney

Welcome

Welcome to The Rockwall Group Functions Portfolio that showcases our Gold Licence standard of food and beverage packages. The portfolio provides an introduction and basic overview of services available at our venues or venue of your choice. For further details visit our websites and contact our Functions & Events Manager.

The Menu Portfolio Includes

VENUES & PARTICULARS

BREAKFAST BUFFET MENU

SMALLER GROUP FOOD

CANAPÉ SET MENU

COLD CANAPÉ MENU

WARM CANAPÉ MENU

FORK FOOD MENU

SEATED SET MENU

LUNCH & DINNER BUFFET MENU

PLATTERS MENU

SALADS MENU

DESSERTS, COFFEE & TEA

BEVERAGE PACKAGES

BOOKING YOUR EVENT & TERMS & CONDITIONS

Contact

Phone 1300 856 569 and follow voice prompts

The Terrace Restaurants Sydney & Melbourne
Email events@theterracegroup.com.au

The Living Room North Sydney
Email events@livingroom.com.au

Venues & Particulars

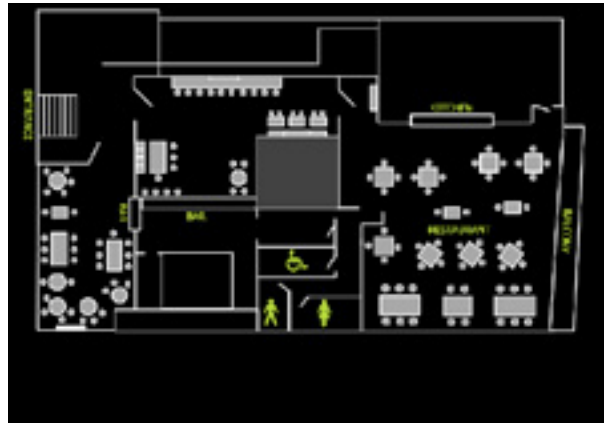
THE TERRACE ON KENT

Upper Ground
Stamford on Kent
167 Kent Street, Millers Point NSW
www.theterracegroup.com.au



CAPACITY

Style of Event	Restaurant	Bar/Terrace	Total
Cocktail	70	80	150
Seated	70	60	130
Theatre	35		

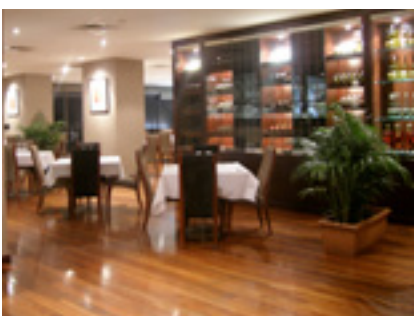


EQUIPMENT AVAILABLE

Sound system- 2 zone
Digital projector and data screen
DVD player
2 Plasma TV with data connection (1x front Terrace 1 x bar area)
Free to air television

FUNCTION ROOMS

Located adjacent to the restaurant are the function rooms which are available for hire. There are 2 separate function rooms or they can be combined to make one larger to host a total comfortable capacity 80 pax for a stand up event. The room opens onto a outdoor balcony with beautiful water views overlooking Cockle Bay.



THE LIVING ROOM

Greenwood Plaza Rooftop
 36 Blue street, North Sydney NSW
www.livingroom.com.au



CAPACITY

Style of Event	PDR	Dining Room	Whole Venue
Cocktail	80	100	200
Seated	60	90	150
Theatre	60		

EQUIPMENT AVAILABLE

2 Digital projectors with 2 meter screens
 VCR & DVD Player
 Roving Microphone
 Computer AV video & audio inputs
 White board & flip chart
 Stage in dining room with coloured canon lights



THE TERRACE ON EXHIBITION

Ground Floor Mantra Hotel
 333 Exhibition street, Melbourne VIC 3000
www.theterracegroup.com.au



CAPACITY

Style of Event	Restaurant	Bar/Cafe	Total
Cocktail	70	70	140
Seated	60	60	120
Round table	60		
Theatre	40		

EQUIPMENT AVAILABLE

Digital projector
 2 x LCD screen (bar & cafe area)
 White board and flip chart



Breakfast buffet menu

Pricing includes exclusive use / sectioned off area of the venue
Minimum of 20 people during our regular trading hours or 50 people outside these hours

STANDARD BREAKFAST BUFFET - \$17PP

Hot items

Scrambled eggs
Bacon
Mushrooms
Grilled Tomatoes
Toast
Hash browns

Selection of mini pastries

Orange Juice, apple juice & still water

Percolated Coffee & Tea selection- add \$2pp
Served in urns for guests to help themselves

Selection of sliced Seasonal fresh fruit- add \$2pp

HOTEL STYLE BREAKFAST BUFFET - \$25PP

Hot Items

Scrambled eggs
Bacon
Chipolata sausages
Mushrooms
Grilled Tomatoes
Hash browns
Toast with a selection of spreads
Warm Croissants with a selection of spreads

Cold Items

Sliced fresh fruit platter- a selection of market fresh fruit, melons & berries
Morning tea basket including a selection of Muffins & pastries

Orange Juice, apple juice & still water
Percolated Coffee & Tea Selection

Smaller group food

For the smaller groups up to 30 people hosting casual gathering events during our regular trading hours we can have an area section off for your event. The below packages include party food platters & bar tab to kick your party off. Once the bar tab runs out your guests can pay for drinks here on or we can run a bar tab for you.



FOOD OPTIONS

Yum Cha Platter - Thai money bags, wontons, dumplings & spring rolls with plum & sweet chilli sauces (v) -approx 60 pieces

Mixed Seafood Platter- Coconut beer battered prawns, salt & pepper squid, tempura fish bites with wasabi mayonnaise and sweet chilli with lemon & lime wedges- approx 60 pieces

Extra Large Nibbles & Crudités Platter- corn chips, olives, vegetable crudités batons, cheese cubes, Turkish bread fingers & dips

Mixed Skewer Platter- Satay chicken skewer with lime & peanut sauce, Tandoori chicken with tzatziki and honey & soy glazed beef with sesame, grilled vegetable- approx 60 pieces

Extra Large Cheesy Potato Wedges Platter- seasoned potato wedges over baked with crispy bacon, mozzarella and topped with a chunky tomato salsa

PRICING

Option 1 \$600

Includes your choice of 3 platters above
+ \$300 bar tab then guests pay for drinks as consumed thereafter

Option 2 \$700

Includes your choice of 4 food platters above
+ \$350 bar tab then guests pay drinks as consumed thereafter

Option 3 \$800

Includes all food platters above
+ \$500 bar tab then guests pay for drinks as consumed thereafter

Canape set menu

This is our recommended package which caters a fun packed variety of traditional, gourmet & substantial finger food. The package caters approx 10 canapés per person, suitable for events with a duration of 2 ½ to 3 hours. Pricing includes exclusive use / sectioned off area of the restaurant area and staff to serve food throughout your event.



COLD ITEMS

- Chorizo sausage & grilled haloumi on skewer
- Oriental selection- freshly made sushi & nori rolls (v), vegetable rice paper rolls (v) and peking duck pancakes, with dipping sauces (v)
 - Garlic & thyme roasted cherry tomato, basil & bocconcini (v)
- Glazed mix of mushrooms, wilted baby spinach and mascarpone in crispy wonton wrapper (v)
 - Duo of tartlets

WARM ITEMS

- Butter chicken with fragrant basmati rice served in noodles boxes
- Tempura fish bite with fries and tartare served in bamboo boat
 - Coconut beer battered prawns with saffron mayonnaise
 - Assorted vegetarian quiche & tartlets (v)
 - Satay chicken skewer with lime & peanut sauce
- Mini beef burger with caramelised onion, cheese & tomato relish
- Chinese dumpling served on ceramic spoons with fusion sauces
 - Gourmet shepherd's pie
- Gourmet pizzettes- Antipasto & brie (v) / Sicilian / Prawn, pesto & bocconcini

(v) = vegetarian

SWEET ITEM

- Bambino gelatos

PRICING

\$45 per person

Minimum of 25 people during our regular trading hours or 50 people outside these hours

Cold canape menu

These impressive canapés are made with the freshest ingredients with emphasis on presentation. Your selection can be a combination of warm & cold canapés. Pricing includes exclusive use / sectioned off area of our restaurant area and staff to serve food throughout your event.

Selection of freshly made sushi & nori rolls with soy & wasabi
Ratatouille filled tartlet topped with crispy prosciutto
Mini open bagels with assorted toppings

Bbq'd pork & hoi sin cucumber bites
Chorizo sausage & grilled haloumi on bamboo skewer

Chicken and mango salsa served in tartlets
Chicken & mushroom vol-au-vents
Peking duck, shallot and cucumber pancake with hoi sin sauce
Satay chicken burrito with capsicum, sour cream & tomato salsa

Asian style rare roast beef parcels with julienne vegetables & Thai dipping sauce
Crispy wonton wrapper filled with Thai beef salad

Sydney rock oyster served natural with lime & lemon on rock salt \$1 extra pp
Herbed crepe roulade with smoked salmon, cream cheese, baby spinach and chives
Crab with mango & mint salsa served in tartlets

Shortcrust tartlet filled with garlic & thyme roasted cherry tomato, basil & bocconcini (v)
Frittata bites topped with an array of tapenade & pesto (v)
Vietnamese rice paper roll with dipping sauces (v)
Tartlet filled with trio of mushrooms, thyme, wilted baby spinach and mascarpone (v)

(v) vegetarian

CANAPÉ MENU PRICING

Minimum of 25 people during our regular trading hours or 50 people outside these hours
\$27.00pp any 7 selections 1.5-2 hour function
\$35.00pp any 10 selections 2-2.5 hour function
\$42.00pp any 12 selections 2.5-3 hour function
Selection can be a combination of items from our cold & warm canapé menus

See our Fork Food Menu for other finger food and noodle box ideas

Warm canape menu

These impressive canapés are made with the freshest ingredients with emphasis on presentation. Your selection can be a combination of warm & cold canapés. Pricing includes exclusive use / sectioned off area of our restaurant area and staff to serve food throughout your event.

- Satay & coriander chicken tenderloin skewer with lime & peanut sauce
 - Honey and soy chicken wings
- Soups served in shot glasses- spicy Thai chicken / tomato shorba (v)

- Mini beef burgers with caramelised onion, cheese & tomato relish
 - Homemade spiced sausage rolls
- Baby jacket potato's with bacon, cheddar, sour cream & chives
 - Creamy beef & mushroom wrapped in filo pastry

- Grilled lamb cutlet marinated in rosemary, white wine & garlic with taziki dip \$2 extra pp
 - Chinese dumplings served on ceramic spoons with fusion sauces
 - Gourmet shepherds pie
- Gourmet pizzettes- Antipasto & brie (v) / Bbq chicken / Sicilian / Prawn, pesto & bocconcini
 - Coconut, beer battered prawns with saffron mayonnaise
 - Salt & pepper squid with peppered lime aoli
- Grilled king prawn skewers marinated with garlic, lemongrass, chilli and sesame seeds
 - Atlantic salmon fingers crusted in herbed couscous with lime mayonnaise
 - Pumpkin arancini with hommos on the side to dip(v)
 - Assorted vegetarian quiche & tartlets (v)
- Button mushroom cups baked with ricotta, fresh herbs and parmesan (v)
- Wild mushroom & sage risotto cakes topped with wilted baby spinach & feta
 - Yum cha selection (2pp) - Thai money bags, wontons, spring rolls with plum & sweet chilli sauces (v)

(v) vegetarian

CANAPÉ MENU PRICING

Minimum of 25 people during our regular trading hours or 50 people outside these hours

\$27.00pp any 7 selections 1.5-2 hour function

\$35.00pp any 10 selections 2-2.5 hour function

\$42.00pp any 12 selections 2.5-3 hour function

Selection can be a combination of items from our cold & warm canapé menus

See our Fork Food Menu for other finger food and noodle box ideas

Fork food

Not quite a cocktail 'bite'; closer to a 'light-meal' these tempting treats are sure to be a crowd pleaser. Most are served individually in noodle boxes with bamboo forks.

COLD SELECTION

- Thai Beef Noodles & Cashews with wok fried vegetables
- Caesar Salad with our delicious dressing, croutons, crispy bacon and shaved parmesan
- Creamy Potato Salad with bacon, shallots and baby spinach
- Smoked Salmon and Shallots with mixed Asian greens, bean sprouts, drizzled with coriander chilli dressing
- BBQ Pork with snow peas, Asian mushrooms and mixed greens with sesame soy
- Garlic & Lime Squid with mixed greens, fresh mint and peppered lime aoli
- Baby Buns with filled with delicious gourmet fillings (some v)

WARM SELECTION

- Green Thai Chicken Curry with bamboo shoots on steamed rice
- Creamy Butter Chicken on rice with mini pappadum
- Spicy Beef Strips, Hokkien noodles, fresh chillies, shallots, capsicum and vegetables in a Thai sauce
- Veal Tortellini served in a creamy bacon and mushroom & shallot sauce
- Beef Stroganoff on rice with fresh chive batons
- Chicken & Mushroom Risotto with baby spinach and parmesan
- Seasoned Potato Wedges with sweet chilli sauce, sour cream and chives
- 12" Whole Gourmet Pizza Selection- assorted toppings - 2 slices pp
- Tempura Fish and Chips served in boat with lime wedge and tartare

PRICING

All items are \$5.50 each - minimum of 20 per type

Seated set menu

All seated meals are served alternatively. Please let us know if there are any specific dietary requirements or vegetarians to cater for. Pricing includes exclusive use / sectioned off area of our restaurant area and staff to serve food throughout your event.

STARTERS

On platters in centre of tables

Mezze & Tapas platter- Mediterranean tasting plate with dips & breads
Mixed breads platter- garlic, herb & parmesan bread / Brushetta

ENTRÉES

All served alternatively

Veal tortellini in mushroom, bacon & shallot cream sauce
Penne pasta with chorizo sausage, onion, mushroom, black olives & sun dried tomato
Home-style lasagne layered with bolognese and creamy béchamel sauces
Wild mushroom & baby spinach risotto (v)
Spinach & ricotta cannelloni with tomato & basil sauce (v)
Salt & pepper squid with peppered lime mayonnaise
BBQ pork & avocado rice paper rolls with plum dipping sauce

MAINS

All served alternatively & with seasonal vegetables & roast potatoes

Tender chicken breast over baked with roasted eggplant, napolatana sauce & mozzarella
Chicken topped with a bacon, macadamia & parmesan crust with Demi glace
Rib-Eye of Pork served with baked apple & sage jus
Veal escallops served in mushroom and red wine sauce
Tempura fish served with dipping sauces
Pan fried Barramundi fillet with white wine & saffron cream sauce

DESSERTS

All served alternatively

Mini berry cheesecake with raspberry coulis
Petite chocolate mud cake with cream chantilly and strawberry
Mini apple & berry crumble with vanilla bean ice cream
Sticky date pudding with butterscotch sauce

PACKAGES & PRICING PER PERSON

Minimum of 20 people during our regular trading hours or 50 people outside these hours

2 Course: Choose 2 Entrees & 2 Mains **\$35pp**

2 Course: Choose 2 Mains & 2 Desserts **\$35pp**

3 Course: Choose 2 Entrées / 2 Mains / 2 Desserts **\$40pp**

4 Course: Choose 1 Starter, 2 Entrees / 2 Mains / 2 Desserts **\$45 pp**

5 Course: 2 Starters, 2 Entrees / 2 Mains / 2 Desserts **\$49pp**

For Chefs selection of canapés on arrival add \$5.50pp

Buffet menu

Buffets are set up in warming trays ready for guests to help themselves.

HOT MAIN DISHES

- Rosemary & garlic roast lamb with red wine sauce
- Beef & red wine sauce with mushrooms & onions
- Roasted turkey breast with gravy & cranberry sauce
- Beef stroganoff with button mushrooms, wine and sour cream & chives
 - Beef in black bean sauce with stir fried vegetables
 - Thai green chicken curry with bamboo shoots
 - Butter chicken with pappadums & riata
- Homemade Lasagne layered with rich bolognaise and béchamel sauces and over baked with mozzarella
 - Penne pasta in creamy mushroom, bacon & shallot sauce
- Penne pasta with chorizo sausage, mushrooms, sun dried tomato olives, tossed in napolatana sauce
- Hokkien noodles with stir fried vegetables, Asian greens, soy and oyster sauces (v)
 - Spinach & ricotta cannelloni topped with napolatana and bocconcini (v)
- Gourmet vegetarian lasagne layered with napaltana sauce & béchamel (v)

SIDES

- Bread rolls & butter portions (v)
- Buttered seasonal vegetables (v)
 - Roasted baby potatoes (v)
- Steamed rice scented with cinnamon & star anise (v)

DESSERT

- Australian cheese selection with black grapes, water crackers, dried fruits & nuts
 - Seasonal sliced fresh fruit platter
- Cake- Double baked blueberry cheesecake
 - Chocolate mousse Gateau

(v) vegetarian

PACKAGES & PRICING PER PERSON

Minimum of 25 people during our regular trading hours or 50 people outside these hours. Minimum of 2 Mains and 2 sides are to be ordered

Number of choices	Hot main dishes	Sides	Salads (see salads page)	Cold platters (see gourmet platters page)	Dessert
1	N/A	N/A	\$4.50pp	\$5.00pp	\$5.00pp
2	\$20pp	\$6.00pp	\$6.00pp	\$8.00pp	\$8.00pp
3	\$25pp	\$7.00pp	\$7.50pp	\$9.00pp	\$9.00pp
4	\$30pp	\$8.00pp	\$9.00pp	\$10.00pp	\$10.00pp

Our Platters

Compliment your event with platters which can be placed on side tables for cocktail parties or in the centre of the table for seated events for guests to help themselves. 1 platter serves around 10-12 people

Party platters \$30 each

Corn Chip & Dips Platter- Guacamole and salsa with corn chips, grissini and bread

Yum Cha Platter (warm) - Thai money bags, wontons, dumplings & spring rolls with plum & sweet chilli sauce (v)

Entertainer platters \$60 each

Party Snack Platter- Pretzels, Turkish bread fingers, corn chips, kettle chips, mixed nuts, cheese cubes, cheezels & 3 dips

Nibbles & Crudités Platter- corn chips, olives, vegetable crudités, cheese cubes, pretzels, Turkish bread fingers & dips

Mixed Sandwich & Wraps Platter- a mixed assortment of speciality breads filled to the brim with delicious fillings

Gourmet platters \$85 each

Antipasto Selection - Sliced deli meats, sun dried tomato, melon & prosciutto, tomato & bocconcini skewers, kalamata olives, frittata, char grilled vegetables, Brushetta mix, dips & bread

Oriental Platter- selection of sushi, nori rolls, julienne vegetables wrapped in rare roast beef, vegetable rice paper rolls, cucumber & bbq'd pork bites with hoi sin sauce, served with sweet chilli, soy & wasabi

Tapas Platter- Marinated baby octopus, feta, chorizo sausage, frittata, sautéed prawns, marinated mushrooms, sliced prosciutto, fried herbed olives, toasted turkish bread and dips

Cold Seafood Platter \$225

Succulent medley of the freshest seafood- Sydney rock oysters, slices of smoked salmon, king prawns, marinated baby octopus & mussels with sauces, lemon & lime



Salads

\$45 each

TANDOORI CHICKEN SALAD

with mixed greens, cucumber, tomato, Spanish onion, mango chutney and tzatziki

GARDEN SALAD

with mixed lettuce leaves, fresh tomato, cucumber, capsicum, Spanish onion and carrot with balsamic dressing

CREAMY POTATO SALAD

with shallot, boiled egg, bacon, mustard grain mayonnaise and baby spinach

PERSIAN JEWELLED RICE

fragrant basmati & wild rice with dried fruits, coconut, raisins, almonds, nuts & mango chutney

ROCQUETTE & PARMESAN SALAD

served with semi dried tomato, roasted pumpkin & pine nuts, goat's cheese & balsamic dressing

SPANISH COUS COUS

with chorizo sausage, mushroom, tomato, capsicum, black olives & baby spinach



Tea & coffee

Percolated Coffee & Tea selection Served in urns for guest to help themselves	\$2pp/min 40 people
Espresso Coffee & Herbal Tea Freshly ground Coffee and freshly brewed Tea Made to order & charged as consumed	\$3.5/each

Sweet Canapés & Desserts

Bambino gelatos- petite gelatos served in a range of flavours	\$30/doz
Select petite fours & truffles	\$20/doz
Heavenly chocolate mousse with, caramel fudge & malteser	\$24/doz
Raspberry & custard swirl served in shot glass	\$24/doz
Mini biscuit & biscotti selection	\$18/doz
Chocolate dipped strawberries	\$24/doz
Selection of mini cakes, slices & tartlets	\$36/doz
Fresh fruit kebabs- skewered seasonal fresh fruit	\$36/doz
Whole cake range	\$40 per cake
Australian cheese platter- select cheeses with dried fruits, cracker selection and black grapes- serves 10 to 12 people	\$85 platter
Sliced fresh fruit platter- a selection of market fresh fruit, melons & berries; serves 10 to 12 people	\$50 platter

Desserts, coffee & tea packages are only available in conjunction with our food menus.

Our Beverage Packages

Our bar staff will serve your selected package throughout your event and guests may also approach the bar for direct service. Each package includes unlimited beverages within the selected package for the time period agreed.

STANDARD PACKAGE

House White Wine
House Red Wine
House Sparkling Wine
Local tap beers (depending on venue availability)
2 types of local bottled beer
Light Beer Soft drinks
Juice
Water

2 HOURS \$25 / 3 HOURS \$35 / 4 HOURS \$40 / 5 HOURS \$45



PREMIUM PACKAGE

Premium Sauvignon Blanc
Premium Shiraz
Premium Sparkling Wine
All tap beers (depending on venue availability)
2 types of bottled beer (range to be agreed)
Standard basic spirits
Soft drinks
Juice
Water

2 HOURS \$30 / 3 HOURS \$39 / 4 HOURS \$45 / 5 HOURS \$54

*Please note we have a strict RSA policy which we must adhere to.

Terms & Conditions

Booking Your Event

Check with us for availability for your chosen date Decide on the menu style, size of your event and area required For DJ's and security contact us Complete the Functions Booking Form Place a deposit of 20% to secure the function date Full payment of the event is required by the function date at the latest.

Quote

Once we have discussed your requirements, we will develop a quote based on your individual requests. We can accommodate changes to the original quote, however any dramatic changes that occur to either the quoted menu or number of guests attending, may result in a re evaluation of the original quote.

Weekend Functions and Venue Hire

Functions & events held on Sunday or public holidays incur a 10% additional charge on the final price. No venue hire is payable during our regular trading hours however events outside these incur a \$300 venue hire fee

Deposit and Confirmation

To confirm your booking we will require a 20% deposit of the total quoted price, payable 14 days prior to the event, all amounts outstanding are due 3 days prior to the event, or as specified in our correspondence with you. Your booking cannot be guaranteed without this deposit. A final invoice will be issued 3 days prior to the event, at this point we will require confirmation of guests attending. From this point onwards we will do our best to accommodate an increase in guests, however are unable to accept a decrease in numbers.

How would you like to pay?

Payments can be made by direct credit (EFT), credit card or cash.

Cancellation

If you need to cancel your event, the following conditions will apply: Any corporate or private event cancelling within 7 days prior to the scheduled date will incur a 100% loss of deposit. Any cancellation made within 72 hours prior to the event, will require full payment of the quoted price. In the instance of us cancelling your event a full refund will apply.

Prices

While all attempts are made to maintain published prices, they may be subject to change without notice. All menus are seasonal and are subject to availability of produce and we reserve the right to vary the menu at any time. If this occurs the client will be informed prior to the event and a substitution will be offered to equal or greater value. Minimum charges apply to all of our menus. Prices quoted include GST unless otherwise specified.

Equipment Hire

Any breakages, loss or damage caused to hired equipment, through no fault of ours will be charged to your account per item. For offsite functions all goods are to be cleaned and returned by the due date or additional charges will apply. All items delivered are subject to a delivery charge based on the distance of various locations.

Responsible Service of Alcohol

We have a responsible service of alcohol policy. It is illegal to serve alcoholic beverages to any person who is considered to be intoxicated or who will be driving a vehicle, and as such we reserve the right to refuse service to such a person or request them to depart the premises. It is illegal to serve alcohol to persons under the age of eighteen years and we reserve the right to request suitable identification.

Staff Charges (off site functions only)

To provide you with the best possible food and beverage service, we recommend a minimum of one chef / supervisor, and a ratio of one service staff member per 25 guests. While we try to ensure that there is no variation from our quoted prices, if during your event unforeseen labour is required, or you request to extend the scheduled staffing times, overtime charges for each additional hour will apply.

Travel Time and Delivery (off site functions)

Depending on the location of your event, travel time and or delivery charges may apply. These charges will be stated within the quotation.

Acceptance of Terms and Conditions

Confirmation of your order, verbally or in writing, will be an acceptance by you of these terms and conditions. Payment of a deposit will constitute confirmation of your order.