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Y A R D

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FUNCTIONS INFORMATION
PACKAGE

2018

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The Venue

The Yard Café boasts a large dining area with both indoor and outdoor space options depending on size needs, table arrangement and numbers of guests. Each space can be styled to suit your event, whether it be a rustic wedding or a sophisticated corporate event. If you are unsure of the best way to decorate for your event, our friendly staff can work with you to achieve your vision assisting with balloons, streamers, etc.

The Courtyard

The Courtyard area located at the rear of the venue is perfect for a cosy celebration with creeping vines, lush greenery and twinkling fairy lights.

- Free to hire* (10.1)
- Access to bar
- Holds up to 50-60 seated and 100 standing
- Can be used in conjunction with one of our food and/or drink packages
- Sit-down banquet, platters, grazing board or standing canape style set-up
- Access to chalkboards for art use
- Playground for children's use – can be hidden if not in use by drop cloths

Industrial Bar

The Industrial Bar area located in the mid-section of the venue is perfect for those wanting a little bit of edge, boasting wooden and leather accents complimented by locally painted pop art images and intricate metal light fittings.

- Free to hire* (10.1)
- Access to bar
- Seated area only – holds up to 25 across all individual tables
Please note – tables within this area cannot be rearranged
- Can be used in conjunction with one of our food and/or drink packages
- Sit down banquet or platter options available

Both the Courtyard and Industrial Bar areas can be hired for large groups at no extra cost. Optionally, for very large events it is recommended to request to book the entire venue. This will be determined at management's discretion depending on number of guests and spend amount.

The Food

The Yard Café has 4 different menu options available for your event and can cater for any dietary requirements you and your guests may have.

Banquet Menu #1

Recommended for smaller, intimate groups. Maximum of 40 guests.

\$25 per person

Menu consists of

- 1st course
Garlic pizza bread
Sourdough and trio of house-made dips – smoked salmon and dill, avocado and feta, hummus and dukkah
- 2nd course
Superfood salad selection
- 3rd course
Pulled pork tacos with slaw, black beans, chipotle mayo and salsa verde
Optional – add chicken/BBQ pork sliders for \$5 per person

Banquet Menu #2

Recommended for smaller, intimate groups. Maximum of 40 guests.

Alternate drop with 2 or 3 options, or pre-order only.

\$35 per person

- 1st course
Sourdough and trio of house-made dips – smoked salmon and dill, avocado and feta, hummus and dukkah
- 2nd course
Chicken - Crispy skin chicken breast, rosemary and garlic mash, served with a rocket salad, crispy parmesan and smoked tomato hollandaise.
Red meat - 200gm grass fed rump steak, seeded Dijon mustard smashed potatoes, asparagus, roasted vine tomatoes, thyme and a red wine jus.
Fish - Grilled monk fish, upon a sun-dried tomato, beetroot and spinach Israeli cous cous, green beans and roasted cherry tomatoes, with a lemon butter and caper sauce.
Vege/Vegan - Roast sweet potato, spinach, sun-dried tomato and Spanish onion cous cous salad, pan seared polenta cakes, with a chickpea sesame and garlic dressing

Canape Menu

Recommended for larger groups.

\$20 per person – 4 options

\$4 per piece, per person thereafter

Canape options consist of

- Gourmet sushi (V)
- Peri Peri chicken skewers (GF)
- Satay chicken skewers (GF)
- Bolognaise and pea arancini
- Two cheese arancini (V, GF)
- Mini beef wellington
- BBQ pork slider burgers
- Stuffed button mushroom (V)
- Vegetarian spring roll (V)
- Peking Duk spring roll
- Potato rosti with smoked salmon
- Tempura prawn (GF)
- Gruyere and corn croquette (V)
- Lamb kofta with shakshuka sauce (GF)
- Spinach, ricotta and semi-dried tomato involtini
- Assorted pizzas

Platter Menu

Each platter will feed approximately 4 people.

Platters as priced below

- Fruit platter – \$30 each
A selection of seasonal fruits and citrus
- Sourdough and trio of house-made dips – \$30 each
Smoked salmon and dill, avocado and feta, hummus and dukkah
- Cheeseboard – \$40 each
A selection of crackers, assorted dried and fresh fruits, dips and relishes, 2 cheese varieties
- Charcuterie board – \$60 each
A selection of premium cured meats and sausage, pork rillets, boozy pates, pickled vegetables, relishes, sourdough
- Seafood board – \$60 each
A selection of premium seafood, smoked and cured fish, cured tinned seafood, seafood rillets, fresh seasonal crustaceans, sauces
- Mixed tacos – \$50 each
A selection of chicken, pulled pork, fish and vegetarian tacos with chipotle mayo and salsa verde
- Mixed slider burgers – \$50 each
A selection of chicken and pulled pork slider burgers

Grazing Board

A great option if you are wanting a constant source of food to nibble on throughout your event.

\$250 per square – equates to just under 1m² per square.

Grazing board includes

- Wafer sticks
- Pretzels
- Cheese, dips and crackers
- Fresh popcorn
- Chocolate-coated strawberries
- A selection of seasonal fruit and citrus
- Wild olives
- Tim Tams
- Cured meats
- Assorted nuts

The Drinks

The Yard Café boasts a fully licensed bar, complete with beer on tap, wine, spirits and a selection of our signature and more classic cocktails. As a thank you for booking in your function at The Yard Café we offer special discounted beverage rates throughout the course of your event.

Depending on your event, The Yard Café can offer you either a cash bar, bar tab or drinks package option. We can also provide personalised bar menus for use at your event.

Cash Bar

Pay as you go option.

Beverages include

- \$6 Tap Beer and Cider Specials
- \$6 House Wines Specials
- Extensive bottled beer, wine, spirits and cocktail selections

Bar Tab

Bar tabs are a great option if you would like to pay for your guests. Set a limit or extend your tab as needed throughout your event.

Beverages include

- \$6 Tap Beer and Cider Specials
- \$6 House Wines Specials
- Extensive bottled beer, wine, spirits and cocktail selections

Drinks Packages

Drinks packages are a great way to keep the drinks flowing all night long for a minimal price.

Packages

- Silver package – \$50 per person for 3 hours
Beverages include tap beer and cider, house wines, soft drink and juice
- Gold package – \$80 per person for 3 hours
Beverages include tap beer and cider, house wines, house spirits, soft drink and juice

For extended drinks package time periods please enquire within.

Terms and Conditions

1. Confirmation and Deposit

- 1.1 A non-refundable deposit of \$200 is required to book event spaces on Fridays, Saturdays and Sundays and will come out of the final cost of the event.
- 1.2 By paying deposit the client accepts all terms and conditions laid out within this agreement.
- 1.3 All bookings must be accompanied by a deposit within 14 days to secure date.
- 1.4 Management reserves the right to cancel any booking not accompanied by a deposit.
- 1.5 Final numbers are required at least 5 days prior to the event.

2. Cancellations

- 2.1 All cancellations must be made in writing or via direct phone to the manager.
- 2.2 Any monies previously paid will be forfeited.
- 2.3 In the case of an unlikely event, management reserves the right to cancel any booking and refund any monies paid.

3. Payment

- 3.1 Payments may be made by direct debit or in-person directly to the manager.
- 3.2 Beverage packages must be paid prior to consumption.
- 3.3 All food costs must be paid at the commencement of the event.

4. Menu Selections

- 4.1 All menu selections must be provided in writing or via direct phone to the manager 1 week prior to event date.
- 4.2 In the case that the menu has not been selected within this time frame management reserves the right to make selections on your behalf.

5. Times

- 5.1 Start times for any event must be confirmed at least 3 days prior to an event.
- 5.2 Kitchen closes 9.00pm. Only cabinet food items will be served after this time.
- 5.3 Bar closes strictly 10.00pm according to our liquor license, with a 10.30pm consumption grace period provided.
- 5.4 All guests must leave venue by 10.45pm.

6. Entertainment & Noise

- 6.1 No live entertainment is permitted within the venue after 5pm.
- 6.3 The use of our sound system can be used through the Spotify app, providing that all music is appropriate for use throughout the entire venue in the instance that the venue is only partially hired for use.
- 6.4 All noise must be kept at a reasonable level, including the use of any sound equipment or patron communication – any reasonable directions provided by management in relation to noise and other risk factors must be adhered to – in the event that these directions are not adhered to, management reserves the right to limit noise/in extreme circumstances cease event.
- 6.5 Any speeches/cake cutting must be made within the inside area of the premises prior to 8pm.

7. Liquor

7.1 No alcohol will be sold outside of our liquor licensed times of 10.00am – 10.00pm under any circumstances.

7.2 Persons under 18 years must not be within the bar vicinity at any time.

7.3 Any alcoholic gifts bought into the premises must remain behind the bar until guest departure.

7.4 No BYO - any guests found consuming alcohol beverages which are identified to be from an outside source will be evicted from the premises.

7.5 Persons consuming liquor within the courtyard area of the venue must be seated at all times – management reserves the right to enforce this in accordance with the Liquor Act.

8. Prices

8.1 All prices are inclusive of GST.

8.2 Prices may be subject to change. If so, we will notify you at the earliest possible convenience.

9. Deliveries, Styling Services and Function Set-Up

9.1 All deliveries and requirements to set-up an event must be confirmed with management prior to the event.

9.2 Any styling services provided by The Yard Café must be paid upon arrival to the event – in the instance a deposit is needed for such services this must be paid with management before services can be confirmed.

9.3 No confetti (including within balloons and party poppers) is to be used within the venue. If these items are bought into the event, a cleaning fee of \$50.00 will be charged to the client.

9.4 No candles are to be used within the venue – fake candles are permitted.

10. Function Hire Pricing

10.1 Free venue hire permitted if a minimum spend per head is reached on food and/or bar as determined by management.

10.2 If minimum spend cannot be reached, venue hire costing will be determined and agreed upon between management and client.

11. Liability and Damages

11.1 The client is available for all charges and terms as agreed above.

11.2 Any damages shall be paid for in full by the client or any affiliated persons of the event.

11.3 The Yard Café and its employees will not be responsible for any injury, illness or loss suffered by the client or any affiliated persons of the event before, during, or after.