

FORMAL PACKAGES

@ The Morphett Vale Function Centre

Formal Packages



Terms & Conditions

Payment of your room hire provides acceptance of the following terms and conditions.

Bookings: A minimum of 70 people are required to hire our function room. The booking is confirmed when the \$200.00 room hire has been paid. Room hire includes set up, cleaning and your choice of black or white table cloths.

Tentative bookings not confirmed within 14 days may be released at the discretion of The Morphet Vale Function Centre & the Function Co-ordinator.

Cancellation: If a cancellation occurs, The Morphet Vale Function Centre will not refund the room hire.

Payment: 50% of your total bill (not including room hire) must be paid 48 hours prior to your function.

Confirmation: Final numbers are required **5 working days** prior to your function. Numbers given at this time will be considered final and the client will therefore be deemed responsible to pay the full amount. Any additional guests attending will be charged accordingly.

Menu: Menu approval must be verified no less than **10 days** prior to your event. A surcharge may apply when numbers fall below the required minimum guests (\$10 per person)

Decorations: We invite you to bring in your own decorations to have the atmosphere and theme you wish, with the exception of **scatters, confetti or any substance that may stain once wet.** If Management judge your function or decorations to require extra cleaning, cleaning costs may be included in final bill. Any damages made by the client or guests are the financial responsibility of the client.

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Licensing: The Function Room is licensed til 12.00am. Extension can be made through Management
Management reserves the right to refuse service to any function guest.

The Responsible Service of Alcohol Act requires staff to ask for ID if the guest appears younger than 25 years old. Any under-age guest caught consuming alcohol will be evicted from the premises immediately. Abusive, offensive or disorderly conduct will not be tolerated. If such behaviour continues further legal action may be taken.

All minors must leave the premises by midnight.

BYO Cake: We are happy for you to provide your own cake. A \$1pp cake cutting fee applies for it to be served individually. This needs to be organised when confirming your menu.

No other food or beverage is allowed to be brought onto or to be consumed on the premises by the client or guests.

Entertainment: Due to being in a residential area **all entertainment must be finished by 12.00am.** Music must be performed at an acceptable volume. Management reserves the right to discontinue any entertainment deemed undesirable.

Signed Acceptance

I confirm that I have read, understood and accepted the policies in relation to the Event Agreement and conditions outlined. I acknowledge that deposit paid to confirm booking is non-refundable.

Name:.....

Sign:.....

Date:.....

Function Co-ordinator:.....

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2 Course Set Menu Prices

All prices listed include GST and are subject to alternation without notice

Creating your own menu gives you the versatility to choose your meals, taking into consideration budgets and tastes. To assist you we have included some examples that may help you plan your menu.

2 COURSE SET MENU \$27.00 PER PERSON

ALTERNATE DROP OPTION (MAIN) \$25.00 PER PERSON

1 Soup : Choice of 2 Mains

2 COURSE SET MENU \$28.00 PER PERSON

ALTERNATE DROP OPTION (SOUP & MAIN) \$26.00 PER PERSON

Choice of 2 Soups : Choice of 2 Mains

2 COURSE SET MENU \$29.00 PER PERSON

ALTERNATE DROP OPTION (MAIN) \$27.00 PER PERSON

1 Appetiser : Choice of 2 Mains

2 COURSE SET MENU \$33.00 PER PERSON

ALTERNATE DROP OPTION (APPETISER & MAIN) \$31.00 PER PERSON

Choice of 2 Appetisers : Choice of 2 Mains

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3 Course Set Menu Prices

All prices listed include GST and are subject to alternation without notice

Creating your own menu gives you the versatility to choose your meals, taking into consideration budgets and tastes. To assist you we have included some examples that may help you plan your menu.

3 COURSE SET MENU \$35.00 PER PERSON

ALTERNATE DROP OPTION (MAIN) \$33.00 PER PERSON

1 Soup : Choice of 2 Mains : 1 Dessert

3 COURSE SET MENU \$37.00 PER PERSON

ALTERNATE DROP OPTION (MAIN) \$35.00 PER PERSON

1 Appetiser : Choice of 2 Mains : 1 Dessert

3 COURSE SET MENU \$38.00 PER PERSON

ALTERNATE DROP OPTION (SOUP & MAIN) \$36.00 PER PERSON

Choice of 2 Soups : Choice of 2 Mains: 1 Dessert

3 COURSE SET MENU \$39.00 PER PERSON

ALTERNATE DROP OPTION (APPETISER & MAIN) \$37.00 PER PERSON

Choice of 2 Appetisers : Choice of 2 Mains : 1 Dessert

3 COURSE SET MENU \$40.00 PER PERSON

ALTERNATE DROP OPTION (SOUP, MAIN & DESSERT) \$38.00 PER PERSON

Choice of 2 Soups: Choice of 2 Mains: Choice of 2 Desserts

3 COURSE SET MENU \$41.00 PER PERSON

ALTERNATE DROP OPTION (APPETISER, MAIN & DESSERT) \$39.00 PER PERSON

Choice of 2 Appetisers : Choice of 2 Mains : Choice of 2 Desserts

3 COURSE SET MENU \$44.00 PER PERSON

Choice of 2 Appetisers : Choice of 3 Mains : Choice of 2 Desserts

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Set Menu Options

EXAMPLE 1:

2 course meal with a choice of two soups and two mains and Birthday Cake for dessert

Entrée:

1st option chosen from soup selections– *Curried Pumpkin & Coriander*

Plus

2nd option chosen from soup selections– *Chicken Noodle*

Mains:

1st option chosen from the mains selections–

Pistachio and Lemon Crusted Lamb Back Strap with Celeriac and Potato Gratin, Baked Tomato and Green Beans

Plus

2nd option chosen from the mains selections–

250g Grain Fed Porterhouse Steak, Olive Tapenade and Tarragon Butter with a Green Leaf Salad

Dessert:

Birthday Cake



Your Menu

Entrée
Curried Pumpkin & Coriander Soup
Or
Chicken Noodle Soup

Main
Pistachio & Lemon Crusted Lamb Back Strap with Celeriac and Potato Gratin, Baked Tomato and Green Beans
Or
250g Grain Fed Porterhouse Steak, Olive Tapenade & Tarragon Butter with a Green Leaf Salad

Dessert
Birthday Cake

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Set Menu Options

EXAMPLE 2:

3 course meal with a choice of two appetisers, two mains and one dessert with Birthday Cake

Entrée:

The option chosen from soup selections– *Chicken Skewers on a Bed of Steamed Rice with Prosciutto Dust and a Sage Cream Sauce*

plus

The option chosen from appetiser selections–*Salt & Pepper Calamari Salad with a Ranch Dressing*

Mains

1st option chosen from the mains selections–

Baked Salmon with Cocktail Potato, Radish and Cucumber Salad drizzled with a Herb Dressing

Plus

2nd option chosen from the mains selections–

250g MSA Rump with Crispy Fried Onion, Dijon Mustard Glaze, Shoestring Fries and Roasted Garlic Mushrooms

Dessert

Option chosen from the dessert selections– *Chunky Chocolate Cheesecake*

Plus

Birthday Cake



Your
Menu

Entrée

Chicken Skewers on a Bed of Steamed Rice with Prosciutto Dust and a Sage Cream Sauce

Or

Salt & Pepper Calamari Salad with a Ranch Dressing

Main

Baked Salmon with Cocktail Potato, Radish and Cucumber Salad drizzled with a Herb Dressing

Or

250g MSA Rump with Crispy Fried Onion, Dijon Mustard Glaze, Shoestring Fries and Roasted Garlic Mushrooms

Dessert

Chunky Chocolate Cheesecake

Or

Birthday Cake

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Set Menu Course Selections

PLEASE CHOOSE THE SOUP YOU WISH TO HAVE FOR YOUR SET MENU

**Curried Pumpkin and Coriander (GF)*

**Crème of Potato, Smokey Bacon & Leek (GF)*

**Tomato, Bacon & Basil (GF)*

**Chicken Noodle*

PLEASE CHOOSE THE APPETISER YOU WISH TO HAVE FOR YOUR SET MENU

Cold Selection

**Beef Salad with Beetroot and Horseradish Cream*

**Prawn and Avocado Salad with Italian Dressing (GF)*

**Salt & Pepper Calamari Salad with a Ranch Dressing*

Hot Selection

**Prawn Twists with Mango and Sweet Chilli Sauce*

**Chicken Skewers on a Bed of Steamed Rice with Prosciutto Dust & a Sage Cream Sauce*

**Pumpkin, Baby Spinach & Leek Risotto with Shaved Parmesan (V)*

**Wok Fried Prawns, Mushrooms and Bean Sprouts in Sweet Soy with Steamed Rice*

Please note: Due to the preparation process we are unable to guarantee any meal free from any nut traces.

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Set Menu Course Selections

PLEASE CHOOSE THE MAIN(S) YOU WISH TO HAVE FOR YOUR SET MENU

- *Chicken Provencale, Tomato, Onion Garlic and Basil with Garlic Zucchini and Chat Potato*
- *Baked Chicken Breast wrapped in Prosciutto with a Leek Cream Sauce on Soft Mash Potato and Broccolini*
- *Baked Salmon with Cocktail Potato, Radish and Cucumber Salad drizzled with a Herb Dressing*
- *Pistachio and Lemon Crusted Lamb Back Strap with Celeriac and Potato Gratin, Baked Tomato and Green Beans*
- *250g MSA Rump with Crispy Fried Onion, Dijon Mustard Glaze, Shoestring Fries and Roasted Garlic Mushrooms*
- *250g Grain Fed Porterhouse Steak, Olive Tapenade and Tarragon Butter with a Green Leaf Salad*
- *300g Murray Valley Pork Rib Eye served on Parsnip & Carrot Mash served with Chat Potato & Bertocchi Bacon and Mushroom Sauce*
- *250g MSA Fillet Mignon with Green Pepper Corn Cream Sauce, Parmesan Hassel Back Potato and Wilted Spinach \$5.00 surcharge applies*

PLEASE CHOOSE THE DESSERT YOU WISH TO HAVE FOR YOUR SET MENU

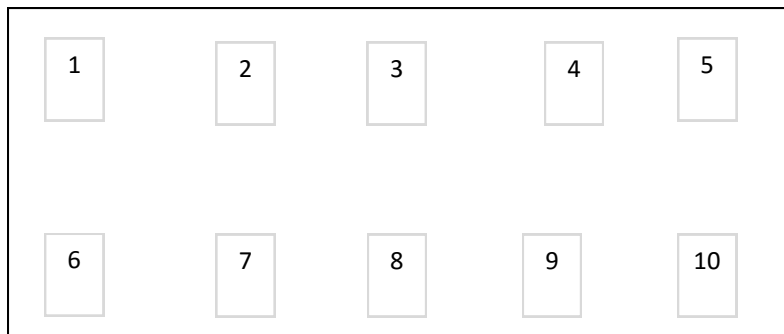
- *Sticky Date Pudding*
- *Tuxedo Chocolate Cake*
- *Pavlova Nest with Berry Compote*
- *Chunky Chocolate Cheesecake*
- *Granny's Apple Pie*
- *Banana Toffee Tart*

All Desserts Presented with Chantilly Cream and Strawberry

CAKE FEE \$1.00 PER PERSON

Please use these table plans to assist you in organising your seating arrangements and room layout

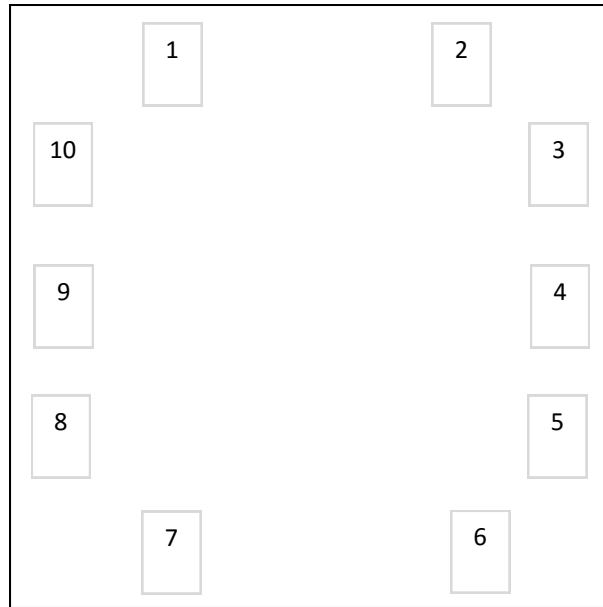
Table Number.....



Seat No.	Name of Guest
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

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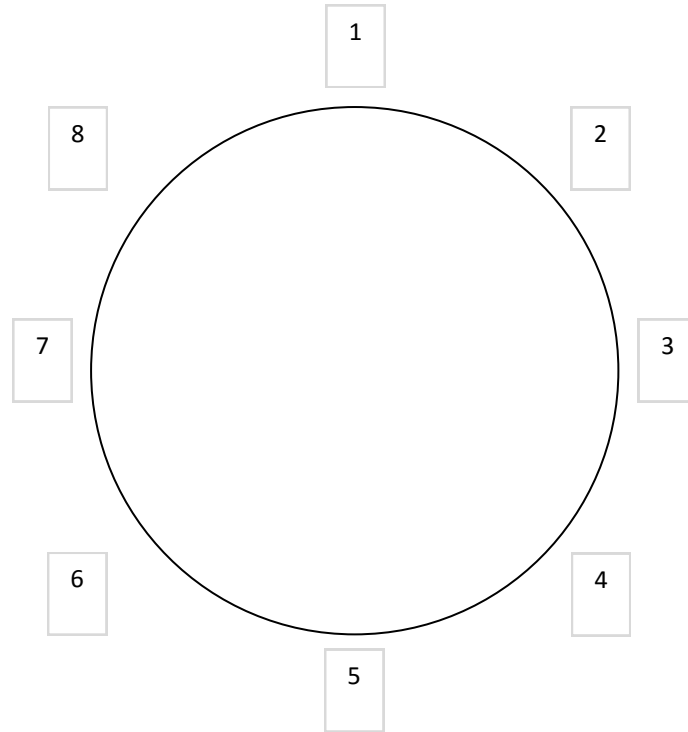
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Table Number.....



Seat No.	Name of Guest
1	
2	
3	
4	
5	
6	
7	
8	

Double Door Entry

Bar

Toilets

Dance Floor &
Stage

Double Door Exit

