

# FUNCTIONS

the Capricorn tavern

## FUNCTION SERVICE

11:30 AM - 9:00 PM

Talk to our Functions Manager  
manager@capricorntavern.com.au  
(07) 4925 0340

Our outdoor function area is surrounded by lush tropical gardens and is the perfect private venue for your next function. We can cater from 20 to 140 guests, have your own private bar and we'll also create a menu to suit your budget.

## PLATTERS

### The Capricorn Platter

*Spring rolls, mini dim sims & wonton parcels, fish bites, thai money bags, vegetable samosas, crumbed prawns, calamari rings - served with assortment of sauces.*

**\$75.00**

70pce (select any 3)

### The Cap Platter

*Cocktail spring rolls, samosa, dim sims served with sweet soya sauce and sweet chilli sauces*

**\$65.00**

80pce

### The Tavern Platter

*Mini beef/assorted savoury quiches (Meat/vegetarian), mini sausage rolls, marinated chicken drumettes served with barbecue and tomato sauces*

**\$75.00**

50pce

### Sandwich Platter

*A selection of white/wholemeal/multigrain silverside, cheese and lettuce, ham cheese and tomato or, chicken, sundried tomato and lettuce*

**\$65.00**

28 corners

### Antipasto platter

*Sundried tomatoes, olives, char grilled capsicum, artichoke, two varieties of cheeses, grapes, crackers, two dips and char grilled garlic bread.*

**\$100.00**

### Pizza platter

*Consist of five 12" pizzas - choose from our full pizza menu Hawaiian, Cajun chicken, Meat lovers or Vegetarian*

**\$80.00**

### Cheese platter

*A selection of local & imported cheeses served with dried fruit, nuts, crackers & garlic Turkish bread*

**\$100.00**

### Fruit platter

*A selection of fresh seasonal fruit*

**\$100.00**

### Tea/coffee station

*(Please see function manager for prices)*

*Gluten free/dairy free available.*

### Room Hire

*\$100.00 Room hire which will include linen for your tables*

**\$100.00**

*All platters and function menu items must be paid 7 days prior to function date.*

*A fully refundable deposit is required to hold/book the venue for your function date.*

*No food can be brought in to venue for consumption, with the exception of a birthday cake.*

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## SET MENU SERVICE

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Set menus are for bookings minimum of 40

Two-course

**\$40pp**

Three-course

**\$50pp**

*For alternate drop menus, please choose two items from each course*

## ENTREES

- 01 Freshly made soup with a crusty bread roll & butter
- 02 Flame-grilled prawn cutlets on a bed of rocket mixed citrus fruits
- 03 Peking duck spring rolls with Asian slow bush tomato chutney
- 04 Smoked salmon with wilted cold greens, honey balsamic, grissini rustic salt

## MAINS

- 05 Stuffed chicken breast with parsley potatoes, macédoine of vegetables and pepper berry hollandaise
- 06 Herb infused pork cutlet with sweet potato gnocchi, mixed vegetables and apple gravy
- 07 Nile perch roulade with asparagus & blue cheese
- 08 A pink seafood risotto with creamy garlic sauce
- 09 Pasta with roast capsicum, tomato, black olives, spinach and mushroom, topped with mozzarella cheese

## DESSERTS

- 10 Mixed cheesecake (passionfruit, mixed berry, and vanilla) served with fresh cream, chocolate strawberry
- 11 Black forest gateau with fresh cream and chocolate strawberry
- 12 Caramel slice with fresh cream and chocolate strawberry

## ALTERNATE ROAST MENU

Freshly made Soup with Crusty Bread Roll & Butter,

**\$20pp**

Slow Cooked Roast Beef

Moroccan Marinated Free Range Chicken

Special Marinated Pork

Served with Roast Potatoes & Mixed Vegetables.

No BYO alcohol allowed, excluding bottles of wine purchased from our bottle shop, a \$10 per bottle corkage fee applies.

Any wilful damage to the hotel must be paid for by the organiser.

Children are not to leave the function area without parental supervision. Children must vacate the premises by 10pm.

The Capricorn Tavern practices responsible service of alcohol, and intoxicated or disorderly guests will be asked to leave.

It is the responsibility of the organiser to communicate these terms and conditions to their guests.