



Thank You for considering the CENTRAL for your next event.
Below is some general information on our areas and packages as well as terms and conditions of use. These details can be tailored to ensure your function reflects you so please discuss with us any requirements or requests you have.

OUR SPACES

Central Restaurant

A perfect venue for your next dinner (or lunch) celebration. Our menu is fresh and has options to suit the fussiest of diners and our two great spaces off the front of our restaurant offer river views and privacy for large dinner bookings - great for a celebratory dinner, work function or long table dining experience.

THE DECK - can seat dinner groups of up to 32

Our New FRONT ROOM can accommodate 60, dependent on layout required

Combine these spaces together for bigger functions.

Central Bar

Our Central Bar provides a fantastic, eclectic space for big events. The inclusion of our new top bar area gives you super exclusivity, great for any style of event

TOP BAR "BARN" - can host from 20-70 with platters or canape style menus available, your own exclusive bar and entrance. The perfect space for birthdays, smaller cocktail functions or breakups.

CENTRAL BAR - Great for birthdays or large cocktail functions, launches or presentations - plenty of space with couch areas, tall bar tables, dance areas and window seating. There is a minimum of 80 confirmed guests to have this area exclusive on weekend nights or we can set you up in a defined area to suit. Please note that on Friday and Saturday nights this area can only be exclusive until 10.30pm

PLEASE NOTE - we do not charge room hire for any catered event, however minimum numbers are required for exclusive use of all areas

TERMS & CONDITIONS

Confirmation

Confirmation of your date is required within 2 weeks of tentative booking to secure your space. Confirmation of your catering requirements are requested 14 days from event date with final numbers to be confirmed 7 days prior to event.

Tentative reservation will be released if no confirmation received within 14 days.

Guarantee of Numbers

Minimum numbers are required for exclusive spaces. Your final guest numbers for catering will be required 7 days prior to the event. This number will be accepted as a guarantee (not subject to reduction) and charges will be made accordingly.

Underage Guests

Your children and underage guests are welcome in our venue, however we are required by law to follow strict licensing rules.

In the restaurant we are classed as a restricted licensed facility. A restricted area is one where young persons are allowed to enter, and remain in, as long as they are in the company of a responsible adult, or are there to have a meal. Underages are welcome for the duration of the event. They will not be able to exit the premises via the bar after 9pm, and can only use this exit prior to 9pm if in the presence of their parent or legal guardian.

In the bar we are classed as a Restricted facility only until 9pm, at which time the classification changes to Prohibited. A prohibited area is an area where young persons under the age of 18 are not to enter under any circumstances or at any time. Underage guests are welcome to attend the function under the supervision of their parent or guardian. They must vacate the premises by 9pm.

Where a function will have Underage guests you will be provided with wristbands to alert staff who is and is not to be served alcohol. All attendees must show ID - no ID means the guest will be classed as underage and no alcohol will be served to them. This includes the person the celebration is for. If any underage person is found to have alcoholic drinks at the function they will be removed from the event, along with the guest who provided it to them. A door list is to be provided for security for all private events to ensure exclusivity.





Set Up

Set up in dining areas will be subject to availability of area as soon as regular trade period completed (eg after lunch service for a dinner event). Deliveries of decorations etc are to be coordinated with the venue prior to you arranging deliver times with your suppliers

As a rule decorations can be set up in the bar areas from 2pm onwards on the day of event and 4pm onwards for restaurant areas.

Strictly no confetti, string poppers or sparklers

Food & Beverages

No external food or beverage is permitted to be brought into any of our Function Rooms. Exception being celebration cake. Delivery date & time of cake must be advised prior to day of the event.

We require hosts cut their own cake & we will provide serviettes for the distribution of your cake. Cutting and plating of your cake will incur a charge of \$5 per head.

Due to sensitive fire detection system candles must be kept to a 1-2 candle maximum. No sparklers are allowed. (please note - should this rule be broken and fire brigade attend the event, the event hosts will be liable for the call out fee which can be up to \$700)

Catering Options

In the restaurant we provide our standard a la carte menu or can cater to specialised menus for special events. Grazing tables or tapas style catering can be provided should numbers allow

In the bar areas we can provide grazing tables, tapas style canapes and catering platters.

Please see our current menus at the end of this pack but feel free to discuss your catering options as our chef's are very talented and flexible and can cater to most requirements.

It is essential when confirming catering you provide us with any dietary requirements or restrictions.

BOOKING FORM

NAME: _____

PHONE:

EMAIL:

ROOM / AREA:(circle)

DECK

FRONT ROOM

TOP ROOM

CENTRAL BAR

DATE: APPROX #:

TYPE OF EVENT:

CATERING: Y/N

DETAIL:

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WILL UNDERAGES BE PRESENT?

BUMP IN / OUT TIME:

ANY EXTERNAL DELIVERIES (IF YES, DETAILS).....

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Signature of Acceptance of T&C's as per function document:

..... Dated: ____/____/____

OFFICE USE ONLY

CONTACT: _____ **DATE:** _____ **BY:** _____

CONFIRMED: **DATE:**..... **BY:**.....

FINAL #'S REC'D: DATE:..... BY:.....

TAPAS OPTIONS

Savoury Dishes

Sushi- tuna & smoked salmon +cucumber

Braised Mt Roland lamb shoulder, onion puree, cumin salt

Bruschetta with tomato, garlic, basil & balsamic glaze

Dong po blackened Pork belly, spiced apple fritter, cinnamon apple puree

Soft shell crab taco with fennel slaw + lemon aoili

Asian style chicken salad cups with crispy noodles, cabbage julienne vegetables & nim jam dressing

Five spice quail + crispy noodle salad

Roasted vegetable tart, spinach pumpkin, roasted vegetables + feta

Pizza selection

Chicken. chilli, coriander, mushroom capsicum, onion, coconut drizzle

Eggplant, capsicum, zucchini, sweet potato, pumpkin, balsamic glaze & haloumi cheese

Wild mushroom, roquette, feta, sweet soy drizzle

Salami, chorizo, ham, onion, mushroom

Pork belly, capsicum, onion, bocconcini

Tiger prawn, cherry tomatoes, garlic, spanish onion & spinach, lemon aioli

Shaved prosciutto caramelised onion, roquette, raspberry jam

Ham, pineapple, spanish onion

Dessert selection

Peanut butter cheesecake, salted pretzel + chocolate drizzle

Individual pecan pies with caramel drizzle, chantilly cream

Vanilla bean pannacotta, berry compote + chocolate shards

Pricing Options - Min 30 people

\$25 per person - Choice of 3 savoury, 1 pizza & 1 dessert

\$35 per person - Choice of 4 savoury, 2 pizza & 2 dessert

\$45 per person - Choice of 6 savoury, 3 pizza & 3 dessert

CATERING PLATTERS

HOT PLATTER - \$50

Sausage rolls, party pies, mini quiches and a assorted selection of pizza slices

COLD PLATTER-\$85

Antipasto selection ~ Cold meats, breads, dips, vegetable sticks and a selection of assorted cheeses

HOT & COLD PLATTER-\$75.00

Antipasto selection

CHEESE PLATE-\$55.00

selection of cheeses, dried fruit & crackers

SANDWICH PLATTER-\$35.00

An assorted selection of freshly made sandwiches

SAVOURY TOAST PLATTER-\$35.00

SWEET POTATO FRIES & AIOLI- \$35.00

LARGE PIZZA'S-\$21.99

Aussie, BBQ Chicken, Salami, Vegetarian, Hawaiian, Prosciutto

Please note: Platters serve 8 - 10 people

Please note: confirmation is required 7 working days (minimum) prior to your function. Final numbers for catering purposes are required 48 hours prior to your function these numbers will be accepted as a guarantee, not subject to reduction and charges will be made accordingly..

Email: formby@goodstone.com.au or Phone :03 64 241 601 for more details

FUNCTION ENQUIRY FORM

DATE TAKEN:..... BY STAFF MEMBER:.....

NAME:.....

PHONE:

EMAIL:

ROOM / AREA:(circle)

DECK

FRONT ROOM

TOP ROOM

CENTRAL BAR

DATE: APPROX #:

TYPE OF EVENT:

CATERING: Y/N

BASIC DETAIL: (EG Platters, Meals, etc).....

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FUNCTION ENQUIRY FORM

DATE TAKEN:..... BY STAFF MEMBER:.....

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ROOM / AREA:(circle)

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