



**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.





A long wooden dining table is set for an event. In the foreground, there's a glass bowl centerpiece with two lit candles. The table is laid with white glassware, folded white napkins, and silverware. The background shows more tables and chairs in a restaurant setting.

## 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:.....**

# CATERING PLATTERS

## **HOT PLATTER - \$200** (serves 15-20)

Assorted hot finger food including sausage rolls, party pies, garlic balls, chicken wings, spring rolls and samosas

## **COLD PLATTER-\$150** (serves 15-20)

A selection of cured meats, assorted cheeses, dried & fresh fruit, pickled vegetables, carrot sticks, nuts, crackers, grissini, olives & a range of dips

## **GRAZING BOARD-\$450.00** (serves approx 30)

A 'pumped up' version of our Cold Platter with some added treats!

## **4 CHEESE & CRACKERS PLATE-\$75.00** (serves 5-10)

Marinated feta, camembert, cheddar cubes & Roaring 40's Blue served with crackers

## **CHEESE & DIPS PLATE-\$120.00** (serves 5-10)

4 cheeses, 3 dips, crackers, mixed nuts, celery & carrot sticks

## **SANDWICH PLATTER-\$100.00** (serves 10-15)

An assorted selection of freshly made sandwiches on your choice of bread

## **SAVOURY TOAST PLATTER-\$100.00** (serves 10-15)

## **LARGE PIZZA'S-\$23.99**

Choose from - Hawaiian, Chicken & Camembert, Meat Lovers, Vego, Prawn & Smoked Salmon. Five Little Piggys or Greek Lamb

ALL PIZZAS - ADD meat \$3 or ADD veg \$2 - see our main menu for full descriptions

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](mailto:formby@goodstone.com.au) or Phone :03 64 241 601 for more details