

plonk! beach cafe

Group Bookings 12 – 30 people



The following information is a guideline to the pricing structure, menus and terms and conditions of our group bookings. The following menus are subject to change due to seasons and availability. Adjustments to the menu can be made in regards to diet restrictions and allergies. Group bookings are suitable for 12-30 people (maximum). Larger numbers are required to book exclusive use of the restaurant.

For further information please email at enquires@plonkbeachcafe.com.au or by ph: 9960 1007

The following menu applies to bookings of 12 people in size up to 30 people.

There is a choice of: 2 entrees, 3 mains & 2 desserts from the following menu, customized menus will be printed for your party to order from on the day.

COST	one course main only	\$35.00 p/p
	two course entree & main	\$52.00 p/p
	two course main & dessert	\$52.00 p/p
	three course entrée, main & dessert	\$65.00 p/p
	shared entrée plus main course	\$45.00 p/p
	shared entrée plus main & dessert	\$56.00 p/p

(group menus include wood fired bread and tea & espresso coffee)

EXTRAS	Roasted potatoes	\$4.00 p/p
	Rocket & parmesan salad	\$4.00 p/p
	Greek salad	\$4.00 p/p
	Steamed seasonal vegetables	\$4.00 p/p
	BYO Cake	\$4.00 p/p

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CURRENT MENU

ENTREES

sydney rock oysters natural served on a bed rocket and lemon

seared scallops with mizuna, roasted pumpkin, cherry tomato's drizzled with garlic butter

avocado salad with green beans, tomato salsa, goats cheese and white wine vinaigrette

pan-fried thai fish cakes with asian salad and spicy tomato chutney

MAINS

pan fried john dory w/ baby bok choy potato mash & baby caper butter sauce

saffron seafood risotto w/ baby prawns, crab meat, salmon, fish & baby spinach

fennel and chilli salt rubbed pork fillet on pear, toasted pine nut and cress salad with apple sauce

roasted duck breast on a bed of creamy potato salad, baby spinach and drizzled with sweet wasabi dressing

DESSERT

Lime pudding with blueberry and Cointreau syrup served with double cream

crème brulee with passion fruit ice cream

cheese plate selection of three cheeses with lavosh & quince paste

group booking guidelines & conditions

booking guidelines

deposit	A \$10 per person deposit is required, otherwise management reserves the right to cancel the booking and allocate the venue to another client.
confirmation	these terms and conditions must be signed and returned with the deposit. Menu and beverage choices, along with any guest seating plans and timings are to be confirmed 14 days prior to the event. Final numbers are required 10 days prior to the function
final payment	At the conclusion of your function, we will provide a single account for the total food & beverage charges incurred by your group, full payment is to be received at the conclusion of the function. Cash, Credit Card and EFTPOS are our only accepted form of payment. We would appreciate payment in a single amount as we do not have the facility to offer 'split bills' or 'pay-as-you - go options. The total food bill will be charged, at a minimum, of your confirmed numbers.

cancellation policy

one week prior:	cancellation earlier than one month prior to the event - full refund (less charges for any items booked and deposits paid)
within 1 week of the event:	no refund of deposit.

payment type accepted

- cash
- credit card
- direct credit accepted by special arrangement, only accepted when nominated at time of booking. Conditions apply.

invoices and receipts

Tax invoices for deposits will be issued on request, otherwise a credit card receipt will be provided on day of function.

additional costs

All costs incurred outside of the signed quotation are to be paid at completion of function. Credit card authority is required prior to the event to facilitate payment of these costs.

Gratuity

You may wish to consider a gratuity (which is paid directly to the staff) for their service on this occasion.

menu

Menu choices are to be confirmed two weeks prior to the event . Any special dietary requirements (including vegetarian) are to be notified 2 weeks prior to the event. Special Dietary Requirements may not be met at the time of the event if prior notice *is not* received.
menu is subject to change without notice

byo

Plonk! beach cafe is fully licensed and therefore does not allow BYO of food or beverages.

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timing

- Breakfast Function:** Monday - Sunday
Guests arrive 8:30am
2 hour period of service - finalised at 10:30am
- Lunch Function:** Monday - Sunday
Guests may arrive at 12 noon
Due to evening commitments guests are required to no later than 4:30pm
- Dinner Function:** Monday - Sunday
Guest may arrive at 6.30pm
Guests are required to leave the restaurant no later than 11pm

venue

As Plonk! Beach cafe is a tenant of Fergusons Boatshed, we do not have exclusive use of the surrounds and facilities of the site. Consideration is requested for your event, however instances may occur which are out of our control. We also request that patrons of Plonk! Beach cafe show consideration and respect for the shared common areas of Fergusons Boatshed.

prices

All stated costs are subject to change without notice. All prices include GST. Quoted prices do not apply to Public Holidays or Special Event days ie Mothers Day, Easter Sunday or Melbourne Cup.

responsibility

Rectification of damage sustained to any Plonk! Beach cafe property by your guests, client or contractors is your responsibility. Plonk! Beach café does not accept any responsibility for damage or loss of property left during the course of, or after the function. Plonk! Beach cafe reserves the right to exclude or remove any undesirable persons from the function or the premises without liability.

responsible service of alcohol

All Plonk! beach cafe staff have obtained 'Responsible Service of Alcohol' certificates. Any guest who shows signs of intoxication, becomes disorderly or violent, or is under the legal drinking age of eighteen, will be refused service and asked to leave.

cake

We would prefer that this be undertaken by your self, due to the delicacy of the cake and to ensure that all decorative expectations are met. BYO cake will be charged at \$4 per person.

floral & decorative themes

These can be arranged to suit your group booking

additional costs

Cloth, marquee, heater, glass hire or any product or services requested not already supplied by the restaurant.
