

Functions at The Bridge

THE FUNCTION ROOM

45pax seated
60pax standing

With a private entrance and private bar, our Function Room is the all-occasions room – perfect for your next dinner, workshop or party.

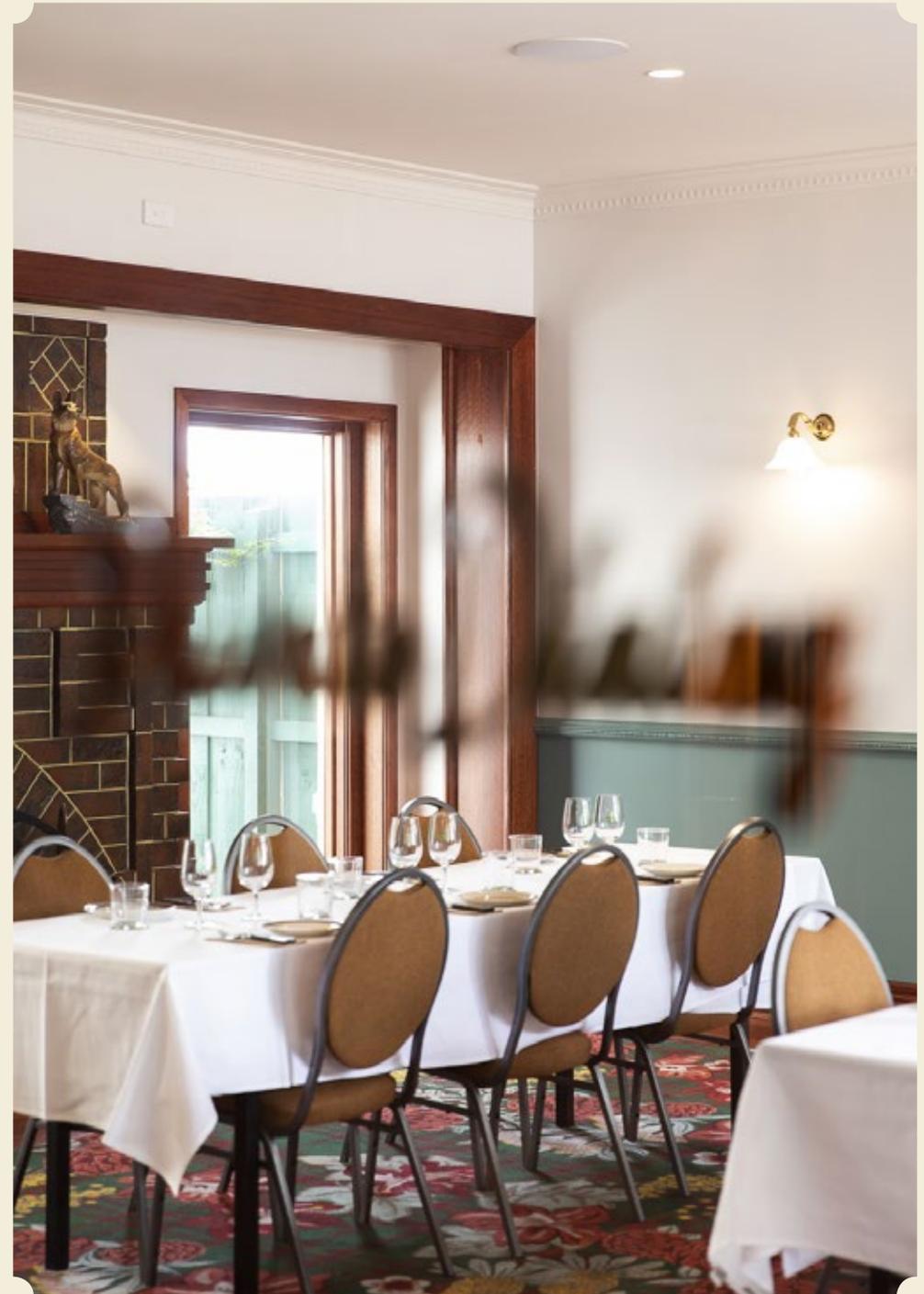
The bar comes fully equipped with four taps and an extensive range of spirits, wine and soft drink. Cocktails can also be added as an extra.

The fully private space welcomes all music options, including live musicians, DJs or even a Jukebox. If you're after something simpler, we have full AV capabilities so a simple Spotify playlist from your phone works just as well on our sound system.

Make sure to ask about our adjoining outdoor Courtyard to increase your space.

Minimum spends for the Function Room vary between peak/off-peak times. Speak to our Functions Manager for clarification on the minimum spend for your event.

- *Wheelchair Access*
- *Fireplace*
- *Isolated Sound System*
- *Private Bar*
- *Microphone*





THE CORK ROOM

32pax seated
80pax standing

With wood-top bar tables and cushioned stools, our Cork Room provides a semi-private space for you and your guests to indulge the luxuries of a private room without feeling too withdrawn from the liveliness of the pub.

Featuring large bifold windows on three sides, the Cork Room is airy, sunny and vibrant. Adjoining the outdoor areas of the venue, the Cork Room space gives you and your guests the best of that indoor-outdoor atmosphere.

Minimum spends for the Cork Room vary between peak/off-peak times. Speak to our Functions Manager for clarification on the minimum spend for your event.

THE LANEWAY

24pax seated
40pax standing

A step away from the Main Bar and Cork Room, the Laneway is a cosy outdoor space with cushioned booth seating and timber tables between luscious garden boxes. The space has its own private gate for a private entrance, and easy access for suppliers.

Ask about a combined event space with both The Cork Room and the Laneway for the perfect indoor-outdoor function.

Minimum spends for the Laneway vary between peak/off-peak times. Speak to our Functions Manager for clarification on the minimum spend for your event.





CANAPES

Minimum of 20 Guests

4 options
\$28pp

6 options
\$38pp

8 options
\$48pp

Vegetarian Spring Rolls
w. Sweet Chilli Sauce

Mushroom & Pecorino Arancini
w. Truffle Aioli

Potato Cakes
w. Chilli Salt & Aioli

Battered Hake Fish
w. Tartare Sauce

Green Falafel
w. Tzatziki & Corriander

Gourmet Sliders
w. Shredded Chicken, Smokey BBQ Sauce & Slaw

Tomato Bruschetta
w. Balsamic & Fresh Basil

Handmade Pork Sausage Rolls
w. BBQ Sauce

Chicken Skewers
w. Sriracha Aioli

Goats Cheese & Minted Pea Tarts

Salmon Mousse Tarts
w. Chives & Cream Cheese

SNACKS

DESSERT CANAPES

Tasty Bar Mix.....\$5

Choc Brownie (20pc) \$60

Garlic Bread.....\$10

Prawn Crackers\$11

Chips *w. Aioli*.....\$11

PLATTERS

Oysters (Natural)
w. Lemon & Mignonette (24pc)

80⁰⁰

Duo of Dips
w. Grilled Pita Bread

35⁰⁰

Selection of Sandwiches

50⁰⁰

Antipasto

w. Marinated Grilled Vegetables, Peppers, Eggplant, Pumpkin

50⁰⁰

Mixed Grill

Chefs Selection of Grilled Meats w. Selection of Sauces.

90⁰⁰

Cheese Selection

Three Australian & International Cheeses w. Quince & Crackers

70⁰⁰

Seasonal Fruit Platter

40⁰⁰

GRAZING TABLES

*Selection of cured meats, dips, cheese, crackers, pickles,
mustards etc.*

\$400

For 15-20 people

\$800

For 30-40 people



FUNCTION DINING MENU

All Alternate Drop

\$65 PER HEAD

Select any 2 Courses

\$75 PER HEAD

3 Courses

SELECT 2 ENTREES

Cuttlefish w. Grilled Chorizo, Red Pepper & Lime Wedge

Pan Fried Saganaki w. Grilled Pineapple Salsa

Pumpkin & Sage Arancini w. Napoli Sauce & Grana Padano

Poached Chicken Wrapped in Prosciutto w. Togarashi Aioli

Add Oysters w. *Lemon & Mignonette* +\$4ea

SELECT 2 MAINS

Grilled Chicken Breast w. Mushroom Risotto & Parmesan Cheese (vgo)

100-Day Grain Fed Beef Tenderloin w. Potato Gratin, Shimji Mushroom & Peppercorn Sauce

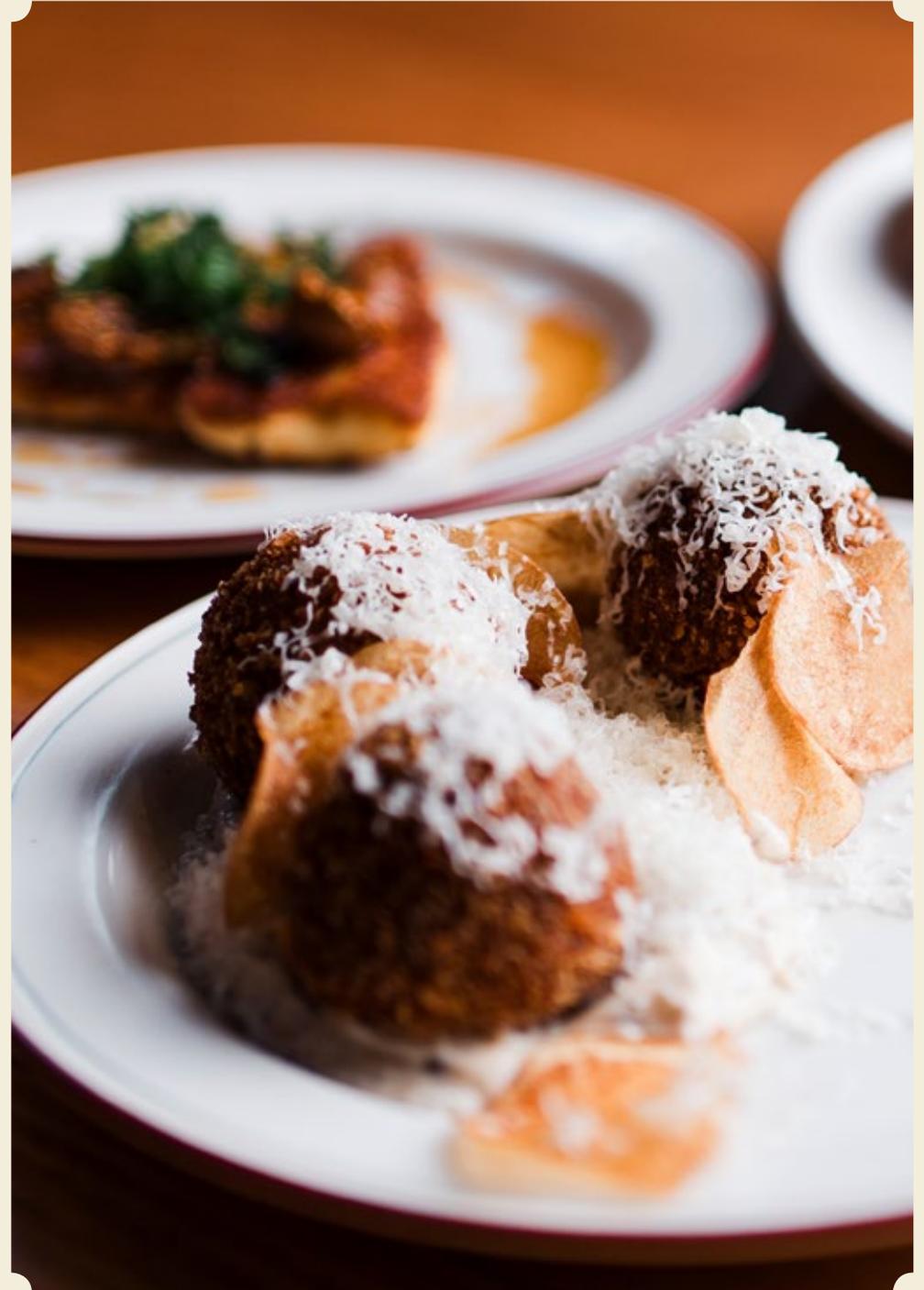
Tasmanian Salmon fillet w. Artichoke Puree, Prawn Cigar, Asparagus & Caper Butter Sauce

Confit Duck Leg w. Butternut Pumpkin Puree, Sautéed Spinach & Orange Jus

DESSERTS

Sticky Date Pudding w. Butterscotch Ice Cream & Honey Oat Crumb

Flourless Chocolate Brownie, Vanilla Bean Ice Cream & Berry Compote



TERMS & CONDITIONS

BOOKING CONFIRMATION

Tentative Bookings can be held for a maximum of seven days without a deposit, after which time a \$200 non-refundable deposit is required. Payment of your deposit can be made with cash, EFTPOS or online via an invoice upon request. Booking is not considered confirmed until this deposit has been paid.

MINIMUM SPENDS

All functions must adhere to the minimum spend stipulated at the time of booking confirmation. Please advise any major changes to numbers at least seven days prior to event.

PUBLIC HOLIDAY & EFT SURCHARGE

All function and catering prices are subject to a public holiday surcharge of 15%. All payments via EFT attract a 1.21% surcharge.

CATERING REQUIREMENTS

Menu selections will be required no later than seven days prior to your event, along with any dietary requirements. Traces of gluten, dairy and nuts may be present in any of the dishes. All functions must be catered for through one of the Bridge Hotel's function menus unless negotiated individually with our Functions Manager. Final numbers are required 2 days prior.

CAKE

While we do not allow food to be brought into the venue from outside, we welcome you to bring in a cake for your celebration! We don't charge if you'd like to serve it yourself but if you would like our chefs to cut and serve your cake the fee is \$5 per person and includes plate presentation garnishes. Please note, the venue cannot take responsibility for any allergens associated with cakes brought in.

BEVERAGE REQUIREMENTS

All drinks are charged on consumption, requests can be made for certain beers/wines etc. to be served during your function, these selections will be required seven days prior to your function.

TEA & COFFEE

Tea and coffee is always available to purchase from the bar. However, should you prefer a tea and coffee station set up in your event space, this can be provided at a cost of \$2.00 per person.

PAYMENTS

The outstanding balance (minimum requirement plus additional charges over and above) must be settled at the conclusion of the event by cash or EFTPOS/credit card. We do not accept payment via cheque, direct debit or Diners card.

CANCELLATION POLICY

Management reserves the right to forfeit any deposit payment for cancellations made within 14 days of your function. Cancellations made within seven days of your function will forfeit all catering expenses.

DECORATIONS

Decorations are only permitted to be attached to our walls, ceiling or furniture using blu-tac. Tape or tacks will not be permitted. The use of these may cause damage to the venue and will incur a repair fee. We do not allow any decorations that contain confetti or glitter (including confetti balloons) and these items will not be allowed to be brought into the venue. Management reserves the right to enforce a cleaning fee of \$100 in the event that we require additional cleaning services following your function. This fee will immediately be imposed on any event where glitter/confetti can be found. Any decorations left in the venue overnight are left at your own risk. These need to be picked up before service starts the next day by arrangement with the Events Manager. Any damage to these items will not be the responsibility of the venue and we encourage you to take them home on the night if you can.

PROPERTY DAMAGE

Please be advised that event organisers and hosts are financially responsible for any damages, theft, breakage, or vandalism sustained to the venue by you or your guests. In these instances, our Management Team will contact you to determine the appropriate resolution.

EXTERNAL SUPPLIERS

You are welcome to organise your own suppliers i.e. flowers, DJ (in the private room or whole venue), photo booth etc. Please let us know regarding delivery times, table requirements and collection details prior to the day. DJs must work with the venue regarding volume and crowd behaviour.

SECURITY

Additional security may be required for your event. This will be outlined by the Functions Manager and is at the discretion of venue management. Additional security will be at the expense of the host.

GUEST ENTRY

The venue reserves the right to refuse entry to any patron in accordance with Standard Responsible Service of Alcohol procedures and venue policies, this may include dress code or previous incidents involving a patron. Minors are more than welcome to attend functions, but due to the terms of our license they are required to vacate the premises upon the closure of the kitchen.

SMOKING

Smoking or vaping of any kind is not permitted inside the venue at any time. Any person found smoking or vaping inside the venue will be asked to leave.