

# Olivehouse

EVENT & FUNCTION VENUE

ABN 72180469142



## FUNCTION PACKAGES & MENUS

Our Function Packages include:

- Sit down menus
- Finger food menus

### SIT DOWN MENUS

Choose either a 2 or 3 course meal, depending on your preference

	LUNCH	DINNER
2 Course – Main and Dessert	\$39.50 per person	\$41.00 per person
2 Course – Entrée and Main	\$44.00 per person	\$46.00 per person
3 Course – Entrée, Main and Dessert	\$49.50 per person	\$52.00 per person

Greendale Grove Extra Virgin Olive Oil, Marinated Olives and Fresh Ciabatta Bread - \$1.50 per person (Included with Option 1)

Children under 12 years \$18.50 per child

#### **Main Meal**

- Chicken nuggets and chips
- Battered flat head fish fillets and chips
- Spaghetti bolognese

#### **Dessert**

- Vanilla ice cream and topping



## ENTRÉE

- Option 1 – Platters of Antipasto & Bruschetta
- Option 2 – Chefs selection of Canapés
- Option 3 – Alternating Entree

### **OPTION 1 – Platters of Antipasto and Bruschetta**

#### **Antipasto Platters**

Italian cured meats, roasted, grilled and marinated vegetables, grana padano parmesan cheese, Greendale Grove extra virgin olive oil and marinated olives served with ciabatta bread and crissini sticks

#### **Platters of Bruschetta**

Toasted ciabatta bread with Greendale Grove extra virgin olive oil, topped with fresh tomato, red onion, basil and grana padano parmesan cheese

### **OPTION 2 – Chefs selection of Canapés**



## OPTION 3 – Alternating Entree

Select 2 dishes from the menu below. These chosen dishes are served alternately to your guests.

### **Mediterranean Vegetable Tart**

Roasted tomato ragout, ratatouille and chevre shortcrust butter tartlet with a reduced balsamic pecerino rocket and watercress salad and onion jam (v)

### **Lamb Rump**

Lamb rump served on baked polenta and wilted spinach served with a roasted tomato and capsicum coulis

### **Mediterranean Salad**

Warm grilled and roasted Mediterranean vegetables served on cous cous topped with haloumi cheese (v)

### **Beef Lasagne**

Traditional house made cheesy beef and béchamel lasagne layered between flat pasta sheets with egg and Virginian ham served with a mixed lettuce salad

### **Caesar Salad**

Crisp cos lettuce leaves with croutons, crispy bacon, crumbled egg, parmesan cheese and creamy dressing

### **Calamari Noodle Salad**

Marinated calamari rings, floured and deep fried with lime aioli served on a noodle salad

### **Citrus Marinated Calamari**

Grilled sweet citrus calamari tossed through rocket and cherry tomato, drizzled with a mango passionfruit glaze (g)

### **Calamari & Chorizo Salad**

Marinated, lightly floured calamari rings, deep fried served on a salad of rocket, diced tomato, sweet citrus dressing and chorizo

### **Warm Chicken Salad**

Grilled chicken fillets, lettuce, cherry tomatoes, red onion, cucumber and mixed roasted nuts with house made honey mustard dressing with sweet potato crisps (g)

### **Roast Vegetable Antipasto**

Selection of roasted and marinated vegetables, marinated Greendale Grove olives and extra virgin olive oil, grana padano parmesan cheese served with fresh ciabatta bread (v)

### **Bruschetta**

Toasted bread with Greendale Grove extra virgin olive oil topped with fresh tomato, red onion, basil and grana padano parmesan cheese (v)

### **Arancini**

Carnaroli rice ball, crumbed and deep fried, topped with sweet pea bolognaise sauce and shaved parmesan cheese

### **French Mushrooms**

Field mushrooms with onion, bacon and gravy filling, grilled and served on sauté greens

### **Citrus Prawns**

Cooked premium prawn tails served chilled with sweet citrus dressing (g)

### **Fettuccini Carbonara**

Pan tossed flat pasta with bacon, spring onion, egg and creamy sauce served with shaved parmesan

### **Spaghetti Chorizo**

Spanish chorizo sausage pan fried with snow peas, roast peppers and crushed tomato served with shaved parmesan

(g) Gluten Free

(v) Vegetarian



## **MAIN COURSE**

*Select 2 dishes from the menu below. These chosen dishes are served alternately to your guests.*

### **Chicken Casalinga**

Chicken breast with bacon, garlic, spring onion, semi sun dried tomatoes and creamy white wine sauce (g)

### **Creamy Pine Nut and Parmesan Chicken**

Chicken breast with spinach, toasted pine nuts and creamy parmesan cheese sauce (g)

### **Chicken Greendale**

Chicken breast with bacon, mushroom, spring onion and creamy white wine sauce (g)

### **Brie & Red Onion Chilli Chicken**

Chicken breast with fresh lime juice topped with Greendale Grove red onion chill jam and brie cheese (g)

### **Chicken Camembert**

Chicken breast topped with camembert cheese served with a creamy seeded mustard spring onion and white wine sauce (g)

### **Chicken Mediterranean**

Chicken breast with onion, Greendale Grove olives, semi sundried tomatoes, spring onion, white wine and crushed tomato (g)

### **Tornedos**

Stack of premium eye fillet steak medallions and bacon served with a red wine demi glaze (g)

### **Roasted Eye Fillet**

Premium eye fillet steak roasted whole and carved with onion, mushroom and red wine jus (g)

### **Veal Medallions**

Pan fried veal medallions with onion, roast red capsicum and basil pesto

### **Veal Muscat**

Pan fried medallions of veal with caramelized onion and creamy Muscat liquor sauce

### **Veal Aubergine**

Crumbed veal topped with eggplant, Napoli sauce, tasty and grana padano parmesan cheese

### **Lamb Noisette**

Oven roasted lamb loin with crumb stuffing served with rosemary red wine jus

### **Market Fresh Fish**

Grilled market fresh fish served with sweet citrus dressing and rocket (g)

### **Salmon Fillet**

Atlantic Salmon fillet served with roast red capsicum and mango salsa (g)

(v) Vegetarian (g) Gluten Free

## **DESSERT**

- Option 1 – Alternating Dessert
- Option 2 – Celebration Cake (provided by Olivehouse)
- Option 3 – Fruit and Cheese Platters

### **OPTION 1 – Alternating Dessert**

*Select 2 desserts from the menu below. These chosen desserts are served alternately to your guests.*

#### **Chocolate Brownie**

Rich moist chocolate cake drizzled with chocolate sauce served with double cream

#### **Raspberry Cheesecake**

Smooth and creamy cheesecake with a hint of lemon finished with raspberries served with double cream

#### **Lemon Lime Tart**

Deep shortcrust pastry filled with a tangy lemon filling served with double cream

#### **Sicilian Apple Cake**

Moist apple, almond and pine nut cake topped with a crunchy cinnamon sugar served warm with double cream (g)

#### **Tiramisu**

Layered sponge finger biscuits, Marsala liquor, espresso coffee, chocolate and mascarpone

#### **Sticky Date Pudding**

Warm pudding of dates served with caramel sauce and double cream

#### **New York Cheesecake**

Creamy smooth New York cheesecake with a hint of vanilla and lemon served with double cream

#### **Rustic Pear, Muscat & Raspberry Crumble**

Moist pear and raspberry flavoured cake with a crunchy almond raspberry crumble served with double cream

#### **Salted Caramel Tart**

Served with macadamia praline and double cream

#### **Orange & Lemon Cake**

Moist orange and lemon cake served with double cream (g)

(g) Gluten Free

### **OPTION 2 – Celebration Cake**

### **OPTION 3 – Fruit and Cheese Platters**

# FINGER FOOD MENUS



>200 Adults = \$36.50 per head  
100-200 Adults = \$38.50 per head  
<100 Adults = \$40.00 per head

## **COLD**

- Salmon mousse melba toast
- Rare beef cracker
- Mediterranean vegetable melba toast

## **HOT**

- Bocconcini melt
- Roast vegetable frittata
- Salmon and chive savoury tartlet
- Caramelised onion and blue cheese savoury tartlet
- Mediterranean vegetable savoury tartlet
- Salt and pepper calamari
- Yorkshire pudding with rare beef and horse radish cream
- Lamb skewers
- Chicken skewers
- Mini arancini balls
- Prawn twisters
- Meatballs and dipping sauce

## **SWEET**

- Salted caramel and chocolate slice
- Mini lemon meringue pie
- Raspberry and coconut slice
- Chocolate dipped strawberries

## **TEA AND COFFEE STATION**

- Available throughout function

*Finger food menus can be personalised on further discussion  
(more finger food options available)*

# Olivehouse

EVENT & FUNCTION VENUE

## BEVERAGE PACKAGES

### Option 1

Sparkling Wine  
Red and White Wine  
Light Beer and Heavy Beer  
Soft Drink and Juice  
Tea and Coffee

#### LUNCH

4 hour package  
\$35.00 per person

5 hour package  
\$40.00 per person

#### DINNER

4 hour package  
\$40.00 per person

5 hour package  
\$45.00 per person

### Option 2

•••Beverages are charged on a consumption basis to the client's requirements•••

#### *Non-Alcoholic*

Soft Drink	\$3.50
Fruit Juice	\$4.00
Mineral Water	\$3.00

#### *Ales*

Low Alcohol	\$6.00
Full Strength	\$6.50 - \$7.00
Premium	\$7.50 - \$8.00
Imported	\$8.00 - \$8.50

#### *Spirits*

Basic Spirits	\$7.50
Premium Spirits	\$8.50

#### *Wines (house wines)*

Sparkling	- Olivehouse Sparkling	\$8.50 per glass	\$35.00 per bottle
White Wine	- Olivehouse Sauv Blanc	\$7.50 per glass	\$29.50 per bottle
	- Olivehouse Chardonnay	\$7.50 per glass	\$29.50 per bottle
Red Wine	- Olivehouse Shiraz	\$7.50 per glass	\$29.50 per bottle
	- Olivehouse Cab Sauv	\$7.50 per glass	\$29.50 per bottle

### Option 3

Beverages can be purchased at the bar

Olivehouse offers a variety of wines for your consideration  
Our full wine list and prices are available upon request

# Olivehouse

## EVENT & FUNCTION VENUE

### TERMS & CONDITIONS

#### INCLUSION:

- Table linen & linen napkins
- Use of Olivehouse's table decorations / tea light candles
- Water bottles on tables
- Table menus (x1 per table)
- Cater for special dietary requirements
- Fairy light decorations

#### LUNCH FUNCTIONS:

There is NO room hire fee for lunch functions. For lunch functions there is a minimum spend for food and beverages of \$1500 (Weekdays) and \$1800 (Saturday & Sunday)

#### EVENING FUNCTIONS:

There is NO room hire fee for evening functions. For Saturday & Sunday evening functions there is a minimum spend for food and beverages of \$3000 (unless otherwise arranged). For weekday evening functions a minimum spend of food and beverages of \$1500 (unless otherwise arranged).

- **For Christmas Parties please ask management for minimum numbers and spend requirements**

For **exclusive** use of the Grove Room (main dining room) the minimum spend for food and beverages: \$4000 (Weekdays), \$5000 (Saturday & Sunday).

For **exclusive** use of the Garden View Room (small private dining room) the minimum spend for food and beverages: \$1500 (Weekdays), \$1800 (Saturday & Sunday).

For **exclusive** use of the entire venue (Grove Room and Garden View Room) the minimum spend for food and beverages:

\$5000 (Weekdays), \$6500 (Saturday & Sunday)

#### CELEBRATION CAKES:

If your own celebration cake is used as the dessert (individually served) there is a charge of \$2.50 per person.

If you bring your own desserts (and a celebration cake) the charge is \$5.00 per person.

There is no charge to cut and served your celebration cake platter style if dessert is ordered as per the function menu.

#### LIABILITY:

The person/persons booking the function hereby confirm their full capacity and authority to do so. The person(s) organisation(s) listed as the Client shall be liable in full for all costs and charges raised as a result of the herein agreed booking.

#### BOOKINGS:

All tentative bookings are held for a period of **14 days** after which time, failing payment of the deposit, all bookings held will be automatically released.

#### DEPOSIT REQUIREMENTS:

A non refundable/non transferable deposit shall be paid by the Client to secure the booking.

**Once the deposit is received this confirms the booking and is an agreement that the Client understands and accepts the Olivehouse Event and Function Venue's terms and conditions.**

- < than 40 people (deposit required \$350)
- 40 to 59 people (deposit required \$500)
- 60 to 79 people (deposit required \$800)
- 80 to 99 people (deposit required \$1000)
- > 100 people (deposit required \$1,500)

Deposits can be made via:

- Direct debit: A/C Name: Olivehouse, Bank: Bendigo Bank, BSB 633 000, A/C Number: 147058333
- Cash
- Cheque: Made payable to Olivehouse
- Credit card (visa or master card). Credit card payments will incur a 1.5% fee.



# Olivehouse

## EVENT & FUNCTION VENUE

### **TERMS & CONDITIONS CONTINUED**

#### **MENU/PACKAGES:**

Packages/menus are seasonal and are subject to change without notice. Alterations to the function menu/packages can be made upon request. All prices are inclusive of 10% GST.

#### **EVENT DETAILS:**

Menu, beverages, commencement time and an estimate of guests is required 30 days prior to the event.

#### **FINAL ATTENDANCE NUMBERS:**

Final attendance numbers must be notified 3 working days prior to the event – this will be the number of guests charged for. Any reduction in attendance numbers, subsequent to notification of final numbers will be subject to charges. No refunds are available should there be a reduction in final numbers.

#### **PAYMENT:**

Payment for the food portion of the function to be made 3 working days prior to the function.

*One account per function – no split bills.* If paying via cheque payment is required 5 working days prior to the function. Payment for beverage's to be made on completion of the function.

Credit card payments will incur a 1.5% fee.

#### **REDUCTION CHARGES:**

Should your expected attendance numbers (number of guests the booking has been made for) reduces by more than 50%, the client will be liable to pay 50% of the per head charges for those numbers between the actual attendees and the 50% threshold.

#### **EVENT CANCELLATIONS:**

Olivehouse requires written notice of a cancellation of your booking.

All deposits are non refundable / non transferrable.

The following costs will be incurred:

*Number of days prior to the function date:*

More than 31 days: Deposit will be forfeited

7 – 30 days: 50% of the function value will be payable

Less than 7 days: 100% of the function value will be payable

#### **CHILDREN:**

Children must be supervised by an adult at all times.

#### **LOSS & DAMAGE:**

The client is financially responsible for any loss of the venues property and/or damage caused to the venue and fittings prior to, during or after the event by way of the Client's guests, outside contractors or agents.

#### **INSURANCE:**

The Olivehouse will not be responsible for the loss or damage of any of the client's goods prior to (including delivery's), during or after the event. It is the client's responsibility to take out the necessary insurance.

#### **CLIENT RESPONSIBILITY:**

The client is responsible to inform all relevant persons involved in the organising of the event, whether colleagues or contractors, of these Terms and Conditions.

#### **COMPLIANCE:**

Clients will be responsible to ensure the orderly behaviour of their guests and the Olivehouse reserves the right to intervene where it sees fit and to exclude or eject any or all objectionable persons from the venue without liability.

#### **RESPONSIBLE SERVICE OF ALCOHOL:**

Staff members are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication. Management reserves the right to exclude or eject any guest from the premises.

# Olivehouse

EVENT & FUNCTION VENUE

## **TERMS & CONDITIONS CONTINUED**

### *UNFORESEEN CIRCUMSTANCES OR EVENTS:*

Olivehouse will not be responsible for any costs or compensation due to changed circumstances affecting the venue or cancellation of bookings if circumstances are beyond the venues control i.e. Public events, natural disasters, power outages etc

### *FOOD & BEVERAGE:*

The venue is fully licensed. BYO beverage or food is not permitted (unless prior arrangements have been made with management).

### *SMOKING:*

Smoking is only permitted outside.

### *SPECIAL DIETARY REQUIREMENTS:*

All special dietary requirements need to be notified 5 working days prior to the function. There is a 10% surcharge for guests with a dietary requirement.

### *PUBLIC HOLIDAY:*

A surcharge of 10% will apply to all Public Holidays for all food and beverages

