
NORTHLAKES TAVERN

FUNCTION MENU

Celebrate your next event with Northlakes Tavern. With our great food, professional staff, and relaxed vibe, we have it covered. Birthdays, engagements, presentations, or corporate functions — we want to help you celebrate!

Our cosy lounge can cater for groups of up to 60 for cocktail-style gatherings. Alternatively, groups of up to 80 can enjoy a sit-down dinner in our spacious bistro.

Best of all, room hire is free. So, what are you waiting for? Have a chat to one of our friendly team members today.

TERMS AND CONDITIONS

BOOKING AND CONFIRMATION

1. To confirm your function, The Northlakes Tavern requires a bond of \$200 for any damages, fire alarm fees or excess cleaning (if required). This will be returned the next day if no damages are caused.
2. Final confirmation of guests, food & security are to be established no later than 14 days prior to the function.
3. 1 x security guard per 50 people.

PAYMENT

4. Payment is to be made no later than 14 days prior to the function date (excluding bar tabs).
5. If the customer opts for a bar tab, a credit card will be held within the bar premise to create a bar tab account. This will not be charged until the bar tab account is signed off and paid for in full. Bar tabs are to be paid at the conclusion of the function.
6. Unfortunately we cannot accept payment by personal cheque, company cheque or direct deposit.

LEGAL RESPONSIBILITIES

7. The Northlakes Tavern supports and promotes the responsible service of alcohol.
 - a. The Northlakes Tavern management reserves the right to refuse entry or service to any patron, including guests attending the function
 - b. If any minor is supplied alcohol by a member of the function, the function will be stopped and your guests will be asked to leave
 - c. Any intoxicated guests will not be served and removed from the premises.
8. The Northlakes Tavern does not condone the use of drugs, illicit activities and conducts a no tolerance policy. People caught violating any of these laws will be removed from the premises immediately and directed to the appropriate authorities. The hotel reserves the right to cancel the function on the spot.
9. There is strictly no smoking in any indoor or eating areas under the Smoke Free Environment Act 2015.

SMOKING IS ONLY PERMITTED IN SPECIFIED AREAS.

10. The client is responsible for any loss or damage to hotel property caused by guests attending the function. The Northlakes Tavern will not accept any responsibility for the loss or damage of equipment, merchandise or personal effects left on the premises prior to, during or after the function.
11. Persons under the age of 18 years are to be supervised by an adult at all times. Minors must exit the premise by 10pm

OTHER

12. Except as specified in clause 12 below, under no circumstances will the hotel allow any function to bring any food or beverage into the venue.
13. When booking a function, you may provide a celebration cake for consumption on the premises. The hotel takes no responsibility for the service, quality or storage of any celebration cake provided by you.
14. As a house rule, The Northlakes Tavern does not host 18th birthday functions.
15. 20th & 21st birthday functions require 1 security guard per 30 people.
16. Functions to be finished by midnight.

CANCELLATIONS

17. All cancellations of bookings must be made in writing and brought to the attention of the manager or supervisor.
18. Any cancellations within 7 days of a function booking will require a 100% payment of the agreed amount of your function as per the initial booking.

DECLARATION

I _____ have read and agree to the terms and conditions and confirm that all details provided to the The Northlakes Tavern are true and correct.

Sign: _____

Date: _____



BOOKING FORM

CONTACT DETAILS

Full Name _____

Contact Number _____

Email Address _____

Occasion _____

FUNCTION DETAILS

Date _____

Function Type _____

Time _____

Number of Guests _____

FOOD OPTIONS

YOUR CHOICE OF 3: \$44 for Platter of 30 pieces | \$2 per additional 1 piece

Please provide your food selection at least 4 working days before your event to allow for preparation.

Canapes

Smoked Salmon Roulard: Sour Cream,
Dill & Salmon Roe

Homemade Chicken Sausage Rolls

Tomato & Basil Bruschetta with Fetta

Prawn & Vegetable Rice Paper Rolls

Arancini Balls (Ham, Cheese & Herbs)

Chicken Satay Skewers

Crumbed Salmon & Potato Croquettes

Mini Tartlets

Lamb Shank with Herbs & Lamb Sauce

Avocado & Prawn

BBQ Duck & Shiitake Mushroom

Beetroot, Hommus & Fetta

OTHER

Dietary Requirements _____

Cake provided? _____

