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& \text { HARRYS BAR } \\
& \text { \& JIMMYS BAR }
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# FUNCTION PACK 




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## FUNCTION AREAS

## T A T T ERSALLS BAR

The historical Tattersalls Bar is the most amazing and spectacular of all our function spaces. This private indoor / outdoor space is our largest function area and is fantastic as you have the entire first floor level to yourself including our stunning balcony.


Entire level and balcony private
High bar and low dining tables
Max stand up: 250 pax
Max sit down: 150 guests
Full AV facilities

## D I N I N G R O O M

Perfect for large lunches/dinners in a more formal setting located on the first floor. This space can also extend into our West bar area if extra space is required.


Can add to West Bar space if needed
Low dining tables
Max sit down: 50 guests
Max stand up: 80 guests

## W E S T B A R

This is perfect semi-private space for a casual cocktail style catch up. This space is located on the first floor and can also include on request a private bar, a portion of the balcony, as well as extend into our Dining Room area if extra space is required.


Balcony \& Private Bar if required Can add to Dining Room space in needed

High bar tables

Max sit down: 40 guests
Max stand up: 60 guests

## WINE \& CHEESE ROOM

Our Wine \& Cheese Room is the perfect semi-private space for intimate get togethers, located upstairs in our historical Tattersalls Room with direct access to the main bar.


High bar tables
Max stand up : 25 guests
Max sit down: 20 guests

## HARRY'S BAR

This completely private bar on the ground level is ideal for any type of function or event

you may have.
High bar tables

Max stand-up: 70 guests
Max sit-down: 40 guests
Full AV facilities

## JIM M Y'S BAR

With its sports theme décor, this basement bar is fully private and ideal for bucks nights
 and corporate functions.

High and low tables
Max stand-up: 80 guests
Max sit-down: 60 guests
Full AV facilities

## THELOCKER ROOM

Located down in Jimmy's Bar, this private room is Ideal for meetings and small
 lunches/dinners.

Low \& high bar tables
Max stand-up: 35 guests
Max sit-down: 25 guests

## GROUP MENU

Our Group Menu is available for 10 or more guests and is compulsory for groups of 15 guests or more with a set price per-person. Each person selects any menu item from the Group Menu and receive any drink from the bar. Our Group Christmas Menu is available from min November and replaces our Group Menu. Please see the next page for our Group Menu and further details.

## PLATTERS

We have a full selection of platter available to choose from.
Please see final page for our platter menu options.

## FEED ME

We also have a cocktail feed me option available which is a set price per person. Please see final page for full details.

# DRINK OPTIONS PAY AS YOU GO 

If you would like your guests to pay for their own drinks as they go, this is the drink option for you.

## F U L L AB

If you wish to set up a tab and pay for guests drinks on a consumption basis, we are able to arrange this. You will be able to select drinks allowed on the tab as well as set a tab limit.

## SUBSIDISED TAB

Just like the regular tab option except guests pay for a portion of the drink cost. You will be able to select drinks allowed on the tab, tab limit and subsidised amount.

## DRINKS PACKAGE

Our basic drinks package is available from $\$ 60$ per person for 3 hours and includes house wine, tap beer, cider and soft drinks.
We can tailor our drink package to suit any function including but not limited to spirits, premium wines or additional time.
For drinks packages, all attendees of the function must be included in the package.

## JIMMYS BAR PACKAGE <br> RECOMMENDED FOR BUCK SHOWS

$\$ 120$ per person (minimum 25 people) - For private hires only
3 hour drinks package (beer, wine, cider, house spirits \& soft drink) Significant amount and variety of finger food over a couple of hours (pies, pasties, sausage rolls, chicken skewers, sliders etc)

#  <br> HARRYS BAR <br> GROUP MENU \$32 MAIN MEAL AND DRINK 

Each person from your group can select any menu item below AND receive any drink from the bar.

1 course - \$32pp
2 course - \$40pp
3 course - \$46pp

Entree (shared) - Cured meats, pickled veg, dip, olives, crackers \& bread Mains - Choice of main meal below
Dessert (shared) - Cheese board \& selection of cakes and slices

Thai Noodle Salad (gfo/vo)
Glass Noodles/Asian Greens/Peanuts/Crispy
Shallots/Spicy Asian Dressing With choice of:
Salt \& Pepper Prawns (gf), Sesame Chicken, Char-Grilled Rump (gf) or Salt \& Pepper Tofu (v)

Chicken Caesar Salad (gfo/vo)
Poached Chicken/Mesclun Lettuce/ Parmesan Cheese/Smokey Bacon/Anchovies/ Tangy Caesar Dressing

Tatts Summer Beef Burger
Beef Patty/Smokey Bacon/Grilled
Pineapple/Tomato/Lettuce/Jack Cheese/
Caramelised Onion/Aioli/Tomato Relish/Chips
Tatts Sesame Chicken Burger
Sesame Chicken Tenders/Spicy Mayo/Jack
Cheese/Smokey Bacon/Lettuce/Tomato/ Onion/Chips

Salt \& Pepper Squid (gfo)
Chips/Salad/Aioli
Herb Crumbed SA Garfish
Chips/Salad/Tartare

## 300g Chicken Schnitzel

Chips/Salad/Choice of Sauce*

300 g Beef Schnitzel<br>Chips/Salad/Choice of Sauce*

Vegetarian Schnitzel (v)
Chips/Salad/Choice of Sauce*

300g Clare Valley Rump (gfo)
Chips/Salad/Choice of Sauce*

## Sauces*

Mushroom/Pepper/Dianne/Traditional Gravy/ Shiraz Glaze/Chimmi Churri/Parmy

T\&C'S:
Compulsory for groups of 15 or more guests and all guests must order from the Group Menu. Final numbers and pre-order must be received 24 hours before your booking.

2 and 3 course options must be finalised 1 week prior to your booking.
No meals will be delivered until full payment is received, and we are told to start by the organiser.
Our Group Christmas Menu is available from mid November and replaces this Group Menu.

## COST

The more you get, the less you pay
1-5 platters - $\$ 80$ per platter 6-10 platters - $\$ 75$ per platter 11-15 platters - $\$ 70$ per platter 16+ platters - \$65 per platter

## PLATTER MENU

## INFO

Each platter has about 30 pieces/serves.
We recommend allocating 6-8 pieces/serves per person for a substantial feed, and 3-4 pieces/serves per person for a light graze. Serving size can differ depending on the platter.

Antipasto (vo) (gfo)
Assortment of cheeses, cured meats, dips, olives, bread \& crackers
Bruschetta (v)
Grilled ciabatta topped with tomato, basil \& fetta
Frittata (v) (gf)
Traditional vegetable frittata
Falafels (v) (g)
Falafels with tzatziki \& hummus dipping sauce

## Arancini (v)

Roast pumpkin \& fetta arancini with dipping sauce
Asian Selection Platter (vo)
Selection of dim sims, samosas \& vegetarian spring rolls
Sushi Platter (vo) (gfo)
Selection of sushi rolls with soy sauce
Salt \& Pepper Squid Platter (gf)
Tender salt \& pepper squid with aioli
Garlic Prawn Skewers (gf)
Grilled prawns with garlic butter
Grilled Chicken Skewers (gf)
Thai peanut satay OR Chilli BBQ

## Meatball Skewers

Skewered meatballs with red peppers topped with BBQ sauce

## Cheese Burger Sliders

Burger patty, cheese, pickles, mustard \& tomato sauce

Pizza Platter (vo)<br>Selection of traditional pizzas<br>Bakery Selection<br>Selection of mini pies, pasties \& sausage rolls

## HARRYS BAR

\& JIMMYS BAR

