

East Ridge
PLATINUM
Café & Restaurant
Ph: (03) 9727 1255

2018

FUNCTION PACKAGES

Lunch & Dinner Functions

2 Courses

Mains & Dessert - \$50 per person

Entrée & Mains - \$50 per person

3 Courses

Shared Antipasto & Dips, Mains & Dessert - \$60 per person

Entrée, Mains & Shared Dessert Platters - \$60 per person

Entrée, Mains & Dessert - \$65 per person

Menu Selection

Seasonal menu with 5 choice a la carte menu

*Please note the menu is subject to seasonal availability and may change without notice

Function Information

- Groups of 20 people or more must choose a function package.
- Final numbers are to be confirmed a minimum of 4 days prior to the function date.
This confirmed number will be what is charged on the day of the function.
- For groups of 16 people or more a deposit of \$200 is required to secure the reservation
- For functions over 16 people (where a \$200 deposit has been paid) the function deposit will not be refunded if the function is cancelled less than 4 days prior to the function date.
- We do not split bills for groups and it will be up to the function host to organise full payment
 - Please ensure all dietary requirements are confirmed with final numbers 4 days prior.
- Any damages caused to the venue by guests attending the function will be the responsibility of the function group where charges may apply.
- Groups are welcome to bring a celebration cake, a \$3 per person cake-age charge will apply.
 - Prices and selection for children are as per our Under 12's Menu.
 - All functions must conclude by 11pm, with guests departing.

Outdoor Function Room

- Seats 36 people maximum.
- The room is fitted with heaters and fans, with no air conditioning.
 - For exclusive use a minimum of 24 people is required
 - Table scatters are not permitted
- Table balloons and centre pieces along with standalone balloons are welcome

Restaurant Bookings

- Bookings up to 16 people maximum for seating in the main restaurant.
- Our indoor semi private room seats a maximum of 16 people over 2 tables.
 - Table scatters are not permitted
- Table balloons and centre pieces along with standalone balloons are welcome

Terms & Conditions accepted by:

Name: Date:

Function Date: Booking Name:

Spring Menu

(*example only)

Entrée

Arancini of roast pumpkin, honey and fetta with salsa verde aioli V

Tempura prawns, tamarind chilli dressing, coriander and crisp vermicelli salad GF

Braised chicken cigar rolls with harissa aioli and herb salad

Twice cooked pork belly, pineapple chilli chutney, apple salad & ginger chili caramel GF

Salt and pepper calamari, roquette, red onion and tomato salad, saffron aioli GF

Mains

Pan fried gnocchi, roast pumpkin, baby spinach, sage burnt butter and persian fetta V

Pork trio –slow braised pulled pork, bacon croquette, pork belly, cabbage slaw & chipotle

Chicken breast in bacon, spinach & fetta filling, pan fried gnocchi, greens & masala cream OGF

Market fresh fish lightly battered, greek salad, beer battered chips & house tartare

Slow braised beef cheeks, creamed potato, sautéed greens, caramelised onion and jus GF

Dessert

Trio of sorbet GF/LF

Dark chocolate mousse with double cream GF

Black forest cheesecake, chocolate mousse, cherry gel and double cream

Individual Christmas pudding, crème anglaise and vanilla ice cream

Pina colada vegan panna cotta, passionfruit granita, coconut cream and macaroon GF/VG

Deconstructed lemon tart, lemon curd, pastry, meringue and fruits

V – vegetarian

VG – vegan

GF – gluten free

LF – lactose free

O – optional

Little Ones Menu

(Under 12's)

BREAKFAST

Sourdough toast with house made jam	\$ 4.5
Pancake with maple syrup & ice cream	\$ 6
Pancake with strawberries & ice cream	\$ 7
One egg & bacon on toasted sourdough	\$ 7

LUNCH & DINNER

Bowl of chips with tomato sauce	\$ 6
Pan fried gnocchi, napoli sauce & pecorino	V \$ 11

** The following are served with your choice of mash and vegetables or chips and salad*

Market fresh fish lightly battered	\$ 11
Salt & pepper fried calamari	\$ 11
Buttermilk popcorn chicken	\$ 11

DESSERTS

Vanilla Ice-cream with a berry or chocolate sauce	\$ 6
Sorbet Selection	\$ 6
Rich chocolate mousse with fairy floss	\$ 6

PLATINUM