

# PLATINUM

## Restaurant

Ph: (03) 9727 1255

# 2022 - FUNCTION PACKAGES -

## Lunch & Dinner Function options

### - 2 Courses -

Shared Tapas Platters  
Alternate drop Main Meal (*choice of 2*)  
\$55 per person

### - 3 Courses -

Bread, Olive oil & Dukkah on arrival  
Alternate drop Main meal (*choice of 2*)  
Alternate drop Dessert (*choice of 2*)  
\$58 per person

### - 3 Courses -

Shared Tapas Platters  
Guest choice Main meal (*selection of 5 to choose from on the day*)  
Guest choice Dessert (*selection of 5 to choose from on the day*)  
\$76 per person

### - 4 Courses -

Bread, Olive oil & Dukkah on arrival  
Alternate drop Entrée meal (*choice of 2*)  
Alternate drop Main meal (*choice of 2*)  
Alternate drop Dessert (*choice of 2*)  
\$76 per person

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## **Function Information**

- Function packages include full table service for food and beverages.

- Final numbers are to be confirmed a minimum of 4 days prior to the function date.

- For groups of 10 people or more a deposit of \$200 is required to secure the reservation. This deposit will be deducted from the final bill on the evening provided the following is adhered to:

***(All function bookings and guests must meet current Government Covid-19 guidelines which are that all guests attending need to be fully vaccinated and will be required to provide proof upon arrival, it is the host responsibility to inform all guests attending of this requirement)***

- Any guest that is refused entry will be treated as a no-show and charged accordingly.

- For functions 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.

- Please ensure all dietary requirements are confirmed with final numbers 4 days prior.

Whilst all reasonable efforts are taken to accommodate dietary requirements, Platinum cannot guarantee that our food will be allergen free.

- We do not split bills for groups on a function package and it will be up to the function host to organise full payment.

- Any damages caused to the venue by guests attending the function will be the responsibility of the function organiser and charges may apply.

- Groups are welcome to order a celebration cake from our Chefs. Price will be determined by cake size and/or guest numbers. Cakes will be presented with sparklers then cut, served, and plated for guests. Platinum does not accept cakes from alternate venues to be brought onto the premises. This is to ensure we proficiently adhere to our food handling obligations.

- Prices and selection for children are as per our Under 12's Menu.

- All functions must conclude by 10.30pm, with guests departing.

- Table scatters, confetti, glitter & confetti/glitter filled balloons are not permitted. Table balloons and centre pieces along with standalone balloons are welcome

### **Outdoor Function Room**

- Seats approx. 40 people maximum \*\*

- The room is fitted with air conditioning.

- For exclusive use a minimum of 20 guests is required on a package.

### **Restaurant Bookings**

- Bookings up to 16 people maximum for seating in the main restaurant. \*\*

\*\* *subject to applicable Government allowed density quotient per m2*

### **Terms & Conditions accepted by:**

Name: ..... Date: .....

Function Date: ..... Booking Name: .....

# - Function Menu -

( \*example only – subject to seasonal change )

## **Shared Tapas Platter Inclusions**

Trio of dips, warmed olives, baked brie, marinated vegetables, grissini & Turkish bread v

### **Alternate Drop Entrée Selection** *(please select 2)*

Twice cooked pork belly, mango chutney, slaw & soy chili caramel

Arancini of roast pumpkin, honey and fetta, salsa verde aioli v

Baked Brie with house made cheese fruits and Turkish bread v

Moroccan spiced calamari crisp fried, garlic aioli, citrus & roquette salad

Harissa & Garlic prawns, charred lemon, pita

### **Alternate Drop Main Selection** *(please select 2)*

Sumac crusted Salmon, garlic potato rosti, citrus, fennel & roquette salad, garlic aioli

Potato gnocchi, wild mushroom cream sauce, baby spinach and pecorino & truffle oil v

Chicken breast in bacon, spinach & fetta filling, potato gnocchi, greens, masala cream

Barramundi lightly battered, dressed cos salad, beer battered chips & house tartare

Pork cutlet, garlic butter, potato & pumpkin gratin, greens, mango salsa & honey soy caramel

### **Alternate Drop Dessert Selection** *(please select 2)*

Trio of gelati – seasonal varieties GF/VG

Lemon curd eton mess, double cream, meringue, poached blueberries

Aperol spritz cheesecake, lemon gelati, mandarin & mint

Warm raspberry and lime vegan cake, lemon syrup, vanilla bean & coconut gelati vG

Warm Sticky date pudding, with butterscotch sauce and ice cream

V – vegetarian

VG – vegan

GF – gluten free

O – optional

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# Little Ones Menu

(Under 12's)

## LUNCH & DINNER

### Mains

Fresh fish lightly battered, with chips and salad	\$12
Chicken nuggets with chips and salad	\$12
Salt and pepper calamari with chips and salad	\$12
Linguini with tomato Napoli and parmesan	v \$10

### Dessert

Ice cream with topping (chocolate or strawberry)	\$6
Frog in a pond	\$7
Chocolate mousse with cream	\$7

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