



Mildura Brewery Pub

Theatre Club

Function Pack

The Mildura Brewery Pub, encompassing the Theatre Club is the premium function venue in town. Our Function Coordinator and friendly staff will provide you with support to help plan, manage and conduct your special function or conference.

We specialise in tailoring a package to suit your and budget.

Located on the mezzanine of the Mildura Brewery Pub, the Theatre Club is Mildura's most stylish location for social functions, bachelor or hen's parties, birthday celebrations, meetings or product launches and caters for up to 160 people.

The Theatre Club offers unsurpassed views of the brewery and has a great atmosphere with bar and lounge facilities, and it is equipped with its very own accessible smokers room.

The Theatre Club also features the Projector Room, a superbly fitted meeting room situated in the theatre's old projection room. The Projector Room is ideal for small private functions such as dinners, AGM's, meetings and product launches, and can cater for up to 40 people.

A range of audio visual and technical equipment, along with technical assistance can also provided.



We specialise in tailoring a package to suit your needs and budget

Function Menu

Finger Food

All prices inclusive of GST

1/2 House Canapés (4 items per person) - \$10 per person
Chef's selection

Option 1 (6 items per person) - \$16 per person
Assorted Bruschetta, Mini Pizzas, Savoury Tarts, Mini Pies,
Sausage Rolls, Dim Sims, Spring Rolls.

Option 2 (8 items per person) - \$19.50 per person
Crumbed Calamari, Fish Pieces, Prawn & Avocado Mini Toasts,
Honey Mustard Chicken Strips, Meat Balls (with dipping sauce),
Savoury Tarts, Assorted Bruschetta, Ham & Cheese Roulade.

Option 3 (10 items) - \$24.50 per person
Tempura Prawns, Crumbed Calamari, Risotto Balls,
Honey Soy Chicken Kebabs, Savoury Tarts, Assorted Bruschetta,
Selection of Oyster Shots, Beer Battered Fish Fillets,
Grilled Ginger & Garlic Quail, Beef Kebabs.

Option 4 (5 items per course) - \$35 per person
3 course Finger Food Menu - Chef's selection
Entree - Cold and lighter items - Assorted Bruschetta, Prawn Toasts etc.
Main - Hot and more substantial items - Quail, Pumpkin & Gorgonzola Tarts,
Risotto Balls etc.
Dessert - Mixed dessert platters - Lemon tarts, Profiteroles, Sweet Tarts etc.

Cheese & Fruit Platter - \$7.50 per person
A selection of 3 cheeses with fresh fruit, crostini and water crackers.

Antipasto Platter - \$8.50 per person
Antipasto selection- including Marinated olives, Smoked ham, Sopressa,
Pickled & Grilled Vegetables, Frittata, Bocconcini Tomato Salad,
Balsamic Chicken



Function Menu

Morning and Afternoon Tea

All prices inclusive of GST

Tea and Coffee

1/2 Day Continuous - \$3.00 per person

Full Day Continuous - \$4.00 per person

Juice

Served on consumption - \$13.30 per jug

Morning Tea and Afternoon Tea Options;

Homemade Biscuits - \$3.00 per person

Scones (Baked fresh daily) - \$4.00 per person

Muffins (Baked fresh daily) - \$4.00 per person

Danishes - \$4.00 per person

Cakes and Slices - \$5.00 per person

Cheese and Fruit Platter - \$5.50 per person

Lunch

Deluxe Sandwiches - \$17.50 per person

Gourmet rolls and wraps using freshly baked bread, Fresh Fruit Platter, Juice, Tea and Coffee.

Soup and Deluxe Sandwiches - \$19.50 per person

Homemade Soup of the Day. A variety of Deluxe Point Sandwiches, Fresh Fruit Platter, Juice, Tea and Coffee.

1/2 and 1/2 - \$22.50 per person

A variety of Deluxe Point Sandwiches, Hot Finger Food, Fresh Fruit Platter, Juice, Tea and Coffee.



Function Menu

Sit Down

1 Course Meal - \$35.50 per person
Two choices available - Main Course.

2 Course Meal - \$47.50 per person
Two choices available for each course.
Entree and Main or Main and Dessert.

3 Course Meal - \$59.50 per person
Two choices available for each course.
Entree, Main and Dessert.

Please see ask the Function Coordinator for menu options

Sit Down (Buffet Style)

Minimum number of 20 guests required.

Cold Antipasto Selection - \$24.50 per person
Cured and Roast Meats, Cheese, Pickled Vegetables and Fresh Bread,
Fruit Platter Juice, Tea and Coffee.

BBQ Buffet - \$24.50 per person
Variety of Sausages, Chicken Kebabs, Hamburgers, Steak, Fresh Salads,
Bread, Fruit Platter, Juice, Tea and Coffee.

Quality Hot Fork Food - \$28.50 per person
Two Hot Dishes. Steamed Rice, Bread Rolls, Fruit Platter,
Juice, Tea and Coffee.

Hot and Cold Buffet - \$33.00 per person
Two Hot Dishes, Steamed Rice, Cold Meat Platters, Variety of Fresh Salads,
Fruit Platter, Dinner Rolls, Juice, Tea and Coffee.

Hot and Cold Carvery Buffet - \$38.50 per person
One Hot Dish. Two Roast Meats and Vegetables, Variety of Fresh Salads.
Dinner Rolls, Fruit Platter, Juice, Tea, and Coffee.

Buffet style choices; please select from the following options:

Hot Dishes Options

Beef Stroganoff
Tandoori Chicken with Coriander
Curry Chicken and Vegetables
Stir-fry Vegetables and Hoi Kin Noodles
Lasagne
Seafood and Pasta Mornay

Roast Meat Options

Beef
Chicken
Pork
Lamb

Dessert Buffet - \$9.50 per person
Chef's selection of assorted Cakes and Tarts.



Function Menu

Entree Options

Please select 2 of the following to be served alternately:

Soups

Minestrone with Baked parmesan wafer
Potato and leek with shredded smoked salmon
Roasted pumpkin with sour cream and chives

Risotto

Trio of mushrooms finished with shaved parmesan
Pumpkin and baby spinach finished with basil pesto
Smoked chicken and braised leek with crisp prosciutto.

Crisp Thai Beef & Noodle Salad

With coriander and cucumber finished with mild chilli sauce.

Moroccan Chicken

With yoghurt and cucumber sauce and puff pastry

Roast Pumpkin Gnocchi

With asparagus, cherry tomatoes and roast peppers finished with garlic butter and olive oil.

Spinach & Ricotta Cannelloni

Topped with basil Napoli sauce and toasted pine nuts.

Salt & Pepper Calamari

Served on a bed of Greek salad and citrus dressing

Marinated Scallop & Tiger Prawn Salad

With avocado salsa, sesame crisps and walnut basil pesto.

Roast Zucchini, Capsicum & Eggplant Terrine

With layers of salsa verde and goats curd served with olive bread.

Antipasto Selection

Including Marinated Olives, Smoked Ham, Sopressa, Pickled & Grilled Vegetables, Frittata, Bocconcini Tomato Salad and Balsamic chicken.

Roast Pumpkin & Gorgonzola Tart

With rocket and parmesan salad.

Atlantic Salmon & Ricotta Crepe

Topped with diced tomato and a light parsley sauce.





Function Menu

Main Course Options

Please select 2 of the following to be served alternately.
All mains served with bowls of salad to the table.

Seared Chicken Supreme

Filled with spinach, parmesan and pancetta
Served with potatoes and tomato gratin.

Grilled Atlantic Salmon

With steamed potatoes, asparagus, salsa verde and citrus mayonnaise.

Slow Roasted Porterhouse

Rubbed with mustard
Served with rosemary fried potatoes and baked tomato chutney.

Seared Sirloin of Beef

With caramelised onion mash potatoes, asparagus and beetroot chutney.

Fillet of Beef

On a bed of smashed baby potatoes,
field mushroom & zucchini tart, finished with red wine jus

Lamb Rack (crusted with herbs)

With shallots, on a bed of roast baby vegetables and red wine glaze

Chicken Saltimbocca

Topped with prosciutto, baby carrots, white wine and sage cream sauce.

Baked Barramundi Fillet

Topped with wilted spinach, soft polenta and sundried tomato sauce.

Roast (choose one of the following)

Pork, Turkey, Lamb or Chicken
Served with traditional roast vegetables and greens
and finished with red wine jus.

Roast Zucchini, Capsicum & Eggplant Terrine

With layers of salsa verde and goats curd
Served with olive bread and a rocket and cherry tomato salad.

Grilled Vegetable Lasagne

Topped with a Napoli sauce and shaved parmesan

Almond Crumbed Chicken

Filled with avocado and cream cheese
On a bed of mash potatoes, baby carrots and finished with fried leek.

Function Menu

Dessert Options

Please select 2 of the following to be served alternately.

Chocolate & Hazelnut Puddings

With Kahlua chocolate sauce.

Lemon Tart

With strawberry compote and double cream.

Panna Cotta

With seasonal fruit.

House Special Tiramisu

With coffee anglaise.

Sticky Date Pudding

With butterscotch sauce and double cream.

Flourless Orange & Almond Cake

With citrus sauce.

Brandy Snap Basket

Filled with white chocolate nougat mousse
Topped with shaved peppermint crisps and hazelnut praline.

Pecan & Caramel Tart

Served with thick cream.

Steamed Fig Puddings

With chocolate fudge sauce.

Chocolate & Pear Puddings

With crème anglaise.





Function Menu

Beverages

Beverages are charged on consumption basis – pay only for what you consume or to a pre arranged amount.

All prices inclusive of GST.

Mildura Brewery Beers	285ml
Sun Light	\$3.50
Desert Premium	\$4.30
Honey Wheat	\$4.30
Mallee Bull	\$4.30

CUB Beers	285ml
Carlton Draught	\$3.90
Pure Blonde	\$3.90

Wine

Please ask the Function Coordinator for a current wine list.

Other Beverages

Soft Drinks (post mix)	\$3.00
Juice	\$3.00
Sunrise Mineral Water (750ml)	\$4.50
Basic Spirits from	\$7.00
Pre-mix Spirits from	\$8.50
Prices based on standard serves	

Shots, Cocktails, Cognacs, Ports, Fine Malted Whiskeys and other drinks can also be purchased at the bar on the night of your event.

Should you have any other specific beer, wine, or other drinks you wish to be available, you can pre arrange this with your Function Coordinator at least two weeks prior to the event.

Function Menu

Venue Fees

Theatre Club	\$300.00
Projector Room	\$100.00

The following equipment is included with your room hire:

- Speakers and Sound System
- Flip Chart and Markers
- A-Frame and Markers Lectern
- Roving Microphone

Audio-visual

The following items can be requested for hire at the following prices:

Projector	\$165.00 per day
	\$ 90.00 Half day
Laptop	\$110.00 per day
DVD Player	\$ 50.00
Decorative Vases & Lights	\$ 60.00

For more complex audio visual requirements, please contact your Function Coordinator who will be able to provide advice and quotations.

Audio and visual equipment may only be operated by the host of the evening unless otherwise arranged with management prior to the night.



Terms & Conditions

Guaranteed Numbers:

Guaranteed numbers to be supplied by the client 5 working days prior to the function. This will be considered guaranteed, not subject to reduction, and charges will be made accordingly.

Confirmation & Deposits:

A reservation will only be considered as confirmed on receipt of a non refundable deposit of \$300.00, at least two weeks prior to the event, this covers the venue hire charge. Management reserves the right to cancel any booking if a deposit has not been received by the agreed date.

Cancellations:

Your Deposit will be fully refunded if the function is cancelled ninety days prior to the event. Should a cancellation occur within ninety days of the event, the deposit will not be refunded, unless the venue is subsequently re-booked.

Other Charges:

Evening functions are scheduled to conclude by 1.00 am. A \$250 surcharge will apply to functions held on Sunday or Public Holiday. Payment of the food component of your function is required at least 3 days prior to your function.

The bar component is required to be paid in full prior to or at completion of the function. No accounts will be issued unless previously arranged with management.

An additional charge applies to 18th and 21st birthday parties to cover the additional security required, - A charge of \$47+ per hour will be charged for each security guard required.

A \$400 bond is required for 18th & 21st birthdays, paid at least 3 days prior, which will be refunded on the completion of the event if no damage or loss is incurred.

Damage or Loss:

The Brewery will take all possible care to protect the property of its guests, but accepts no responsibility for any loss of or damage to merchandise or other property in the Brewery prior to, during or after functions.

Food and Beverage

No Food or beverage may be brought into the Brewery for consumption during a function. An exception would apply to Special Occasion cakes etc. or other special items approved by Brewery Management.

Menus and wine lists are to be finalised fourteen days prior to functions.

It may be necessary, due to fluctuations and seasonality of supplies, to make reasonable substitutes to the selected menu.

Price Variations:

Every Possible effort is taken to maintain prices, but these are **subject to change at Management's discretion** to allow for market cost variations.

If any of these terms or conditions above is breached, management reserves the right to close function down prior to finishing time.

I have read and agreed to the Terms and Conditions set for my function on, _____
I have also read and agree to all the details outlined for my function, being those of the menu set, running order, beverage choices, and any other details agreed between myself and my Function Coordinator.

Date:

Signed (Function Organiser)

Signed (Function Coordinator)

All prices and details are correct at time of printing, June 2009

