

## Corporate

*Training days, meetings, conference or seminars. We can design a package to suit your needs. You can be assured that the room will be set to your requirements*

### All day conference package \$50 PP

*Self serve tea/coffee station with freshly baked biscuits scones and a selection of fresh fruit for morning and afternoon tea. A selection of mixed sandwiches, hot mixed finger foods and mix of soft drink and juice for lunch*

### Working lunch/Dinner \$35 PP

*A selection of sandwiches, a platter of fresh fruits, a hot savoury platter, self serve tea/coffee station, soft drink and orange juice*

## Platters

*Serves approximately 15 ppl*

Basic - Sausage rolls, party pies, mini dim sims, cocktail spring rolls and arancini balls \$60

Gourmet - BBQ pork riblets, chicken karaage, tempura garlic prawns, lemon pepper calamari and beef bao buns \$90

Skewers (GFO) - A mixed assortment of skewers \$90

Vegetarian - spinach and feta pastries, jalapeno poppers, arancini balls, potato wedges and veg patty boa buns \$80

Gluten Free - Cheese and bacon topped potato skins, assortment of skewers, BBQ pork riblets, and chicken lettuce cups \$80

Sandwiches/Wraps - Mixed selection of sandwiches and wraps \$50

Fruit Platter - Assortment of seasonal fruit \$50

## Set Menus

Basic Menu 1 course \$25 2 course \$35 3 course \$42  
Choose 2 options each course

### ENTREE

*Flash fried calamari, lemon and aioli (LF)*

*Falafel, hommus, toasted turkish bread and tzatziki (V)*

*Potato skins, bacon and cheese filling, sweet chilli and sour cream (GF)*

*Tomato and basil arancini with tomato relish (V)*

### MAINS

*Roast beef, pumpkin, potato, peas and gravy (GF/LF)*

*Chicken schnitzel, house salad, chips and gravy*

*Beer battered barramundi, mash potato, steamed vegetables, lemon and tartare*

*Roast vegetable and haloumi stack, house salad balsamic vinaigrette (V/GF)*

### DESSERTS (all V)

*Apple pie, custard, ice cream & strawberries*

*Pavlova, fruit salad, passionfruit coulis and whipped cream (GF/LF) options available*

*Sticky date pudding, butterscotch sauce & icecream*

*Chocolate mud cake, raspberry coulis & whipped cream*

Gourmet Menu 1 course \$32 2 course \$45 3 course \$55

Choose 2 options per course

### ENTREE

*Pork belly bao buns, chipotle mayo and slaw*

*Bruschetta, fresh tomato, onion and basil mix on toasted bread and olive oil (V)*

*Satay chicken skewers, cucumber salad, chilli and sesame dressing (GF)*

*Fried chicken bites in sweet chilli and soy sauce, wakame, kewpie mayo and pickled ginger*

### MAINS

*200gm eye fillet, smashed potato, broccolini, blistered cherry tomatoes and red win jus (GF)*

*Salmon, coconut rice, mango and avocado salsa and asparagus (LF/GF)*

*Roast capsicum stuffed with mushrooms, feta, tomato and rice served with sweet potato wedges and house salad (V/GF)*

*Sundried tomato and spinach stuffed chicken breast, parmesan mash potato, dutch carrots & capsicum sauce*

### DESSERTS

*Vanilla panna cotta, passion fruit coulis, mixed berry compote and mint*

*Self saucing chocolate pudding, raspberry coulis, strawberries and icecream*

*Caramel swirl cheesecake, candied pecans, salted caramel sauce and whipped cream*

*Apple and rhubarb crumble, custard, icecream and caramelised apple pieces*

# Function Rooms

## PHOENIX ROOM

*(During lunch and dinner service)*

### Room Capacity

Sit down: 60 pax

Cocktail: 80 pax

### Room Hire

1/2 day: \$100

Full day: \$150

## BOARDROOM

*(During lunch and dinner service)*

### Room Capacity

Sit down: 20 pax

U-Shape: 15 pax

### Room Hire

1/2 day: \$50

Full day \$75

## BOTH ROOMS

*(During lunch and dinner service)*

### Room Capacity

Sit down: 100 pax

Cocktail: 150 pax

### Room Hire

1/2 day: \$150

Full day: \$200

*Room viewing available  
via appointment*

# Contact Details



[www.facebook.com/russellstavern](http://www.facebook.com/russellstavern)



[@russellstavern](https://www.instagram.com/russellstavern)



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# Function Package