



Montville Café Bar Grill



Functions & Weddings Package Information

Contact

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Function & Wedding Packages

Package 1

1 hour canapes either in the garden setting or upstairs restaurant

\$21 per head – choice of 4 canapes

Package 2

2 hours canapes either in the garden setting or upstairs restaurant

\$35 per head – choice of 6 canapes

Package 3

3 hours canapes either in the garden setting or upstairs restaurant

\$55 per head – choice of 9 canapes

Package 4

1 hour canapes (choice of 4) plus mains (choice of 3) plus cakeage (served with fresh cream and a berry compote)

\$58 per head

Package 5 Wedding specific

1 hour canapes (choice of 4) plus entrees (choice of 3) plus mains (choice of 3) plus cakeage (served with fresh cream and a berry compote)

\$69.50 per head

Package 6 Full 4 course meal

1 hour canapes (choice of 4) plus entrees (choice of 3) plus mains (choice of 3) dessert (choice of 3) plus cakeage (served with fresh cream and a berry compote)

\$75 per head

Package 7

2 course dinner of entrée (choice of 3) plus main (choice of 3) plus cakeage (served with fresh cream and a berry compote)

\$53 per head

Extras are available on request

Canapés

Tomato Bruschetta (v)

Mezze Plates (assorted house-made dips and olives) (v)

Smoked Salmon on Crostini horseradish cream and dill

Fish Goujons with a funky lemon tartare sauce

Salt & Pepper Calamari with chilli lime dipping Sauce

Vegetarian Spring Rolls with sweet chilli lime (v)

Ham and Cheese Croquettes served with homemade aioli

Home Style Wagyu Meatballs with BBQ Sauce (gf)

Mini Wagyu Burgers

BBQ Chicken Skewers with satay sauce (gf)

Spinach and Fetta Filo Parcels with sweet chilli dipping sauce (v)

Tomato, Basil and Mozzarella Skewers drizzled in a balsamic glaze and olive oil) (v) (gf)

Pao de Queijo (Brazilian cheesebreads) (v) (gf)

Lamb Sausage Rolls with a Gourmet Mint Sauce

Chef's Own Chicken Parmigiana Tasties topped with prosciutto and Swiss cheese

Pila Del Chorizo : chorizo sausage stacks with tomato and basil topped with melted mozzarella cheese

English Bangers and Mash Sliders finished with pea puree and rich onion gravy Guinness Pie with fluffy mash open pies

Pork Belly Sweet Bites served atop a sweet potato and bok choy base

*Labneh balls rolled in our own Dukha spice (v) (gf)

*Mini Quiches stuffed with potato, rosemary and olives topped with salsa verde (v)

*Retro toothpick of Fried Haloumi Cubes, blistered cherry tomatoes and black olives drizzled with salsa verde

(v) (gf)

1 hour – Choice of 4 canapés - \$21 per head

2 hours – Choice of 6 canapés - \$35 per head

3 hours – Choice of 9 canapés - \$55 per head

Entrée Selection

Soup of the moment – served with bread **(gf option available)**

Mezze plate – 3 strips of char grilled bread, 3 house-made dips & marinated olives **(v)**

Greek salad with greek style fetta, olives, cucumber, tomato & Spanish onion **(v) (gf)**

Classic Petit Caesar Salad with soft boiled egg, crisp prosciutto crudo, creamy white anchovy, mayonnaise & grano podano **(gf option available)**

Pila Del Chorizo

Chorizo sausage stacks with tomato and basil topped with melted mozzarella cheese accompanied by a crisp green salad dressed with our own seeded mustard dressing

Pork belly glazed with spiced orange marmalade on a bed of caramelised sweet potato, bok choy and finished with sweet soy syrup

Spinach and Ricotta Kofta Balls with a fresh green salad dressed in a delicious passata sauce **(v) (gf)**

Main Selection

200g medium Darling Downs Eye Fillet, aged 60 days, grain fed **(gf)**

Pan seared chicken breast on crispy rosemary potatoes, honeyed carrots and green beans topped with a creamy forest mushroom and parsley sauce

Fish of the day – Line caught

Pork belly glazed with spiced orange marmalade on a bed of caramelised sweet potato, bok choy and finished with sweet soy syrup

Guinness Pie – slow braised beef and bacon with aromatics encased in a golden poppy seed puff pastry with creamy mash and beetroot salad

Vegetarian Linguine of semi dried tomatoes, olives and artichoke hearts, with salsa verde and parmesan **(v)**

Southern sticky shank of lamb with creamy mashed potatoes and a menage of root vegetables **(v)**

Vegan lasagne – Layers of gluten free pasta, Mediterranean vegetables, lentil braise and white cashew sauce served with a fresh green salad **(v) (gf) (vg)**

Moroccan cottage pie – Moroccan lentil braise topped with mashed sweet potato served in a rustic cast iron pot accompanied by green beans and bok choy in soy sauce and olive oil **(v) (vg) (gf)**

Decorations

Inclusion choices (Included in package pricing)

Choice from 2 wishing wells – Birdcage or bookstack

Choice from 8 table runners – Hessian, silver, gold, black and white patterned, blue, red, white and black

(please note all table runners are organza, except for red which is satin, and the black and white patterned which is velvet)

Choice from 7 centre pieces – White decorative candle holders, white peonies (fake) in jars, manzanita trees (white), mason jar candle holders, glass square candle holders, white and red cane hearts, timber rounds.

Choice from 2 table number options – Small black boards or printed cards (these can hang from manzanita trees)

Cake knife and server

Cast iron easel (used mainly for table setting plan)

Optional extras

Bridal table skirting @ \$70

Chair seat covers @ \$3/seat (includes a choice of 4 sashes to match table runners)

Table cloths @ \$10 each

Linen napkins @ \$1.50 each

Bride and groom provide

Fresh flowers

Place cards

Bonbonnières

Cake

Any other additional decorations you wish to have us setup (to be organised prior to wedding with coordinator)

BOOKING CONFIRMATIONS

Your reception or function venue booking is not confirmed until you have paid initial deposit of \$1000, and received advice in writing from your wedding planner. Verbal notices of availability should be strictly regarded as tentative only, and should not be relied upon under any circumstances.

SET UP INCLUSIONS

All set up requests must be provided to your wedding planner no less than one month prior to your wedding date. These details can be changed however no changes will be accepted less than 21 days prior to your wedding date.

FINAL NUMBERS

Guaranteed final numbers and signed final event order must be supplied to your wedding planner no less than 21 days prior the function date, which will dictate the final charge on the night. Requested reductions after this time will not reduce/reflect in the final cost, and requested increases after this time will be at the discretion of Venue Management.

FINAL PAYMENT AND CANCELLATION

A non-refundable \$1000 deposit is required for confirmation of your booking at Montville Café Bar Grill. 21 days prior to the event, full payment is required based on final number and signed event order.

Cancellation of the event prior to one month of the event will incur no cancellation charges other than the non-refundable deposit. Cancellation of the event within 21 days of the event will incur 100% of the event order charges.

Final payment is based on the final guaranteed numbers and signed event order received by your planner 21 days in advance. All functions will be required to provide a signed credit card authorisation form for any Bar Tab. Surcharges may apply to payments made with credit cards and may vary from time to time without prior notice.

MENU OPTIONS

Adaptations and changes to set menus offered may be requested but cannot always be provided. All effort will be made to provide suitable dietary alternatives upon request no less than 21 days prior to the function date. These must be listed in detail on the signed event order. Menus are subject to change dependant on availability and substitute products of comparable quality will be offered if any items are unavailable.

DIETARY REQUIREMENTS

Any dietary requirements are to be advised in your final event order. The Chef will adapt the meals on the night for these guests where possible or create a dish especially for them using in season market produce. These will be at Chef's selection on the night.

ACCEPTANCE OF THESE TERMS AND CONDITIONS

Payment of the non-refundable deposit to this venue is acceptance of these terms and conditions as set out here and are subject to change from time to time.

PAYMENT OPTIONS - BY CREDIT CARD OR BANK DEPOSIT

All payments made by credit card attract a surcharge of 1.25% (these are subject to change at any time without notice)

All payments made via bank deposit, please allow 2-4 business days for processing. Please also notify our wedding coordinator when you have made a payment, to allow us to notify you when payment has been received.