




FUNCTION PACKAGE

FREE ROOM HIRE

 07 3818 2822

 facebook.com/SpringfieldTavern

 springfieldtavernfunctions@alhgroup.com.au

WELCOME TO THE SPRINGFIELD TAVERN

The Springfield Tavern is conveniently situated on Springfield Parkway in Springfield.

Springfield Tavern offers several different dining and entertainment areas which cater to all occasions, with a number of bars and functions room, alongside an outdoor area and family friendly bistro with outdoor playground.

If it's a drink you're after, look no further than our Sports Bar. It's the perfect place to sip a brew and relax, with sport broadcasting across a number of large TV screens. Choose one of our beers on tap, or take a look at our spirits, cider and wine list. For those after a quick bite, we have a refined bar menu available with pub classics that are suited perfectly to enjoying with mates.

So stop by the Springfield Tavern to experience our warm and welcoming hospitality



HOTEL FACILITIES

Private Function Room
Restaurant
Keno
TAB
Pool Tables
Large Outdoor Area

Gaming Lounge
Sports Bar
Wheelchair Access
Kids Playground
Free WIFI
Foxtel

FUNCTIONS & EVENTS

FREE ROOM HIRE.

Terms and conditions apply

CONFERENCE ROOM, SPORTS BAR & BISTRO TERRACE

FUNCTION ROOM : This open space is excellent for small events and meetings. The room can be altered to U shape, boardroom, classroom or dining. FREE room hire when ordering food.

SPORTS BAR: This open space is excellent for larger events and meetings. The room can be altered to any type of event. Features a projector, cordless microphone and sound system. FREE room hire when ordering food.

BISTRO TERRACE: This beautiful open space is excellent for larger events and dinners. This area can be altered to any type of event.



PLATTERS

Each platter serves about 10 - 12 people

Sandwich Platter - \$80

assorted wraps, sandwiches, and Turkish rolls with a variety of fillings

Antipasto Platter - \$80

marinated grilled vegetables, sundried tomato, feta, stuffed olives, cured meats, dips and crackers

Dips & Cheese Plate - \$70

triple brie, vintage cheddar, creamy blue, chefs choice of dips, carrot sticks, kabana, dried fruits assorted crackers



Party Snacks Platter - \$75

chips, chicken nuggets, sausage rolls, party pies, cocktail franks, tomato, and BBQ sauce

Trawlers Platter - \$90

prawn twisters, barramundi bites, tempura prawns, salt and pepper calamari, tartare, cocktail sauce, and lemons

Seafood Feast Platter – \$140

fresh cooked prawns, salt and pepper calamari, oysters fresh and Kilpatrick, satay prawn skewers, cocktail sauce, and lemons

Tapas - \$80

crumbed mozzarella sticks, arancini balls, meatballs, onion rings, wedges, aioli, sweet chilli and sour cream

Wing Platter – \$55

assorted house baked chicken wings with blue cheese dressing and ranch dipping sauce

Oriental Platter – \$80

cocktail springrolls, samosa, mini dim sim, fish cakes, pork bites, sweet chilli and soy sauce

Chicken Feast Platter – \$120

assorted chicken wings, chicken skewers, crunchy chicken tenders, mini chicken Kiev, ranch dipping sauce, gravy and dinner rolls

Large Tray Share Pizza – \$55 each

choice between toppings; Hawaiian, pepperoni, vegetarian, BBQ meatlovers

Dessert Platter – \$60

assortment of tray cakes and mini muffins served with fresh strawberries, berry compote and whipped cream

Breakfast Nibbles – \$50

assorted mini Danishes, croissants and scones served with jam and cream

Fruit Platter – \$60

fresh seasonal fruit

ALTERNATE DROP MENU

MINIMUM 20 PEOPLE

The chef is most happy to adjust any part of the menu as desired, however pricing may be subject to change

MAIN ONLY: \$25

TWO COURSE: \$35

THREE COURSE: \$40



ENTREE - Choice of two

Creamy garlic prawns atop steamed coconut rice

Salt and pepper calamari with petit Caesar salad and aioli

Honey soy or satay chicken skewers atop saffron rice

Pork and veal meatballs in a rich napoli sauce

Grilled haloumi and roast vegetables salad (can be done vegan)

MAIN - Choice of two

Oven baked chicken mignon atop sweet potato mash with green beans and pesto cream sauce

250g sirloin, cooked medium, with potato gratin, steamed greens, red wine gravy

Crispy skinned barramundi atop German potato salad with a mango, chilli, and prawn salsa

Crispy skinned Atlantic salmon with creamy mash potato, broccolini and hollandaise

Creamy mushroom, asparagus and green pea risotto topped with feta and balsamic glaze

DESSERT - Choice of two

Pavlova layered with fresh cream, seasonal fruit, and berry compote

Sticky date pudding, house butterscotch sauce and ice cream

Self-saucing chocolate pudding with strawberries and ice cream

Warm apple pie, brandy custard and ice cream

Baked New York cheesecake with fresh fruit and vanilla cream

EXTRAS

Balloons Basic \$80

10 Bunches of Balloons - Your choice of three colours

Balloons Extra + LINEN POA

Extra Bunches of balloons your choice of three colours, Table scatters, customized foil balloons & your choice of black or white table linen colour

Customized Foil Balloons POA

Your choice of colour

Balloon Bunch \$10

Your choice of three colours

TEA & COFFEE STATION

Self Service \$30

SECURITY

POA - Minimum four hours
Required for functions over 100 or by management's discretion



TERMS & CONDITIONS

Deposits and Cancellations

A deposit of \$500 must be received within 7 days of the initial booking.

The deposit is non-refundable four weeks prior to the event.

Cancellations must be sent in writing:

springfieldtavernfunctions@alhgroup.com.au

A room hire fee may be charged in certain cases and is at managers discretion. This includes but is not limited to: no bar tab or food purchased.

Payments

All other due payments must be finalised 7 days before the function date.

We accept cash and all major credit cards. Please be advised that we do not accept personal cheques. Business cheques however can be accepted with prior approval. Please advise 2 weeks prior to the function if paying with a business cheque.

In cases where money is taken at the door by the event organiser, the Hotel will take 50% of those takings.

Minors

Permission may be granted for minors to be on premise with parental or legal guardians under strict supervision in certain areas of the hotel.

Please advise 10 days prior to the function date if minors will be attending.

Final Confirmation

Final numbers, room set up, Catering requirements are to be placed no later than 10 days prior to the function date.

Responsibilities

- That the function will commence and conclude at the agreed times and all guests attending the function will vacate the designated area at the agreed time.
- Majority of attendees are to arrive at the tavern within an hour of the agreed start time.
- All functions held with 100 guests or more attending are required to hire security, Security are required to work a minimum of 4 hours and will be there till the end to ensure the safety of guests and staff.
- Should Crowd Controllers be deemed necessary by management, the organizer will be charged for each controller per hour POA
- To ensure that all guests attending the function conduct themselves in an orderly manner in full compliance with hotel management directives and all applicable laws and by laws.
- That whilst it is a private function, normal RSA (Responsible Service of Alcohol) Standards will be adhered to by both themselves and their guests at all times.
- That they are financially responsible for any damage or loss sustained to the hotel caused by the organizers, guests or any other person attending the function venue, or any other part of the hotel or grounds.
- No food or beverage is to be brought into the hotel for consumption during the function without the prior written permission of management. Cakes are acceptable
- Tavern management reserves the right to shut down a function at anytime should it be deemed necessary.