

# EVENTS PACKAGE

YOU WON'T FORGET YOUR EVENT AT RAFFERTY'S TAVERN - A MEMORY FOR A LIFETIME



raffertys

# WELCOME

**OVER THE YEARS WE HAVE RENOVATED THE VENUE TO BEST ACCOMMODATE OUR PATRONS. THE REFURBISHED RAFFERTYS TAVERN OFFERS A MODERN FAMILY BISTRO WITH KIDS PLAYROOM, A SPORTS BAR WITH TAB, FUNCTIONS & COCKTAIL BAR, A COMFORTABLE OUTDOOR BEER GARDEN AND A THIRSTY CAMEL DRIVE-IN BOTTLE SHOP.**

Big or small, stand up or sit down we cater to your needs. We have the perfect spaces for any occasion! Ideal for groups of 30 to 200 people. From cocktail style parties to work meetings and everything in between, birthdays, engagements, hens nights, family reunions and celebrations.



“YOU WON’T GET TIRED OF  
OUR FABULOUS SERVICE”



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# Cocktail Packages

Choice of 3 items \$10.5 p/p

Choice of 5 items \$16.0 p/p

Choice of 8 items \$24.0 p/p

House-made sausage rolls

Party pies

House-made quiches (vr)

Frittata (gf) (vr)

Assorted pizza slices (gfr) (vr)

Tomato, onion and basil mini bruschetta (v)

Salt and pepper calamari

Nasi goreng prawn skewers (gfr – teriyaki on request)

Ginger prawn dumplings

Pork dumplings

Pumpkin and feta arancini (v)

Basil pesto and chorizo arancini

Sriracha maple glazed southern chicken tenders

Chicken skewers – satay (gf)

Chicken skewers – teriyaki (gf)

Battered fish bites

## KEY MAP:

-v= vegetarian

-gf= gluten free

-df= dairy free

-vg= vegan

-gfr= gluten free on request

-dfr= dairy free on request

-vgr= vegan on request

Please let us know if you have any food allergies or special dietary needs

# Cocktail Platters

House-made slices (v)	\$65.0
Scones with jam and cream (v)	\$50.0
Seasonal fruit platter	\$50.0
Mixed sandwiches (vr)	\$50.0
House-made sausage rolls	\$50.0
Assorted pizza slices (gfr) (vr)	\$50.0
Tomato, onion and basil mini bruschetta (v)	\$50.0
Chicken skewers – satay (gf)	\$50.0
Chicken skewers – teriyaki (gf)	\$50.0
Southern chicken slider with cos	\$90.0
House-smoked beef brisket slider with slaw	\$90.0
Pulled pork slider with slaw	\$90.0

\*\*approx. 20 pieces per platter

# Individual Boxes

\$10.0 p/p

Battered fish bites and chips

Southern chicken tenders and chips

Teriyaki chicken stir-fry with hokkien noodles (gf with rice)

Butter chicken curry with rice (gf)

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# Dinner Packages

## Basic

2 course alternate drop \$35.0 p/p

3 course alternate drop \$40.0 p/p

Soup with garlic bread (creamy pumpkin, tomato & bacon or potato & leek) (gfr)

Vegetarian spring rolls with sweet chilli (v)

Salt and pepper calamari with garlic aioli

Tomato, onion and basil bruschetta (v)

Entrée – choice of 2

Fennel roasted pork loin with roast potato, seasonal vegetables and gravy (gf)

Chicken parmigiana with chips and house salad

Beer battered flake with chips, house salad and tartare

250g rump steak with chips, seasonal vegetables and mushroom sauce (gfr)

Main – choice of 2

Pavlova with whipped cream, strawberry and kiwi (v) (gf)

Sticky date pudding with butterscotch and whipped cream (v)

Chocolate pudding with chocolate sauce, berry compote and whipped cream (v)

Dessert – choice of 2

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# Dinner Packages

## Intermediate

**2 course alternate drop \$48.0 p/p**

**3 course alternate drop \$60.0 p/p**

### Entrée – choice of 2

- Petite caesar salad with parmesan crumbed chicken (gfr)
- Nasi goreng prawn skewers on steamed rice (gfr – teriyaki)
- Sriracha maple glazed southern chicken tenders with slaw
- Vegetable dumplings with soy dipping (v)

### Main – choice of 2

- 300g grain-fed porterhouse steak on duck fat roasted potatoes with charred broccolini, baby carrots and garlic butter (gf)
- Crispy skin chicken breast on buttery potato mash with charred broccolini and asparagus, topped with mushroom sauce (gf)
- 12-hour slow cooked pork belly on kipfler potatoes with wok tossed asian vegetables and chilli jam (gf)
- Crispy skin tasmanian salmon fillet atop a creamy basil pesto risotto with broccolini and lemon (gf)

### Dessert – choice of 2

- Pavlova with whipped cream, strawberry and kiwi (v) (gf)
- Waffle topped with vanilla ice cream, berry compote and strawberry (v)
- Chocolate pudding with chocolate sauce, berry compote and whipped cream (v)

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# Dinner Packages

## Premium

2 course alternate drop \$55.0 p/p

3 course alternate drop \$70.0 p/p

### Entrée – choice of 2

Steamed bao buns filled with house-smoked pulled pork, served with apple slaw

Soft shell tacos filled with crispy battered fish, cos lettuce, red onion and wasabi mayo

Vegetable dumplings with wok tossed asian vegetables and sweet soy dipping (v)

### Main – choice of 2

Fillet mignon on duck fat roasted potatoes with charred broccolini, baby carrots and a mushroom and shiraz jus (gf)

Herb marinated lamb rack on sweet potato puree with blistered cherry tomatoes, charred broccolini and baby carrots, finished with a rosemary, mint and red wine jus (gf)

Crispy skin tasmanian salmon fillet on a smoky tomato risotto with prawns, onion and chorizo, topped with a charred lemon cheek and spring onion (gf)

Crispy skin chicken breast on crunchy smashed potatoes with roasted purple carrots and broccolini, topped with a dijon mustard and mushroom cream sauce

### Dessert – choice of 2

Vanilla bean panna cotta with salted caramel fudge sauce, berry compote and edible flowers (v)

Raspberry cheesecake with berry compote, meringue drops and cream (v)

Toasted house-made marshmallow with chocolate sauce, crushed nuts and strawberry (v)

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A photograph of a restaurant table setting. In the foreground, a dark, textured plate holds a large portion of lamb chops with a golden-brown, breadcrumb-crusted top. The lamb is accompanied by several small, round, yellow potatoes, a portion of green broccoli, and a side of diced, sautéed potatoes. In the background, a glass of white wine with a light yellow hue and a thin layer of foam sits on a white tablecloth. Other plates with food and a white napkin are visible, creating a sophisticated dining atmosphere.

**“FOOD THAT WILL LEAVE  
THE PERFECT TASTE”**



**“DIETARY REQUIREMENTS? NO PROBLEM”**

# ROAST CARVERY BUFFET

ENJOY OUR BRAND NEW HOT AND COLD BUFFET WITH YOUR VERY OWN  
PRIVATE CHEF CARVING DELICIOUSLY TENDER ROAST FRESH TO YOUR PLATE

CHOOSE 2 OF YOUR FAVOURITE ROAST MEATS **\$35.0 p/p**

/ 4 CLASSIC VEGETABLES 2 FRESH SALADS  
/ 2 DESSERTS (EXTRA \$5P/P)

## MEATS

Lamb Leg infused with fragrant rosemary  
Mustard rubbed Beef Sirloin  
Otway Pork Leg with crispy crackling  
Herb & Cranberry Stuffed Turkey  
(available during festive season only, extra \$4p/p)

## VEGETABLES

Garlic roasted potatoes  
Creamy scallop potatoes  
Maple roasted pumpkin  
Honey carrots  
Steamed green beans  
Steamed cauliflower  
Steamed broccoli  
Cauliflower & broccoli gratin  
Roasted medley of vegetables

## SALADS

Tossed garden  
Coleslaw  
Potato  
Tomato, roquette & feta  
Pasta  
Greek  
Roast vegetable & spinach

## DESSERT

Sticky date pudding with butterscotch sauce  
Apple crumble  
Chocolate pudding with rich chocolate sauce  
Tiramisu  
Fresh fruit salad  
Fruit platter

# BBQ PACKAGE

## BASIC PACKAGE \$20P/P

### INCLUDES

Beef sausages  
Chicken skewers  
House-made burgers  
Grilled onions  
Choice of 2 salads

## PREMIUM PACKAGE \$25P/P

### INCLUDES

Italian pork sausages  
Beef shashliks  
Lemon & herb chicken tenders  
Grilled onions  
Choice of 3 salads

### SALADS

Tossed garden  
Coleslaw  
Potato  
Tomato, roquette & feta  
Pasta  
Greek  
Roasted veg & spinach

# CONFERENCE CATERING

<b>TEA &amp; COFFEE STATION</b>	<b>\$2.5P/P</b>
<b>HOUSE-MADE COOKIES/MUFFINS/SCONES</b> choice of 1 of each	<b>\$7.5P/P</b>
<b>MIXED SANDWICHES</b>	<b>\$9.5P/P</b>
<b>TURKISH FINGERS</b> choice of 2	<b>\$12.5P/P</b>
<b>HOT FINGER-FOOD</b> choice of 3	<b>\$10P/P</b>
<b>FRUIT PLATTER</b>	<b>\$7.5P/P</b>

**ALL DAY CONFERENCE \$30P/P**

## **TEA & COFFEE STATION**

### **MORNING TEA**

Cookies, Muffins or Scones (choose 2)

### **LUNCH**

Mixed Sandwiches, Turkish Fingers or Wraps (x 1), Hot Finger-food (x2)

### **AFTERNOON TEA**

Fruit Platter

### **HOUSE-MADE COOKIES**

Anzac's, choc chip, white choc & cranberry

### **MUFFINS**

Choc chip, blueberry, orange & poppy seed, jaffa

### **SCONES**

Plain, fruit, savoury

### **TURKISH FINGERS/WRAPPS**

Beef & roquette, smoked salmon & cream cheese, charred vegetables & pesto, poached chicken & tomato

### **HOT FINGER-FOOD**

Party pies, sausage rolls, mini spring rolls, mini dim sims, fish goujons

# MIDDLE ISLAND BAR

MIDDLE ISLAND BAR IS OUR PRIVATE FUNCTION ROOM. IT FEATURES 7 ROUND BOOTH SEATS WITH THE OPTION OF SETTING THE ROOM UP TO SUIT YOUR NEEDS. THERE IS A PRIVATE BAR WHICH IS FULLY STAFFED, MICROPHONE ACCESS AND THREE LARGE TV SCREENS WITH THE OPTION OF PLAYING YOUR VERY OWN SLIDE SHOW. A WOODEN DANCE FLOOR IS PLACED AT THE FRONT OF THE ROOM WITH SPACE FOR A BAND.

\* PLEASE SEE TERMS & CONDITIONS

COCKTAIL * PLEASE SEE TERMS & CONDITIONS	250
SEATED CAPACITY	100
HOUSE MUSIC	YES
PRIVATE AUDIO	YES
BAND SPACE	YES
PRIVATE BAR	YES

# MAIN ROOM BISTRO

MAIN ROOM BISTRO CAN SEAT UP TO 350 PEOPLE FOR OUR LARGER FUNCTIONS. BOOKING OUT THE WHOLE MAIN ROOM WILL GIVE YOU PRIVATE ACCESS TO THE BAR. IT WILL ALSO GIVE YOU ACCESS TO PRIVATE AUDIO. MAIN ROOM BISTRO ALSO INCLUDES OUR THREE STORY KIDS PLAYROOM.

COCKTAIL	350
SEATED CAPACITY	160
HOUSE MUSIC	YES
PRIVATE AUDIO	YES
BAND SPACE	YES
PRIVATE BAR	YES

“YOU’LL FEEL LIKE  
YOUR ON AN ISLAND”



# KIDS AREA

RAFFERTY'S TAVERN HAS AN AMAZING THREE STORY PLAYGROUND WITH JUMPING CASTLES, SLIDES AND PLAY EQUIPMENT. THERE IS TABLES THAT ARE PLACED IN EYESIGHT OF THE PLAYROOM WHICH GIVES EASY ACCESS FOR THE KIDS TO COME AND GO. THIS AREA IS GREAT IF YOU HAVE A LOT OF CHILDREN IN ATTENDANCE..

COCKTAIL	200
SEATED CAPACITY	130
HOUSE MUSIC	YES
PRIVATE AUDIO	NO
BAND SPACE	NO
PRIVATE BAR	NO

# MAREMMA SPACE

LOCATED WITHIN THE MAIN BISTRO AT THE ENTRANCE OF THE VENUE, THIS SEMI-PRIVATE SPACE IS PERFECT FOR A INTIMATE DINING OCCASION.

COCKTAIL	150
SEATED CAPACITY	70
HOUSE MUSIC	YES
PRIVATE AUDIO	NO
BAND SPACE	NO
PRIVATE BAR	NO

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# PLAYHOUSE

## KIDS PARTY PACKAGES

MINIMUM 10 KIDS

**MON-FRI**

10:30am - 12:30pm  
1:30pm - 3:30pm  
4:00pm - 6:00pm

**SAT / SUN**

10:30am - 12:30pm

**WOMBAT PACKAGE** **\$23 PER CHILD**  
Minimum of 10 guests

USE OF KID'S ROOM TABLE DECORATIONS  
KIDS' MEAL (FROM CURRENT KIDS/JUNIOR MENU)  
ICE CREAM CAKE  
VOUCHER FOR FREE MEAL FOR BIRTHDAY CHILD NEXT VISIT  
- ADD PARTY BAGS FOR \$2.50 PER CHILD

**KOALA PACKAGE** **\$30 PER CHILD**  
Minimum of 10 guests

USE OF KID'S ROOM TABLE DECORATIONS  
KIDS' MEAL (FROM CURRENT KIDS/JUNIOR MENU)  
ICE CREAM CAKE  
VOUCHER FOR FREE MEAL FOR BIRTHDAY CHILD NEXT VISIT  
PARTY BAGS FAIRY BREAD FRUIT PLATTER  
2 - 3 PARTY GAMES (TIME DEPENDANT)

**KANGAROO PACKAGE**

**\$45 PER CHILD**  
Minimum of 10 guests

USE OF KID'S ROOM  
TABLE DECORATIONS  
ICE CREAM CAKE  
PARTY BAGS  
FAIRY BREAD  
VOUCHER FOR FREE MEAL FOR BIRTHDAY CHILD NEXT VISIT  
BUILD YOUR OWN ICE CREAM SUNDAE BAR

FRUIT PLATTER  
PARTY PIES  
SAUSAGE ROLLS  
COCKTAIL FRANKS  
1 PARTY GAME





# TERMS & CONDITIONS

## BOOKINGS AND DEPOSITS

In order to secure your requested date and the most suitable area to accommodate your needs, a Booking deposit fee of \$200 is required. Our Middle Island bar requires a minimum number of 60 people to have exclusive use on your selected date. Alternatively, you may book a section (subject to availability) Please speak with our function team to discuss further.

## CANCELLATIONS OR POSTPONEMENT

In the event of a cancellation or postponement by the event organiser(s), the Rafferty's Tavern requires formal notification. All notifications must be emailed to the venue via [functions@raffertystavern.com.au](mailto:functions@raffertystavern.com.au) Cancellations or postponements with less than three week's notice will incur a loss of deposit.

## PAYMENTS

Rafferty's Tavern requires \$200 deposit to secure the date which can be put towards the cost of function, 50% deposit paid 14 days prior to your function with the final numbers and balance due 7 days prior.

## CONFIRMATION

Confirmation of final numbers and menu selection is required no less than 7 days prior to the function date.

## PRICE VARIATION

The Rafferty's Tavern makes every effort to maintain prices, however, prices quoted for functions that are greater than 3 months in advance are subject to change at management's discretion to allow for variations in cost of goods, wages and equipment hire.

## LIQUOR LICENSE

In accordance with liquor licensing all functions are to conclude by 1am, with the exception of Sundays (11pm). The Rafferty's Tavern is a strong advocate of responsible service of alcohol and reserves the right to refuse supply of alcohol to intoxicated patrons. Under section 114 of the liquor licensing act, the Rafferty's Tavern reserves the right to instruct patrons who are behaving in a quarrelsome manner to leave the premises at any time. Please also note that any person under the age of 18

## BYO POLICY

No food or beverages of any kind is permitted to be brought into the venue by the client, or a guest of the client for consumption by the client or any guest of the client without prior approval by the Rafferty's Tavern.

## ENTERTAINMENT

External DJ's are permitted, however it is a requirement that a sound check is completed prior to the commencement of any function. All entertainment must be fully set up and sound checked before 5pm. Evening events will require all entertainment to conclude by 12:30am.

## RESPONSIBILITY & LIABILITY

The Rafferty's Tavern does not accept any responsibility for the damage to, or loss of any clients' property throughout the duration of the function. The organisers of the function will be financially responsible for any damages to the venues fixtures and fittings, property and equipment, which includes pilferage of the venues property that may occur throughout the duration of the function.

# CONTACT US

[functions@raffertystavern.com.au](mailto:functions@raffertystavern.com.au)

M 0459 771 021 P 03 55611 888

1145 RAGLAN PARADE WARRNAMBOOL, 3280

CHECK US OUT ON SOCIAL MEDIA...



## OUR FUNCTION MANAGER, RACHAEL STREET

Rachael has joined the team at Rafferty's Tavern with experience and knowledge spanning years of experience in the hospitality and events industry.

From start to finish Rachael will ensure that your function at Rafferty's Tavern is planned and executed to just how you want it!

Whether it be booking our designated function room or large group dinners, our team of chefs have designed a catering package to match every occasion!



Get in touch today **M 0459 771 021**

