



**FUNCTION**

# WELCOME TO THE COLONIST

Going strong since 1851, we have maintained the raw beauty with high ceilings, ornate copper roofing and original scenic wallpaper. We can cater for various sized functions and our staff will work with you to create your perfect event.

We can accommodate casual stand up to more formal sit down functions, keeping things simple so you have a stress free, memorable event.



# FUNCTION SPACES

## THE DINING ROOM

CAPACITY: SEATED 30-40 | COCKTAIL 40-70

A great space for seated dinners either ala carte or custom set menu, or a stand-up cocktail event! Alternately looking for a spot for a larger group of drinks catch up and looking for snacks on our all-day menu, this is your pick! Easy access to the main bar, outside, and TV for any custom slideshows or presentations.

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## THE FIREPLACE ROOM

CAPACITY: SEATED 20-35 | COCKTAIL 40-60

A cosy space for seated events or a stand-up cocktail event! A semi private area, with easy access to the Saloon Bar if you are in need of a larger space





# FUNCTION SPACES

## SALOON BAR

CAPACITY: 20 SEATED 30-40 COCKTAIL

Ideally suited for a smaller, more intimate function this semi private space allows you quick access to the bar with AV and microphone available.

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## SALOON & FIREPLACE ROOM

CAPACITY: 40-50 SEATED | 70-100 COCKTAIL

Take advantage of the space of both of these rooms together for that larger gathering. A short walkway through the middle allows guests easy access to this function space with access to outside on the Parade.





# FUNCTION SPACES

## OUTSIDE ON THE PARADE

CAPACITY: MUST BE SEATED 40-64

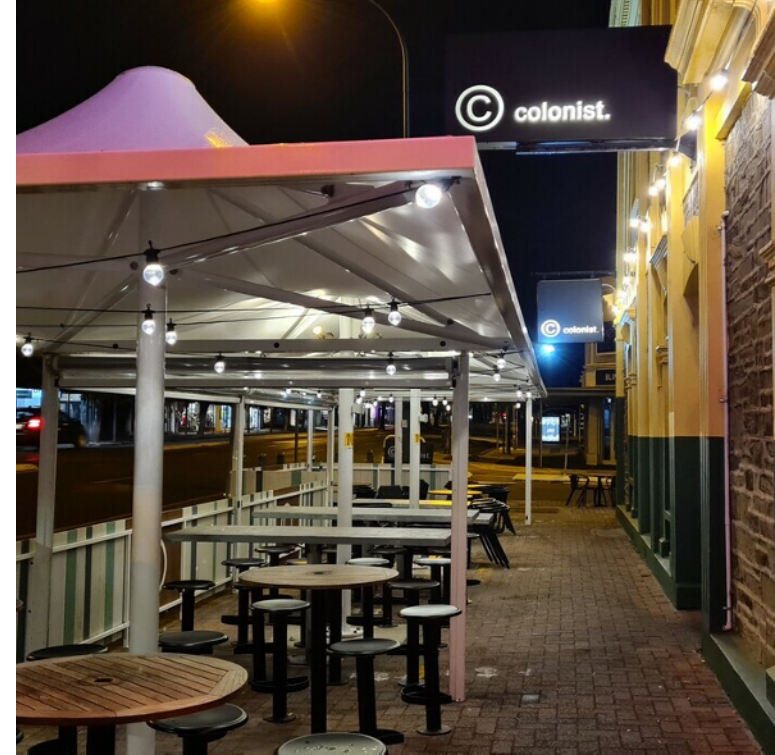
Ideal for a sit down dining function or corporate event

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## VENUE INSIDE EXCLUSIVE

CAPACITY: 164 - 300

Make our venue your own with exclusive use of our inside areas. Perfect for corporate functions that are larger and needing seating as well cocktail style arrangements. The layout of the venue allows for the function to still be intimate with enough space to comfortably fit people and the decor your desire.





# FUNCTION MENU

## PLATTERS 25 PIECES

**Vegetarian spring rolls** | \$85 (LD, V)  
sweet chilli sauce

**Chicken satay skewers** | \$110 (LG)  
peanut coconut sauce

**Beef pies** | \$95  
tomato ketchup

**Spinach ricotta pastries** | \$85 (V)  
tomato ketchup

**Tomato arancini balls** | \$85 (LD, VG)  
aioli, tomato relish, chives

**Vegan pies** | \$95 (LD, VG)  
tomato ketchup

**Halloumi skewers** | \$90 (LG, V)  
salsa verde

**Falafel bites** | \$90 (LG, V, VGO)  
hummus, tzatziki

**Battered fish goujons** | \$85 (LD)  
tartare, lemon

**Loaded hommus** | \$85 (LD, LGO, VG)  
grilled Eggplant, Toasted Turkish Bread

**Crispy lemon peppered calamari** | \$85 (LD, LGO)  
aioli, lemon

**Nachos** | \$85 (LG, V, VGO)  
spiced bean mix, melted chesse, sour cream, guacamole, jalapenos

**Cheese platter** | \$120 (LGO, V)  
Blue cheese, camembert, cheddar, lavosh crackers, quince paste





# SET MENU

2 COURSE \$55 / 3 COURSE \$65 ALT DROP

## ENTRÉE (GUESTS PICK 2)

### Tomato arancini balls (LD, LG)

Arancini on Tomato Relish and fried Basil

### Fried chicken (LG)

Crispy fried chicken thighs with chilli glaze, herb oil and pickles

### Lemon pepper squid (LD, LG)

Crispy Lemon pepper Squid on mayo and herb with lemon wedge

### Spiced Corn Ribs (LDO, LG, VG)

Fried corn ribs with cajun salt, herbs and chipotle aioli.

### House Made Dip

Weekly special house made dip served with toasted pita bread.

## MAINS (GUESTS PICK 2)

### Coconut Chicken breast and Pad Thai Rice (LD, LG)

Grilled coconut marinated chicken breast with fried rice, bean shoots, asian herbs and fried egg with galangal dressing.

### Barramundi and Mushroom Ragout (LDO, LG)

Pan fried barramundi on green pea puree and garlic roasted potatoes with mushroom ragout.

### Potato Gnocchi (LDO, LGO, V, VGO)

Potato gnocchi with pan fried pumpkin with sage beans and crumbed fetta.

### Mushroom and Zucchini Tagliatelle (LDO, LGO, V, VGO)

Mushroom medley with zucchini, cherry tomatoes, baby spinach topped with grated grana padano and herb oil

## DESSERTS (GUESTS PICK 2)

### Sticky date pudding (LG, V)

butterscotch sauce, vanilla ice cream

### Cookies and Cream Sundae (VO)

Cookies and Cream Ice Cream with chocolate topping, crushed nuts and oreo

### Espresso Panna Cotta (LG, VG)

Espresso pannacotta with chocolate and coffee ganache with salted caramel ice cream



# BEVERAGE

## BEVERAGE PACKAGES

Choose from our standard or premium packages from 2 hours duration.

## BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

## ADD ON

Make your event and occasion to remember with these add-ons that we can arrange for you:

- Photo booth hire / backdrop hire
- Neon party signs
- Bubble/smoke machine
- Welcome/birthday/party signs
- Flowers
- Giant game hires
- Trivia nights
- Live music / DJ





# CONTACT US

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