

FUNCTIONS AND EVENTS



WINDAROO
TAVERN

159-163 Beaudesert-Beenleigh Road, Windaroo 4207
07 3804 7777 | wtfuctions.manager@starhotels.com.au
windarootavern.com.au



We customise our
packages to suit exactly
what you're looking for

Our two function areas can cater to
cocktail parties, birthdays,
engagement parties,
work functions, wakes, and more!

EVERY PACKAGE IS CAREFULLY
PREPARED BY OUR TEAM TO ENSURE
PEACE OF MIND FOR YOU AND
YOUR GUESTS

A space for every occasion



COURTYARD

seated - 40 | cocktail - 60

- Private area
- Kids playground
- Heating and ceiling fans



BISTRO

seated - 70 | cocktail - 90

- Air conditioning and heating
- Dedicated bar and outdoor area
- Keno facilities



Alternate Drop

Two Course Meal - 65pp

(Choose 2 entrees & 2 mains or 2 mains & 2 desserts)

Three Course Meal - 75pp

(Choose 2 entrees, mains & desserts)

ENTRÉE

- Salt & lemon pepper calamari served with/ Japanese mayo & fresh lemon slices
- Roasted pumpkin soup w/ coconut cream served w/ crispy Turkish croutons (V)
- Roasted pear & rocket salad topped with/ balsamic glaze, olives & crumbled feta (V)
- Crumbed coconut prawns w/ fresh mango, lime salsa & sweet chilli aioli
- Asian salad w/ crispy noodles, cashews & grilled chicken
- Roasted tomato risotto w/ Parmesan crisps & fried basil
- Prawn & avocado cocktail

MAINS

- Grilled barramundi w/ sauteed butter kipfler potatoes, roasted baby root vegetables, white cream sauce & chargrilled lemon
- Eye fillet served w/ parsnip puree, fondant potato, chargrilled Brussels sprouts, roasted baby beetroot & red wine jus
- Parmesan & herb crusted lamb rump served w/ sweet pickle yoghurt, roasted root vegetables, sauteed kipfler potatoes & red wine jus
- Baked salmon fillet served w/ sweet potato puree, steamed Asian greens & citrus glaze
- Chicken supreme served w/ creamy potato gratin, grilled mushrooms, pea puree, braised red cabbage & pomegranate balsamic jus
- Vegan Thai green curry w/ seasonal vegetables & Jasmine rice

DESSERTS

- Apple crumble served w/ cream & egg custard
- Creme brulee served w/ strawberry crisps & pistachio biscotti
- Baked cheesecake served w/ mixed berry coulis, orange crisps & Chantilly cream
- Chocolate mousse served w/ mixed berry compote & orange segments
- Pavlova served w/ fresh fruits, Chantilly cream & a mixed berry compote
- Seasonal fruit plate

DIETARY REQUIREMENTS CAN BE CATERED FOR UPON REQUEST
PLEASE NOTE PRICES AND MENU ITEMS ARE SUBJECT TO CHANGE



Buffet Packages

minimum of 50 guests required for buffet menu

Standard Package

65pp

Choose 2 carvery options, 2 hot dishes & 3 cold dishes

Silver Package

75pp

Choose 2 carvery options, 4 hot dishes & 3 cold dishes

Includes

- Dessert served platter style

Gold Package

85pp

Choose 2 carvery options, 4 hot dishes & 3 cold dishes

Includes

- Australian King Prawns
- Dessert served platter style

Platinum Package

105pp

Choose 2 carvery options, 4 hot dishes & 3 cold dishes

Includes

- Australian King Prawns
- Whole baked fish
- Oysters
- Moreton Bay bugs
- Green lipped mussels
- Dessert served platter style

All buffets include dinner rolls, gravy,
assorted roast & steamed vegetables

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Buffet Menu



All buffets include dinner rolls, gravy, assorted roast & steamed vegetables

CARVERY OPTIONS

- Thyme & garlic roast lamb leg
- Tarragon & mustard roast beef
- Roast pork w/ apple sauce
- Southern style roasted chicken pieces
- Baked leg ham

HOT DISHES

- Grilled barramundi pieces w/ lemon butter sauce
- Authentic mild butter chicken curry served with/ aromatic Jasmine rice
- Creamy bacon & mushroom penne carbonara finished w/ shaved Parmesan cheese
- Homemade beef lasagne layered w/ traditional Bechamel sauce & cheese
- Potato gratin w/ bacon (Vegetarian Option Available)
- Stir-fry noodles w/ a choice of vegetarian, beef, chicken or pork
- Creamy red curry w/ potato & your choice of beef or vegetarian

COLD DISHES

- Garden salad served w/ cherry tomatoes, Spanish onion & honey mustard dressing
- Caesar salad served w/ bacon lardons, shaved Parmesan, Caesar dressing & crispy croutons
- Creamy pesto pasta salad w/ roasted pumpkin, Spanish onion, spinach & shaved Parmesan
- Greek salad served w/ cucumber, Kalamata olives, red onion, capsicum, housemade Greek vinaigrette & crumbed feta cheese
- Quinoa salad served w/ mixed grains, tomato, red onion & cucumber
- Potato salad served w/ bacon lardons & sour cream (Vegetarian Option Available)

DESSERTS

- Chef's selection of desserts served platter style

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Canape Menu (Platters)

SEASONAL FRUIT PLATTER

\$85

- Chefs selection of fresh fruits

CHICKEN WINGS (3KG)

\$75

- Southern fried chicken wings w/ honey soy & chilli sauce

VEGETARIAN PLATTER (60PCS)

\$70

- Vege samosa
- Vege spring rolls
- Potato gems
- Beer battered onion rings

PARTY PLATTER (45PCS)

\$85

- Pies
- Sausage rolls
- Chipolatas

PIZZA SLAB

\$90

- Meatlovers
- Hawaiian
- Chicken
- Chipotle
- Vegetarian

SKEWER PLATTER (60PCS)

\$110

- Honey soy chicken
- BBQ meatball
- Lamb Souvlaki

SANDWICH & WRAP PLATTER

HALF SERVE (30PCS) \$60 OR FULL SERVE (60PCS) \$110

- Chicken & mayo
- Vegetarian
- Egg & lettuce
- Ham, cheese & tomato

HOT SEAFOOD PLATTER (60PCS)

\$120

- Calamari
- Crumbed Prawns
- Beer battered fish
- Crumbed scallops

COLD SEAFOOD PLATTER (45PCS)

\$130

- Natural oysters
- Cooked prawns
- Mussels

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Terms and Conditions

PAYMENT

All functions must be paid in full by cash or credit card at least 7 days before the booking date or as otherwise specified. If using a bar tab, payment can be made upon the conclusion of the event. All prices are GST-inclusive. Deposit may be required.

CONFIRMATION OF FINAL NO'S.

Function clients must confirm the final food and beverage selection 14 days before the booking date. This allows us to confirm suppliers, staffing, and any additional requirements you may have. We will allow increases up to 10% if adequate notice is provided. Final charges will be based on the confirmed number or the number attending, whichever is greater.

CANCELLATIONS

All cancellations must be made in writing to the wtfuction.manager@starhotels.com.au. If a booking is cancelled,

- More than 30 days prior to the booking date, a full refund of the deposit will apply.
- Within 30 days prior to the booking date, a 50% refund of the deposit will apply
- 14 days or less to the booking date the client will forfeit the full deposit

DECORATIONS

All decorations supplied by the customer are to be packed up and ready for the correct departure time agreement. NO sticky tape, wall tacks, or glue is to be used on the walls or fixtures.

ACCESS TO THE VENUE

Clients may be allowed to access the venue two hours prior to the commencement time if practical. .

RESPONSIBLE SERVICE OF ALCOHOL

All guests must adhere to the current laws of the Queensland Liquor Licensing Department. Windaroo Tavern Management and staff, including our contracted crowd controllers, support responsible alcohol service. All staff are trained in responsible alcohol service and supply and reserve the right to refuse service to anyone who is deemed unduly intoxicated. Management may ask the refused person to leave the premises. Management decisions are final.

BOND

A bond may be required for any event presumed to be high-risk. After inspection of the venue, this bond will be refunded within 48 hours, provided no damage has been caused to the venue or incidents incurring added expenses arise from the event.

SECURITY

The client is responsible for conducting their function in an orderly manner and full compliance with our house policy and state laws. Depending on the nature of your event, additional guards may be required; if so, the client is liable for any further costs.

All guests are required to have ID to enter the premises. The following will be accepted as evidence of age: a current driver's license, an 18+ card, or an Australian passport. Please note that foreign passports not written in English will not be accepted. All forms of identification must be current as per the liquor licensing requirements for alcohol to be served.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with Windaroo Tavern.

CLEANING

General and normal cleaning is included, but additional charges may be payable if the function creates cleaning needs beyond normal cleaning.

EXTRAS

Extra food and beverages purchased during the event outside of your selected packages will be finalised upon the function's completion.

RESPONSIBILITY

The client is financially responsible for any damage to the venue. General cleaning is included in the cost of the function; however, specialist cleaning resulting from actions at your event will be charged accordingly. Windaroo Tavern does not accept responsibility for the damage or loss of goods left on the premises prior to, during, or after your function. All possessions, etc., must be removed at the conclusion of the event unless otherwise specified.

FULL NAME

SIGNATURE

DATE