



— creating delicious stories —



A Poachers Country Function
... simply perfect





The Perfect Country Function



Poachers Pantry has the perfect country setting for your next function. Enjoy the wonderful combination of our food, wine and countryside.

Poachers is about the love of good regional food and the sharing of it with friends and family.

The Smokehouse Café uses the superb range of smoked meats produced on the farm combined with other local produce. The Wily Trout Wines made from grapes grown on the hills surrounding the café complement the menu perfectly. Our relaxed but professional service allows you and your guests to unwind and enjoy your special event.

Bookings of 12 or more guests are required to participate in one of our function menus.

Included in the function package are function menus and drinks packages for you to select from. All members of the party are required to be on the function menu selected by the host. All of our prices are calculated per person.



Guest Numbers

Poachers Pantry can seat up to 100 guests. If you require exclusive use of the premises please refer to the table below.

| Day | Time | Minimum Spend |
|--------------------|---------------------|------------------------------|
| Monday to Thursday | Anytime: day/night | \$2,500.00 – excl. December* |
| Friday | Day: 10am – 5pm | \$4,500.00 – excl. December* |
| Friday | Evening: 5pm – 12am | \$4,500.00 – excl. December* |
| Saturday | Day: 10am – 5pm | \$10,000.00 |
| Saturday | Evening: 5pm – 12am | \$7,500.00 – excl. winter* |
| Sunday | Day: 10am – 5pm | \$10,000.00 |
| Sunday | Evening: 5pm – 12am | \$7,500.00 – excl. winter* |

During the Christmas Party period in the month of December we have a special Christmas Function Menu. Please ask for this if you are booking for December.

If you have any questions, or would like to discuss menu options please call Poachers on 02 6230 2487.

*December functions will have a higher minimum spend due to the busy retail sales experienced during the season.

*Winter functions will have a lower minimum spend.

Cakes

Poachers Pantry does not allow cake or other food items to be brought into the cafe. If you would like a cake, we can make one for you from our list. Please ask to see our cake list.

Please contact us on (02) 6230 2487 or email functions@poachers.com.au
poacherspantry.com.au



Canapés

This function option includes a selection of canapés served to you and your guests.

We suggest:

3 canapés with pre-dinner drinks

9 canapés for 1 hour

12 canapés for 2 hours

15 canapés for 3 hours

Canapés \$4.50 each

- Zucchini and mint puffs with smoked garlic and yoghurt sauce (v)
- Pacific Oysters with a 'devils tongue' Wild Brumby granita (gf/df)
- Fetta and fresh herb 'cigars' wrapped in a light filo pastry (v)
- Char grilled spiced mushrooms with smoked garlic aioli (v/df)
- Macaroon with salmon, herbed cream fraiche and flying fish roe (gf)
- Bresaola and potato pizza with rosemary and chilli jam
- Smoked chicken and corn pies
- Kangaroo prosciutto rosetti with beetroot relish (df)
- Smoked lamb sausage wrapped in bacon and served with a tomato mint relish
- Smoked turkey and pork rillettes on crouton with fig and quince jam
- Smoked chicken, leek and Gruyere sausage rolls
- Prawns in katifi pastry with chilli coriander dipping sauce
- Croque monsieur with poachers little ham, Gruyere cheese and seeded mustard
- Smoked chicken and water chestnut san choi bow (df/gf)
- Smoked duck, pine nut crepes with sweet soy and coriander (df)

Sweet canapés \$4.00 each

- Orange blossom macaroons with chocolate ganache (gf)
- Seasonal fruit skewers (gf/df)
- Mini salted caramel tart with chocolate ganache

Cheese plates and Robyn Rowe chocolate truffle platters can be organised for your guests to enjoy after their meal.

v = vegetarian gf = gluten free df = dairy free





Smokehouse Tasting Menu

The Smokehouse Tasting Menu allows your guests to enjoy their lunch with an entrée of our famous Smokehouse Platters, which will be served as antipasto plates to the table with bread. This will be followed by a table d'hôte menu for main course. A choice of three main dishes, previously selected by you from the list below will be available for your guests to choose from on the day. Alternatively, you can choose to have main course followed by chef's choice of dessert.

This option includes bread and a choice of three main courses from the choices listed below:

Main course choices:

- Smoked chicken crepinette with local mushroom duxelle, celeriac puree and wilted Cavalo Nero (gf)
- Rabbit, cauliflower and pearl barley 'risotto' with smoked garlic chips, sage and Pecorino Pepato (v on request)
- Duck cassoulet of braised leg, crisp skinned smoked breast, creamed lentils and radicchio (gf)
- Sticky Cabernet short ribs with snow peas and a sweet potato and prosciutto colcannon (gf)

This options is priced at \$49 per person and is only available during lunch and dinner on weekends.

Smokehouse Platters Menu

The Smokehouse Platters Menu allows your guests to start their lunch with an entrée of our famous Smokehouse Platters, which will be served as antipasto plates to the table with bread. This will then be followed by a table d'hôte menu for main course, containing a choice of three main courses which you have previously selected from the dishes below. The meal will be completed with chef's choice of dessert.

Main courses choices:

- Smoked chicken crepinette with local mushroom duxelle, celeriac puree and wilted Cavalo Nero (gf)
- Rabbit, cauliflower and pearl barley 'risotto' with smoked garlic chips, sage and Pecorino Pepato (v on request)
- Smoked lamb rack with pressed lamb belly, minted pea puree, potato herb crust and whipped feta
- Duck cassoulet of braised leg, crisp skinned smoked breast, creamed lentils and radicchio (gf)
- Sticky Cabernet short ribs with snow peas and a sweet potato and prosciutto colcannon (gf)

This option is priced as \$59 per person and is only available during lunch and dinner on weekends.







Smokehouse Deluxe Menu

The Smokehouse Deluxe Menu features a table d'hôte menu allowing your guests a choice of three entrees, three main courses and three desserts, which you have previously selected from the dishes below.

Entrée options (choice of three):

- Baked scallops with classic prosciutto, Morcilla crumb and sauce Jacqueline
- Smokehouse terrine with pickled walnuts, spiced cherries and brioche toasts
- House cured beetroot and vodka salmon gravalax with fresh horseradish mousse and dill potato wafers (gf)
- Smoked garlic and goats cheese custards with poppy seed lavosh and roast hazelnut oil (v)
- Lamb and pinenut sigara with garlic sauce (df)

Main course options (choice of three):

- Smoked chicken crepinette with local mushroom duxelle, celeriac puree and wilted Cavalo Nero (gf)
- Rabbit, cauliflower and pearl barley 'risotto' with smoked garlic chips, sage and Pecorino Pepato (v on request)
- Smoked lamb rack with pressed lamb belly, minted pea puree, potato herb crust and whipped feta
- Duck cassoulet of braised leg, crisp skinned smoked breast, creamed lentils and radicchio (gf)
- Salt cod bouillabaisse of prawns, mussels, crouton and a smoked tomato rouille (df)
- Sticky Cabernet short ribs with snow peas and a sweet potato and prosciutto colcannon (gf)

Dessert options (choice of three):

- Individual bitter chocolate cake with a fig centre, white chocolate ganache and pistachio
- Apple beignets with cinnamon sugar, rosemary sugar and spiced pumpkin ice-cream
- 'Gingerbread' with brittle pecans and banana ice-cream
- Oeufs à la Neige with poached rhubarb, orange blossom anglaise and cassis espuma (gf)
- Poached orange, almond and quinoa cakes with pomegranate sorbet (gf/df)

This option is priced at \$64 per person and is available during lunch and dinner on weekends.





Beverage Packages

The property has its own vineyard which is producing the stunning selection of Wily Trout cool climate wines. Guests may either choose to have drinks on consumption or to have a beverage package. There are two beverage packages available.

Package A:

The beverage package depends on the duration of the beverage service and includes a selection of house wine (sparkling, red and white wines) plus beer, juice and tea or coffee.

| | |
|------|----------------|
| 1 hr | \$23 per guest |
| 2 hr | \$25 per guest |
| 3 hr | \$27 per guest |
| 4 hr | \$29 per guest |
| 5 hr | \$31 per guest |

Package B:

The beverage package depends on the duration of the beverage service and includes your choice of one sparkling, one red and one white wine plus premium beer, juice, soft drink and tea or coffee.

| | |
|------|----------------|
| 1 hr | \$32 per guest |
| 2 hr | \$34 per guest |
| 3 hr | \$36 per guest |
| 4 hr | \$38 per guest |
| 5 hr | \$40 per guest |

Water jugs are placed on all tables and constantly refilled. We also have non-alcoholic drinks packages available. Please ask your function coordinator for details.

Wine List

Sparkling Wine

White Wine

Red Wine

| | | |
|------|-----------------------------|--------|
| Beer | James Boag's Premium Light: | \$4.50 |
| | Carlton Draught: | \$5.00 |
| | Crown Larger: | \$6.00 |
| | Stella Artois: | \$7.00 |
| | Peroni Nastro Azzurro: | \$7.00 |
| | Tooheys Extra Dry: | \$5.00 |
| | Knappstein Reserved Larger: | \$8.00 |

Please contact us on (02) 6230 2487 or email functions@poachers.com.au
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Terms and Conditions

The staff at Poachers Pantry and the Smokehouse Café (Fumage Pty Ltd) are committed to providing you and your guests with a function that will be a great success. Listed below are our terms and conditions.

A tentative booking will be held for 14 days after which time the space will be released.

Confirmation of a booking is to be made in writing, together with a deposit of \$250.00. A form attached is for this purpose. Once the deposit is paid in full the customer agrees to the following terms and conditions.

Confirmation of guaranteed number of guests attending is required one week before the function. This is the minimum number of guests that you will be charged for. If no guaranteed number is received, the original number reserved will be prepared for and charged for, plus any additional numbers.

Event details and catering requirements are required 14 days before the event. This includes room setup, menu selection, beverage requirements, entertainment and equipment needs, estimated number of guests and duration of function. Additional labour charges may be incurred by major last minute physical changes to a previously agreed room layout.

Cancellation of a confirmed function:

- With less than 30 days notice is subject to a cancellation fee equal to the deposit unless the venue is subsequently rebooked.
- With less than 8 days is equal to the deposit.

A surcharge of 20% for the additional cost of labour on Public Holidays is applicable to the total food and beverage cost. There is a minimum spend for events outside normal cafe opening hours and a minimum spend for exclusive use of the cafe within normal cafe hours. Please refer to the table on page 3. All functions that proceed after midnight incur a surcharge of \$3.00 per person per hour on the final number of guaranteed guests.

The clients are financially responsible for any damage to the company's property or any property in its care or custody, made by the client's guests, invitees or other persons attending the function. No responsibility for damages or loss to equipment or merchandise left on the premises prior, during and after the function is accepted by the company. Insurance cover for personal equipment and merchandise is recommended.

Payment shall be made by the client either before the function or on the day. Payment can be made either by direct deposit (before the day) or by credit card (no AMEX or Diners) or cash on the day. No cheques accepted.

The client is responsible for informing all relevant persons involved in the function of the company's terms and conditions.

I agree to the terms and conditions stated above:

| | |
|---------------------|-------|
| Client's name: | Date: |
| Client's signature: | |

One copy of this agreement, signed, must be returned to the office along with the appropriate deposit to confirm the arrangements.