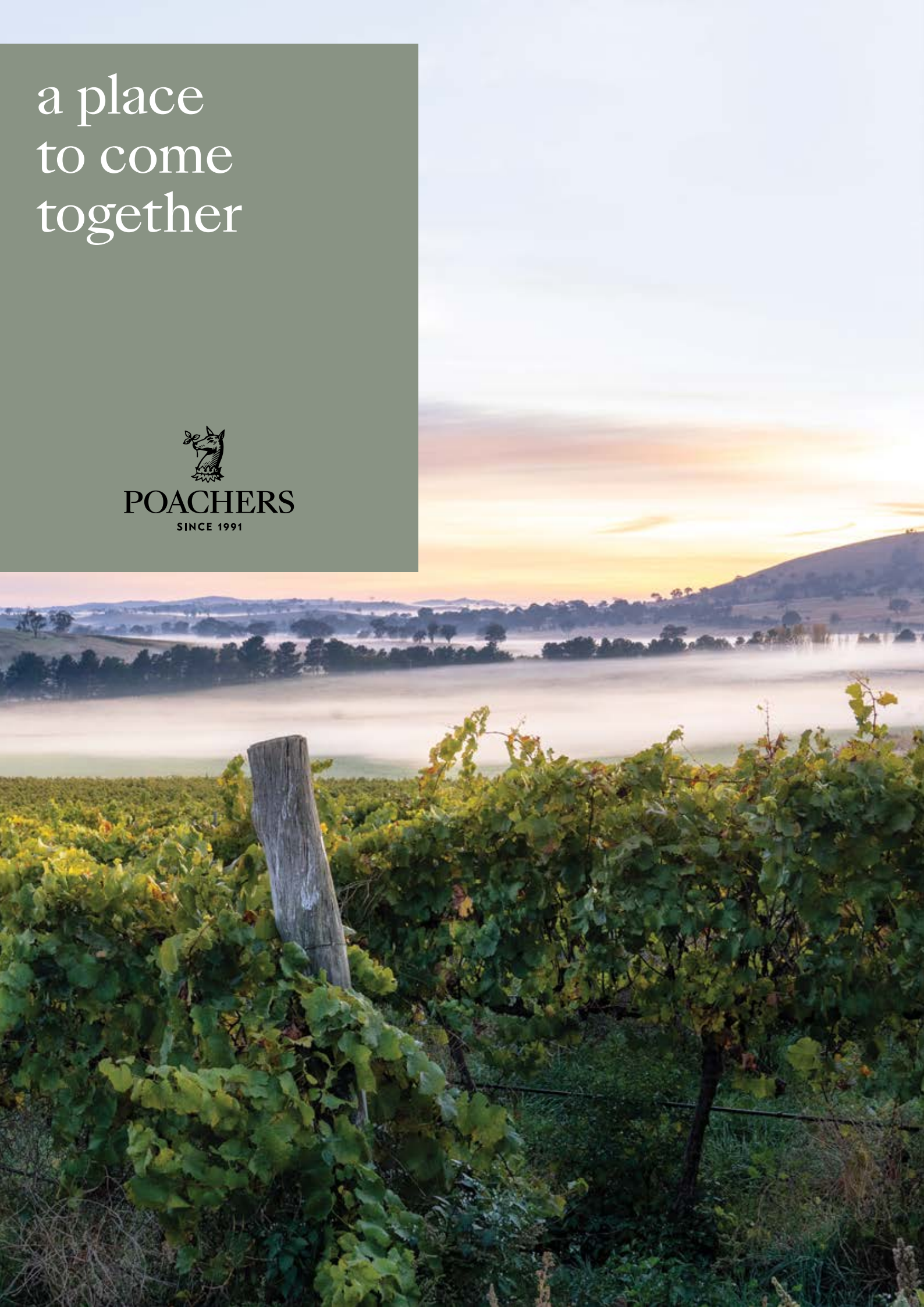


a place
to come
together



POACHERS
SINCE 1991



escape the city and celebrate

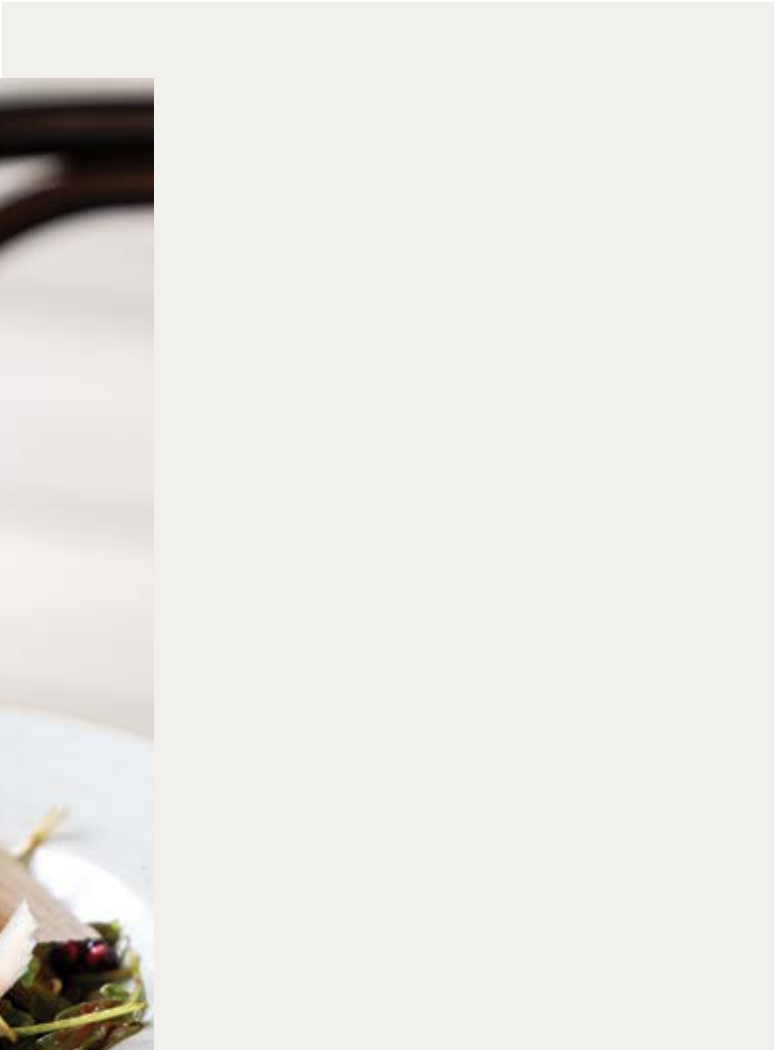
Poachers Pantry is a simply perfect location for a corporate event. A place to go when you want to escape the city and focus the team's attention on the tasks at hand, or simply celebrate your successes and thank the team in a very special environment.

With only the cockatoos and sheep to disturb the peace, we are an easy 30 minutes drive from Canberra's CBD - far enough that you aren't tempted to pop back to the office but near enough that you don't waste time getting here. Once here, you feel that you have escaped from the city and from the tension and complexity of corporate life, and can focus.

Poachers Pantry is a regional food icon, renowned for our smoked meats and medal-winning wine. We are all about the love of good food and wine, and we can create an experience all will remember.

From a corporate function for 250 guests in the marquee to a quiet and secluded space for a small group, Poachers has a number of options for your event. The Engine Room at the restaurant is ideal for a small conference of up to 50 guests and has some lovely outside dining areas in the kitchen garden. How about a summer brunch under the Golden Elm or evening drinks in the veggie patch followed by dinner in the restaurant?

“The service,
location, food -
everything was
just right.”





share our love of good food and wine.

We can assure a meal that all will remember, featuring the finest of the region's food and wine.

Poachers Smokehouse Menu - canapés and three courses. A seasonal three course menu of entrée, main and dessert, featuring Poachers artisanal smoked meats.

Poachers Chef Menu - canapés and three courses. Starting with a selection of three canapés, followed by our seasonal three course menu of entrée, main and dessert.

Poachers Sides - seasonal side dishes served with your main course.

ROOM SETUP - workshop or conference

Engine Room:

Tables (60 guests) U shape (35 guests)

Marquee:

Tables (200 guests) U shape (130 guests)

CORPORATE LUNCH - celebrate with your team over a long table setup in the restaurant or marquee

Venue Hire

Restaurant \$500 Marquee \$2,000

MINIMUM SPEND - A minimum spend for exclusive use applies to all conference bookings.

Day	Time	Minimum Spend
Mon to Thurs	Daytime	\$1,000
Mon to Thurs	Nighttime	\$2,500
Friday	Anytime: day/night	\$4,500
Saturday	Day: 10am - 5pm	\$10,000
Saturday	Evening: from 6:30pm	\$12,000
Sunday	Day: 10am - 5pm	\$10,000
Sunday	Evening: from 6:30pm	\$10,000

current prices

Prices are current for 2021

SET MENUS	Poachers Smokehouse Menu - three courses	\$70 pp
	Poachers Chef's Menu - three canapés and three courses	\$92 pp
	Sides with main courses	\$6.50 pp
MORNING AND AFTERNOON TEA	Cost per person	
	Tea/coffee	
	Freshly brewed espresso coffee, tea, & herbal tea	\$4.00
	Continuous filtered coffee/tea	\$12.00
	Juices and soft drinks	
	Assorted juice and soft drink	\$4.50
	Menu selection	
	Freshly baked cookies	\$4.00
	Freshly baked friands	\$4.00
	Selection of mini muffins	\$3.50
	Portuguese custard tarts	\$3.50
	Chocolate brownie slice	\$4.00
	Scones with jam & cream	\$4.00
	Fresh cut light sandwiches	\$6.00
	Selection of sliced fresh fruit	\$5.00
Cheese plate	\$8.50	
Tastings		
A seated wine tasting with a flight of 6 Poachers Vineyard wines	\$15.00	
LIGHT WORKING LUNCHESES	Platters to share served with bread and salads	\$40 pp
	Canapé lunch	\$4.50 per item
DIETARY REQUIREMENTS	Our chefs can cater for almost any dietary requirement. Please inform your function coordinator of any dietary needs when booking your function.	

BEVERAGE PACKAGES	The Poachers Vineyard is located on the Poachers Pantry property and are producing a stunning selection of cool climate wines. Guests may either choose to purchase drinks on consumption or have a beverage package. There are two beverage packages available.	
Standard Beverage Package:	This beverage package includes a selection of the Poachers Vineyard wines (1 sparkling, 1 white and 1 red wine), tap beer, soft drink, juice, tea and coffee. The price depends on the duration of beverage service.	
	1 hr	\$25 per person
	2 hr	\$32 per person
	3 hr	\$40 per person
	4 hr	\$48 per person
	5 hr	\$56 per person
Premium Beverage Package:	This beverage package includes your choice of Poachers Vineyard wines (1 sparkling, 2 white and 2 red wines) plus choice of beer, soft drink, juice, tea and coffee. The price depends on the duration of beverage service.	
	1 hr	\$30 per person
	2 hr	\$39 per person
	3 hr	\$48 per person
	4 hr	\$57 per person
	5 hr	\$66 per person

terms & conditions

The staff at Poachers Pantry and the Smokehouse Restaurant (Fumage Pty Ltd) are committed to providing you and your guests with a conference 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 booking will be released if confirmation is not received.

Confirmation of a booking is to be made in writing, together with a deposit of \$1000. Once the deposit is paid in full the customer agrees to the following terms and conditions. The deposit is not refundable in the case of cancellation of the function.

Confirmation of a 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, equipment needs, the estimated number of guests and conference duration. Additional labour charges may be incurred by major last-minute changes to a previously agreed room layout. If menu choices are not selected 14 days before the event, we reserve the right to make the selection.

All conferences booked on public holidays are subject to a 10% surcharge.

All functions booked outside of normal restaurant trading hours or groups requiring exclusive use of the restaurant will be required to reach a minimum spend. Please see the minimum spend table for details.

All functions that proceed after midnight incur a surcharge of \$10 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.

Price and menu variations: Due to variations in availability and cost of wholesale produce, our menu and prices may change without notice. Every effort will be made to maintain quoted prices at the time of booking.

Payment 50% of the estimated spend is to be made 14 days before the function, the balance 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 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.

contact us
to save
the date



POACHERS

SINCE 1991

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