



FOR YOUR NEXT PARTY OR
CORPORATE FUNCTION



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WWW.GEORGETAVERN.COM.AU

THE GEORGE TAVERN

OUR SPACES

TRADITIONAL FUNCTION ROOM

40 - 50 seated or 50 - 70 people standing

- Located off our main Bistro
- Beautifully decorated & completely private
- Perfect for a sit down function of 50 people & private corporate events
- Large TV for presentations or slideshows

BISTRO COURTYARD

50 people seated or 60-70 people standing

- Romantically set with your very own gas fireplace
- Option to have an open air or enclosed function
- Fully air conditioned
- Separate entry/exit to the bistro allowing great privacy
- Large TV for presentations or slideshows

EMPIRE DECK

30 - 50 People

- Great for informal gatherings
- Open Air or totally enclosed
- Screens for presentations/slideshows
- Pool Table - optional
- Bar heating available for cooler months

BISTRO LOUNGE

20 - 30 People

- Great for casual small gatherings
- Close access to Bar, Bistro & Entertainment
- Fire Place & TV available

EMPIRE LOUNGE & DECK

80 - 150 people

- Combining both the Empire Lounge & Deck area
- Direct access to the Bar
- A mix of lounges & high bars, but can also be styled for sit down function

*Empire Lounge available excluding the deck for guest up to 80 people. Please be advised in the instance where both the Empire Lounge & Deck are booked, if your attendee numbers fall below 80, we reserve the right to reopen the Empire Deck to the general public.

- Stage & TV for presentations or slideshows
- Private Toilets
- Roll down blinds on the deck, giving you the option to be totally enclosed or for the perfect summer evening the open air deck with fans & mood lighting provide a great atmosphere



*Friday & Saturday Nights minimum spend of \$1500. Room Hire Fee of \$250 applies Sunday to Thursday

ABOUT OUR CORPORATE FUNCTIONS

The George has the perfect facilities for corporate events of all sizes.

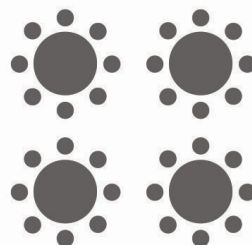
Our Bistro Function Room will comfortably sit anywhere from 20 to 50 people depending on your desired seating style.

Meetings Anytime - Breakfast, Morning teas, Lunches, Afternoon teas & Dinners for corporate functions of over 30 people. Our Breakfast buffet for corporate events is a popular choice for many. Please email us at events@georgetavern.com.au for more information. We also have facilities for a larger (over 50) Corporate Function.

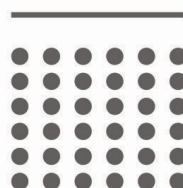
We have access to display screens for presentations or displays. Whiteboards, notepads & pens can also be supplied at a cost. Further equipment can be hired if necessary. Access to microphone & sound system can also be provided. Tablecloths are also available upon request at a charge.

Your perfect Corporate Function or Business meeting will be planned & co-ordinated by our Functions & Events Manager.

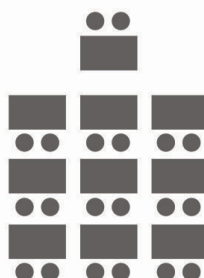
Please call 49333222 for more information or send your enquiry to events@georgetavern.com.au



BANQUET
STYLE



THEATRE
STYLE



CLASSIC
ROOM STYLE



BOARDROOM
ROOM STYLE



U-SHAPE
STYLE



LET US ADD THE WOW FACTOR

Let us add the WOW...

It's YOUR choice, at The George we tailor your function to your specific wants & needs. Your selections can be served on Platters delivered by your food host or presented on one of our spectacular Grazing Tables to add an immediate wow factor with a plentiful & delicious array to ensure your guests are completely satisfied.

We are here to assist you with your selections and the finer details to make sure your Event with us at The George is stress free, enjoyable & memorable.

BOARDS & OTHERS - minimum 20 people

Dip Selection- choose 3 options from the below served w water crackers **\$2pp**

- Pesto & Pinenut
- French Onion
- Smokey Bacon & Shallot
- Hummus
- Corn & Corriander
- Corn Relish
- Creamy Mexican Con Queso
- Sweet Potato & Cashew
- Semi Dried Tomato & Cream Cheese
- Pumpkin & Basil

The Aussie Board- minimum 20 people **\$5pp**

cabonossi & cubed cheddar cheese, pickled onions, pickles & water crackers

Antipasto Board **\$5pp**

shaved leg ham & prosciutto, pickled onion, sundried tomatoes, truffled mushroom, pimento jam, cheddar cheese, mixed warm olives, sourdough & house baked crostini's

Cheese & Fruit Board **\$6pp**

A selection of Hunter Valley vintage cheddar, blue & brie, housed baked crostini's, water crackers, quince paste & grapes

Carving station (min 40ppl) **\$6pp**

glazed ham on the bone w butter, mustard & house made tomato relish, shaved jarlsberg cheese, greens & french bread

Damper Dip **\$3pp**

crispy bacon, cheese & shallot

Sydney Rock Oysters ***market price per dozen**



GRAZING OPTIONS

*make your selection from one of the below Basic or Premium options

BASIC \$18 p p - select 7 options

Beef Party Pie	Satay Chicken Skewers	Buffalo Chicken Wings
Beef Sausage Roll	Beetroot & Feta Crostini	Semi Dried Tomato Pinwheels
Spring Roll	Bruschetta Crostini	Prawn Toast
Chicken Money Bags	Crumbed Mushrooms	Chorizo Arancini
Vegetable Samosas	Tempura Fish	Pumpkin Arancini
		Hickory Beef Meatballs

*Additional options add @ \$3pp

PREMIUM \$25 p p - select 7 options

Chicken, Feta & Semi Dried Tomato Sausage Rolls	Rosemary & Parmesan Polenta Bites
Tempura Mushrooms w chilli jam	w housemade tomato relish
Battered Barramundi Cocktails w tartare	Italian Braised Meatballs w parmesan
Cured Salmon Crostinis	Chorizo, Roquette & Caramelised
Sopressa, Basil & Mozzarella Pintox	Onion Pinwheels
Corn Bread Bites w chilli butter	Lamb Kofta Balls w Greek yoghurt
Southern Fried Cauliflower Bites w sesame mayo	Greek Lamb Skewers w mint yoghurt
Perri Perri Chicken Drummets w salsa	Massaman Beef Curry Bowls w rice

*Additional options add @ \$4pp

SUBSTANTIAL - min 20 ordered

Southern Pulled Pork Sliders	\$5pp	Chicken & Chorizo Jambalaya	\$4pp
pulled pork, slaw, pickle & chipotle mayo		Pumpkin, Spinach & Feta Risotto Bowls	\$4pp
American Cheese Sliders	\$4pp	Chinese Pork Bowls	\$6pp
beef pattie, pickles, mustard & tomato sauce		served w rice & chilli jam	
Chicken BLT Sliders	\$5pp	Butter Chicken Curry Bowls	\$4pp
Aussie Mini Hot Dogs	\$4pp	w rice, flat bread & Greek yoghurt	
cocktail frankfurt, caramelised onion, cheese & hickory sauce		Mango & Coconut Fish Tacos	\$7pp

KIDS PLATTER \$10 p p

Served on a platter w an assortment of Cocktail Frankfurts, Chicken Nuggets, Fish Pieces & Chips w Tomato, BBQ & Tartare Sauces

*Pictured below is a grazing table for a function for 120 people



LEVEL 1

1 Course \$25.00 per head | 2 Course \$35 per head

CHOOSE YOUR PROTEIN

- 300g Chicken Schnitzel
- 300g Grilled Chicken Breast
- Barramundi (battered, grilled or crumbed)
w tartare & lemon
- Salt & Pepper Squid w aoili & lemon
- 250g Char Grilled Rump Steak (medium)
- 250g Thyme & Garlic Pork Sirloin
- Lemon & Parsley Snapper Fillet
w tartare & lemon

Choose your sauce (2) gravy | dienne | mushroom | pepper | garlic cream sauce
Includes dinner roll & butter

CHOOSE YOUR STARCH

- Roasted Garlic & Rosemary Chats
- Beer Battered Fries
- Creamy Mashed Potato
- Potato Wedges
- Sweet Potato Fries
- Sweet Potato Mash
- Roast Thyme & Cracked Pepper Kipflers

VEGETABLES OR SALAD MIX

- Seasonal Butter Greens
- Roast Pumpkin & Carrot
- Buttered & Charred ½ Corn Cob
- Soy & Ginger Asian Greens
- Garden Salad
- Caesar Salad

DESSERT

Chocolate Mud Cake

blueberry compote & double cream (gluten free options available)

Sticky Date Pudding

butterscotch sauce, vanilla ice cream & strawberries

Lemon Citrus Tart

cream & raspberry compote

Pavlova Nest

seasonal fruit & cream

AFTER A STARTER?

We suggest selecting a few options from our Finger Food & Grazing choices which can be served on platters & offered to your guests on arrival before they are seated



LEVEL 2

1 Course \$29.00 per head | 2 Course \$39 per head

CHOOSE YOUR PROTEIN - (2)

- Crispy Skinned Salmon
- Crispy Skinned Barramundi
- Haloumi, Basil & Semi Dried Chicken Breast Supreme
- 200g Rosemary Lamb Rump (medium)
- 250g Scotch Fillet (medium)
- 250g Thyme & Garlic Pork Sirloin
- Lemon & Parsley Snapper Fillet

Choose your sauce (2) gravy | dienne | mushroom | pepper | garlic cream sauce
Includes dinner roll & butter

CHOOSE YOUR STARCH

- Roasted Garlic & Rosemary Chats
- Beer Battered Fries
- Creamy Mashed Potato
- Potato Wedges
- Sweet Potato Fries
- Sweet Potato Mash
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LEVEL 3

3 Course \$60 per head | 2 Course \$50 per head

ENTREE - CHOOSE 2

Ceviche of Salmon

coriander salt & micro herb, lotus root, cucumber & ginger caramel

Sticky Soy & Ginger Pork Belly

served w Asian herb salad, fried onion & steamed rice

Ricotta Gnocchi

mixed w arrabbiata sauce & basil

Grilled Sesame Prawns

w mango & coconut salad

MAIN - CHOOSE 2

Salmon Fillet

lemon risotto, crispy prawn wonton, asparagus & herbs w lemon oil

Lamb Rump

caramelised sweet potato, charred broccolini, hunter valley feta, mint glaze

Sous vide New York Steak

thyme roasted field mushroom, baby spinach, dutch carrots, red wine jus & roast potato

Chicken Supreme

chive & pecorino potato cake, roquette, grilled green beans & porcini cream

**All main meals include a dinner roll*

DESSERT - CHOOSE 2

Chocolate Brownie

served warm w hazelnut ganache, strawberry & ice cream

Lemon Meringue

Citrus curd w shortbread, Italian meringue & raspberry compote

Banoffee Pie

Grilled banana, caramel biscuit crumble, lime, dark chocolate & double cream

Sticky date

butterscotch, vanilla bean ice cream & strawberry



DRINKS PACKAGE

SELECT YOUR PACKAGE - minimum 30 guests

ARRIVAL DRINKS \$7pp

4 HOURS \$39pp

5 HOURS \$44 pp

Set up for your arrival with glasses displayed & drink selections in chilled ice buckets with our Bar Host ready to serve your guests for up to 1hr *Available for functions of 40 or more

Full Package Includes;
150ml House Wine
A selection of four (4) tap beers;
 from our Mid-Strength, Domestic, Premium & Cider range
Soft Drink Selection by the glass

If you are after a more premium beer & wine selection, we can create a separate costing for you using our extensive Wine, Beer & Spirits listing

HOT DRINKS - \$3pp TEA & COFFEE STATION set up in your function area

BAR TAB Make a selection from our Beverage List & provide us with a limit



To ensure we provide you with a successful function, we would appreciate your attention to the following terms & conditions.

CONFIRMATION OF BOOKING

Your booking will be considered confirmed when you provide a signed confirmation sheet accompanied by the required deposit of \$250.00 via EFT. This deposit will be deducted from your invoice on confirmation of final details seven (7) days prior.

If your confirmed booking is cancelled thirty (30) days prior to the event, the full deposit will be returned. Between thirty (30) – fourteen (14) days half of the deposit will be returned. Within fourteen (14) days of the event the deposit will be non refundable. The final account is payable via EFT at the time of confirming final guest numbers & food selections seven (7) days prior. Any additional guests, beverages or sundries are to be settled on the day of your function via cash or credit card.

FINAL NUMBERS & FOOD CHOICE

Final guest numbers & food selections are to be advised seven (7) days prior to your function. This will be the minimum number of guests that will be catered & charged for. If this number is to increase on the night of the function, additional catering & charges will be incurred. Note: Prices may be subject to change due to seasonal variations & Public Holidays will incur a Public Holiday Surcharge.

REDUCTION IN GUEST NUMBERS

If your guest numbers reduce, The George Tavern reserves the right to vary your function space and/or amend agreed room hire charges. Especially in regards to the Empire space- less than 80 guest, the Empire Deck will be reopened to the general public.

CELEBRATION CAKES, EXTERNAL FOOD & BEVERAGES

We are happy for you to bring your own cake. Our chef would be happy to cut your cake into slices and place on platters with napkins. This service is available at \$2 per guest or alternatively, we are happy to provide knife and plates for you to cut during your event. Apart from your celebration cake - no external food or beverages are to be bought into the Hotel.

DECORATIONS, THEMING & AUDIO-VISUAL EQUIPMENT

The George permits clients to bring their own decorations, theming & audiovisual equipment onsite. Please note that any audiovisual equipment is to be discussed & approved by management at least seven (7) days prior to your function. Given their extremely messy nature, confetti, scatters, party poppers & bluetac are not permitted. No adhesive tape to be used to hang decorations etc. Any decorations left onsite will be discarded unless arrangements are made prior to event. Should excessive cleaning be required post function, additional cleaning charge of \$250 will apply.

ENTERTAINMENT

Organised entertainment is scheduled at the George Tavern every Friday and Saturday night. Exclusive entertainment may be available for your event however, we require 3 months notice & it would need to be confirmed by management. If entertainment is something that is important to your function & you have chosen an appropriate function space (smaller areas may not accommodate bands) , we can put you in touch with our music agent.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with liquor licensing laws & responsible service of alcohol policies, The George Tavern reserves the right to refuse service, cease the supply of alcoholic beverages & remove from the premises any patron who displays the signs of intoxication. Persons under the age of eighteen (18) years are not permitted to consume alcohol & must be in the immediate presence of their parent or legal guardian at all times.

The George Tavern is licensed until 1.30am Monday-Saturday & 10pm Sunday. As such, we will stop serving alcohol 15mins prior to closing time or at the Managers discretion.

THE GEORGE TAVERN

FUNCTION DETAILS

NAME OF FUNCTION: _____

TYPE OF FUNCTION: _____

EXPECTED NUMBERS: _____

DATE OF FUNCTION: _____

ROOM REQUIRED: _____

FUNCTION START TIME: _____

PAYMENT METHOD

GEORGE THOMAS HOTELS (GREENHILLS) OPERATION PTY LTD

BSB: 032-016

ACC: 616551

REF: _____

☐ CREDIT CARD ☐ CASH

☐ DIRECT DEPOSIT:

The authorisation given above will include an EFT deposit of \$250 with the remaining total payable seven (7) days prior to your function, unless otherwise negotiated. Please note payments via cash or credit card will need to be transacted on the premises for any outstanding amounts on the day of your function.

*your reference is your initials & DDMMYY of your booking eg. MD280619

DECLARATION

I HAVE READ & ACCEPT THE GEORGE TAVERN GREENHILLS, FUNCTION CONDITIONS

NAME OF CONTACT PERSON

CONTACT PHONE NUMBER

EMAIL ADDRESS

SIGNATURE OF CONTACT PERSON

DATE

THANK YOU FOR YOUR CO-OPERATION. OUR FUNCTIONS & EVENTS MANAGER WILL BE IN CONTACT WITH YOU TO ARRANGE A TIME TO MEET ONSITE.
WE LOOK FORWARD TO MAKING YOUR FUNCTION A SUCCESS

OFFICE USE ONLY

FUNCTION MEETING:

TIME:

DATE: