



EAGLE
TAVERN

Functions
2024



About us

Located in Eagleby,
Eagle Tavern offers a range of
hospitality and entertainment services.
Eagle Tavern is the perfect venue to
host your next private event, from
Weddings, Birthdays and all
celebratory occasions.
Our functions team can help you
create the perfect event to suit you.



Dietary Options

Vegetarian, Vegan, & Gluten-free options are available upon request.
Please inform us of any allergies or dietary restrictions at least one week in advance.



Mixed

The Classics

Medium \$75 | Large \$130

Mini beef pies, sausage rolls, calamari rings, tempura fish bites, crumbed prawns, samosa & spring rolls.

Cheese and crackers

Medium \$75 | Large \$130

Blue cheese, Smoked Cheddar & Brie complemented by quince, dried fruit & crackers.

Sports platter

Medium \$75 | Large \$130

With sweet potato croquettes, crispy chicken wings, chips, wedges, garlic bread & onion rings.

Antipasto

Medium \$85 | Large \$160

With prosciutto, pastrami, ham & salami in-house pickled veg, crackers, grilled Turkish bread, pesto, roast capsicum & tomato tapenade.

Sweets platter

Medium \$65 | Large \$105

A selection of desserts & cakes

Turkish Sandwich platter

Medium \$65 | Large \$110

A selection of sandwiches on Turkish bread with egg mayonnaise and rocket, Chicken Caesar, Ham salad, Pumpkin + Beetroot, and B.L.T





Individual

Scone \$50 (10)

With strawberry jam, cream & DIY tea & coffee

Continental pastries \$55 (20)

A selection of mini pastries with DIY tea & coffee

Mini croissants \$75 (15)

Filled with ham, tomato & cheese

Fruit platter \$65

A selection of fresh fruit

Satay chicken skewer (15) \$65

Grilled & served with Satay Sauce

BBQ pork buns (15) \$55

Filled with succulent barbecue pork



Platters

Sliders (10) \$65 Choose 1 type

Beef with pickles, lettuce, tomato, onion, ketchup & mustard.

Southern Fried Chicken with lettuce, tomato, onion & Sriracha Mayo.

Halloumi with pesto, tomato, rocket & red onion.

Lemon pepper Calamari \$60

with tartare sauce & lemon

Crispy chicken wings \$55 (3 kg)

With BBQ dipping sauce

Fries \$25

With ketchup & aioli

Wedges \$30

With sweet chilli & sour cream

PLATTERS





Party Menu

Minimum of 20 people

2 COURSE \$35 PER PERSON | 3 COURSE \$40 PER PERSON

To start

- A communal selection of breads for everyone to share.

Mains

Choose 2

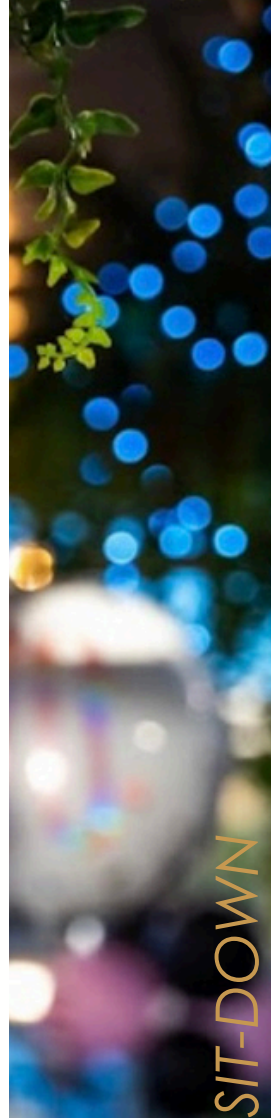
- 220g sirloin cooked **medium** with chips, salad & gravy.
- Roast supreme of chicken accompanied by potato rosti, steamed greens & jus.
- Pork & fennel sausage with mashed potato, greens & onion gravy.
- Slow roast beef rump with roast potatoes, roast pumpkin, peas, carrots ,Yorkshire pudding & gravy.
- North Atlantic salmon on a bed of spring onion mash, greens & topped with hollandaise.

Dessert

Choose 1

- Sticky date pudding with ice cream & butterscotch sauce.
- Apple pie bites with custard & ice cream

Available from 11:30am - 2:00pm
Pre-order only 72 hours in advance



Premium

Entree

- Tuna sashimi with daikon spring onion avocado puree & soy wasabi dressing
- Lemon pepper squid flash fried with lime & coriander mayo
- Mushroom thyme & onion tart with shaved asparagus, bearnaise & herb oil.
- Whipped goats' cheese with beetroot puree, dried apple, toasted hazelnuts, watercress, & baguette croute.
- Chicken ballotine stuffed with olive tapenade, sun-dried tomato pesto, rocket, & parmesan.

Two Courses \$60
Alternate Drop \$65

Main Course

- Sous vide duck breast with roast celeriac, beetroot, fried leeks, & red wine jus.
- Slow-roasted pork belly with carrot puree, balsamic onions, potato fondant, & cider jus.
- 200g rib fillet accompanied by pomme anna, baby vegetables, peas & red wine jus.
- Thai scented barramundi with Bok choy, steamed rice, crispy skin, & green curry sauce.
- 16 hour Moroccan lamb shoulder with lemon & herb couscous salad, cumin garlic yoghurt.

Three Courses \$65
Alternate Drop \$70



Package

Dessert

- Coffee creme brulee with Irish cream & scorched almond ice cream.
- Strawberry & white chocolate cheesecake with vanilla ice cream.
- Double chocolate brownie with chocolate soil, toffee & caramel ice cream.
- Apple crumble served with brandy custard, vanilla ice cream & apple crisp.

· **Cheese board (Additional \$4 per person surcharge)**

Guests can choose 2 from the following, served with quince, crackers, fruit and nuts

King Island Roaring 40's Blue Cheese is an award-winning cheese that is rich in flavour for a great addition to any cheeseboard. Made from fresh cow's milk that is creamy and rich thanks to the lush pastures of King Island. A Roquefort style mould is used to create this unique and exciting cheese style with a slightly fruity and nutty character, ready to hit you with the burst of flavour that you expect from blue cheese.

Woombye Triple Cream Brie is the flagship cheese thanks to its delicate white bloom on the outside that hides a deliciously rich and creamy centre. It is made with only locally produced fresh milk, handcrafted with passion using traditional methods to achieve that rich flavour profile.

King Island Stokes Point Smoked Cheddar is naturally hardwood smoked and matured for a rich flavour that is no ordinary cheddar. This cheese has a golden rind with a slight smokey ham flavour, and you can count on its quality since it has been aged for 9 months to produce the fantastic flavours





Buffet

\$70 Per Person (Min 40 Pax)

Includes a selection of roast options, hot dishes, side dishes,
& the option to add a chef's dessert platter.

Add chefs' dessert platter \$10 per person

Roast options (choose two)

- Slow roast grain fed beef with Yorkshire pudding.
- Roast pork leg with crackling and apple sauce.
- Rosemary roast lamb leg with mint sauce.
- Roast turkey breast with cranberry sauce (add ham \$8pp)
- Thyme-roasted chicken pieces with bread sauce.

Hot Dishes (choose two)

- Beef stroganoff with steamed rice.
- Irish stew with soda bread.
- Thai spice barramundi with steamed rice.
- Chicken curry with steamed rice & Raita.
- Potato & pea curry with steamed rice.
- Pumpkin & spinach lasagna with garlic bread.

Side dishes (choose two)

- Garden salad with honey mustard dressing.
- Potato salad with mustard, mayo & spring onions.
- Caesar salad with bacon lardons & parmesan.
- Rosemary roast potatoes.
- Steamed vegetables tossed in butter.
- Greek salad with olives, feta, red onion, red peppers, & pickled cucumber.
- Honey-roasted carrots.
- Pesto pasta salad with sun-dried tomatoes & parmesan.
- Mash potato







Bundy Backyard

The Bundy Backyard is free to hire with a minimum spend of \$250. Let us know what you want & we will do our best to cater to your needs.

The Bundy Backyard Bar can be set up as required & if needed, we can open the sliding doors and use the back half of the bistro.

Please enquire with one of our staff members to book.

Extras

Balloon Arch/Garland

See next page for a guide.

Arch Hire - \$50

Projector Hire - \$50

Sound Bar - \$30

MC System - \$80

Tea & Coffee Station - \$2pp

Tablecloths - \$4 Each (Black or White)

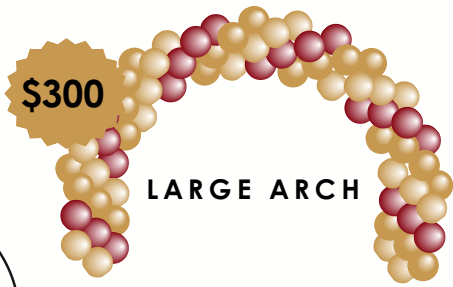
Linen Napkins - \$1.25 Each (Black, White or Red)

Karaoke - \$120 (M/C System with 2 microphones, iPad, Projector & Stand)

Stage - \$50



BALLOON MENU



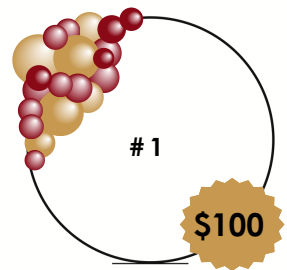
\$300

LARGE ARCH



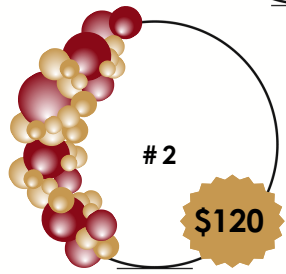
\$250

FULL CIRCLE



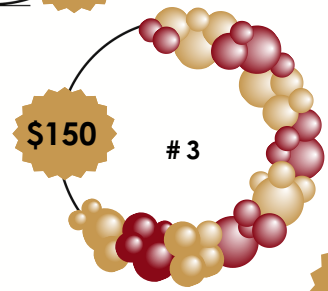
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\$100



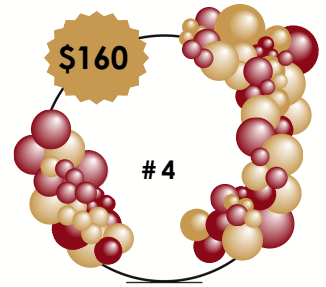
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\$120



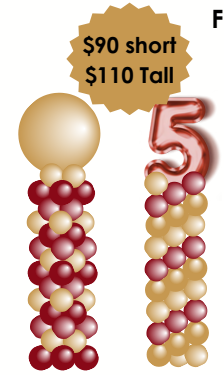
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\$150



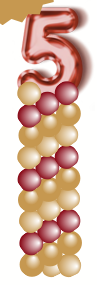
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\$160

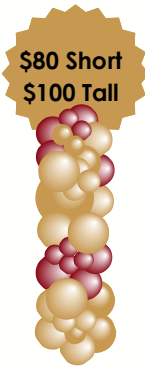


**\$90 short
\$110 Tall**

#5



#6



**\$80 Short
\$100 Tall**

#7



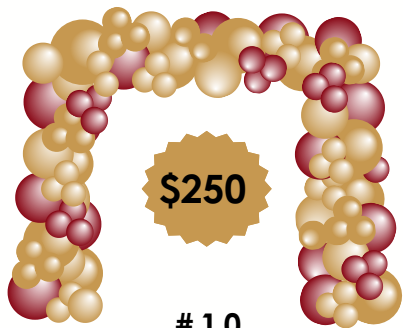
\$5

#8



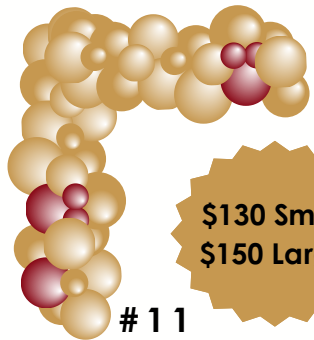
\$8

#9



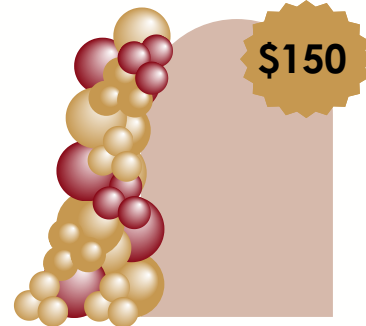
\$250

10



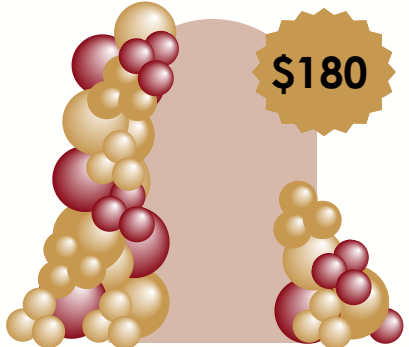
**\$130 Small
\$150 Large**

11



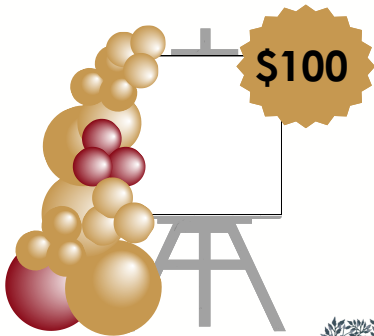
\$150

12



\$180

13



\$100

**# 14
INCLUDES EASIL**



**SET OF 3
WOODEN ARCH
(WHITE)**

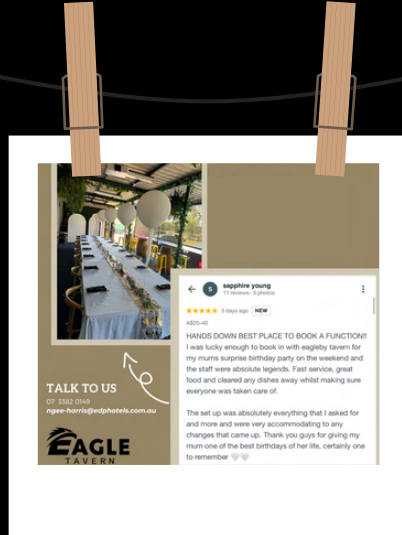


**CIRCLE ARCH
GOLD**



**SQUARE ARCH
WHITE**

THIS MENU IS TO BE USED AS A GUIDE ONLY. COLOURS CAN BE CHOSEN BY THE CUSTOMER AND ALL GARLANDS ARE CUSTOMISED. WE USE PREMIUM BALLOONS.



Reviews

Drink Package

For 3 Hours | Minimum 10 Guests

Standard

\$55PP

WINE

Fifth Leg Semi Sauv Blanc
Cape Schanck Pinot Noir

TAP BEER

Any 2

- Byron Bay Lager
- Lout Lager
- Great Northern Super Crisp

SOFT DRINK

Post mix only

Premium

\$70PP

Bar + Tray Service

WINE Any 2

Squeaking Pig Sauv Blanc
Peperjack shiraz
Fifth Leg Semi Sauv Blanc
Cape Schanck Pinot Noir
St. Huberts The Stag Chardy

DAIQUIRI MACHINE

One Flavours

TAP BEER

Choose any 2 of our
13 Tap Beers.

SOFT DRINK

Post mix only

Platinum

\$100PP

Premium package plus

Bundaberg Rum
Jim Beam
Smirnoff Vodka
Gordons Gin
Including mixes

Upgrade for \$10PP

Small Batch
Makers Mark
Ciroc
Tanqueray
Including Mixes

TERMS AND CONDITIONS

CONFIRMATION OF FUNCTION

A signed copy of the Terms and Conditions form along with the nominated deposit is required within seven (7) days to secure the booking.

Failure to do so may result in the cancellation of your booking without prior notice.

FINAL DETAILS

Your choice of menus, platters, room set up and times must be confirmed with the functions coordinator no less than fourteen (14) days before the event.

Please notify the staff of any dietary requirements or allergies.

No food or beverages are to be bought onto the premises with the only exception being a celebratory cake.

PAYMENT

Final payments must be paid in full seven (7) days prior to the event date.

CANCELLATION POLICY

If an event is canceled less than 2 weeks before the function booking, the deposit will be forfeited.

MUSIC & ENTERTAINMENT

We have an inhouse music system available, however if you wish to play your own playlist or slide show please discuss further with our team regarding compatibility with our audio-visual system. If you wish to play your own slideshow, we require the slide show be supplied to us 24 hours prior to the event so we can ensure it works correctly.

Noise restrictions apply

ENTRY TO EAGLE TAVERN

All attendees under 25 years of age must provide government-issued photo ID upon request. Minors are allowed to attend a function until 10 pm in the function areas. Minors must be accompanied by their parent or guardians at all times.

MINORS - RESPONSIBLE SERVICE OF ALCOHOL

All guests are to adhere to the current laws of the Liquor Act 1992. Eagle Tavern supports the responsible service of alcohol. Management reserves the right to exclude or remove any person from a function per the Liquor Control Act of Queensland.

AGREEMENT

Eagle Tavern reserves the right to cancel any booking if management deems organisers are not actively showing a duty of care. A signed copy of this Agreement is required on confirmation of booking. For assistance with your bookings, call Eagle Tavern on 07 33820149.

LOSS OR DAMAGE

The Eagle Tavern is not responsible for loss or damage to items before, during or after your function. Please ensure all requirements are listed and correct. Thank you for choosing The Eagle tavern





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