

MERMAID
BEACH
TAVERN

*Event's
Guide*

MERMAID
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TAVERN

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Event Spaces



THE GARDEN ROOM NORTH

Capacity: 60 Standing
or 40 Seated
Minimum Spend: \$1000
Room Hire: \$150

THE GARDEN ROOM SOUTH

Capacity: 60 Standing
or 40 Seated
Minimum Spend: \$1000
Room Hire: \$150



THE GRAND GARDEN ROOM:

Combination of both the North and South Garden Rooms
Capacity: 150 Standing | 80 Seated
Minimum Spend: \$2000 | Room Hire: \$300

Functions Menu

PLATTERS (APPROX 10 PAX)

Cheese Platter

Assorted Australian Cheeses, Grapes,
Quince Paste, Crackers & Crisp Bread

\$110

Antipasti Platter

Grilled Mediterranean Vegetables, Marinated Olives,
Grilled Haloumi, Grilled Chorizo, Tzatziki, Pita Bread

\$120

Vege Sticks & Dips Platter

Carrot, Cucumber, Celery Sticks with Hummus,
Spicy Capsicum & Tzatziki

\$70

Fresh Seafood Platter

Natural Oysters & Fresh King Prawns
with Cocktail Sauce

\$150

Hot Seafood Platter

Prawn Twister, Salt & Pepper Calamari, Crab Claws,
Fish Goujons with Tartare Sauce

\$130

Chicken Satay Platter

Grilled Marinated Chicken Skewers with
Satay Dipping Sauce

\$120

Seasonal Fruit Platter

Assorted Seasonal Fresh Fruit

\$80

Slider Platters (20 x Burgers)

Marinated Chicken Breast, Lettuce, Tomato,
Cheese, Chipotle Mayo

Or

All Beef Patty, American Cheese,
Pickles, Onion, Burger Sauce

\$120

BITES \$50

SERVED AS 25 PIECES PER PLATTER

COLD

Manchego & Caramelized Onion Frittata with Aioli

Chicken & Lemon Thyme Mayonnaise
with Toasted Baguette

HOT

Truffle & Porcini Arancini with Aioli

Spring Rolls with Sweet Chilli Sauce

Mushroom Puff Pastry Tart with Truffle Oil & Chive

Vegetable Samosas

Vegetable Dumplings with Black Vinegar
Dipping Sauce

Prawn Twisters with Sweet Chilli Sauce

Pork Dim Sim with Spiced Soy Sauce

Chilli Con Carne Empanada with Spiced Tomato Sauce

Pork & Fennel Sausage Roll with Tomato Chutney

BITES \$70

SERVED AS 25 PIECES PER PLATTER

COLD

Tomato Tartlet with Mascarpone & Basil Pesto

Beetroot & Goats Cheese Tart with Pecan Brittle

Pumpkin & Ricotta Tart with Hazelnut Crumb

Prawn & Avocado Tartlet with Jalapeño

Smoked Salmon Crepe with Pickled Onion,
Capers & Sour Cream

Duck & Currant Pate with Toasted Baguette

Roast Beef Crostini with Chive
& Pepper Cream Cheese

HOT

Assorted Petite Pies: Pepper Steak, Lamb & Rosemary,
Curry Chicken & Vegetable

Functions Menu

SIT-DOWN MENU

SELECT TWO (2) MEALS FROM EACH COURSE TO BE SERVED ALTERNATE DROP
SELECT TWO (2) SIDES TO ACCOMPANY THE MAINS

2 COURSE - \$65PP | 3 COURSE - \$80PP

ENTRÉE

Pumpkin & Sage Gnocchi

Goats Curd, Lemon, Spinach & Ricotta

Tiger Prawns & Avocado

Lettuce, Cucumber, Dill, with Cocktail Sauce & Lemon Dressing

Seared Scallops

Peperonata, Basil, Garlic Butter & Pangrattato

Asian Sesame Poached Chicken

Avocado, Radish, Sesame Dressing, Green Shallot, Coriander, Crispy Wonton

Prosciutto

Smoked Mozzarella, Seasonal Leaves, Fresh Ricotta, Pickled Zucchini, Grapes, Hazelnut with Balsamic Dressing

MAIN

Pan Roasted Cauliflower

Field Mushroom with Cashew Cream

Crispy Skinned Barramundi

Pressed Potato with Hollandaise Sauce

Grilled Chicken Supreme

Pressed Potato with Thyme Jus

250gm Beef Sirloin

Pressed Potato with Thyme Jus

SIDES

Roasted Winter Vegetables

Buttery Potato Mash

Garden Salad

Grilled Broccolini w Almonds

DESSERT

Vanilla Panna Cotta

Passionfruit Coulis, Seasonal Fruit & Biscotti Crumble

Sticky Date Pudding

Pecan Toffee Sauce & Salted Caramel Ice Cream

Chocolate Mousse

Seasonal Berry Salad with Chantilly & Sable Biscuit

Seasonal Fruit

Sweetened Vanilla Mascarpone & Mint

KIDS MENU

Crumbed Chicken & Chips

Crumbed Fish & Chips

Penne with Tomato & Parmesan

Cheeseburger & Chips

Ham & Pineapple Pizza

Drinks



CONSUMPTION BAR TAB:

Any combination of beer, wine or spirit requested by the events host can be offered on a consumption-based tab. Designated wristbands are supplied to all pre-arranged bar tabs. Minimum Spends apply.

CASH BAR:

Pay as you go service is available. Minimum Spends apply.

DRINKS PACKAGES:

Available Upon Request. Will incur extra bar set up and staffing fees.

Terms & Conditions

AV + EQUIPMENT ADDITIONAL HIRE:

All Event spaces have access to TV's to display images/slideshows. HDMI and USB Connection is available. Additional services can be offered, enquire with the Events Coordinator.

ROOM HIRE & MINIMUM SPENDS:

Room hire and minimum spends vary depending on the events space. Prices may change due to high/low season and will be discussed with you by the Events Coordinator.

BOOKINGS, PAYMENTS & CONFIRMATION:

Bookings will be considered tentative & held for a maximum of 7 days until the booking form is completed, signed and returned in person/ by email. A \$200 non-refundable deposit and credit card details will be taken to secure the booking.

CANCELLATIONS:

Cancellations that are made 4 weeks in advance will receive a refund of any payments made outside of the \$200 deposit. Cancellations made less than 14 days in advance will be charged 50% of the final food bill. If the group does not present themselves on the confirmed date, without prior written notice of cancellation, 100% of the final invoice will be charged. Cancellations must be made with the Events Coordinator and are only valid upon a reply.

FINAL PAYMENT:

Mermaid Beach Tavern will accept cash, credit card or EFTPOS payment methods. No personal cheques will be accepted. A credit card will need to be provided on booking form for all events. Final bill is due to be paid in full 3 days prior to event. This card may be charged if any costs are outstanding at completion of event. Credit/debit cards may incur a surcharge upon payment.

FOOD SELECTION & FINAL NUMBERS:

All events are required to give final numbers and food selections no later than 10 days prior to the event. No outside catering is permitted at Mermaid Beach Tavern. All food must be supplied by the Tavern, with the exception of a cake (see cakeage section).

LENGTH OF FUNCTIONS:

All events at Mermaid Beach Tavern have a maximum of 5 hours. If you require an extended event time, additional room hire and staffing fees of \$50 per hour will apply. Extension past 12am is not permitted, and all events must be in conjunction with the Tavern/Bistro trading hours.

DAMAGE:

The event host will be accountable for any damage or loss which is caused to the premises by any guest at your function.

ENTERTAINMENT:

The events spaces at Mermaid Beach Tavern are not compatible with private music or entertainment. Please discuss any entertainment options with the Events Coordinator prior to booking. All entertainment options must be approved by the Events Coordinator in writing prior to the event.

CAKEAGE:

The event host is welcome to provide their own cake. We will store it and take every care, however we can accept no responsibility to any damage that may occur. We will provide all events with a cake knife, napkins, plates and cutlery, inclusive of room hire fees. If the host wishes to have the cake cut and served with ice cream by venue staff, a cost of \$3 per person will apply.

DECORATIONS:

Decorations and theming of events are at the Event Coordinators discretion. When decorating, no hooks, screws or tape are permitted in any event space. We do not allow glitter, tinsel or confetti. Please note that any decorations left at the conclusion of an event will be disposed of. No smoke devices at any times.

Terms & Conditions

DRESS REGULATIONS:

Hosts and guests must comply with Mermaid Beach Tavern's dress regulations. Minimum requirements are smart casual wear.

PRICES:

Prices listed in this Events Guide are subject to change, based on seasonal availability and high/low season.

MINORS:

Minors are only permitted on premise until 10pm and they must be accompanied by a parent/and or legal guardian and in the immediate presence of that guardian at all times. Guardians do not include another family member such as brother, sister, or cousin. Any guest found supplying alcohol to a minor will be referred directly to the police and fined.

SECURITY GUARDS:

Some events will require the hire of a security guard and costs will incur. This is at the discretion of the Events Coordinator.

16TH & 18TH BIRTHDAY:

Mermaid Beach Tavern does not accept 16th or 18th birthday parties.

21ST BIRTHDAY:

All 21st birthdays require one security guard for the duration of the event. Yard glasses or large glasses of any kind are not permitted.

STAFFING:

Event room hire includes base levels of staff. Additional staff can be provided for a cost of \$35 per hour (minimum of 3 hours).

AV EQUIPMENT:

HDMI cord is included in the event room hire fee. We advise that you test all AV equipment with the venue prior to the start of your event to avoid any technical difficulties. Damage or loss of equipment will incur replacement fees.

CLAUSE:

When booking an event at Mermaid Beach Tavern it is the host's responsibility to give accurate details in relation to the type of event and its guests. If a guest falsifies information or a function is booked on false pretences, Mermaid Beach Tavern reserves the right to cancel that event without notice and at the expense of the host.

RESPONSIBLE SERVICE OF ALCOHOL:

Mermaid Beach Tavern is committed to the responsible service of alcohol at all times. Mermaid Beach Tavern and its Licensee assumes responsibility for all persons in the venue and reserves the right to refuse entry, refuse service or remove any patron that management feels are in any way behaving contrary to what is deemed acceptable by the approved government bodies or house policy. Under no circumstances will any persons who are intoxicated by alcohol or any other substance be allowed entry or permitted to stay on premises. If a person is asked to leave the premises and refuses to do so, management is required by law to notify the police immediately and that person maybe subject to a fine for 'failure to quit a licenced premise'.

Any persons involved in criminal activity such as violence, sale of use of prohibited drugs or possession of weaponry will be turned over to the police immediately without hesitation. No compensation will be afforded to any member of the function or its host if the member of the function is refused entry, refused service or removed from the premises.



Booking Sheet

Name of Event: _____

Date of Event: _____

CONTACT DETAILS

Contact Name: _____

Address: _____

Contact Number: _____

Email Address: _____

EVENT DETAILS

Event Area: _____

Start and Finish Times: _____

Number of Guests: _____

Menu Chosen: _____

Food Service Time: _____

AV Equipment: _____

Bar Tab: _____

Other Details: _____

CREDIT CARD DETAILS

Cardholder: _____

Card Type: _____

Card Number: _____

Expiry: _____

Card Signature: _____

This credit card is used to guarantee your event booking, and as security should any damage occur during your function. You will be notified prior to any charges being processed.

TERMS AND CONDITIONS

I have read and understood the terms and conditions and understand that this is a legally binding contract. I also understand that the venue reserves the right to refuse entry without exception.

I understand the responsibility the venue and I have in relation to enforcing the responsible service of alcohol and understand that I will not be compensated for any financial loss due to the behaviour of my guests.

Signed: _____

Dated: _____

OFFICE USE ONLY								
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ROOM HIRE	FOOD MINIMUM	BAR MINIMUM	EXTRA STAFF	SECURITY	AV HIRE	EXTRAS	DEPOSIT	MANAGER

