THE PARAP TAVERN

Functions Pack

(08) 8981 2191

15 Parap Rd, Parap NT 0820



About Us

PERFECT FOR ...

Thank you for considering The Parap Tavern for your function. Whether you are planning a formal get together or after a relaxed casual environment, we have created a delicious set of menus and packages that will suit any event.

Our dedicated and professional team will provide the highest level of service ensuring a successful and memorable occasion for you and your guests.

We can organise decorations, menu options and entertainment for your party, as well as arranging pick up and drop off of your guests. Choose from any one of our menu options or we can help you to create something tailored to your needs.

Not sure what you want? Please see our friendly staff to discuss your budget and requirements. We will happily customise a menu just for you.

- Birthdays
- Corporate Functions
 - Staff Parties
- Engagement Parties
 - Wakes
 - Kids Parties
 - Hens

Bucks Parties

- Baby/Bridal Showers
 - Fundraising Events
 - Reunions
 - Anniversaries
 - Retirement Parties

Set Menu

Two courses \$40 per person
Three courses \$47 per person
Minimum of 20 people

ENTRÉES

Squid salad / Salt and pepper calamari

MAINS

PUMPKIN AND CHICKPEA CURRY Served with steamed rice and papadum

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CHAR GRILLED EYE FILLET

Served with rocket, grilled tomato, sweet potato wedges and gravy

10

PAN FRIED BARRAMUNDI FILLET

Served with pea puree, chat potatoes, and blistered cherry tomatoes

DESSERTS

PAVLOVA CHEESECAKE FRESH SEASONAL FRUIT

Alternative desserts are available upon request and all desserts are served with fresh cream. Ice cream is an optional extra.





Share Platters

To Serve 8-10 People

ANTIPASTO \$85

Prosciutto, salami, chorizo, cheeses, olives, sun-dried tomatoes, crackers, breads, vegetables, crudites, and assorted dips

AUSSIE \$75

Mini party pies, mini sausage rolls, and mini hotdogs

ASIAN \$75

Vegetable spring rolls, samosas, and dim sims

SEAFOOD TOWER \$100

Natural oysters, fresh prawns, calamari, prawn twisters and tempura fish

MIXED WRAPS \$75

A mixed selection of wraps

SMOKED PLATTER \$90

Smoked chicken wings, pork belly bites, smoked sausage

DESSERT \$50

Pavlova, an assortment of cheesecakes, and fruit

Buffet

\$32.50 PER PERSON
MINIMUM 20 PERSON

ENTRÉES

Extra \$5 per person
Crackers, cheese, salami and dips

MEATS

Choice of any two of the following...
Roast beef cap
Leg of roast pork
Roast leg of lamb
Vegetable Stack

ACCOMPANIMENTS

Roasted potatoes
Roasted pumpkin
Mixed seasonal vegetable
Mixed garden salad
Gravy, sauces and bread roll

DESSERTS

Extra \$5 per person
Cheesecake
Pavlova
Fresh Seasonal Fruit

Alternative desserts are available upon request and all desserts are served with fresh cream. Ice cream is an optional extra.





Beverage Packages

Standard Package \$50 per person 3 hours

FULL STRENGTH (425ML)

Carlton Dry, Great Northern Original,
Carlton Draught

MID STRENGTH BEER (425ML)

Great Northern Super Crisp, XXXX Gold

CIDER (425ML)

Bulmers

SPARKLING WINE

House Sparkling, Zonin Brut

WHITE WINE

House White, The Rocks SB

RED WINE

House Red

Premium Package \$65 per person 3 hours

FULL STRENGTH (425ML)

Carlton Dry, Great Northern Original, Carlton Draught, Coopers Pale Ale

MID STRENGTH BEER (425ML)

Great Northern Super Crisp, XXXX Gold, Coopers Mild

CIDER (425ML)

Bulmers

SPARKLING WINE

Stonyfell Sparkling, Zonin Prosecco

WHITE WINE

House White, The Rocks SB

RED WINE

House Red, Ninth Island Pinot Noir

Assorted soft drinks available Cash bar for spirits.

To add Spirits to our Standard or Premium package an additional \$15 per

person charge applies

TERMS & CONDITIONS

TENTATIVE BOOKINGS

Bookings will be held up until one week before your function date at which time if we have received no confirmation the date set will be released.

FUNCTION CANCELLATIONS

If you cancel your confirmed booking, a full deposit will be reimbursed, provided you give a minimum of two weeks written notice. This can be posted or e-mailed to us. If less than two weeks' notice is given, a cancellation fee of the deposit will be deducted.

GUARANTEED NUMBERS

Confirmation of guest numbers must be given one week prior to the event. Charges for the function will be based on the numbers.

PAYMENT

Full payment of the function is required at the conclusion of the function. We accept Cash, Bank card, MasterCard, Visa, Amex and Diners. We accept company and government cheques by arrangement only with at least two weeks prior to the event.

PRICES

Prices will be confirmed with final function details. Every endeavour is made to maintain prices as printed but they are subject to change without notice due to any changes in or imposition of government charges, taxes, levies or other service charges.

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BEVERAGES

Beverages are charged on a consumption basis, however beverage packages are available.

COMPLIANCE

Clients are responsible for the orderly behaviour of their guests and management reserves the right to intervene where it is sees' fit and/or exercise the right to refuse entry. Responsible Service of Alcohol is company policy. Dress regulations are neat casual attire.

DAMAGES

Clients are liable to any damage whether through their own action or through the action of invited guests. Please note nothing is to be nailed, screwed or stapled to the walls, doors or any surfaces. Similarly, items cannot be adhered to any surfaces in any way unless venue management has given written approval.

SECURITY

Security arrangements for private functions can be made with the management at your request. If your function is on a Friday or Saturday evening, a security guard may be required. Cost of an additional security guard for your exclusive use varies on which day of the week. Before this option is actioned a written acknowledgement will be requested form the booking party.

CONFIRMATION/DEPOSIT

Signed confirmation of all details, including menu's is required a minimum of one week in advance, along with a deposit. Unless the event is cancelled, the deposit will be absorbed on the day of your function.

LICENSING REQUIRMENTS

Minors (persons under 18 years) must be accompanied by a legal guardian, as our venue is a 'restricted area.' Parent or guardian must ensure that the minor remains in their immediate presence and licensing obligations are observed at all times. Minors are not permitted in the venue past 10pm. A signed copy of this agreement must be provided to the venue before commencement of your function.

INSURANCE

The Parap Tavern will not accept responsibility for loss of, or damage to any equipment or merchandise left on the premises or other property in the venue prior to, during or after the event. It is the responsibility of the organiser to arrange their own security and insurance for all items belonging to them for the period those items are in the venue, along with all personal liability insurance.

FOOD AND BEVERAGES

No food or beverages can be brought into the venue. Cakes being brought into the venue may be stored with us, and while all due care will be taken, this is done at your own risk and the venue will not be liable for any damages.

I HAVE READ AND FULLY UNDERSTAND AND ACCEPT THE ABOVE TERMS AND CONDITIONS FOR THE PARAP TAVERN.

Customers Name:

Signature: .
Date Signed: .
Function Date:

Parap Tavern Manager: