

BAROSSA MOTOR LODGE

182 Murray Street
TANUNDA SA 5352
Phone: 08 8563 2988
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FUNCTION RATES 2015/2016

RESTAURANT

We have two rooms in which to hold functions. Our large restaurant can comfortably seat up to 100 people using round, square or rectangular tables. The restaurant can also be divided into three separate rooms for smaller groups. We also have a separate private function room (the Baccus Room) at the rear of the restaurant which seats up to 64 people room.

We use white linen cloths on the tables and white 2ply dinner napkins. Tables can be set to your own requirements, and you can provide alternative coloured napkins. Table and room decorations are to be supplied, arranged and disassembled by you.

We have a dance floor with glass ball and coloured lights, and provide free use of our jukebox. A DJ can be arranged, at cost, if required.

Options for functions are formal sit down meal or smorgasboard. Both luncheon and evening times are available. We even arrange breakfast functions.

Vegetarian options are available upon request. Please advise of any dietary requirements.



BEVERAGES

We offer a wide variety of local quality wines, beers, soft drinks and spirits. A bar tab, including limited options, can be arranged to suit your requirements.



CONFERENCE LUNCHEON MENUS

For conferences, Lunch includes self serve Tea & Coffee, Water, and Juice, followed by your selection below;

Sandwiches & Fruit Platter	from \$20.00 Per Person (1-30 people)
Baguettes & Fruit Platter	from \$22.00 Per Person (1-30 people)
Light Lunch/COLD SERVE	from \$28.00 Per Person (20 + people)
2 Course HOT Lunch	from \$40.00 Per Person (20 + people)
Buffet/BAIN – MARIE, 2 course	from \$44.00 Per Person (50 + people)
BBQ Grills & Salad	from \$28.00 Per Person (10 + people)

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MENU PRICES

Please keep in mind we are flexible, and would be delighted to tailor a menu to your specific requirements. Please discuss with our staff regarding Cocktail Party Food and Finger Food options.

All menus include dinner roll and butter, and self serve Tea and Coffee

MENU ONE – \$50 per person

1 SOUP

2 MAINS - alternate drop

1 DESSERT

MENU TWO – \$50 per person

1 SOUP

2 MAINS – alternate drop

2 DESSERTS – alternate drop

2 COURSE SET MENU - \$35 per person

1 SOUP and 1 choice from our Carvery Selection

Or 1 choice from our Carvery Selection and 1 DESSERT

3 COURSE SET MENU - \$45 per person

1 SOUP

1 choice from our Carvery Selection

1 DESSERT

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You may choose to serve your wedding cake as your dessert

Served with Cream & Berry Coulis - \$5 per person

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CARVERY SELECTION

Your choice of Beef or Chicken or Turkey Breast or Pork ROAST,
served with gravy, Roast Potatoes, Honeyed Carrots, Cauliflower & Broccoli au gratin,
Pumpkin and Green Baby Beans – all Gluten Free

SOUPS

SPRING VEGETABLE – Gluten Free

Delicious garden vegetable flavours of carrot, peas, onion, leek and tomato

POTATO & LEEK

Combination of Leek & Potatoes in a vegetable puree with smoky bacon

CHICKEN AND VEGETABLE

Tender chicken pieces with seasonal vegetables

MINISTRONE

Our own Traditional Italian vegetable soup with beans and pasta

PUMPKIN and CORN – Gluten Free

Our own special recipe

MUSHROOM – Gluten Free

Delicious creamy mushroom soup with a hint of thyme



MAIN COURSES

LODGE CHICKEN – gluten free

Tender juicy chicken breast stuffed with camembert cheese and sundried tomatoes, served with a creamy tarragon sauce

CHICKEN with ASPARAGUS

Moist chicken breast served with asparagus and hollandaise sauce

LAMB SHANK – gluten free

slowly cooked in Barossa Shiraz, tomatoes, carrot, red onions and fresh herbs, served with house-made mashed potato and rich gravy

SHIRAZ PIE

tender meat, onions, carrots, celery, tomatoes, garlic and herbs cooked slowly in Barossa Shiraz, topped with a puff pastry lid (gluten free if no pastry lid)

FILLET MIGNON – gluten free

Roasted Tender Scotch Fillet wrapped in bacon, cooked to medium, served with mushroom sauce

REEF AND BEEF – gluten free

Roasted Tender Scotch Fillet steak, cooked to medium, topped with creamy garlic sauce with prawns, octopus, and mussels

ATLANTIC SALMON

Served with wilted baby spinach and hollandaise sauce (contains gluten)

BARRAMUNDI – gluten free

Wild Caught Barramundi fillet served with brown butter caper and lemon sauce



DESSERTS

PAVLOVA – gluten free

Soft pavlova served with fresh fruit, whipped cream and passionfruit sauce

APPLE STRUDEL

Apples and sultanas wrapped in pastry, baked and served with caramel sauce and vanilla ice-cream

FRESH FRUIT SALAD – gluten free

A mixture of fresh seasonal fruit served in a brandy snap basket made with syrup and ginger, served with vanilla ice-cream

STICKY DATE PUDDING

Delicious moist pudding topped with toffee sauce, served with cream and vanilla ice-cream

NUT SUNDAE

Gluten free vanilla ice-cream served with nuts & a choice of chocolate, strawberry or caramel flavours
Gluten free topping available (passionfruit)

CITRUS FLAN – Gluten Free

Sweet pastry tart filled with tangy lemon curd served with passionfruit sauce and vanilla ice cream



SMORGASBOARD

**\$50 PER PERSON
(MINIMUM 40 PEOPLE)**

INCLUDES SELF SERVE TEA & COFFEE

To include Seafood - \$70pp

CHOICE OF ANY 2 SOUPS

With warm bread roll

HOT CARVERY

**SUCCULENT ROAST BEEF, CHICKEN, TURKEY OR PORK
*SERVED WITH HONEYED CARROTS, BABY BEANS, ROAST POTATO AND PUMPKIN, AND
CAULIFLOWER-BROCOLLI-AU-GRATIN***

SALADS

CHOICE OF 4 DIFFERENT GARDEN FRESH SALADS

DESSERTS

A VARIETY OF PAVLOVA, CAKES AND FRESH FRUIT SALAD



FUNCTION TERMS & CONDITIONS

1. NO SEPARATE ACCOUNTS FOR ANY GROUP BOOKINGS.
2. FINAL NUMBERS MUST BE ADVISED 7 DAYS PRIOR TO THE FUNCTION DATE, AND THAT IS THE MINIMUM NUMBER THAT WILL BE CHARGED IRRESPECTIVE OF THEIR ATTENDANCE OR NOT.
3. A DEPOSIT of \$150 IS REQUIRED ON ALL FUNCTION BOOKINGS.
4. FUNCTIONS MUST BE CANCELLED AT LEAST 14 DAYS PRIOR TO THE FUNCTION DATE. FAILURE TO DO SO WILL RESULT IN LOSS OF DEPOSIT.
5. ANY DAMAGE TO THE PROPERTY DURING FUNCTIONS IS THE RESPONSIBILITY OF THE FUNCTION HOSTS AND EXTRA CHARGES WILL BE ADDED TO THE ACCOUNT SUBJECT TO DAMAGE.

CURRENT AS OF JUNE 2015