

BAROSSA MOTOR LODGE

182 Murray Street
TANUNDA SA 5352
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FUNCTION RATES 2020

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 3ply 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. We can cater for any dietary requirements.



BEVERAGES

We offer a wide variety of local quality wines, beers, soft drinks and spirits. Beverages are priced and served on a consumption basis. 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)
Wraps/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

Menus are served as an **alternate drop** – prices apply to one (1) choice of Soup, two (2) choices of Main Course and two (2) choices of Desserts.

If you prefer individual orders to be taken for your main course, then an additional charge of \$5 per person applies (up to 3 main courses and 3 desserts can be selected).

A minimum of 2 courses are required to be selected.

Vegetarian options and other dietary requirement meals are available upon request.

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You may choose to serve your wedding cake as your dessert
Served with Cream & Berry Coulis - \$5 per person

SOUPS - \$8 per person

SPRING VEGETABLE – Gluten Free

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

CREAM OF PUMPKIN & POTATO – Gluten Free

CHICKEN AND VEGETABLE – Gluten Free

MINISTRONE

Traditional Italian vegetable soup with beans and pasta

PUMPKIN and CORN – Gluten Free

CREAM OF MUSHROOM – Gluten Free

CHICKEN and CORN – Gluten Free

FRENCH ONION – Gluten Free

TOMATO & BASIL – Gluten Free



MAIN COURSES - \$27 per person

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

ATLANTIC SALMON

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

BARRAMUNDI – gluten free

Wild Caught Barramundi fillet served with butter caper and lemon sauce

HOT CARVERY - gluten free

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



DESSERTS - \$12 per person

ETON STYLE PAVLOVA – gluten free

Soft pavlova served with mixed berries, 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



BUFFET OPTIONS

HOT CARVERY BUFFET - \$28 per person

(MINIMUM 30 PEOPLE)

Selection of up to 3 types of hot Roast meats – Beef, Chicken, Turkey, Pork, served with gravy, Roast Potatoes, Honeyed Carrots, Cauliflower & Broccoli au gratin, Pumpkin and Green Baby Beans – all Gluten Free

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SMORGASBOARD - \$56 per person

(MINIMUM 40 PEOPLE)

INCLUDES SELF SERVE TEA & COFFEE

To include Seafood (whole cooked prawns) - \$75 per person

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 JANUARY 2020