



Let us host your next event on our Riverside Deck

- **capacity 25 guests (standing)**
 - ideal for small cocktail parties including birthdays, social get togethers, small business gatherings, high teas, Christmas parties
 - direct boardwalk, river, Story Bridge and New Farm views
 - NO minimum spend

PLEASE NOTE:

NO BAR SERVICE AVAILABLE FOR NON-EXCLUSIVE EVENTS

ONE BAR TAB PER BOOKING UNLESS AGREED OTHERWISE

Walk 'n' Talk Meals \$15pp (available from 12pm Monday to Thursday and from 2:30pm-5:30pm Friday to Sunday)

Select a choice of two for 20 or more guests:

Beef burger with blue cheese, hinterland bacon, cornichons, rocket and house-made aioli

Karaage chicken burger with garden salad and wasabi mayonnaise

Thai chicken curry with basmati rice | GF

Beef and mushroom ragout with baby chat potatoes | GF

Roast pepper linguini with parmesan crackers | V

Valencia paella with seafood and smoked chorizo

Extras (12-25 guests) (available from 12pm Monday to Thursday and from 2:30pm to 5:30pm Friday to Sunday)

FUNCTION CHEESE & ANTIPASTO PLATTERS \$100 EACH

Large platters with a selection of cheeses, fresh and dried fruit and quince paste or fig jam served with a selection of lavosh

TIERED FRUIT PLATTERS \$80 EACH

A selection of fresh seasonal fruit on a high-tea stand

DESSERT CANAPES \$10PP

A selection of petite four and house-made desserts

KIDS SPAGHETTI BOLOGNAISE \$10PP (UP TO 12 YEARS OLD)

High Tea \$34pp (20-25 guests) (available 7am – 11:30am and 2:30pm-5pm Monday to Sunday)

Savoury: Mini quiche lorraine, salmon and cream cheese blinis, gourmet finger sandwiches

Sweet: Homemade scones served with cream and jam, petit four, homemade muffins

Freshly pressed orange or apple juice

Extra Beverages:

Barista made coffee or a selection of organic teas **\$4pp**

Corte del Pozzo (Organic Biodynamic) Prosecco (Italy) **\$9pp**

Sauvignon Blanc (Marlborough, NZ) **\$9pp**

Tasmanian Cuvee Brut **\$12pp**

Seating/table arrangements can be confirmed prior, otherwise arrangements will be made on the day subject to space availability. We will lay out your high tea with white linen tablecloths and you can customise the set up with individual decorations. All food will be presented on tiered stands with side plates provided for all guests.

Beverage Packages

Basic \$30 per person, 2 hours (\$10 any additional hour)

Beer: Cascade Premium Light, Coopers Mild Ale, Peroni Nastro Azzuro

Wine: Terroir Sauvignon Blanc (NZ), Ingram Road Chardonnay (Vic), Chalk Hill 'Luna' Shiraz (SA), Pitchfork Cabernet Merlot (WA), Cornaro Prosecco D.O.C (Veneto, Italy)

Classic \$35 per person, 2 hours (\$15 any additional hour)

Beer: Cascade Premium Light, Coopers Mild Ale, Peroni Leggera, Peroni Nastro Azzurro, Asahi,

Wine: Opawa Sauvignon Blanc (NZ), Canal Grando Pinot Grigio (Italy), Chalk Hill 'Luna' Shiraz (SA), Sidewood Pinot Noir (SA), Jansz Cuvee Brut (Tas)

Basic Spirits

Premium \$45 per person, 2 hours (\$20 any additional hour)

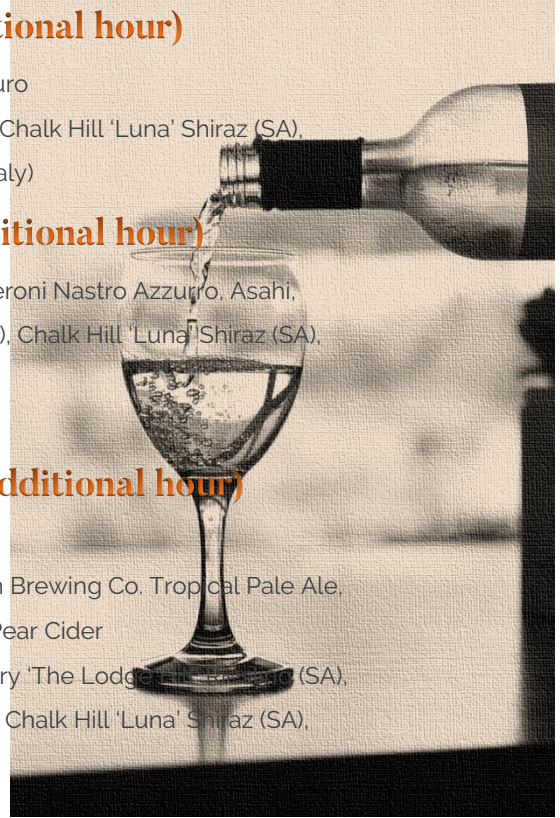
Champagne Palmer on arrival

Boutique Beers from Local Microbreweries: Stone & Wood, Burleigh Brewing Co. Tropical Pale Ale, Little Creatures IPA, Monteith's Red IPA, The Hills Cider Co. Apple/Pear Cider

Selected Quality Wines: 'The Throne' Sauvignon Blanc (NZ), Jim Barry 'The Lodge' Shiraz (SA), Domain Roux Beaujolais (France), Rocca di Castagnoli Chianti (Italy), Chalk Hill 'Luna' Shiraz (SA), Jansz Cuvee Brut (Tas)

Premium Spirits

Note: Any beverage package selected must be taken up for all guests. Certain exclusions apply.



Medley Group Bookings (Cocktail Parties) - Terms & Conditions

Booking, Deposit & Payment

- Approximate numbers must be indicated at time of booking and final numbers must be confirmed at least three (7) days prior to event
- \$200 deposit is required for a group booking up to 25 people. The deposit is not refunded in an event of cancellation within seven (7) working days of confirmed date
- The balance is payable on the day of the event
- Strictly one bill per event

Agreement

- All terms regarding food and drink provision to be agreed seven (7) working days prior to event
- Certain extras may be provided subject to availability
- Suitable drink substitutions may be made to beverage packages on the day of the event only if required

Menu Selection

- Menu selection must be finalised seven (7) days in advance along with any specific dietary requirements
- Beverage packages may be selected from our Functions menu otherwise one bar tab will be provided
- Note: The menu is subject to seasonal change

Function Times and Noise

- The function commences and concludes at the agreed times
- If extension is required at the conclusion of the event, it may be granted at the discretion of management and an additional fee may incur

Customer Conduct

- It is expected that guests at the function remain orderly
- Unruly or intoxicated behaviour will not be tolerated as part of Medley's Responsible Service of Alcohol program
- Glass and property damage caused by guests will be charged to the organiser

Business Interruption

- In the event of business interruption due to unforeseen circumstances, resulting in cancellation of booking, all payments made to that date will be refunded