

DINNER



Monday - Sunday:
5PM - 8PM (last booking)

- Starters -

Breadboards (gfo) (v)

Chef's selection of bread and dips

& Meze/Appertiser Share Platters (gfo)

selection of charcuterie, char-grilled vegetables and marinated olives

- Choice of Mains -

Edamame Fried Rice (gf) (v)

Asian greens, brown butter, tamagoyaki
+ add grilled chicken

Burrata & Heirloom Salad (gf) (vgo)

roasted burrata w/ fresh tomato salsa, micro greens and pancetta crisp

Wharf Street Beef Brisket (gf)

slow cooked brisket w/ roasted shallots, honey glazed carrots, grilled broccolini
w/ truffle pumpkin puree and Bordelaise sauce

Summer Duck (gf)

seared duck breast, green pea puree, pickled apple salsa w/ buttered barley
and citrus orange jus

Market Fish (gf)

pan-seared fish fillet, roasted baby carrots, parsnip puree and spinach sauce

+ ADD House Salads to share (v) (gf) \$7pp

- Choice of Dessert -

+ ADD Fresh Fruit Platters to share \$9pp

+ ADD Cheese Platters to share \$14pp

Chef's selection of cheese, dried fruit, crackers and paste

Sylvia's Carrot Cake

w/ mango coulis and vanilla ice-cream

Caramelised Fig Cake

w/ mango coulis and vanilla ice-cream

Almond Cake (gf)

w/ mango coulis and vanilla ice-cream

\$70pp Two courses
(starters & mains)

\$75pp Two-courses w/
BYO cake

\$85pp Three-courses

DINNER

Monday - Sunday:
5PM - 8PM (last booking)



\$70pp Banquet
\$75pp Banquet plus
BYO cake (shared)
\$85pp Banquet w/
desserts and fruit
platters to share
\$95pp Full banquet plus
cheese platters to share

- Medley Dinner Banquet -

Breadboards (gfo) (v)

Chef's selection of bread and dips

& Meze/Appertiser Share Platters (gfo)

selection of charcuterie, char-grilled vegetables and marinated olives

Cauliflower Bites (df) (vegan)

aromatic spiced cauliflower, walnuts and beetroot hummus

Edamame Fried Rice (gf) (v)

Asian greens, brown butter and tamagoyaki

Yellow Curry Barramundi (gf) (df)

whole fish, bok choy and yellow coconut curry sauce

Medley Vegetables (vegan) (gf)

manuka oven roasted vegetable pot on a spiced butternut pumpkin puree

Medley Beef Brisket (gf)

slow cooked brisket, roasted shallots, grilled broccolini and bordelaise sauce

- Add Desserts & Fruit Platters to Share -

Selection of Chef's Desserts/House-made Cakes (gfo)

served w/ coulis and/or house-made chocolate sauce

Seasonal Fruit Platters (gf)

selection of seasonal fruit

- Add Cheese Platters to Share -

Cheese Platters (gfo)

Chef's selection of cheese, dried fruit, crackers and paste

Terms & Conditions

Staffing

- Bar Service provided & Wait Staff are provided for service
- Security Staff is charged additional, if required
- Security may be required for functions over 60 guests or at the discretion of management

Booking and Deposit

- Approximate catering numbers must be indicated at time of booking and final catering numbers must be confirmed a minimum seven (7) days prior to function
- A \$250 deposit is required to guarantee a booking for less than 30 guests and a \$500 deposit is required to secure a booking for more than 30 guests
- The deposit is not refunded in an event of cancellation within seven (7) days of confirmed date and a cancellation fee of \$500 applies
- For reasons of Covid and Government regulation restricting ability to host event we will seek to reschedule in the first instance otherwise a full refund is provided if we are unable to host the event (NB: reduced catering capacity due to Government restrictions not covered in this instance - see Agreement)

Payment

- One bill per function unless agreed otherwise with any shortfall covered by Organiser from splitting bills
- Cash Bar available only if minimum spend is met. Orders taken at bar
- Bar Cards available for individual drinks tabs to be settled at the conclusion of the event by guests
- Host/Organiser **must** cover any shortfall in payment
- Preferred method of final payment (balance) is in-house via EFTPOS on the day of the function. Please note, a credit card surcharge applies (see in-house)

Agreement

- All terms regarding food and drink provision to be agreed to at least seven (7) days prior to event and charged accordingly
- Final catering numbers to be agreed upon as above and charged for if less guests in attendance on the date of event
- For any shortfall in guest numbers for Sit-down Group Bookings a \$30 per person fee applies (exceptions for late illnesses, etc will be approved by Shift Supervisor subject to appropriate notice and information being provided)
- Certain extras including beverage packages may be provided and late additions catered for subject to ability to cater
- BYO decorations permitted subject to no damage to property
- All types of confetti and penetrations to walls not permitted
- Standard Group menus and Beverage menus provided
- Custom designed food menus can be provided for a flat fee of \$10pp
- Suitable drink substitutions may be made to Beverage packages on the day of the event only if required
- The menu is subject to seasonal changes and stock availability
- Changes to Covid restrictions enforced by the Government that still allow us to host event but may restrict numbers will be discussed and arrangements mutually agreed upon between Event Organiser and Medley

Covid-safe Guidelines

- Appropriate physical distancing must be adhered to by all guests at all times
- Sanitiser is available for all guests to use at entrance, bathrooms and reception counter
- Please practice good hygiene at all times
- Guest must refrain from attending if they feel sick or are displaying symptoms of Covid and Management can refuse the right of entry
- Catering capacity may change at any time due to Government restrictions and every effort is made to seek a mutually agreeable outcome (see Agreement)

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
- Background music only, loud music exceeding 75Db from the source is not permitted
- Last alcoholic beverages will be served at 9:45pm
- In consideration of our resident neighbours guests are required to maintain a reasonable conversation level with no loud yelling permitted
- Service concludes at 10pm sharp. Evening functions are allowed a grace period of 30 minutes and guests are required to leave the premises quietly by 10:30pm, minimising disturbance to neighbours

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
- Intentional glass and property damage caused by guests will be charged to the Event 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