

LUNCH



\$65pp Two courses
(starters & mains)

\$70pp Two-courses w/
BYO cake

\$80pp Three-courses

- 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 -

Medley Signature Salad (df) (vg)

crunchy coral, slaw mix, mango, red bell pepper, cucumber onion, mango lime vinaigrette and
toasted macadamias

+ option add grilled chicken skewers or spicy coconut prawns or grilled halloumi

Hawaiian Huli Huli Chicken (gf)

hawaiian grilled chicken breast, pineapple & peas fried rice, light macaroni salad w/ pineapple
soy glaze

Halloumi Crowned Lamb Burger

Moroccan spiced lamb mince, grilled halloumi, mixed leaves, tzatziki and beetroot relish
served w/ chat potatoes

Thai Red Beef Curry (gfo) (dfo)

boneless beef cooked w/ aromatic Thai spices, Asian greens, w/rice and flatbread

Minty Fish (gf) (dfo)

pan-seared fish fillet w/ grilled asparagus, carrots, pea-mint puree and bearnaise

+ 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

(v) = vegetarian (vo) = vegetarian option (vg) = vegan (vgo) = vegan option (df) = dairy free (gf) = gluten free
(gfo) = gluten free option available

LUNCH



Monday - Sunday:
12/12::30PM - 2:15PM (last booking)

*Medley
Banquet*

\$65pp Banquet
\$70pp Banquet plus
BYO cake (shared)

\$80pp Banquet w/
desserts and fruit
platters to share

\$90pp Full banquet plus
cheese platters to share

Breadboards (gfo) (v)

Chef's selection of bread and dips

& Meze/Appertiser Share Platters (gfo)

selection of charcuterie, char-grilled vegetables and marinated olives

Thai Red Beef Curry (gfo) (dfo)

boneless beef cooked w/ aromatic Thai spices, Asian greens, w/rice and flatbread

Aromatic Rice (gf)

w/ fresh herbs and spices

Hawaiian Huli Huli Chicken (gf)

hawaiian grilled chicken breast, pineapple & peas fried rice, light macaroni salad w/ pineapple soy glaze

Moroccan Spiced Potatoes (gf)

roasted chat potatoes w/ Moroccan spices

Medley Signature Salad (df) (vg)

crunchy coral, slaw mix, mango, red bell pepper, cucumber onion, mango lime vinaigrette and toasted macadamias

- Add Desserts & Fruit Platters to Share -

Selection of Sylvia's 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

v = vegetarian gf = gluten free gfo = gluten free option

Terms & Conditions

Staffing

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

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, unless otherwise confirmed by one of our Event Managers
- The deposit is non-refundable in an event of cancellation within twenty-eight (28) days of confirmed date for all events; we aim reschedule whenever possible
- For cancellations outside the 28 day cancellation period we reserve the right to charge a \$250 fee to cover our administrative costs
- For reasons of 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 Event Organiser from splitting bills
- Cash bar available only if minimum spend is met or otherwise noted by Event Manager - orders taken and paid for at bar
- Bar Cards available for Group bookings of up to 30 guests only for individual drinks tabs - to be settled at the conclusion of the event by guests
- Event Organiser **must** cover any shortfall in payment
- Preferred method of final payment (balance) is in-house via cash payment/EFTPOS on the day of the function. Please note, a credit card surcharge applies (see in-house). EFT payments prior can be arranged between parties, with known total due to be settled by event date (prior to event)
- When individual payments accepted for Group bookings no refund is provided for any shortfall in expenditure of this amount by the Event Organiser

Agreement

- All terms regarding food and drink provision to be agreed to a minimum seven (7) days prior to event and charged accordingly
- Final catering numbers to be agreed upon, as above, and charged for with regards food 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 our ability to cater
- BYO decorations permitted subject to no damage to property - all types of confetti and penetrations to walls strictly not permitted
- Bump-in time to be agreed prior if bump-in is required by Event Organiser or related parties. 30min bump-out time permitted post event subject to agreement
- Please note that photos and videos may be taken of the event for our social media and marketing. Should you have any special requirements, kindly inform the Event Manager on duty
- Beverage menus provided
- Custom designed food menus can be provided for a flat fee of \$10 per person
- Suitable drink substitutions may be made to beverage packages on the day of the event only if required
- Bar tabs and/or any cash bar subject to weekend surcharge
- The menu is subject to seasonal changes and stock availability and prices are subject to change (prices are as noted on the menu at the time of booking for food and beverage packages, beverage menu prices are as per menu current for the event date)
- Any restrictions enforced by 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
- Any leftover food can not be packaged for guests to take home and will be disposed of if not consumed on the day of the event, unless otherwise agreed
- BYO cake remains the responsibility of the Event Organiser and will be disposed of if not taken on the day of the event, unless otherwise agreed

Health & Safety Guidelines

- We kindly request adherence to good hygiene practices by all patrons
- Sanitiser is available for all guests to use at entrance, bathrooms and reception counter
- Guests who are unwell or exhibiting symptoms of illness are kindly asked to refrain from attending
- Umbrellas are requested to be left at a safe location at entrance area
- Dancing at the discretion of individuals must observe safety at all times, particularly on deck areas
- Smoking is not permitted within the venue - patrons must be at least 5 metres away from the boundary of the dining area to smoke
- Please observe fire and safety signage and note the nearest evacuation in case of an emergency

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 must be ordered by 9:50pm - licenced trading concludes strictly at 10pm 365 days a year (unless exemption authorised)
- In consideration of our resident neighbours guests are required to maintain a reasonable conversation level so as not to cause any disturbances
- Service concludes at 10pm sharp. Evening functions are allowed a grace period of approximately 30 minutes and guests are required to leave the premises quietly, 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 in full