


Thank you for considering Lawnton Tavern as the place for your function. We are able to cater for all occasions; specialising in birthdays, engagaements, Christmas parties, reunions and corporate functions.
We can provide tablecloth and balloons to make your occasion extra special, or you can bring your own decorations for that personal touch!

The Lawnton Tavern is committed to delivering exceptional service; offering all of our guests a comfortable and relaxed atmosphere, with friendly and efficient staff to ensure your event is one to remember.

## WHERE ARE WE?

We are located at 820 Gympie Road, between BCF and Caltex.

Parking is available all around the venue with entrances on Gympie Road and Station Road.

Disabled parking is also on both sides of the venue with both main entrances disability friendly.

We have a bus platform on Gympie Road and the Lawnton train station behind the venue
 on Station Road.

## Bistro

Located on the rear side of the venue.
The bistro area is the perfect place to eat and drink in a group of any size. Book a table of six or sixty and sample some of the delicious items on our menu.
With a childrens playroom and playground attached, families can enjoy a relaxing meal while the kids play in a fun and safe environment.

Capacity - 120
Style - Dining

## Outdoor Bistro

Located outside at the back of the bistro
The beautiful alfresco area off the main bistro is the perfect location for a smaller, intimate gathering. You can choose to have seated dining, standing cocktail style or a mix of both!
It's also a fantastic space for your little ones next birthday party with the playground right in the corner.

Capacity - 80
Style - Relaxed Alfresco

## Sports Bar

Located at the front side of the venue.
The Sports Bar is a fantastic space for your next birthday, engagement or any other celebration!
Be amongst the atmosphere of Lawnton Tavern with a long bar, jukebox and a pool table. With standing room for 200 and bar style seating available, why not make it your next choice when picking the perfect venue for your next event.

Capacity - 200
Style - Cocktail

# getready to party.... <br> <br> FUNCTION AREAS 

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## Dining Room



Sports Bar

## COLD PLATTERS

## Antipasto Platter

Salami, ham, grilled eggplant, olives, sundried tomato, artichoke hearts, roasted capsicum and croutons.
\$80

## Mixed Sandwich platter

A generous selection of gourmet fillings served on turkish bread \$80

## Wraps Platter

Gourmet wraps freshly made with a selection of fillings \$80

## Cheese Platter

Camembert, bleu vein, vintage cheddar, chutney, strawberries, grapes, lavosh and crackers
\$80

## Fresh Fruit Platter

An array of fresh seasonal fruit \$60

## Cake Platter

A selection of delicious cakes and slices
\$70

## HOT PLATTERS

## Trio of dips

A selection of gourmet dips served with toasted turkish bread \$60

## Pub Classic

Mini pies, sausage rolls, meat balls, mini dim sims and quiches served with tomato and BBQ dipping sauce
\$100

## Asian Platter

Pork buns, duck and plum spring rolls, money bags, samosas, and mini dim sims served with sweet chilli dipping sauce \$100

## Chicken Platter

Honey soy chicken skewers, smokey BBQ wings, garlic chicken balls and tenderloins served with BBQ dipping sauce
\$120

## Seafood Selection

Torpedo prawns, lemon pepper calamari, crumbed whiting and prawn twisters served with lemon and tartare sauce
\$130

## HOT PLATTERS

## Vegetarian Delight

Spring rolls, samosas, onion rings, spinach and feta triangles and arancini balls served with sweet chilli dipping sauce $\$ 90$

## Sliders

A selection of mini beef burgers and pulled pork and coleslaw sliders \$120

## Kids Platter

Nuggets, fish bites, mini sausage rolls, mini party pies served with chips and tomato sauce $\$ 80$

## Gluten Free Platter

An assortment of gluten free nibbles \$150


## BUFFET

MINIMUM 20 PEOPLE

## Traditional - \$35 per person

Choose one meat option Roast beef or pork

Served with dinner rolls, potato salad, roast potatoes, roast pumpkin, seasonal vegetables, and condiments.

Dessert
Chocolate mudcake, pavlova and whipped cream

## Premium - $\$ 55$ per person

Choose two meats
Roast beef, pork or lamb
Served with dinner rolls, potato salad, roast potatoes, roast pumpkin, seasonal vegetables, and condiments.

Dessert
Chocolate mudcake, cheesecake, pavlova and whipped cream

## Platinum - \$80 per person

## Roast beef, pork and lamb

Served with dinner rolls, potato salad, garden salad, penne pasta salad, caesar salad, roast potatoes, roast pumpkin, seasonal vegetables, and condiments.

## Dessert

Chocolate mudcake, cheesecake, citrus tart, pavlova and whipped cream

## BBQ - \$40 per person

Make you own burgers with two options
Homemade rissoles, steaks, gourmet sausages, chicken or beef skewers.
including lettuce, tomato, cheese and onion
Served with potato salad, garden salad, penne pasta salad, and condiments.

Dessert
Chocolate mudcake and cheesecake

## alternate drop Menu

## Entree

Pick two options
Garlic bread
Bruschetta
Garlic prawns
Szechuan calamari
Cheese and bacon potato skins

## Mains

Pick two options
Chicken
Steak
Fish

Full dishes to be discussed at time of booking
$\$ 50$ Per person

## Dessert

Add $\$ 5$ per person
Pavlova with fresh cream and seasonal fruits
Chocolate cake with whipped cream
Add $\$ 3$ per person
Your own cake, cut, plated and served with cream

## HIGH TEA

Minumum of 20 people

A selection of scrumtious bite sized sweet and savoury appetisers and desserts.

Ribbon sandwhiches
Quiches
Tarts
Croissants
Scones with jan and cream
Danishes
Slices and cakes

Selections may change depending on availibilty.
Gluten free, vegetarian and vegan options are available, please discuss at the time of booking.
\$20 per person

Add a coffee/tea station $\$ 3$ per person



Tentative bookings may be made but are only valid for one week from the date of booking.
No reservation is deemed confirmed until a $20 \%$ deposit has been received. Management reserves the right to cancel the booking if confirmation \& deposit is not received by the due date.

FOOD \& BEVERAGE ACCOUNT
Final food \& beverage details must be confirmed a minimum one week prior to date of the event.
Beverage purchases under a bar tab are to be settled on the conclusion of the event
No food or beverages will be permitted to be brought into the venue for consumption at the event by the organizers or any persons attending the event.

PRICES \& PAYMENTS
Payment can be made by cash, credit card (Visa, Bankcard, MasterCard, Amex) All prices are inclusive of GST.
The deposit is non refundable.

CONDUCT \& DAMAGE
Organizers are financially responsible for any damage sustained to the venue by the organizer or their guests.
Management hold the right to remove any guest/s or shut down the event without notice or liability. In this instance, no refunds will be given.

Management decisions are final.
Nothing is to be nailed, screwed or stapled to any surface of the venue.

LIQUOR LICENSING ACT
Management \& staff will abide by all conditions set down in the liquor Licensing Act.

