

KNOX TAVERN

FUNCTION PACKAGES

let us be your host..

PRIVATE DINING ROOM PACKAGE

Knox Tavern's private dining room is the perfect location for any private celebration or corporate meeting:

- Seats up to 18
- TV with HDMI outlet
- Corporate catering options available

Our private dining room is available for hire from Monday – Sunday during the day and evenings.

For day events, the room will need to be vacated by 4pm to allow for evening bookings.

Please note: external catering not permitted.

Room Hire: \$3 surcharge per person

Morning/Afternoon Tea

Platters (serves 10-12 people)

Adult	\$70	Party pies, sausage rolls, mini dim sims, spring rolls, samosas
Premium	\$85	Panko prawns, battered flathead, lemon pepper calamari, sundried tomato, roast pumpkin & feta arancini balls, mini beef sliders
Dips	\$50	Assortment of dips, gherkins and Turkish bread
Antipasto	\$55	Char grilled eggplant, capsicum & zucchini, olives, salami, sun dried tomatoes
Cheese	\$65	A selection of cheeses, dried apricots, grapes, strawberries, quince paste and water crackers
Fruit	\$60	A selection of local seasonal fresh produce
Dessert	\$75	Assortment of cakes, slices and sweets

PRIVATE DINING ROOM PACKAGE

SET MENU

Meals are served alternatively in a 50/50 drop for the set menu.

2 course menu: **\$ 40 per person**

Please select from either Entrée/Main or Main/Dessert option for your guests.

3 course menu: **\$ 50 per person**

Entrée:

- Bruschetta
- Panko Prawns
- Satay skewers
- Sundried tomato, roast pumpkin & feta arancini balls
- Lemon Pepper Calamari

Main:

- Lamb Shank
- Herb crusted Salmon
- Cajun Pork Cutlet
- Chicken Florentine
- Char Grilled Vegetable Risotto

Dessert:

- Tiramisu
- Sticky Date pudding
- Apple and Pear crumble

OR

Choose from our bistro menu and pre order, copy available upon request.

Meals can be served alternatively or can be selected if pre ordered with at least 48 hours notice.

Dietary requirements must be advised at least 48 hours prior to date of booking by calling the Hotel on (03) 9800 3011.

PRIVATE DINING ROOM PACKAGE

CATERING PACKAGES

Full Day Catering:

\$35 per person

Morning Tea:	Mini muffins and assorted Danish pastries
Lunch:	Assorted wraps and mini salads or assorted hot canapes
Afternoon Tea:	Fruit platter or dessert platter

Half Day Catering:

\$25 per person

Lunch:	Assorted wraps and mini salads or assorted hot canapes
Morning/Afternoon Tea:	Choice of mini muffins and Danishes or a fruit or dessert platter

Tea and Coffee

Tea and Coffee:	\$4 per person (to be ordered at the Bistro Bar)
Tea and Coffee Station	Free for duration of the meeting

Please note: external catering not permitted.

If you would like to make a booking or have further queries please do not hesitate to ask one of our friendly staff or call the Hotel on (03) 9800 3011.

ALFRESCO DINING PACKAGE

Knox Tavern's alfresco outdoor dining is the perfect location for any private celebration or corporate meeting:

- Seats up to 35/standing 50
- Two TVs
- Catering options available

Our alfresco outdoor dining is available for hire from Monday – Sunday during the day and evenings.

For day events, the room will need to be vacated by 4pm to allow for evening bookings.

Room Hire: \$50 Flat Fee

Morning/Afternoon Tea

Platters (serves 10-12 people)

Adult	\$70	Party pies, sausage rolls, mini dim sims, spring rolls, samosas
Premium	\$85	Panko prawns, battered flathead, lemon pepper calamari, sundried tomato, roast pumpkin & feta arancini balls, mini beef sliders
Dips	\$50	Assortment of dips, gherkins and Turkish bread
Antipasto	\$55	Char grilled eggplant, capsicum & zucchini, olives, salami, sun dried tomatoes
Cheese	\$65	A selection of cheeses, dried apricots, grapes, strawberries, quince paste and water crackers
Fruit	\$60	A selection of local seasonal fresh produce
Dessert	\$75	Assortment of cakes, slices and sweets

ALFRESCO DINING PACKAGE

SET MENU

Meals are served alternatively in a 50/50 drop for the set menu.

2 course menu: **\$ 40 per person**

Please select from either Entrée/Main or Main/Dessert option for your guests.

3 course menu: **\$ 50 per person**

Entrée:

- Bruschetta
- Panko Prawns
- Satay skewers
- Sundried tomato, roast pumpkin & feta arancini balls
- Lemon Pepper Calamari

Main:

- Lamb Shank
- Herb crusted Salmon
- Cajun Pork Cutlet
- Chicken Florentine
- Char Grilled Vegetable Risotto

Dessert:

- Tiramisu
- Sticky Date pudding
- Apple and Pear crumble

OR

Choose from our bistro menu and pre order, copy available upon request.

Meals can be served alternatively or can be selected if pre ordered with at least 48 hours notice.

Dietary requirements must be advised at least 48 hours prior to date of booking by calling the Hotel on (03)9800 3011.

ALFRESCO DINING PACKAGE

CATERING PACKAGES

Full Day Catering:

\$35 per person

Morning Tea: Mini muffins and assorted Danish pastries
Lunch: Assorted wraps and mini salads or assorted hot canapes
Afternoon Tea: Fruit platter or dessert platter

Half Day Catering:

\$25 per person

Lunch: Assorted wraps and mini salads or assorted hot canapes
Morning/Afternoon Tea: Choice of mini muffins and Danishes or a fruit or dessert platter

Tea and Coffee

Tea and Coffee: \$4 per person (to be ordered at the Bistro Bar)
Tea and Coffee Station Free for duration of the meeting

Please note: external catering not permitted.

If you would like to make a booking or have further queries please do not hesitate to ask one of our friendly staff or call the Hotel on (03) 9800 3011.

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1 CAPITAL CITY BOULEVARD, WANTIRNA SOUTH

(03) 9800 3011

WWW.KNOXTAVERN.COM.AU