

The Plate

RESTAURANT | BAR | BREWERY

Function Set Menu Options

3 course \$80 p/p | 2 course \$68 p/p

ENTREES

Chefs' selection of entrees will be a shared platter style in the middle of the table, with items like the following:

Charcuterie Board - Cured & Dried Meats, Pickles, Salsas, Condiments, Ciabatta **GFOA**

Squid - Fresh Lime, Kewpie Mayo, Pickled Radish, Crunchy Slaw **GF DF**

Buffalo Wings (Genuine NY Style) - Lilydale Chicken, Buffalo Sauce, Crudites, Blue Cheese Dip **GF**

The Paddock's Sausage Board - Chicken, Honey & Chive | Beef, Tomato & Basil | Lamb & Rosemary | House Smoked Tomato Relish

House Baked Ciabatta & Marrow Butter - Smoked Salt, Organic Olive Oil **VEOA GFOA**

MAINS

Can be alternate drop, with your selection of 2 items. (Alternatively, your guests can pre order mains, with names).

The Paddock's Grass Fed Selection Eye Fillet 200g - Free Range Pasture Fed in the Darling Downs, Free of Antibiotics & Hormones, Served with Fat Fried Chips and Salad **GF**

Market Fish – Pan Seared, Fennel Soubise, Zucchini, Squash, Burnt Lemon, Pickled Samphire, Fresh Peas, Fennel Foam, Bay Powder **GF**

Jerk Chicken – Jerk Marinated, Flame Grilled, Fresh Corn Polenta, Snake Bean, Black Olive, Pan Juices

Ancient Grain Risotto – Tajine Inspired, Quinoa, Pearl Barley, Freekeh, Red Sorghum, Wild Rice, Farro, Fried Tomato, Pickled Zucchini, Pumpkin, Baba Ganoush, Spiced Nuts **V VEOA**

DESSERT

Alternate drop individual desserts (Alternatively, your guests can pre-order desserts, with names).

Pannacotta – White Couverture Chocolate, Mozart Liqueur, Stewed Mango, Crushed Speculaas, Edible Flowers **GFOA**

Trio of Sorbets - Freeze Dried Fruit **GF DF**

This menu will be a guide of options available as our menus change seasonally. We will update you with the exact options closer to your function booking date. All details will need to be finalised no later than 5 business days prior to booking.

- Please note: All beverages will be charged on a consumption bases; we do not offer beverage packages. You are welcome to make a selection for your group or have a full open bar as an option.

V VEGETARIAN **VE** VEGAN **VOA** VEGETARIAN OPTION AVAILABLE **VEOA** VEGAN OPTION AVAILABLE **DF** DAIRY FREE
DFOA DAIRY FREE OPTION AVAILABLE **GF** GLUTEN FREE **GFOA** GLUTEN FREE OPTION AVAILABLE

The Plate Restaurant Function Booking Terms and Conditions

BOOKING CONFIRMATION

The Plate Restaurant Terms & Conditions Form must be completed, signed, and returned with the specified deposit to ensure your booking is secured. A tentative reservation can be held for 7 days awaiting a deposit. If the deposit is not received within the time frame arranged, the space may be released to other parties. * Please note the Terms & Conditions Form will be emailed out to you during the booking enquiry stage.

DEPOSIT

A deposit of \$200.00 must be given within 7 days of enquiry to secure the function. If the deposit is not received by the due date, the booking will be cancelled. Please note, deposits are non-refundable. An invoice will be sent to your enquiry email for the deposit.

FINAL NUMBERS AND MEAL SELECTIONS

Final numbers are required 7 working days prior to function date. Commitment to menu selections to be communicated 3 days prior and will be reflected on your final bill.

BEVERAGE SELECTIONS

All beverages will be charged on a consumption bases; we do not offer beverage packages. You are welcome to make a selection for your group or have a full open bar as an option.

SURCHARGE

There is no credit card surcharge, but a 15% surcharge is incurred for public holidays.

UNDERAGE GUESTS

Guests under the age of 18 years old will need to be always supervised by a parent or guardian.

CANCELLATIONS

All cancellations are to be made in writing via email to hello@theplaterestaurant.com.au. In the event of a cancellation, postponement, or transfer of the event date, you must advise your event coordinator in writing 7 days or more before the function date.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures, or fittings whether sustained by their own actions, or through the actions of their guests, contractors, or sub-contractors. Nothing is to be nailed, screwed, or stapled to the walls, doors or other surfaces which are part of the restaurant.

INSURANCE / PUBLIC LIABILITY

The Plate Restaurant accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during, or after your function.

FOOD/BEVERAGES

The Plate Restaurant does not permit food or beverages to be brought onto the premise – the only exception being cakes which incur a \$3.50 per person fee should you wish the venue to cut and serve the cake. Otherwise, there is no charge if you cut and serve yourself.

DRESS CODE

The Plate Restaurant requires guests to be dressed in smart-casual attire, and there is to be no thongs or singlets worn in the venue.

DECORATIONS

There are to be no table scatters or hens paraphernalia in the venue. Candles and floral arrangements are welcomed.

OPENING HOURS

(Kitchen Hours)

Wednesday – Sunday	Wednesday – Saturday	Sunday
Lunch: 12 noon- 2.30pm	Dinner: 5.30pm – 8.30pm	Dinner: 5.30pm – 8pm

* Events are considered outside of these hours.