



FUNCTIONS & CATERING





Welcome



Hello Nagev Fam,

With great excitement Nagev presents its function & catering services. Nothing makes us happier and grateful than you taking the time and consideration to read this brochure to potentially be your host for your special event.

Welcome to the Nagev function & catering services. Whether you are a new customer or one of our regulars, we would love to see you celebrating your special event in any of our themed spaces.

We are here to help bring your celebrations to life! *You dream it, we'll create it.*

We are your preferred venue for good times no matter how big or small your function is, as we can offer a range of spaces with different capacities to suit you, your family, your friends or your work colleagues. We are here to ensure they all have a nice and enjoyable time.

Our goal is your satisfaction, you can trust our functions team as they will provide you with their high level of culinary and customer service experience. We are sure your guests will be satisfied with excellent, fresh, healthy, delicious and special selection of items.

So whether it's an unforgettable birthday, inspiring team planning day or high tea, Nagev is that unique function space you have been looking for!

Leave the hard stuff up to us. All you need to bring is the FUN...and we'll do the ACTION.



Dinning room

Our Dinning room is our largest and main dinning space at NAGEV. It counts with plenty of natural light brightening up the already vibrant space. The room also leads into The Garden outdoor area which is a magical space in itself.

The Dinning room can transform into whatever you need it to be. Whatever the occasion, business or pleasure, sit or stand – the choice is yours in this space.

CAPACITY



Cocktail 40



Banquet 27

ROOM HIRE \$175 Inc GST

MINIMUM SPEND \$1050



The Garden

The Garden is the hidden gem of Nagev. Lush landscaping surrounds the space and it counts with a a roof for most of the space. It's the perfect picture for an outdoor celebration such as high tea, birthday or maybe even hens night or engagement parties. This space can be hired in combination with the Dining room and/or the Secret Bar.

CAPACITY



Cocktail 21



Banquet 16

ROOM HIRE \$80 Inc GST

MINIMUM SPEND \$650

Capacities listed could be impacted by COVID restrictions

Please note we need to be courteous to our neighbours . In the Garden music must finish by 10 pm and closed by midnight.





FUNCTION ROOM COMBINATIONS

Dinning room
+ The Garden

CAPACITY



Cocktail 72



Banquet 41

ROOM HIRE \$200 Inc GST

MINIMUM SPEND \$1,500

Capacities listed could be impacted by COVID restrictions



FUNCTIONIONS

SPECIAL EVENTS





SHARED MENUS

2 COURSE 40 per person

3 COURSE 50 per person

Served family style to share

ENTRÉE PLATTERS

Mushroom arancini balls, popcorn cauliflower, Empanadas, marinated olives.

SHARED MAINS

Mechada Jackfruit & falafels roast potatoes & heirloom carrots, sautéed broccolini, hummus & salad greens.

DESSERT

Caramel brownie, traditional affogato, cheesecake.





SET MENU

2 ENTRÉE 1 MAIN
alternate drop. 40 per person
guest choice. 50 per person

1 ENTRÉE 1 MAIN 1 DESSERT
alternate drop. 48 per person
guest choice 58 per person

2 ENTRÉE 1 MAIN 1 DESSERT
alternate drop. 58 per person
guest choice 68 per person

Minimum 10 people for all set menus

ENTRÉE

- Mushroom Arancini Balls risotto w/ our homemade herbed mayo. GF SF NF
- Empanadas Mini empanadas filled with three flavours: Chicken, potato and cheese and prawn serve with our homemade herbed mayo GF NF
- Cheese finger (Tequeños) They are basically white cheese sticks wrapped with a crunchy and slightly sweet dough. serve with our homemade herbed mayo and tomato sauce SF NF
- Popcorn Cauliflowers speaks for itself! Served w/our homemade spicy mayonnaise GF SF NF

MAINS

- Mediterranean bowl homemade Falafel, Green mix lettuce, quinoa, avocado, shredded carrot, our homemade hummus. GF SF NF
- Latin Goddess Bowl basmati brown rice, black beans, shredded jackfruit mechada, ripe plantains, avocado and herb mayo. GF SF NF
- Smokey Nagev burger made w/ GF bun, seasonal greens, sliced fresh tomato, homemade patty, cheese, Smokey mushrooms, homemade herbed mayo, fresh avocado w/ a side OF fries GF
- Magic mushroom burger (GFO) NF SF RSF Special bun, magic portobello mushroom, cheese, pickled cucumber, caramelised onion, lettuce, tomato, onion rings and burger sauce w/ a side of fries.

DESSERT

- Churros NF
Cover with coconut sugar, cinnamon, caramel and chocolate syrup.
- Traditional Affogato GF NF
A scoop of vanilla gelato topped with a single shot of espresso coffee
- Blueberry Cheesecake GF NF
Blueberries coulis, and mix berries.

- Eggplant parmigiana served with chips and garden salad GF SF NF
- Non beef Lasagna Neapolitan sauce GF SF NF
- Big Crunch Quesadilla Chicken Supreme crispy tortilla flour with homemade tex-mex chicken, melted cheese, pico de gallo, guacamole and spicy mayo NF
- Big Crunch Quesadilla Smokey Beans crispy tortilla flour with homemade smokey beans, melted cheese, corn tortilla, pico de gallo, guacamole and spicy mayo SF NF
- Fully Loaded Nachos Tortilla chips, topped with cheese, birria beef, guacamole, pico de gallo, pickled jalapeños, sour cream, and chilli-lime salt GF NF



WORKSHOP PACKAGES



OPTION1. 35 per person

ALL DAY TEA AND COFFEE

MORNING TEA
Banana bread

LUNCH
wraps with variety of fillings
variety of pizzas
vegetable quiches
Caesar salad
fresh fruit platter
Kombucha or Cold press juice

AFTERNOON TEA
Carrot Cake or Chocolate Mud Cake

OPTION2. 55 per person

ALL DAY TEA AND COFFEE

MORNING TEA
Cheese and tomato croissants

CASUAL
Roasted Marinated Vegetable , Eggplant
schnitzel, salads, bread & condiments
vegetable quiches
Caesar salad
fresh fruit platter
Kombucha or Cold press juice

AFTERNOON TEA
Carrot Cake or Chocolate Mud Cake

SUNDOWNER PACKAGE NETWORKING DRINKS IN THE GARDEN

SUNDOWNER PACKAGE ADD ON. 5 per person
add a knock-off drink per person; beer, wine or base spirit



CORPORATE CATERING

REFRESHMENTS

BREWED TEA & COFFEE
 HALFDAY5 per person
 FULLDAY 7 per person
 SELF SERVE ESPRESSO COFFEE & TBAR TEA
 40 pax maximum
 HALFDAY 7 per person
 FULLDAY 9 per person

MORNING AND AFTERNOON TEA

1ITEM.7
 2ITEMS. 12

SWEET

Carrot Cake
 Banana bread GFA
 Fruit skewers
 Danish pastries
 Chheseecake
 Brownie GF

SAVOURY

Cheese & Tomato croissants
 vegetable empanada GF
 Spinach and cheese roll GFA
 tomato bruschetta GFA

WORKING LUNCH

OPTION1.....18
 wraps with variety of fillings
 fresh fruit platter
 Kombucha or cold press juice

OPTION225
 gourmet sandwiches
 variety of pizzas
 vegetable quiches
 fresh fruit platter soft drink jugs

ADD ONS. 6 extra per person
 Pumpkin salad
 Caesar salad
 garden salad

ADD TO ANY PACKAGE

SIGNATURE COCKTAIL . . . 18 per person
 Espresso Martini or Pinacolada.
 Served continuously over a 1 hour period

LONG LUNCH

DINING ROOM 28
 pre order from our limited a la carte menu,
 ready for you at your lunch break
 Kombucha or cold press juice

DESSERT

1ITEM. 7
 2ITEMS. 12

Churros NF

Cover with coconut sugar, cinnamon, caramel and chocolate syrup.

Traditional Affogato GF NF

A scoop of vanilla gelato topped with a single shot of espresso coffee

Blueberry Cheesecake GF NF

Blueberries coulis, and mix berries.



CONTACT US

190 Paynehan rd, Evandale, 5069.

Call us 08 7230 3491

Email us. hello@nagevadl.com



OPENING HOURS

Mon - Thu: 8.30 am - 03:30 pm

Fri 6:00 pm - 9:00pm

Sat - Sun: 9:00 am - 03:30 pm



TERMS AND CONDITIONS

1: TENTATIVE BOOKINGS We will hold a tentative booking for a maximum of 7 days.

2: CONFIRMATION AND DEPOSIT You will need to confirm the quote we will email you within 7 days of making the booking, deposit equal to the room hire cost must be made to secure the booking.

3: CANCELLATIONS Cancellation of function rooms and by you must be advised in writing. If the event is cancelled with less than 15 days notice all deposits will be forfeited. For bookings made within the 15 day cancellation period, the deposit

is automatically non refundable unless negotiated otherwise. In the event of a COVID lockdown, a full refund will be provided if we are unable to reschedule your function.

4: PAYMENT to be paid 7 days prior to the event

DEPOSIT – Within 7 day of making the booking – Equal to amount of room hire.

FINAL PAYMENT – 7 days prior to event – 100% anticipated food, beverages and additional extras requested.

DAY OF THE EVENT – Any miscellaneous charges from the day of event (eg bar tab) *An invoice can be generated for payment after the event if approved by the Function Manager and must be paid within 7 days.

5: MENU SELECTION Food and beverage selection must be confirmed in writing no later than 7 days prior to the event.

6: FINAL NUMBERS We require written notification of final number of expected guests 7 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater.

7: SLIPPAGE FEE A decrease in numbers in excess of 20% of the estimated numbers at time of booking with less than 14 days notice to the event will incur a slippage fee.

8: DIETARY REQUIREMENTS We require written notification of all dietary requirements 7 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the meals ordered and must be paid for on the day of the event.

9: INSURANCE We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.

10: DAMAGE Please note, you are financially responsible for damage sustained to property and fittings during the event. No attachments are to be used on the walls without prior arrangement with us.

11: CLIENT RESPONSIBILITY It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.

12: SECURITY Arrangement for security can be made upon request and will be required for events over a certain number of people. An additional charge will apply.

13: ACCOMMODATION Subject to availability, function rates will be offered in conjunction with your event.

14: PARKING Is free, please note that all parking is subject to availability.

15: EXTERNAL CATERING No food or beverage may be brought onto the hotel premises for consumption during the event unless prior arrangement has been made. If guests are found to be consuming off site liquor it will be confiscated and we reserve the right to ask the offender(s) to leave.

16: ENTERTAINMENT Background music can be provided in our functions rooms if requested. Private entertainment can be arranged at your cost should it be required. Vendor Terms and Conditions must be signed prior to function.

17: NOISE RESTRICTIONS We need to be courteous to our neighbors.

18: FUNCTION ROOMS We reserve the right to re-allocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of reservation. We will discuss any changes with you when the decision is made.

19: EXHIBITIONS Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with health and safety codes.

20: ADVERTISING Prior permission is required to use the business name and/or logo in print and/or audio visual display. All proposed artwork must be approved by business management prior to publication.

21: CLEANING General and normal cleaning is included in the cost of the room hire. Additional charges will apply in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges. (\$50 Fee)

22: RESPONSIBILITY Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

23: ADDITIONAL SERVICES We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, any charges for additional services may not be refunded.