Birdcage

CHRISTMAS PARTIES

Celebrate the festive season with a Birdcage Christmas Banquet.

DATES:

Available from 1 Nov - 23 Dec

TIMES:

Lunch - 11:30 to 2:30pm
Dinner - 5 to 6pm & 7:30pm

$99

8-14 guests

$149

15+ guests

Incl. beer, wines, spirits, cocktails & soft drinks

Includes your own dedicated Events Manager and a Christmas themed table. Invoicing or credit card payments available.

Birdcage
DINING ROOM & GARDEN BAR

CHRISTMAS BANQUET
WITH 8 DISHES

Edamame (GF, V)

Flamed edamame, truffle oil, smoked garlic, Szechuan salt

Beef Carpaccio (GF)

Paper thin Angus, citrus soy, wasabi aioli, caper berries, truffle oil, EVOO

Calamari (DF)

Rocket, shaved fennel, mustard dressing, salsa verde aioli

Pork Dumplings (DUCK LETTUCE WRAP — GF)

Szechuan mala oil, pork crackling, sesame, green onion

Chicken Supreme (GF)

Free-range breast of chicken, ponzu, soba noodle, carrot & ginger puree, spring onion oil

Iceberg Wedge

Green goddess dressing, Grana Padano cheese

Fries

Russet fries, simply sea salt, truffle mayo

Classic Crème Brûlée (GF)

Silky vanilla custard, caramelised sugar crust

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DINING ROOM & GARDEN BAR

VEGETARIAN OPTION
WITH 7 DISHES

Edamame (GF, V)

Flamed edamame, truffle oil, smoked garlic, Szechuan salt

Baked Brie (V)

Jersey milk double brie, crisp filo pastry, caramelised apple, toasted

Szechuan honey, vincotto, pistachio

Jackfruit Bao Bun (DF, V)

Plum sauce, coriander, cucumber, chilli, carrot, green onion

Mushroom Lasagne (V)

Wild mushroom & thyme lasagne, creamy truffle sauce,

fresh Parmesan, chive

Iceberg Wedge

Green goddess dressing, Grana Padano cheese

Fries

Russet fries, simply sea salt, truffle mayo

Sorbet (GF, DF, V)

Served with seasonal accompaniments. Ask your waiter for today's selection

Birdcage
DINING ROOM & GARDEN BAR

BEVERAGE SELECTION

Includes the following beverages for 1.5 hours with the $149 package

Cocktail on Arrival — Mistletoe Margarita

Sparkling

Hunter & Riverina Prosecco

Red

Whipbird Pinot Noir

Hunter & Riverina Shiraz

White

Sparrow & Barrow Sauvignon Blanc

Hunter & Riverina Chardonnay

Rosé

Pierre d'Amour

Spirits

Skyy Vodka | Johnny Walker Red | Bundaberg Rum |
Espolon Tequila | Jim Beam

Beer

Carlton Dry | Burleigh Big Head Lager |
Great Northern Super Crisp

Cocktails

Slushy of the Day | Frozen Mango Margarita |
Nitro Espresso Martini | Aperol Spritz | Gintail

* Includes all soft drinks and juices

ENQUIRY FORM

Function Date:

Lunch or Dinner:

Preferred Time:

Guest Numbers:

Menu Selection:

○ **$99pp** Beverages Not Included

Only valid for groups of 8 to 14.

○ **$149pp** Beverages Included

Groups of over 14 must include beverages.

AGREEMENT

Full Name of Payee:

Company Name:

Address:

Phone:

Email:

PAYMENT

BSB: 034-215 Acc. Number: 969981

TERMS & CONDITIONS

» A deposit of $500 is required for your booking to be confirmed.

» Final numbers, menus, beverage selection and dietary requirements must be confirmed in writing 10 days prior to the event.

» Your booking will be finalised when final payment is made, which must be received 7 days prior to your booking date.

» Within 48 hours of the booking, no changes may be made, as at this point we start to prepare for your booking.

» Cancellations are permitted 7 days or more prior to the event. A full refund will be returned.

» Children up to 14 years will receive a discount of 30%pp off your selected function menu. Guests over 15 years will be charged as adults.

» Bookings of up to 14 guests will have a duration of 2 hours.

» Our menus accommodate gluten free, dairy free, and vegetarian options. However, we cannot cater for guests with allergies or adverse reactions caused by food or beverages.

TERMS & CONDITIONS AGREEMENT

☐ *I have read and accept Birdcage Dining Room & Garden Bar function agreement and Terms and Conditions. I am authorised to act on behalf of the company/client.*

Signature: Date: