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*Functions*

[tahotel.com.au](http://tahotel.com.au)



# Rooms

## Upper Lounge

Cocktail Style Capacity 30 guests  
 Conference Style Capacity 10 guests

## Lower Formal

Cocktail Style Capacity 60 guests  
 Conference Style Capacity 30 guests  
 Sit Down Lunch/Dinner Capacity 30 Guests

## Restaurant

Not available for Private use  
 Set menus available for Seated Lunches/Dinners

## Outdoor Courtyard

Cocktail Style Capacity 55 guests



## Trading Hours

### Restaurant

Lunch & Dinner 7 days 11:30am-3pm & 5pm-9pm

### Function areas

Sunday - Thursday 9am-11:30pm  
 Friday & Saturday 9am-1:30am



## Room Hire only applies for exclusive use of the area

Upper Lounge \$250  
 Lower Formal \$250  
 Restaurant no room hire applies  
 Outdoor Courtyard \$500



# Platters

Price per platter (½ platters are available)

**Wedges | 45**

Spicy battered wedges served with sweet chilli and sour cream

**Pastries Platter (46 pieces) | 60**

Variety of mini pies, pastries, sausage rolls, spinach & feta triangles

**Pizza Platter (40 pieces) | 60**

Hawaiian, margarita, BBQ meat lovers, supreme or BBQ chicken

**Dips Platter | 60**

Selection of dips served with toasted pita and grissini sticks.

**Please choose 3 of the following:**

Beetroot, semidried tomato & feta, black olive tapenade, roasted capsicum & pine nut, smoked salmon & chive, avocado lime & sweet chilli

**Hot Seafood Platter (65 pieces) | 90**

Crumbed fish goujons, salt and pepper squid bites, tempura battered prawns and lemon and dill barramundi twistlers served with tartea sauce and lemon wedges

**Cheese Platter | 110**

Jarlsberg cheese, blue vein, double brie and vintage cheddar with water crackers, dried fruit, grissini sticks and toasted lavosh bread

**Tandoori Chicken Skewers (60 pieces) | 120**

Served with cucumber and mint raita and a butter chicken dipping sauce

**Antipasto Tasting Platter | 140**

Double smoked ham, dukkah and olive oil with warm dipping bread, shaved pancetta, marinated artichoke, eggplant and green olives, crumbed camembert cheese, red peppers stuffed with Danish feta and chargrilled chorizo with wild bush tomato chutney dipping sauce

**Cold Seafood Platter (65 pieces) | 150**

Marinated baby octopus, fresh natural oysters with caviar pearls, smoked salmon canapés and king tiger prawns served with thousand island dipping sauce & lemon wedges

**Greek Lamb Kebabs (60 pieces) | 150**

Served with garlic aioli and tzatziki





# Set Menus

## Standard Set Menu

**2 Course \$25 per person**  
(Choice of 1 entrée and 3 mains)

**2 Course \$25 per person**  
(Choice of 3 mains and 1 dessert)

**3 Course \$35 per person**  
(choice of 1 entrée, 3 mains & 1 dessert)

Additional choice per course \$7.00 per person



## Dish Options

### Entrée

**Soup of the Day**  
served with a bread roll

**Trio of Dips**  
served with grilled pita and grissini

**Bruschetta**  
Roasted semi dried tomatoes, pesto, Danish Feta and fresh basil on Turkish bread drizzled with sticky balsamic

### Main

**Salt and Pepper Squid**  
Served with garden salad and house made tartare

**Chicken Schnitzel**  
Served with chips, garden salad and your choice of sauce (mushroom, Dianne or pepper)

**Battered Fish & Chips**  
Served with chips, salad and house made tartare

### TA Burger

House made pattie, bacon, tomato, caramelized onion, beet-root, baby cos, cheese and bush tomato chutney served with chips

### Vegetarian Lasagna

Baby spinach Spanish onion, pumpkin and ricotta with béchamel sauce and a Greek side salad

**(Roast turkey available as a choice for Christmas functions)**

### Dessert

#### Apple Pie

Spiced apple in a soft pastry served warm with ice cream & toffee

#### Ice-cream Sundae

Vanilla ice cream, with your choice of caramel, chocolate or strawberry topping

**(Christmas pudding available as a choice for Christmas functions)**

Please advise any dietary requirements 7 days prior to function date



# Set Menus - Premium

## Premium Set Menu

**2 Course \$35 per person**  
(Choice of 1 entree and 3 mains)

**2 Course \$35 per person**  
(Choice of 3 mains and 1 dessert)

**3 Course \$45 per person**  
(choice of 1 entrée, 3 mains & 1 dessert)

Additional choice per course \$5.00 per person



## Dish Options

### Entrée

**½ Dozen Coffin Bay Oysters**  
Served natural with fresh lemon and lime wedges

**Garlic Prawns**  
Pan fried and simmered in garlic & white wine creamy sauce served with fragrant rice

**Chicken & Mushroom Risotto**  
Chicken fillet, porcini mushrooms, bacon, semi dried tomato and spring onion in a creamy parmesan sauce finished with fresh basil and cracked pepper

### Main

**Butter Chicken**  
Mild aromatic curry with fragrant rice and a crisp pappadum

**Atlantic Salmon**  
Grilled crispy salmon served with Tuscan potatoes and steamed vegetables topped with house made hollandaise

**Pepper steak and Guinness pie**  
Slow cooked black angus beef, mushrooms, baby carrots and chat potatoes in a rich Guinness and pepper sauce topped with puff pastry

### 350g Black Angus Porterhouse

Served medium with your choice of mushroom, pepper or Di-  
anne sauce accompanied by a garden salad and chips

### Vegetarian Lasagna

Baby spinach Spanish onion, pumpkin and ricotta with bécha-  
mel sauce and a Greek side salad

*(Roast turkey available as a choice for Christmas functions)*

### Dessert

#### Sticky Date Pudding

Served with a rich butterscotch sauce, ice cream and a fresh  
strawberry

#### Pecan Pie

Served with wild berry coulis, Chantilly cream, toffee and a  
fresh strawberry

#### Snickers Mousse

Double chocolate mousse served with Chantilly cream and  
toffee shards

*(Christmas pudding available as a choice for Christmas  
functions)*

Please advise any dietary requirements 7 days prior to  
function date



# Beverage Packages

**2 Hours \$20.00 per person**  
**Additional hour \$10 per person**

Willow Point Sparkling White  
Willow Point Red & White Wine  
Tap Beer – Carlton Draught, Pale Ale & Hahn Light  
Soft Drink & Juice

Maximum of 5 hours beverage package per function



## Corporate Packages

Pricing based on a minimum of 10 guests

**Tea & Coffee on arrival | \$3**

**Morning Tea & Afternoon Tea | \$6.5**

choice of:

Banana cake platter

Chocolate cake Platter

Ham, cheese & tomato toastie platter

**Light Lunch | \$10**

choice of:

Assorted baguettes

Chefs selection of assorted sandwiches

**Restaurant Lunch/Dinner**

Guests order from Restaurant a-la-carte menu on the day – pre-orders available



## Extras

Soft Drink (per jug) | \$9

Orange Juice (per jug) | \$12

Seasonal fresh fruit | \$6 per person

Platters available – see platter menu page for options

beverages charged on consumption or packages are available

**Compliments of the TA Hotel** - Linen, mints & table water





# Terms & Conditions

**Tentative bookings** last 10 days

Confirmation is given once a deposit is paid | \$10 per person

**BYO cakes** cutting/plating and garnishing | \$3.50 per person

**Payment** to be made in full, no split bills apply

**Cancellations** If function is cancelled within 10 days of the function date the deposit payment will not be refunded

**Confirmed menu and function details** required 10 days prior to function date

**Minimum Spend** NIGHT FUNCTIONS, EXCLUSIVE USE

(Room hire, food and beverage combined)

**Upper Lounge**

Sunday - Thursday requires a minimum spend of \$500

Friday & Saturday requires a minimum spend of \$750

**Lower Formal**

Sunday - Thursday requires a minimum spend of \$700

Friday & Saturday requires a minimum spend of \$1000

**Minimum Spend** DAY FUNCTIONS, EXCLUSIVE USE

(Room hire, food and beverage combined)

**Upper Lounge**

Sunday - Thursday requires a minimum spend of \$300

Friday & Saturday requires a minimum spend of \$500

**Lower Formal**

Sunday - Thursday requires a minimum spend of \$400

Friday & Saturday requires a minimum spend of \$600

**Equipment**

**upper lounge & lower formal**

plasma and lap top connection available and to see staff for details

