

DUPORTH
TAVERN
EST. 1911

FUNCTIONS & EVENTS



The Duport Tavern caters for functions of any size, style and requirement. Our functions team will be more than happy to work with you to create the perfect event and ensure that your expectations are achieved.

Enquire today - functions@duporthtavern.com
52 Duport Ave, Maroochydore, Queensland

FUNCTION

SPACES

1911

UP TO 120PAX

A 300m2, high ceiling chic bar perfect for functions. Offering an open and vibrant atmosphere. Equipped with private areas, amenities, TV and air conditioning. Access via lift or stairs



1911 & TERRACE

MIN 150 PAX

This space is great for a larger volume of guests. Our 1911 space with terrace included. 300m2, high ceiling chic bar perfect for functions or events. Offering an open and vibrant atmosphere. Equipped with private areas, amenities, TV and air conditioning.



FUNCTION

SPACES

SUNSET

UP TO 40 PAX

Our upstairs function room with bar, amenities, TV with presentation capabilities, media player and air conditioning. Great for up to 40 guests. This space is also great for meetings or a conference style setting. This space can only be reached by stairs only.



SUNSET & TERRACE

UP TO 150 PAX

Our upstairs function room with bar, amenities, TV with presentation capabilities, media player and air conditioning. Adjoining Terrace overlooking Ocean Street. This space can only be reached by stairs only.



FUNCTION

SPACES

LANEWAY

UP TO 150 PAX

These two areas together create the ideal setting for large functions, accommodating up to 150 guests, or they can be sectioned off to suit more intimate gatherings of as few as 30 guests.



VINEYARD

UP TO 35 PAX

This great sectioned off area located at the front of the tavern and main bar. It has great views of the big screen and is perfect for those casual get togethers. Overlooks Duporth Avenue.



PAY A \$300 DEPOSIT TO BOOK YOUR FUNCTION!

To secure your function room/space, a \$300 deposit is required to confirm and exclusively hold your booking date.

For events with 50 or more guests, this \$300 deposit will be credited towards your catering. For events with fewer than 50 guests, a \$150 bar fee will apply.

For 18th birthday celebrations, a \$300 non-refundable security fee is required.



COLD PLATTERS

SERVES 10 PEOPLE PER PLATTER

SEASONAL FRESH FRUIT PLATTER	\$ 110	A selection of seasonal fresh fruits
MIXED SANDWICH PLATTER	\$ 110	A variety of freshly made sandwiches
DESSERT PLATTER	\$ 130	A selection of seasonal dessert

HOT PLATTERS

SERVES 10 PEOPLE PER PLATTER

HEARTY PLATTER	\$140	Beef & burgundy pies, sausage rolls, lamb meatballs, pumpkin arancini balls, fried cauliflower (gfo)
TASTES OF ASIA	\$140	Fresh grilled chicken, fried cauliflower, peking duck crepes, swimmer crab cakes, rice paper rolls, enoki mushroom & spring onion rice netted rolls
CHEESEBURGER SLIDERS (20)	\$180	American mustard, ketchup, dill pickle (gfo)
SOUTHERN FRIED CHICKEN SLIDERS (20)	\$180	Chipotle slaw, buttermilk ranch
VEGAN PLATTER	\$140	Veggie potstickers, fried cauliflower, pumpkin & pine nut arancini, enoki mushroom & spring onion netted rolls, rice paper rolls (gf,v)
GLUTEN FREE PLATTER	\$150	Crumbed fish, lamb meatballs, fried cauliflower, enoki mushroom and spring onion netted rolls, fresh grilled chicken (gf)

Dietary Legend:

vg= Vegan · vgo= Vegetarian Option · v = Vegetarian · gf= Gluten Free · gfo= Gluten Free Option · df= Dairy Free

PIZZAS

12 INCH - \$35

All pizzas available GFO

MARGHERITA (VEG)

Tomato, mozzarella
& fresh basil

NEW YORKER

Napoli sauce,
pepperoni,
mozzarella cheese

HAWAIIAN

Napoli sauce, ham,
pineapple,
mozzarella

LOADED SUPREME

Napoli sauce, bacon,
ham, pepperoni,
capsicum, onions,
tomato, pineapple,
mozzarella

SUBSTANTIAL CANAPES

**ALL SERVED INDIVIDUALLY
MIN ORDER 15 - \$20 PER SERVE**

Balter XPA battered reef fish, house tartar, lemon, with fries

**Chicken Greek salad, black olives, feta, tomato, cucumber, mixed leaves,
lemon (gf,vo)**

**Fried cauliflower, roasted peppers, shaved almonds, mixed leaves and
zaatar yoghurt (gf, v)**

Sticky pork belly with Thai pickle on steamed rice (gf, df)

Pad Thai noodles with chicken (gf, df)

Pasta primavera, asparagus, mushroom, peppers, Napoli , basil (gfo, vg, v)

Fried rice, char sui pork and shrimps topped with fried egg

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GRAZING BOARD

Minimum grazing board serves 10 people.

\$15 per person.

Cheeses

Woombye brie, Kenilworth cheddar, Pepper Cheese

Condiments, Quince paste

Fresh seasonal berries

Charcuterie, Prosciutto, Calabrese hot salami, mild salami

Mortadella

Olives / Antipasto

House made char grilled vegetables

Persian fetta with lemon virgin olive oil, cracked pepper and rosemary

Fire roasted peppers, Sundried tomatoes, Balsamic pickle onions

Breads / crackers

Grilled sour dough

Lavosh

Grissini sticks / Water crackers gfo

Listed above is everything included on grazing board.

Unable to cater for specific dietary requirements.

GF crackers on request.

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CANAPES

3 CHOICES	\$29 PP
5 CHOICES -	\$32 PP
7 CHOICES -	\$35 PP
9 CHOICES -	\$38 PP

CHOICES OF CANAPES AVAILABLE

(V) VEGETARIAN & (GF) GLUTEN FREE OPTIONS AVAILABLE

- **Lamb meatballs** - cucumber, dukkha, feta (gf)
- **Peking duck crepe** - hoisin, cucumber
- **Pumpkin arancini** - vegan aioli (vg)
- **Antipasto skewer** - bocconcini, cherry tomato, basil, prosciutto (gf)
- **Swimmer crab cakes** - tomato chili salsa
- **Ratatouille tartlet** - beetroot hummus (vg, gf)
- **Seasonal bruschetta** - aged balsamic, basil (vg)
- **Cheeseburger slider** - (gfo)
- **Southern fried chicken slider** - chipotle slaw, ranch
- **Fresh marinated grilled chicken** - (gf, df)

Please note, this is a staff member walking around the event offering guests canapés

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ALTERNATE DROP MENU

1 Course \$45 (Main Meal)

2 course \$59 (2 options per course)

3 course \$69 (2 options per course)

Minimum 20 pax

Entrée

Seasonal bruschetta (vg, v, df)

Swimmer crab cake, Thai pickle

Lamb meat balls, feta (gf)

Main

200 g sirloin steak - paris mash, seasonal vegetables, red wine jus (gf)

Grilled reef fish - seasonal salad, seasonal vegetables with salsa (gf)

Grilled chicken with paris mash, with salsa and seasonal vegetables (gf)

Pasta primavera - seasonal vegetables (vg, gf, v)

Dessert

Passionfruit tart

Vegan chocolate pebble (v)

Berry pavlova with cream (gf)

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CHRISTMAS ALTERNATE DROP MENU



1 course \$35 (main alternate drop)

2 course \$45 (main & dessert)

Minimum 20 pax

available for November & December Christmas bookings

Main

Slow roasted turkey breast with crispy rosemary potatoes, roasted asparagus & carrots, cranberry jus;

Herbed roasted crackling pork with caramel butternut squash, charred broccolini

Dessert

Berry pavlova with mixed berry compote and fresh berries;

Plum pudding with creme anglaise and fresh berries

BY THE HOUR

BEVERAGE

2 HOUR PACKAGE - \$60 PP

3 HOUR PACKAGE - \$70 PP

4 HOUR PACKAGE - \$80 PP

BEVERAGE PACKS MUST INCLUDE EVERYONE ATTENDING THE FUNCTION.
A MINIMUM OF 25 GUESTS REQUIRED FOR THIS PACKAGE.

Beverage Package Includes:

White Wine -	Chardonnay, Sauvignon Blanc, Pinot Grigio
Red Wine -	Merlot, Cabernet
Sparkling Wine -	Moscato, Cuvee
Tap Beer -	Mid Strength, Full Strength
Soft Drink & Juices -	Coke, Sprite, Lift, Soda, Tonic, Apple, Orange, Cranberry, Pineapple

YOUR CHOICE

CONSUMPTION BAR

Your bar tab can be tailored to suit your preferences. You can select any combination of beer, wine, and cocktails for your guests to enjoy, with a set dollar limit customised to fit your budget.

CASHBAR

Guests can pay for their own beverages with cash or card.

One bar staff member is included with your function. If you require an additional bar staff member, a fee of \$150 will apply. This must be arranged prior to your function.



TERMS AND CONDITIONS

CANCELLATION:

Booking & Fees

For functions with 50 or more guests, a \$300 deposit is required to confirm the booking. This amount will be credited towards catering.
For functions with fewer than 50 guests, a \$150 bar staff fee will apply.

Peak Season (November & December)

For Friday and Saturday bookings during November and December, a \$300 room hire fee applies. This fee is required as a deposit to secure the function space and is non-refundable.

18th Birthday Celebrations

A \$300 non-refundable security fee applies to all 18th birthday events. All underage guests must be accompanied by a parent or legal guardian and must vacate the premises by 10pm. If your function is held in November or December, a room hire fee will also apply.

Additional Information

No external catering is permitted, with the exception of birthday cakes.

DURATION OF HIRE:

You can choose between a daytime function from 11:30am/midday to 4:00pm, or an evening function from 5:00pm to 11:00pm.

All private function spaces are available until 11:00pm, unless prior arrangements have been made with the Functions Team. After this time, guests are welcome to continue in the main bar area.

Due to noise restrictions, the outdoor area of the **Laneway function** space must move indoors, with doors closed, by 9:45pm.

The **1911 Function Room** and **Sunset & Terrace** spaces are available for hire until 11:00pm

All timings will be confirmed at the time of booking and reconfirmed once your Event Form is completed two weeks prior to your function.

DECORATING:

All functions are welcome to decorate their space. However, we kindly ask that nothing is to be nailed, screwed, or fixed into the walls of the function room. Confetti, glitter, and tinsel are not permitted. If these items are used, a cleaning fee of \$150 will apply. This fee will be charged on the night of your function.

MINORS:

Minors are permitted in our private function spaces until 10:00pm. If your function is not held in a private area, minors are permitted in the venue until 9:30pm.

All guests under 18 must be accompanied by a parent or legal guardian at all times.

Any underage guests found consuming alcohol will be asked to leave the venue immediately.

BAR TABS:

All bar tab drink selections are chosen by you, and we're happy to assist in selecting the best options to suit your function.

Bar tabs must be finalised and paid either prior to, or on the night of your event.

CAKE

Your cake can be stored in our cool room prior to your function.

While we take the utmost care when handling your cake, we do not accept responsibility for any damage. We kindly ask that all cakes are clearly labelled with your name and function space.

FOOD SELECTION

All food selections must be finalised at least two (2) weeks prior to your function date. No changes can be made within 72 hours of the event.

Please note, no external catering is permitted within the venue.

MEDIA

Slideshows can be displayed on the TV within your function space via USB or HDMI (laptop required).

Music will need to be supplied by you, along with your preferred playlist. You are welcome to connect your phone or laptop to our system. We provide a speaker, so there is no need to bring your own. Complimentary Wi-Fi is also available for streaming services such as Spotify.

We kindly ask that you visit the venue at least 24 hours prior to your event to test all slideshows and media devices, allowing time to resolve any issues or make adjustments.

Live Music & DJs

Live entertainment is not permitted in function spaces unless prior approval has been obtained from the Functions Manager at the time of booking.

The 1911 Function Room is the only space where live entertainment may be approved.

Please note, any unapproved live entertainment may result in your function being terminated.

PATRON BEHAVIOUR

Due to RSA laws, The Duporth Tavern has a duty of care for all its patrons and reserve the right to terminate a party that infringes our rules and regulations without grounds.

HOLIDAYS:

15% Surcharge applies on Public Holidays. A \$500 fee for staff will be charged for functions that are on a public holiday.

FINAL DETAILS & PAYMENT

All final details and payments must be made 1 week prior to your event. Event Form must be filled in two weeks prior.

CONFIRMATION

By paying your deposit, you are confirming that these terms and conditions have been read over carefully and agreed upon by both The Duporth Tavern and all function guests.