DUPORTH TAVERN
EST. 1911

FUNCTIONS & EVENTS

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

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

FUNCTION

SPACES

1911

UP TO 120PAX

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

FUNCTION
SPACES

SUNSET ROOM

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.

OUR FAMOUS

FUNCTION PACK

PAY A $300 DEPOSIT TO BOOK YOUR FUNCTION!

TO BOOK OUR FUNCTION ROOM/SPACE, A DEPOSIT OF $300 IS REQUIRED TO CONFIRM AND EXCLUSIVELY SECURE A DATE TO HIRE THE FUNCTION ROOM/SPACE. 18TH BIRTHDAY'S A $300 SECURITY FEE APPLIES (NON REFUNDABLE)

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**	Chipoltle slaw, buttermilk ranch
VEGAN PLATTER	**$140**	Vegie 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, aspargus, 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

2 courses $65 (2 options per course)
3 courses $75 (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 ceram (gf)

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BY THE HOUR

BEVERAGE

2 HOUR PACKAGE - $65 PP
3 HOUR PACKAGE - $75 PP
4 HOUR PACKAGE - $85 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

BAR TAB

1 BAR STAFF IS INCLUDED WITH YOUR FUNCTION - IF YOU REQUIRE A 2ND BAR STAFF - COST IS $150

A BAR STAFF MEMBER MUST BE PRESENT FOR THE DURATION OF YOUR FUNCTION.
ALL BAR TAB DRINK SELECTIONS ARE LIMITED TO YOUR OWN DISCRETION.

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

TERMS AND CONDITIONS

CANCELLATION:

At Duporth Tavern, we understand that plans can change. However, due to high demand for our Function spaces, we have established the following cancellation policy:

- Cancellations made 120 days or more prior to the event date will receive a full refund of any payment made. Please note, you will be charged an admin fee of $50. Any cancellations made less than 120 days prior to event date will not receive any refund.

For functions with 50ppl or more ($300 deposit will be taken to confirm booking which will go back on food), If function is 50 guests or less - a fee of $150 applies for a bar staff.

18th birthdays is a $300 non refundable fee. Please note, any underage guests will need to be accompanied by a parent or guardian. All underage guests will need to be off premises by 10pm.
Please note, we charge a $300 room hire fee between November & December.
Please note, no outside catering is allowed into venue except birthday cake.

DURATION OF HIRE:

All private function areas can only be hired until 11pm. (unless arranged longer with Functions team).Then guests will have to move to the main bar area. Due to our noise restrictions, the outside area of our Laneway Bar must have all doors closed by 9.30 pm and all patrons are to be inside Laneway room by 9.30 pm. Laneway Bar Bifold doors must be closed when entertainment/house music is playing in the main bar. 1911 premium function room, sunset & terrace room can be hired until 11 pm.

DECORATING:

All functions are welcome to decorate. We ask that at NO time is anything to be nailed into the walls of the function room and that no confetti are used. No glitter or confetti may be used as decorations or you be charged a cleaning fee of $150. (no tinsel)

MINORS:

Minors are permitted in any of our function spaces until 10pm, if your function is not held in one of our private areas, then minors are only permitted in the venue until 9:30pm. All under 18's must have a parent present at all times.

BAR TABS:

All bar tab drink selections are chosen by you. If needed, we can help you decide on the best options to suit your function. Bar tabs must be paid on the night or prior.

LIVE MUSIC/DJ in function space: please do not organise any live entertainment in your function space unless this is approved by Functions Manager prior and upon booking. 1911 function space is our only space you can have live entertainment. Your function will be terminated if in space unapproved

CAKE

Your cake can be placed in our cold room prior to your function. We do not accept any responsibilities with your cake and require it to be labelled with your Name, Function area, Time of cutting and any other information needed. Please note that we take the utmost care when handling your cake.

FOOD SELECTION

All food selections must be finalised 2 weeks prior to the function date. Any changes to these food selections cannot be changed 72 hours prior to your event date. No outside catering is allowed into venue.

MEDIA

Slideshows can be played on your function space TV (USB or HDMI & Computer required). Music can either be supplied by our in house music or you can use any media devices that have a headphone connection. We supply a speaker so please don't bring your own. We also have FREE WIFI for spotify. We ask that you come in and trial all slideshows & media devices 24 hrs prior to your event to allocate time for any changes.

PATRON BEHAVIOUR

Due to RSA laws, The Duporth Tavern has a duty of care for all it's 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 2 weeks 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.