



Function Pack 2024/25



OUR VENUE OFFERS 9 DISTINCT AREAS FOR YOU TO CHOOSE FROM TO CELEBRATE YOUR SPECIAL OCCASION

WEDDING, PARTY OR CORPORATE EVENT, WE CAN CATER TO ALL YOUR NEEDS.

VALLEY SOCIAL ZONES

SPIRIT LOUNGE max 50 guests

FRONT LAWN & VERANDAH max 200 guests (cocktail)

INSIDE RESTAURANT up to 200 seated guests

INSIDE RAISED BAR 20-50 guests (cocktail)

OUTDOOR PAVED max 100 guests

OUTDOOR PATIO max 150 guests

SIDE MARQUEE 20-50 guests

BACK LAWN - BOHO PICNICS max 60 guests

PARTY ZONE MARQUEE

max 500 guests standing or 200 seated

Our incredible chefs & friendly staff will cater to your specific needs to ensure your event is a truly memorable experience for you and your guests from start to finish

Social

CANAPÉ PLATTER SELECTIONS

30 PIECES PER PLATTER

COLD CANAPE PLATTERS

Mini Toasted Bruschetta Tomato, Onion with Basil on a Toasted Crouton (GF, PB) / 120

Vegetable & Dip Board Carrot, Cucumber, Capsicum, Corn, Celery, Tomato with Two

Dips (GF, PB) 180

House Made Sushi Platter (60) Assorted Sushi Rolls, Soy, Wasabi & Pickled Ginger (GF, PBO) / 190

Beef Tataki Cured Beef Fillet on a Cracker with House Soy Dressing (CG, GFO*) / 140

Cheese Board Assorted Cheese, Crackers, Cured Meats & Seasonal Fresh Fruit (CG, V) / 380

HOT CANAPE PLATTERS

French Fry Board Waffle Fries, Sweet Potato Fries, Onion Rings, Potato Gems & Sauces:

Tomato Sauce, BBQ Sauce, Garlic Aioli & Miso Mayo (CG, V) / 180

Feta, Sundried Tomato & Caramelized Onion Tartlet Served with Rocket Pesto (CG, V) / 200

Mushroom Arancini Mixed Mushroom, Mozzarella, Arborio Rice, Deep Fried & Truffle Aioli (CG, V) / 140

Large Vegetable Spring Rolls Sweet Chili Dipping Sauce (CG, PB) / 120

Korean Style Fried Chicken Fried Chicken Tossed in Sweet & Spicy Sauce, Sesame & Spring Onion (GF) / 160

Chilli Maple Cauliflower Bites Flour Spice Dipped & Deep-Fried Cauliflower, Aioli (GF, PB) / 130

Mini Beef and Beer Pies Served with Tomato Chutney (CG) / 145

House Made Sausage Rolls Served with Tomato Chutney (CG) / 130

Vegetarian Samosa Mango Chutney (CG, PB) / 120

SUBSTANTIAL CANAPE PLATTERS

Fish & Chip Boats Battered Fish, Hot Chips, Yoghurt Tartare (CG) / 225

Korean Style Chicken Bao Fried Chicken, Sweet & Spicy Dressing, Sesame & Spring Onion (CG) / 215

Beef Brisket Sliders American Cheese, Pickles, Caramelized Onion & BBQ Sauce (CG, GFO*) / 285

Mini Pulled Pork Sliders American Style Pulled Pork, Slaw & Jacks BBQ Sauce (CG, GFO*) / 250

Chicken Breast Satay Skewers Grilled Chicken, Malaysian Satay Dipping Sauce (GF) / 285

DESSERT CANAPE PLATTERS

Assorted Individual Cakes Chocolate Brownies, Key Lime Pies, Fruit Custard Tarts (CG, V) / 250

Seasonal Fresh Fruit The Best Our Suppliers Can Obtain Seasonally (PB) / 220

Gelato Board 30 Scoops of Assorted Gelato, Toppings, Sprinkles & Cherries (GF, V, PBO) / 250



BUFFET MENU

\$95PP

COLD SELECTION

Cold Cuts Meats, Olives, Pickled Vegetables, Marinated Feta, Garlic Toasted Focaccia (CG, GFO*)

Classic Greek Salad Tomato, Cucumber, Capsicum, Onion, Olives, Feta, Lemon & Olive Oil (GF, V)

Potato Salad Gourmet Potatoes, Onion, Pickles, Mustard, Sweet Mayo Sprinkled with Fried Shallots (V, GF)

HOT SELECTION

12hr Slow-Cooked Brisket with a Smokey Butter Jus (GF, DF)

Valley Social Famous Pork Ribs St Louis Style with a Sticky BBQ Sauce (GF, DF)

Korean Fried Chicken Sweet & Spicy House Ketchup, Spring Onion & Sesame (GF)

Pan-Seared Barramundi with Fresh Lemon & Crispy Capers (GF)

Garlic Sautéed Greens Garden Fresh Seasonal Greens (GF, V)

Creamy Potato Bake Layers of Sliced Potato, Cream, Baked to Perfection (GFO, V)

DESSERT

Valley Social Sticky Date Pudding Swan Valley Vanilla Gelato & Rich Butterscotch Sauce (CG, V)

Seasonal Fresh Fruit The Best Our Suppliers Can Obtain Seasonally (GF, PB)

Minimum of 50 guests for this buffet option

PB=Plant Based, PBO=Plant Based Option, GFO=Gluten Free Option (incurs a small fee),

CG=Contains Gluten

VALID FEBRUARY TO OCTOBER





SHARED MENU

SIT BACK AND RELAX WITH YOUR FRIENDS & LOVED ONES
WHILST YOU ENJOY OUR SHARED MENU OPTION

\$75 per person

SHARED ENTRÉE

Nibbles Board Korean Fried Chicken, Salt & Pepper Squid, Cheesy Potato Puffs, Onion Rings & Crispy Brisket Burnt Ends
(CG, GFO*)

SHARED MAINS

Smoked Beef Brisket with Red Wine Jus (GF)

Peri-Peri Chicken with Butter Spicy Sauce (GF)

Hot Potato Fries Aioli (GF)

Garden Salad Seasonal Veg & Citrus Dressing (PB, GF)

Garlic Sauteed Veg Broccoli, Peas, Zucchini & Chard (PB, GF)

SHARED DESSERT PLATTER

Lemon Meringue (CG, V)

Brownie (CG, GFO*, V)

Macarons (CG, V)

Fresh Fruit (GF, PB, V)

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GF*- DENOTES A SMALL FEE FOR GLUTEN FREE OPTIONS

KIDS MENU SELECTION

COME AND ENJOY A DAY ON THE LAWN WITH THE KIDS
AND LET US CATER TO ALL YOUR NEEDS (INCLUDING ALL THE DIETARIES)

KIDS PLATTER SELECTION

Kids Nuggets & Chips 90 Pieces of Chicken Nuggets, Hot Chips, Tomato Sauce & Aioli (GF) / 160

Kids Chip & Dip Potato & Sweet Potato Fries, Onion Rings, Potato Gems, SAUCES:
BBQ, Tomato Sauce, Aioli & Miso Mayo (CG, V) / 95

Kids Fairy Bread White Bread, Butter & Sprinkles (CG, V) / 60

Kids Dessert Cups Raspberry Jelly Topped with Custard and Whipped Cream (CG, V, GFO*) / 90

KIDS SHARED MENU (12 years and under) \$30 per child

(Min 10 Kids. Includes Glass of Apple Juice)

SHARED ENTRÉE

Vegetarian Spring Rolls with Sweet Chili Sauce (CG, V)

SHARED MAINS

Margherita Pizza, Tomato Base and Three Cheese Mix (CG, V)

SHARED DESSERT

Red Velvet Cupcakes with Cream Cheese Icing (CG, V)

Includes Some Colouring-in Pencils and Pictures to Entertain the Children

KIDS PLATED MENU (12 years and under) \$45 per child

(Min 10 kids. Includes Glass of Apple Juice)

ENTRÉE

Mini Spinach & Ricotta Roll, Tomato Chutney (CG, V)

MAINS

Choice of

Chicken Burger Potato Bun, Lettuce, Tomato and Aioli (CG, GF*) or

Beef Burger Potato Bun, American Cheese, Pickle and Tomato Sauce or (CG, GF*)

Plant Based Burger Vegan Brioche Bun, Tomato, Lettuce, Pickle & Tomato Sauce (CG, GF*, VO)

All Burgers Come with Chips

DESSERT

Ice Cream Sundae, Vanilla Gelato, Chocolate Sauce, Crushed Flake & Waffle Cone Shards (CG, V)

Includes Some Colouring-in Pencils and Pictures to Entertain the Children

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FESTIVE SHARED MENU

Served Down the Centre of Your Table
\$145 PER PERSON

SHARED ENTRÉE

Shared Charcuterie Board Cured Meats, Assorted Cheese, Pickled Vegetables, Marinated Olives, Dip and Garlic Toasted Bread (CG, GFO*)

SHARED MAINS

Smoked Beef Brisket with Wed Wine Jus (GF)
Turkey Breast with Cranberry Sauce (GF)
Smoked Christmas Ham with Spiced Apple Sauce (GF)
Garlic & Rosemary Roasted Potatoes (GF)
Buttered Honey Carrots (PB, GF)
Sauteed Veg: Broccoli, Peas & Chard (PB, GF)

INDIVIDUAL DESSERT

Valley Social Sundae in a Glass
Mango Sorbet, Vanilla Bean Gelato, Lemon Curd
and Passionfruit Coulis (GF)

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FESTIVE BUFFET MENU

MINIMUM OF 30 GUESTS FOR THIS BUFFET OPTION

\$165 PER PERSON

BREAD SELECTION

Garlic Toasted Focaccia (CG)
Assorted Dinner Dolls (CG)
Gluten Free Bread (GF)

Whipped Butter (GF, V)
Hummus (GF, V, DF)
Olive Oil & Balsamic (GF, V, DF)

COLD SELECTION

Fresh Prawn Cocktail (GF)
Greek Salad (GF)

Broccoli & Cacciatore Salad (GF)
Selection of Cold Cuts (GF)

HOT SELECTION

Sauteed Brussel Sprouts
& Bacon (GF)
Roasted Beetroot, Feta Cheese
& Pistachio (GF)

Honey Baby Carrots (GF, V)
Garlic & Rosemary Crushed
Potatoes (GF, V)

CARVING STATION

Turkey Breast
Maple Glazed Ham
Selection of Sauces & Gravy (All Meats and Sauces are GF)

Porchetta
Lamb Roast

DESSERT

Date Pudding, Butterscotch Sauce (CG)
Chocolate Fudge Brownie (CG)

Fresh Fruit (GF)
Assorted Ice Cream (GF)
(4 x Flavours)

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