



DEER DUCK
BISTRO



OPTION I

THREE COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$95 PP

A CHOICE OF ONE ENTREE

SEARED SWORDFISH, CREAMED TUSCAN KALE, SICILIAN OLIVES, CAPERS

or

CONFIT WILD BOAR BACK-STRAP, CHESTNUT PURÉE, PARSNIP CHIPS, ROSEMARY

SWEET AND SOUR SAUCE

or

BROWN LENTILS, NDUJA, PIMENTO CROÛTONS, SHAVED MANCHEGO

A CHOICE OF ONE MAIN

'RAVIOLI CAPRESE' FILLED WITH RICOTTA AND BEEF CHEEKS, MARINATED RED CABBAGE,

BEEF JUS WITH RAISIN

or

SOUS-VIDE AND ROASTED PORK BELLY, ASIAN SPICES, SWEET POTATO, MARINATED ZUCCHINI

or

DUCK BREAST, ORANGE REDUCTION, SILVERBEET, CARROT

A CHOICE OF ONE DESSERT

PASSIONFRUIT CURD, MACADAMIA-HONEY ESPUMA, CRUMBLE, BEE POLLEN

or

CHOCOLATE AND MANDARIN CRÉMEUX, HAZELNUT BROWNIE, MANDARIN GEL

*all menu items are subject to change according to seasonality and availability

OPTION II

CANAPÉ & THREE COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$95 PP + CANAPÉ

CHOICE OF 3-5 CANAPÉS PER PERSON

\$7 PER CANAPÉ

+

OPTION I

*all menu items are subject to change according to seasonality and availability





OPTION III

FIVE COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$99 PP

AMUSE - BOUCHE

BROWN LENTILS, NDUJA, PIMENTO CROÛTONS, SHAVED MANCHEGO

'RAVIOLI CAPRESE' FILLED WITH RICOTTA AND BEEF CHEEKS, MARINATED RED CABBAGE,
BEEF JUS WITH RAISIN

SOUS-VIDE AND ROASTED PORK BELLY, ASIAN SPICES, SWEET POTATO,
MARINATED ZUCCHINI, ETHIOPIAN SHIRO

PASSIONFRUIT CURD, MACADAMIA-HONEY ESPUMA, CRUMBLE, BEE POLLEN

*all menu items are subject to change according to seasonality and availability

OPTION IV

CANAPÉ & FIVE COURSE DEGUSTATION

FOR GROUPS OF 12 OR MORE GUESTS

\$99 PP + CANAPÉ

CHOICE OF 3-5 CANAPÉS PER PERSON

\$7 PER CANAPÉ

+

OPTION III

*all menu items are subject to change according to seasonality and availability



DEER DUCK BISTRO

FUNCTION TERMS & CONDITIONS

1. SPACE HIRE

A set-up and service fee will apply at \$15 per person. Please note when booking restaurant the maximum time of hire in venue for lunch is 11.30am-3pm for dinner is 6-11pm. If you are to go over this period extra charges may occur.

2. PRIVATE ROOM HIRE - MINIMUM SPEND

Please note that an agreed minimum spend is applicable. If this amount is not reached on the evening, the outstanding balance will be charged to the client's credit card given on confirmation or taken out of the holding deposit.

PRIVATE ROOM HIRE					
ROOM	NUMBER OF GUESTS	MINIMUM SPEND (TUE - THU)		MINIMUM SPEND (FRI & SAT)	
GOLDEN ROOM (PRIVATE)	6-10	1500		2000	
DUCK ROOM (PRIVATE)	15-25	4000		5000	
BAR AREA (SEMI-PRIVATE)	15-30	N/A		4000	
BAR & LOUNGE AREA (PRIVATE)	25-30 35-50	7000	10000	7000	10000

We reserve the right to require a minimum amount be spent depending on the area and time of the year for your function.

3. DEPOSIT

All group bookings are required to place a 20% deposit on their total estimated food revenue. This deposit will be made at the time of reservation placement and will be charged to the credit card details provided during reservation. Please note that no booking is confirmed without a deposit payment. The pre-paid amount will be debited from the final bill on the day of the reservation.

4. PAYMENT

Final payment must be made at the completion of the function. It is the responsibility of the person who confirmed the booking to ensure full payment is made at the conclusion of the function. All prices are given as a guide only and vary according to the number of guests, date of the function and overall catering requirements.



5. CANCELLATION

If less than 2 weeks notice of cancellation is given the deposit cannot be refunded.

All cancellations must be in writing.

6. CONFIRMING MENU & BEVERAGE ARRANGEMENTS

Confirmation of menu and beverage arrangements must be made at least two weeks (14 days) before your function. Short notice bookings may be accommodated subject to availability of space and to the discretion of the restaurant manager. Please note that dietary requirements must be confirmed at least seven working days prior to the event. We are able to cater for any dietary requirements, however prior arrangements must be made and menu variations may incur an additional cost.

BOOKING FORM

Full Name: _____

Phone Number: _____

Address: _____

Email: _____

Date of Function: _____

Room/Venue: _____

Number of Guests: _____

Menu Option: _____ Dietary Requirements: _____

Guests Arrive: _____

Signature: _____

DEPOSIT AUTHORISATION

Type of Card: _____

Name of Cardholder: _____

Credit Card Number: _____

Expiry Date: _____

Four Digits Security Code (Amex Only) _____

Three Digit Security Code: _____

Signature _____

*Please note that the function pack is not applicable in conjunction with any other offers and special promotions.