

Functions At

The Oyster Bar

holdfast shores

Functions Coordinator
KIRSTY CARTER

E: kirsty@oysterbar.com.au

P: (08) 8376 3100

M: 0429 098 334

The Oyster Bar

holdfast shores

The Oyster Bar is a great place to hold your next function whether it's a small get together or a larger gathering. We can cater for groups as small as 30 people up to 120 and provide a great range of packages to suit. We have a range of function menus for you to choose from and we are also more than happy to discuss your function with you and cater a personal package to meet your specific needs and more importantly your budget.

The Oyster Bar offers three great areas for you to hire, from our newly refurbished inside area to our outside areas with marina views and relaxing atmosphere.

The following areas are available for you to hire:

Area 1 (Inside) Licensed for 50 guests

Area 2 (Outside under extendable awnings) Licensed for 35 guests

Area 3 (Outside Marina Circle) Licensed for 45 guests

We can also offer you a combination of any of the three areas for larger functions. Conditions apply for hiring out all three areas and minimum spends may apply.

Cocktail Platter Selection

The Oyster Bar offers a number of cocktail platters for your guests to enjoy.

Oyster Platters (36 pieces)

Oysters Natural \$40 - Fresh Natural Oysters Served with fresh lemon.

Oysters Kilpatrick \$50 – Grilled Oysters with our mix of bacon, worcestershire and tomato sauce

Oysters Mixed Platter \$70 – Your choice of any four types of oysters (Grilled or Chilled)

Platter Selections (approximately 40 pieces unless stated otherwise)

Salt & Pepper squid \$45 - Salt & Pepper squid served sweet chilli and fresh lemon.

Prawn Twists \$55– filo wrapped prawns served with aioli

Mini Beef Dim Sims (50 Pieces) \$35 – served with tomato sauce

Cocktail Chicken Spring Rolls \$35 –served with sweet chilli and soy sauce

Devil Chicken Wing Dings (20 pieces) \$35– served with BBQ sauce

Cocktail Samosas \$35 – served with sweet chilli and soy sauce.

Camembert Balls \$70- Served with cranberry dipping sauce

Smoked Salmon on Mini Toast \$50 – smoked salmon, sour cream and chives served on mini toast

Potato Wedges \$30 – thick potato wedges served with sour cream and sweet chilli dipping sauce

Fries \$30 – served with tomato sauce

***Satay Chicken Skewers (50 pieces) - \$90**

***Beef Skewers (50 pieces) - \$90**

***Marinated BBQ Prawn Skewers (50 pieces) \$200**- Prawns marinated in The Oyster Bar's special sauce and cooked on the BBQ

* conditions apply for the sale of skewers, only available for large functions.

Fruit Platters \$30 - Fresh seasonal fruit

Cheese Platter \$30– Swiss, Mersey and Camembert cheese, crackers, nuts & fruit.

Guide to Ordering Desired Amount of Food

Amounts based on 40 piece platters.

If desired amount of food per person

Order 1 Platter for every

4 Pieces

10 People

6 Pieces

7 People

8 Pieces

5 People

10 Pieces

4 People

FUNCTION GUIDELINES

Booking Confirmation

Once a tentative booking has been made, your total room hire (or otherwise agreed amount), must be paid to confirm your booking. Tentative bookings will be held for 7 days only. After such time, management reserves the right to cancel your function and re-allocate your area without notice.

Cancellations

Confirmed bookings cancelled 21 days or less prior to the event will lose their full deposit. Cancellations 7 days prior to the event will lose full payment.

Price Variations

Every endeavour is made to maintain prices as published, however prices are subject to change without notice. All prices are GST inclusive. It is the responsibility of the organiser to ensure they have an up to date Function Price List.

Subsidised Drinks

A subsidised drink tab means that your guests pay an agreed amount towards specified drinks on your bar tab and the remaining cost will be charged to your account.

Delivery/Pickup of Goods

The Oyster Bar will not accept responsibility for damage to or loss of goods. All goods belonging to persons attending a function must be claimed and removed from the venue within 24 hours. Organisers should also advise the Function Coordinator of any goods being delivered to the premise. The function organisers are financially responsible for any damage sustained to the property by organisers, or guests of the organiser.

Inappropriate Behaviour and Responsible Service of Alcohol

The Oyster Bar reserves the right to expel any person or persons who behaves in an objectionable manner. We also reserve the right to expel anyone deemed intoxicated from the venue or under the age of 18 years of age after midnight. Any guests found supplying alcohol to minors or any minors found consuming alcohol will be expelled from the premise immediately.

Last Drinks and Finalisation of the Function

The Oyster bar has strict guidelines in regards to vacation of the premise once the liquor licence has expired. All guests must finish consuming their drinks and vacate the premise WITHIN 15 minutes of The Oyster Bar's liquor licence expiring. The function manager can advise you of these times for your specific function. Advising and making you guests aware of this may assist in ensuring guests understand they will be required to finish their drinks and vacate within the required 15 minute period.

Weather

The Oyster Bar will not take any responsibility for the weather, if booking outside you do so at your own risk. The Venue will not guarantee an alternative exclusive area, though should one be available at the time it will be made access to you and your guests.

Insurance

The Oyster Bar will not be held responsible or pay any premiums on any insurance policies against injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function.

Final Numbers

Numbers must be confirmed 5 days prior to the function. Numbers given at this time will be considered final and the hirer will therefore be deemed responsible to pay the full amount booked for, barring extenuating circumstances.

Menu Selections

We ask that all catering requirements be confirmed with your Event Manager no less than 1 week prior to the event. No food or beverages may be bought into The Oyster Bar for consumption during an event unless prior authorisation has been sought (cakes excluded).

Payment of your Account

Full function payments are required on the day of the event. Preferred payment is by cash or bank cheque, however we do accept Visa, MasterCard, Diners Club and AMEX. Personal cheques are also accepted providing credit facilities have been pre-established.

FUNCTION AGREEMENT CONTRACT

Name of the Function Organiser: _____

Contact number for Organiser: _____

Name of Function Coordinator: _____

I _____ have read and fully understand the Function Guidelines outlined in The Oyster Bar Function Package.

I will take full responsibility for my function being held on _____
_____. I understand that any damages made by myself or any of my guests will be paid for in full following the function.

I understand that The Oyster Bar management and staff have an obligation to Responsible Service of Alcohol and Liquor Licensing Laws and have the right to refuse service of anyone who we believe is intoxicated. If problems persist we also reserve the right to close down the function. I understand all guests must vacate the premise within 15 minutes after the expiration of The Oyster Bar's liquor licence.

Signed (Organiser): _____ Date: _____

Signed (Coordinator): _____ Date: _____