



FUNCTIONS MENU



PERFECT FOR GROUPS OF 10-12
DESIGNED TO SHARE | HOT & COLD OPTIONS AVAILABLE

FOR ENQUIRIES OR BOOKINGS EMAIL US :
BOOKINGS@BOATYSAIRLIEBEACH.COM

HOT PLATTERS

SLIDER PLATTER \$120

12 SLIDERS TOTAL (CHOOSE 1 STYLE)
ALL SERVED IN A TOASTED MILK BUN SLIDER · GF OPTION ADD \$1 PER SLIDER

CHEESEBURGER • Beef patty, american cheese, house pickles, diced onion, burger sauce

FRIED CHICKEN • Crispy fried buttermilk chicken, swiss cheese, spicy aioli, lettuce & pickled red cabbage

HALLOUMI • Grilled halloumi, smashed avo, sweet chilli, lettuce & house pickles

MUSHROOM • Roasted field mushroom, aioli, spinach

TRUFFLE SHUFFLE • Smashed beef patty, double cream brie, truffle sauce, lettuce & tomato



TACO PLATTER \$100

12 SOFT SHELL TACOS (CHOOSE 1 STYLE)

SERVED WITH LIME WEDGES, SALSA & HOT SAUCE ON THE SIDE

PULLED PORK • Chipotle bbq pork, slaw, pineapple salsa

FISH • Crispy reef fish, pickled onion, lettuce, chipotle aioli

SPICED CAULIFLOWER • Roasted cauliflower, chimichurri, red cabbage, vegan aioli

CHICKEN TINGA • Smoky shredded chicken, corn salsa, sour cream

CHICKEN WING PLATTER \$90

2.5KG FRIED CHICKEN WINGETTES

SERVED IN 3 FLAVOUR COMBOS (CHOOSE 1 STYLE)

FRANKS BUFFALO • Coated in franks buffalo sauce, served with blue cheese ranch

SMOKEY BBQ • Coated in smoky bbq sauce, served with chive sour cream

KOREAN HOT SAUCE • Coated in a tangy Korean sauce with toasted sesame & spring onion



SKEWER PLATTER \$120

20 SKEWERS TOTAL (CHOOSE 1 FLAVOUR):

LAMB KOFTA • Lightly spiced lamb mince skewers, grilled and served with tzatziki & fresh lemon wedges

HONEY MUSTARD CHICKEN • Marinated chicken thigh, glazed in honey mustard sauce, finished with chopped chives

BEEF • Tender beef skewers basted in garlic & chilli glaze, chargrilled and topped with sesame & shallots

VEGETARIAN • Charred capsicum, zucchini, red onion & mushroom skewers with chimichurri drizzle

SEAFOOD PLATTER \$125

PRAWN SKEWERS WITH GARLIC & HERB BUTTER

SALT & PEPPER CALAMARI WITH LEMON AIOLI

CHILLED TIGER PRAWNS WITH COCKTAIL SAUCE

REEF FISH GOUJONS WITH TARTARE SAUCE



COLD PLATTERS

BRUSCHETTA BOARD \$100 (V)

A SELECTION OF THE FOLLOWING TOPPINGS ON TOASTED SOURDOUGH:

MARINATED CHERRY TOMATO, BOCCONCINI & TRUFFLE

BBQ FIELD MUSHROOMS, SMASHED AVO & PICKLED RED ONION

ROASTED PUMPKIN, WHIPPED FETA & HERBS

CHEESE & GRAZING PLATTER \$125

SELECTION OF AUSSIE CHEESES, CRACKERS, QUINCE PASTE

GRAPES, SEASONAL FRUIT

ANTIPASTO PLATTER \$125

CURED MEATS (PROSCIUTTO, SALAMI, CAPOCOLLO)

GRILLED VEGETABLES, MARINATED ARTICHOKE, OLIVES,

BOCCONCINI, CRACKERS & BALSAMIC GLAZE



DRINK PACKAGES

CLASSIC PACKAGE · 2 HOURS · \$60 PER PERSON 3 HOURS · \$70 PER PERSON INCLUDES:

HOUSE TAP BEERS SERVED AS SCHOONERS: Great Northern Original and Great Northern Super Crisp

BOTTLES AND CANS: Balter Cerveza, Somersby cider apple or pear

HOUSE WINES: 150ml Drover Sauvignon Blanc, Drover Rose, Drover Pinot Grigio

SOFT DRINKS AND JUICE

BAR TABS & PREMIUM OPTIONS: Looking for more flexibility or higher-end offerings? Premium beverages and bespoke cocktail service can be arranged through a custom bar tab setup. Talk to our team and we'll sort it.

SERVICE NOTICE: All alcoholic beverage service is subject to the responsible service of alcohol (rsa) guidelines. Management reserves the right to refuse service to any patron. Only one drink per person at a time will be served during drink packages.

TERMS & CONDITIONS

BOOKING CONFIRMATION

We'll hold your tentative booking for up to 7 days from your initial enquiry. After this, if we haven't received a signed booking form and deposit, your spot may be released. To confirm your event, we need both your completed booking form and payment of a deposit. We also require a valid credit card on file to cover any potential late cancellations or damages.

DEPOSITS & FEES

For all events of 30 guests or more that include catering or exclusive space hire, a 50% deposit of the total quoted cost or a \$300 booking fee is required to secure your reservation.

FINAL NUMBERS & PAYMENT

To help us deliver your event smoothly, please submit all catering and beverage selections at least 10 days prior. Final guest numbers are due 7 days before your event and will be used to calculate your final bill. Refunds won't be available for guest drop-offs after this date. Full payment is required at the end of the event. Guests are not permitted to bring their own alcohol into the venue. If someone brings a gift containing alcohol, we'll hold it securely until the end of your event. If your event finishes after midnight, alcohol cannot be removed from the venue under any circumstance and must be collected by arrangement the following day.

DAMAGES & LIABILITY

In the unlikely case of any damage, theft or loss caused by you or your guests, the client is financially responsible. We don't accept liability for personal items or event-related property left at the venue before, during, or after your function, and recommend taking all belongings with you after the event. In extreme cases such as fire, flood, criminal activity, or any safety issue beyond our control (including Covid-related restrictions), the venue reserves the right to cancel or alter bookings without compensation.

I, _____, confirm that I have read, understood, and agree to the Terms & Conditions above.

Client Signature _____ Date _____
Venue Manager Signature _____ Date _____