











# REPUBLIC TAVERN FUNCTIONS



# REPUBLIC

TAVERN






-  Seated
-  Standing
-  TV Facilities
-  Private Music
-  Microphone

Space Type					
<b>Sun Room.</b> Semi-Private Indoor	45	100	Yes	No	Yes
<b>Cellar.</b> Semi-Private Indoor	16	40	No	No	No
<b>Hop Garden.</b> Semi-Private Outdoor	35	45	No	Yes	No
<b>Venue Exclusive.</b> Indoor / Outdoor	120	300	Yes	Yes	Yes



## SUN ROOM






An indoor space with an outdoor feel. Our Sun Room is a clever mix of seated and standing space filled with natural light, built to cater to all different styles of events. This space can be booked for up to 100 people for canapé style events or 50 people for a seated event. This is a semi private space which gives you the atmosphere of the venue while having your own area to enjoy.

Space Type					
Sun Room. Semi-Private Indoor	45	100	Yes	No	Yes



## CELLAR

A more intimate space, perfect for a seated event for up to 20 people. Still very much in the atmosphere of the venue but secluded and surrounded by the beautiful distillery and a beverage cabinet most of us could only dream of. We can adjust furniture to accommodate 45 for a canapé style event.






Space Type					
Cellar. Semi-Private Indoor	16	40	No	No	No



## HOP GARDEN

Weather is good, our hop garden is open. Surrounded by beautiful festoon lighting, settle in on the picnic tables in a private area for 35 seated or 45 standing.

Sun shining on the space all day, plug and play your own music and enjoy a perfect outdoor event.

Space Type					
<b>Hop Garden.</b> Semi-Private Outdoor	35	45	No	Yes	No



## CANAPE + PLATTER PACKAGES

1	<b>\$28 per person</b> Choose: 5 canapes	
2	<b>\$40 per person</b> Choose: 6 canapes + 1 substantial	
3	<b>\$50 per person</b> Choose: 7 canapes + 2 substantial	
A D D	Canape	6 ea
	Substantial	10 ea

# CANAPES + PLATTERS

C A N A P E S	Tomato, parmesan + basil bruschetta (v)
	Mac and cheese croquettes + chipotle sauce (v)
	Lemon pepper squid + tartare sauce (gfo)
	Quattro formaggi arancini + black garlic aioli (v)
	Chicken, chilli and lemongrass san choi bao + crispy noodles
	Mushroom & vegetable gyoza + dipping sauce (v)
	Sweet and spicy chicken wings + ranch dressing
	Chicken and leek pie + relish
	Chicken karaage + wasabi mayo
	Cinnamon, raisin + coconut rice pudding (v)
Mini churros with chocolate sauce + strawberries (v)	

S U B S T A N T I A L S	Mini chicken parma sliders + chipotle slaw
	Mini hot dog, American mustard, tomato sauce + potato crisps
	Tempura mini fish fillet, tartare sauce + lemon
	Lamb souvlaki, garlic sauce, roma tomatoes + crisp lettuce [Veg optional]
	Baja California fish taco, pico de gallo, guacamole + jalapeños
	Safay chicken skewers, peanut sauce + saffron rice (gf)

P L A T T E R  P A C K A G E	Assortment of gourmet pies and sausage roll + condiments	50
	Spicy prawns, fried dim sim, chicken bites, pork & cabbage wonton + dipping sauces	70
	Vegetarian spring roll, pea & potato samosas, quattro formaggi arancini, crispy noodle & cabbage san choi bao + dipping sauces (v)	60
	Pizza. Choose from: Hawaiian - smoked ham, pineapple, cheese + tomato Salami - olives, hot salami, capsicum, cheese + tomato Mushroom - parmesan & truffle oil, pesto + cheese Veggie - capsicum, olives, spinach, zucchini, tomato + cheese	40
	Chefs local & international cheese selection, lavosh, mustard, pickles, warm bread, quince + fresh fruit	55

S T A T I O N S	<b>Chef's grazing table</b> Chefs selected charcuterie and pale, bakers baskets of daily baked bread, grissini, crispbread and crackers, marinated and pickled vegetables, olives and crudifés, selected cheeses and accompaniments, baked cob loaf and house made dips + fresh fruits and nuts	380 per meter
	<b>DIY pavlova station</b> Assortment of fluffy pavlovas, meringue kisses & shards with home-made curds, coulis, creams + seasonal fruits	300



(v) - Vegetarian | (gf) Gluten Free | (gfo) Gluten Free Option

# SEATED



PUB CLASSIC SEATED PACKAGE	
2 courses	45pp
3 courses	60pp
Additional side	8 each

SHARED STARTERS
Republic antipasti boards
Lemon pepper squid + house tartare (gfo)
Fried chicken bites + hot honey glaze

MAINS <small>(CHOOSE 2 OPTIONS, SERVED ALTERNATIVELY)</small>
Angus beef burger, melting cheese, lettuce, pickles, tomato, garlic aioli + chips
Traditional chicken parma, smoked ham, mozzarella, napoli, chips + leaf salad
Republic battered fish, lemon, tartare sauce, chips + leaf salad
250g Eye of rump, chips, leaf salad + sauce

DESSERT <small>(SERVED ALTERNATIVELY)</small>
Vanilla pannacotta + drunken strawberries (v)
Churros, chocolate sauce + strawberries (v)

SIDES <small>(ADDITIONAL)</small>
Chips + garlic aioli (v, vgo)
House leaf salad + vinaigrette (vg, gf)
Broccoli and raisin slaw + toasted almonds (v, vgo, gf)
Onion rings + chipotle aioli (v, vgo)

SHARING STYLE SEATED PACKAGE <i>all items shared to the centre of the table</i>	
2 courses	50pp
3 courses	65pp

STARTERS
Republic antipasti boards
Lemon pepper squid + house tartare (gfo)
Fried chicken bites + hot honey glaze

MAINS
Roasted lamb shoulder, Yarra Valley lemon & thyme chicken + traditional gravy (gf)
Roasted vegetables + rosemary salt (vg, gf)
Bowl of greens + salsa verde (vg, gf)
Roasted cauliflower + romesco (vg, gf)
Buttery corn cobs + farragon butter (v, gf, vgo)

DESSERT
Blueberry pannacola (v, gf)
Tiramisu (v)

(v) - Vegetarian | (vg) Vegan | (gf) Gluten Free | (vgo) Vegan Option | (gfo) Gluten Free Option



# DRINKS

B A S I C  P A C K A G E	2 HOUR \$42 pp 3 HOUR \$52 pp 4 HOUR \$62 pp	Tap Beer	Beer Republic Lager Beer Republic Pale Ale Beer Republic XPA
		Sparkling	Bay of Stones Brut
		White	Tatachilla Chardonnay
		Red	Tatachilla Shiraz Cabernet
		Non-Alcoholic	Soft Drink & Juice



P R E M I U M  P A C K A G E	2 HOUR \$52 pp 3 HOUR \$62 pp 4 HOUR \$72 pp	Tap Beer	Beer Republic Lager Beer Republic Pale Ale Beer Republic XPA Beer Republic Hazy IPA
		Sparkling	Bay of Stones Brut Dal Zotto Prosecco
		White	Tatachilla Chardonnay 821 South Sauvignon Blanc
		Rose	Pour Le Vin Rose
		Red	Tatachilla Shiraz Cabernet Storm Bay Pinot Noir
		Non-Alcoholic	Soft Drink & Juice

A D D	Cocktail on arrival	15pp
	Spirit upgrade	10pp p/hr

Beverage bar tabs on consumption are also available

# TERMS & CONDITIONS

CONFIRMATION OF BOOKING	GUEST ENTRY
<p>Due to demand, tentative bookings can only be held for up to 7 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit is required. This payment should be made within 48 hours of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.</p>	<p>Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).</p>
PRICES & MINIMUM SPENDS	FUNCTION CONDUCT
<p>All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.</p>	<p>It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.</p>
FINAL PAYMENT	ADDITIONAL REQUIREMENTS
<p>All catering, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance numbers are required 7 working days prior to the event. Please note that this number will form the basis for final prepayment. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.</p>	<p>Any additional equipment/ decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.</p>
CANCELLATIONS	SECURITY
<p>Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.</p>	<p>Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.</p>
ROOM ALLOCATION	DAMAGE
<p>Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.</p>	<p>Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.</p>

REPUBLIC TAVERN G