

The Mitre Tavern Steakhouse & Grill

Function Pack

2024



Thank you for considering the Mitre Tavern Steakhouse for your function. We have a great deal of experience running successful events in our historic venue. Our function pack is set out to make your experience as simple as possible. We suggest that you plan your event in the following order and with respect of our terms and conditions.

1. Select a date and time.
2. Look at the available rooms on page 3 of this pack and choose one – if you have a suggestion that we have not offered please feel free to chat with our Restaurant Manager and we will do our best to help you.
3. Select a catering package – we can offer a formal dining arrangement, a casual get together, birthdays, reunions an even a product launch. Again, our function Restaurant Manager will be more than happy to assist you with any questions that you may have.
4. A deposit of \$500 is required within 48 hours to confirm your function. If no payment has been received within this time frame, we will cancel the existing arrangement.

Please read and sign the agreement with your deposit. This can be found on page 5 of the Function Pack.

Please Note During the month of December deposits are \$750

5. Confirm numbers for your function 48 hours prior to the commencement of our event. These numbers are final and you will be billed accordingly.
6. We advise you to arrive in time before your function is due to start to communicate any last-minute changes.
7. We look forward to hosting you and your guests in our historic venue and trust that you have a memorable experience with us here at the Mitre Tavern Steakhouse & Grill.



The Steakhouse Dining Room

The upstairs level at the Mitre Tavern now houses a fantastic new eating establishment, the Mitre Steakhouse & Grill. The open area on the first floor of the Mitre was made famous as the House of Lords' Restaurant, flourishing in the late seventies under the patronage of stockbrokers - many deals were cut in the bustling dining room! Today the refitted Steakhouse owes all its style in keeping with the original theme of the tavern. Stained glass windows let sunshine enter the old-style cosy environment. Enjoy our wide range of Steaks including our Premium Black Angus which will arrive sizzling from the immense chargrill to you in our comfortable and club like atmosphere.

- *Dining for 55 people*
- *Access to bar*
- *Open Fire*
- *Sound System available*
- *Minimum spend applies. For details, please contact us*



Private Dining Room

The Mitre Tavern also offers a wonderful facility in our Private Dining Room (PDR) which is located on the mezzanine level of the Steakhouse. The PDR was where the VIP guests of the Mitre used to enjoy a port and cigar at their leisure - today the PDR is available as a fully equipped private space, complete with a wireless broadband connection and AV equipment upon request. The PDR is absolutely perfect for small to medium sized business meetings, private lunches, dinners and presentations.

- *Allows complete privacy*
- *Boardroom table 10 - 20 people*
- *Smaller sit-down function up to 36 people*
- *Minimum spend applies. For details please contact us*
- *No private Use during the month of December*
- *AV projector and screen available with a small surcharge of \$150*



Terms & Conditions

1. As there is no charge for the hire of the function room, we therefore request a signed understanding of acceptable behaviour and a credit card deposit to cover the cost of damage to the Hotel property. In this unlikely event your deposit will not be returned to you.
2. Function bookings are required in writing (email or fax is completely acceptable). Any tentative booking not confirmed within 24 hours and the deposit not paid in full, the booking will not be honoured.
3. As previously mentioned, final numbers must be confirmed 48 hours prior to the function. If your numbers increase on the day, you will get charged accordingly.
4. All prices shown are inclusive of GST, are current at the time of printing, and may change at the Hotel's discretion.
5. You will need to provide a valid credit card so that a deposit may be deducted – this will occur at the booking of your function and will be deducted from the total of your bill at the end of your event provided the management has no reason to cover costs of the function elsewhere.
6. Some Menu items may change slightly due to the season.
7. Any groups over 15 people will need to choose from a wide range of our set menu options. Unfortunately, a la carte is unavailable.
8. It is a condition of our license that we enforce Responsible Service of Alcohol at all times, whilst your function guests are present and on our premises.
9. We reserve the right to refuse entry and service to anyone showing signs of illicit/intoxicated behaviour.
10. The Mitre Tavern is not licensed for any form of Live Entertainment; any amplified music must be turned off by 11PM.
11. Excessive (as deemed by management) replacement, cleaning and servicing costs are at your (the function organiser's) expense.
12. This agreement in no way limits the rights of the Hotel's Insurance Company to recover costs from any function member if they deem it appropriate. This may include but are not limited to:
 - Damage to any of The Mitre Tavern Hotel
 - Customer or Customer's Property.
 - Extra cleaning of Hotel, fittings and furniture.
 - Damage or cleaning of Hotel equipment

Terms & Conditions Continued

I agree to abide by all of the above conditions and will reimburse the “Mitre Tavern” for any costs that may arise from the function attendees’ behaviour. This is to be initially subtracted from the deposit on my credit card. If the amount is greater than this sum, I agree to pay the Mitre Tavern or the Hotel’s Insurance agent the full amount with 14 days of the function.

Please sign & Date

Name _____ Date _____



Function Menu Options

\$99 pp (2 courses), \$115 pp (3 courses), \$125 pp (4 courses)

Entrée Choice

Pacific Plate Oysters (GF)

Three Natural or Kilpatrick oysters

Kransky Sausage (GF)

Spicy German sausage with house pickles and roasted Tomato mustard

Seared Scallops (GF)

Japanese scallops on fried chorizo and cauliflower puree

Pork Ribs

200g of our smoky pork ribs, BBQ, tomato and coriander glaze

Main Choice

200gm Grass- Fed Eye Fillet (GF)

or

300gm Grass- Fed Porterhouse (GF)

Steaks are cooked on our char-grill to medium-rare

Crispy Skin Salmon fillet (GF)

Pan seared served with mushroom and spinach risotto

Chicken Scallopini Fungi (GF)

Chicken Breast cooked with creamy mushroom sauce, chats & seasonal vegetables

All main meals are served with a selection of house made sauces, chunky steak fries & garden salad

Vegetarian Options for Entrée & Main available

Chefs Cheese Board

Moss vale Blue, L'Artisan Brie, Ferrier semi hard & Cheddar

Served with dried fruits, lavosh & assorted biscuits & Nuts

Dessert Choice

Dark Belgium Chocolate Mousse (GF)

Served with Chantilly cream

Crème Brulee

Served with vanilla ice cream

Sticky Date Pudding

Served with Butterscotch sauce & vanilla bean ice cream

Chef's Choice Menu (\$149 pp)

Appetizers

Antipasti Platter

Selection of preserved vegetables & cured meats

Entrée Choice

Pacific Plate Oysters (GF)

3 Natural or Kilpatrick oysters

Kransky Sausage (GF)

Spicy German sausage with house pickles and roasted Tomato mustard

Seared Scallops (GF)

Japanese scallops on fried chorizo and cauliflower puree

Pork Ribs

200g of our smoky pork ribs, BBQ, tomato and coriander glaze

Main Choice

180gm Fillet Mignon (GF)

Wrapped in bacon topped with mushroom duxelle & port jus

200gm Grass- Fed Eye Fillet (GF)

Steaks are char-grilled to medium-rare

300gm Angus Scotch Fillet (GF)

Steaks are char-grilled to medium-rare

Crispy skin Salmon Fillet (GF)

Pan seared Served with mushroom and spinach risotto

Chicken Scallopini Fungi (GF)

Chicken Breast cooked with creamy mushroom sauce, chats & seasonal vegetables

All main meals are served with a selection of house made sauces, chunky steak fries & garden salad

Dessert Choice

Crème Brulee

Vanilla bean scented baked custard, candied orange & strawberries

Sticky Date Pudding

Served with Butterscotch sauce & vanilla bean ice cream

Dark Belgium Chocolate Mousse (GF)

Served with Chantilly cream

To Finish – Chefs Cheese Board

Moss vale Blue, L'Artisan Brie, Ferrier semi hard & Cheddar

Served with dried fruits, lavosh & assorted biscuits & Nuts

