



'Upstairs @ The Store' is our newly opened function room with private access off Melbourne Street. We can accommodate anywhere from 20 – 5 guests for sit down meals and theatre style and up to 100 guests for a stand-up cocktail style function. A fully self-contained space with full bar facilities, bathrooms and access to the private balcony which overlooks both Melbourne and Jerningham streets.

- 1 X 75" smart LCD TV and 1 X 48" smart LCD TV
- Ipod connectivity
- Wireless internet access
- Wireless Microphones

Room Hire	Hire	Min Spend
½ day Monday-Sunday (7:00am – 12:00pm / 12:00pm – 5:00pm)	\$150	\$750
Full day Monday-Sunday (7:00am – 5:00pm)	\$300	\$750
Sunday – Thursday nights (12:00am finish)	\$150	\$1500
Friday night (12:00am finish)	\$300	\$1500 (\$3000 Nov/Dec)
Saturday night (12:00am finish)	\$500	\$3000 (\$3500 Nov/Dec)
Min Spend includes room hire		

'Private Dining Room' is located on the ground floor and is available for hire for groups from 12 – 30 guests for sit down meals or board room style; perfect for brain storming days or workshops. (not available on weekends for breakfast bookings in Winter).

- Wireless internet access
- White board and markers

Room Hire	Hire	Min Spend
½ day (7:00am – 12:00pm or 12:00pm – 5:00pm)	\$50	\$350
Full day (7:00am – 5:00pm)	\$100	\$350
Friday – Sunday Dinner:		
○ Minimum of 12 guests		\$40 per person
○ Over 14 guests requires either a set menu or treated as two separate tables		
○ No separate accounts		



Morning or Afternoon Tea / light lunch

Selection of pastries	\$2.5per person
½ ham and cheese croissant	\$4.0per person
Fresh seasonal fruit platter	\$4.5per person
Cheese platter	\$5.0per person
Selection of mixed baguettes	\$10.0per person
Bircher Muesli	\$6.0 per person

Continental breakfast buffet

Fresh fruit platter, banana loaf, ham and cheese croissants and bircher muesli	\$16.0per person
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Hot breakfast set menu (plated) *vegetarian available with advanced notice*

Scrambled eggs, rashers of bacon, roasted tomatoes, hash brown, toast	\$19.0per person
Fresh Orange Juice and filtered coffee	\$10.0per person

Breakfast Set Menu

\$25.00per person

'Upstairs @ The Store' Monday – Friday
'Private Dining Room' 7 days a week

Freshly Squeezed Orange Juice

Starter

(Pre select 1 of the following to be served on arrival)

'The Store' Original Bircher Muesli *with vanilla bean yoghurt and fruit compote*

Seasonal Fruit Salad *with passionfruit pulp*

Toasted Banana Loaf *with Lemon Curd*

Main

(Pre select 2 of the following meals to be available on the day)

Bacon and Eggs 'how you like em' *on sourdough toast*

Avocado and Danish Fetta *on rye with lime*

Eggs Benedict *with ham, poached eggs and hollandaise sauce on English Muffins*

Buttermilk Pancakes *with cream and maple syrup*

Smoked Salmon Bagel *with cream cheese, red onion and chives*



2017 Set Menu Options (January – October)

Entrée

Tasting plates for the table

Marinated olives, selection of cured meats, salt and pepper squid, pickled baby octopus, bell peppers, spicy chicken strips and house made dip

Entrée

Arancini Balls, mixed mushrooms and parmesan with a truffle aioli (V)

Duck Breast Salad, red and gold baby beetroots, red endive, roast hazelnuts and orange segments tossed through an orange vinaigrette

Pancetta Wrapped Scallops, Bok Choy, snow peas, capsicum and red onion with an Asian influenced dressing

Main Course

Risotto, sundried tomatoes, asparagus, pine nuts and parmesan cheese (GF/V)

250gm Scotch Fillet, creamy garlic mash potato, fresh seasonal vegetables and a red wine jus (GF)

Pan Fried Barramundi, salad of pancetta, chorizo, potato and rocket with a garlic aioli dressing (GF)

Roasted Rolled Pork Belly, polenta disk, peperonata, fennel and apple jus (GF)

Chicken Galantine, stuffed with sundried tomato, artichoke, spinach and provolone cheese, peppered roast potatoes and broccolini with a creamy pan jus (GF)

Dessert

Sticky Date Pudding, with vanilla icecream, praline and strawberries

Frangelico Coffee Panna Cotta, with chocolate shavings and praline tuile biscuit (GF available)

Jam Donut, with cinnamon sugar and a berry coulis

Menu options

Alternate Drop (pre select 2 dishes from each course, or tasting plate as entree)	2 course \$47pp	3 Course \$57
1 Entrée (or tasting plate), 2 Mains and 1 Dessert	2 course \$52pp	3 course \$62pp
1 Entrée (or tasting plate), 3 Mains and 1 Dessert	2 course \$57pp	3 course \$67pp
3 Entrée, 3 Mains and 2 Dessert	2 course \$67pp	3 course \$77pp

All set menu bookings must pay a \$20 per person deposit seven (7) business days prior to the booking. The deposit is non-refundable.

Please note all prices quoted are inclusive of GST and are subject to change. Christmas menu available in August.



Canapé Selection

(Minimum of 20 guests)

4 choice menu	\$20 Per Person
6 choice menu	\$24 Per Person
8 choice menu	\$28 Per Person

Additional items can be added for \$3.2 per item, per person (minimum of 20)

Cold canapé items

- Natural Oysters, fresh lemon and lime *GF*
- Salsa Oysters, cucumber, red onion, tomato, basil, lemon and oil *GF*
- Mini Bruschetta -crunchy croutons with tomato, red onion and fresh basil *v*
-crunchy croutons with cooked tuna and salsa
- Salmon Carpaccio Croutons, thinly sliced Atlantic salmon dressed with capers, thyme, lemon and oil
- Frittata: zucchini, pumpkin, red onion and parmesan *GF/V*
- Mini Tarts -sundried tomato, ricotta and spinach *v*
-pumpkin, pine nuts and fetta *v*
-pancetta, tomato and parmesan
- Rare roasted beef crouton with horse radish cream
- Cucumber cups filled with quinoa, pine nuts and fetta, topped with roasted peppers *GF/V*
- Mini Tarts: assorted sweet tarts *v*

Hot canapé items (requires heating on site)

- Prawn skewers, garlic marinated prawns with saffron aioli *GF*
- Arancini balls, mixed mushrooms and parmesan with a truffle aioli * *v*
- Chicken skewers, chicken tenderloins marinated in satay sauce
- Spiced meatballs, beef and pork meatballs with Italian herbs and spices
- Salt and Pepper Squid with a saffron aioli *
- Mini Store Burgers with cheese, lettuce and aioli
- Beef skewers, Australian beef pieces in a fresh herb marinade *GF*
- Duck and mushroom sausage rolls
- Spinach and ricotta pastry triangles *v*
- Mini Store Hot Dogs with onion, tomato sauce and mustard
- Pan seared Scallops wrapped in pancetta *GF*
- Pulled Pork Sliders with coleslaw
- Crumbed and fried cherve * *v*
- Spicy chicken strips, with a lemon and chilli aioli *GF*
- Tempura prawns with lemon and chilli aioli *
- Beer Battered Garfish Goujons with tartare sauce *

*:requires deep fryer, GF: gluten free, V: vegetarian



Beverage Options

Consumption Tab – Choose your own customized drinks tab selection from our extensive drinks list to suit your budget and needs.

Subsidised Tab – we do accommodate subsidised tabs.

Drinks Packages – Minimum 40 people – products and prices are subject to availability and may change without notice.

Bronze

Redbank 'Emily' Cuvee Sparkling
Dunes & Greene Split Pick Moscato
The Store 'Adelaide Hills' sauvignon Blanc
The Store 'Eden Valley' Riesling
The Store 'Barossa Valley' Shiraz

Tap: Peroni

Bottle: Coopers Light, Coopers Pale

Non Alcoholic: Juice and Soft Drinks

3 Hours: \$37 Per Person

4 Hours \$42 Per Person

5 Hours \$47 Per Person

Silver

Redbank 'Emily' Cuvee
Dunes & Greene Split Pick Moscato
Jim Barry Watervale Riesling
Deviation Road Sauvignon Blanc
Hugh Hamilton 'Floozie' Rose
O'leary Walker Cabernet Sauvignon
Yalumba 'Patchwork' Shiraz

Tap: Peroni

Bottle: Hills Cider, Coopers Light, Coopers Pale

Non Alcoholic: Juice and Soft Drinks

3 Hours: \$42 Per Person

4 Hours \$47 Per Person

5 Hours \$52 Per Person

Gold

Jansz Premium Cuvee
Dunes & Greene Split Pick Moscato
Heggies Reisling
Bleasdale Pinot Gris
Kooyong Clonale Chardonnay
Nautilus Sauvignon Blanc
Hugh Hamilton 'Floozie' Rose
Dalrymple Pinot noir
Running With Bulls Tempranillo
The Lindsay Selection 'The Whaler' Cabernet Sauvignon
Lost Buoy 'Lion Point' Shiraz

Tap: Peroni

Bottle: Corona, Coopers Pale, Prancing Pony Amber, Prancing Pony Pale Ale, Hills Cider, Coopers Light

Non Alcoholic: Antipodes Sparkling water, Juice and Soft Drinks

3 Hours: \$67 Per Person

4 Hours \$72 Per Person

5 Hours \$77 Per Person



General Information

Staff (outside catering only)

(Minimum of 3 hours per staff member)

Monday – Friday	\$35 per staff member per hour
Saturday	\$40 per staff member per hour
Sunday	\$45 per staff member per hour

Prices are for food only, delivered at an agreed time before the function. A standard delivery fee of \$30 applies within the metro area. Delivery to other areas is assessed on an individual basis.

There is a minimum number of 20 guests.

We can arrange the hire of glasses, linen, tubs, trays, jugs and other equipment at expense of the client.

Terms and Conditions

1. Every endeavour is made to maintain prices as published, however prices are subject to change without notice. All prices are GST inclusive.
2. To confirm your function booking a catering contract requires completion and submission with a non-refundable \$500 or 25% deposit; whichever is greater or room hire for in house functions.
3. Payment of the function must be paid in full five (5) business days prior to the function. Failure to pay in full will result in cancellation of catering services and the deposit will be forfeited.
4. Number of guests and menu selection are to be confirmed seven (7) business days before the function. This is the minimum number of guests that you will be charged for. (NB 20 guest minimum)
5. Every effort is made to meet informed allergy and dietary restrictions but cannot be guaranteed. No responsibility will be held or liability assumed to any adverse reactions that may occur.
6. Site visits are required as part of our quotation process. For site visits out of the metro area a fee may apply.
7. Staff hours are subject to time of arrival of guests, duration of the event, menu selection and set up requirements.
8. Functions held more than 20km from the CBD will incur travel time to and from the event per staff member.
9. We can cater your function without staff if the food is collected from or delivered by 'The Store' as take away. Service staff are charged at the above rates. Public holidays are on a case by case basis.
10. The hire and delivery of glassware, cutlery, crockery and any other equipment will be charged separately and additionally if required.
11. No responsibility will be accepted for hire equipment ordered by or for the client.
12. The client will be responsible for any damage or theft to hire equipment once delivered to the venue.
13. 'The Store 157' will not accept responsibility for damage to or loss of goods before, during or after the event.
14. If a domestic kitchen is to be used for a private function, no responsibility will be accepted for damage incurred; all due care will be taken to leave the kitchen in the condition in which it was found.
15. Kitchen facilities provided will be cleaned thoroughly.
16. Rubbish that has been made in the kitchen will be removed but excess rubbish removal is the responsibility of the client.



Catering Contract

Client Details

Booking name: _____

Business Name: _____

Contact person / s: _____

Telephone (M): _____ (H) _____

Email address: _____

Event date: _____ Number of guests: _____

Start time: _____ Finish time: _____

Function address: _____

Acceptance

I/We have read and fully understand the Terms and Conditions in 'The Store's' Catering Package.

I/We understand that 'The Store 157' have an obligation to Responsible Service of Alcohol and have the right to refuse service of anyone who is believed intoxicated.

I/We accept the quote given for these services and will make a non-refundable deposit of five hundred dollars or twenty five per cent of the quoted estimate, whichever is greater or associated room hire, to confirm our booking. The balance will then be paid in full no less than five business days prior to the event. I/We understand that the failure to do so may result in the services for the event to be cancelled and the deposit forfeited.

Should there be any miscellaneous costs involved that was required for the event but not quoted for, an amended invoice will be issued after the event and required to be paid in full within seven days of receipt of invoice.

I/We accept these terms and conditions and payment terms and conditions.

Print name: _____

Signature: _____

Date: _____

Please tick if you do not wish to receive emails about promotions, special offers or other Store news.