# Welcome

Located on Victoria Parade with spectacular views of the beautiful Fitzroy River, Restaurant 98 is a highly regarded destination venue for every occasion.

The Restaurant's riverside atmosphere, open plan and elegant interiors lend perfectly to a stylish yet relaxed experience. Restaurant 98 specialises in hosting unforgettable wedding receptions, engagements, anniversaries, birthday celebrations, business functions and special events.

Restaurant 98 prides itself the picturesque gardens, award winning food and charming reception venue with river views from our undercover terrace that will make your day an unique and unforgettable event.

Included in your venue hire:

- Access to the venue for decorating after 10am on the day of the function
- Drop off your items ie decorations prior to the day
- Closing time at midnight
- Staff clean up decorations at the end of night
- Storage of all belongings, cake and decorations after the event for next day pick up
- Accommodation discounts in Motel 98 for you and your guests

Relax and have fun knowing all of your needs will be attended to. At Restaurant 98 we leave no detail to chance, offering a range of menu options and services to suit every preference and budget. We can tailor our packages to better suit your needs. In accord with your choices, elegant menus, the equal of fine international restaurants, will be presented to your guests by our highly trained staff. Our flexibility will astound you!

## Functions

The opportunities are endless for both small occasions, larger parties or corporate events. Whether it is small and intimate, large and formal, Restaurant 98 can comfortably accommodate your special event.

We can tailor the function to suit your needs and budget from Alternate Drop, buffet, canapés, grazing table or your own idea. Drinks packages and tabs are also available. Have a look through our many different dinning options to find one that best suits your needs, or speak with our friendly function coordinator about creating your own unique package.

## Weddings

Restaurant 98 is a highly regarded destination wedding venue and has been hosting weddings ceremonies and weddings for half a century. We specialise in hosting unforgettable wedding receptions for both the bride and groom and their guest with an emphasis on individuality. Its riverside atmosphere, open plan and chic interiors lend perfectly to creating a stylish, unforgettable yet relaxed reception.

Our lush oasis garden is available for wedding ceremonies as well as photographs, pre-dinner drinks and canapés. The open terrace is also available as a rainy day wedding ceremony options as it is fully covered and boasts a beautiful view of the Fitzroy river.

Whether planning a casual reception or a more formal occasion, Restaurant 98 is able to handle any style. Providing quality food, attentive service and an unforgettable atmosphere. The reception can be tailor made to suit your unique style, feel free to discuss with our friendly function coordinator on how you would like your wedding to transpire.

## Contact Us

Please feel free to call or email our function coordinator Karen Kavanagh
**Phone: (07) 4920 1000** **Email: karen@98.com.au**

# Menu Options

***MENU OPTION ONE - $63.50 per person***
***Canapés + Two Courses*** (15 guest Minimum)

| | |
|---|---|
| ***Canapés*** | *select 5 from the canapé selection attached (please include 1-2 vegetarian/gluten free options)* |
| ***Mains*** | *select 1-2 from the mains selection attached* |
| ***Dessert*** | *select 1-2 from the dessert selection attached* |

***MENU OPTION TWO - $83.95 per person***
***Canapés + Three Courses*** (15 guest Minimum)

| | |
|---|---|
| ***Canapés*** | *select 5 from the canapé selection attached (please include 1-2 vegetarian/gluten free options)* |
| ***Entrees*** | *select 1-2 from the entrees selection attached* |
| ***Mains*** | *select 1-2 from the mains selection attached* |
| ***Dessert*** | *select 1-2 from the dessert selection attached* |

***MENU OPTION THREE - $68.95 per person***
***Three Courses*** (15 guest Minimum)

| | |
|---|---|
| ***Entrees*** | *select 1-2 from the entrees selection attached* |
| ***Mains*** | *select 1-2 from the mains selection attached* |
| ***Dessert*** | *select 1-2 from the dessert selection attached* |

**Note:**

***MENU OPTION FOUR***
***Canapés*** (15 guest Minimum)

*Select a minimum of 5 and a maximum of 8 from the canapé selection attached*
*(please include 1-2 vegetarian/gluten free options)*

***MENU OPTION FIVE***
***Buffet*** (30 guest Minimum)

*Select from our buffet options or speak with our staff about creating a special menu for your event. See the attached page to view options*

***MENU OPTION SIX***
***Grazing Table*** (30 guest Minimum)

*An assortment of cheeses, dips, meats, fruit, bread and plenty more. See the attached page to view options*

***MENU OPTION SEVEN***
***Pre-order Menu*** (15-30 guest Maximum)

*Guest can choose their own meals from any of the restaurant dinner menu items. Cost will be as per the menu item cost. All choices orders must be provided to the restaurant in writing 1 week prior to date of the function.*

Menu options 1-4 are available for functions over 15 people and menu options 5 & 6 are available for functions over 30 people. Menu option 7 is for a maximum of 30 guests.

You can design your own menu from our Restaurant menu with dishes costed at menu prices

For menu options 1-3 if you choose to serve your own cake for dessert please deduct $9.50 per person. However charges apply at $2.50 plated and served, or $6.50 plated and served with cream and ice-cream

# Alternate Drop Menu

## Entree

**98's Duck 'Long and Crisp' Spring Rolls**

*With chilli plum sauce and rocket salad*

**5 Spice Dusted Calamari**

*With crisp vermicelli noodles and chorizo salad accompanied with a lime mayo*

**Slow Roasted Beef Cheek (GF)**

*Served with sweet potato puree, crisp prosciutto, blistered cherry tomatoes and a red wine and onion jus*

**Marinated Beef and Haloumi Skewers (GF)**

*With roasted capsicum, fetta and semi dried tomato salsa with a red wine jus*

**Nordic Style Prawns and Smoked Salmon**

*Fresh poached prawns mixed with natural yoghurt, sour cream, diced gherkin and cucumber topped with smoked salmon and grilled courgettes*

## Main

**300g – Premium Black Angus Porterhouse (Med) (GF)**

*Accompanied with truffle and rosemary infused chat potatoes, gourmet rocket salad and a red wine jus*

**Chicken Supreme with Tuscan Bread Salad**

*Chicken supreme double pocketed with brie and bacon resting on a bed of toasted ciabatta, cherry tomato, rocket, semi dried tomato & basil pesto*

**Salmon with Potato Cake and Seeded Mustard Lemon Sauce**

*Crispy skin salmon resting on a bed of creamy asparagus potato cake, served on rocket with seeded mustard and lemon sauce*

**Twice Cooked Pork Belly (GF)**

*Crisp crackling, honey carrot puree, medley of roasted vegetables and spiced apple sauce*

**Cannelloni (V)**

*Ricotta and spinach cannelloni in a rich tomato sauce, served with mornay topping and winter vegetables*

## Dessert

**98's Chocolate Pudding Cup**

*With rich chocolate ganache, vanilla cream and strawberries*

**Brulee (GF without biscotti)**

*With crisp toffee, strawberry garnish, biscotti and mini raspberry pearls*

**Cheesecake Tian**

With berry couli, chocolate bark

**Panna Cotta**

With fruit compote, praline and biscuit crumb

**Sticky Date Pudding**

Served with vanilla ice-cream and butterscotch sauce

# Canapés Menu

| Canapé Guide Price Structure: | |
|---|---|
| Half hour = $9 per person (3 portions)<br>1 hour = $18 per person (6 portions)<br>2 hour = $29 per person (12 portions) | 3 hour = $35 per person (18 portions)<br>4 hour = $50 per person (24 portions) |

**Select a minimum of 5 and a maximum of 8 from the canapé selection attached (please include 1-2 vegetarian/gluten free options)**

## Hot Selection

House-made crisp pork and five spice sausage rolls

Mini gourmet meatballs with a chilli lime coconut coriander sauce (GF)

Fresh red spot emperor fish goujons with a sweet chilli aioli

Honey soy chicken skewers (GF)

BBQ beef skewers (GF)

Chicken, parmesan and garlic balls with sweet chilli

Sundried tomato and cheese and pesto on turkish sticks (V)

Feta and ham mini pastries

Thai fish balls with lemon cucumber yoghurt (GF)

Dusted calamari pieces with aioli

Twice cooked pork belly cubes with spiced apple sauce (GF)

Garlic prawn skewers

Cigars of wonton pastry filled with haloumi and basil (V)

Duck arancini balls

Vegetarian samousa (V)

Mini quiche (GF)

Pulled pork dumplings

## Cold Selection

MSA black angus strips in mini pastry cup with bush tomato chutney and feta

Mini pastry shells with smoked salmon cream cheese mousse and salmon pearls

Mini pastries filled with bacon and cream cheese mousse

Pastry cups with tiger prawns, chive and chilli citrus dressing

Cucumber cups with spiced lamb and yoghurt (GF)

## Sweets Selection

Choc vanilla brulee with praline

Honey and malt cheesecake with strawberries

Berry mousse in pastry cups with raspberry pearls

Salted caramel fudge with white chocolate (GF)

# Buffet Options

## Buffet Option One

### $54.95 per person

**Mains**

Riverina Black Angus Premium Rump

Red Spot Emperor Poached in Lemon Juice and Thyme

**Vegetables**

Crispy Roasted Potatoes,

Char Grilled Mixed Vegetables (Carrot, Zucchini, Onion, Capsicum)

**Salads**

Fresh Gourmet Salad

Pasta and Vegetable Mixed Salad

**Condiments**

Bread Rolls and Butter

**Desserts**

Chocolate Cake

Cheesecake

Served with Cream or Ice cream

**Sauces**

Dianne / Mushroom / Tomato Sauce / BBQ Sauce

## Buffet Option Three

### $25.00 per person (Breakfast

**Cooked Options**

Bacon

Sausages

Scrambled Eggs

Baked beans

Grilled Tomato

Potato Gems

**Continental**

Toast / Cereal / Yogurt / Fruit

**Condiments**

Spreads– Jam, Vegemite, Honey/ Tomato Sauce

**Beverage**

Tea / Coffee / Juice / Milk—Full Cream, Light Milk

## Buffet Option Two

### $79.95 per person

**Mains**

Riverina Black Angus Premium Rump

Garlic Prawn Skewers

Marinated Honey Soy Chicken

Red Spot Emperor Poached in Lemon Juice and Thyme

**Vegetables**

Crispy Roasted Potatoes

Roasted Pumpkin

Char Grilled Mixed Vegetables – (Carrot, Zucchini, Onion, Capsicum)

**Salads**

Fresh Gourmet Salad

German Potato Salad

Pasta and Vegetable Mixed Salad

Coleslaw

Beetroot Salad

**Condiments**

Horseradish / Olives / Bush Tomato Relish / Gherkin / Lemons / Cheese / Baby Beetroot / Bread Rolls and Butter

**Desserts**

**(Please select 3 dessert options)**

*All desserts served with Cream or Ice cream

Cheesecake

Chocolate Cake

Carrot Cake

Sticky Date Pudding

Pavlova

Fruit Platter

**Sauces**

Tomato Sauce / BBQ Sauce / Aioli / Dianne / Mushroom / Creamy Garlic, Seeded Mustard and Parmesan

# Buffet Options

## Buffet Option Three

### $29.00 per person (Breakfast Only)

#### Cooked Options

Bacon

Sausages

Scrambled Eggs

Baked beans

Grilled Tomato

Potato Gems

#### Continental

Toast—White, Wholemeal, Fruit Toast, (Gluten Free Available)

Cereal—Just Right, Coco pops, Cornflakes, Sultana bran, Weetbix

Yogurt

Fruit

#### Condiments

Spreads– Jam, Vegemite, Honey, Peanut Butter,

Marmalade, Butter

Tomato Sauce

BBQ Sauce

#### Beverage

Tea

Coffee

Juice

Milk—Full Cream, Light Milk

(Lactose Free/Soy available)

# Grazing Table Option

Grazing tables are a fantastic way to bring people together. They are a colourful part of history used by the British aristocrats when hosting formal and lavish events. The tables were a way for them to display their wealth though exhibiting large extravagant food displays. These days the tables are used so guest can help themselves and mingle as they enjoy the delights. Our grazing tables are carefully prepared by our head chef and constructed using a range of cured meats, high quality cheese, fresh fruit and many other tempting delights. We are happy to style the tables to match your theme or décor request. We tailor the table ensuring it is bright, vibrant and a proud centre piece to any event.

The below menu is just an idea as it is subject to change depending on the season. We aim to get the best and freshest produce to display. If you wish to add or change items to the menu, please feel free to discuss your choices with our helpful functions coordinator so we can tailor make a menu which best suits you.

All grazing tables of for a minimum of 30.

## Light Grazing Table- $24.90pp
### (suitable when other food is being served)

Chef's Selection of grazing table items inclusive of:
Dips
Cheese
Cured and sliced meats
Nuts
Crackers
Breads
Crudités
Cured Vegetables
Fresh and dried Fruits
House made condiments

## Main Grazing Table- $49.90pp
### (No other catering required)

Chef's Selection of grazing table items inclusive of:
Dips / chutneys
Large selection of Cheeses
Cured and sliced meats
Nuts
Crackers
Breads
Crudités
Cured Vegetables
Fresh and dried Fruits
House made condiments
Hot and cold canapés
Chefs choice of an abundance of extra's

## Sweet Grazing table- $24.90pp
### (Suitable for desserts)

Chef's selection of:
Cakes
Slices
Tarts
Cookies
Assorted Lollies
Marshmallows
Chocolates
Fresh Fruit
Nuts
Carmel and chocolate dipping sauces

# Beverage Packages

## BEVERAGE PACKAGE ONE
**for functions 30 people minimum**

2 Hours $38 per person

3 Hours $45 per person

4 Hours $49 per person

| | |
|---|---|
| **Sparkling** | One Available |
| **White** | Select 2 House Whites |
| **Red** | Select 2 House Reds |
| **Beer** | Select 3 House Beers |
| **Non – Alcoholic** | All Soft-drinks and Juices available |

## BEVERAGE PACKAGE TWO
**for functions 30 people minimum**

2 Hours *$45* per person

3 Hours $*58* per person

4 Hours *$62* per person

| | |
|---|---|
| **Sparkling** | One Available |
| **White** | Select 4 House Whites |
| **Red** | Select 3 House Reds |
| **Beer** | All House Beers |
| **Non – Alcoholic** | All Soft-drinks and Juices available |

## BEVERAGE PACKAGE THREE
**for functions of all sizes**

Bar Tab - Restaurant 98 offer the option of choosing your own list of beverages from the beverage menu to be served on consumption and can be included in a bar tab. For any other purchases we can offer a cash bar for your guests that require products outside of the bar tab. The limit of the bar tab is up to you

## House Beverage Options

| | |
|---|---|
| **Sparkling Wine** | Grandin Method Champagne (French) |
| **White Wine** | Brown Brothers, “Moscato”, Milawa (VIC) |
| | RockBare, Clare Valley (SA) |
| | Tar & Roses, Pinot Grigio ‘Strathbogie Ranges (VIC) |
| | Tainui Sauvignon Blanc (NZ) |
| | Sticks Chardonnay (VIC) |
| | Alta “For Elsie’ Pinot Noir Rose, Adelaide Hills (SA) |
| **Red Wine** | Crowded House, Central (NZ) Pinot Noir |
| | Snake & Herring “Dirty Boots,” |
| | Cabernet Sauvignon (WA) |
| | Mountadam Shiraz (SA) |
| **Beer** | XXXX Gold |
| | Hahn Premium Light |
| | Hahn Superdry 3.5 |
| | Hahn Superdry |
| | Great Northern |

# Terms & Conditions

## Cancellation

If you desire to cancel the booking, you must give notification in writing. Upon that notification being provided, without obligation to do so, we will endeavour to re-book the actual room and time slot. All fees and payments made will be held until such re-booking is affected. Upon rebooking, all fees and payments will be refunded in full within seven days. If the venue is not able to be re-booked all fees and payments will be forfeited. This is at the total discretion of Restaurant 98 management and no correspondence will be entered into.

## Verbal Advice

Verbal advice by either party, or any fundamental or important issue, shall not apply such that it is agreed that anything is not confirmed in writing which fails into that category, shall not be intended to be acted upon and shall not apply. Consequently, under no circumstances should verbal advice be acted upon without written confirmation.

## Special Diets

A variety of dishes are available to cater to the special dietary requirements of vegans, vegetarian/gluten free, celiac, diabetics or those with allergies or religion based restrictions. A minimum of 7 working days is required for ordering certain ingredients that may fall into these categories.

If you or any of your guests have any special health requirements, or may be allergic to any food of any description, the onus is upon you to inform us in writing in that regard and to especially introduce that guest or guests to us on the day of the function. Restaurant 98 accepts no responsibility in circumstances where, due to health requirements of any guest, it cannot reasonably meet that guest's requirements. Failure to notify or so introduce such guest/s shall be deemed to be notice to Restaurant 98 that no such requirement exists.

## Responsible Service of Alcohol

Restaurant 98 staff has the right to refuse or suspend service to any guest who shows signs of excessive intoxication or is under the legal drinking age of eighteen. The management reserve the right to cease or suspend service and supply of alcohol, in accordance with the Liquor Act, if we feel that guests have become excessively inebriated.

## Beverages

Beverage packages are available or on a consumption basis with a bar tab to be nominated. An extension of the package/bar tab can be made on the night. Restaurant 98 offers bottled beer only. Final drinks are called 30 minutes prior to the end of the function duration. Management has the right to call last drinks earlier and at their discretion should rules regarding Responsible Service of Alcohol come into effect. All sale of alcohol must end by 12pm with no exceptions.

Note: Any additional beverages you may wish to include, eg cocktails on arrival, spirits etc will be charged upon consumption. Any service out of duration of package time will be charged upon consumption.

## BYO

Restaurant 98 is fully licensed and therefore does not allow BYO food or beverages. However if you would like to have your own cake, a small charge will apply. Please organise this with your function coordinator.

# Terms & Conditions

## Entertainment

Should you wish to book your own entertainment it is important that all entertainers contact us prior to the event to discuss and organise that their requirements can be met.

## Hiring of Equipment

The client is responsible for any external hiring of equipment and is to be paid for by the client. This includes special table settings, chair covers, linen table cloths and napkins.

## Public Holidays & Sunday Surcharge

Functions held on public holidays & Sundays attract a surcharge of 15% on the total account.

## Decor

Restaurant 98 requests that no items be attached via pins, glue, tape, staples, nails or Velcro to any wall surfaces, however blu-tack is acceptable. Restaurant 98 also prohibits the use of rice or obscene decorations in the buildings.

## Guest Property

Whilst all care is taken when handling organisers' and guests' property, no liability or responsibility will be taken for loss of, or damage to property before, during or following a function.

## Prices

GST is included in all prices, unless otherwise stated. All advertised prices are for events being held within the current year (that is, prior to the next 31th Dec). For events being held after the next 31th Dec a fixed price should be agreed at time of booking, otherwise a minimum increase of 5% is to be expected on the 1st January each year.

## Venue Hire

| Area | Cost | Minimum Guests | Maximum Guests Sit down | Maximum Guests Stand up |
|---|---|---|---|---|
| Terrace | $250 | 30 | 60 | 120 |
| Restaurant | $300 | 50 | 50 | 80 |
| Entire Venue | $500 | 60 | 100 | 200 |
| Lawn Area (Wedding Ceremony) | $150 | N/A | N/A | 70 |

# Terms & Conditions

## Fees and Payments

Final guest numbers and food requirements must be confirmed 7 days prior to the event to provide organises with enough time to adequately prepare for the event.

## Confirmation of Numbers

**Deposit/booking fee** $250 non refundable deposit/booking fee is payable to confirm a booking at Restaurant 98. This will be payment/part payment of the venue hire.

**Credit Card Fee** A credit card fee applies for all payments made by credit cards. Amex incurs 1.8%.

**Final Account** Final payment is required on the night of the function or it can be arranged for accredited companies to be issued an invoice at the conclusion of the function. No cheques will be accepted unless paid 7 working days prior to the event (payment will be calculated on not less than the final number of guests confirmed 7 days prior to the event).

## Confirmation of Booking

A signed copy of this document is required to confirm your booking.

Please forward this document in full to Restaurant 98.

**I have read, understood and agree to Restaurant 98 Terms and Conditions under which this function is being booked.**

***Date of Function*** ...../...../..... ***Deposit*** ***$*****.....**

***Credit Card Name*** .....

***Credit Card Type*** .....

***Card Number*** ...../...../...../...../..... ***Expiry Date*** ...../.....

***Name*** .....

***Signature*** ..... ***Today's Date*** ...../...../.....