

Bar & Grill



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Functions by the sea



Thank you for giving us the opportunity to discuss your function requirements. The below points and attached menus are a general outline of the range of options available to you.

Please note that this information is intended only as a guide to what we can offer. Please don't hesitate to discuss your specific requirements with us.

Wherever possible we offer great flexibility to meet your needs so if you have specific menu requirements or require certain seating layouts, specialised theme arrangements etc, please discuss these with us and we will strive to create the event you want!

From casual summer BBQ's al fresco, to cosy winter dinners by the sea, and even grand marquees on the lawn, our experienced team host fantastic events and are looking forward to taking care of you and your guests.

Seating & Menus

Generally, groups of more than 15 people will be seated on more than one table. We can create a range of table sizes and configurations and will happily recommend what we believe will work best for your group.

You can select from a range of tailored function menus, most of which will change seasonally. Groups of 15 or less may also choose to simply order from our current A la Carte menu if they prefer.

Ranging from 2 or 3 course menus specifically tailored to your function, to Gourmet BBQ's and cocktail menu's for larger groups, we can help you choose an option that is perfect for your event.

Private Dining

We can offer you a range of indoor and outdoor dining areas to suit your requirements. If you have a large group, or simply prefer to have a private area set aside just for you & your friends, please discuss what options are available for the date of your event.

"Don't like to share?" ... we can also offer you exclusive use of the entire Venue no matter what size your group is. All you need to do to have the whole place to yourselves is guarantee a minimum total spend. Our staff will happily discuss the details of what we can offer you.

Beverage Packages

All packages include orange juice, soft drink, coffee & tea

Beginners

\$10 per person per hour

Wine

BBar's House Hello Soldier SSB
BBar's House Billy Goat Merlot
House Sparkling

Beer

VB
Cascade Premium Light

Starters

\$15 per person per hour

Wine

Ferngrove SSB
Sticks Chardonnay
Sticks Pinot Noir
Hollicks Shiraz Cabernet Sauvignon
Thomas Mitchell Sparkling

Beer

VB
Crown Lager
Cascade Light

Professionals

\$25 per head per hour

Wine

Catalina Sounds Sauvignon Blanc
Rockbare Chardonnay
Ninth Island Sparkling
Two Hands Angels Shiraz
Hollick Shiraz Cabernet Sauvignon

Beer

Crown Lager
Stella
Cascade Premium Light

Soft Drink

Sparkling Mineral Water

Menus

Function Menu 1 – pre-selected

Pre-selected means the dishes you pre-select are served in equal numbers to your guests. Guests are not required to place orders on the night. This menu is available for 50 + guests.

Entrée + 2 x choices of Main and Dessert @ \$50 per person

Entrée

Share plates for centre of tables – offering hot & cold selections as follow

Hot selections – steamed mussels with red wine, prawn skewers with mango chilli salsa

Cold selections – char grilled assorted vegetables, salami, cheese, assorted dips & bread

Main Course Selections

Roasted Porterhouse (cooked medium)

with spring onion mash and a red wine jus'

Grilled Salmon Fillet

buttered chats served with green beans and dill hollandaise

Whole Chicken Breast

presented on a pumpkin risotto drizzled with a tomato chilli sauce

Vegetable Risotto

pumpkin, red capsicum and feta cheese

Prawn and Macadamia Salad

with a honey soy dressing

Grilled Blue – Eye Fillet

with warm potato crush infused with lemon, chilli and olive oil with salsa verde'

Dessert Selections

Chocolate Cake

with mixed berries and cream, topped with chocolate sauce

Cheesecake

with cream and mixed berries

Lemon Tart

with cream and mixed berries

Cheese Plate

(serves 2)



Function Menu 2 – A la Carte

A la Carte means the dishes you choose are presented on a menu to your guests. Guests are then required to place their individual order on the night, from that menu. This menu is available for 10 – 50 guests.

2 x choices of Entrée, Main and Dessert @ \$60 per person
3 x choices of Entrée, Main and Dessert @ \$65 per person

Entree

Mussels

steamed portarlington black mussels with white wine, onion, parsley & butter
OR with fresh basil tomato salsa and red wine

Caesar Salad

cos lettuce, bacon, garlic croutons, anchovies, topped with poached egg & a creamy parmesan dressing.

Prawn and Macadamia Salad

with a honey soy dressing

Soup of the Day

Main Course Selections

Roasted Porterhouse (cooked medium)

with spring onion mash and a red wine jus'

Seafood Linguini

assorted fresh market seafood tossed in fresh herbs, chilli, garlic and olive oil

Whole Chicken Breast

presented on a pea and mint risotto, drizzled with lemon thyme beuerre blanc

Mediterranean Vegetable Risotto

risotto with oven roasted assorted vegetables in a fresh tomato sauce

Prawn and Macadamia Salad

with a honey soy dressing

Pork Rib

served on wok fried vegetables in a honey soy sauce

Dessert Selections

Chocolate Cake

with mixed berries and cream, topped with chocolate sauce

Cheesecake

with cream and mixed berries

Lemon Tart

with cream and mixed berries

Cheese Plate (serves 2)



Function Menu 3 – pre-selected

Pre-selected means the dishes you pre-select are served in equal numbers to your guests. Guests are not required to place orders on the night. This menu is available for 50 + guest.

2 x choices of Entrée, Main and Dessert @ \$70 per person

Entree

Mussels

steamed portarlington black mussels with white wine, onion, parsley & butter
OR with fresh basil tomato salsa and red wine

Garlic Pita

with a tomato dip and a side of olives

Rocket Salad

accompanied by parmesan, pumpkin and tzatziki

Soup of the Day

Main Course Selections

Roasted Porterhouse (cooked medium)

with spring onion mash and a red wine jus'

Grilled Salmon Fillet

buttered chats served with green beans and dill hollandaise

Whole Chicken Breast

presented on a pumpkin risotto drizzled with a tomato chilli sauce

Vegetable Risotto

pumpkin, red capsicum and feta cheese

Prawn and Macadamia Salad

with a honey soy dressing

Grilled Blue – Eye Fillet

with warm potato crush infused with lemon, chilli and olive oil with salsa verde'

Dessert Selections

Chocolate Cake

with mixed berries and cream, topped with chocolate sauce

Cheesecake

with cream and mixed berries

Lemon Tart

with cream and mixed berries

Cheese Plate

(serves 2)



Cocktail Menus

If you are looking for that 'no fuss', stress free, relaxed special occasion, we suggest that you create a cocktail style menu that allows you and your guests to relax and enjoy the company of others whilst enjoying gourmet finger food. For assistance please contact our professional team – we will assist you create the perfect menu.

Note: Food is usually served over a period of 1 – 3 hours dependant upon package selected and your own timing requirements

Presented on platters with full tray service by wait staff

	Bronze	Cost per Person	
		Silver	Gold
Menu 1:			
Selection of 4 items, minimum 6 pieces per person	\$15	\$21	\$28
Menu 2:			
Selection of 6 items, minimum 9 pieces per person	\$22	\$30	\$40
Menu 3:			
Selection of 8 items, minimum 12 pieces per person	\$30	\$40	\$50
Menu 4:			
Selection of 10 items, minimum 15 pieces per person	\$37	\$50	\$60

Please select your package

BRONZE

Party Pies
Sausage Rolls
Mini Dim Sims
Vegetarian Spring Rolls
Marinated Chicken Drumettes
Fried Won Tons
Curry Puffs
Soldier Sandwiches
Bruschetta
Fish Gougans
Spinach & Cheese Triangles
Arancini Vegetable Balls
Mini Quiches
Bread With Dips
Satay Chicken Skewers

SILVER

Marinated Chicken Drumettes
Oysters With Roasted Roma Tomato, Basil & Cracked Black Pepper
Spicy Crumbed Calamari
Kofle – Turkish Meat Balls Topped With Babaganoush
Chicken Souvlaki – Mini Serves
Arancini Vegetable Balls
Satay Chicken Skewers
Mini Beef Burger
Spinach & Ricotta Triangles
Mini Pizza – Chefs Special
Chorizo Sausage With Tomato Jam
Open Steak Croutons
Salad Box Assorted Fresh
Smoked Salmon & Avocado Nori Rolls

GOLD

Stuffed Mushrooms
Grilled Lamb Cutlets
Mini Beef Burgers With Char Grilled Vegetables
Prawn & Scallop Kebab
Eye Fillet Served On Sourdough With Caramalised Onion
Smoked Salmon Topped With Dill Hollandaise On Toasted Sourdough
Lamb & Vegetable Skewers With Garlic + Lemon Dressing
Noodle Box Thai Dressing
Vegetable Risotto Box
Anti Pasto Platter
Smoked Salmon Ballini's
Stuffed Tomatoes
Gourmet Pizza Slice
Gourmet Open Sandwich
Salad Box Assorted Fresh

Function Payment Policy

Deposits

Please note that bookings are not considered confirmed until your deposit has been received by B Bar.

Bookings requiring 'Exclusive Use' of the Venue

To fully confirm your event we require a total of **50%** of the total estimated cost of the function (dependant on which season the date of your booking falls into). In the event of cancellations, all deposits paid are fully refundable, provided B Bar receives notice of your cancellation within the time periods outlined below.

Summer bookings from Melbourne Cup Day to Easter Monday

Deposit of **\$1,000** at time of booking to secure the date.

Additional Deposit to total **50%** of estimated function cost payable minimum **60** days from date of event.

Cancellation notice of **60** days or more, full refund of all deposits paid.

Cancellation notice of less than **60** days, no deposits are refunded.

Total payment required 14 days prior to event.

Winter bookings after Easter Monday through to Melbourne Cup Eve

Deposit of **\$1,000** at time of booking to secure the date.

Additional Deposit to total **50%** of estimated function cost payable minimum **60** days from date of event.

Cancellation notice of **60** days or more, full refund of all deposits paid.

Cancellation notice of less than **60** days, no deposits are refunded.

Total payment required 14 days prior to event.

All other Bookings

For all other function bookings we require a deposit equal to **\$20** per person booked. This deposit is required no later than 7 days prior to the date of the booking.

Confirmation of final numbers is required no later than 48 hours prior to the function. Reductions of more than 20% will forfeit the \$20 per person deposit.

The final number of guests confirmed 48 hours prior will be the number of guests charged on the day. If less guests actually attend, the \$20 deposit paid by them will be forfeited.

Final Payment

Please note that full and final payment will be due & payable on the night of the function. If you are running a bar tab, we will require a credit card or cash deposit to be provided up to the amount agreed or expected to be consumed on the tab.

Bbar and Grill are and will be practising responsible service of alcohol.

All prices are GST inclusive. A tax invoice/receipt will be provided at your request.



Additional Charges That May Occur

Security

If you require security guards we are able to provide at your cost.

Damage/Loss

Any damage or loss to the venue during your event, you will be held responsible for at your cost.

Marquee Hire

If you require a marquee we are able to provide at your cost.

Equipment

Any additional equipment that the venue cannot provide will be at your cost and must be removed within 24 hours after event.

Fees/Services

Specific requirements may also need council approval or application.

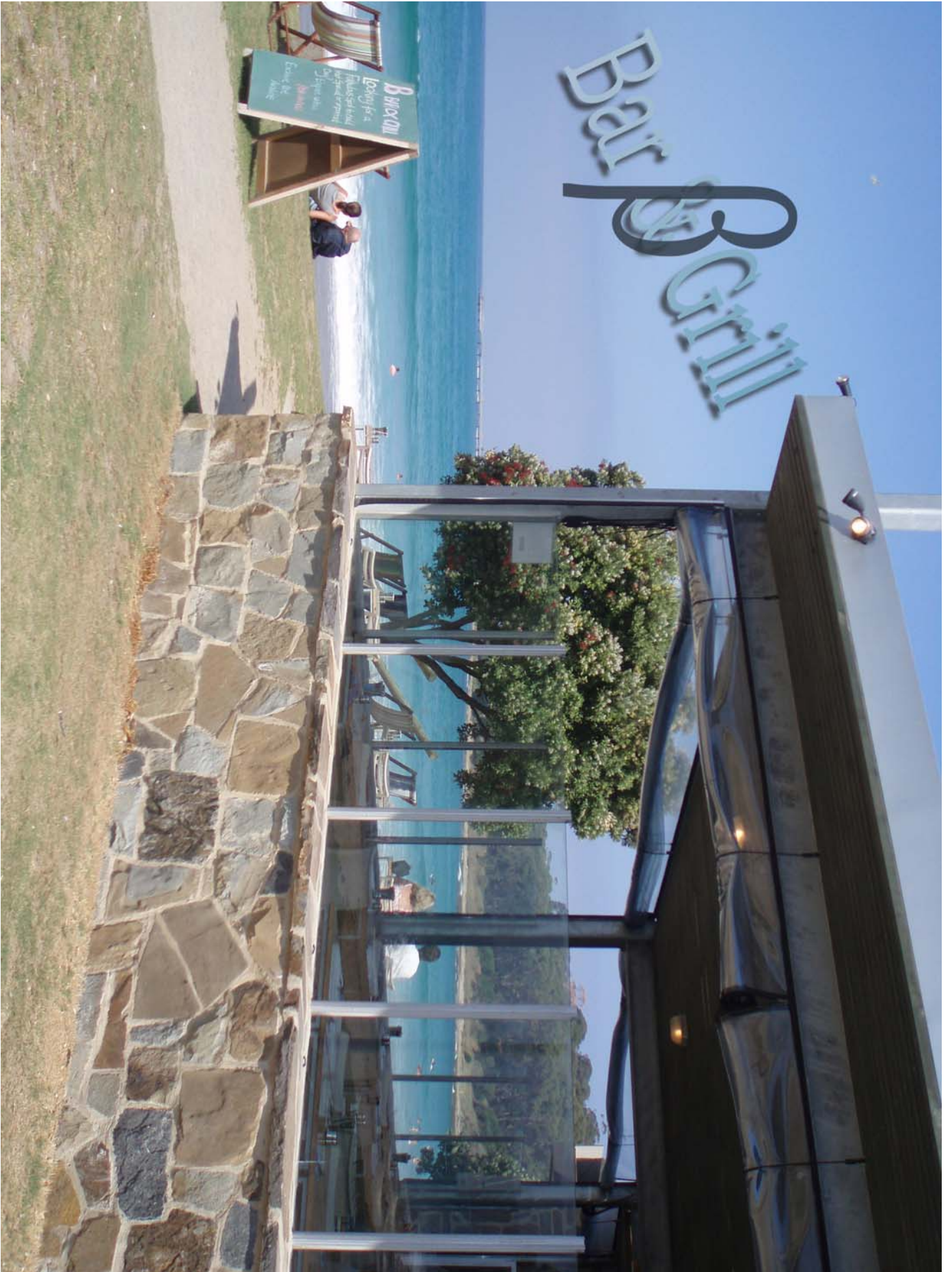
Council fee's are applicable if event is outside venue perimeters.

May also include ceremonies held on the beach, extended licensing.

This will need to be organised with the council.

We will provide you with as much information as possible at the time of booking.





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Looking for a
Famous local
restaurant serving
Delicious
Food &
More