



WALT X BURLEY

KINGSTON FRESHORE



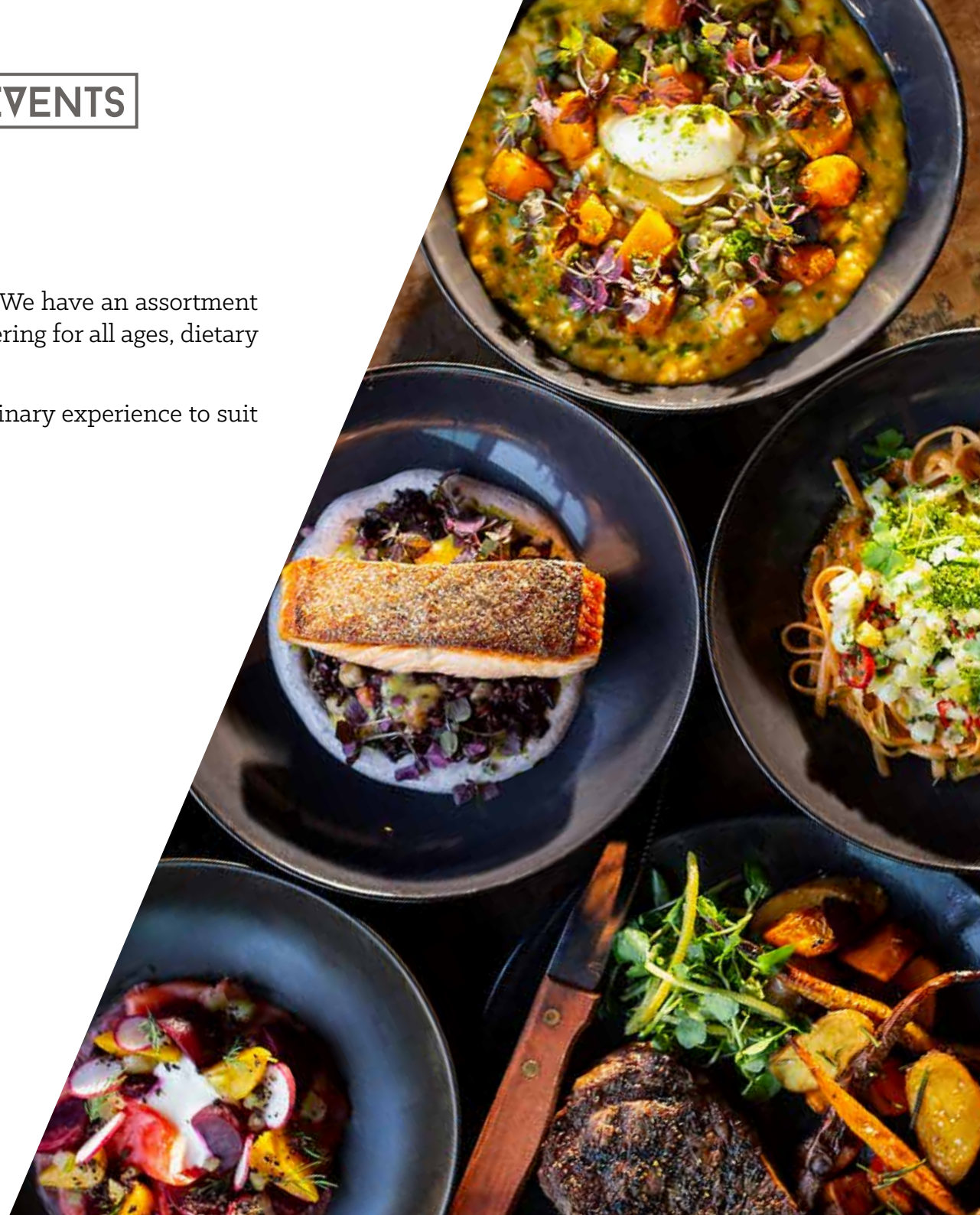
FUNCTION PACKAGES

WALT & BURLEY FUNCTIONS & EVENTS

**THANK YOU FOR GIVING WALT & BURLEY
THE OPPORTUNITY TO MAKE YOUR EVENT SPECIAL**

Walt & Burley offers ease & clarity when booking functions. We have an assortment of well developed menus with drinks packages to match, catering for all ages, dietary requirements & events.

Our function & events packages enable guests to select a culinary experience to suit their special occasion.



FUNCTION AREAS

WE HAVE SEVERAL AREAS THAT CAN BE RESERVED FOR YOUR ENJOYMENT.

LAKESIDE PATIO

Offering breathtaking vistas of Lake Burley Griffin, this setting is second to none in Canberra. Watch the sun set over the lake while you & your guests enjoy some of the finest food & beverage offerings in Canberra. Combined with a lounge area allowing for greater capacity.

Capacity 80-120.



FIRESIDE LOUNGE

Relax & enjoy the finest fireplace on the Kingston foreshore. With lounge seating & the ability to open floor to ceiling windows, enjoy the water breeze of Lake Burley Griffin. The Fireside lounge is a perfect spot for cocktails & tapas in a more intimate space.

Capacity 15-25.



BEER GARDEN

Enjoy the Canberra weather in our beer garden. With quick access to the bar, it is the ideal outdoor location.

Capacity 40-80.



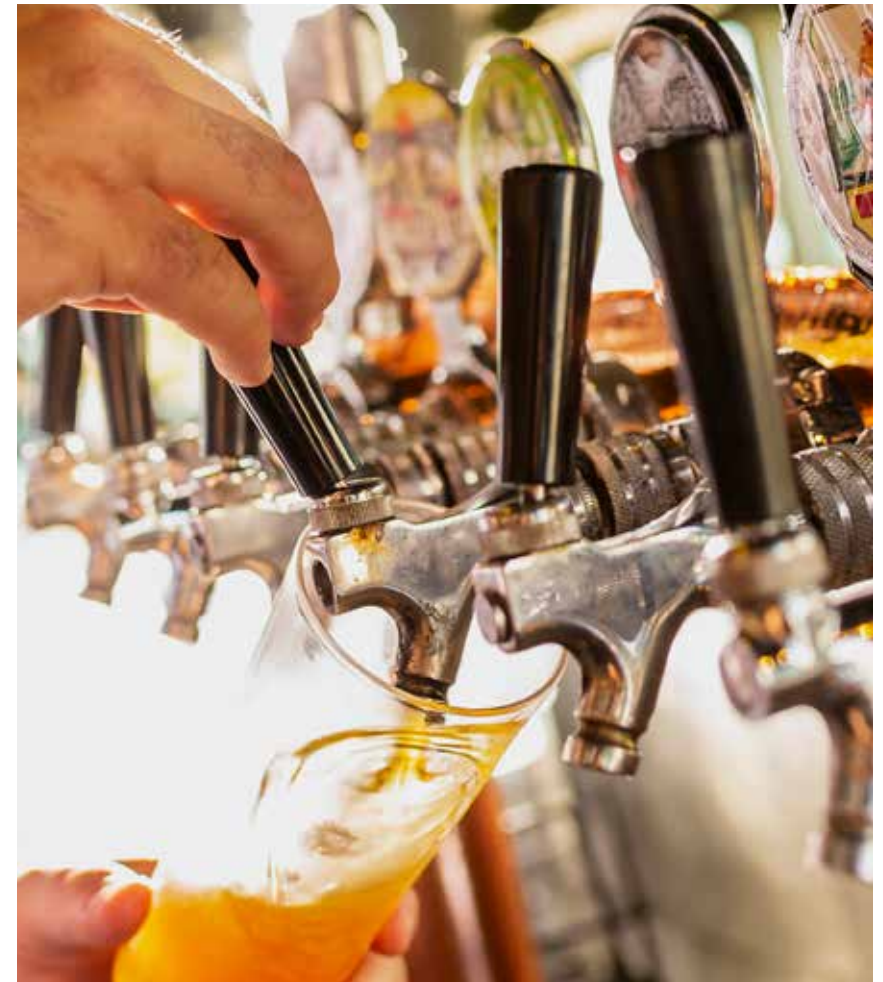
RESTAURANT AREA

Enjoy a sit down dinner in our stylish dining room. We can accommodate seated groups of up to 90 & can be combined with the lounge, the lake side patio, or both. Our floor plans are flexible to accommodate larger groups.

Capacity up to 90.

BEVERAGES ON CONSUMPTION

A beverage bar tab can be arranged for this function with a selection from our wine & cocktail menus. You are welcome to choose the dollar amount over the bar & what selections you would like in your package. We offer no refunds if minimum spend has not been reached. If you would like to increase your bar tab limit on the day of the event your account can be settled with the final amount on the day.



OPTION ONE

STAND UP & SOCIALISE

MENU DESIGNED TO SHARE.

COST: \$35 PER PERSON

Choose three from the following options to be presented on towers

Additional items at \$7.50 per item per person

A selection of shared platters

SYDNEY ROCK OYSTERS NAROOMA NSW

GF/DF

Natural w' fresh limes OR

Dressed either eschalot vinaigrette OR
kilpatrick

MARINATED OLIVES V/ VEG/ GFO

Grilled sourdough

CRISPY BUFFALO WINGS

Either bbq bourbon OR

hot burley sauce

Both served w' blue cheese ranch sauce &
celery

SEARED SCALLOPS GF

Served w' parsnip puree, crispy chorizo,
micro herbs & apple balsamic

Add dessert for \$10 per person

WARM CHOCOLATE TART V

Ganache, raspberries and flowers

PEAR TARTE TARTIN V

Butterscotch ice cream & vanilla anglaise

CROQUETTES V

Truffle mac & cheese w' crispy enoki & truffled
mayonnaise OR

Smoked ham hock & sweet potatoes w' house
chutney

CHILLI POPPERS V

Beer battered jalapeno peppers filled w' cheese,
& lemon ranch dressing

SALT & SZECHUAN PEPPER SQUID

VODKA CURED ATLANTIC SALMON

w' goats cheese, horseradish,
shaved fennel, beetroot & salmon caviar

*Menu subject to change due to seasonal availability



OPTION TWO

STAND UP & SOCIALISE

MENU DESIGNED TO SHARE.

COST: \$45 PER PERSON

Choose six from the following options to be presented on towers

Additional items at \$7.50 per item per person

A selection of shared platters

SYDNEY ROCK OYSTERS NAROOMA NSW

GF/DF

Natural w' fresh limes OR

Dressed either eschalot vinaigrette OR
kilpatrick

MARINATED OLIVES V/ VEG/ GFO

Grilled sourdough

CRISPY BUFFALO WINGS

Either bbq bourbon OR

hot burley sauce

Both served w' blue cheese ranch sauce &
celery

SEARED SCALLOPS GF

Served w' parsnip puree, crispy chorizo,
micro herbs & apple balsamic

Add dessert for \$10 per person

WARM CHOCOLATE TART V

Ganache, raspberries and flowers

PEAR TARTE TARTIN V

Butterscotch ice cream & vanilla anglaise

CROQUETTES V

Truffle mac & cheese w' crispy enoki & truffled
mayonnaise OR

Smoked ham hock & sweet potatoes w' house
chutney

CHILLI POPPERS V

Beer battered jalapeno peppers filled w' cheese,
& lemon ranch dressing

SALT & SZECHUAN PEPPER SQUID

VODKA CURED ATLANTIC SALMON

w' goats cheese, horseradish,
shaved fennel, beetroot & salmon caviar

*Menu subject to change due to seasonal availability



GRAZING OPTION

STAND UP & SOCIALISE

MENU DESIGNED TO SHARE.

COST: \$40 PER PERSON

A mixture of cured meats, cheeses, antipasto, fruit presented on a large grazing board table ideal to mix and mingle. Caters for a range of dietary requirements
Ideal to cater for a stand up function.

ULTIMATE GRAZING OPTION

COST: \$70 PER PERSON

A mixture of cured meats, seafood- prawns, oysters and calamari with cheeses, antipasto, fruit presented on a large grazing board table.
ideal to mix and mingle. Caters for a range of dietary requirements
Ideal to cater for a stand up function.

*Menu subject to change due to seasonal availability



OPTION THREE

SIT & CELEBRATE

COST: \$60 PER PERSON FOR 2 COURSES

ALTERNATE DROP, CHOOSE TWO MAINS

TO START

SHARE PLATES

chefs selection of share plates

MAIN COURSES

HERB & PARMESAN CRUMBED CHICKEN BREAST

Served w' french fries & salad & choice of sauce

CHICKEN PARMAGIANA

Topped w' romesco, smoked ham & trio of cheeses

FISH & CHIPS

Ale battered Dory, served w' pickled tartare, french fries & salad

PANFRIED MARKET FISH GF/ DFO

Cauliflower puree, roast cherry tomatoes, baby spinach & balsamic glaze

MUSHROOM, PEA & PARMESAN RISOTTO V/ GF

Served w' seared mushrooms

SPAGHETTI MARINARA

Served w' mussels, clams, crab, squid & a spicy bisque

BRAISED BEEF SHORT RIB GF/ DF

Served w' paris mash, beer braise, finished w' charred lemon gremolata

SCOTCH FILLET 300GM GFO

Served w' onion rings & choice of mushroom, dianne, peppercorn, gravy OR Walt's beer & cheese sauce

Add dessert for \$10 per person

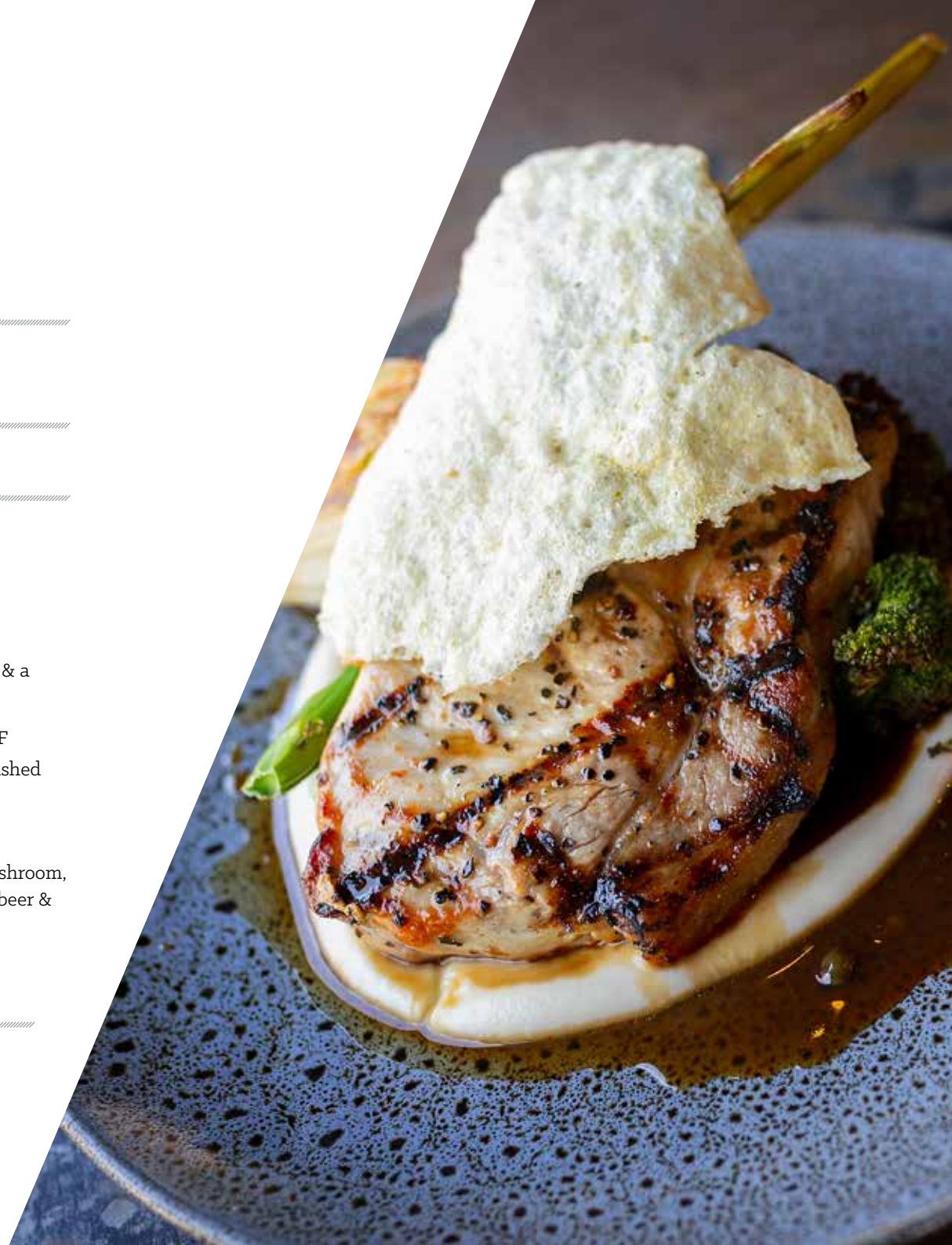
WARM CHOCOLATE TART V

Ganache, raspberries and flowers

PEAR TARTE TARTIN V

Butterscotch ice cream & vanilla anglaise

*Menu subject to change due to seasonal availability



OPTION FOUR

FEASTING CELEBRATION

DESIGNED FOR GUESTS TO ENJOY AS A BANQUET STYLE MEAL.

COST: \$75 PER PERSON

TO START

SHARE PLATES

chefs selection of share plates

THE TABLE FEAST

**12 HOUR SLOW BRAISED
COWRA LAMB SHOULDER**

WHOLE GRILLED MARKET FISH

CRUSTED SCOTCH FILLET

SHOESTRING FRIES V/ DF

Garlic aioli

CRISPY FRIED ONION RINGS V

Paprika salt seasoning & seeded mustard mayo

SEASONED WEDGES

Jalapeno guacamole & sour cream

DESSERTS TO FINISH

WARM CHOCOLATE TART V

Ganache, raspberries and flowers

**FRENCH GREEN BEANS W' BLACK
ANCHOVY BUTTER**

**CHARRED CORN COBB W' CHILLI &
CHIVE** V/ GF

PARIS MASH V

GARDEN SALAD GF/ DF

STEAMED BROCOLINI V/ GF

Sauces & condiments

PEAR TARTE TARTIN V

Butterscotch ice cream & vanilla anglaise

*Menu subject to change due to seasonal availability



FUNCTION BOOKING SHEET



Please choose from the following:

Is your event a Personal celebration

OR

Corporate event

Organiser's Details:

Name: _____

Company Name (if applicable): _____

Business address: _____

Email contact: _____

Contact phone: _____ Mobile: _____

Date of function: _____ Booking time: _____

No. of guests: _____

(please note final numbers must be confirmed a minimum of 5 days in advance).

Minimum spend requirement: _____

Deposit Field: _____

Food option/package: _____

Bar Tab Limit: _____

Sub-total: _____

Reserved area:

Fireside lounge Lakeside patio Beer garden Restaurant area

Comments:

Please assist us in making your event a great success by providing further detail below.

Dietary requirements:

Signature: _____

Thank you for choosing Walt & Burley as the function venue of your choice.

We look forward to making your event a great success!

CREDIT CARD AUTHORISATION FORM

To make your booking, complete this form & send to: info@waltandburley.com.au
Please note that your booking is not final until you have received a confirmation via email.

Name on Card: _____

Type of Card:

Visa Mastercard Discover Other

Account Number _____

Expiration Date _____ CCV _____

Billing Address _____

City, State, Postcode _____

Phone Number _____

Order/Invoice Number _____

Item(s) Purchased _____

Amount to be Charged _____

**By signing this form, you authorise Walt & Burley
to charge your card for the amount listed above.**

Signed: _____ Date: _____

Name: _____



CORPORATE & PRIVATE EVENTS @ WALT & BURLEY

Terms & conditions - corporate terms & conditions.

Bookings:

To confirm a booking, the following is required:

1. Deposit is 25% of total spend (non-refundable)

Please make cheques payable to – Walt & Burley

Direct Credit Payments to:

Account Name: Walt & Burley

BSB: 062900

Account No: 10871705

2. A signed copy of our terms and conditions and corporate booking form which includes credit card details (compulsory) for any additional costs incurred during or after the function – prices may be subject to change after booking has been confirmed. Due to content and periodical increases – food and beverage content may be subject to change – menu or beverage packs may not be subject to any content change which reduces the agreed total minimum spend on food and beverages. If a function does not meet the minimum spend on the day then the shortfall will be an extra charge. **Cancellation** - In the event of a cancellation or change of date for an event, the booking fee will not be refunded. If the original booking date cannot be re-booked, a financial penalty equivalent to the minimum spend less costs and expenses (profit) will be incurred. **Final numbers must be provided in writing. Costs / payment final guest numbers, menu choices and full payment must be provided 7 days prior to your booked date, there is no refund for a decrease in numbers after this time.** An increase in numbers must be settled at the end of the event. Walt & Burley cannot guarantee that it will be able to cater for an increase in guests on the day of more than 10%. If outstanding charges are not settled at the conclusion of the event, the amount will be deducted from the credit card provided with the booking information. Walt & Burley reserves the right to charge for credit card payments. This charge may vary without notice according to our bank's facility fees. We currently charge a 2% transaction fee for mastercard, visa and bankcard transactions, and 4% for amex. Walt & Burley

prefers electronic transfers and accepts cash, personal cheques, bank cheques, money orders. A 15% surcharge will apply for public holidays, after minimum spend has been reached and before any discount is applied. Damage and loss Walt & Burley restaurant will not accept responsibility for damage or loss to third party equipment or merchandise prior to, during or after functions. Any damage to Walt & Burley and its grounds incurred by those attending the reception is the financial responsibility of the client. Restaurant limitations the layout and size of Walt & Burley restaurant/bar area dictates certain limitations. Walt and Burley is subject to change menu items due to seasonal availability. Although we attempt to be flexible and meet client requirements, some arrangements such as overall numbers and table layouts need to be discussed and confirmed. Service of alcohol in accordance with responsible service of alcohol guidelines. Guidelines require that intoxicated persons will not be served. There will be no refund for people who are not served due to intoxication. Use of decorations must be discussed prior to the event with the venue manager.

Signature: _____

Print Name: _____

Date: _____