

Functions & Events Packages



Perfect Location | Perfect Venue

Functions & Events Venue

The versatile Riverside Bar and Marquee Function Centre at Tindarra Resort is the perfect location for your social function, special event or business conference.

The Riverside Bar and Marquee are nestled amongst the river redgums providing a tranquil bush setting with paddle stammers passing by.

Either area or both facilities can be arranged to suit your presentation style and number of attendees with added earthy relaxed furnishings that depict the wonderful setting.

Our events coordinator will work with you to ensure your function at Tindarra Resort is an outstanding experience.

Marquee and Riverside Bar Hire

Inclusions:

- Use of selected venue set to your specifications
- Required furniture (including linen if required)
- Required crockery, cutlery and glassware
- Continuous chilled water, tea and coffee station
- Riverside reading stand (lectern)
- Secure onsite parking
- Events co-ordinator to ensure your function runs smoothly

Perfect Venue | Perfect Setting



Functions & Events Menus

The sharing of food is one of life's greatest pleasures - and the centrepiece of all successful functions. It is an element that brings joy and excitement, along with a statement of style to each and every event.

At Tindarra Resort we use exclusively Two Tarts Catering who have a dedicated team of chefs that love what they do and take great pride in delivering an exceptional culinary experience. Using only the freshest seasonal produce, Two Tarts take an innovative approach to ensure your menu reflects the vision you hold for your special event, while meeting special dietary needs and other preferences.

The results are always spectacular, delicious and delectable at Tindarra Resort.

We look forward to the opportunity to meet with you and take your function, conference or event to another level.

Perfect Venue | Perfect Food



Cocktail Menu

Cold Selection

- Roast beef with caramelised onion & horseradish crème en croute
- Bruschetta topped with tomato, basil & olive oil
- Hoi sin chicken rice paper rolls
- Thai chicken in crispy wonton cups

Hot Selection

- Arancini : Roast pumpkin and spinach
- Chicken and coriander won tons
- Chicken satay bites
- Mini filet mignons with béarnaise sauce

Fork Options – choose two

Served in small bamboo boats or noodle boxes

- Gnocchi with mushrooms, pumpkin and spinach in a white wine and cream sauce finished with cracked pepper and parmesan
- Tortellini with bacon, spinach and semi dried tomatoes in a white wine and cream sauce finished with parmesan and cracked pepper
- Butter chicken with basmati rice, roti and riata
- Homemade fish and chips with Tartare sauce
- Pulled Pork sliders with mint slaw
- Crispy fried chicken sliders with slaw and sweet chilli mayo
- Salt n pepper calamari on a rocket, red onion and fennel salad

Roving Desserts – Choose two

- Mini sticky date puddings with caramel sauce
- Lemon curd tartlets
- New York chocolate cake with macerated berries and double cream
- Little Raspberry cheesecakes
- Mini meringues with berries and cream
- Lemon and passionfruit cheesecakes
- Chocolate marquis with fresh raspberries
- Chocolate and Cointreau shots

Further canapes options available on request.

Seated Options

2 or 3 course

Entrée – select two served alternating

- Pan fried calamari, rocket, red onion and fennel salad with candied chilli and lime aioli
- Tempura battered Zucchini flower filled with Persian feta and mint on a micro herb salad - seasonal
- Thai Beef salad finished with crispy noodles
- Spinach and roasted pumpkin Arancini with a chilli capsicum sauce
- Chicken breast poached in lime and coconut served on Vietnamese coleslaw with fresh coriander
- Chicken Satay skewers on jasmine rice with our own satay sauce
- Eight spice pork belly served on Asian salad
- Spinach, pumpkin and ricotta cannelloni finished with a homemade Napoli sauce and parmesan cheese
- Char grilled Thai prawns with a fennel, red onion and rocket salad
- Roasted duck and pea risotto

Main Course – select two served alternating

- Whole roasted scotch fillet with garlic smashed potatoes with roasted mushroom, rocket and served with a red wine reduction
- Whole roasted mustard marinated scotch fillet with scalloped potatoes with rocket and a creamy mustard sauce
- Chicken breast filled with spinach and brie served on creamy baked potatoes with rocket and a creamy pesto sauce
- Chermoula chicken breast on rocket and sweet potato and pumpkin mash
- Lamb shanks served on mashed potato, garlic bacon beans and a garlic sauce
- Slow cooked Lamb on a Hassel back potatoes with pea puree & a Lamb jus

Upgrade Option – One of the above mains with one of these mains

- Eye Fillet with the above options
- Mustard crusted rack of lamb served on garlic mashed potatoes and baby spinach
- Salmon fillets served with pomme frites and a rocket salad finished with pesto sauce

Seated Options (cont.)

Dessert – select two, served alternating

- Duo of Lemon Curd Tart and New York chocolate cake with macerated berries and double cream
- Sticky date pudding with butterscotch sauce and double cream
- House made Tiramisu
- Apple spice cake served with caramel sauce and double cream
- Churros served with warm chocolate sauce
- Mini pavlova's with macerated berries and double cream

Two Courses – served alternate (canapés available instead of entrée or dessert)

Three Courses – served alternate (canapés available instead of entrée or dessert)

Sauces, marinades and sides can be changed to suit tastes

All meals are served with a bowls of seasonal vegetables or salad and ciabatta and butter to each table

Kids Under 12

Choice of 1 option -

- Nuggets and chips
- Chicken schnitzel and chips
- Penne with bolognaise sauce

Gourmet BBQ's

Option 1

- Beef Sausage
- Homemade hamburger
- Chicken Kebab – honey soy, satay, hoi sin or Thai marinated

- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- Rolls/bread, condiments and butter

Option 2

- Gourmet sausage
- Chicken steak - honey soy, satay, hoi sin or Thai marinated
- Beef and chorizo burger

- Duo of sweet potato and potato salad
- Hokkien noodle salad
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- Rolls/bread, condiments

Option 3

- Kransky with cheese
- Chicken steak - honey soy, satay, hoi sin or Thai marinated
- Cumin spiced eye fillet

- Duo of Sweet potato and potato salad
- Hokkien noodle salad
- Caesar salad with Caesar dressing
- Greek salad with balsamic vinegar
- Rolls/bread, condiments

Roast Buffet

Option 1

- Roast Beef
- Slow cooked garlic and rosemary lamb
- French stick, butter and condiments

Option 2

- Roast Peppered Beef
- Ballantine of Chicken
- Roast Pork
- French stick, butter and condiments

Salad Selection

The above meats with these salads

- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- Hokkien noodle salad
- Homemade coleslaw

Vegetable Selection

The above meats with these vegetables

- Rosemary and garlic roasted potatoes
- Medley of roast vegetables
- Steamed vegetables
- Gravy

Dessert Buffet

- Mini Lemon Curd Tartlets
- New York chocolate cake
- Mini Pavlova's
- Fresh fruit salad
- Double cream

Morning Tea or Afternoon Tea

Choice of 3 items

- Scones jam & cream
- Assorted slices
- Freshly baked biscuits
- Freshly baked muffins
- Mini lemon tarts
- Fresh fruit platter
- Quiches
- Sausage rolls
- Party pies
- Mini chicken satay sticks

Lunch

Option 1

- 1 round sandwiches
- Half a chicken/ham and salad wrap
- Fruit platter

Option 2

- Mixed sandwiches (1 round per person)
- 1 sausage roll
- 1 mini quiche
- Fruit platter

Option 3

- Lasagna and Quiche
- Tossed green salad
- Duo of sweet potato and potato salad
- French stick

Functions & Events Beverages

Beverage Packages

Standard

Carlton Draught
Carlton Dry
Somersby Apple Cider
Great Northern
Cascade Premium Light
Selection of House Wines
Sparkling
Sauvignon Blanc
Chardonnay
Moscato
Cabernet Shiraz
Pinot Noir

Regional

Basic Beers +
Choice of a boutique beer
or imported beer

Mitchelton Sparkling
The Bend Sauvignon Blanc
Monichino Pinot Grigio
Monichino Bianco Moscato
Mitchelton Cab Sauv
Monichino shiraz

Premium

Basic Beers +
Choice of a boutique beer
or imported beer

Vieve D'Argent
Villa Maria Two Valleys
Sauvignon Blanc
Blackwood park Riesling
St Hallet Garden of Eden
Shiraz
Kapuka Pinot Noir

Beverage Package extension

All packages are for a 4-hour duration and include soft drinks, water and a tea and coffee station

On Consumption

Alternatively, your guests are welcome to purchase their own beverages on a cash basis or you can arrange an account to be paid for on the day upon completion of the event.

* Prices of Beverage Packages are subject to change without notice

Functions & Events Bookings

To confirm a booking a deposit of \$250 is required. This deposit will be allocated towards the total cost of your function at Tindarra Resort.