



cocktail...

\$30 per head

hot...

- mini samosa with a mango chutney dipping sauce
- panko coated prawn cutlets
- prawn gyoza
- satay chicken skewers
- seared scallops on carrot & cumin fritters
- spinach & feta spanikopita
- spring rolls with sweet chilli
- thai style fish cakes
- vegetarian arancini
- vegetarian steamed dumplings

cold...

- assorted sushi
- avocado & tomato salsa wonton cases
- bruschetta topped with herbed fromage & chunky tomato tapenade
- oysters with a lime & ginger dressing
- roasted vegetable frittata
- smoked salmon blinis with crème fraiche & chives
- spicy chicken rice paper rolls
- thai beef salad in cucumber cups
- zucchini & goats cheese fritters



add on something extra...

noodle boxes...

\$10 each

- butter chicken curry on jasmine rice pilaf
- stir fried chicken with asian vegetables and rice noodles
- honey soy beef wok tossed with hokkien noodles
- pumpkin & chickpea curry served on steamed rice with mint yogurt
- slow braised lamb with steamed greens and mashed potato
- linguini tossed with bacon, roasted tomatoes, baby spinach in a creamy napoli sauce

dessert...

\$7.50 per head

- two bite citrus tartlet
- profiteroles
- fresh fruit skewers
- mini slices
- mini chocolate mousse cups
- petit fours



sit down...

choose 2 items from each course served on a 50:50 basis

\$45 per head – 2 course

\$60 per head – 3 course

entrée...

- soup of the day served with warm bread
- bruschetta topped with herbed fromage & chunky tomato tapenade
- lemon pepper calamari on a salad of cucumber, capsicum, mixed leaves & coriander
- chicken skewers smothered in a house made satay sauce, grilled and served with mixed leaf and peanut salad

main...

- oven roasted chicken breast on a parmesan polenta cake with green beans, drizzled with a semi dried tomato & mustard sauce
- atlantic salmon poached in chilli, lemongrass & ginger served on a jasmine rice timbale with wok tossed baby corn, asian vegetables & bean shoots
- slow roasted pork belly rolled in a fig & grape compote, served with pureed sweet potato and buttered baby spinach drizzled with pommegranite molasses
- eye fillet cooked medium on slow roasted potatoes, with crisp broccolini with a white pepper & red wine sauce

dessert...

- passion fruit & white chocolate mousse in a crisp chocolate cup topped with chocolate curls
- chocolate torte served with double cream and raspberry coulis
- sticky date pudding drizzled in rich butterscotch sauce
- brandy basket filled with honeyed marscapone, cointreau soaked berries & fresh mint

add on something extra...

- garden salad
- crispy fried chat potatoes
- garlic bread
- fresh fruit platter
- cheese platter



beverages...

option 1...

\$30 per head

- the riddle sparkling nv brut
- the riddle shiraz cabernet
- the riddle chardonnay
- cascade light
- victoria bitter
- soft drink

option 2...

\$40 per head

- the pursuit sparkling pinot noir chardonnay
- the pursuit sauvignon blanc
- the pursuit cabernet sauvignon
- james boages premium
- cascade light
- soft drink
- tea & coffee

option 3...

\$45 per head

- bennets lane nv sparkling
- taku nz sauvignon blanc
- yarra burn chardonnay
- campbells cabernet sauvignon
- mojo shiraz
- becks larger
- james boages premium
- cascade light
- soft drink
- tea & coffee



kids...

\$5 per head

- soft drink
- hot chocolate with marshmallows

others...

we are happy to incorporate the following into any package:

- republic 'savvy' sauvignon blanc semillon
- hardys riesling
- sticks chardonnay voigoner
- 4 sisters chardonnay
- tahbilk riesling
- hazard hill shiraz
- deakin easte merlot
- or any beers you may want



Deposit...

\$500 on confirmation of booking
Balance paid 2 weeks prior to function
Any additions to be paid on evening of function

Confirmation...

Total number of guests to be finalised 2 weeks before function
Cancellation of a guest within that time will not be deducted and will be charged full price
Any extra guests will be charged full price

Cancellation...

4 weeks prior 90% refund of monies paid
3 weeks prior 60% refund of monies paid
2 weeks prior 20% refund of monies paid
1 week prior no refund will be given

Use of time...

Ranges will be available for your guests from 6pm till 11.30pm (5.5 hours). After that every 30 minutes will be charged at \$100.
Our liquor licence allows alcohol to be served until 11pm; last drinks must be served before this time.

Code of conduct...

Ranges is very attentive to unsocial behaviour and respect responsible service of alcohol. If any guest has had too much alcohol or shows signs of unsocial behaviour we will not serve any alcohol to that particular guest. Any person with unacceptable behaviour will be asked to leave the premises.

Limitations...

No outside drinks brought onto the premises are to be consumed whilst at ranges.
Any drinks not provided in your package will be available to purchase over the bar at our menu prices.
No food or beverages are to leave the premises.

Photographs...

Staff of ranges may take photos before, during and after your function. These are used for marketing and our websites. Should you not wish photos to be taken please tell your function planner.



Function confirmation slip...

name: _____

address: _____

date of function: _____

type of function: _____

number of guests: _____ confirmed: _____

special requirements: _____

deposit paid: \$ _____

date: _____

credit card details:

name on card: _____

card number: _____

type of card: _____

expiry: _____

I accept the terms and conditions

signed:

date:
