



WALT X BURLEY

KINGSTON FRESHORE



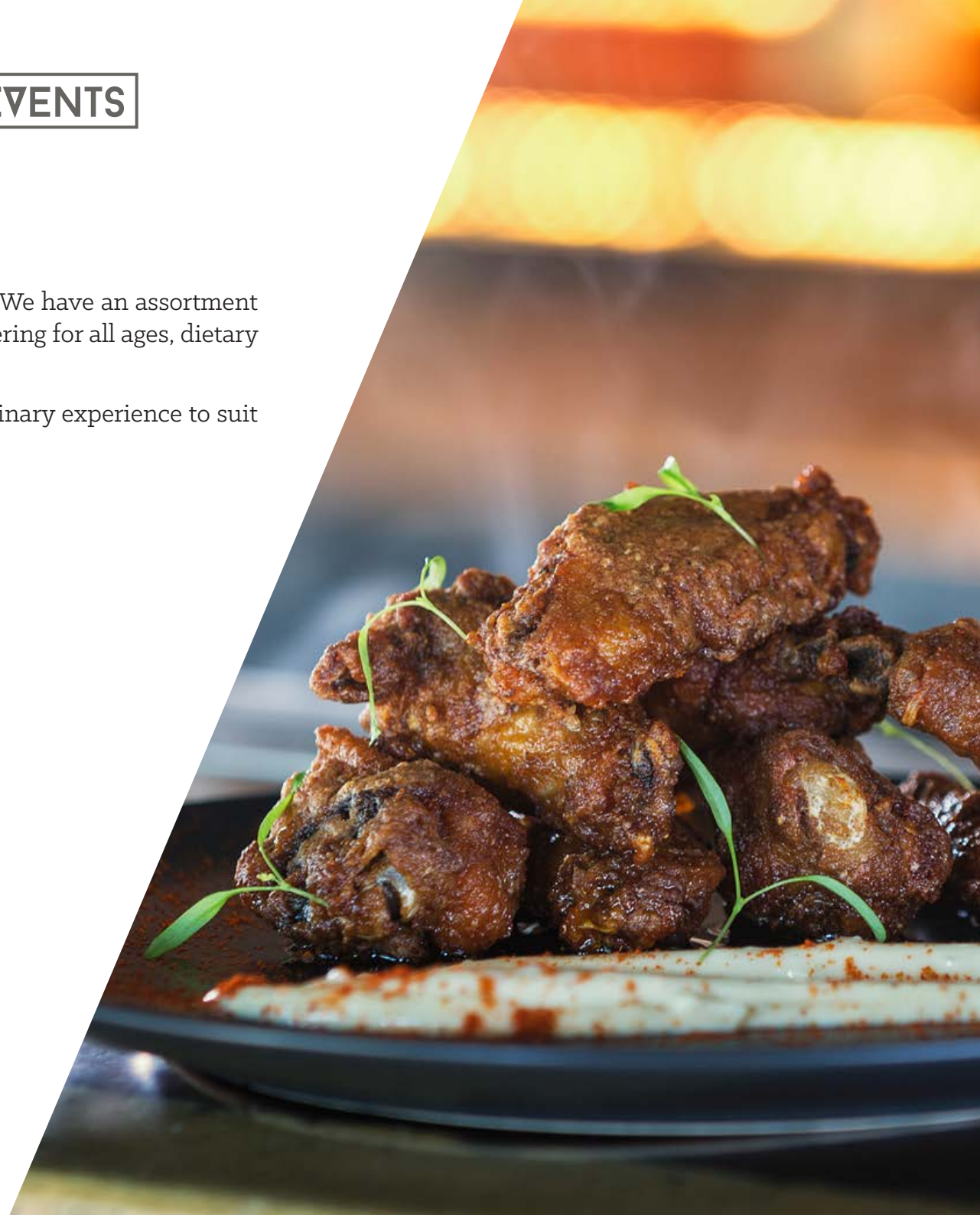
FUNCTION PACKAGES

# 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: \$30 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**

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**FRESHLY SHUCKED**

**SOUTH COAST OYSTERS**

with Canberra gin mignonette & lime

**CALAMARI**

with jalapeño & lime mayonnaise

**SPICY BUFFALO WINGS**

with Gorgonzola sauce

**FRIED MOZZARELLA & POLENTA STICKS**

with Chipotle sauce

**CHEESE BOARD**

market selection of local & international cheese

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**PLOUGHMANS PLATTER**

cured meats, aged cheddar, pickles, seeded mustard & sourdough

**ONION RINGS**

with aioli

**GRILLED CORN**

lime and pepper butter

**CRISPY SCHOOL PRAWNS**

with jalapeño lime mayonnaise

**Add dessert for \$10 per person**

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**ETON MESS**

meringue, seasonal fruit, vanilla custard, lime ice cream

**BAKED BREAD & BUTTER PUDDING**

with vanilla ice cream

\*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**

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**FRESHLY SHUCKED**

**SOUTH COAST OYSTERS**

with Canberra gin mignonette & lime

**CALAMARI**

with jalapeño & lime mayonnaise

**SPICY BUFFALO WINGS**

with Gorgonzola sauce

**FRIED MOZZARELLA & POLENTA STICKS**

with Chipotle sauce

**CHEESE BOARD**

market selection of local & international cheese

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**PLOUGHMANS PLATTER**

cured meats, aged cheddar, pickles, seeded mustard & sourdough

**ONION RINGS**

with aioli

**GRILLED CORN**

lime and pepper butter

**CRISPY SCHOOL PRAWNS**

with jalapeño lime mayonnaise

**Add dessert for \$10 per person**

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**ETON MESS**

meringue, seasonal fruit, vanilla custard, lime ice cream

**BAKED BREAD & BUTTER PUDDING**

with vanilla ice cream

\*Menu subject to change due to seasonal availability



OPTION THREE

## SIT & CELEBRATE

ALTERNATE DROP. CHOOSE TWO MAINS

**COST: \$55 PER PERSON FOR 2 COURSES**

To start

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### SHARE PLATES

chefs selection of share plates

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### Main courses

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#### FREE RANGE CHICKEN SCHNITZEL

with beer battered chips & mixed leaf salad

#### BARLEY GRIFFIN BEER BATTERED FISH

Beer battered South Coast flathead & chips

#### PUMPKIN, SPINACH & RICOTTA LASAGNE

with mixed leaf salad

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#### 350G GRAIN FED YEARLING SCOTCH FILLET

with beer battered chips & mixed leaf salad

#### 12-HOUR SLOW BRAISED BEEF SHORT RIB

with onion rings

#### COWRA PORK CUTLET

with roast apple & spring onion & cheddar  
stuffed potatoes

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Add dessert for \$10 per person

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#### ETON MESS

meringue, seasonal fruit, vanilla custard, lime ice cream

#### BAKED BREAD & BUTTER PUDDING

with vanilla ice cream

#### CHEESE BOARD

market selection of local & international cheeses

\*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

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### SHARE PLATES

chefs selection of share plates

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The table feast

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**12-HOUR SLOW BRAISED COWRA  
LAMB SHOULDER**

**WHOLE GRILLED MARKET FISH**

**CRUSTED SCOTCH FILLET**

### SALADS & SIDES

Mac and cheese

Stuffed potatoes

Grilled Corn

Peas, speck and maple

Beer battered chips

Leaf salad

Sauces and condiments

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Desserts to finish

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### ETON MESS

meringue, seasonal fruit, vanilla custard, lime ice cream

### BAKED BREAD & BUTTER PUDDING

with vanilla ice cream

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**Add a cheese platter for \$10.50pp**

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\*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: \_\_\_\_\_

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.

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**Dietary requirements:**

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**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](mailto: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: \_\_\_\_\_