



TALL TIMBERS

MANJIMUP



www.talltimbersmanjimup.com.au

GROUP FUNCTIONS & CELEBRATIONS

Tall Timbers Manjimup is known for its commitment and passion to provide only the best local food, wine and service. It is the ideal venue for a special occasion or celebration – personal or corporate – whether you are entertaining 12+ guests or organising a function for 120.

The below packages are designed to give our customers a guide to the style and cost of functions that are available at Tall Timbers. We can always adjust our offerings to suit your needs, please email admin@talltimbersmanjimup.com.au if you would like to discuss your function further.

We often get asked if we would hold weddings, the answer to that is that is yes under certain conditions. Please email if you are looking to hold a wedding and we will talk from there.

GENERAL INFORMATION

- ✎ Any group reservation for 12 people or more are eligible to select a set menu. (Menus can be adjusted upon request and we change them seasonally, if booking well in advance the options may change by the event day)
- ✎ For groups of 15 or more our canape and cocktail options are available.
- ✎ Set menu (min 12 People) and canape bookings (min 15 people) can choose from Beverage packages, Bar tabs or allow their guests to purchase their own beverages.
- ✎ Beverage options can be arranged without food options however it is important to note that the consumption of food whilst drinking is very important in the administration of the RSA. It would be expected that this option would be accompanied with the idea of your guests purchasing their own food off the A la Carte menu. The RSA will always be a priority regardless of any pre-agreed beverage package with the full amount payable even if Tall Timbers staff deem a customer unsuitable to continue consuming alcohol.

**** In the event, that an area is exclusively reserved for a group & the agreed numbers are not attained, the food will be charged at the booked guest numbers agreed upon unless prior arrangements have been made by the restaurant management at least 24 hours prior to the event. Drinks packages will be adjusted to the correct numbers to help control your costs. This is because the food is prepared in advance and on the basis of the numbers we have been supplied. If you are looking at booking out the entire Tall Timbers Venue please email admin@talltimbersmanjimup.com.au and leave a contact number. We will call to discuss options.***

WORK CHRISTMAS PARTIES

Having been in business for over 20 years before entering the hospitality industry, I understand the need for an easy to organise end of year function that comes with price certainty, a range of budgets, your own exclusive area and service that reflects the pride you take in your business. Let us, let you, enjoy your own Christmas party. Sit back and take pride in what you have achieved and the workforce you have achieved it with.

Email admin@talltimbersmanjimup.com.au let us know how many people you want catered for and we will send your options straight back.

Ed Fallens, Managing director. Tall Timbers Manjimup

- 🍷 All budgets catered for
- 🍷 Feed the workforce with platters at
\$20 Per Person
- 🍷 Great Canape & Cocktail options
at different price points to choose from
- 🍷 Or, world class Set Menus in various price points
- 🍷 Pre-set Beverage packages & Bar Tabs available



Private areas available for bookings for 15 people up to 120 people.

You will have your own area and the Tall Timbers staff will police it with your own personalised wristbands. No organising, no cleaning, just socialising!

We are more than happy to display company banners around your designated area. We will help you give your employees the end of year party they deserve.

WHEN ONLY THE BEST WILL DO!!

FUNCTION BEVERAGE INFORMATION

BEVERAGE ON CONSUMPTION:

Opting for beverages on consumption means you select what is to be served throughout the total duration of the function and Tall Timbers will be responsible to ensure only the chosen selection is served. A recorded "Tab" is kept behind the bar on the computer system and will be settled at the completion of the event. Your guests will be supplied a wristband that will identify them as your customer, a predetermined tab limit can be organised prior to the event and a fully documented receipt will be supplied.

BEVERAGE ON PACKAGE BASIS (MINIMUM 15 PEOPLE):

Opting for beverages on one of our pre-set packages means the price is set per person for the entire group, excluding guests who are under 18 years of age.

Wines are supplied subject to availability at the time of the booking and regularly vary, they are always from the Manjimup and Pemberton wine regions as our number one focus is to showcase this great region. A more complete and comprehensive wine and beer selection list is available from our restaurant wine list. We would be pleased to discuss any individual specific requirements.

FUNCTION BEVERAGE PACKAGES: (SUBJECT TO CHANGE)

Standard Package

- 2 HOUR PACKAGE \$35.00 per person
- 3 HOUR PACKAGE \$43.00 per person
- 4 HOUR PACKAGE \$54.00 per person
- 5 HOUR PACKAGE \$65.00 per person

Beverages Include:

Any Tall Timbers Tap Beer and Cider range

Soft Drinks & Juice

Chestnut Grove - SB, Verdelho, Merlot, Shiraz

Additional \$10 P/PH to add house spirits and a selection of cocktails

Top Shelf Package

- 2 HOUR PACKAGE \$39.00 per person
- 3 HOUR PACKAGE \$48.00 per person
- 4 HOUR PACKAGE \$59.00 per person
- 5 HOUR PACKAGE \$70.00 per person

Beverages Include:

Any Tall Timbers Tap beer and Cider range

Soft Drinks & Juice

Select from a range from our Local Wine List
Available upon Request.

Additional \$10 P/PH to add house spirits and a selection of cocktails

MENU 1

TWO OR THREE COURSE SET MENU
\$36/44 PER PERSON

ENTREE

GRILLED TURKISH BREAD

Warm Mixed Olives, Balsamic & Dhukka
or

SMOKED TASMANIAN SALMON

Rocked & Macadamia Pesto, Crips Wafers
or

FRESH FIG & TRIPLE CREAM BRIE SALAD

Shaved Parma Ham & Apple Balsamic Glaze

MAIN

SPICED BABY CHICKEN

Summer Cous Cous, Fresh Lime, Harissa Yoghurt & Toasted Almond
or

CRISPY SKIN BARRAMUNDI

Cumin Roasted Carrots, Fresh Basil & Pistachio Butter Sauce
or

ROASTED PUMPKIN & FENNEL PASTA

Garden Peas, Citrus Glaze & Mascarpone
Or

ROAST TURKEY WITH SMOKED HAM

Glazed Pumpkin, Roast Potato & Macadamia Stuffing, Served with a Light Turkey
Jus & Peach Relish

DESSERT

RICH FESTIVE PUDDING

w/ Brandy Anglaise & Double Cream
or

CLASSIC LIME BRULEE TART

w/ Raspberry Coulis

MENU 2

TWO OR THREE COURSE SET MENU
\$49/59 PER PERSON

ENTREE

SPICED SQUID SALAD

Toasted Pepitas, Sun Dried Tomato, Rocket, Parsnip Curls & Hazelnut Dressing

SLOW ROASTED PORK BELLY

Sesame & Sweet Soy Glaze, Fresh Orange & Star Anise

AVOCDAO & BRAVO APPLE SALAD

Pistachio, Goats Cheese & Poppy Seed Dressing

MAIN

BLACK ANGUS SIRLOIN CHAR GRILLED

Basil Butter, Shiraz Jus, Parsley Potato Croquettes

CRISPY SKINNED BARRAMUNDI

Peach relish, Fried Potato, Rocket & Butter Sauce

YANMAH PORK CUTLET CHAR GRILLED

Apple & Potato Hash, Grain Mustard jus & Parmesan Crumble

PAN FRIED GNOCCHI

Slow Roasted Vegetables, Grilled Halloumi & Citrus Glaze

DESSERT

CLASSIC CREME BRULEE

VANILLA PANNA COTTA

Cointreau Strawberries

CARAMELIZED LEMON LIME TART

MENU 3

TWO OR THREE COURSE SET MENU
\$56/64 PER PERSON

ENTREE

SMOKED SALMON

Potato Frittata, Roasted Cherry tomatoes, Vincotto

CAMBRAY TRIPLE CREAM BRIE

Truffle Honey Glaze, Omega Walnuts Toasts

HAND ROLLED BEEF CARPACCIO

Fennel Compote, parmesan, lemon Olive Oil

CHAR GRILLED ASPARAGUS

Fresh Orange, Soft Goats Cheese, Macadamia & Saffron Glaze

MAIN

PRIME FILLET STEAK CHARGRILLED

Parmesan Polenta, Salsa Verde

PAN FRIED KING SNAPPER

Parsley Crumble, White Wine & Garden pea Cream Sauce, Saffron Potato

SLOW ROASTED DUCK CONFIT

Potato Hash, Rocket Puree, Orange & Red Wine Reduction

PAN FRIED GNOCCHI

Green Vegetables, lemon Glaze & Manchago

DESSERT

RICH CHOCOLATE & ALMOND PUDDING

Custard Sauce & Blue Berries

VANILLA PANNA COTTA

Cointreau Strawberries

LEMON LIME BRULEE TART

Raspberry Coulis

COCKTAIL PARTY MENU SELECTION - PRIVATE AREA HIRE

SUNDOWNER

(conditions apply)

\$29 PER PERSON FOOD ONLY

Choose 6 Canape Items

COCKTAIL MENU A

\$36 PER PERSON FOOD ONLY

Choose 5 Canapes, 1 Grazing Dish
& 1 Dessert.

COCKTAIL MENU B

\$44 PER PERSON FOOD ONLY

Choose 5 Canapes, 2 Grazing Dish
and 2 Desserts

ADDITIONAL ITEMS

Canapés can be added at \$4.00 per item, per person.
Grazing Dishes can be added at \$7.00 per item, per person.
Unlimited coffee and tea at \$5.00 per person.

COLD CANAPÉS

Prawn Cocktail Toasts
Sweet Onion, Sun Dried Tomato & Feta Tartlets
Roasted Cherry Tomato Bruschetta
w/ Parmesan & Vin Cotto
Avocado & Goats Cheese Crostini
w/ Hazelnut Dressing
Chilli Potato Tortilla w/ Smoked paprika Aioli
Smoked Chicken on Rye w/ Honey Mustard Dressing

HOT CANAPÉS

Smoked Bacon & Parsley Croquette
Corn & Manchego Arancini
Peanut Satay Skewers
Fried Fish Taco w/ Sumac & Spring Onion
Smoked Salmon, Garden Pea & Brie Tartlets
Chorizo Polenta Bites
Amoretto Marinated Lamb Cutlet w/ Rocket Puree
House Crumbed Calamari w/ lemon & Mayonnaise

GRAZING DISHES

Fried Fish w/ Zucchini Relish
Beef Slider
Pan Fried Gnocchi w/ confit Duck & Citrus Glaze
Popcorn Chicken w/ Cajun Mayo
Crispy Fried Prawn Tails
w/ Summer Couscous & Harissa Yoghurt

DESSERTS CANAPES

Toasted Brioche w/ Berry Compote & Mascapone
Rich Chocolate & Almond Cake (flourless) w/ Double
Cream & Blueberry
Apple Crumble Tartlet
Caramel Panna Cotta

THE BOSS'S SHOUT \$20 PER HEAD

(CHEF'S SELECTION PLATTER)

Includes a selection of Chef's hot and cold bites.

At \$20 per head this is an ideal way to keep the cost down for the budget conscious or regular after work gathering for staff catch up, Christmas parties or meetings.

Chef regularly chooses mixed platters that are made with the same love and attention as our canape options!

TERMS AND CONDITIONS:

CHANGE TO SET MENU OPTIONS

At Tall Timbers we will do our best to accommodate all your needs to adjust any menu concerns you may have.

TENTATIVE BOOKING

Tentative bookings are held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

CONFIRMATION OF BOOKING

Private Room Booking for entire main restaurant area: A deposit of \$1000.00 is required within a two-week period following the agreed contract to secure the main restaurant area requested.

Non-Private Group Booking: A deposit of \$10.00 per person is required for all group bookings over 10 people 48 hours prior to the booking.

All deposits paid will be deducted off the final account. Upon confirmation of the group booking, a receipt will be issued noting the booking, food and beverage requirements, date, time and payments received for the function.

FINAL CONFIRMATION OF ARRANGEMENTS/PAYMENTS

Private Room Booking entire main restaurant area: Final numbers for all private bookings are to be confirmed a minimum of 7 days prior to the booking whereupon 100% of the food account will be payable in advance by cash, direct deposit or credit card. The guaranteed number of guests at this point will become the minimum charged meals. The balance of the food and beverage account will be payable at the conclusion of the event as ONE bill.

Non-Private Group Booking: Final numbers for all non-private bookings are to be confirmed 48 hours prior to the day of the booking. The guaranteed number of guests at this time will become the minimum charged meals. The balance of the food and beverage account will be payable at the conclusion of the event as ONE bill.

CANCELLATION OF BOOKING

Private Room Booking: Deposits will be refunded to a maximum of 50% with a minimum of 14 days' notice to cancel. Within 14 days of the event, Tall Timbers reserves the right to charge 50% of the estimated value of the function. In the event of a cancellation of an exclusive room booking within 48 hours of the event, Tall Timbers reserves the right to charge 100% of the estimated food account and 50% of the estimated beverage account.

Non-Private Group Booking: Deposits will be refunded to a maximum of 50% with a minimum of 48 hours' notice to cancel. Within 48 hours, Tall Timbers reserves the right to withhold 100% of the deposit paid for estimated value of loss.

DUTY OF CARE

Under the liquor licensing laws of Western Australia, we have the duty to care for all our staff and guests and reserve the right of the restaurant manager to refuse service of alcohol to persons deemed intoxicated and who may do harm to themselves, other patrons or property.

ALL PRICES SHOWN THROUGHOUT THIS FUNCTION PACKAGE ARE INCLUSIVE OF GST AND ARE BASED ON CURRENT AND FORESEEABLE COSTS, BUT MAY BE SUBJECT TO INCREASE AT THE DIRECTION OF MANAGEMENT. IF ANY CHANGES ARISE, TALL TIMBERS MANAGEMENT IS REQUIRED TO GIVE A MINIMUM OF 30 DAYS NOTICE.

FUNCTION BOOKING FORM

Name:		
Company:		
Event:		
Phone:		
Email:		
Event Date:		
Time:		
No of Guests:		
Preferred Space:		
Food Options	Set Menu #:	Platters:
	Normal Menu:	Canapes:
List Selections as per chosen Food Options		
Beverages:		

**All food options need to be advised 5 Days prior to your booking.
Payment for Platters and Canapes must be paid in full at time of ordering.**

Payable to:

Account Name: Tall Timbers Manjimup

ABN: 65 160 839 770

Bank: NAB

BSB: 086 809

Acc #: 244058647

Please provide remittance via email via email to admin@talltimbersmanjimup.com.au

88 Giblett Street, Manjimup WA, 6258. Ph: 08 9777 2052