FUNCTIONS







31 BOWRA ST, NAMBUCCA HEADS NSW

02 6568 6000 <u>hello@goldensandstavern.com.au</u>





WELCOME TO GOLDIES

Goldies is our exclusive event & entertainment space, located on the lower level of Golden Sands Tavern.

When it comes to hosting your special event in Nambucca Heads, Goldies stands out as the ultimate space. Our coastal and modern space is the perfect setting for Receptions, Corporate Gatherings, Birthdays, Engagements, Baby Showers and any celebratory occasion.

With a spacious feel and coastal flow, Goldies boasts it's own exclusive bar, furniture, private bathrooms, AV, and professional staff dedicated to your event. If you would like to celebrate with us, please get in touch via our email. hello@goldensandstavern.com.au

ROOM HIRE \$250

*Applies if under minimum spend Includes Exclusive use of Goldies & Goldies Bathrooms / Cleaning / Staffing / AV / Furniture Capacity: Standing 180 / Seated 120.

5 S N O I L O N S



MORNING & **AFTERNOON TEA**

MINIMUM 25 GUESTS

Tea & Coffee Station	\$7.5PP
Includes assorted biscuits	
Muffins & Pastries	\$7.5PP
Seasonal Fruit Platter	MP

SEATED

MINIMUM 50 GUESTS

2-Course	\$45PP
Entrée & Main or Main & Dessert	
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3-Course Entrée, Main & Dessert \$50PP

ADDITIONS

MINIMUM 50 GUESTS

Nambucca River Oyster Station	\$8PP
Dessert & Sweet Station	\$7PP

We can cater for Dietary requirements (Vegan / Gluten free, etc.) and work with you to ensure the most appropriate menu selection and pricing is available.





SILVER \$30PP

Meats / Choose 2 Pork / Beef / Chicken / Ham

Sides / Choose 3 Slaw / Potato Salad / Garden Salad / Caesar Salad / Pasta Salad

Plus Dinner Rolls / Roast Potato / Roast Pumpkin / Roast Carrots

GOLD \$45PP

Meats / Choose 3 Pork / Beef / Chicken / Ham

Sides / Choose 5 Slaw / Potato Salad / Garden Salad / Caesar Salad / Pasta Salad

Plus Dinner Rolls / Roast Potato / Roast Pumpkin / Roast Carrots

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PLATTERS

Pulled Pork Sliders - 20 each	\$120
Crispy Chicken Sliders - 20 each	\$120
Pastry Platter 12ea of Gourmet Pies, Sausage Rolls, Quiches, Duck Spring Rolls, Cheese & Spinach Filos	\$175
Chicken Platter 12ea of Buffalo Wings, Mixed Chicken Skewers, Crumbed Chicken Tenders, BBQ Drumsticks	\$175

Seafood Platter 12ea of Panko Crumbed Calamari, Battered Flathead, Coconut Prawns, Salt & Pepper Squid, Crumbed Whiting

Premium 'Sands' Platter 12ea of Asian Pork Belly Bites, Pumpkin & Feta Arancini, Smoked Chicken Vol au Vents, Bruschetta, House-crumbed Pineapple Squid

Kids Platter

12ea of Party Pies, Party Sausage Rolls, Cocktail Franks, Chicken Nuggets, Fries \$200

\$185

\$100

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BEVERAGE PACKAGES

Package Breakdown Page 7

BRONZE SILVER GOLD

2 HRS	\$20PP	\$30PP	\$40PP
3 HRS	\$30PP	\$40PP	\$50PP
4 HRS	\$40PP	\$50PP	\$60PP

SOMETHING EXTRA

Sparkling on Arrival	\$7PP
Spritz on Arrival	\$10PP
Cocktail on Arrival	\$12PP

BAR TAB

Other drinks are available to be added/priced into the package as agreed with the Function Manager.



BEVERAGE PACKAGES

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BRONZE SILVER GOLD

DRAUGHT BEERS Great Northern Super Crisp 🗸 Great Northern Original Victoria Bitter Carlton Dry Resches Melbourne Bitter 4 Pines Japanese Lager 4 Pines Pacific Ale Selection of 1 Bottled Beer

WINES

Zilzie BTW Sparkling BTW Chardonnay BTW Cabernet Merlot **BTW Rosé** Any 4 wines from our winelist

Soft Drink & Juice Sparkling Water Tea & Coffee Station

- 1.Your booking is secured once a deposit of \$250 is paid. Until then, bookings are tentative. Management reserves the right to book an event on your desired date if a deposit has not been received, however, we will attempt contact you prior to doing so.
- 2.Room Hire is applicable for Morning & Afternoon Tea Bookings & Bookings unable to meet the minimum guests requirements.
- 3.Menu Selection & Final Guest Numbers are required 7-days prior to your event in which you will be invoiced for payment. Payment is required before your event commences. For events where drinks are on consumption, people are to pay as they go, and if there is any shortfall, it needs to be paid by the host at the conclusion.
- 4. Cancellation within 14-days of your event will forfeit the \$250 deposit. Cancellations greater than 14-days from the event date will have their deposit refunded in full.
- 5.We are committed to patron care and adhere to the Liquor Act and practice the NSW Responsible Service of Alcohol. It is an offence to supply liquor and permit liquor to be given to or consumed by a person under the age of 18 or guests showing signs of intoxication. Guests showing signs of intoxication may be asked to leave the premises, and in extreme cases, Management reserves the right to cease trade as they see fit without refund.
- 6. Last drinks will be called 30 minutes prior to the end of your event.
- 7.Golden Sands Tavern does not host 18th Birthday Celebrations. For 21st Birthday Celebrations, hosts will require one security guard per 50 guests at charge of \$50 per hour for the duration of their event.
- 8. Guests are financially liable for any damage sustained to property of the venue or any other property in the venue which is not owned by the venue whether caused by the guests own action.
- 9. Guests are welcome to provide their own entertainment for their events. Management will monitor sound to ensure it does not exceed 90db amplified.
- 10.Surcharges apply to events held on public holidays [10% on Food & Beverage purchases] and all credit card payments [1.5%].
- 11. Decorations are permitted, however, we request nothing be stuck to the walls, fixtures or fittings. Additional cleaning fees may apply to remove sticky residue, tape, blutack or confetti [scatters].
- 12. A Bond may be payable under certain circumstances.