

# An epic country pub

The mighty Ballandean Pub has gone through a major recent renovation and now provides the perfect spot to entertain your guests.

With spaces for small groups of 10 people to large groups of 400, there is something for all groups and sizes. Groups can choose from dedicated spaces out the front in the beer garden listening to live music off the back of the truck, or a more formal sit-down lunch or dinner in the dining room.

Our team can curate additional experiences for your guests be it music and entertainment, 'sporting' or team building activities, or activities for kids (face printing, arts and crafts etc).

BALLANDEAN PUB

# Canapés Packages



### **COLD CANAPÉS**

Smoked Salmon on Cucumber (P, GF, DFO)

w. Crème Fraiche, dill and baby capers

Pumpkin and Pine Nut tart (VG, DFO, VO)

w. Hazelnut Dust, Persian Fetta, chives

Caprese Skewers (VG, GF)

w. fresh basil, balsamic reduction

Ceviche Spoons (GF, P, DF)

w. Pickled Radish

**Beef Tartare en Croute** 

w. Egg yolk, jam caviar, and dehydrated olives

\$4.50 per canapé per person

minimum four canapé varietals

### **HOT CANAPÉS**

Satay Chicken Skewer (GF)

w. traditional Jimmy Satay sauce

Italia Meatballs (GF, DF)

w. rich sugo sauce, porchini muchrooms

Beef Tataki Skewers (GF, DF)

w. Ponzu sauce

Pakora (VG, V, GF, DF)

w. Green chutney

Coconut Prawns (DF)

w. Lime and sweet chilli reduction

Pork Belly Bites (DF, GF)

w. Sticky pineapple and chilli glaze



# Substanial Canapés Packages

### **SUBSTANTIAL CANAPÉS**

### **Slider Cheese Burgers**

w. lettuce, tomato, mustard, ketchup and pickles

### Chicken Curry bowls (DF, GF)

w. steamed rice, naan bread

### **Buffalo Wings (GF, DFO)**

w. blue cheese sauce

### Fish and Chips (DF, P)

w. Beer battered barrumundi, chips, tartar sauce and lemon

### Puttanesca Linguini (DF, P, VGO)

w. tomato sugo, black olives, anchovies

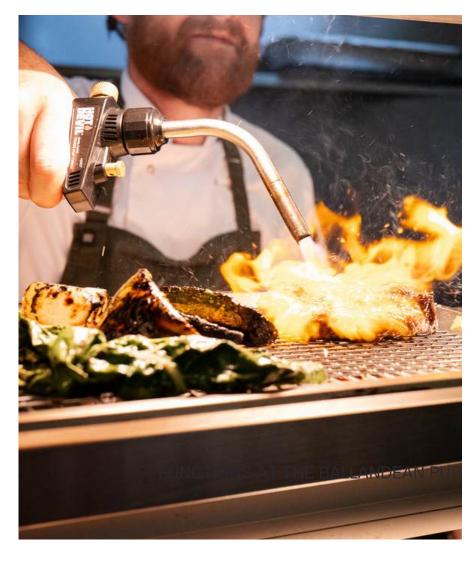
### \$13.50 per canapé per person

no minimum number required.

our substantial canapés are like a small entree served standing.



# Alternative Drop Menu



### **ENTREES**

### Buratta (VEG, GF)

w. gratefruit, fig jam, chive oil, local tomatoes, dehydrated olives

### Garlic Prawns (P, GF)

w. creamy garlic & eschallot sauce

### Chicken Satay (GF)

w. traditional Jimmy Saté sauce & rice

### Waldorf Salad (VE, V, GF, DF)

w.Stanthorpe apples, walnuts

### Beef Tataki (GF, DF)

w. lime soy sauce, cucumber

### Salmon Gravlax (P, DF, GF)

w. lemon ponzu sauce, pickled radish

### **MAINS**

Saltimbocca (GF) w. chicken in a beurre blanc sauce

Salmon (GF, P) w. beurre noisette

Pork Belly (GF, DF) w. pear & apple jus

200g Black Angus Rump (GF) w.dianne sauce

Pumpkin Tart (DF, VE, VEG) w. balsamic glaze

### PREMIUM MAINS

Duck Maryland (GF, DF) w. cherry glaze & cranberry jus

Local Granite Belt Lamb Shank w. rosemary & mint demi glaze



# **Sides**

ALL MAINS SERVED WITH A CHOICE OF TWO SIDES

Sauteed Brocolinni (VEG, GF)

local broccolinni, sauteed in almond butter

Roasted Pumpkin (VE, VEG, GF, DF)

baked in honey glaze, w. rosemary salt, thyme

Mixed Leaf Salad (VE, VEG, GF, DF)

Tossed in honey mustard dressing

Crunchy Potatoes (VE, VEG, DF, GF)

w. confit garlic, red wine gastrique

Char Grilled Zucchini (VE, VEG, GF, DF)

marinated in herbs

Frittes (VE, VEG, GF, DF)

fries served w. housemade aioli

Seasonal Desserts (GF, DFO)

We will let you know what dessert options we currently have available

SELECT FROM THE BELOW TWO OPTIONS FROM EACH COURSE + TWO SIDES

TWO COURSE ALT DROP

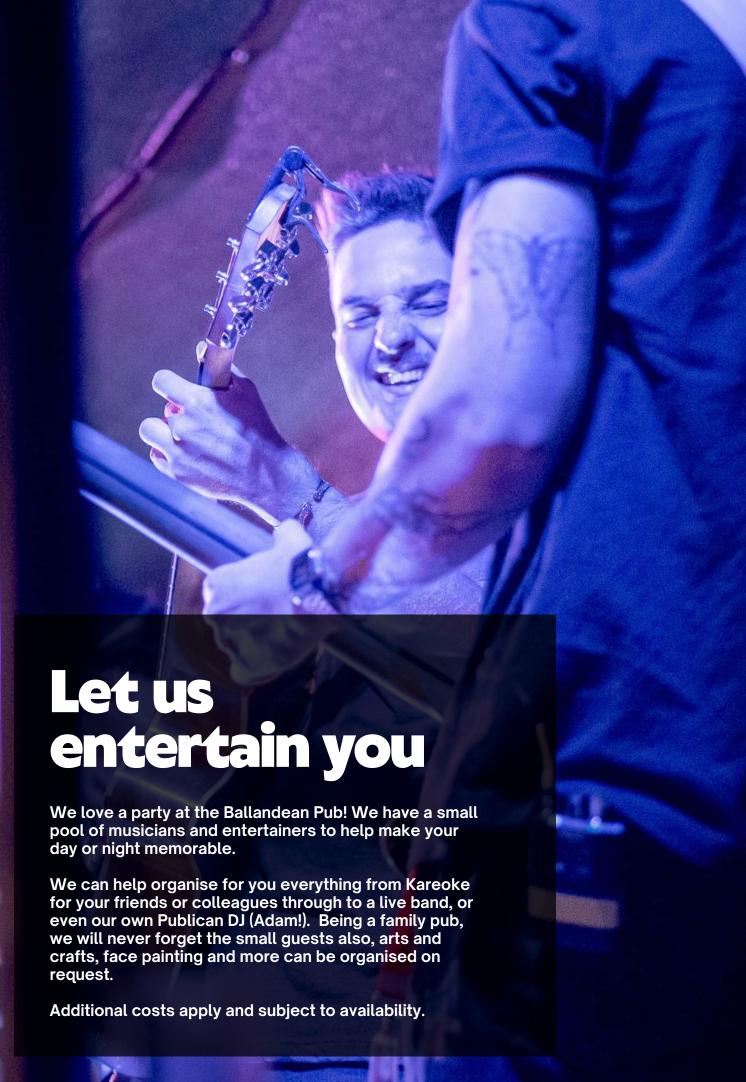
\$55 per person (+\$8.50pp premium)

THREE COURSE ALT DROP

\$69 per person (+\$8.50pp premium)

**Additional Sides** 

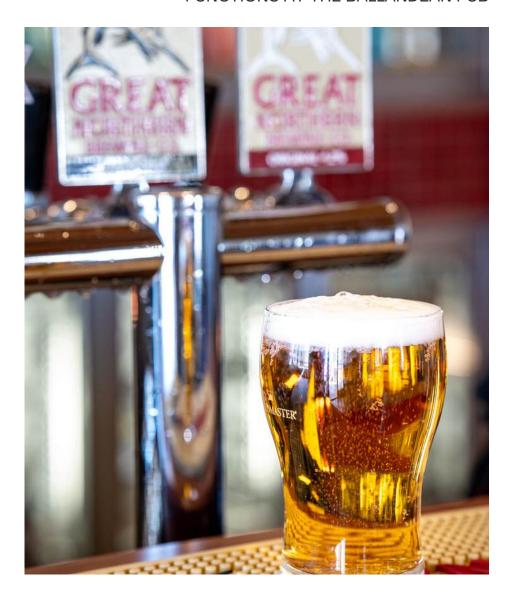
\$5.00 per person







# **Drinks Packages**



### **DRINKS PACKAGES**

Dear Vincent Shiraz Viognier Dear Vincent Viognier House Sparkling wine Great Northern Tap Beers

**TWO HOUR DRINKS PACKAGE** \$29 per person

THREE HOUR DRINKS PACKAGE \$42 per person

**FOUR HOUR DRINKS PACKAGE** \$55 per person

## PREMIUM DRINKS PACKAGES

Dear Vincent Shiraz Viognier Dear Vincent Viognier Dear Vincent Chardonnay Golden Grove Rosé Brose Great Northern Tap Beers XXXX Gold Tap Beer Coopers Tap Beer Basic house spirits

**TWO HOUR DRINKS PACKAGE** \$40 per person

THREE HOUR DRINKS PACKAGE \$60 per person

**FOUR HOUR DRINKS PACKAGE** \$80 per person





# Our other businesses.



## UPSCALE FOOD TRUCKS & VINEYARD

In addition to the Ballandean Pub, we operate the St Judes vineyard and wine brand Dear Vincent. Associated with those businesses and the pub is two food truck offerings, that can be booked for private and commercial events, both onsite and off-site.

Rosa: Rosa is our upscale Italian food truck, featuring hand made pastas, and a small 'Italian snack' menu, through the truck we have capacity to cater a variety of events from festivals and markets through to private catering for weddings, birthdays etc.

Bonne Merdé: We love French food and, Bonne Merdé is our upscale French offering. Featuring a Parisan inspired bistro menu that can again cater private events, weddings etc through to large scale festivals.

For more information, please contact Adam, 0422 057 333





# **General Terms**

### MINIMUM SPEND AND NUMBERS

Minimum spends apply across the board at the Ballandean Pub for some areas only:

- Exclusive use of the beer garden (Fri-Sun), \$6,000
- Exclusive use of the beer garden (Mon-Thur) \$2,000
- Exclusive use of the restaurant (Fri-Sun), \$3,500
- Exclusive use of the restaurant (Mon-Thur) \$1,500
- Whole venue buy out (Fri-Sun) \$15,000
- Whole venue buy out (Mon-Thu) \$8,000

Other minimum spend criteria applies. No minimum spend on tables in the beer garden or restaurant for groups under 25, and 20 respectively.

A deposit is required for any exclusive use booking of 10% of the booking value. This is refundable if the booking is cancelled with 14 days notice.

### MENU AND DIETARIES

The menu and package selected needs to be confirmed no later than 14 days prior the event date, no changes can be made within 7 days of the event date (additional costs may apply).

Most dietaries can be accommodated however please consultant with the team with any dietaries you are aware of. The option of a bar tab/cash bar can be arranged if preferred.

### **HIRE PERIOD**

each booking is for one service being either lunch or dinner. A booking period is 12-4pm and 5.30pm - 11pm. Guests may have access to the area between 1-2 hours prior to their event start time to setup.

### LIQUOR LICENSING

We hold a commercial hotel license. Guests who are showing signs of intoxication or who cannot produce a government issued ID will be refused service. Anyone supplying alcohol to minors or minors who consume alcohol will be asked to leave the property. Drinks deemed to cause rapid intoxication will be limited and allowed on a case by case basis.

Children under 12 years old are welcome, however it's the parent, guardian or guests responsibility that they are supervised at all times.

### DAMAGE AND GUEST BEHAVIOUR

The conduct of all guests are the organisers responsibility. Any damages caused to the property will be at the financial responsibility of the organiser. All equipment brought onto the site must be collected prior to opening the next day or removed that night.



# BALLANDEAN Pub

FOR BOOKINGS CALL ADAM 0422 057 333 AP@BALLANDEANPUB.COM.AU