



TRAWLERS FUNCTION ROOM INFORMATION

Min Guest 50 people for functions 30 for conference meeting

Trawlers offers a completely private room overlooking the river with separate bar area, own kitchen, dance floor and media wall, making it the perfect spot for dinners, weddings, events, conferences, meetings and any celebration.

MAX CAPACITY (Under Covid Restrictions) – 70

ROOM SIZE 7.8 X 8.3

ROOM HIRE PER DAY - \$120

WEDDING HIRE PER DAY - \$200

ROOM HIRE PER HOUR - \$30

CAPACITIES:

U-SHAPE - 48

CLASS ROOM - 31

BANQUET - 60

THEATRE – 60

COCKTAIL - 70

ROOM HIRE RATES INCLUDE:

Room set to your specification

Linen Requirements

Standard Serviettes

Table and chair requirements

Service staff

Cleaning of the room

White Chair Covers (inclusive for Wedding Hire Fee Only)

Cake Table

SET UP:

Table requirements are requested 7 days prior to your event to guarantee correct set up. Provided no other function booking has been made, set up can be conducted the day before the event. If a function is booked on the prior day, access would be available from 10:00am on the day of event. However, if you request that set up must be required the day before your event, a charge will apply.

CATERING:

Please find following our range of function menus. Menus can be specially tailored to suit your requirements. No food or beverage is permitted to be brought into the Argosy Motor Inn due to health regulations. The exception to this is celebration cake - you are welcome to organise your cake and have it delivered here on the day of the event.

FUNCTION CONFIRMATION:

To ensure that your function is a success, we recommend that details be confirmed 10 working days prior to your function.

FINAL NUMBERS:

For catering purposes menus are required 10 days in advance. Final numbers are required no later than 7 working days prior to the event. This number will be accepted as a guarantee and charges will be made accordingly. Full payment is required prior to the day of event.

PLEASE NOTE:

Function rooms are available on Public Holidays or during the Easter, Christmas and New Year's break, however, a 15% surcharge may be applicable. A 15% surcharge will apply on Sunday.

SET MENU OPTIONS

THREE COURSE ALTERNATE DROP MENU \$65.00

Select 2 entrees, 2 mains & 2 desserts;
these will be served to the table alternatively

TWO COURSE ALTERNATE DROP MENU \$55.00

Select 2 entrees and 2 mains OR 2 mains and 2 desserts;
these will be served to the table alternatively

Price includes dinner roll, self-serve tea, coffee & after dinner mints

ENTREES...

Toasted Sour Dough

Served with whipped garlic parsley butter and pistachio dukkah

Tomato Bruschetta

Toasted sour dough bread topped with basil pesto, tomato, Spanish onion, chives and balsamic reduction

Sticky Asian Pork Belly

Served with apple sauce and crisp Asian slaw

Classic Prawn Cocktail

Marinated poached prawns, iceberg lettuce, cocktail sauce and fresh lemon

Satay Chicken Skewers

Served with rice and slaw

Mushroom Cups

Stuffed with a cream cheese mix of tomato, onion, basil and roast capsicum, crumbed, then fried, served with basil pesto and rocket

Pepper Beef Salad

Medium rare beef with rocket, sun-dried tomatoes, Spanish onion, julienne carrot and seeded mustard dressing

Soups

Potato, leek and bacon;

Pumpkin;

Pea and ham;

Chicken and corn; or,

Carrot and cumin



MAINS...

Classic Roast

Turkey, beef, lamb, pork or chicken served with roasted vegetables, pan gravy, and their condiments

Chicken Maryland

With garlic chat potatoes, braised red cabbage, green beans and cranberry jus

Braised Red Wine Beef Cheeks

Served on creamy mashed potato with baby carrots

Grilled Salmon Fillet

On a citrus salad with chimichurri

Marinated Chicken Breast

Roasted, served with sweet potato puree, green beans, creamy mushroom sauce and sweet potato curls

Mustard Crusted Beef Sirloin

Grilled chat potatoes, parsnip puree and pan jus

Chicken Roulade

Chicken breast filled with tomato pesto, mozzarella and basil leaves then rolled and wrapped and prosciutto served on sweet potato puree with green beans and creamy garlic white wine sauce

Slow Cooked Pulled Lamb Shoulder

With garlic sautéed green beans, roasted baby carrots, creamy mash potato and pan gravy

DESSERTS...

Apple and Raspberry Crumble

Served with double cream

Warm Chocolate Brownie

Served with vanilla ice cream and chocolate shavings

Toasted Coconut Panna Cotta

Served with mango puree

Cheesecake

Cookies and cream, mixed berry, chocolate or caramel served with double cream

Chocolate Mousse

With a dollop of cream and chocolate shavings

Sticky date Pudding

Served warm with butterscotch sauce and a dollop of cream

Mini Pavlova

With cream and berries

Fresh Fruit Salad

Seasonal fruit served with passionfruit pulp and cream



BUFFET OPTIONS

THREE COURSE MENU \$75.00

Entree, Mains & Dessert self serve buffet

TWO COURSE MENU \$65.00

Main & Dessert self serve buffet

Minimum booking of 50 guests

Price includes self-serve tea, coffee & after dinner mints

ENTREES...

Soup of your choice
Served with a warm dinner roll

Prawn Cocktail
Succulent fresh shrimp upon cos lettuce & topped with the Chefs divine cocktail sauce

MAINS...

Classic Roast Carvery
Lamb, Pork, Beef, Turkey or Chicken
select two of the above meats

Baked Potato and Baked Pumpkin

Assorted Selection of
Seasonal Hot Vegetables

Cold Meat Platters

Assorted Selection of Chef's Salads

Artisan Bread

DESSERTS...

Homemade Cheesecake
Pavlovas
Fresh Fruit Salad
Sticky Date Pudding



PLATTER OPTIONS

Platters serve 10-15 people

HOT PLATTER \$180

Sausage Rolls
Party Pies
Dim Sims
Spring Rolls
Wing Dings
Garlic Balls

ANTIPASTO \$200

Cured Meat
Dips
Cheese
Dried and Fresh Fruit
Pickled Vegetables
Nuts
Crackers

SANDWICH \$150

Mixed assortment of meats
and salads

DIPS \$50

3 Dips
Carrots
Celery
Crackers

4 CHEESE AND CRACKERS \$75

Marinated Feta
Camembert
Cheddar Cubes
Roaring 40's Blue

CHEESE AND DIPS \$100

Our four cheeses
3 dips
Crackers
Celery
Carrot

FRUIT PLATTER (POA)

Fresh Fruit available due to
season

SLAB CAKE \$75

Chocolate
Banana
Carrot

SAVOURY TOAST \$100



COCKTAIL MENU

CHOOSE (PRICE PER PERSON)

6 ITEMS \$16.99 or 8 ITEMS \$20.99 or 10 ITEMS \$25.99

Grilled Mushroom and
Beetroot Cream Cheese
Blinis

Cherry Tomato
Mozzarella and Basil
Blinis

Chicken Wings

Chicken Skewers

Roasted Pumpkin and
Feta Tartlets

Chicken Caesar Cups

Sticky Pork Belly Pieces

Roasted Beetroot and
Goats Cheese Tartlets

Sausage Rolls
(homemade)

Smoked Salmon, Dill
Crème Fraiche Crostini

Salt and Pepper
Calamari

Mexican Beef and Corn
Salsa Tartlets

Prawn & Mango Salsa
Spoons

Arancini Balls

Mushroom Cups

Sweet Potato Chips

Mini Pavlova Pieces

Chocolate Mousse Shot
Glasses

Mini Lemon Meringue
Tarts

Pizza Pieces

Sliders (beef or chicken)



WET DISH BUFFET MENU

Minimum booking of 50 guests
\$35 PER PERSON
ADD SOUP - \$10 PER PERSON
ADD SWEETS - \$15 PER PERSON

Beef Stroganoff
Creamy Chicken
Slow Braised Pulled Lamb
Tuna Mornay
Selection of Chefs Salad
Vegetable Medley
Mini Roast Potatoes
Rice

MORNING or AFTERNOON TEA MENU

\$\$ PER HEAD PER ITEM

Mixed Assortment of Muffins \$10.99
Sweet scones served with whipped cream and jam OR
savoury scones with salted butter \$8.99
Mixed pastries \$12.99
Sandwiches by the round \$8.99
Biscuits \$5.99
Slab Cake (Chocolate, Banana, Carrot) \$8.99

Room Hire includes self-serve tea & coffee



