

A hand holding a martini glass with a lemon wedge garnish against a background of green foliage.

# **FUNCTIONS**

**TUGUN  
TAVERN**

# WELCOME

TUGUN TAVERN

## OUR VENUE AT A GLANCE

STATE OF  
THE ART SPACES

2 EVENT SPACES

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SMALL & MEDIUM  
EVENTS

UP TO 150 PEOPLE

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PREMIUM PACKAGES

**Welcome to Tugun Tavern**, where your special moments become extraordinary memories! This functions package shows off our versatile array of beautifully appointed rooms and spaces, tailored to suit a myriad of events. Whether you're planning a birthday, work party, or a lively celebration, we have the perfect setting for you. Our comprehensive packages are designed to make your day seamless and unforgettable, featuring customisable options to suit your unique preferences.



To enquire for your next event, please contact our functions team at [functions@mcguireshotels.com.au](mailto:functions@mcguireshotels.com.au). Our dedicated event staff are here to guide you every step of the way, ensuring your event exceeds expectations. Should you have any questions or special requests, feel free to reach out – your vision is our priority. Come, celebrate, and let us make your day the best it can be at Tugun Tavern.

# SPACES

## TUGUN TAVERN

### THE BEER GARDEN

The Beer Garden is the perfect alfresco event space for functions and events. From after work drinks to birthday celebrations, The Beer Garden is a great place to relax with a glass of wine or beer and catch up with your friends over tasty snacks or cocktails.

**CAPACITY: MAX 50 COCKTAIL**



### RESTAURANT

Our Restaurant is the perfect space for intimate lunches that stretch into leisurely afternoons, or elegant dinners that leave a lasting impression. Enjoy fresh produce and pub classics served alongside cold beers, wines and cocktails.

The Restaurant comfortably accommodates groups of all sizes, from casual group dining to large scale celebrations. Looking for a more exclusive event? The entire area can be booked for your next event!

**CAPACITY: MAX 100 SIT DOWN**

A close-up photograph of several appetizers on a wooden cutting board. Each appetizer consists of a small piece of toasted bread topped with a slice of smoked salmon, a dollop of white cream cheese, and garnished with fresh green microgreens and a small amount of black caviar. The background is slightly blurred, showing more of the same appetizers and some sliced red onions and tomatoes.

# FOOD PACKAGES

### CANAPÉS PACKAGES

#### 30 PAX MINIMUM

6 ITEMS	3 HOT & 3 COLD	\$24PP
8 ITEMS	4 HOT & 4 COLD	\$32PP
10 ITEMS	5 HOT & 5 COLD	\$40PP
12 ITEMS	6 HOT & 6 COLD	\$48PP

#### DETAILS

Indulge in culinary perfection with our canapés package, a symphony of flavours crafted for unforgettable moments.

#### DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian
- VN** - Vegan
- GF** - Gluten Free



#### COLD

Smoked salmon crostini with dill cream, fried capers & watercress <sup>GF</sup>

Spiced guacamole and Mooloolaba prawn tart

Mushroom & caramelised onion tartlet with fetta cheese <sup>V</sup>

Rare beef on crispy bread with horseradish cream & watercress <sup>GF</sup>

Smoked chicken poke bowl with mesclun, cherry tomato, red onion, cucumber, orange segments & sesame dressing <sup>GF</sup>

Sun-dried tomato pesto tart with marinated fetta <sup>V</sup>

Italian antipasto skewer with fetta, salami & Spanish olives <sup>GF</sup>

Red wine poached pear with mascarpone & balsamic glaze <sup>V/GFO</sup>

Natural oyster with a homemade mignonette dressing

Chicken & capsicum mousse tart with crumbled fetta

#### HOT

Devils on horseback (bacon wrapped prune) <sup>GF</sup>

Authentic satay chicken skewer with house made mild satay sauce <sup>GF</sup>

Peking duck spring roll with hoisin sauce

Sticky pork belly bite with sweet chilli sauce <sup>GF</sup>

Mushroom & truffle arancini with shaved parmesan, garlic aioli <sup>V/VNO</sup>

Premium house made sausage rolls with tomato relish and watercress

Lamb kofta with tzatziki dressing <sup>GF</sup>

Coconut prawn cutlet with sweet chilli sauce

House made Italian meatballs with Napoli sauce & shaved parmesan <sup>GF</sup>

Crumbed camembert cheese with cranberry sauce <sup>V</sup>

## PLATTERS

### DETAILS

Discover a feast for the senses with our tantalising platters. Contact your Event Manager for expert guidance on selecting the perfect quantity to elevate your event's culinary experience.

### DIETARIES

All dietary requirements can be catered for.



### FRUIT PLATTER \$75

Freshly sliced seasonal fruit

### ANTIPASTO PLATTER \$90

Crackers, prosciutto, salami, fetta cheese, bocconcini, char-grilled mushrooms, char-grilled zucchini, sun-dried tomatoes, marinade olives & sweet pickles

### CHEESE PLATTER \$95

Deluxe duo of cheeses, fresh berries, quince paste, dried fruit, toasted nuts & crackers

### PIZZA PLATTER \$70

Choice of two pizza toppings: meatlovers, ham and pineapple or vegetarian

### LET'S PARTY PLATTER \$95

Chicken dim sims<sup>10</sup>, premium Angus beef pie<sup>10</sup> & house made sausage rolls<sup>10</sup> served with tomato sauce and sweet chilli sauce

### HOT SEAFOOD PLATTER \$95

Coconut crumbed prawns<sup>12</sup>, salt and pepper calamari<sup>15</sup> & battered flathead<sup>10</sup> served with lemon, tartare sauce and tomato sauce

### VEGETARIAN PLATTER \$90

Mixed vegetable spring rolls<sup>10</sup>, vegetables samosas<sup>10</sup> & spinach and ricotta rolls<sup>10</sup> served with tomato sauce and sweet chilli sauce

### SPICED WINGS PLATTER \$75

Secret spiced wings<sup>50</sup> with blue cheese sauce, buffalo sauce and smokey BBQ sauce

### SLIDERS PLATTER \$90

BBQ pork with coleslaw<sup>10</sup>, beef pattie with cheese and tomato relish<sup>10</sup> & grilled halloumi cheese with rocket<sup>10</sup>, served on a toasted brioche bun

### KIDS PLATTER \$60

Chicken nuggets, fish fingers, cheerios and chips served with tomato sauce

### SET MENUS

#### DETAILS

Discover convenience and flavour with our set menus - ideal for corporate lunches and casual gatherings. Enjoy a curated selection that promises a delightful dining experience for any occasion.

#### DIETARIES

All dietary requirements can be catered for.

- V** - Vegetarian
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### SPORTSMAN'S LUNCH \$40PP

*Cheesy garlic bread to share down the middle of the table. Your choice of **two** of the below menu options served alternate drop.*

**200G Rump Steak**, cooked medium and served with potato gratin and a Caesar salad topped with a red wine jus

**Grilled Chicken Supreme** with sweet potato mash, roasted tomato, broccolini and a mushroom sauce

**Traditional Chicken Parmy** served with chips and a Caesar salad

**Crispy Skin Barramundi** served with potato gratin and a Caesar salad

**300G Pork Cutlet** served with buttered mash and broccolini

**Roast Vegetable Stack** served with chips and a vegetarian Caesar salad <sup>V/VNO</sup>

### FAMILY SHARE AFFAIR \$42.5PP

*Served down the middle of the table and designed to share.*

- Cheesy Garlic Bread
- Smokey BBQ Chicken Wings
- Beer Battered Flathead
- Meatlovers Pizza
- Hawaiian Pizza
- Chips
- Fresh Garden Salad



## BUFFET

### 40 PAX MINIMUM

ADULTS - \$70PP  
 KIDS (6-12) - \$40PP  
 KIDS (0-5) - \$10PP

### DETAILS

- Not an all you can eat buffet
- Extra charges will be added to final invoice in the event that extra people arrive
- No takeaway permitted
- Buffet is available for 90 minutes as per our food safety license

### DIETARIES

All dietary requirements can be catered for.

**V** - Vegetarian      **VO** - Vegetarian Option  
**VN** - Vegan          **VNO** - Vegan Option  
**GF** - Gluten Free    **GFO** - Gluten Free Option



## OUR BUFFET INCLUDES:

- Two hot dishes
- Roast carvery
- Two salads
- Steamed and roast vegetables
- Steamed rice or cauliflower gratin
- Selection of petit fours
- Seasonal fruit
- Bread rolls

## YOUR CHOICES:

### HOT DISH

*Choice of two dishes below:*

Beef stroganoff <sup>GF</sup>  
 Traditional butter chicken <sup>GF</sup>  
 Thai red curry with pork belly <sup>GF</sup>  
 Lemon and garlic butter barramundi <sup>GF</sup>

### ROAST CARVERY

*Choice of one dish below:*

Mustard roast beef <sup>GF</sup>  
 Roast pork leg with crackling <sup>GF</sup>  
 Roast marinated lamb <sup>GF</sup>  
 Roast lemon & thyme chicken <sup>GF</sup>

### SALADS

*Choice of two dishes below:*

Caesar Salad <sup>GFO</sup>  
 Garden Salad <sup>GF/V</sup>  
 Pasta Salad <sup>GF</sup>  
 Coleslaw <sup>GF/V</sup>

## ADD COLD SEAFOOD BUFFET?

Add cold seafood to buffet for only \$15 extra per person. Cold seafood options include smoked salmon, cooked prawns and marinated mussels.



## FORMAL MENU

### 20 PAX MINIMUM

1 COURSE - \$39PP (MAIN ONLY)

2 COURSES - \$65PP

3 COURSES - \$75PP

### DETAILS

Indulge in sophistication with our formal menu, offering your choice of two exquisite dishes per course, elegantly served alternate drop.

### DIETARIES

All dietary requirements can be catered for.

**V** - Vegetarian

**VO** - Vegetarian Option

**VN** - Vegan

**VNO** - Vegan Option

**GF** - Gluten Free

**GFO** - Gluten Free Option



## ENTRÉES

**Chicken Caesar Salad**  
with cos lettuce, croutons, parmesan, poached egg & crispy prosciutto <sup>GFO/VO</sup>

**Smoked Salmon**  
with crème fraîche, fried capers, watercress salad & crispy bread

**House Smoked Chicken Breast** with semi-dried tomato, red onion & watercress salad, served with garlic aioli <sup>GF</sup>

**Roasted Field Mushroom**, with rosemary and garlic, topped with rocket, red onion and parmesan cheese with a balsamic glaze <sup>GFO/V</sup>

## MAINS

**200G Grilled Salmon**  
served with butter-roasted potato wedges, seasonal greens, baby carrots and a creamy pesto sauce <sup>GF</sup>

**Grilled Pork Striploin**  
served with rosemary and garlic roasted potato, seasonal greens, caramelised apple and red wine jus <sup>GF</sup>

**200G Eye Fillet** served with creamy potato mash, grilled mushrooms, wilted spinach and red wine jus <sup>GF</sup>

**Grilled Chicken Supreme**  
with pomme purée, semi-dried tomato, green beans and mushroom ragu <sup>GF</sup>

**Potato Gnocchi**  
with mushrooms, red onion and peas, in a creamy truffle sauce, topped with parmesan cheese and truffle oil <sup>V</sup>

## DESSERTS

**Lemon Meringue Tart**  
Hand torched marshmallow meringue crowning a tangy lemon curd in a sweet tart shell, served with passionfruit coulis, whipped cream & fresh berries

**Peach and Passionfruit Cheesecake** Baked creamy cheesecake with a tropical blend of peach & passionfruit, served with whipped cream & fresh berries <sup>GF</sup>

**Chocolate Mud Cake**  
mouth-watering muddy vegan chocolate cake topped with a creamy chocolate rosette, served with a sprinkle of dried raspberries, whipped cream & fresh berries <sup>DF/VN</sup>

**Petit Four**  
chef's selection of four sweets, served with cream & fresh berries

## BREAKFAST PACKAGES

20 PAX MINIMUM

### DETAILS

Elevate your morning event with our breakfast packages! All packages include a fresh juice, brewed coffee and tea station.

### DIETARIES

All dietary requirements can be catered for.

**V** - Vegetarian

**VO** - Vegetarian Option

**VN** - Vegan

**VNO** - Vegan Option

**GF** - Gluten Free

**GFO** - Gluten Free Option



### EXPRESS BREAKFAST

\$22PP

*Choice of one of the below menu items:*

- Ham and cheese toasted sandwich
- Chicken and avocado toasted sandwich
- Camembert cheese and cranberry jam toasted sandwich <sup>V</sup>
- Croissant with a selection of spreads <sup>V</sup>
- Bacon and egg burger with cheese and tomato relish <sup>GFO</sup>

### CONTINENTAL BREAKFAST

\$28PP

*Choice of two of the below menu items:*

- Selection of Danish pastries and muffins
- Individual fruit salads
- Fruit and yoghurt parfaits
- Cereals with a selection of milks and vanilla yoghurt

### THE SUNRISE SOCIAL

\$35PP

*Chef's selection of pastries <sup>1pp</sup> on arrival PLUS your choice of one of the below menu items:*

- Scrambled eggs on a toasted Turkish bread, bacon rasher, grilled tomato, hash brown, chipolata sausages and tomato relish.
- Smashed avocado on toasted sourdough, soft poached egg, roasted field mushrooms, grilled tomato, rocket, crumbled fetta and toasted walnuts.
- Eggs benedict on toasted sourdough with bacon rasher, wilted spinach and Hollandaise sauce.

*Each option served individually.*



# EXTRAS & DETAILS

# EXTRAS

TUGUN TAVERN

## CAKEAGE:

Want to bring your own cake? No worries at all! We provide several cakeage options:

### OPTION 1: \$1 PER PERSON

We will store your cake before and after the event, cut and serve your cake on a platter.

### OPTION 2: \$4 PER PERSON

We will store your cake before and after the event, cut and plate your cake individually with strawberries and cream.

### OPTION 3: NO COST

No cake storage before or after the event is approved, we will provide a knife, side plates and spoons for you to serve the cake for your party.

All cakes must be picked up no later than 11am the following day.



## PREFERRED SUPPLIERS:

### DECOR:

Beautiful Illusions  
www.beautifulillusions.com.au  
Jodie 0416 182 276  
Stephanie 0412 179 214

### DANCE FLOORS:

Pro Stage QLD  
www.prostageqld.com  
0411 196 915  
info@prostageqld.com

### AUDIO VISUAL:

Microhire QLD  
www.microhire.com.au  
07 3736 1233

Twisted Pair Productions  
www.twistedpairproductions.com.au  
info@tppro.com.au  
07 3162 0556

## BESPOKE:

*Looking for something special for your event that is not listed? Speak to your Event Manager!*

*We are open to specific requests and additional services!*

### JUKE BOX & PHOTO BOOTH:

Party Animals  
www.partyanimalshire.com.au  
1800 999 925 / 0407 189 415

### LIVE ENTERTAINMENT:

Available upon request. Please speak to your functions co-ordinator.

### CONFIRMATION & DEPOSITS

Submit the completed booking form to secure your reservation. Upon processing, you'll receive a confirmation email with deposit invoice or payment receipt. Your booking is confirmed only upon receipt of the confirmation email. Note: No space is reserved before this point. Full prepayment may be required for events within 14 days of booking.

### CONFIRMATION OF DETAILS & PAYMENTS

Event details, including guest numbers and menu choices, must be finalized two weeks before the event. Payments are due one week before, based on confirmed numbers. No refunds for guest decreases after confirmation. Cheques accepted by arrangement; some packages require minimum numbers.

### EVENT CANCELLATION/ POSTPONEMENT

Cancellations must be confirmed in writing. If rescheduled, the deposit and other payments contribute to the new date. Cancellation terms:

Over 90 days: forfeit prepaid deposit.  
15-90 days: 20% of estimated event cost.  
14-8 days: 50% of estimated cost (excluding deposit).  
Within 7 days: 100% of estimated event cost.

### PRICING & SURCHARGES

Prices and inclusions may change without notice, except for finalized bookings. A \$200 surcharge may apply for major changes to setup or audiovisual on the event day. Labor surcharges for Sunday events (10%) and Public Holidays (15%). A 20% deposit is required for Leisure Group room bookings.

### EXTENSIONS OF TIME

Celebrating beyond agreed time incurs \$150 per half hour. Notify intention to extend before the event; approval at Manager's discretion. Failure to vacate by confirmed time may result in charges.

### DIETARY REQUIREMENTS

A surcharge of up to \$25 per person may be applicable for special dietaries. This will be at the discretion of the hotel.

### CLEANING

A cleaning fee is applicable for the disposal of any boxes or removal of excessive waste upon the completion of the booked event. Should professional cleaning be required this fee will be payable. The fee applicable is at the discretion of the Hotel.

### HOTEL RULES & REGULATIONS

All guests are subject to the General Rules and Regulations of the McGuire's Hotels. Dress standards are applicable and Management reserves the right to refuse entry. McGuire's Hotels are under 24-hour video surveillance.

### RSA & VENUE POLICIES

Alcoholic beverages will only be served to those persons over the age of 18 years. If asked, all persons must be able to provide photo I.D. Any guests without photo I.D. will be considered underage.

Management reserves the right to refuse entry to/ remove any patron from the premises. All current RSA laws and McGuire's Venue Policies must be adhered to. No outside food or beverages allowed on hotel property.

Conduct your event orderly and lawfully, following hotel's liquor license conditions. The hotel may terminate your event if it believes it's not conducted appropriately. Conditions available upon request. The Hotel has no responsibility to you for any costs, damages or expenses that you may incur in relation to the Hotel's termination of your event caused by breaking these policies.

You must ensure that nothing is nailed, screwed or adhered in any way to any wall, door or other part of the building unless the Hotel grants prior permission.

No smoke machines, special balloon effects, or pyrotechnics without prior approval due to potential impact on hotel smoke detectors. If an unauthorized use triggers a Fire Brigade response, you are responsible for any charges incurred by the hotel.

You are responsible for setup and breakdown costs. Inform your function co-ordinator of all deliveries, marking them with the event name and date.

All music - band, DJ, jukebox etc - must adhere to a 90 decibel noise level restriction.

### DAMAGE AND LOSS

Client must cover costs for any accidental damage to premises, equipment, or personal property, including that of guests or contractors.

### DELIVERY AND COLLECTION

No client shall leave on or deliver any goods, materials or equipment to the premises, without prior managerial consent. You are responsible for the booking of delivery/ courier services to collect any items left at the hotel after your event.

Items not collected within 7 days, including 3rd party deliveries, will be disposed of. While efforts are made for safekeeping, McGuire's Hotels don't take responsibility for items on premises.

### SECURITY

Management reserves the right to request security if they deem it necessary, and that security be paid for by the client.

### SET UP AND PACK DOWN TIMES

The client is only permitted to set up and pack down within the times listed in the table on page one. Failure to do so will result in an additional charge which will be at the discretion of the Hotel.

### PANDEMIC / NATURAL DISASTER

In the event of a State of Emergency or Government enforced lockdown, McGuire's Hotels will postpone your event to a date that suits both parties at no additional costs. McGuire's Hotels reserves the rights to cover any food costs acquired and any remaining paid monies will be refunded in the event of a full cancellation.



# TUGUN TAVERN

**FOR FURTHER INFORMATION OR TO MAKE  
A BOOKING ENQUIRY, PLEASE CONTACT  
OUR FUNCTIONS TEAM VIA EMAIL**

**[functions@mcguireshotels.com.au](mailto:functions@mcguireshotels.com.au)**