

FUNCTIONS

**TUGUN
TAVERN**

WELCOME

TUGUN TAVERN

OUR VENUE AT A GLANCE

STATE OF
THE ART SPACES
2 EVENT SPACES

SMALL & MEDIUM
EVENTS
UP TO 150 PEOPLE

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. 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



The 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 surface. Each appetizer consists of a small piece of bread topped with a slice of smoked salmon, a dollop of white cream, and garnished with fresh green microgreens and small black olives. In the background, there are some sliced red onions and tomatoes.

FOOD PACKAGES

FOOD

TUGUN TAVERN

Canapés

Minimum 10 People

6 ITEMS 2 MEAT + 2 SEAFOOD + 2 VEG **\$35PP**

9 ITEMS 3 MEAT + 3 SEAFOOD + 3 VEG **\$50PP**

12 ITEMS 4 MEAT + 4 SEAFOOD + 4 VEG **\$65PP**

DETAILS

Choose any 6, 9 or 12 menu items.



MEAT SELECTION:

Chicken romesco tart with feta cheese

Salami & grilled vegetable skewers ^{GF}

Peking duck pancake

Angus beef pattie slider with cheese & tomato relish

Crumbed chicken garlic ball

Mixed flavour premium party pies

House made premium sausage rolls

SEAFOOD SELECTION:

Natural oyster with homemade mignonette dressing ^{GF • DF (A)}

Smoked salmon crostini with dill cream & shaved fennel ^{GFO (I)}

Prawn & Ginger dumpling ^(I)

VEGETABLE SELECTION:

Marinated vegetable tart ^{V • VN}

Japanese Egg Sandwich Bite ^{V • GFO}

Mushroom arancini ^{V • GF}

Vegetarian spring rolls ^{V • VN}

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.



LET'S PARTY PLATTER \$100

Mixed flavour party pies ¹⁰, premium house made sausage rolls ¹⁰ & garlic chicken balls ¹⁰ served with tomato sauce & aioli

HOT SEAFOOD PLATTER \$110 ⁽¹⁾

Twisted prawn cones ¹⁵, salt & pepper calamari ²⁰, crispy battered flathead ¹⁰ served with tartare sauce & lemon wedges

PIZZA SLAB \$45 ^{GFO}

16 Slices, choose one of the flavours below:

- Meatlovers
- Hawaiian
- Camembert Chicken
- Vegetarian
- Cheese

GLUTEN FREE PLATTER \$100 ^{GF}

Mushroom arancini ¹⁰, Moroccan chicken skewer ¹⁰, beef party pies ¹⁰ served with aioli & tomato sauce

VEGETARIAN PLATTER \$100 ^V

Mixed vegetable money bags ¹⁵, mushroom arancini ¹⁰, spinach & ricotta rolls ¹⁰ served with aioli & sweet chilli sauce

SANDWICHES PLATTER \$100

30 Pieces, please select a maximum of 3 listed options:

- Turkish bread with sliced roast beef, Spanish onion & rocket with honey mustard
- Tortilla wrap with seasoned chicken, smashed avocado, mesclun, Spanish onion & carrot
- Egg, Lettuce & Mayo
- Corn Beef & Pickles
- Fresh ham & cheese

SLIDERS PLATTER \$120

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

SPICED WINGS PLATTER \$90

Secret spiced wings ⁵⁰ with blue cheese sauce, buffalo sauce and smoky BBQ sauce

SOMETHING SWEET PLATTER \$100 ^{GF}

40 Desserts:

Chocolate brownie ^{GF}
Strawberry cheesecake ^{GF}
Raspberry & blueberry friand ^{GF}
Orange & almond loaf ^{GF • DF}

SCONE PLATTER \$90

30 Scones:

Buttermilk scone, served with whipped cream & strawberry jam

SEASONAL FRUIT PLATTER \$100 ^{GF}

Freshly sliced seasonal fruit platter ⁵⁰

LITTLE PEOPLE PARTY PLATTER \$10 PER CHILD ⁽¹⁾

Minimum 10 Children

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

Set Menu

Minimum 10 People

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.



SPORTSMAN'S LUNCH \$45PP

*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 butter mash potato and a Caesar salad topped with a red wine jus ^{GFO}

Chicken Caesar Salad with cos lettuce, croutons, bacon, parmesan, poached egg, Caesar dressing & anchovies

Traditional Chicken Parmy served with chips and a Caesar salad

Lemon Butter Barramundi served with mash, seasonal vegetables & lemon ⁽¹⁾

Char-Grilled Pork Striploin served with potato gratin & seasonal greens ^{GF}

Prawn & Calamari Linguine with broccoli, chilli & garlic tossed in Napoli sauce with fresh herbs ⁽¹⁾

FAMILY SHARE AFFAIR \$47PP

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

- Cheesy Garlic Bread
- Smoky BBQ Chicken Wings
- Beer Battered Flathead ⁽¹⁾
- Meatlovers Pizza
- Garlic Prawn Pizza ⁽¹⁾
- Crispy Chips
- Fresh Garden Salad



We cater to all!

We understand dietaries are a big deal! We can cater for guest's dietary requirements, including:

- Medically diagnosed allergies or intolerances (e.g. coeliac, nut allergy, lactose intolerance)
- Religious or cultural dietary needs (e.g. Halal, Kosher*)
- Vegetarian and vegan preferences

To ensure a high standard of service and food safety, we kindly advise that we do not accommodate lifestyle choices or personal preferences (e.g. keto, paleo, low-carb, dislikes, etc.) as part of our formal catering commitments.

Please ensure all confirmed dietary requirements are submitted no later than 2 weeks prior to the event, so our chefs can prepare accordingly.

**Note: While we do our best, strict Kosher meals may require external catering and incur additional charges.*

DIETARIES KEY:

All dietary requirements can be accommodated for. For details on unlisted dietaries, please speak to your Events Manager.

V - Vegetarian

VN - Vegan

GF - Gluten Free

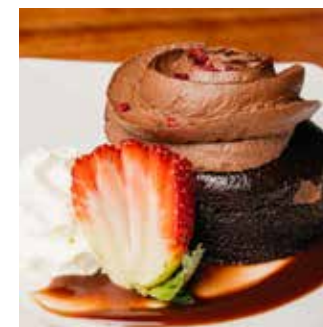
DF - Dairy Free

VO - Vegetarian Option

VNO - Vegan Option

GFO - Gluten Free Option

DFO - Dairy Free Option





EXTRAS & DETAILS

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!

TERMS & CONDITIONS

TUGUN TAVERN

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 diets. 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 – is not permitted.

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.



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

functions@mcguireshotels.com.au