



# *Function Information*

Address: 3/175 Ocean Drive, Twin Waters, 4564, QLD

Phone: 07 5457 0887

email: [info@theloosegoose.com.au](mailto:info@theloosegoose.com.au)



Find us on  
**Facebook**

Find us on  
Instagram



#theloosegoose

## Cocktail Style - Canapés

- ½ hr \$18 (choice of 4)
- 1hr \$26 (choice of 4)
- 2 hrs \$34 (choice of 6)
- 3 hrs \$42 (choice of 6)
- 3.5 hrs \$48 (choice of 6)

Cocktail Style Functions offer many advantages. The atmosphere is more relaxed and provides greater opportunity to circulate and mingle with guests. There is also greater flexibility as the venue will be able to cater for more guests, so larger functions of up to 150 guests are possible.



## Alternate Drop

- \$40pp 2 Mains, 2 Desserts
- \$45pp 2 Entrees, 2 Mains
- \$50pp 2 Entrees, 2 Mains, 2 Desserts

An alternate drop menu will suit functions of any size. This style of dining involves a choice of two dishes for each course. The dishes are served alternatively between guests.



## Table D'hôte

- \$60pp 3 Mains, 3 Desserts
- \$65pp 3 Entrees, 3 Mains
- \$70pp 3 Entrees, 3 Mains, 3 Desserts

Table D'hôte is a multi-course menu at a set price. Choose up to 3 dishes for each course and allow your guests to select their preference from the menu. This option is best suited for small to medium sized functions and will appeal to those looking for a sophisticated and formal dining experience.



# CANAPÉS

Canapés - Choose four or six

## Heavier Option

Beef Tartare on Crouton  
Pork and Prawn Wontons  
Duck Rillettes Tart with Beetroot Relish  
Lamb Croquettes  
Salt and Pepper Calamari **GF**  
Smoked Salmon and Sour Cream Bruschetta  
Scallops and Pancetta with Pea Puree and Caviar **GF**  
Vegetable Samosa  
Vegetable Spring Rolls  
Arancini (*choose between Mushroom, Lemon and Basil*)

## Lighter Option

Pork Crackle with Black Pepper and Lime **GF**  
Prosciutto Wrapped Apple and Blue Cheese **GF**  
Prawn Rice Paper Rolls with Cucumber and Feta **GF**  
Freshly Shucked Oysters (*Natural*) with Lime **GF**  
Vegetarian Goats Cheese and Caramelised Onion Tarts

If you would like Dessert Canapé options please see your  
Function Coordinator

## Entrees

*For Alternate Drop Choose 2*

*For Table D'hôte Choose 3*

Smoked Pork Bruschetta with Labneh, Mustard Dressing, Coriander (*Gluten Free option available*)  
Sautéed Mooloolaba Prawns with Goats Cheese, Olives, Garlic & Chilli **GF**  
Seared Scallops with Cauliflower Puree, Caper & Raisin Paste, Cress Salad **GF**  
Duck & Creamed Leek Tart with Baby Spinach & Pumpkin, Jus **GF**

## Mains

*For Alternate Drop Choose 2*

*For Table D'hôte Choose 3*

Crispy Skin Pork Belly with Sauerkraut, Apple & Walnut Paste, Cress Salad, Jus **GF**  
Pan Seared Salmon with Quinoa, Roquette, Olives & Basil Salad, Lemon Vinaigrette  
Mustard Crusted Braised Lamb Shoulder with Minted Peas, Caramelized Onion, Jus  
Potato Gnocchi with Braised Beef Cheek & Vegetables, Gremolata

## Desserts

*For Alternate Drop Choose 2*

*For Table D'hôte Choose 3*

Chocolate Mousse with Chocolate Soil, Raspberry Gel & Raspberry Sorbet **GF**  
Strawberry Eton Mess **GF**  
(*Strawberries, Meringue, Strawberry Gel, Strawberry Ice Cream*)  
Espresso Creme Brulee with Shortbread  
Passionfruit Tart with Mascarpone & Blood Orange Sorbet

## Sides all \$7 (serves 3-4 people)

*All GF*

Roquette, Pumpkin, Feta & Pine Nut Salad  
Mash Potato with Butter  
Green Salad of Herbs & Mesclun  
Chips with Tomato Sauce and Aioli  
Steamed Green Vegetables

Bread Rolls \$2.50 each

Warm Ciabatta Bread Rolls with Butter

**Standard Beverage Package**  
**price per person**

Includes:

House White, House Red, House Sparkling,  
Local Beers, Juice and Soft Drink

2 Hours @ \$27

3 Hours @ \$32

4 Hours @ \$37

5 Hours @ \$42

6 Hours @ \$47



**Premium Beverage Package**  
**price per person**

Includes:

Premium Red, Premium White, Premium Sparkling,  
Local Beers additional to your choice of two premium Beers,  
Juice and Soft Drink

2 Hours @ \$32

3 Hours @ \$37

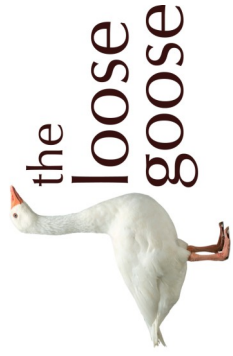
4 Hours @ \$42

5 Hours @ \$47

6 Hours @ \$52



Other options include Cash Bar or Bar Tab



Booking Form

Function Type: \_\_\_\_\_  
Name: \_\_\_\_\_  
Contact Details: \_\_\_\_\_  
Date of Function: \_\_\_\_\_  
Approximate Time: \_\_\_\_\_  
Approximate Number of Guests (*including Children*): \_\_\_\_\_  
Lunch or Dinner: \_\_\_\_\_  
Which Food Package: \_\_\_\_\_  
Which Beverage Package, Tab or Cash Bar: \_\_\_\_\_  
Any Special Dietary Requirements or Allergies: \_\_\_\_\_  
Deposit Amount: \$200 \_\_\_\_\_ or other: 10% \_\_\_\_\_  
Date to be Paid: \_\_\_\_\_  
Signed: \_\_\_\_\_  
Print Name: \_\_\_\_\_  
Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

**BANK OF QUEENSLAND**  
**The Loose Goose**  
**BSB: 124-161**  
**ACCOUNT: 22038012**

Function and Group Bookings Terms and Conditions

\$200 or 10% deposit is non-refundable – one month prior – and will be deducted from your bill on the night.

The Loose Goose will hold a tentative booking for 7 days from the date of the enquiry. If in the event the booking is not confirmed and deposit is not paid, the space may be released without prior notice.

Number of Guests and Menu choices **MUST** be confirmed no later than 14 days prior to your function.

We do not Split Bills. There will be one (1) bill only.

Please **NO** confetti of any kind, if you choose to disregard this rule, \$50 will incur as a clean up fee.

NO BYO for Groups of 20 or more people.