

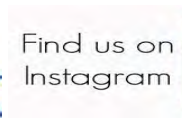


Function Information

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

Phone: 07 5457 0887

email: info@theloosegoose.com.au



#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

Bruschetta of Heirloom Tomato, Basil, Balsamic &
Greek Fetta (*Gluten Free option available*)

Sautéed Mooloolaba Prawns with Goats Cheese,
Olives, Garlic & Chilli **GF**

Chicken Pate with Tomato Chutney, Duck Fat Toast
(*Gluten Free option available*)

Seared Scallops with Bacon, Pumpkin Puree & Herb
Salad **GF**

Desserts

For Alternate Drop Choose 2

For Table D'hôte Choose 3

Caramel Chocolate Mousse with Macerated Cherries,
Cherry Gel & Cherry Sorbet **GF**

Mango Eton Mess **GF**
(*Fresh Mango, Meringue, Mango Sorbet, Mango Gel*)

Tiramisu (*Kahlua Cream, Coffee Sponge & Chocolate*)

Vanilla Creme Brulee with Macadamia Nut Shortbread
(*Gluten Free with no Shortbread*)

Mains

For Alternate Drop Choose 2

For Table D'hôte Choose 3

Pressed Pork Shoulder with Fondant Potato, Waldorf
Salad, Crackle & Jus **GF**

Pan Seared Barramundi, Kipfler Potatoes, Caponata,
Salsa Verde (*Eggplant, Green Olives, Capers & Pine Nuts*)
GF

Mustard Crusted Braised Lamb Shoulder with Minted
Peas

Potato Gnocchi with Braised Beef Cheek &
Vegetables, Gremolata

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

All GF

Roquette, Roast Pumpkin, Feta & Pine Nut Salad
Crushed Kipfler Potatoes with Roasted Garlic Butter
Chips with Tomato Sauce and Aioli
Steamed Green Vegetables

Bread Rolls \$2.50 each

Warm Ciabatta 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.