

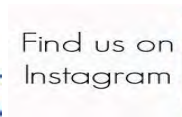


Function Information

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

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#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

Beef Tartare on Crouton
 Pork and Prawn Wontons
 Salt and Pepper Calamari **GF**
 Smoked Salmon, Cream Cheese & Cucumber Bites **GF**
 Vegetable Spring Rolls
 Arancini (*choose between Pumpkin & Sage or Chorizo & Pea*)
 Pork Crackle with Black Pepper and Lime **GF**
 Prosciutto Wrapped Pear & Gruyere **GF**
 Prawn Rice Paper Rolls with Cucumber & Carrot **GF**
 Cherry Tomato, Basil & Bocconcini Bites **GF**
 Pancetta Wrapped Haloumi **GF**
 Goats Cheese and Caramelised Onion Tarts
 Mini Florentine Quiche
 Watermelon, Feta & Balsamic **GF**
 Sticky Pork with Roast Apple & Sesame Seeds
 Polenta & Olive Tapenade **GF**

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

Entrees

For Alternate Drop Choose 2

For Table D'hôte Choose 3

Salmon Cured in Dill and Vodka with Dashi Mayo & Pickle Salad **GF**
 Pulled Pork Croquettes with Corn & Coriander Salsa, Aioli
 Chicken Pate with Tomato Chutney, Duck Fat Toast
(Gluten Free option available)
 Beef Fillet Carpaccio with Horseradish Cream, Lemon & Scratching **GF**
 Bruschetta of Roasted Beetroot, Ricotta, Rocket & Balsamic
(Gluten Free option available)

Mains

For Alternate Drop Choose 2

For Table D'hôte Choose 3

Braised Lamb Shoulder with Hummus, Crushed Peas, Quinoa & Tzatziki **GF**
 Beef Cheek in Plum Sauce with Wombok, Pickled Carrot & Ginger Rice **GF**
 King George Whiting with Marinated Occy, Chorizo, Olive & Fennel Salad **GF**
 High Country Pork Chop with Rubble Mash, Spinach, Cream Leek, Jus and Crackle **GF**
 Roasted Cauliflower, Baby Vegetables, Cavolo Nero, Eschallots & Salsa Verde **GF**

Desserts

For Alternate Drop Choose 2

For Table D'hôte Choose 3

Coconut Pannacotta with Rhubarb Jelly & Candied Coconut **GF**
 Chocolate Mousse with Turkish Delight, Lemon Gel & Salted Caramel Ice Cream **GF**
 Spiced Apple Pudding with Vanilla Ice Cream, Butterscotch Sauce & Raspberries
 Orange Creme Brulee with Macadamia Nut Biscotti
(Gluten Free with no Biscotti)

GF - Gluten Free

Sides (serves 3-4 people)
 Pumpkin, Spinach, Pine Nut & Goats Curd Salad \$8 **GF**
All \$7 (serves 3-4 people)
 Crushed Chat Potatoes with Garlic Butter & Herbs **GF**
 Chips with Tomato Sauce and Aioli **GF**
 Steamed Green Vegetables with Truffle Vinaigrette **GF**

Bread & Butter

Warm Ciabatta Rolls with Butter
 \$2.50 each
 Or
 House-Made Sourdough Roll with Butter
 \$3.50 each
 or
Gluten Free Toasted Bread with Butter
 \$2.50 each

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.