

GREENOCK TAVERN

FUNCTIONS PACKAGE





GET TO KNOW US!

Welcome to The Greenock!

Located in the heart of the beautiful Barossa Valley wine region, The Greenock is your friendly local country pub with a story to tell. Since taking over in 2016, we've focused on keeping the old country pub charm while creating a warm and welcoming space for locals and visitors to enjoy.

We're a small, family-owned business run by Amanda Adams, Chris Adams, and their son Andy. You'll often see one of us around the pub – whether it's behind the bar, chatting with guests, or making sure everything is running smoothly. Being family-owned means we're hands-on, we care about the little details, and we're proud to be part of the local community.

Being located in the Barossa means we're surrounded by some of the best produce and wines in the country, and we love showcasing that. Our menu and drinks list celebrate the incredible local food and wine the region is known for, with a strong focus on supporting local producers wherever we can.

At the end of the day, we want The Greenock to be the kind of place where people can come together, relax, and enjoy good food, good drinks, and great company. Whether you're a local or just passing through, we hope you'll feel right at home.

FUNCTION SPACES



BACK DINING & BACK BEER GARDEN

Our restaurant area boasts a large open space with fireplaces, private bar, stained glass windows, easy access to restrooms and glass doors that open up to our large alfresco area.

Perfect for groups of up to 80 seated or 120 standing.



BACK BEER GARDEN

Our back beer garden is a great spot for a relaxed functions. With a big lawned area out the back, there's plenty of room for the kids and dogs to run around while everyone else enjoys the open space. The area comfortably seats around 60 people or 200 people standing, making it perfect for birthdays, casual celebrations, family get-togethers or any excuse to bring a group together. It's a relaxed outdoor setting where you can enjoy good food, cold drinks and great company in a classic count pub atmosphere.

SET UP TIMES

For lunch time functions, access to your booked area is available from 11:00am at the earliest. Please keep in mind that the pub opens up to the public and service begins from 11:30am, so our team will be actively preparing other reservations during this time. We ask that you are mindful of staff and other patrons during this time.

For dinner functions, you are welcome to arrive for set up from 4:30pm. This provides ample time to organise decorations, arrange any displays, and ensure everything is ready before your guests arrive for the evening.

We kindly ask that all set up is completed within these timeframes to allow our team to continue providing smooth service throughout the venue.

DEPOSITS

To secure your booking for either our Back Dining / Beer Garden or Beer Garden function package, a \$300 deposit is required at the time of your booking. Once your date is confirmed, an invoice will be sent through with simple instructions to complete the payment process. This deposit allows us to reserve the space exclusively for your event and begin preparing for your function. The \$300 deposit is fully refundable if the minimum spend for your selected package is met on the day of your function.

If your plans change, the deposit is also fully refundable for cancellations made up to one month prior to your function date. Cancellations within one month of the event will result in the deposit being forfeited.



LARGER GROUP BOOKING REQUIREMENT

For functions of 60 guests or more, exclusive hire of our Back Dining Room and Beer Garden is required.

This ensures your group has a private, spacious indoor–outdoor area to comfortably dine, mingle, and celebrate away from regular trade.



MINIMUM SPENDS

BACK DINING & BACK BEER GARDEN

There is a \$5,000 minimum spend for our Back Dining Room and Beer Garden package on Friday nights, Saturday lunch and dinner, and Sunday lunch. When you book this package, both back dining and the beer garden are reserved just for you and your guests, giving you a private space to host your function. The area has plenty of room for groups to sit, eat and celebrate, with the lawned beer garden just outside. When this package is booked, the back bar will also be open for the majority of the duration of your event so guests can purchase drinks there throughout the function. It's a great option for larger gatherings and celebrations.

BACK BEER GARDEN

There is a \$1,500 minimum spend to hire out our Back Beer Garden. When you book the space, the beer garden is reserved just for you and your guests, giving you a private area to host your function. The space has plenty of room to spread out, with a large lawned area that is great for kids and dogs. The back bar is open on Friday and Saturday nights and Sunday lunches, making it easy for guests to grab drinks throughout the event. It's a simple, relaxed option for birthday, catch-ups, and casual celebrations at the pub.



FREQUENTLY ASKED QUESTIONS

WHAT AV EQUIPMENT IS AVAILABLE WITHIN MY BACK DINING ROOM BOOKING?

When booking our Back Dining and Beer Garden Package, you'll also have access to a few extra features that can help your function run smoothly. Whether you're planning speeches, a presentation, or just want to play your own music, the space is set up with the following available for use:

- TV, projector and projector screen with laptop connectivity •
Microphone
- Music via Crowd DJ or Spotify

WHAT TIME CAN I HAVE THE SPACE UNTIL?

Lunch bookings can run from 11:30am until 4:30pm (Sunday 11:30am until 4:00pm) and dining bookings can run from 6:00pm until midnight. If you would like an event out of these times, please speak with our friendly staff and they will do their best to accommodate. Last drinks will be called 30 minutes before closing time. Staff will also have the choice to call last drinks early due to the behaviour of the guests.



FREQUENTLY ASKED QUESTIONS

CAN I BRING MY OWN FOOD?

NO, we do not allow you to bring your own catering food for your event due to health and safety requirements.

HAVE ANOTHER QUESTION THAT WASN'T ANSWERED?

Please contact us and we'll be more than happy to answer any and all enquiries!!

Email: functions@thegreenock.com.au

Phone: (08) 8562 8136



TERMS AND CONDITIONS

TENTATIVE BOOKINGS: ENQUIRIES ARE HELD FOR A MAXIMUM OF 7 DAYS.

Confirmation: Confirmed bookings should be communicated in writing to our functions manager at functions@thegreenock.com.au. A function will be deemed to be confirmed only when a required deposit of \$300 is paid. The hotel reserves the right to cancel any bookings when this has not been done within 7 days.

Cancellation: All function cancellations must be submitted in writing to our Functions Manager to functions@thegreenock.com.au. Deposits are fully refundable up until one month prior to your function date. Cancellations made within one month of the event will result in the deposit being forfeited.

Dietary Requirements: We require written notice of all dietary requirements no later than 14 days before your event to ensure we are able to source appropriate stock to cater for this. Items are subject to availability. Dietaries that are advised on the day of the event will be charged in addition to the meals ordered.

Entertainment: If you are wanting live entertainment, we are able to assist you with organising entertainment such as live musicians and DJs for your event.

TERMS AND CONDITIONS

Damage: Organisers of a function are financially responsible for any damage/breakage sustained by organisers, organiser's guests, invitees or any other persons attending or involved in the function. No attachments are to be used on the walls.

Cleaning: General cleaning of the room is included in the cost of your function. If cleaning requirements are deemed to be excessive or any specialised cleaning is required, additional charges will be incurred. You are welcome to use decorations for your function, however nothing can be screwed, nailed or adhered to any wall or surface. Confetti or table scatters must not be used.

Responsible Service and Behaviour: It is your responsibility to make sure that all your guests adhere to our dress code and behave in a responsible manner. We practise responsible service of alcohol and no alcoholic beverages will be consumed by minors (under 18) on our premises under any circumstances. Guests deemed to be intoxicated or behaving in an inappropriate manner will be asked to leave immediately with no exceptions. Staff have the choice to call last drinks early based on the behaviour of the guests.



PLATTERS MENU

PASTRIES (24) PIES, SAUSAGE ROLLS, TOMATO SAUCE- **56**

NUGGETS & CHIPS (40) TOMATO SAUCE- **50**

BRUSCHETTA (20) GRILLED BREAD, TOMATO, RED ONION, BASIL, GARLIC- **85**

HAM & PINEAPPLE PIZZA SLAB (24) TOMATO SUGO, MOZZARELLA, SHAVED HAM, PINEAPPLE- **65**

PEPPERONI PIZZA SLAB (24) TOMATO SUGO, MOZZARELLA, PEPPERONI, OLIVES, FIOR DI LATTE- **70**

MARGARITA PIZZA SLAB (24) TOMATO SUGO, MOZZARELLA, TOMATO SLICES, FRESH BASIL, TOPPED WITH BALSAMIC GLAZE- **65**

PORK BELLY PIZZA SLAB (24) BBQ SAUCE, MOZZARELLA, RED ONION, SMOKED CHEESE, CHILLI, CORIANDER, CHIPOTLE MAYO- **75**

BUTTERMILK CHICKEN TENDERS SRIRACHA MAYO - 80
SLIDERS (20)

KOREAN CHICKEN, SLAW, KOREAN MAYO- **90**

BEEF PATTY, LETTUCE, CHEESE, TOMATO RELISH- **100**

PORK BELLY, APPLE SLAW, CHIPOTLE MAYO- **110**

SALT & PEPPER SQUID (30) TARTARE- **80**

SATAY CHICKEN SKEWERS (20) PEANUT SAUCE- **80**

BEEF SKEWERS (20) GARLIC SOY SAUCE - **120**

ANTIPASTO CHEESE, CURED MEATS, OLIVES, SUNDRIED TOMATOES, SOUR DOUGH BREAD- **135**

DIPS PLATTER ASSORTED DIPS, VEGETABLE STICKS, CREAMERS, SOURDOUGH SLICES- **90**

THE GREENOCK
GROUP MENU

STARTERS

Garlic Flatbread (V, GFO) sml9 / lrg13

Locally made bread, garlic, cheese

Fried Chicken 20

Buttermilk coated tenders, hot honey sauce

Grilled Haloumi (V) 16

Hot Honey, chives

Prawn Dumplings (5) 20

Red curry sauce, coriander

MAINS

Australia fish & chips 1PC 24 / 2PC 32

Battered, crumbed or grilled fish (GF), chips, salad, lemon, tartare

Australian Salt & Pepper Squid 30

Salt and pepper squid, chips, salad, lemon, tartare

300g Striploin 42

House salad, chips

Pork Belly (GF) 40

Charred pumpkin puree, apple + fennel salad, fried broccolini, mustard cream

Jamaican Jerk Chicken 34

Onion jus, sweet potato mash, pineapple salsa

Beef + Bacon Burger 26

Tomato, bacon, cheese, onion, lettuce, bbq sauce, mayo, chips

Fried Chicken Burger 25

Hot honey sauce, pickled daikon, pickled carrot, white cabbage, cheese, chips

Vietnamese Salad Bowl (GF, V, VEO) 20

Pickled carrot, cucumber, lettuce, vermicelli noodles, bean sprouts, red onion, coriander,
nuoc cham sauce

add lemon grass chicken - salt & pepper squid - roast pork +6

grilled prawns +9 - grilled haloumi +5

THE GREENOCK
GROUP MENU

SCHNITZEL

Chicken Schnitzel or Beef Schnitzel 27
Mushroom Schnitzel 24

All schnitzels served with salad and salad.

GRAVY & TOPPINGS

Plain, pepper, Dianne, mushroom +2

Bone marrow butter +4

Hot English, djion or seeded mustard +2

Parmi or Hawaiian +4

Creamy Garlic sauce +4

Greenock Special – bbq sauce, cheese, mushroom, bacon +5

Creamy Garlic Prawns +9

PIZZAS

VEGAN CHEESE & GLUTEN FREE BASES AVAILABLE +3

Pepperoni 24

Nap sauce, mozzarella, mild pepperoni, olives

Pork Belly 28

Bbq sauce, mozzarella, red onion, smoked cheese, chilli, coriander, chipotle mayo

Ham + pineapple 24

Nap sauce, mozzarella, shaved ham, pineapple

Margherita (V) 24

Nap sauce, mozzarella, tomato, fresh basil, balsamic glaze

KIDS MENU

INCLUDES ICE-CREAM & DRINKS

Chicken Nuggets 14

Chips, tomato sauce

Fish & Chips 14

Tomato sauce

Ham & Pineapple Pizza 14

Chips, tomato sauce

Spaghetti Bolognese 14