

# LODGER kitchen & bar



## CELEBRATE FUNCTIONS & EVENTS

Whether it's a work function or family gathering, we'll make it special.



Affordable function packages for 8 to 50 people

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(07) 3256 0699

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## CANAPES

### SAVOURY: *(prices per piece)*

- ❖ Artichoke arancini *(gf)* \$1.00
- ❖ Three cheese stuffed olives *(gf)* \$1.00
- ❖ Cashew cheese with apricot and balsamic crostini *(vegan/gf)* \$1.50
- ❖ Whipped cranberry goats cheese crostini *(vegetarian)* \$1.80
- ❖ Baby Yorkshire puddings with beef, horseradish and rosemary \$2.00
- ❖ Blue cheese, saffron and pistachio mini cones *(vegetarian)* \$2.00
- ❖ Miso king prawn and avocado wonton cup \$2.50
- ❖ Eggplant ravioli with cherry tomato and parmesan *(vegetarian)* \$2.50
- ❖ Moreton rock oyster with lime and cucumber granita *(gf)* \$2.80

### SWEET: *(prices per piece)*

- ❖ Grilled cinnamon pineapple skewer *(vegan/gf)* \$1.00
- ❖ Earl grey and salted caramel brownie *(gf)* \$1.00
- ❖ Lemon meringue tartlets \$1.30
- ❖ Lychee, rose and pistachio pannacotta *(gf)* \$1.50

### SUBSTANTIAL : *(prices per piece)*

- ❖ Duck and mushroom hand pie \$4.00
- ❖ Pork sage and cider sausage roll and tomato chutney \$4.00
- ❖ Ginger and nori chicken with edamame and green bean salad *(gf)* \$4.00
- ❖ Risotto of artichoke, asparagus and pea with pesto *(vegan/gf)* \$3.50

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## THREE COURSE SET MENU SUITABLE FOR 6 TO 20 PEOPLE \$49/PP ALTERNATE DROP

### *Entree:*

Rabbit, pork and pistachio terrine  
with house pickles and sourdough (*gfo*)

*or*

Cashew cheese, spiced apricots, smoked almond,  
balsamic, honeycomb and sourdough (*vegan, gfo*)

### *Main:*

Honey and lime chicken maryland, butternut puree, fried kale,  
pepitas, freekeh, chicken crackling and jus (*gf*)

*or*

Artichoke, asparagus, pea and baby spinach risotto  
with pesto and parmesan (*gf, vegetarian, vegan on request*)

### *Dessert:*

Chocolate fondant cake, tonka bean icecream, honey buttercream,  
honeycomb and cacao nibs (*gf*)

*or*

Eton Mess of summer fruits, hibiscus poached pear,  
meringue and fresh cream (*gf*)

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## FESTIVE BANQUET FEAST

**\$99/PER PERSON (6 PERSON MINIMUM)**

### *Six Courses:*

Moreton rock oysters with jamon and brown butter sauce (*gf*)

Cashew cheese, spiced apricots, smoked almond,  
balsamic, honeycomb and sourdough (*vegan, gfo*)

Turkey ballotine with cranberry, sage, apple and brie (*gf*)

Christmas ham with blackcurrant, juniper and vincotto (*gf*)  
(*carved tableside*)

Vegetable sides to share:

Rosemary potatoes, honey carrots, buttered greens

Figgy puddings with (*gfo*)

Brandy snaps with eggnog cream (*gfo*)

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## BEVERAGE PACKAGES

*Standard Package: \$19/pp*

- ❖ 2 hour unlimited beverage service
- ❖ BTW Sparkling
- ❖ Zilzie Sauvignon Blanc
- ❖ Elderton Cabernet Sauvignon
- ❖ Vodka, Gin, Tequila, White Rum, Dark Rum, Scotch and Bourbon
- ❖ Soft drinks and juices

Add Beer for extra \$4/pp

- ❖ Peroni, Corona, XXXX Gold

Add an extra hour (3 hour package) for \$10/pp

- ❖ Includes complimentary sparkling cocktail on arrival

*Platinum Package: \$55/pp*

- ❖ 3 hour package
- ❖ Cocktail on arrival
- ❖ All listed beers
- ❖ All basic spirits
- ❖ All basic package wines, plus:
  - Mandala Rose
  - Campo Flores Blanco
  - Sons of Eden 'Kennedy' GSM
  - Le Bon Pinot Noir
- ❖ Soft drinks and juices

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## **THE BORING STUFF**

Lodger Kitchen & Bar maintains a strict deposit policy of 20% quoted price paid two weeks before the agreed upon event date (minimum \$100). This will be held to secure the booking and will be subtracted from the final cost of the function.

If the event is cancelled within five days of the quoted date, the deposit is forfeit to Lodger Kitchen & Bar.

Lodger Kitchen & Bar is entitled to change the quoted price if the numbers of attendees increases more the agreed quote.

While every care is taken to ensure guests with dietary requirements are provided for, if they are not disclosed prior to the function date we cannot guarantee they will be given adequate provisions. Please be sure to fill out the dietary requirement form clearly and ahead of time.