

Function & Corporate Dining

PACKAGES



KNOX TAVERN

PRIVATE DINING ROOM PACKAGE

Knox Tavern's private dining room is the perfect location for any private celebration or corporate meeting:

- Seats up to 18,
- TV with HDMI outlet,
- Corporate catering options available.

Our private dining room is available for hire from Monday – Sunday during the day and evenings.

For day events, the room will need to be vacated by 4pm to allow for evening bookings.

Please note: external catering not permitted.

ROOM HIRE ONLY (Private Dining Room)

- Full Day (7 Hours): \$200
- Half Day (4 Hours): \$100

MORNING/AFTERNOON TEA

Platters (serves 10-12 people)

Adult	\$60	Party pies, sausage rolls, mini dim sims, spring rolls, samosas
Premium	\$85	Panko prawns, battered flathead, Cajun calamari, mini bruschetta, Arancini balls, lemon and garlic chicken skewers
Dips	\$50	Avocado dip, beetroot dip, spicy capsicum dip, gherkins and Turkish bread
Antipasto	\$65	Chargrilled eggplant, capsicum & zucchini, green olives, salami, sun dried tomatoes and prosciutto & grissini
Cheese	\$65	Brie, vintage cobram, tasty and blue vein cheese, dried apricots, grapes, strawberries, quince paste and water crackers
Fruit	\$60	A selection of local seasonal fresh produce and yoghurt cups

PRIVATE DINING ROOM PACKAGE

SET MENU

Meals are served alternatively in a 50/50 drop for the set menu

2 course menu: **\$40 per person**

Please select from either Entrée/Main or Main/Dessert option for your guests.

3 course menu: **\$50 per person**

Entrée:

- Lemon and Garlic Chicken Skewers
- Arancini balls
- Cajun Calamari

Main:

- Herb Crusted Veal
- Atlantic Salmon Fillet
- Maple Pork Cutlet
- Chicken Florentine
- Chicken, Bacon, Mushroom and Spinach Risotto

Dessert:

- Tiramisu
- Chocolate Nutella Cake
- Apple and Sultana Cake

OR

Choose from our bistro menu and pre order, copy available upon request.

Meals can be served alternatively or can be selected if pre ordered with at least 48 hours notice.

Dietary requirements must be advised at least 48 hours prior to date of booking by calling a member of the Bistro Team on (03)9800 3011.

PRIVATE DINING ROOM PACKAGE

CATERING PACKAGES

Full Day Catering: **\$45 per person**

Morning Tea: Mini muffins and assorted Danish pastries
Lunch: Assorted wraps and mini salads or assorted hot canapes
Afternoon Tea: Fruit platter or dessert platter

Half Day Catering: **\$30 per person**

Lunch: Assorted wraps and mini salads or assorted hot canapes
Morning/
Afternoon Tea: Choice of mini muffins and Danishes or a fruit or dessert platter

Tea and Coffee:

Tea and Coffee: \$4 per person (to be ordered at the Bistro Bar)
Tea and Coffee Station (Urn): \$50 for duration of the meeting

Please note: external catering not permitted.

If you would like to make a booking or have further queries please do not hesitate to ask one of our friendly staff or call the Bistro Manager on (03)9800 3011.

ALFRESCO DINING PACKAGE

Knox Tavern's alfresco outdoor dining is the perfect location for any private celebration or corporate meeting.

- Seats up to 35 / Standing 50,
- Two TVs,
- Catering options available.

Our alfresco outdoor dining is available for hire from Monday – Sunday during the day and evenings. For day events, the room will need to be vacated by 4pm to allow for evening bookings.

ROOM HIRE ONLY (Alfresco Dining Area):

Full Day (7 Hours): \$200

Half Day (4 Hours): \$100

MORNING/AFTERNOON TEA:

Platters (serves 10-12 people)

Adult	\$60	Party pies, sausage rolls, mini dim sims, spring rolls, samosas
Premium	\$85	Panko prawns, battered flathead, cajun calamari, mini bruschetta, Arancini balls, lemon and garlic chicken skewers
Dips	\$50	Avocado dip, beetroot dip, spicy capsicum dip, gherkins and Turkish bread
Antipasto	\$65	Chargrilled eggplant, capsicum & zucchini, green olives, salami, sun dried tomatoes and prosciutto & grissini
Cheese	\$65	Brie, vintage cobram, tasty and blue vein cheese, dried apricots, grapes, strawberries, quince paste and water crackers
Fruit	\$60	A selection of local seasonal fresh produce and yoghurt cups

ALFRESCO DINING PACKAGE

SET MENU

Meals are served alternatively in a 50/50 drop for the set menu

2 course menu:

\$40 per person

Please select from either Entrée/Main or Main/Dessert option for your guests.

3 course menu:

\$50 per person

Entrée:

- Lemon and Garlic Chicken Skewers
- Arancini balls
- Cajun Calamari

Main:

- Herb Crusted Veal
- Atlantic Salmon Fillet
- Maple Pork Cutlet
- Chicken Florentine
- Chicken, Bacon, Mushroom and Spinach Risotto

Dessert:

- Tiramisu
- Chocolate Nutella Cake
- Apple and Sultana Cake

OR

Choose from our bistro menu and pre order, copy available upon request.

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Morning/
Afternoon Tea: Choice of mini muffins and Danishes or a fruit or dessert platter

Tea and Coffee:

Tea and Coffee: \$4 per person (to be ordered at the Bistro Bar)
Tea and Coffee Station (Urn): \$50 for duration of the meeting

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