



EVENT PACKAGES

**Thank you for thinking of The Gorge Restaurant
for your upcoming event!**

**Our team at the Gorge Restaurant is here to help, and we have put
together this information pack to get you started.**

**Please do not hesitate to contact us if you have any questions – we
would love to help you make your event memorable.**

**Prices valid until 1st May 2025*

SIT DOWN PLATED MENU

Alternate placement is the classic menu choice for a more formal event, with our menu showcasing the absolute best of local, Tasmanian produce, only the freshest and most premium ingredients will be on show for your guests. You can also let your guests pre-select from your invites on RSVP at no additional charge.

INCLUDES | Ciabatta roll & butter to start

ENTRÉE | *Please select two options, served alternate placement*

- Creamy Seafood Chowder / salmon / white fish / scallop / prawn / herb oil
- Spinach, leek & pumpkin tart / micro salad / tomato relish (V)
- Swiss brown mushroom with herb stuffing / parmesan wafers / balsamic glaze (GF, V)
- Hot smoked salmon / smashed avocado, lemon & dill potato salad timbale (GF)
- Char grilled boned Rannoch Farm quail / corn fritters / honey soy & ginger glaze
- Twice baked pork belly / shaved fennel & orange (GF, DF)
- Five spiced duck breast / Asian slaw / lime & coriander dressing (GF)
- Dukkah lamb backstrap / carrot velvet (GF)

MAIN | *Please select two options, served alternate placement*

- Herb crusted Atlantic salmon / grilled cauliflower risotto cake / seasonal greens / salsa vierge (GF)
- Crispy skin chicken with spinach, roasted capsicum & fetta / white wine cream reduction / seasonal veg (GF)
- Market fish with a lime, chilli & prawn butter / wilted greens / potato waffle crisp (GF)
- Grilled pork scotch fillet / celeriac mash / apple cider jus / steamed greens (GF)
- Cape Grim filet mignon (cooked medium) / confit Swiss brown / mash / red wine jus / truffled bearnaise (GF)
- Timbale of slow cooked lamb shoulder with thyme & capers / potato pave / seasonal veg / red wine jus (GF)
- **VEG OPTION:** Grilled vegetable stack / sweet potato rosti / tomato & basil sauce (GF, VE)

DESSERT | *Please select two options, served alternate placement*

- Chocolate Ripple Vacherin / brown sugar meringue / vanilla parfait / kahlua coffee cream (V)
- Milk chocolate & caramel tart / macadamia nut crumble / praline ice cream (V)
- Vanilla & honey crème brulee / almond shortbread (GF, V)
- Wild berry pudding / berry compote / vanilla bean ice cream (V)
- Dark chocolate fondant / cherry salsa / double cream (V)
- Citrus tart / macerated berries / double cream (V)
- Sticky date & banana pudding / butterscotch sauce / vanilla bean ice cream (V)
- Passionfruit curd Eton mess/ seasonal berries / double cream (GF, V)
- Poached pear & frangipani tart / blueberry compote / crème anglaise (V)

INCLUDES | Tea & Coffee to finish

PRICING

Two Courses (two options served alternate placement per course) **\$73.90 per person**
Three Courses (two options served alternate placement per course) **\$83.90 per person**

You also may substitute dessert for table cheese boards, at no additional charge.

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | VE = Vegan

SHARE PLATTER MENU

Shared platters are a feast style option served to your guests' table, allowing them to interact and indulge in a selection of dishes. Featuring the absolute best of local, Tasmanian produce, only the freshest and most premium ingredients will be on show for your guests. Served between 6 - 8 guests per shared feast.

MEATS | *Please select three options*

- Atlantic salmon with lemon & parsley crust / salsa vierge (GF, DF)
- Fillet of Tasmanian beef (cooked medium) / cabernet stock reduction (GF, DF)
- Crispy skin chicken with spinach, roasted capsicum & fetta / white wine cream reduction (GF)
- Turkish Pulled lamb / pomegranate pearls / yoghurt / cous cous
- Twice cooked pork belly / star anise orange caramel glaze (GF, DF)

INCLUDES | Crispy garlic & herb potatoes (GF, DF, VE)

SIDES | *Please select two options*

Cold

- Beetroot, dill, orange & feta salad (GF, V)
- Rocket, pear & parmesan salad (GF, V)
- Caesar salad with parmesan, bacon, garlic croutons
- Roasted sweet potato, baby spinach, semidried tomato & chickpea salad (GF, DF, VE)

Hot

- Oven roasted vegetables (GF, DF, VE)
- Roasted baby carrots / orange & caraway (GF, V)
- Seasonal steamed greens (GF, DF, VE)
- Roasted pumpkin wedges / Persian fetta & honey (GF, V)

PETITE DESSERTS | *Please select three options*

- Irish cream & white chocolate profiteroles
- Caramelised mango crème brûlée (GF)
- Rich chocolate marquis
- Fresh fruit kebabs with vanilla & honey mascarpone
- Citrus meringue tart (GF)
- Salted caramel & chocolate tart
- Raspberry cheesecake
- Eton Mess (GF)

PRICING

One Course – Main	\$55.00 per person
Two Courses – Three Canapés + Main	\$67.00 per person
Two Courses – Main + Three Petit Desserts	\$69.00 per person
Add Grazing Platters	+ \$16.00 per person

COCKTAIL STYLE

CANAPÉS | \$4.50 each per person

Cold

- Roasted vegetable frittata with pepita pesto (GF, V)
- Vietnamese rice paper rolls with mint & coriander (V, GF, VE, DF)
- Parmesan tarts with Persian feta, caramelised onion, semidried tomato (V)
- Carrot, cumin & chickpea tapenade on seed crisp (V, GF, VE, DF)
- Hot smoked salmon rilletes on dark rye crostini
- Goats cheese tart with red onion marmalade & caper berry (V)
- Sesame crusted seared tuna with soy picked ginger sauce (GF)
- Smoked salmon on crisp potato rosti & horseradish cream (GF)
- Caprese salad skewer (GF, V)
- Mini chicken, chive & celery club sandwiches
- Peking duck pancakes with spring onion, cucumber and hoisin (DF)
- Dukkah crusted lamb backstrap on pumpkin blini
- Shredded pork belly & apple spoons with crunchy crackling (GF, DF)

Hot

- Mixed arancini /pumpkin, pea & parmesan, mushroom & thyme (V, GF)
- Indian samosas with mango chutney (VE, DF)
- Seared scallops with tomato concasse, lemon & garlic butter (GF)
- Tandoori chicken skewers with raita (GF)
- Salmon & leek croquette with lemon aioli (GF)
- Lemon & herb chicken polpettini
- Sesame chicken satays with peanut sauce (GF)
- Thai beef meatballs (GF)
- Sticky pork belly with orange glaze (GF, DF)
- Greek lamb kofta skewers with tzatziki (GF)
- Traditional Matson sausage rolls with tomato relish
- Chicken, leek & gruyere sausage rolls
- Minted lamb & feta sausage rolls
- Roast pumpkin & chickpea sausage rolls (VE, DF)
- Pulled pork & caramelised onion cigars with apple relish

SLIDERS | \$6.80 each per person

- Pulled pork sliders with apple slaw (DF)
- Panko crumbed chicken, rocket & brie slider with truffled aioli
- Beef, bacon & cheese sliders with smoky tomato chutney
- Roasted pumpkin, feta & pesto slider (V)

SMALL BOWLS | \$9.60 each per person

- Chicken Caesar salad
- Grilled salmon fillet on warm lemon myrtle potato salad (GF)
- Lamb Tagine with couscous
- Herbed Italian meatballs on penne
- Mexican beef & bean burrito bowl (GF)
- Chicken korma curry with basmati rice (GF)
- Moroccan pumpkin, spinach & coconut curry on rice (DF, GF, VE)
- Red wine & thyme braised beef on creamy mash with salsa verde (GF)
- Beer battered flathead with fries & tartare

PETITE DESSERTS | \$5.50 each per person

- Irish cream & white chocolate profiteroles
- Caramelised mango crème brûlée (GF)
- Rich chocolate marquis (GF)
- Fresh fruit kebabs with Vanilla & honey mascarpone
- Citrus meringue tart (GF)
- Salted caramel & chocolate tart
- Raspberry cheesecake
- Eton Mess (GF)

OTHER OPTIONS

- GRAZING TABLES
- GOURMET BBQS
- BUFFET
- MORNING / AFTERNOON TEA
- BREAKFAST
- BRUNCH
- A MENU DESIGNED ESPECIALLY FOR YOU
- PICNIC BOXES TO HAVE IN THE GARDENS.

Prices on application

Catering options as organised in association with Matson Catering.

GF = Gluten Free | DF = Dairy Free | V = Vegetarian | VE = Vegan



BEVERAGES

OPTION ONE | Drinks on Consumption

This option gives you control over the range of drinks offered to your guests. You can choose from our large range of Tasmanian and Mainland Wines, Beers, and Ciders. Also gives you the option to offer spirits and cocktails to fit with on your budget. This option is also the best if your guests are paying for their own drinks.

OPTION TWO | Tasmanian Wine & Beer

This option has a set price of \$75 per person for drinks over a five-hour period.

Drinks including:

- Devils Corner Sparkling
- Devils Corner Chardonnay, Pinot Grigio or Sauvignon Blanc (*select two*)
- Devils Corner Pinot Noir
- Boags Draught
- Boags Premium Light
- Willie Smith Cider
- Soft drinks, juice & tea/coffee

OPTION THREE | House Wine

This option has a set price of \$65 per person for drinks over a five-hour period.

Drinks including:

- House Sparkling
- House Pinot Grigio
- House Shiraz
- Boags Draught
- Boags Premium Light
- Willie Smith Cider
- Soft drinks, juice & tea/coffee

If you have a "must have" beverage, we are happy to source and price it for you. Whether it is a beer, wine, or a special cocktail just for your celebration.

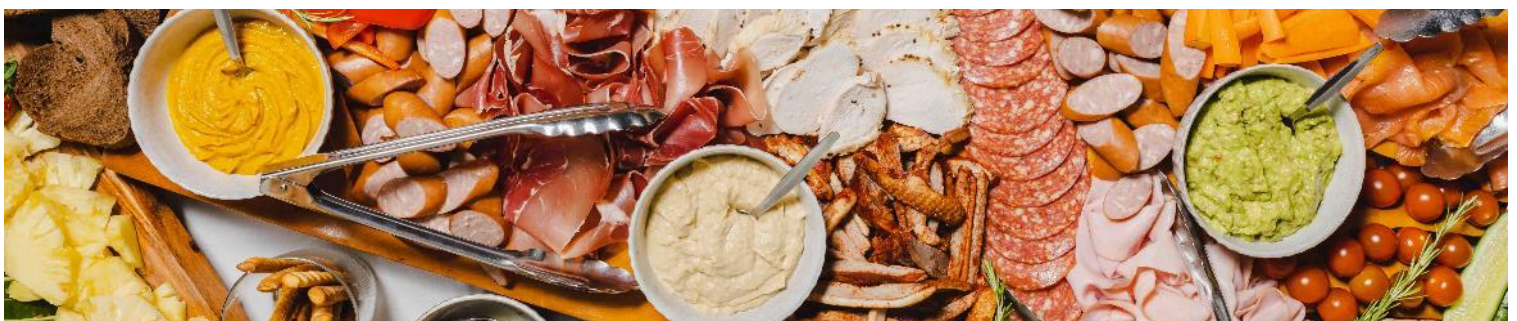
Please remember that responsible service of alcohol laws apply.

We reserve the right to refuse alcohol at our discretion.

The Gorge Restaurant alcohol licence finishes at midnight, there for all alcohol must be consumed before 12 midnight, a cost of \$600 per hour will apply to have this extended.

The Gorge Restaurant does not allow BYO.

**Please note prices may be subject to change without notice due to alcohol excise pricing*



IMPORTANT INFORMATION

GORGE SEATING CAPACITY

Up to 65 guests inside, with the availability of 30 guests outside. Our balcony area can be partly enclosed with clear plastic screens. Up to 120 guests for cocktail parties.

BEVERAGES

The Gorge Restaurant is fully licensed and does not accept BYO. We can provide an extensive range of Tasmanian and Interstate wines and beers.

PRE-DINNER DRINKS

The balcony or the deck below the restaurant may be used for pre-dinner drinks.

TABLES

We recommend round tables as they are more sociable. Table sizes range from 6 to 12 seats.

ON THE TABLE

We provide white linen tablecloths and white linen napkins, and a printed menu per couple.

ENTERTAINMENT

We have available a stereo system with quality speakers both inside and outside the restaurant.

LIVE MUSIC

You may wish to hire a band which can locate themselves on the outside balcony.

The balcony doubles as a dance floor depending on guest numbers.

The Restaurant Manager and Chef are happy to work with you if you are after something a little (or a lot) different.

BOOKING CONFIRMATION & DEPOSIT

For functions where the restaurant is booked for sole use, a deposit of \$800 is required to confirm the booking and date.

A deposit needs to be paid within seven (7) days of making the booking to secure the date.

The Gorge Restaurant may also request a per person deposit on large group bookings, even when the restaurant is not fully booked for sole use. This deposit needs to be made on confirmation of numbers no later than seven (7) days prior to function.

The Gorge Restaurant reserves the right to cancel without notice, any tentative booking where a deposit and/or confirmation has not been received within seven (7) days.

CANCELLATIONS

Inside of 60 days from the confirmed booking date the deposit will not be refunded.

Outside the 60 days an 80% of the deposit will be refunded.

DAMAGE OR LOSS OF GOODS

The Gorge Restaurant does not accept any responsibility for the loss or damage of any goods left on the premises before, during or after a function.

The client is financially responsible for any damage sustained to property before, during or after a function by the client's guests or by outside contractors or sub-contractors controlled by the client. Nails, pins etc. and adhesives likely to peel paint from any painted surface upon removal, are not to be used.

FINAL NUMBERS

We require confirmation of final numbers no later than seven (7) days prior to the date of the function.

PRICING & PAYMENT

We require payment in full for all services provided at the conclusion of the event.

We accept cash, cheques, and all major credit cards.

A 15% surcharge applies to Sundays and public holidays or any day in which we open the restaurant outside our normal trading hours.

A 3% surcharge applies to Diners Club and Amex cards.

ROOM HIRE

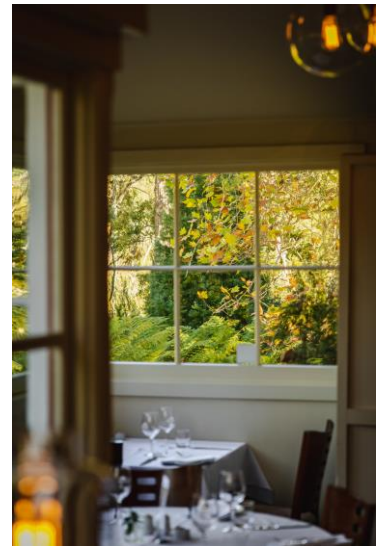
Room Hire is calculated on a "per person" basis, on confirmation of your final numbers seven days prior to the event.

- 15 – 20 Guests: \$15 per person
- 21 – 40 Guests: \$10 per person
- 41+ Guests: \$5 per person

The Gorge Restaurant alcohol licence finishes at midnight, there for all alcohol must be consumed before 12 midnight, a cost of \$600 per hour will apply to have this extended.

We reserve the right to charge room hire of up to \$300 if additional set up is required.

Please note, menus and prices may be subject to change without prior notice.





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thegorgerestaurant.com.au



matson
hospitality
group

We are a proud member of the Matson Hospitality Group.

Founded in 2021, we have brought together an array of longstanding and iconic Tasmanian businesses under one united banner.

SOME OF OUR OTHER TASMANIAN PARTNERS:

the
tramsheds

The
Basin
Cafe

~JOANNA'S JAMS~


matson
catering