

## TERMS & CONDITIONS FOR PRIVATE FUNCTIONS

### CONFIRMATION OF BOOKING

Confirmation of your booking is verified by the payment of a \$200 deposit. The deposit will be subtracted from your final invoice. Confirmation of your menu selections, guest numbers and special dietary requirements are required 7 days prior to your function date.

### CANCELLATION

7-13 days deposit is non refundable  
Less than 6 days 100% catering charge is payable

### MINIMUM SPEND

Minimum spend for a private function in the café area  
Monday to Friday after 5pm is \$2500  
Saturday night is \$4000

All pricing is inclusive of GST and wait staff.

*Any damage to premises will be paid by customer.*

PLEASE ADVISE OUR STAFF  
OF ANY DIETARY OR SPECIAL REQUIREMENTS.

## CANAPE ORDER

Name:	No of People:
Booking Date:	
Canape Selection:	1 2 3 4 5 6 7 8 9 10 11 12 13
Deposit:	Total Food Charge:
Function Start Time:	Food Out Time:
Any Special Requirements:	

## DINNER OR CONFERENCE ORDER

Name:	No of People:
Booking Date:	
Deposit:	Total Food Charge:
Type of Function:	
Function Start Time:	Food Out Time:
Any Special Requirements:	



X



## FUNCTION MENU

FOR BOOKINGS AND ENQUIRIES  
PHONE (02) 6161 1666  
EMAIL [EQCAFE@EQCAFE.COM.AU](mailto:EQCAFE@EQCAFE.COM.AU)

EQ CAFE & LOUNGE  
70 KENT STREET DEAKIN, ACT, 2600  
PHONE. 02 6161 1666

[EQCAFE.COM.AU/FUNCTIONS](http://EQCAFE.COM.AU/FUNCTIONS)

  @EQCAFEANDLOUNGE

## CANAPÉ MENU

A selection of canapes suitable for all functions.  
For canapes in place of a meal, we recommend a combination of hot and cold and larger canape options.

- 1 Hr 4 Canapes \$25pp (Choose 2 Cold and 2 hot)
- 2 Hr 6 Canapes \$30pp (Choose 3 Cold and 3 hot)
- 3 Hr 8 Canapes \$36pp (Choose 4 Cold and 4 hot)

### COLD CANAPE

- 1) Asparagus and sundried tomato frittata with chilli jam (V)(GF)
- 2) Goat cheese and prosciutto crostini
- 3) Beetroot blinis and garlic mushroom (V)
- 4) Mushroom duxelles and provincial chicken Tart
- 5) Creamy chicken vol au vents
- 6) Salmon mousse with dill cream and cucumber (GF)

### HOT CANAPE

- 7) Butter chicken Bao Bun
- 8) Crab and chilli doughnut
- 9) Lamb kebab, sumac yogurt (GF)
- 10) Steak and Bearnaise choux puff
- 11) Southern style fried chicken slider
- 12) Potato and cheese Croquettes (V)(GF)
- 13) Cheesy polenta, parsley, hazelnut pesto (V)

LARGE CANAPE - \$4 EXTRA (in place of a small canape)

Fish & Chips (DF) (served in Chinese boxes)

Crispy chicken drumette w a chipotle mayo slaw (served on bamboo dish)

Pork belly & apple kimchi & black sesame seed (GF)

(served on bamboo dish)

EQ HOUSE MADE CHICKEN & SEAFOOD PAELLA  
\$10 PP (GF) (DF) minimum 35pax

## DINNER BUFFET STATION

### SELECTION OF ANY 2 PROTEINS

Orange & clove studded leg of ham (GF)(DF)

Saffron, honey, rosemary lemon chicken thigh (GF)(DF)

Roast beef rib eye studded w/ smoked garlic and thyme (GF,DF)

Grilled Tasmania salmon, sesame broccoli miso dressing (GF)

### ACCOMPANIED BY

Crusty Artisan Baguette from our own Bakehouse

Rosemary and Szechuan pepper chat potatoes (V)

### SALADS

2 x Chef's Special salads

\$45 pp (minimum 35pp)

### DESSERT OPTIONAL - \$7PP SERVED

Chef Selections of assorted tarts and cakes platter

Desserts must be pre-ordered

## 3 COURSE SIT DOWN DINNER MENU

ENTRÉE + MAIN + DESSERT (SERVED 50/50)

\$55 PER PERSON

Please refer to current dinner menu for selections.

## CONFERENCE ROOM CATERING

BREAKFAST - BUFFET  
\$22 PER PERSON

(Served on platters for delegates to help themselves on arrival)

Eggs Benedict

Ham & cheese croissants

EQ Bakehouse assortment of

Danish pastries

Single serves of our homemade  
muesli

Platter of fresh seasonal fruit

Orange juice and Iced water

Espresso coffee \$3 extra pp

LUNCH - BUFFET  
\$23 PER PERSON

(Served on platters for delegates to help themselves on arrival)

A selection of gourmet  
sandwiches

Homemade mini spinach & feta

rolls + mini sausage rolls

Salad of the day

Plater of fresh seasonal fruit

Orange juice

Sparkling mineral water

Iced water

Espresso coffee \$3 extra pp

BREAKFAST - SEATED  
\$25 PER PERSON

(A copy of our current menu options will be provided upon request)

Orange juice and Iced water

Espresso coffee \$3 extra pp

LUNCH - SEATED  
\$25 PER PERSON

(A copy of our current menu options will be provided upon request)

Orange juice

Sparkling mineral water

Iced water

Espresso coffee \$3 extra pp