



Group bookings and functions

Thank you for considering The Cook's Garden for your upcoming event.

In order to maintain a high level of service, we require the use of a tailored menu for groups of 12 to 24 people. For numbers greater than this, we offer a more customised arrangement such as 'buying out' certain areas of the restaurant (prices attached), and are happy to discuss a suitable arrangement for you.

We also have a bar - The Garden Tap styled on an English pub or Mexed Up - a Mexican restaurant that can both accommodate up to 60 people in a more casual dining environment.

We offer tailored menus for lunch and dinner. These menus can be customised to your liking by selecting three dishes for each course from the current restaurant menu. We require you to notify us of your menu choices one week prior to your function. Our menu changes often, and in the event that your choices are no longer available, we will contact you to make alternative choices. Arrangements can be made for people with special dietary requirements. The prices per head are as follows:

Lunch/Dinner

3 courses \$80

2 courses \$70 (Entrée and main)

2 courses \$60 (Main and dessert)

All tailored menus include bread, sides and coffee/tea

The menu cost increases by \$5 if menu includes beef

Canapés are also available for functions of 20 or more. This menu is below.

Children's meals are available for children under 12 years of age.

We are often asked if people can bring a birthday cake. We do allow this, however a \$4 per head (or \$8 with ice cream) fee applies.

There is no BYO for group bookings however you can order from our extensive wine list. To ensure availability for your function we recommend pre-selecting your wine one week in advance, however if you prefer, you are welcome to choose on the day/night. Our full beverage list is available on our web site (www.thecooksgarden.com.au).

For all group reservations, due to an increased labour component, a 5% service charge is added to the final bill as a gratuity and is passed directly to the wait staff. Please note the service charge is extra to the minimum spend. The total bill for the function is to be paid in full at the completion of your meal. We do not split bills for group bookings.



A credit card number or 10% non-refundable deposit is required to secure the booking. Cancellation within 2 weeks of the event will incur 50% of the total event cost. We accept Visa, MasterCard or American Express.

We require confirmation of final numbers 24 hours prior to the event and this is the minimum number that will be charged.

In order to secure your booking please complete and return the form below by scanning and emailing it to tcgbookings@me.com or it can be returned in person. All bookings are tentative until we have receipt of the information attached.

Please do not hesitate to contact us should you have any questions, or wish to discuss matters further. We look forward to welcoming you at The Cook's Garden soon.

Kind regards,

The Cook's Garden Team



GROUP BOOKING CONFIRMATION FORM (Version 23)

Name of booking: _____ Contact number: _____

Email address: _____

Date of event: ___/___/___ Day: _____ Time of booking: _____

Number of adults: _____ Number of children (under 12 years): _____

Any special dietary requirements (e.g. any vegetarians): _____

Message to be printed at top of menu (e.g. Happy Birthday John): _____

I would like to book for:

Lunch/Dinner

- 3 courses \$80
- 2 courses (Entrée and main) \$70
- 2 courses (Main and dessert) \$60
- 1 course (Main only. Not available weekends or Friday night) \$45
- Add \$5 Beef option

All menus include sides, bread, coffee and tea

- + Canapés (Menu attached)
- I wish to choose beverages in advance
- I will choose beverage at the time of function

I would like to 'buy out' the:

- The Garden Tap Bar (max. 50 people) (English Pub)
- Pergola (max. 40 people) (alfresco)
- Main Dining Room (max. 60 people)
- Entire Restaurant (max. 90 people) (excludes bar)
- Mexed Up (Max 60 people) (Upstairs Mexican Restaurant)

I have read and agree to the following Terms and Conditions:

1. Bookings will be considered tentative until this form is completed, signed and returned to The Cook's Garden
2. A deposit of 10% or credit card details are required upon booking
3. A 10% cancellation fee will be payable on booking or 50% of the event cost will be charged for cancellation within 2 weeks of event
4. Final numbers must be confirmed 24 hours prior to the booking and this is the minimum number that will be charged.
5. A 5% service charge will be added to the final account.
6. There is no BYO facility for group bookings or on weekends.
7. Menu choice must be submitted one week prior to the booking.

Credit Card Authorisation

Card Type: VISA/ MASTERCARD / AMERICAN EXPRESS

Name of Cardholder: _____

Credit Card Number: _____ Expiry: _____

Signed: _____ Date: _____



Minimum spend rates to 'buy out' areas

	Lunch	Dinner
Bar Wed - Sun	\$2000	\$4000
Pergola Wed-Thur	\$1500	\$2000
Pergola Fri-Sun	\$2000	\$3000
Dining Room Wed-Thur	\$2000	\$3500
Dining Room Fri-Sun	\$3500	\$6000
Entire Restaurant Wed- Thu	\$3500	\$5500
Entire Restaurant Fri -Sun	\$6000	\$12000
Mexed Up Wed - Thursday	\$2000	\$2000
Mexed Up Fri -Sun	\$2000	\$3000

The above rates are not a hire fee. They are a minimum spend which includes food and beverages. They do not include the 5% service charge.

The above rates are for normal trading days and do not include days such as public holidays.

Lunch functions finish at 4pm. Dinner functions finish at 11pm unless otherwise agreed. There is a \$200 per hour or part thereof fee to keep the restaurant open and staffed past the agreed time.

Special rates can be organised for Mondays and Tuesdays.

Rates subject to change without notice.



Canapé Menu

All canapés can be provided on site at your venue or at The Cook's Garden, The Garden Tap or Mexed Up

Cold \$4 each

Sydney rock oyster, mignonette dressing, baby herb salad GF

Pacific oyster, fresh lime, cracked pepper, spring onion GF

Grilled haloumi, smoked tomato salad, rocket, toasted pine nuts GF V

Beef carpaccio, pepper and juniper crusted, braised mushrooms, shaved Parmesan, brioche toast

Torched Brie, caramelised apple chutney, truffle oil, sour dough toast V

Sweet corn and potato tortilla, salsa verde GF V

Gin cured King salmon, beetroot dressing, mint crème fraiche GF

Yellowtail Kingfish ceviche, chilli and lime dressing, garlic aioli, toasted sesame seeds GF

Slow poached chicken tartlet, chervil mayonnaise, semi dried tomato

Tiger prawn cutlets, Mary Rose sauce, fresh citrus GF

Hot \$5 each (Require heating on site)

Baked cauliflower floret, buffalo sauce, sourdough crumbs V

Wagyu meatballs, red pepper pesto, mozzarella gratin

Spinach and cheese Arancini, garlic aioli V

BBQ Octopus, lemon mayonnaise, paprika, pickled fennel GF

Brazilian style chorizo and cheese croquette, chipotle and tomato salsa

Marsala spiced vegetable samosa, cucumber riata V

Butternut pumpkin and ricotta puff pastry roll, onion marmalade V

Potato and cheese balls, basil puree, smoked paprika salt V



Pub Fare \$5 each (Chef required)

Cheeseburger slider, Wagyu beef, cheese, ketchup, mustard, onions, mayonnaise

Pulled pork slider, smoky BBQ sauce, coleslaw, mayonnaise

Vegetarian slider, fried haloumi, Roma tomato, beetroot, rocket pesto V

Classic dog, American style hotdog, ketchup, mustard, onions, cheese

Buffalo chicken wings, ranch dipping sauce

Calamari with aioli

Substantial \$8 each (Chef Required)

Cold

Peking duck pancake, hoisin sauce, cucumber and shallots

Salad of Shredded pork, green papaya, chilli, Thai herbs, toasted peanuts, lime, ketchup Manis GF

Penne pasta tossed with Persian fetta, roasted red peppers, Sicilian olives, basil, aged balsamic dressing V

Hickory smoked salmon and asparagus egg tart, lemon and chive ricotta

Hot

Salt and pepper squid noodle box, garlic aioli, citrus

Sweet potato and tomato Thai red curry, steamed Jasmine rice, coriander yoghurt GF V

Char grilled Riverine lamb cutlet, Dijon mustard, herb crust

Crisp fried Flathead soft taco, cabbage salad, Pico de Gallo, guacamole

Popcorn prawns in a bamboo cone, chipotle mayonnaise, citrus (Chef Required)

Platters (Serve 10)

Vegetarian –Marinated vegetables, pickles, olives, house made dips, garlic crostini and polish rye \$40

Charcuterie – Selection of smoked and cured meats, pickles and relishes, I lavosh and grissini \$80

Cheese – Selection of local and international cheeses, fruit paste, tomato chutney, fresh fruit, lavosh \$70



Sweets \$4 each

Lemon curd tartlet, torched meringue

Caramelised pear and almond Bakewell tartlet, Chantilly cream

Dark chocolate and pecan fudge brownie, vanilla crème patissiere

Mini Choc Tops

Ice cream truffles

Macaroons, assorted flavours

