



Function Packages

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Finger Food Package

Choice of 5 finger food \$29 per person | Choice of 7 finger food \$36 per person

Substantial finger food \$11 each

Minimum 30 people

Finger Food

Roast pumpkin and fetta arancini, toasted hazelnut & rocket pesto (v)

Crispy fried vegetable spring roll, chilli dipping sauce (v)

Vegan empanada, roast capsicum purée (ve)

Spicy Korean bbq chicken skewers (gf, df)

Curried lentil pie (v)

Moroccan spiced roasted sweet potato tart, toasted cashews (v)

Crispy fried pork and chive wontons, sticky soy dressing

Satay beef skewers, roasted peanut, chilli & lime (df)

Chicken and mushroom fillos, herb yoghurt

Salmon and potato fish cakes, dill aioli

Homemade pork and fennel sausage rolls

Mexican style shredded beef tostada, corn, pickled jalapeño (gfo, dfo)

Crispy fried rice paper, thai spiced salmon tartare, toasted sesame (gf, df)

Smoked chicken, avocado mousse, crispy sourdough bruchetta (gfo, dfo)

Herb marinated prawn and mango tartlet

Substantial Finger Food

Grilled beef burger, American cheese, house burger sauce on toasted brioche

Chicken tikka masala, steamed rice & poppadums

Beer battered snapper fillet, green pea aioli, matchstick potato

Spicy sesame prawn, crispy vegetable and herb salad (gfo, df)

Caramelised pumpkin gnocchi, roasted broccoli, toasted walnuts, parmesan, balsamic brown butter & sage (v)

(gf) gluten friendly (df) dairy free (v) vegetarian (ve) vegan

(gfo) gluten friendly option (dfo) dairy free option (veo) vegan option

Menu subject to change with seasonal availability. Packages quoted are valid to 31 Dec 2024 at which time a price rise equivalent to CPI may be made.

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Celebration Package

\$32 per person

5 finger food & 1 substantial finger food

Minimum 30 people

Finger Food

Roast pumpkin and fetta arancini, toasted hazelnut & rocket pesto (v)

Crispy fried vegetable spring roll, chilli dipping sauce (veo)

Homemade pork and fennel sausage rolls

Spicy Korean bbq chicken skewers (gf, df)

Herb marinated prawn and mango tartlet

Substantial Finger Food

Grilled beef burger, American cheese, house burger sauce on toasted brioche

(gf) gluten friendly (df) dairy free (v) vegetarian (ve) vegan

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Pub Classics

\$35 per person

2 course alternate serve main

Minimum 20 people

Mains

All mains are served with house salad & family style bowls of house cut potato wedges

Chicken parmy

freshly crumbed chicken schnitzel topped with napoli sauce, shaved ham & cheese

Chargrilled 250g grain fed rump (gf, dfo)
confit garlic & herb butter

Dessert

Sticky date pudding

butterscotch sauce, vanilla ice cream

(gf) gluten friendly (df) dairy free (v) vegetarian (ve) vegan

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Premium Package

2 course alternate serve main \$55 per person
(choose 2 entrée/main or 2 main/dessert)

3 course alternate serve main \$65 per person
(choose 2 from each course)

Minimum 30 people

Entrée

Asian style salmon tartare, red curry aioli, rice paper cracker (gf, df)

Roast pumpkin arancini, goat's cheese skordalia, hazelnut & sage brown butter dressing (v)

Smoked chicken, avocado, citrus & micro leaf salad (gf, df)

Main

All mains are served with family style bowls of roast potatoes

Roast breast of free range chicken, rosemary & honey glazed carrots, parsley & shallot salad, sherry vinegar reduction (gf, df)

Chargrilled fillet of grain fed beef, green pea purée, mushroom ragù (gf)

Pan fried fillet of north Qld saltwater barramundi, charred corn & capsicum succotash, coriander pesto (gf, df)

Dessert

Sticky date pudding, butterscotch sauce, vanilla ice cream

White chocolate pannacotta, marinated strawberries, mint (gf)

Selection of Australian cheese, lavosh & quince paste

(gf) gluten friendly (df) dairy free (v) vegetarian

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High Tea

\$45 per person

Minimum 10 people

Minimum 3 days notice & full payment required for all bookings

Special dietary requirements additional \$5 per person

Available 10am-12noon or 3pm-5pm, 7 days

Elegantly presented on a three-tiered stand, our High Tea features an assortment of sweet indulgences, bite size savoury treats & freshly baked traditional lemonade scones with vanilla cream and jam.

Complemented by your choice of tea, herbal infusions & coffee

Add Bubbles

A glass or bottle of

Head Over Heels Brut Cuvée, SE Australia 8.5 / 35

Redbank Prosecco, King Valley VIC 9 / 39

Add Mimosa

\$9 per person





Pizza Package

\$29 per person

2 hour package

Minimum 25 people

Available at Baringa Tavern only

Choose from a selection of freshly baked pizzas from our wood fired pizza oven.

All pizzas are served with 2 seasonal salads.

About our pizzas

We use a slow fermented fresh dough that is individually hand-shaped to order before being topped & cooked in our custom-built oven.

Our oven's intense heat imparts a subtle smoky flavour to the thin, crispy base delivering a bubbly charred appearance that you can only achieve from an authentic wood fired experience.

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Pub Platters

\$120 per platter

30 pieces

20-30 guests min 4 platters | 30-40 guest min 6 platters

Available 7 days at all venues

3 hour booking. Minimum platter orders apply

Minimum 60 people on Friday & Saturday at Brightwater Hotel

Chicken (gf, df)

Moroccan spiced grilled chicken skewers, spiced hummus

Beef (gf, dfo)

Grilled beef skewers marinated in garlic & oregano, lemon yoghurt

Pastry

Selection of party pies & homemade sausage rolls

Arancini (v)

Golden fried pumpkin & fetta arancini, herb aioli

Vegetarian/vegan (v, ve)

Crispy fried vegetable spring rolls, vegan empanada, falafel & hummus

(gf) gluten friendly (df) dairy free (dfo) dairy free option (v) vegetarian (ve) vegan

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Brightwater Hotel

With its stunning lakeside location and beautiful waterfront views, Brightwater Hotel is the perfect function venue delivering a host of options for your next function. Secure underground parking is provided for up to 100 cars.

A set up and pack down fee of \$120 applies.

Pontoon Deck

Max 70 seated, max 80 standing

Semi private outdoor waterfront deck offering a wall mounted TV for slideshow (no sound).

Perfect for large seated celebrations or set up for finger food parties.

Pavilion Deck

Max 50 seated, 80 standing | Min catering 30 guests

Semi private outdoor with water views, rustic picnic tables, a comfy couch area and easy access to the Kid's Room. Wall mounted TV included for slideshow only (no sound).

Perfect for small seated celebrations or set up for finger food parties.

Pontoon

Max 32 seated | Min catering 30 guests

Semi private air-conditioned indoor space with wall mounted TV for slideshow (no sound). Plantation shutters can be closed for additional privacy with easy access to the bar.

Perfect for seated celebrations only or small corporate gatherings.

Sports Bar Lounge

Max 50 standing | Min catering 20 guests | Not available Fridays

Semi private outdoor space with water views for 18+ only.

Perfect for finger food parties or small gatherings.

Parklands Tavern

Parklands Tavern was established as a garden oasis, a relaxed and inviting environment that reflects typical Australian hospitality and ease. Onsite parking is available.

A set up and pack down fee of \$120 applies.

The Birdcage

Max 50 seated, 60 standing | Min catering 30 guests | Room hire fee applies

Indoor private function room offering built in AV with HDMI compatible wall mounted TV, lecturn & roving PA system. Room can be configured to suit most seated events and cocktail set up.

Perfect for weddings, parties and corporate events.

Ask us about adding part of our Courtyard to create the perfect indoor/outdoor event.

The Chook House

Max 70 standing | Min catering 30 guests

Semi private quirky timber roofed area with access to The Yard Bar on weekends. Take advantage of the picnic tables, stage and astro turf area for larger groups.

Perfect for finger food parties.

The Courtyard, The Yard Bar and Outdoor Area

Max 200 seated, 300 standing | Min catering 20 guests

Semi private outdoor space which can be utilised for seated, cocktail or finger food parties. Chat with our team about the perfect space for your event. Covered outdoor areas available with festoon lighting, fairy lights with a variety of set up options.

Space can be hired out exclusively for larger events with private use of The Yard Bar and garden areas.





Baringa Tavern

Located within the new City of Colour 'Aura', the Tavern's décor has a slight tribal influence with original artwork, artefacts and a striking main bar which forms the centerpiece of the bistro dining area.

Onsite parking is available.

A set up and pack down fee of \$120 applies.

Indigo

Max 50 seated, 0 standing | Min catering 30 guests

Private indoor function room offering built in AV, HDMI compatible wall mounted TV, lectern and roving mics. The room can be configured to suit most seated events and cocktail set up.

Perfect for weddings, parties and corporate events.

Saffron Lounge

Max 30 seated, 40 standing | Min catering 30 guests

Semi private indoor area perfect for small gatherings and parties.

Bli Bli Hotel

Parakeet is named for the quirky wallpaper in this beautiful room. The vibe pays tribute to the nearby canefields where vintage flora and fauna collide with bright geometric carpet and modern accents.

A set up and pack down fee of \$120 applies.

Parakeet

Max 144 seated, 200 standing | Min catering 30 guests

Our new function room Parakeet provides a private space for family gatherings or business events. Splashes of colour in the wallpaper and flooring are softened by warm timber batons and modern LED lighting.

A private alfresco deck provides a second space for guests to mingle.

Private Dining Table

Max 14 seated

Adjacent to our open kitchen and central bar, our Private Dining table is tucked away and perfect for a special occasion. Flanked by banquette seating, soft cushions, a 3m high blossom tree and fully lit with tealights.



Event Terms and Conditions

Bookings and Deposit

We will hold a tentative booking for five (5) days. Bookings are considered firm upon receipt of these terms signed and returned and a full deposit paid. If either the deposit or form is not received, we reserve the right to cancel the booking and allocate the space to another client. A deposit of \$1000 is required to confirm your function at The Lakehouse Sunshine Coast. A deposit of \$200 is required to confirm your function at all other venues.

Payments

All deposits and instalments may be paid by cash, direct deposit, Visa, MasterCard (1.4% fee) or American Express (1.8% fee).

Cancellation

Please confirm any cancellations in writing. If cancelled more than 30 days prior to your event, full refund is provided less any costs incurred on your behalf. If cancelled less than 30 days prior to your event, 100% of the deposit and other payments is forfeited. Please note that if you wish to change your booking date, your deposit will be carried forward only if we can rebook your original date.

Payment Schedule

To ensure the delivery of your event, we require the following payments & information:

- Initial non-refundable deposit to secure your date – \$1000 (The Lakehouse Sunshine Coast) or \$200 (all other venues).
- **14 days prior** – food and beverage choices confirmed plus an indication of your expected numbers.
- **7 days prior** – all final numbers, special dietary requirements and function details confirmed & final payment processed.
- On arrival at the function – Please provide a credit card to settle any bar tab.

Public Holidays

We do NOT charge any surcharge on public holidays.

Menus and Beverages

No food or beverages to be brought onto the premises without prior notification to management. Menu items are subject to market availability. No food or beverages are permitted to be taken from the premises.

Dietary Disclaimer

Please confirm all guests with special dietary requirements to us in writing at least 14 days prior to your event. We will take all reasonable care to prepare food for these guests in light of advised allergies. However, our kitchens produce a wide variety of foods and we cannot guarantee that special food prepared for guests will be completely free of all offending ingredients. To the extent permitted by law, we disclaim all responsibility for any loss or damage of any nature whatsoever (including personal injury) which may be suffered by any person as a result of the food provided as part of your chosen package. Please ensure all relevant guests are informed of the above.

Special Meals

Children 4 to 12 years: Please order a children's meal or speak with us about your preference.

Children 13 years and over: Charged as an adult.

Miscellaneous Meals: \$35 supplier meal. Please advise if any meals are required when stating your final numbers.

Responsible Service of Alcohol

We abide by the Responsible Service of Alcohol legislation and reserve the right to refuse service to any person/s which we consider to be intoxicated, disorderly or under the age of 18 years. Should any situation escalate, you risk the event being closed. No alcohol service or use of the outdoor spaces is permitted after the conclusion of your event. All guests under the age of 25 must have valid identification on them at all times. Children are required to vacate the premises by 10pm.

Transport

We recommend the use of coaches or a mini-bus to transport your guests in a safe manner. Any cars left on the premises are done so at the owner's risk. Bus companies must read, sign and return our "Bus Agreement Form" before being permitted onto the premises. We have strict guidelines for arrival and quiet departure to and from the venue.

Security Bond

We will secure a Security Bond (via a swipe of your credit card). This bond ensures your function finish times are adhered to and no damage, theft or incidences requiring security backup occurs at your event. We ask that you ensure all of your guests depart the premises in an orderly and quiet manner and within the set finish time. Your security bond will not be charged unless there is an incidence that requires our attention and/or cost.

Security Guards

Should we deem it necessary for your event, security guards are charged at a rate of \$50 per hour, per guard.

Protection of property

We will take reasonable care to protect the property of guests but accept no responsibility for any loss or damage to property prior to, during or after your function. Guest organisers of the function agree to be liable for loss or damage to our property and building during your event. We will take care, but no responsibility will be taken for any loss or damage to merchandise, decorations, cakes or other personal property prior to, during or after your event. Any items brought to the property must be collected the day after your event. Please note, under no circumstances are adhesive tapes, blue tack, glue, tacks, nails, confetti, metal cut sprinkles or glitter allowed.

Unforeseen Circumstances

We accept no responsibility for weather conditions but will make every endeavour to provide an adequate function area if the conditions affect the reserved function area.

Cleaning Fee

A cleaning fee will be charged if additional cleaning is required after your event.

In the event of inability to comply with any of the provisions of this contract by virtue of any cessation or interruption of electricity supplies, equipment failure, unavailability of food items, other unforeseen contingency or accident, The Venue reserves the right to cancel any booking or refund any deposit without notice.



Create Unforgettable Memories!

We look forward to celebrating with you soon. We also offer weddings, engagement parties, conferences, meetings and private events.

Our venues include Baringa Tavern, Bli Bli Hotel, Brightwater Hotel, Parklands Tavern and The Lakehouse Sunshine Coast.

For more information and details about our venues or to make your booking, please contact:

functions@maevahospitality.com.au

maevahospitality.com.au

1300 490 408



Baringa
TAVERN

Bli Bli
HOTEL

brightwater
HOTEL

PARKLANDS
TAVERN

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