

# HOLY GRAIL

RESTAURANT & BAR

## FUNCTION MENUS

2012

Green Square, Jardine Street Kingston

Phone number: 6295 6071

Fax number: 6232 7657

[www.holygrail.com.au](http://www.holygrail.com.au)

**The Holy Grail**, located in Kingston is renowned for its food and atmosphere and have been awarded "Best Entertainment Venue" by the AHA and the Restaurant and Caterers Association five times in the last six years.

The Holy Grail is the perfect location to hold your next business or private function, our friendly and dedicated staff can offer a complete package which will guarantee that your next function is the most successful yet.

**The Holy Grail** Kingston, situated in the 'park like setting' of Green Square can also cater for private and business functions. Our Kingston venue regularly caters for up to 180 people in its warm and cosy atmosphere.

This venue boasts an impressive bar offering an extensive wine list comprising local and imported wines, a large range of beers, a delicious selection of cocktails and other alcoholic drinks, not to mention fresh espresso coffee.

Our function kit caters for all types of events, offering cocktail, canapé, buffet and set menus at a very reasonable price. Our stylish facilities provide all necessary equipment to add that professional touch to your function.

The Holy Grail specializes in providing quality service and products to our patrons through customizing the venue, with particular attention to detail and delivering an impressive result.

To guarantee your next function at the Holy Grail is a success, we are more than happy to meet with you at a convenient time to discuss your individual requirements.

**Please note that some dishes may vary due to seasonal variations and availability**

*Prices quoted are correct to 1 January 2012*

### **Cocktails Food**

\$45.00 per platter (approx 20 pieces per platter)

- Cocktail samosas, Mini spring rolls, Crumbed fish pieces, Spinach and fetta cheese filo triangles, meat balls, Mini Pizza Rolls (*served with dipping sauces*)

**or**

### **Canapés**

Your selection of:

Two Cold & Three Hot	- \$12.90 p/p
Three Cold & Four Hot	- \$14.90 p/p
Four Cold & Five Hot	- \$18.90 p/p
Five Cold & Six Hot	- \$20.90 p/p

### **Cold**

- Puff pastry cradles with smoked trout pate
- Puff pastry cradles with smoked salmon, sour cream and dill
- Vegetarian sushi rolls with wasabi and soy sauce
- Smoked salmon sushi rolls
- Seared beef with pesto and rocket
- Shrimp and dill mayonnaise tartlet
- Olive tapenade with parmesan crustini
- Mediterranean dips with Turkish bread

### **Hot**

- Thai chicken salad rice paper rolls
- Mushroom caps filled with chicken mousse
- Mini assorted quiche
- Lamb, chicken or beef skewers with a dipping sauce
- Tandoori battered prawn tails
- Spinach and fetta frittata
- Roast vegetable frittata
- Coconut battered prawn tails
- Holy Grail sausage rolls (Lamb and Moroccan spices)
- Chicken satay with peanut sauce
- Filo triangles of spinach and fetta
- Beer battered whiting goujons with tartare sauce
- Chicken & ginger spring rolls/wontons
- Pork and prawn spring rolls/wontons
- Warm prosciutto and bocconcini bruschetta
- Warm tomato, basil and bocconcini bruschetta
- Brie & leek pinwheels
- Scallop wonton with lime dipping sauce
- Chicken yakitori with grilled scallions
- Salmon and potato croquette with tartare sauce

**Please don't hesitate to call us if you wish to modify these selections.**

### **Set menu 1**

#### **Entree**

Mushroom and bacon risotto  
Penne carbonara  
Caesar Salad

3 courses \$39.00  
Entrée and main \$33.00  
Main and dessert \$33.00

#### **Main**

Oven roasted sirloin with roast vegetables and gravy  
Chicken breast with a creamy tarragon sauce  
Lamb rump with a rosemary and garlic jus

#### **Dessert**

Sticky date pudding  
Tiramisu, sponge fingers with coffee crème  
Chocolate mousse

**Pick 2 from each course ; served alternately**

### **Set menu 2**

#### **Entree**

Potato, onion & pancetta frittata with mixed greens & herb  
mayonnaise  
Seared fillet of beef carpaccio with a parmesan and baby spinach  
salad  
Veal ravioli with a tomato and basil sauce

3 courses \$45.00  
Entrée and main \$36.00  
Main and dessert \$35.00

#### **Main**

Beer battered barramundi fillets with shoestring potatoes and tartare  
sauce  
Oven roast chicken roulade with a shallot and garlic butter  
Roast sirloin of beef with red wine jus and assorted sautéed mushrooms

#### **Dessert**

Pear frangipani tart with icecream  
Chocolate mousse with crème anglaise  
Lemon and strawberry pancakes

Pick 2 from each course; served alternately

### **Set menu 3**

#### **Entree**

Prawn and avocado salad (seasonal avocados) with dill mayonnaise  
Thai Chicken salad  
Creamy garlic prawns on pilaf rice

3 courses \$49.00  
Entrée and main \$39.00  
Main and dessert \$35.00

#### **Main**

Herb and parmesan crusted veal cutlet with onion potato bake  
Oven roasted lamb rump with rosemary, mash potato and roast  
pumpkin  
Roast fillet of beef with pepper sauce  
spatchcock with mushrooms and baby onion

**Dessert**

Rich chocolate tart with a coffee kahlua anglaise  
Tiramisu, sponge fingers with coffee crème  
Cointreau Strawberrys with icecream  
Lemon and lime tart with passionfruit coulis

Pick 2 from each course  
Served alternately

**Buffet Menu ( Minimum 30 people)**

**Salads**

Italian tomato & basil salad  
Potato salad with chive mayonnaise  
Mixed leaf salad with vinaigrette  
Pasta salad

Standard Buffet \$39.00

Includes Salad, hot food & desserts

**Hot Food**

Seasoned buttered rice  
Veal medallions in a mushroom cream sauce  
Herb crusted fish fillets with parsley butter  
Medley of seasonal vegetables  
Chicken fillet in a rich tomato, shallot & mushroom sauce

**Dessert**

Tiramisu  
Bread and butter pudding  
Sticky date pudding

<b>Cold Meats</b> <i>All meat platters are served with condiments</i>	Buffet #2	\$35.00
Smoked leg ham		
Rare roast beef	Includes Salad, hot food ,	
Cajun spiced chicken breast	Cold meats & desserts	

**Seafood**

Baby octopus salad  
Pacific bay oysters  
Fresh tiger prawns

Additional \$10 per person

## Corporate Beverage Packages

You can choose the length of time to best suit your function.

<u>Duration</u>	<u>Cost per person</u>	<u>Plus Spirit Package</u>
2 hours	\$29.50	\$39.50
3 hours	\$34.50	\$50.00
4 hours	\$39.50	\$59.00

The following beverages are included in the beverages packages

### **Tap Beers** (choice of two)

Carlton Draught, Cascade Premium Light, Tiger, Bulmers cider, Fat Yak

### **Bottled Beer**

Corona, Melbourne Bitter, Coopers sparkling or Pale ale,

### **Wines**

Seppelts Stony Peak Chardonnay, Seppelts Stony Peak Shiraz Cabernet, Seppelts Reserve Brut

Juices and Soft Drinks

### **Spirit Package Includes**

Johnnie Walker Red Scotch , Jim Beam Bourbon, Bundaberg Rum, Vodka O and Vickers Gin.

## Booking Confirmation

**Please forward this information to The Holy Grail with your deposit to confirm your booking**  
**Civic fax number: 02 6262 6917**  
**Kingston fax number: 02 6232 7657**

Name/Company: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone No: \_\_\_\_\_ Fax No: \_\_\_\_\_

Email: \_\_\_\_\_ Mobile: \_\_\_\_\_

Function Date:    /    /    Start Time: \_\_\_\_\_ End Time: \_\_\_\_\_

Venue: Civic / Kingston

Beverage Package Selection: \_\_\_\_\_  
2/3 hours with/without spirits \_\_\_\_\_ Costs

Menu Selection: \_\_\_\_\_  
\_\_\_\_\_ Costs

Total No. person \_\_\_\_\_ times \_\_\_\_\_

Total  
Total Cost:    \$ \_\_\_\_\_

Deposit Required 20% \_\_\_\_\_ Received    \_\_/\_\_/\_\_

Special Dietary Requirements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Special Requirements: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_  
Customers Signature

\_\_\_\_\_  
Function Coordinators Signature



## Terms and Conditions

- A non-refundable deposit of 20% of the function cost is required at the time of the booking. Final numbers are to be confirmed 48 hours prior to function; thereafter organisers are liable for the full cost of agreed numbers. Thus cancellations or reductions on the day will not be accepted.
- Tentative bookings will be held for a maximum period of 14 days. Without confirmation and deposit the Holy Grail reserves the right to release the space without notifying the client.
- No outside food or liquor will be allowed on the premises.  
(Cakes will incur a charge for plates and cutlery)
- The organizers of the function are responsible for any damage, breakage or pilferage caused by guests. The cost of the damages will be charged in the invoice to the function. The Holy Grail holds no responsibility for items brought into the Holy Grail by clients or other patrons.
- Prices will remain fixed for six (6) months after the booking agreement has been made. Beyond that period of time the Holy Grail reserves the right to change the prices.
- Full details of expected numbers, menus, liquor, table layout, should be provided at the time the booking is made or at such time as is agreed.
- Notwithstanding any conditions contained herewith the management reserves the right to refuse the service of liquor to any persons as it sees fit.
- Full settlement of the account will be expected at the end of the function unless prior arrangements have been made with management.
- The organizers of the function are responsible for the band noise level. Should management give a directive to the organizer/band to lower the noise level and this is not carried out, any financial hardship placed on the club by any government agency in the way of fines as a result of the excessive noise level, will be charged to the organizers.
- A list of guests under 18 years of age is to be provided prior to the function. In order for their attendance the Holy Grail requires assurance that they will be continually in the presence of a Parent or Legal Guardian and will not approach the bar or consume alcohol.
- All menus may vary due to seasonal availability.
- Please note all prices are G.S.T. inclusive.

**I have read the above conditions and agree to comply with them.**

**Signed:**.....

**Date:**.....

