



**GINGER FOX
FUNCTION
PACK**

Ginger Fox offers a recently renovated venue with a contemporary decor.

Spacious & versatile.

With years of experience in hosting and cooking for a wide variety of functions both owners are hands on and will happily meet with you to discuss in length all the questions and ideas you may have.

Our delicious array of canapé options and thoughtfully developed set menus are flexible & can be easily customized to suit your requirements.

From birthday & engagement parties to product launches & corporate or Christmas functions, Ginger Fox has the perfect space to accommodate your party. From private dining for up to 80, to cocktail parties for 100 ginger fox is your destination for a function that will be truly memorable for you & your guests.

Fully licensed.

Lots of parking available.

Available until midnight.

Professional staff.

Drinks packages can be developed with your specific requirements in mind or we can just as simply run a bar tab.

There are no room hire costs, our only requirement is that our minimum spend is met. For a Friday night \$1500 and Saturday night \$2500, mid week is negotiable. Provided we meet these amounts with the spend on both food and beverages for the night there are no further costs in utilizing the venue.

You come up with the concept & we will make it happen!
To get your party started please contact Trent on 0409387654 or
email info@gingerfox.com.au

CANAPÉ OPTIONS

MINI BURGERS \$5ea

Japanese inspired chicken w slaw, daikon, nori & pickled ginger mayo

Lamb, holoumi, tzatziki, lettuce, tomato & onion

Beef, lettuce, tomato, cheese & tomato sauce

Vegetarian, lettuce, tomato, cheese & relish

ORIENTAL TEA HOUSE DUMPLINGS AND SPRING ROLLS \$4.5ea

Chicken

Shanghai pork

Vegetarian

Roast duck

Sticky pork buns

MINI TARTS \$3.5ea

Caramelized onion & feta

Moroccan eggplant

Candied pumpkin, pancetta & sundried tomato

THAI FISH CAKES w sweet chili sauce \$4.5ea

FISH GOUJONS w tartare \$4.5ea

FRESHLY SHUCKED OYSTERS w French vinaigrette \$ market price

CALAMARI dusted w semolina & garlic aioli \$ 80 per platter

ARANCINI \$4ea

Mushroom

Ham hock w pea & mint

Sundried tomato & basil

SALMON CARPACIO w wasabi mayo, toasted sesame & nori \$4.5ea

HOUSE CURED SALMON BLINI w caper, dill & crème fraiche \$4ea

SKEWERS \$4.5ea

Beef satay

Chicken satay

Thai chicken

BOSCASTLE Meat pies & Sausage rolls \$4.5ea

ZUCCHINI FRITTERS w sour cream & dill \$4ea

FALAFEL w hummus dipping sauce \$4ea

STICKY PORK BELLY w parsnip puree \$5ea

1/2 SHELL SCALLOPS w lime vinaigrette \$5.5ea

MINI HOT DOGS w mustard, cheese & tomato sauce \$5ea

FORK & TALK OPTIONS

HOUSE SMOKED SALMON, QUINOA, LYCHEES, ASPARAGUS
& PEA SALAD W WASABI & GINGER DRESSING \$8ea

FISH AND CHIPS \$8ea

BAKED PUMPKIN GNOCCHI
w. RICCOTTA, FETTA, BASIL, NAPOLI SAUCE
AND SHAVED PARMESAN \$8ea

FRAGRANT RED CHICKEN CURRY W COCONUT RICE \$10EA

CALAMARI DUSTED WITH SEMOLINA & GARLIC AIOLI \$10ea

SLOW COOKED LAMB SHOULDER W COUS COUS \$10ea

STICKY PORK BELLY W COCONUT RICE
& JULIENNE VEGETABLES \$10ea

MUSHROOM GNOCCHI \$10ea

VEGETARIAN AND GLUTEN FREE GUESTS CAN BE EASILY CATERED FOR WITH THEIR OWN
PLATE OF FOOD BASED ON THE SAME COST SPENT ON OTHER GUESTS

Set Menus

Our set menus are based on an alternate drop of all meals. We are more than happy to cater for those with food intolerances when discussed prior to the event.

Our prices range from \$40 to \$60 for 2 courses and \$55 to \$75 for 3 courses.

Please select two meals from each required course listed below.

Entrées

Eggplant involtini with Napoli sauce.

Salmon Gravlax.

Prosciutto. Fig & creamy hummus bruschetta.

Soup.

Seared scallops on polenta & tomato herb salsa.

Antipasto boards for sharing, a selection of meats, olives & cheeses.

Pork, chicken & pistachio terrine

Mains

Lamb shank with creamy mash & fresh beans.

Salmon fillet in white miso broth with seasonal Asian greens and enoki mushrooms.

Eye fillet steak on twice cooked kipfler potatoes, seasonal veg & red wine jus.

Fragrant red chicken curry with coconut rice.

Slow cooked pork belly with dauphinoise potato & apple celery salad.

Potato gnocchi with mushroom ragu, crispy pancetta & parmesan .

Desserts

Selection of petit fours.

Chocolate pavlova roulade.

Passionfruit & white chocolate tart.

Walnut maple & bourbon tart.

Sticky date pudding with toffee sauce & vanilla ice cream.

Apple crumble & vanilla ice cream.

Poached pear and ginger mascarpone.

Vanilla pannacotta with seasonal berries.

V= vegetarian GF= gluten free

If there are any ideas you may have we are more than happy to discuss in detail further.

TERMS & CONDITIONS

1. Tentative Bookings – A tentative booking will be held for a maximum of 7 days. If the booking is not confirmed within this period the function space may be released for re-sale. Reasonable effort will be made to contact the organizer of this event.
2. Confirmed Bookings – A booking will only be considered confirmed once a security deposit of \$300.00 has been received and a signed and fully completed copy of the Function Booking Form has been received.
3. Function Cancellations – In the event of a function cancellation, the following terms are acceptable:
All cancellations must be in writing.
 - 60 days notice or more from the proposed event date: the deposit is refundable in full.
 - Less than 60 days notice from the proposed event date: the deposit is not refundable. The deposit may be used to secure a future booking, however should that booking be cancelled under any condition, the deposit will be forfeited.
4. Price variation – Every endeavor is made to maintain all menu items and prices as quoted, but occasionally these may be subject to change due to rising costs, product availability, unforeseen circumstance or at management's discretion. Please confirm all charges and costs prior to booking. Historical prices are not guaranteed.
5. Finalization of Booking – Food and beverage selections, pax numbers, starting / finishing times and any additional requirements must be confirmed by email 7 days prior to the event date. This will be your "Guaranteed Number of Guests". Charges will be based on the Guaranteed Number of Guests. There are no refunds available should the number of guests decrease. Additional respective charges will be incurred should this number increase, or if more guests are present on the event date.
6. Final Payment - The event will not proceed unless payment has been received by at least 7 days before the event date. Any remaining charges (e.g. Bar Tabs) must be settled at the conclusion of the event.
7. Bar Service – Beverage service concludes 15 minutes prior to the conclusion of the function. Management reserves the right to refuse beverage service as per Responsible Service of Alcohol guidelines and obligations.
8. Entertainment – Ginger Fox is able to organize entertainment if required. The cost will be passed onto the client. If the organizer wishes to provide their own entertainment this must be confirmed at least 7 days prior with management for appropriate load in times, etc. Music audio levels must be kept at appropriate levels to not disturb our amenity
9. Insurance/Loss or Damage – The function organizer is responsible for the replacement or repair costs for any property damage or fitting damage to the cafe by their guests before, during or after attending a function. We do not accept any responsibility for damage to or loss of any property left on the premises before, during or after a function. If damage occurs during the event you and/or your guests may be removed from the premises.
10. Decorations – decorations and the way they will be hung and /or placed in the venue will need to have prior management approval. See the above point regarding Damage/Loss/Insurance.
11. Food & Beverage – No food or beverages are to be brought on premise without explicit permission from management.
12. Security – Ginger Fox will provide security for your event if we deem it necessary. This is not negotiable. Any cost will be passed onto the client. The required security will be arranged at \$40 per guard per hour.
13. Bookings are not taken for Bucks Nights or 18th's.
14. Security Deposit—Your deposit will act as a bond which will be refunded at the conclusion of the night once it has been established there has been no damage caused or any excessive or unusual cleaning is demanded after your function. Part of, or the entirety of the bond will be retained in the event of any issues eventuating from the night.
15. Guests under the age of 18 are welcome but are subject to VCGLR rules and regulations.
16. Labor Surcharges will apply for all events that fall on a Public Holiday.
17. Minimum Spends -All functions must adhere to the minimum spend stipulated. Clients are liable for the difference in the event of minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased during the function.

FUNCTION BOOKING FORM

BOOKING NAME _____

CONTACT NAME _____

PHONE MOBILE _____

EMAIL _____

FUNCTION TIME _____

FUNCTION DATE _____

MENU SELECTION _____

BEVERAGE SELECTION _____

DIETARY REQUIREMENTS _____

DEPOSIT PAYMENT BY CREDIT CARD _____ CASH _____

DATE DEPOSIT PAID / / -\$300

VISA _____ MASTERCARD _____

Card number _____

CCV _____

NAME ON CARD _____

I HAVE READ & UNDERSTOOD THE TERMS & CONDITIONS –

SIGNATURE _____

PLEASE EMAIL TO: info@gingerfox.com.au