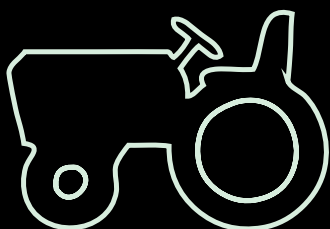


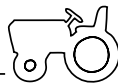
Functions

at

LEFT OF FIELD



Functions at



LEFT OF FIELD

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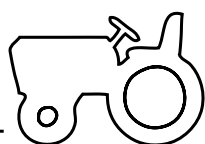


Functions

Great functions begin with the perfect function location.

Left of Field Rhodes provides the perfect backdrop for your next event with its groundbreaking design and warm sense of hospitality, Left of Field is the perfect solution for your next event or function. Offering a unique venue for private hire, our friendly and professional team will ensure your event is one to remember.

If you're planning a cocktail event, intimate dining experience, corporate event, or the best engagement party ever, let us help you make it spectacular.



Canapé Menu

MINIMUM 30 PEOPLE

\$30 PER PERSON:

6 canapés per person (Choose any 4)

\$40 PER PERSON:

8 canapés per person (Choose any 6)

\$50 PER PERSON:

8 canapés per person, (Choose any 6)
+ 2 substantials (Choose 2)

COLD CANAPÉS

Freshly shucked oyster, shallot vinaigrette

Smoked salmon, cucumber & avocado tartlets with wasabi cream

Chicken liver pate on toasted brioche

Chicken waldorf finger sandwiches

Chermoula crusted tuna, morgrabieh & harissa

LOF peking duck pancakes

Midye dolma: mussels stuffed with spiced rice

Steak tartare on sourdough croutons

Steamed asparagus with sesame

HOT CANAPÉS

Salt & pepper prawns

Pork belly & hoisin spring rolls

Mini Heidi gruyere gougères

Mushroom, truffle & cheese toasties

Ham & cheese toasties

Spinach Roquefort arancini

House made felafels, pink peppercorn yogurt

Onion, olive & tomato pastries

Flat breads topped with lamb mince, tomato, onion, chilli & pomegranate

SUBSTANTIALS

Chicken skewers served satay style

Grilled Lamb cutlets with pecora dairy yoghurt

Pork & fennel sausage rolls

Spinach & fetta pasties

Braised beef sliders, house made pickles & Gruyere cheese

Lamb kofta sliders with roquette & tzatziki

SWEET CANAPÉS (\$5 per canapé, per person extra)

Pistachio, hazelnut or vanilla macarons

Valrhona chocolate brownies

Persian fairy floss

Mini lemon and raspberry tartlets

Pistachio truffles

Turkish delight

Doughnuts soaked in rum filled with apricot jam



Banquet Menu

OUR BANQUET MENUS ALLOWS FOR GUESTS TO EXPERIENCE THE HIGHLIGHTS FROM THE VENUES MENU & ARE DESIGNED TO BE SHARED. THE MENUS ARE SUITABLE FOR GROUPS OF 10 - 50.

\$45 PER PERSON

Spiced nuts and olives

Truffled Hummos with breads (v)

TO FOLLOW

Felafels with pink peppercorn yoghurt(v)

Fried whitebait with aioli

MAINS

Spanakopita of wild greens (v)

Slow roast milly hill Lamb shoulder

Roast kangaroo island chicken with sauce chasseur

SIDES

Roast potatoes, fennel and onion

Green Beans with pistachio pesto, goats cheese and almonds

Fattoush

\$55 PER PERSON

Spiced nuts and olives

Truffled Hummos with breads (v)

TO FOLLOW

Felafels with pink peppercorn yoghurt(v)

Fried whitebait with aioli

MAINS

Spanakopita of wild greens (v)

Slow roast milly hill Lamb shoulder

Porchetta stuffed with fennel, garlic and rosemary

Roast kangaroo island chicken with sauce chasseur

SIDES

Roast potatoes, fennel and onion

Green Beans with pistachio pesto, goats cheese and almonds

Fattoush

DESSERTS

\$10 per person

Doughnuts soaked in rum with apricot jam / Pistachio truffles / Freshly baked honey madelines

CHEESE BOARD

\$8 per person

A selection of fine cheeses with dried fruits, candied walnuts and crisp breads.

\$65 PER PERSON

Spiced nuts and olives

Truffled Hummos with breads (v)

TO FOLLOW

Felafels with pink peppercorn yoghurt(v)

Salt and pepper prawns

Salad of prosciutto and melon

MAINS

Spanakopita of wild greens (v)

Roast beef rib eye with café de paris butter

Porchetta stuffed with fennel, garlic and rosemary

Roast kangaroo island chicken with sauce chasseur

SIDES

Roast potatoes, fennel and onion

Green Beans with pistachio pesto, goats cheese and almonds

Fattoush



Beverage Packages

BEVERAGE INFO

BEVERAGES ON CONSUMPTION

A bar tab can be set up for your function with a pre-specified limit.
This amount can increase during your function if required.

CASH BAR

With a fully stocked bar, your guests will be able to select from a long list of beverages, which will be available for purchase throughout your function.

BEVERAGE PACKAGES

Our beverage packages have been designed for those who wish to have a more controlled offering outside of a bar tab.

These packages are available for groups of 20 or more & include both a basic or premium option. Prices listed are per person & all guests in attendance must be provided for. Please note that all wines & sparkling are served by the glass only. See below for pricing.

BEVERAGE PACKAGES

BASIC PACKAGE

\$35 — 2 HOURS

\$45 — 3 HOURS

\$55 — 4 HOURS

Inclusions:

Redbank Prosecco - Opawa Sauvignon Blanc - Earthworks Shiraz
SuperDry - Hahn Light Beer
Soft drink & juices

PREMIUM PACKAGE

\$45 — 2 HOURS

\$55 — 3 HOURS

\$65 — 4 HOURS

Inclusions:

Chandon NV - Redbank Prosecco - Corte Giara Pinot Grigio
Opawa Sauvignon Blanc - Yalumba Organic Chardonnay
Earthworks Shiraz - Tilla Malbec - Bleasdale 'Mulberry Tree' Cab Sauvignon
Assorted Beers - Soft drink & juices



T&C's

CONFIRMATION OF BOOKINGS:

Due to demand, tentative bookings can only be held for up to 7 days. Once this period has lapsed, the hold is automatically released if no confirmation is made. To confirm a booking, a minimum deposit of \$400 is required. This payment should be made within 7 days of booking to secure the date, and can be done using any major credit card, EF TPOS or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the room is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT:

All catering, beverage and room set up requirements are requested a minimum of fourteen (14) days prior to your function date. Final numbers are required seven (7) working days prior to the event. Please note that this number will form the basis for final charging. Once payment has been processed, no refunds will be offered should your numbers decrease, or experience no shows on the evening. All catering and all cost relating to beverage packages must be paid upon confirmation of final numbers. Should payments not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event. Payment can only be done by consulting directly with management, and only by the person who paid the initial deposit.

Any cancellation made within a period of 2 weeks from the date of the function will forfeit the deposit.

CANCELLATIONS:

Cancellations of functions must be submitted in writing to our functions team. All deposits for private function spaces are nonrefundable.

ROOM ALLOCATION:

Management reserves the right to assign an alternate space where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

SECURITY:

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

Additional Requirements:

Any additional equipment / decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior

to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE:

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

I confirm that I, have read and understood the above terms and conditions and agree to comply.

Name:

.....

Signed:

.....

Date:

.....

Booking Confirmation Form

CONTACT DETAILS

Name:

.....

Company:

.....

Contact No:

.....

Contact Email:

.....

FUNCTION DETAILS

Day/Date of Function:

.....

Start/Finish time:

.....

Occasion:

.....

Number of guests:

.....

Confirmed food option:

.....

Confirmed beverage option:

.....

Agreed minimum spend:

.....

CREDIT CARD AUTHORISATION

Card Type (circle): Visa / MasterCard

Card Number:

.....

Expiry Date:

.....

CCV:

.....

Deposit amount:

.....

Credit card holder:

.....

Signature:

.....

Today's date:

.....

OFFICE USE ONLY

Deposit amount & process date:

.....

Final payment amount & process date:

.....