

Thank you for your interest in holding your next function at the Tav. Our venue offers different function areas which may be hired out individually or as a whole.

This package is to assist in providing all the information you need to host a successful event at the Tav. Should you have any questions or wish to make a booking, please do not hesitate to contact the Tavern Manager on (08) 9266 2904 or email tavfunctions@guild.curtin.edu.au.

#### Normal operating hours during semester teaching weeks

Monday - Friday: 11am - 7pm Saturday: Closed (available for function hire) Sunday: Closed

#### Hours outside of semester

Study Weeks: Monday - Friday 11am - 7pm Student-free breaks: Thursday & Friday 11am - 3.30pm / Friday 11am - 5.30pm Saturday closed (available for function hire)

The Tav is also available for hire outside of the operating hours above.

As per conditions of the Liquor Control Act, we are authorised to sell liquor to Curtin University students, staff, and visitors to the University.

#### **Room and Venue Hire**

#### During normal operating hours

If your function is going to occur during normal trading hours, and the Tav can remain open to the public within the other areas, there will be no cost to hire a section of the Tav.

#### Outside normal operating hours

If you wish to hire the Tav outside of normal operating hours, the cost is \$220 Monday - Friday or \$320 on a Saturday.

Access to the venue can be made available 1 hour before the function. All function bookings outside normal operating hours will require a valid Curtin University ID when making the booking.

#### Make a booking at the Tav by email tavfunctions@guild.curtin.edu.au.

Please see our food section of the package for any food requirements.

Prices include post function cleaning. It is the hirer's responsibility to remove all decorations etc. at the conclusion of the function. Streamers and tape on the painted walls are not permitted. There is a strict minimum of 50 people for exclusive events. Please refer to Terms and Conditions. Note: All function requests will be submitted to the University for approval.

## **AREAS FOR HIRE**

Areas can be sectioned off for your exclusive use.

**Pool Room Lounge** Small gatherings Maximum 80

Half Bistro Sundowners Maximum 60

**Full Bistro** Maximum 120

**Total Inside Area** Maximum 300

**Beer Garden** Subject to availability Maximum 250

**Total Tavern** Maximum 550











Full bar service will be available during your function.

There are a few different options when providing beverages for your function with suggestions below:

1. Guests purchase their own beverages from the bar.

- 2. You can choose to set up a bar tab for a predetermined amount. You have the ability to restrict what drink purchases are available to your guests on the tab. We will inform you when you are nearing your limit, and again when your limit is reached.
- 3. We can provide you with drink vouchers for your guests that they can redeem at the bar for selected products. The vouchers will then be charged to you as per consumption.
- 4. Identifiable wrist bands can be provided to distinguish your guests if your function falls within normal operating hours.

## **DRINK SPECIALS**

The following drink specials are available for the first two hours of your function, providing you have a minimum of 30 guests and \$5 per head food ordered.

Tap House Beer Pints Swan Draught, Swan Gold	9
Tap House Cider Pints 5 Seeds Cider	10
Tap Craft Pints All other Draught varieties from	12.2
House Spirit Vodka, Bourbon, Gin, Rum, Scotch in a glass with mixer	10
House Wine Glass	6.7
Soft Drink Post mix middy glass	3.6
Subject to seasonal change.	

FOOD

**Our platter menu allows you to provide your guests with a selection of tasty morsels.** Can't make it to dine in for your function?

Our platters are also available for pick up for your next event. Take-away beverages also available (alcohol sales restricted to Guild Members).

Enquire today.

PIZZA

(8 SLICES) Varieties subject to change with menu Enquire for add ons. Add gluten-free base \$4.5 / vegan cheese \$4.5

**BBQ Meatlover • Guild 17.1 19 gfo** BBQ pizza sauce, mozzarella cheese, beef brisket, bacon, pepperoni, red onion, chipotle mayo

Pepperoni • Guild 15.3 17 gf

Tomato base, pepperoni, mozzarella cheese, parmesan

**Tandoori Chicken • Guild 17.1 19** (gfo) Tomato base, mozzarella cheese, tandoori chicken, capsicum, red onion, raita

**Vegan Supreme • Guild 17.1 19** gfo vg Tomato base, vegan cheese, pumpkin, mushrooms, red onion, rocket, olive oil

Margherita • Guild 14 15.6



Tomato base, tomato salsa, red onions, basil, mozzarella cheese, balsamic reduction Add anchovies & chilli \$2.5 / Add salmon & rocket \$5.5

Hawaiian • Guild 15.3 17 gfo Tomato base, virginia ham, pineapple, mozzarella cheese vegan option vg vegan

gfo gluten-free option

vegetarian

Individual platters designed to shared for 10



Beef Meathall Sliders Platter • 55 Meatballs cooked in a rich Napoli sauce, topped with mozzarella cheese and served in a slider bun Vegetarian Asian Platter (served hot) • 35 Vegetarian cocktail dim sims, samosas & spring rolls with sweet chili and dipping sauce Gourmet Pastries Platter • 45 A selection of gourmet mini pies and sausage rolls, served with tomate sauce Hosomaki Sushi Platter • 35 Assortment of Chicken Teriyaki, Smoked Salmon and Vegan Sushi rolls made in-house with pickled ginger, wasabi and soy sauce Chips Platter • 30 Lashings of beer chips served with sweet chilli and aioli Wedges Platter • 30 Lashings of potato wedges served with sweet chilli & sour cream **BBO Pork Riblets Platter • 55** Juicy BBQ pork riblets served with beer battered chips. Habanero Hot Wings • 45 Spicy crumbed chicken drumettes and wingettes, served with ranch dipping sauce

Looking for something more we can arrange any of the platters, boxes from Kirribilli Catering. Take a look what's avaiable here: <u>kirribillicatering.com.au</u>

## 14 avourtes BURGERS **CHIPS & CHAMPS**

Bowl of Beer Battered Chips • Guild 9 10 Bowl of Sweet Potato Chips • Guild 12.15 13.5 Bowl of Potato Wedges • Guild 9 10 Choose your sauce: aioli / bbq / tomato / chipotle mayo / sweet chilli / sour cream Add extra sauce 1.5 Poutine • Guild 14.4 16 Boost up your chips by creating your own Poutine:

Beer battered chips with your choice of:

1. Sauce gravy / vegan tomato pesto / chipotle mayo / peppercorn gravy

2. Cheese authentic cheese curds / mozzarella / vegan cheese

### **3.** Topping

pulled pork / beef brisket / chicken / bacon / caramelised onion / onion rings / spiced pickles / cauliflower popcorn Add additional toppings from 3.5 spiced pickles 3 / caramelised onion 3 / cauliflower popcorn 3.5 / onion rings 4 / chicken 5 / bacon 5.5 / pulled pork 5.5 / beef brisket 5.5

\*All burgers served with brioche bun swap for gluten free bun and chips for 4

Tav Cheeseburger • Guild 14.4 16 Beef pattie, cheese, tomato sauce, beer battered chips Korean Fried Chicken Burger • Guild 15.75 17.5 Fried chicken, kimchi slaw, gochujang mayo, beer battered chips

Pulled Pork Burger • Guild 15.75 17.5 gfo Smoked & shredded pork, chipotle mayo, slaw, beer battered chips

Tav Vegan Burger • Guild 17.1 19 gfo vg Buds plant based beef pattie, vegan bun, vegan mayo, tomato sauce, lettuce, sliced tomato, beer battered chips

\*Super Option for all burgers: Add Guild 4.95 5.5 for beer battered onion rings, bacon,

Beer battered chips served with battered fish and tartare sauce • Guild 14.85 16.5 Swap any of the bowls with sweet potato chips Add: 3

### 9 Inches of Garlic Bread • Guild 7.2 8

Fresh Tomato Bruschetta • Guild 9.9 11 Grilled ciabatta, garlic, E.V.O.O., red onion, tomato, rocket drizzled with basil, balsamic reduction Add feta 3.5 / chicken 5

Cauliflower Bites • Guild 11.25 12.5 Crispy cauliflower bites served with chipotle dipping sauce

Pumpkin & Falafel Salad • Guild 14.85 16.5 Roast pumpkin, falafel, spinach, rocket, red onion, cherry tomato, cucumber, mint, tahini garlic mayo

Buffalo Chicken Salad • Guild 17.55 19.5 💣 Grilled chicken tenderloins marinated in buffalo sauce. cos lettuce, baby spinach, cherry tomato, feta, cucumber, red onion, ranch dressing

Vegetarian Nachos • Guild 13.95 15.5 vgo Corn chips, peppers, Mexican bean sauce, cheese, jalapeños, guacamole and sour cream Add chicken 5 / pulled pork 5.5 Vegan option: minus sour cream, add vegan cheese 5

Chicken Parmigiana • Guild 18.90 21 Chicken schnitzel topped with Napoli sauce, leg ham, mozzarella. Served with beer battered chips Add Side Salad or Slaw 2.5

250g Rump Steak • Guild 24.3 27

Grilled to your liking with beer battered chips. Served with gravy or peppercorn gravy / Add Side Salad or Slaw 2.5

gfo

gluten free 😰 vegetarian vegan option gluten free option *g* vegan vg



#### **Pop Up Bar Services**

Available all around campus for your next event. Enquires can be made to tavfunctions@guild.curtin.edu.au.

#### Quiz Night Package • \$80

Includes: Projector Screen, projector, whiteboard, microphone and audio (Tavern room hire charges will apply. See page 1).

DJ Package (Indoor) • \$150 DJ Table DJM2000 Nexus 2 X CDJ2000 Effect Lighting

Power Speaker Package • S50 2 x Powered speakers on stands 1 x Microphone DJ Package (Stage\*) • \$150 DJ Table DJM2000 Nexus CDJ2000 Effect Lighting \*subject to weather

# Keg Pack • \$50\* 1 x leed beer dispensing unit 1 x Gas bottle Lion Coupler Keg Bucket \*Keg prices on applications and available to Guild members only

#### **Equipment Hire**

The Tav has equipment available for hire that may be suitable for your next event . CCB crowd barrier fencing Cable tray Punter barrier Portable staging Temporary fencing Bean bags

# THANK YOU

#### Bookings

You can download our functions booking form from our website. Fill in the details for your function (red fields are required) and email the completed form to tavfunctions@guild.curtin.edu.au. A quote for your function will then be emailed to you. When making your booking, you are accepting all booking terms and conditions as stipulated.

Due to regulations of the Health Department and in line with industry standards, any food not consumed at an event may not be removed from the venue. No credit will be given for unused food or under attended events. We provide all music through the in-house nightlife music and video system. If your function is exclusive and you require a DJ or particular playlist please enquire with your booking and we will be able to assist you.

Please see Duty Manager for further queries.

#### **Dress Code**

While themed parties that encourage guests to dress up are acceptable, all attire must be appropriate, clean and non-offensive. We reserve the right to ask someone to leave if they are dressed offensively or inappropriately. Footwear must be worn at all times.

#### Payment

Your function must be paid for in full on the day of the event. We accept cash, eftpos, and credit cards (excluding Diners Club). Curtin University preferred payment is utilising a corporate credit card. An invoice can be requested at the time of booking. Please provide:

Invoice to

Department Contact name and number Purchase Order Cancellations more than 10 working days before the function will incur no cost. Cancellations between 5 and 10 working days before the function will incur 50% of the costs associated with the confirmed function. Cancellations within 5 working days of the confirmed function will be charged all costs associated with the booking.

Exclusive/outside normal operating hours functions that do not reach the minimum of 50 people will incur an additional \$100 fee. In addition, for every 50 people below the booked number of guests a \$100 surcharge will apply. For example if you book an exclusive function for 200 guests and only 95 people attend you will be charged a \$200 surcharge.

#### General

Curtin University is a smoke-free campus, smoking is not permitted anywhere within the Tav. No food or drinks bought from off premise are to be consumed at the Tav. In line with our House Management Policy and Code of Conduct, certain restrictions apply to the service of alcohol products. Due to regulations of the Health Department and in line with industry standards no leftover food will be packaged for consumption off premise. The Tav is a licensed premise. Approved form of ID will be required at all times. The only forms of identification that are accepted are current Australian drivers license and learners permit card with photo, valid international passport, WA proof of age card or Photo card. Underage guests must be accompanied by their parent or legal guardian. Entry will be refused if you can't provide acceptable ID. We reserve the right to refuse service and remove any patron showing signs of intoxication, or displaying anti-social behaviour. Whilst every endeavour is made to the contrary the Tav takes no responsibility for any gifts or goods left behind at the end of the function, loss of clothing or loss of personal items left with management or staff. The client accepts responsibility for costs for any equipment, furniture, fittings or parts of the building damaged by their guests and associates during the function.

#### **Limitation of liability**

We use reasonable care and skill in providing the Service and are (to the extent provided by law) not liable for any of the following:

If we do not perform any of our obligations to you due to failure of any technical systems or for any other reasons beyond our control;

For any damage to your computer or mobile phone or other facilities as a result of using the Service; or

For any indirect, or consequential losses, claims or damages (including without limitation loss of profit, loss of production, loss of contracts, loss of opportunity) suffered by you or incurred from your use of this Service however caused.

Except where to do so would contravene any statute or laws, our maximum liability to you in respect of each use of the Service shall be the refund of the purchase price of your order.

#### Indemnity

You must indemnify us from and against all costs, claims, liabilities, damage, suits and losses made against or suffered by us as a direct result of:

- · Your fraudulent or willful negligent act or omissions;
- Any breach of these terms and conditions by you;
- · Your act or omissions which causes us to be in breach or any law or regulation; or
- Personal injury, death or property damage caused or contributed to by you.

#### **General restrictions** You must not:

• use the Services for any activities that breach any laws, infringe a third party's rights or are contrary to any relevant standards or codes;

• use the Services in a manner or way which interferes with other users or our other customers or defames, harasses, threatens, menaces or offends any person or which prevents any other person from using or enjoying the Services;

• make fraudulent or speculative enquiries, purchases or requests using the Services;

 ${\boldsymbol \cdot}$  use another person's details without their permission or impersonate another person when using the Services;

• tamper with or hinder the operation of the Services;

• knowingly transmit any viruses, worms, defects, trojan horses or similar disabling or malicious code to our website or associated application associated with our Services;

- reformat or frame any portion of the web pages that are part of our website or associated application associated with our Services;
- use our website or associated application associated with our Services to violate the security of any computer or other network or engage in illegal conduct; or
- use the Services other than in accordance with these terms and conditions.

THANK YOU FOR YOUR INTEREST IN BOOKING YOUR NEXT FUNCTION AT THE TAV, WE LOOK FORWARD TO HEARING FROM YOU SOON.





BUILDING 106F (08) 9266 2904 TAVFUNCTIONS@GUILD.CURTIN.EDU.AU

f/curtintav guild.curtin.edu.au